

# SUBSIDIES

FOR

## COLD STORAGE WAREHOUSES

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### INTRODUCTION.

There is no country in the world to which cold storage is of more importance than it is to Canada. The large and growing production of perishable food products, and the long distances from market, not only for export trade, but for internal trade as well, make the employment of artificial means a necessity for prolonging the life of a large quantity of produce, if it is to reach the consumer in prime condition.

In these days of progress and strong competition from the ends of the earth, the standards of quality are constantly being raised, and the facilities which were adequate a few years ago are no longer sufficient to meet the present needs of the situation.

The prairie provinces of Canada will soon have a large population which will have to be supplied with fruit from the other provinces, or from the United States. Proper cold storage facilities will assist Ontario and British Columbia fruit-growers to compete with others in supplying this great market.

#### *Cold Storage for Butter.*

The export creamery butter is now well taken care of at Montreal and is mostly shipped to cold storage warehouses in that city direct from the creameries. There is, however, much room for improvement in the manner in which the large output of dairy butter is handled, especially that which is intended for home consumption. Half a cent a pound will carry butter in cold storage for several months, and a proper use of cold storage would undoubtedly add more than that amount to the value of the greater part of the dairy butter which is produced in Canada.

#### *Cold Storage for Cheese.*

Export cheese is for the most part stored at Montreal, and there is not likely to be much change in this respect unless there be a tendency to store more on the other side of the Atlantic. There is, however, a growing business in storing cheese for home consumption, and when Canadians learn to eat cool cured cheese, say at least six months old, the business will still be faster. The consumption of cheese will be increased enormously in the future when the people are served with so valuable an article of food in proper condition. Cold storage for this purpose will be required, convenient to both point of production and consumption.