

**CIHM  
Microfiche  
Series  
(Monographs)**

**ICMH  
Collection de  
microfiches  
(monographies)**



**Canadian Institute for Historical Microreproductions / institut canadien de microreproductions historiques**

**© 1997**

## Technical and Bibliographic Notes / Notes techniques et bibliographiques

The Institute has attempted to obtain the best original copy available for filming. Features of this copy which may be bibliographically unique, which may alter any of the images in the reproduction, or which may significantly change the usual method of filming are checked below.

- ☐ Coloured covers / Couverture de couleur
- ☐ Covers damaged / Couverture endommagée
- ☐ Covers restored and/or laminated / Couverture restaurée et/ou pelliculée
- ☐ Cover title missing / Le titre de couverture manque
- ☐ Coloured maps / Cartes géographiques en couleur
- ☐ Coloured ink (i.e. other than blue or black) / Encre de couleur (i.e. autre que bleue ou noire)
- ☐ Coloured plates and/or illustrations / Planches et/ou illustrations en couleur
- ☒ Bound with other material / Relié avec d'autres documents
- ☐ Only edition available / Seule édition disponible
- ☒ Tight binding may cause shadows or distortion along interior margin / La reliure serrée peut causer de l'ombre ou de la distorsion le long de la marge intérieure.
- ☐ Blank leaves added during restorations may appear within the text. Whenever possible, these have been omitted from filming / Il se peut que certaines pages blanches ajoutées lors d'une restauration apparaissent dans le texte, mais, lorsque cela était possible, ces pages n'ont pas été filmées.
- ☐ Additional comments / Commentaires supplémentaires:

L'institut a microfilmé le meilleur exemplaire qu'il lui a été possible de se procurer. Les détails de cet exemplaire qui sont peut-être uniques du point de vue bibliographique, qui peuvent modifier une image reproduite, ou qui peuvent exiger une modification dans la méthode normale de filmage sont indiqués ci-dessous.

- ☐ Coloured pages / Pages de couleur
- ☐ Pages damaged / Pages endommagées
- ☐ Pages restored and/or laminated / Pages restaurées et/ou pelliculées
- ☒ Pages discoloured, stained or foxed / Pages décolorées, tachetées ou piquées
- ☐ Pages detached / Pages détachées
- ☒ Showthrough / Transparence
- ☒ Quality of print varies / Qualité Inégale de l'impression
- ☐ Includes supplementary material / Comprend du matériel supplémentaire
- ☐ Pages wholly or partially obscured by errata slips, tissues, etc., have been refilmed to ensure the best possible image / Les pages totalement ou partiellement obscurcies par un feuillet d'errata, une pelure, etc., ont été filmées à nouveau de façon à obtenir la meilleure image possible.
- ☐ Opposing pages with varying colouration or discolourations are filmed twice to ensure the best possible image / Les pages s'opposant ayant des colorations variables ou des décolorations sont filmées deux fois afin d'obtenir la meilleure image possible.

**This item is filmed at the reduction ratio checked below /  
Ce document est filmé au taux de réduction indiqué ci-dessous.**

A horizontal number line with 21 equal segments. The segments are labeled with algebraic expressions at the top and bottom. The top labels are 10x, 14x, 18x, 22x, 26x, and 30x. The bottom labels are 12x, 16x, 20x, 24x, 28x, and 32x. A checkmark is placed in the 11th segment from the left, which is the segment between 22x and 24x.

