

an increase in production, and stocks in the last few months of the year were much higher than in the previous year. While the 1956 production of frozen groundfish fillets (including blocks) was higher than in 1955, the demand for these products in the United States market was greater than in 1955. Even so, stocks remained generally higher than in the previous year, especially during the last half of the year.

32.—Storage Stocks of Fish, by Month and by Type, 1955 and 1956

NOTE.—Stock totals are as at the beginning of each month; stocks of individual products are monthly averages.

Month	1955		1956		Group and Product	1955		1956	
	'000,000 lb.					'000,000 lb.			
Jan. 1	49.5	38.8			Frozen, Fresh Seafish¹	34.1	34.5		
Feb. 1	42.5	31.2			Salmon, Pacific, dressed and filleted	5.1	4.9		
Mar. 1	33.9	24.8			Halibut, Pacific, dressed	7.5	6.8		
Apr. 1	23.5	20.4			Herring, Atlantic, round	0.8	0.5		
May 1	24.5	23.0			Cod, Atlantic, filleted	6.6	8.2		
June 1	28.1	25.9			Frozen, Fresh Freshwater Fish¹	4.9	5.4		
July 1	37.9	38.5			Whitefish, dressed and filleted	1.2	1.0		
Aug. 1	47.8	49.8			Tullibee, round or dressed	0.3	0.2		
Sept. 1	54.9	61.6			Pickeral (yellow) dressed and filleted	0.9	0.8		
Oct. 1	54.7	66.5			Frozen, Smoked Fish¹	2.4	2.5		
Nov. 1	53.9	65.8			Cod, Atlantic, filleted	1.3	1.3		
Dec. 1	46.2	63.4			Sea herring, dressed	0.5	0.6		
					Haddock, dressed	0.4	0.2		
Averages	41.4	42.4			Totals	41.4	42.4		

¹ Includes other items not listed.

Cold Storage of Dairy Products.—Cold storage facilities are a necessary adjunct in the manufacture of dairy products, most of which are perishable in varying degrees. 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. Temperature control is important in the curing process for cheese 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. As soon as milk is bottled it 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 Apples and Potatoes.—Cold storage space for apples in Canada has increased rapidly in recent years as a result of the promotion of orderly marketing, the extension of the marketing season generally, and increased production in some areas. This trend has followed the curtailment in shipments to traditional markets in the United Kingdom and other European countries after World War II. There has been an increase recently in the construction of both private and co-operatively owned storages, particularly in the Province of Quebec.

Potatoes are not ordinarily held in cold storage but recently there has been an increase in the construction of potato storage houses and warehouses in the commercial producing areas.

Subsection 3.—Storage of Petroleum and Petroleum Products

Bulk storage plants for petroleum and petroleum products are established at convenient distributing centres, usually on a waterfront so that full advantage may be taken of the lower cost of water-borne traffic. From these centres the goods are transferred by boat,