

for this product in the United States, which was weak in the latter part of 1959 but improved at the end of 1960, was very good in 1961. Exports were considerably higher than in 1960 and stocks at the end of the year were lower than the year before. On the Pacific Coast, the production of frozen, dressed halibut was higher than 1960 by more than 25 p.c. However, in contrast to conditions in 1960, when shipments of chilled halibut were chiefly in demand (and supplies of the frozen product had to be held in storage for an extended period), there was a steady movement of frozen halibut to the market in 1961. Stocks in storage on Dec. 31 were 20 p.c. below those on the same date of 1960.

### 34.—Storage Stocks of Fish, by Month and by Type, 1959-61

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

Month	1959	1960	1961 <sup>1</sup>	Group and Product	1959	1960	1961 <sup>1</sup>
	'000,000 lb.				'000,000 lb.		
Jan. 1	47.4	54.5	55.0	<b>Frozen, Fresh Seafish<sup>1</sup></b> .....	<b>42.0</b>	<b>47.9</b>	<b>41.5</b>
Feb. 1	38.5	50.0	45.6	Salmon, Pacific, dressed and filleted.....	6.1	4.2	5.0
Mar. 1	30.0	43.3	34.3	Halibut, Pacific, dressed.....	8.2	7.6	7.0
Apr. 1	26.1	31.7	27.9	Cod, Atlantic, filleted.....	9.4	14.1	9.6
May 1	29.4	32.3	29.4	<b>Frozen, Freshwater Fish<sup>1</sup></b> .....	<b>6.0</b>	<b>5.2</b>	<b>6.5</b>
June 1	35.9	42.6	36.5	Whitefish, dressed and filleted.....	2.1	1.6	1.8
July 1	50.5	54.0	47.7	Tullibee, round or dressed.....	0.2	0.2	0.1
Aug. 1	62.4	66.8	61.4	Pickarel (yellow and blue), dressed and filleted	0.2	0.7	1.3
Sept. 1	71.3	73.6	68.2	<b>Frozen, Smoked Fish<sup>1</sup></b> .....	<b>1.7</b>	<b>1.7</b>	<b>1.7</b>
Oct. 1	70.9	75.1	67.2	Cod, Atlantic, filleted.....	0.8	0.9	0.7
Nov. 1	69.8	70.4	64.4	Sea herring, dressed.....	0.5	0.5	0.5
Dec. 1	63.9	63.4	58.7	Haddock, dressed.....	0.2	0.2	0.2
<b>Averages...</b>	<b>49.7</b>	<b>54.8</b>	<b>49.7</b>	<b>Averages.....</b>	<b>49.7</b>	<b>54.8</b>	<b>49.7</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 Britain 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.