The copy filmed here has been reproduced thanks to the generosity of:

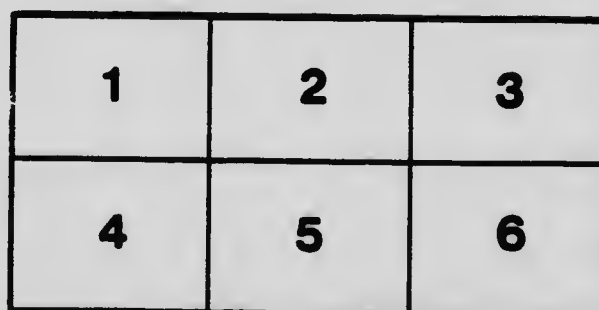
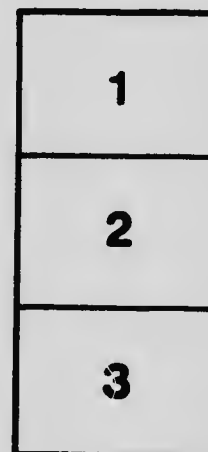
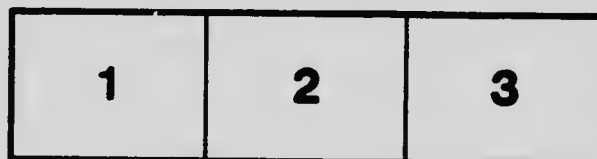
Bibliothèque scientifique,  
Université Laval,  
Québec, Québec.

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche sheet contain the symbol  $\rightarrow$  (meaning "CONTINUED"), or the symbol  $\nabla$  (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left hand corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

