

In some instances where the moulds may have proliferated into slits, gaps, vessels or cuts removal of the part so affected might be necessary.

These operations should be supervised by a person of experience and good judgment.

After defrosting as indicated above the meats should not again be frozen.

Yours very truly,

G. A. Rose,

Assistant Chief Veterinary Inspector.

From the time at which they were stored in the cold storage of the National Harbours Board, Quebec, none of these meats were under the supervision or control of the Department of Agriculture.

On information of owners:

Only 20,000 pounds (all veal) were actually spoiled and unfit for human consumption. The remainder was wiped, restored and part of it is yet in store. There probably was more than 300,000 pounds in store but only 20,000 pounds spoiled.

I understand that is the basis of all the statements or suggestions which were made the other day that hundreds of thousands of pounds of beef had become spoiled during this period. The fact is that some meat was placed for too long a time in a storage that was not suitable for the storage of meat of this kind. When one remembers what was said in this committee a few moments ago with regard to the great quantities of meat that is being turned in to the packing plants across the country in the form of cattle and hogs and finds that 20,000 pounds were spoiled at this particular plant, one is inclined to feel that somebody has done a pretty good job, and I am not saying that it is the government that has done the job. The job has been done by those who are running these cold storages and processing this meat from one end of Canada to the other.

A question was asked as to what the government has been doing in order to provide extra storage. Well, we have had on the statute books since 1922 or probably earlier than that a statute which provides that the government is prepared to pay thirty per cent of the cost of cold storage plants in Canada. When the war began we had considerable cold storage space provided in Canada, much more than we had been utilizing, and we had a shortage of finances with which to proceed at the time and a shortage of material with which to construct cold storages. Therefore, for a time activities under the act were slowed down and for a short period of time they were discontinued; but when a shortage of cold storage space began to develop the government again went actively into the promotion of cold storage under that act, and I was going to say scores—I am not sure of the number, but there has been a considerable number of cold storages that have passed in council in recent months for the payment of the thirty per cent, right from one coast to the other. At the

present time cold storages are being constructed in every province for those who are concerned with this end of the business.

Mr. CASTLEDEN: The last question had to do with the present wartime salt curing of bacon going to Britain. Is that being continued?

Mr. GARDINER: Yes, and will require to be continued so long as we are not able to get properly fitted boats. The storage accommodation on the boats is not as good as it is in peace time, and in so far as the United Kingdom is concerned it is not our responsibility. Under the agreements ever since the war started the British take over the product from Saint John or Montreal. Immediately it goes on the boats it is out of our hands. That is a part of the agreement that probably is not sufficiently emphasized at times. The British take full responsibility for getting the meat across the ocean and for all storage and care of it after it arrives in Britain. We can only get reports on that; we have no responsibility for it.

Mr. CASTLEDEN: We have men carrying on inspection in the United Kingdom?

Mr. GARDINER: Yes, we have half a dozen men there.

Mr. CASTLEDEN: It does affect our market.

Mr. PERLEY: At page 3102 of *Hansard* of yesterday there is an answer to a question asked by the hon. member for Lake Centre. This answer gives information with regard to the grading of hogs. In reading that answer I find that there are many different grades. I have stated before that I do not think the grading system is satisfactory. While it may suit some parts of Canada, possibly the east, I think a lot of improvements could be made. Who grades the hogs and how are the graders selected to do this work? Are there any qualifications, or how do they get the position of grader? Then on the next page of *Hansard* a reference is made to the differentials that are paid after the bonus system was discontinued. It mentions a differential of forty cents per 100 pounds between A grade and B1 grade carcasses being paid after the discontinuation of the packers' premium. This is how the answer reads:

Following the discontinuation of the packers' premium of \$1 per head on A grade carcasses as at April 10, 1944, a differential of 40 cents per 100 pounds between A grade and B1 grade carcasses was agreed to, with prices paid for other grades to be determined by, and based on, actual value.

Who sets the differential on the grades under the B1 grade? I should like the minister to