

Although total figures showed little change in 1951 compared with 1950, a few individual items registered variation. Monthly stocks of halibut were significantly higher in 1951. The halibut fishing season began with a carryover from the preceding season and hence production diminished on the East Coast; however, landings in British Columbia were high enough to maintain the heavy inventories throughout the remainder of the year. A low herring catch on the Atlantic Coast resulted in low stocks. Also, the high demand for cod fillets, frozen fresh, left stocks of that product at a low level even though production was slightly higher than in 1950.

Average monthly holdings of the main fish products in 1950 and 1951 (including Newfoundland) were as follows:—

<i>Group and Main Products</i>	1950	1951
	'000,000 lb.	
FROZEN FRESH SEA FISH—		
Salmon, Pacific, dressed and filleted.....	7.3	7.6
Halibut, Pacific, dressed.....	5.9	7.4
Herring, Atlantic, round.....	7.9	5.4
Cod, Atlantic, filleted.....	3.8	2.5
TOTALS, FROZEN FRESH SEA FISH¹.....	35.6	34.7
FROZEN FRESH INLAND FISH—		
Whitefish, dress and filleted.....	1.0	1.4
Tullibee, round or dressed.....	0.5	0.5
Pickarel (yellow pike), dressed and filleted.....	0.3	0.3
TOTALS, FROZEN FRESH INLAND FISH¹.....	3.2	3.6
FROZEN SMOKED FISH—		
Cod, Atlantic, filleted.....	1.4	1.7
Sea herring, dressed.....	0.7	0.6
Haddock, dressed.....	0.2	0.2
TOTALS, FROZEN SMOKED FISH¹.....	2.5	2.8
GRAND TOTALS.....	41.3	41.1

¹ Totals include other items not listed.

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 a substantial proportion of the crop early in the season to the United Kingdom and the European Continent. This