Bibliothèque scientifique,  
Université Laval,  
Québec, Québec.

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

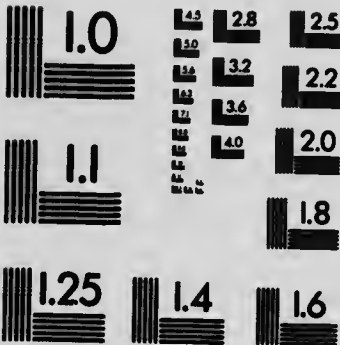
Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole  $\rightarrow$  signifie "A SUIVRE", le symbole  $\nabla$  signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.

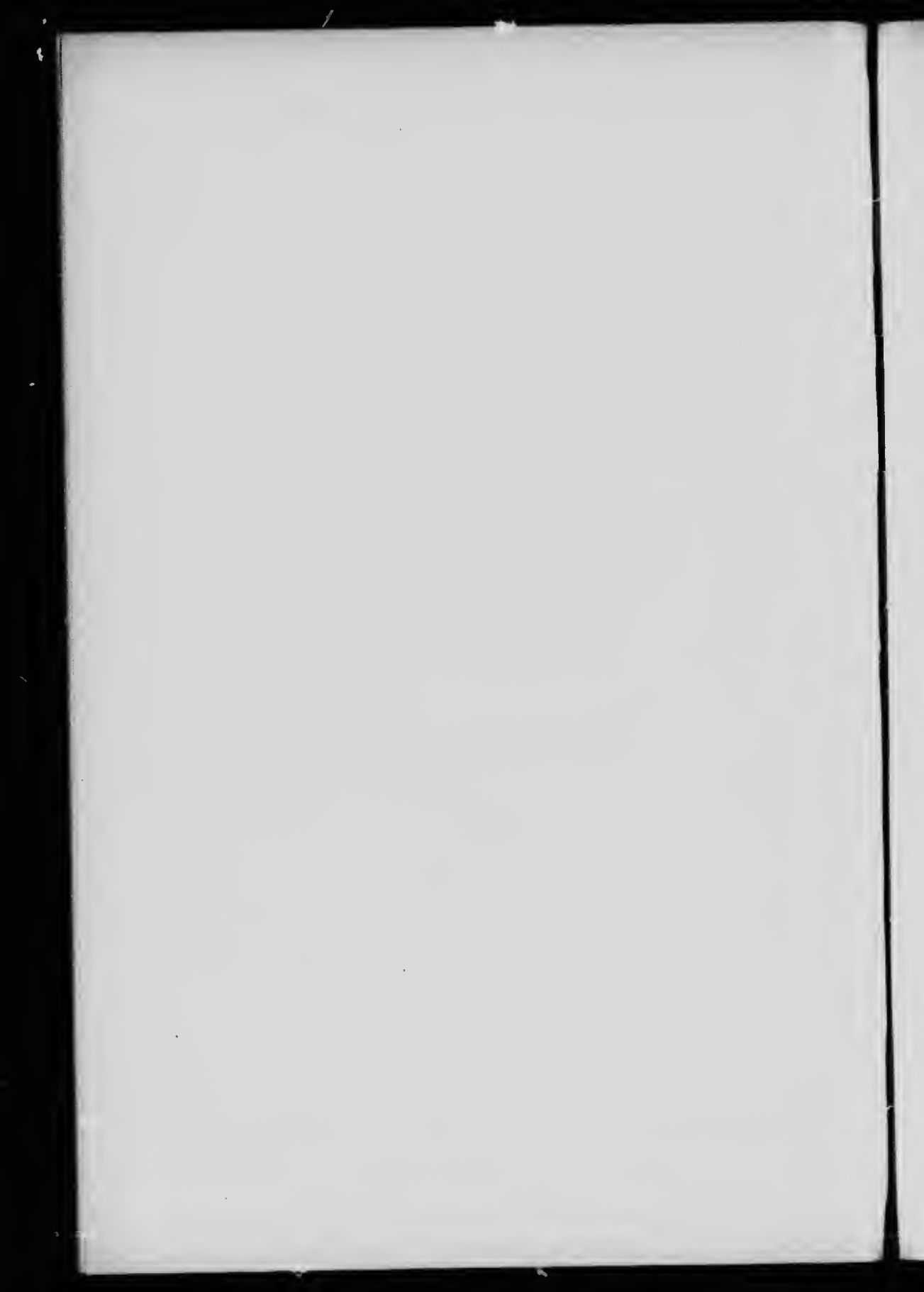
# MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No. 2)



