

Cold Storage of Wiltshire Pork Sides.—Figures of meat in cold-storage and other warehouses in 1948 are given in Table 11. The 1948-49 Year Book, at p. 806, gives a statement of wiltshire pork sides in storage by the Meat Board of the Department of Agriculture at Apr. 3, 1948. The Meat Board did not carry out a storage program in 1949 and there were no stocks at Apr. 1 of that year.

Cold Storage of Fish.—The cold-storage holdings of fish averaged 35,800,000 lb. monthly in 1948 as compared with 37,500,000 lb. in the preceding year. At Jan. 1, 1949, the stocks were 37,400,000 lb., which was 3,500,000 lb. below the total at the beginning of the preceding year. Seasonal variations in the stock position, with a low in the spring and a high in the autumn, follow naturally from the fact that the major part of frozen fish is produced in the summer and early autumn months. Stocks piled up by autumn are intended to form the main supply of frozen products until the heavy production period of the following summer. The variation in the stock position from month to month is illustrated in the following statement:—

<u>Month</u>	<u>'000,000 lb.</u>	<u>Month</u>	<u>'000,000 lb.</u>
January 1.....	40·9	July 1.....	35·7
February 1.....	34·4	August 1.....	39·1
March 1.....	28·3	September 1.....	41·0
April 1.....	23·5	October 1.....	43·2
May 1.....	19·7	November 1.....	47·2
June 1.....	32·1	December 1.....	44·1

On the average, the 1948 stocks of frozen fish were constituted as follows: 82 p.c. fresh-frozen sea fish (including a small amount of shellfish); 9 p.c. fresh-frozen fresh-water fish; and 9 p.c. smoked sea and fresh-water fish. The monthly average of the stocks of frozen fresh sea fish amounted to 29,300,000 lb.; that of fresh-frozen fresh-water fish to 3,200,000 lb.; and that of smoked fish to 3,300,000 lb. The main species of sea fish kept in cold storage are salmon, halibut, cod and herring; the most important fresh-water species are generally whitefish, pickerel and tullibee; the smoked fish consists mainly of herring, cod and haddock.

On the Atlantic and Pacific coasts various firms and individuals engaged in producing and marketing fish operate freezing plants which also include cold-storage chambers or warehouses. All the larger companies have both freezing and cold-storage facilities, very often at several plants. In both coastal areas there are also public or other warehouses that handle fish as part of their general cold-storage business. In the inland sections of the country there are plants concerned mainly with freezing and holding fish but in most cases cold-storage fish stocks, whether of local production or from outside, are handled by general warehousing companies.

Freezing and cold-storage facilities vary considerably both in poundage capacity and in temperature maintenance. For freezing purposes some develop temperatures of -40°F. or lower while others operate at 0°F. , -5°F. or -10°F. For storage purposes, extremely low temperatures are not necessary. In some cases zero or lower may be the level and in other cases it may be anything up to 10°F. or 15°F.