New Zealand and Australia

There are two distinct methods by which cattle and hogs raised by the farmer can be marketed; one is by transporting alive, and the other by slaughtering comparatively near their own pastures, and sending the finished product to the markets of the world as refrigerated meats, and the various products of the packing house. Most of the above countries adopt both methods, or have at some period of their history exported their surplus stock as dead meat, and also as live cattle and hogs, and it is therefore instructive to examine the results with the object of ascertaining which method of the two has proved the more profitable and successful. In New Zealand and Australia the live cattle trade never assumed large proportions, both countries are too far away from the meat markets of the world (the most important of which is the British market) to make a trade in live cattle a profitable undertaking, and consequently for many years these countries had practically no outlet for their surplus stock. The advance of science, recent improvements in refrigeration and cold storage, modern packing house methods, and improved means of transportation, however, changed conditions considerably, and provided a modern, scientific, and up to date system of handling and marketing meat animals, of which these distant portions of the British Empire were not slow to take advantage, with the result that the whole of the farming and ranching industry in New Zealand and Australia was placed on a sounder and better footing, and a wonderful impetus given to the breeding of sheep, cattle and hogs; farms and ranches were brought to a higher producing state, land values were consequently increased, and those countries generally, greatly benefited.

Beneficial results

Advantages of chilling.

As the direct result of refrigeration the trade in frozen meat alone from Australia and New Zealand has grown during the last twenty years or so, from nothing to a value of about $25,000,000 per annum. In connection with this trade, however, we must point out that those distant countries, although they can produce meat cheaply, cannot compete with Canada in CHILLED beef, for the simple reason that, owing to the time required in transit, all their meat has to be HARD FROZEN and cannot be transported in a chilled state, the result being that they cater to an entirely different trade, FROZEN beef fetching about 50 per cent less on the British market than the CHILLED article. We wish to emphasize this point as showing the immense advantage possessed by Canada, in being the only portion of the British Empire able to export her surplus meat to Great Britain in a chilled state. This country has the further advantage of being in a position to cater to the British demand for mild cured bacon, owing to her proximity to that market.

The Argentine

To deal next with the Argentine, another meat producing country of great importance, we find a good example of the two methods of exporting, the live cattle trade, and the dead meat trade having been carried on together for a number of years, and the figures showing growth and decline of two systems are particularly interesting and instructive.

Live cattle trade

Taking a period of ten years from 1895 to 1904, both years inclusive, we get the following result: The export trade in chilled and frozen meat increased from $1,700,000 to about $17,000,000, just ten fold, while the export trade in live cattle during the same period decreased from about $7,000,000 to about $3,000,000. It is true that the great falling off in the live cattle trade is partly accounted for by the ports of the United Kingdom being closed to the imports of cattle from the Argentine in 1900, in order to keep out infected animals; but even before that period the dressed meat business showed a steadier and relatively greater growth than the live cattle trade. In a report issued by the U.S.A. Department of Agriculture (Bulletin No. 39 issued in 1905) dealing with this very