

meat business, it secures to a great extent the control of the cattle trade, and consequently no other methods are likely to be advanced by those already in the business, particularly as the modern systems connected with the production, handling and transportation of refrigerated meats and packing house products, require a large amount of capital, and considerable technical skill in order to conduct them successfully. That there is a veiled opposition to the establishment of the system we are advocating, on the part of those engaged in, or connected with the live cattle export trade, is strikingly evident from our investigations and the evidence we have obtained from various sources.

It is almost impossible for individual effort to establish a thoroughly organized and up to date system of handling the dead meat trade, with its many and various ramifications; the application of refrigeration and cold storage to the preservation and transportation of meats and other perishable products, modern methods of dealing to the best advantage with the various products of meat animals, and recent scientific methods of turning to account and profitable use the various by-products, necessitates the expenditure of a large amount of money, and requires experience and expert knowledge of a very high order for successful operation. To attempt to carry out on small scale, and in an incomplete way, some one or two of these operations, without dealing with the subject comprehensively, and in all its details, would undoubtedly result in failure and disappointment; and that is probably the reason why this method has not been adopted more widely in the past, and has not yet played any important part in providing a market for the live stock products of ranch and farm.

Difficulties
in adopting
modern
methods

One of the reasons for the failure of the few attempts that have been made to develop a dead meat trade, is due to the business having been looked at too narrowly, and our investigations point to the conclusion that, neither chilling, pork packing, canning or any one of the many operations connected with the dead meat trade is by itself sufficient to effect the result aimed at. Meat chilling and exporting must be considered together with the whole packing house business and the development of the dead meat trade generally, and the industry must be looked at broadly, and as a whole, if anything of permanent value and lasting benefit to the country is to be accomplished.

We consider this report would be incomplete without a review of the methods employed by other meat producing countries of disposing of their surplus stock; and we believe that any recommendations brought forward for adoption by this country, would lose much of their weight unless made with a full and complete knowledge of the various details of the meat trade in other parts of the world, and with due appreciation as to how far the best methods of other countries are capable of application to existing conditions in Canada. We shall therefore give briefly some details and particulars relating to the industry in the five principal meat producing, and meat exporting countries, viz., New Zealand, Australia, the Argentine, the United States and Canada.

Methods
adopted by
other
countries

In making these and other comparisons throughout this report, we have no desire to detract from the phenomenal strides which have been made by this country in agricultural and other pursuits, but do so merely for the purpose of emphasizing the importance of this particular industry, and also with the object of assisting to arrive at sound conclusions regarding same.