**APPLIED IMAGE Inc**

1653 East Main Street  
Rochester, New York 14609 USA  
(716) 482-0300 - Phone  
(716) 286-5969 - Fax



DEPARTMENT OF AGRICULTURE  
DAIRY AND COLD STORAGE COMMISSIONER'S BRANCH  
OTTAWA, CANADA.

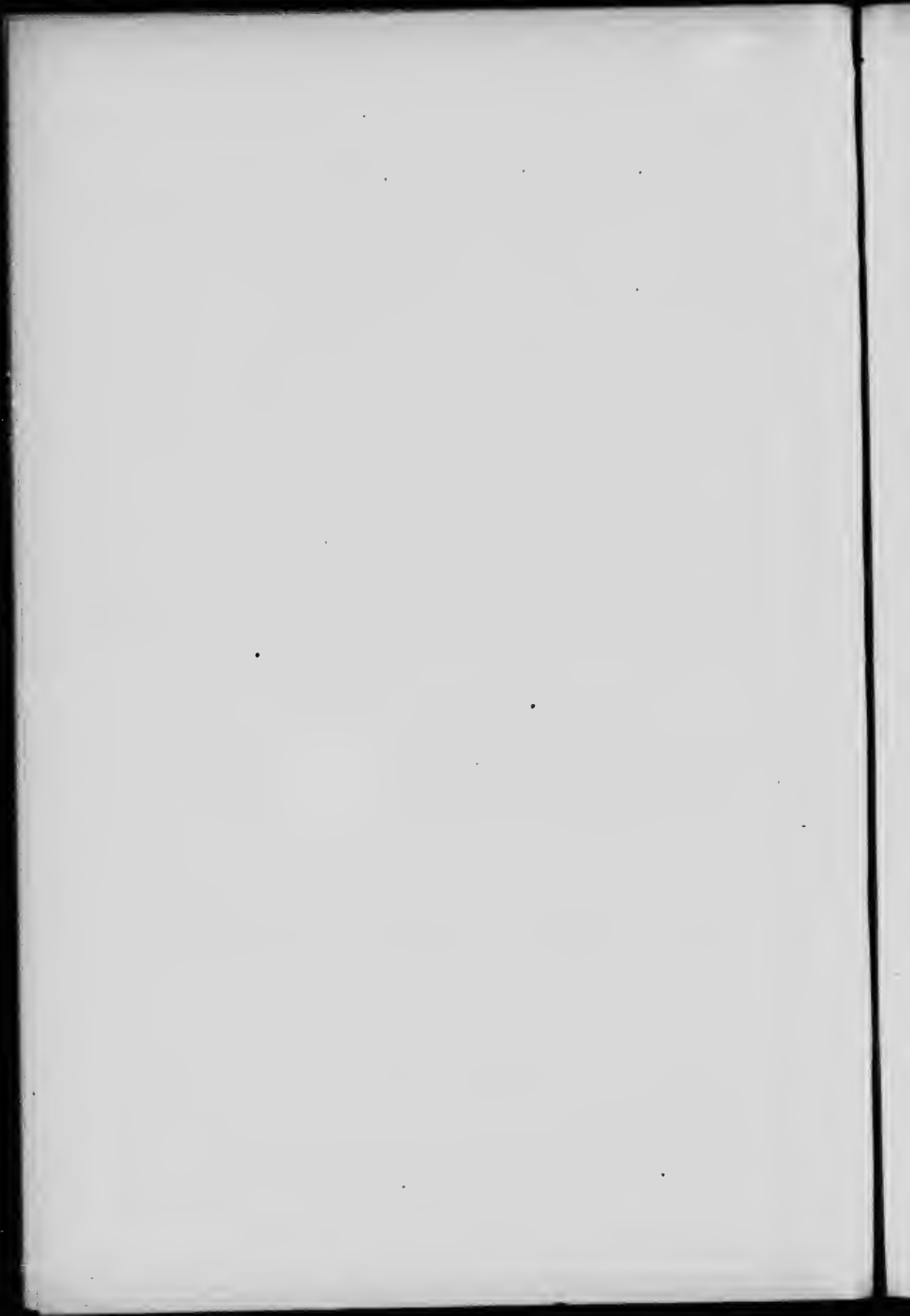
SUBSIDIES  
FOR  
COLD STORAGE WAREHOUSES

BULLETIN No. 16

DAIRY AND COLD STORAGE COMMISSIONER'S SERIES.

*Published by direction of Honourable Sydney A. Fisher, Minister of Agriculture,  
OTTAWA, ONTARIO.*

APRIL 1907.



## LETTER OF TRANSMITTAL

To the Honourable  
The Minister of Agriculture.

SIR,—I have the honour to submit Bulletin No. 16, Dairy and Cold Storage Commissioner's series, entitled "Subsidies for Cold Storage Warehouses," which has been prepared with the view of furnishing information to those who desire to avail themselves of the provisions of the Cold Storage Act.

I have the honour to recommend that it be printed for general distribution.

I have the honour to be, sir,  
Your obedient servant,

J. A. RUDDICK,  
*Commissioner.*

OTTAWA, Ont., April 22nd, 1907.





# SUBSIDIES

FOR

## COLD STORAGE WAREHOUSES

### 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 sold 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.

### *Cold Storage for Poultry.*

The business of growing and fattening chickens, and other poultry, can be very materially assisted by the use of cold storage. Without such facilities, the killing must be postponed until cold weather sets in, and mistakes are frequently made in killing too soon with serious financial loss. Cold storage makes the poultry farmer independent of the weather, and the fattening season can be considerably extended by beginning earlier.

### *Cold Storage for Fruit.*

The fruits of Canada are noted for their tender, luscious qualities, which is synonymous with saying that they require careful handling and protection, to check the rapidity of their life processes, as compared with the dryer and less juicy fruits grown in other climates.

