

evaporated milk and process cheese, are required to meet prescribed standards for composition, packing and marking before being exported from Canada, imported into Canada or moved from one province to another. Authority to carry on the grading and inspection of dairy products made and sold within the province of origin is derived from legislation passed by the province concerned. Nine provinces have either passed or are preparing to pass legislation concurrent with that contained in the Canada Dairy Products Act and Regulations thereunder.

*Meats.*—In addition to the approval of carcasses for human consumption, inspection and grading of meats is of importance. All hogs marketed at stockyards 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 export meat and meat products. The better grades of beef are marked according to standards of Choice and Good beef, making them eligible for marketing as Red and Blue brands, respectively. Lamb carcasses are graded on an optional basis and wool is inspected and graded in some 26 registered wool warehouses.

*Eggs and Poultry.*—Registered egg-grading stations are the basic units in the grading and packing of eggs; registered poultry-processing and eviscerating stations are the basic units in the processing, eviscerating, grading and packing of poultry; and registered egg-breaking stations are the basic units in the processing, grading and packing of frozen egg products. There are 1,280 egg-grading stations, 290 processing and eviscerating stations and 37 egg-breaking stations. Over the last few years because of a rapidly increasing demand for eviscerated poultry the quantity processed in registered processing and eviscerating plants increased—from approximately 4,000,000 lb. in 1950 to about 26,000,000 lb. in 1953.

Inspection of eggs, poultry and frozen egg products is compulsory on all sizable quantities intended for export. Inspection is compulsory for interprovincial shipments of poultry of 10,000 lb. or over. These products are also check-inspected periodically for grade when offered for wholesale and retail sale. The sale of eggs by grade, at retail, is compulsory throughout Canada, and the sale of poultry by grade, at retail, is compulsory in many of the larger consuming centres.

*Fresh Fruits and Vegetables.*—Grades are established for all principal fruits and vegetables produced in Canada. Practically all products for which grades are established must be inspected and certified if for shipment out of Canada. In addition, inspection and certification is compulsory on specified products if produced in certain provinces and shipped to another province. To provide this service, mostly seasonal in nature, a staff of inspectors is maintained throughout the principal producing areas across Canada. In the larger distributing centres an inspection staff is maintained to administer grading, packaging and marking regulations at the wholesale and retail level, to collect and compile market statistics and to provide, on request, a commercial inspection service covering the quality or condition of produce received by the wholesaler. The shippers, brokers, commission houses and wholesalers dealing in fruits and vegetables in interprovincial, export or import trade must be licensed and are subject to established regulations.

*Processed Fruits and Vegetables.*—When special regulations covering canned fruits and vegetables were established under the Meat and Canned Foods Act in 1907, Canada became the first country to have any such legislation. Regulations under the Meat and Canned Foods Act now establish grades for practically all canned, frozen or dehydrated fruits and vegetables as well as for jams. Sanitary regulations are also established and are enforced by a staff of inspectors who