

At the beginning of 1950, the total amount of frozen fish kept in cold storage was 39,200,000 lb. for the whole of Canada, including 2,200,000 lb. for Newfoundland. Figures were lower than at the opening of 1949, and a strong demand for frozen products kept inventories at a low level in the early months.

Cold Storage of Dairy Products.—Cold-storage facilities are a necessary adjunct in the manufacture of dairy products since most of them are perishable to a varying degree.

All creameries have facilities for the storing of butter, the size and type of storage depending on the size of the creamery. If the butter produced at small country plants is not printed for immediate sale, the butter solids are disposed of or are transported to larger creameries where better refrigeration is available or to private or public cold storages in the larger urban centres.

In the case of cheese, temperature control is important in the curing process as well as in the prevention of deterioration. Most cheese factories are equipped with mechanical refrigeration and are required to have storage capacity for 17 days' produce during the period of maximum manufacture. The cheese is then transferred to central warehouses.

Milk, as soon as it is bottled, is placed in storage and held until delivery. Dry whole milk and other dried milk products containing fat are usually stored in cool air chambers to prevent rancidity.

Cold Storage of Other Foods.—The marketing of the Canadian apple crop has undergone quite drastic changes in recent years. In pre-war years, and to some extent during the War, it was customary to export to the United Kingdom and the European Continent a substantial proportion of the crop early in the season. This limited the necessity of long-term cold storage to that portion retained for domestic distribution and other export. The curtailment in export outlets during the post-war years has necessitated greater long-term cold-storage capacity in order to extend the marketing period for a much larger proportion of the crop. The degree to which cold-storage facilities have increased is illustrated by a comparison of the holdings on Dec. 1, the beginning of the storage season. During the years 1943-47 the Dec. 1 stocks averaged 53 p.c. in cold storage and 47 p.c. in common storage. The average for the two years' 1948 and 1949 was 77 p.c. in cold and only 23 p.c. in common storage. Additional space under construction will maintain or increase the proportion of cold storage in future years.

Potatoes are generally held at production points and shipped out as needed throughout the season. While warehouse storage is quite common in parts of Prince Edward Island, Nova Scotia and New Brunswick where commercial production is centred, most of the crop is stored in frost-proof cellars and pits.

Subsection 3.—Storage of Petroleum and Petroleum Products

Bulk storage plants for petroleum and petroleum products are established at convenient distributing centres and usually on a water-front so that full advantage can be taken of the lower cost of water-borne traffic. From these centres the goods are transferred by boat, rail or truck to smaller distributing depots or directly to retail outlets. The principal refining and distributing centres are located at or near Halifax, Quebec, Montreal, Ottawa, Toronto, Sarnia, Fort William, Regina, Calgary, Turner Valley, Edmonton and Vancouver.