There is no food product grown in Canada which comes within the perishable class, to which the use of cold storage can be applied with more benefit than it can be to some of the fruits. The apple is Canada's most important fruit, and not the least dependent upon cold storage if the most is to be made out of the crop. Every farmer who keeps a few barrels of apples for his winter use, recognizes the effect of cold storage in prolonging the life of his apples, by keeping them in a cellar which will be as cold as possible without freezing. What is not so generally recognized is the fact that low temperatures are most effective to this end if the apple is placed therein *immediately* after being taken off the tree. When this course is adopted, the ripening process is checked at a time when it would naturally proceed very rapidly, especially as the warmest weather to which the apple will be exposed is likely to prevail at the time the crop is being harvested. A few days' cold storage at this stage is of more value than as many weeks later on. There are districts in Ontario, admirably adapted for the growing of apples, but where the length of the warm season frequently causes great loss and discouragement to the grower, by carrying the apple to a stage of maturity which interferes seriously with its keeping quality. Cold storage would be an especial benefit to the apple grower in such localities.

For these reasons it is obvious that the proper location for a cold storage warehouse, intended for apples, is as near to the point of production as possible.

The great bulk of apples in relation to value, as compared with some other products\* is a practical difficulty from the warehouseman's standpoint, because he finds it hard to get remunerative rates. Further, the season is short and other goods are not always to be had in the interval, particularly in a district devoted to fruit growing. The solution of the difficulty would appear to be to organize the cold storage business on such a basis that it would be credited with a part at least of the enhanced value of the apples, and the logical suggestion is that there should be some form of co-operation among the fruit growers to carry out the idea.

### *General.*

The foregoing are some of the considerations which prompted the Government to adopt the policy of subsidizing new cold storage warehouses.

The provisions of the Cold Storage Act have been drafted with a view of securing safe storage for perishable farm products in districts not at present provided with such facilities. The requirements of trade in certain localities has made cold storage an absolute necessity, and in such places the revenue is sure enough to make the investment a fairly safe one, so that it needed no special inducement to secure the capital required to provide the necessary facilities.

---

\* A cubic foot of butter is worth 24 times as much as the same quantity of apples.

There is no intention of giving the subsidy to any business which will come into direct competition with others already established. While it may, at first glance, seem a little unfair to assist the new enterprises, even if noncompetitive, it must be borne in mind that the existing cold storage warehouses occupy the choice locations, and for that reason some inducement seems to be necessary if similar facilities are to be provided in other localities.

There is a large quantity of perishable produce handled in this country without cold storage, the value and stability of which would be much improved by its use. Where it is possible to get along without cold storage, even if the results are unsatisfactory, the question is not studied so closely, and the improved facilities come more slowly, than is the case where the necessities are greater. It is hoped that the attention which has been drawn to the subject by the adoption of the principles involved in *The Cold Storage Act*, and the discussions which will naturally arise thereon, will have an important educational influence in the direction of creating a more general appreciation of the advantages of cold storage and a greater demand for such facilities. It is believed also that this process of education will result in bringing more business to existing cold storage warehouses.

#### *Applications for Subsidy.*

Any person, firm or corporation desiring to take advantage of the provisions of *The Cold Storage Act*, will be required to furnish full particulars, as provided for by Order in Council, and the necessary blank forms will be supplied by the Department of Agriculture on application to the Dairy and Cold Storage Commissioner.

J. A. RUDDICK,

*Dairy and Cold Storage Commissioner.*

OTTAWA, April, 1907.

### THE COLD STORAGE ACT.

AN ACT TO ENCOURAGE THE ESTABLISHMENT OF COLD STORAGE WAREHOUSES FOR THE PRESERVATION OF PERISHABLE FOOD PRODUCTS.

