

*Cold Storage of Dairy Products.*—Cold-storage facilities are a necessary adjunct in the manufacture of dairy products since most of them 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.

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 is placed in storage as soon as it is bottled 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.*—Before the War, the export of a substantial proportion of the apple crop early in the season, to the United Kingdom and other European countries, limited the necessity of long-term cold storage to that portion of the crop retained for domestic distribution and other export. The curtailment in export outlets in post-war years has necessitated the provision of greater long-term cold-storage capacity in order to extend the marketing period for a much larger proportion of the crop. The degree to which such facilities have increased is illustrated by a comparison of the holdings on Dec. 1, the beginning of the storage season. During the years 1943-47, the Dec. 1 stocks averaged 53 p.c. in cold storage and 47 p.c. in common storage. The average for the two years 1951 and 1952 was 81 p.c. in cold and 19 p.c. in common storage. Additional space under construction will maintain or increase the proportion of cold storage in future years.

Potatoes are generally held at production points and shipped out as needed throughout the season. While warehouse storage is quite common in parts of Prince Edward Island, Nova Scotia and New Brunswick where commercial production is centred, most of the crop is stored in frost-proof cellars and pits.

### **Subsection 3.—Storage of Petroleum and Petroleum Products**

Bulk storage plants for petroleum and petroleum products are established at convenient distributing centres and usually on a water-front so that full advantage can be taken of the lower cost of water-borne traffic. From these centres the goods are transferred by boat, rail or truck to smaller distributing depots or directly to retail outlets. The principal refining and distributing centres are located at or near Halifax, Quebec, Montreal, Ottawa, Toronto, Sarnia, Fort William, Regina, Calgary, Turner Valley, Edmonton and Vancouver.