

tention the fact that while there is a considerable amount of dressed beef sent from Ontario to Nova Scotia in the winter months, that trade practically ceases during the summer months. If the people in Ontario want our fresh fish—as I am sure they would if they knew about them and could get them—in the summer months, and if we want their beef for use in the maritime provinces during the same months, that affords the basis of a very profitable trade for both sides. With that in view, I press this matter upon the hon. gentleman that he might give it the consideration which it deserves.

The MINISTER OF AGRICULTURE. I think there is an explanation of the condition of affairs with regard to our small trade in dressed beef and our large trade in live cattle, in comparison with these respective trades in the United States. In the first place, the live cattle trade in the United States, like the live cattle trade in Canada, was first established. That, I think, has been the history of the trade everywhere—that at first the animals are sent alive. Within comparatively recent times the statement has been frequently made, and I think correctly, that the price of the offal of the animal was so much higher than the price of the similar offal in this country that it paid better to send the live animal and slaughter it there than to send the dead meat over. This was aided, perhaps, slightly by the fact that in the English market the meat slaughtered in England and dressed by the English butcher always commands a slightly higher price than any dressed meat imported into that country. The result was that until lately the men engaged in the cattle trade seemed to find it more profitable to send forward the live animal. The condition of affairs is changed. We have in this country to-day a larger demand for offal, and there have been created facilities for shipping certain parts of the offal to the old country in barrels, and frozen and so on, which there were not before. The result, I believe, is that to-day the difference in favour of slaughtering in England, because of the value of the offal, has practically disappeared, and the value of the offal in Canada will be nearly as great if not quite as great as the value of the offal in England. Now, the fact has been cited that the dead meat export trade of the United States has increased enormously, but not at the expense of the live cattle trade, but far more in comparison. This, I believe, is almost entirely due to the fact that in the United States, at first for the home market, but afterwards for export trade, there have been formed enormous concerns with immense capital, such as the Armours and the Swifts, and these people have managed to handle the dead meat trade. I venture the assertion that this dead meat trade cannot be carried on at retail successfully—it must

be carried on by men of considerable capital, who can slaughter on a large scale and ship on a large scale, and who can use to the very best advantage all portions of the animal. Otherwise, this trade cannot successfully compete with the live cattle trade. In the United States large concerns have been doing this trade for many years. I believe that to-day an opening is being made in Canada for some large concerns to take up this trade and deal with it in the same way as some American concerns have done. But until some people were ready to do that, it was not possible by any government stimulus to encourage people to start that trade on a profitable basis. I may say further that the large firms of the United States like Armour and Swift, provide their own cold storage accommodation, and they have their own refrigerator cars. They have, on some of the fastest steamers that cross the Atlantic, chambers which in some cases they have fitted up at their own expense, and which they cool at their own expense; or if they do not, they pay special rates to the steamship companies to provide cold storage chambers. No small company could do that, and no private individual could do that in this country; and there did not appear to be until now any possibility of a sufficient supply of cattle or of dead meat going forward by which that thing could be accomplished. I venture to point out these things as the reason why this trade has made such enormous advances in the States, and I trust that the measures we are now taking will bring about a similar result in Canada.

Mr. MONK. Would the minister let the committee see a form of the contract under which this cold storage at sea is provided?

The MINISTER OF AGRICULTURE. I have not got one under my hand, but I will lay one on the Table or send it to the hon. gentleman.

Mr. MONK. What degree of temperature does the contract call for as cold storage?

The MINISTER OF AGRICULTURE. That depends upon the products sent forward. If it is butter, we can force them to bring it down to 20 degrees; if it is fruit, it must not go below freezing, 34 to 36. The department regulates the temperature at which the chambers must be kept. I may say we have now a system by which we put into the cold storage chamber when a vessel leaves a self-registering thermometer which keeps a register of the temperature during the whole time of the passage across the ocean, and it is taken out by our officers on the other side and kept by us to show whether the ships fulfil their bargain.

Mr. MONK. Then there is no doubt that under the terms of the contract it is possible for the department to exact from the steamship companies the zero temperature?