

made for the inspection of potato crops for seed, both for domestic and export use, and for the issuance of health certificates as required for a wide range of plant products.

Standards and Inspection.—For 50 years or more, the Department has been steadily establishing and improving standards of quality for agricultural products. This work originated in an effort to improve the quality of export commodities and has gradually extended to include many products that move in interprovincial trade. The provinces have in most cases adopted these standards for enforcement within their respective areas on products marketed intraprovincially.

The Department establishes and enforces grade standards for dairy products, meats, eggs and poultry, fruits and vegetables—including canned and processed, and seed. Grade standards are widely recognized outside Canada and many Canadian foods and agricultural products command premium prices because of the strict quality standards maintained.

Dairy Products.—The grading and inspection services of the Dairy Products Division is somewhat typical of other sections of the Marketing Services engaged in such work. Cheese, butter and dry skimmed milk must be graded before being exported; in practice this means practically all the cheddar cheese, 60 p.c. of the creamery butter and 82 p.c. of the dry skimmed milk. In addition, creamery print butter is branded as to grade in most provinces. Dairy products are required to meet standards of composition, be of correct weight or volume and be described accurately in accordance with the provisions of the Dairy Industry Act and regulations thereunder. In the case of condensed, evaporated and dried milk products, technical assistance is given on manufacturing and sanitation problems.

Meats.—The inspection and grading of meats is an important part of this work, in addition to the approval of the carcass for human consumption. All hogs marketed at yards and plants are rail graded, that is, the farmer is paid on the dressed weight and quality of the carcass. Export bacon is inspected as well as other meat and meat products. The better grades of beef are marked according to standards of Choice and Good beef, making them eligible as Red and Blue brands, respectively. Lamb carcasses are graded on an optional basis, and wool is inspected and graded in some 28 registered wool warehouses.

Eggs and Poultry.—Registered egg-grading stations are the basic units in the grading and packing of eggs, and registered poultry-processing and eviscerating stations are the basic units in the processing, eviscerating, grading and packing of poultry. These stations have been brought to a high standard of efficiency with regard to sanitation, equipment, temperature control, grading and packaging.

Inspection of eggs and poultry is compulsory on all sizable quantities intended for export and interprovincial shipment. These products are also check-inspected periodically for grade when offered for sale at wholesale and retail. The sale of eggs by grade, at retail, is compulsory throughout Canada, and the sale of poultry by grade, at retail, is compulsory in the larger consuming centres.

Canned boneless poultry for interprovincial and export shipment must be packed according to grade and prepared in registered canneries. Registered poultry canneries also operate on a high standard of efficiency with respect to sanitation, temperature control, cooking procedure, packaging, etc.