

Iceland and Norway having declined appreciably in the interim. Stocks of cod fillets and blocks began to pile up during the last few months of 1959 and were generally higher during 1960 than in the previous year. At the end of 1960, however, the situation had improved and stocks were lower than a year before. Because of reduced production, holdings of both Pacific halibut, dressed, and Pacific salmon, dressed and filleted, were on the average lower than in 1959.

### 33.—Storage Stocks of Fish, by Month and by Type, 1958, 1959 and 1960

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

Month	1958	1959	1960 <sup>a</sup>	Group and Product	1958	1959	1960 <sup>a</sup>
	'000,000 lb.				'000,000 lb.		
Jan. 1.....	42.4	47.4	54.3	<b>Frozen, Fresh Seafish<sup>1</sup></b> .....	<b>32.7</b>	<b>42.0</b>	<b>47.0</b>
Feb. 1.....	33.1	38.5	49.0	Salmon, Pacific, dressed and filleted....	5.7	6.1	4.2
Mar. 1.....	24.2	30.0	41.9	Halibut, Pacific, dressed.....	6.7	8.2	7.6
Apr. 1.....	19.0	26.1	30.7	Herring, Atlantic, round.....	0.9	0.5	0.4
May 1.....	20.6	29.4	32.2	Cod, Atlantic, filleted.....	5.0	9.4	13.8
June 1.....	25.6	35.9	41.7	<b>Frozen, Freshwater Fish<sup>1</sup></b> .....	<b>5.5</b>	<b>6.0</b>	<b>5.2</b>
July 1.....	41.6	50.5	52.8	Whitefish, dressed and filleted.....	2.0	2.1	1.6
Aug. 1.....	49.1	62.4	65.5	Tullibee, round or dressed.....	0.3	0.2	0.2
Sept. 1.....	55.9	71.3	72.1	Pickarel (yellow) dressed and filleted...	0.3	0.2	0.7
Oct. 1.....	55.3	70.9	73.7	<b>Frozen, Smoked Fish<sup>1</sup></b> .....	<b>1.7</b>	<b>1.7</b>	<b>1.6</b>
Nov. 1.....	57.0	69.8	69.6	Cod, Atlantic, filleted.....	0.7	0.8	0.8
Dec. 1.....	54.7	63.9	62.5	Sea herring, dressed.....	0.6	0.5	0.5
				Haddock, dressed.....	0.2	0.2	0.2
<b>Averages.....</b>	<b>39.9</b>	<b>49.7</b>	<b>53.8</b>	<b>Averages.....</b>	<b>39.9</b>	<b>49.7</b>	<b>53.8</b>

<sup>1</sup> 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 privately 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.