

Control of
operations.

Before dealing with the question of cost, it may perhaps be well to point out that nothing short of a complete and comprehensive scheme can prove a thorough success, achieve the desired results, and be the means of conferring the benefits aimed at. In order to conduct the business properly, and maintain the high order of quality, and uniformity in the finished article, whether chilled beef, or other products of the packing house, essential for building up a sound trade, it is absolutely necessary to control the whole of the operations from start to finish.

A few establishments under separate management, working on different lines, transporting their chilled beef, etc., by refrigerator car service handled, as regards icing and the maintenance of temperatures, on different methods; and without cold storage at port of shipment to guard against loss, and deterioration, owing to unforeseen delays, would not work either as successfully, or as economically as a complete organization large enough to control all operations from slaughtering to marketing of the finished product.

The labor
problem

A few complete plants scattered over the country, would make economical working almost impossible, owing to the difficulties we have mentioned regarding management, and the employment of highly skilled labor; this is a most important point, and one requiring careful consideration and we believe that the scheme we have suggested, is economically sound in that respect, as securing the benefits of centralization without its disadvantages.

Nucleus of
large works

The benefits resulting from a large number of comparatively small works, providing ready market in all stock raising districts, avoiding the transportation of stock long distances and possessing the inestimable advantage of forming the NUCLEUS OF COMPLETE PACKING PLANTS in the near future, as the particular districts developed and proved themselves capable of supporting a large establishment, could not be secured in any other way, than by a thorough and complete system, such as we have recommended.

APPROXIMATE ESTIMATE OF COST OF WORKS, AND CAPITAL REQUIRED TO OPERATE SAME.

- (30) THIRTY FEEDERS, distributed over the following Provinces, Alberta, Saskatchewan, Manitoba, Ontario and Quebec, each with a capacity of 25 head of cattle and 250 hogs daily (the proportion to be varied according to localities) capable of slaughtering, chilling and handling the principal by-products. Cost complete say \$50,000 each..... \$1,500,000.
- (5) FIVE CENTRAL DEPOTS, with complete appliances for slaughtering, chilling, handling the by-products and producing all the various products turned out from a modern packing house, including bacon, hams, canned meats, lard and lard compounds, oleo and other oils, cured and salted beef, and pork, tallow, fertilizers, etc., etc., each capable of treating on an average 150 cattle and 1500 hogs daily from Feeders, and 100 cattle and 500 hogs daily from local sources, making a total daily capacity of 250 head of cattle and 2000 hogs, at \$260,000 each..... \$1,300,000.