His Majesty, by and with the advice and consent of the Senate and House of Commons of Canada, enacts as follows:—

1. This Act may be cited as *The Cold Storage Act*.
2. The Governor in Council may enter into contracts with any persons for the construction, equipment and maintenance in good and efficient working order, of public cold storage warehouses equipped with mechanical refrigeration, in Canada, and suitable for the preservation of all food products.
3. The location, plans and specification of every such warehouse, its equipment, and the amount to be expended thereon, shall be subject to the approval of the Governor in Council.

4. The Governor in Council may, out of any moneys appropriated by Parliament for the purpose, grant towards the construction and equipment of any such warehouse a subsidy not exceeding in the whole thirty per cent of the amount expended or approved of in such construction and equipment, and payable in instalments as follows: upon the warehouse being completed and cold storage at suitable temperatures being provided therein, all to the satisfaction of the Minister of Agriculture, a sum not exceeding fifteen per cent of the amount so expended; and at the end of the first year thereafter seven per cent of the said amount, at the end of the second year thereafter four per cent of the said amount, and at the end of each of the two next succeeding years two per cent of the said amount: provided the warehouse is maintained and operated to the satisfaction of the Minister of Agriculture.

5. The Minister of Agriculture may refuse to pay any part of the said subsidy if, in his opinion, the operation of the warehouse has not been of such a character as to provide for the proper preservation of such products as may be stored therein.

6. The Minister of Agriculture may order, and caused to be maintained, an inspection and supervision of the sanitary conditions, maintenance and operation of such warehouses, and may regulate and control the temperatures to be maintained therein in accordance with the regulations to be made as hereinafter provided.

7. The rates and tolls to be charged for storage in such warehouses shall be subject to the approval of the Governor in Council.

8. For the effective carrying out of the provisions of this Act the Minister of Agriculture may appoint inspectors, who shall have access to all parts of such warehouses at all times.

9. The Governor in Council may make such regulations as he considers necessary in order to secure the efficient enforcement and operation of this Act; and he may by such regulations impose penalties not exceeding fifty dollars on any person offending against them; and the regulations so made shall be in force from the date of their publication in *The Canada Gazette*, or from such other date as is specified in the proclamation in that behalf.

10. Chapter 7 of the statutes of 1897, intituled *An Act respecting Cold Storage on Steamships from Canada to the United Kingdom and in certain cities in Canada*, is repealed.

## REGULATIONS.

Whereas by section 9 of *The Cold Storage Act* it is provided as follows:—

“The Governor in Council may make such regulations as he considers necessary in order to secure the efficient enforcement and operation of this Act; and he may by such regulations impose penalties not exceeding fifty dollars on any person offending against them; and the regulations so made shall be in force from the date of their publication in *The Canada Gazette*, or from such other date as is specified in the proclamation in that behalf.”

Therefore His Excellency the Governor General in Council is pleased, in virtue of the above cited provisions of the said Act, to make the following regu-

lations, the same to come into force on the date of their publication in *The Canada Gazette*.

1. The Minister of Agriculture may make appointments of inspectors and other persons for the enforcement of the Act.

2. No application shall be considered for any cold storage warehouses except those equipped with mechanical refrigeration, nor for any place where any such cold storage already exists or where the proposed cold storage would compete directly with other establishments of the same class.

3. Applications for a subsidy under the Act must be made in the following form, which shall be known as Schedule A.

### SCHEDULE A.

No.....

#### APPLICATION FOR COLD STORAGE SUBSIDY.

Application is hereby made on behalf of.....  
 of.....in the province of.....for the  
 subsidy offered under *The Cold Storage Act* for a public cold storage warehouse  
 equipped with mechanical refrigerating machinery, to be erected at.....

#### PARTICULARS.

Size of building in cubic feet.....  
 Refrigerated space in cubic feet.....  
 Number of separate chambers.....  
 Kinds of produce to be stored.....  
 System of mechanical refrigeration to be used.....  
 Capacity of refrigerating machinery in tons of refrigeration per  
 24 hours.....  
 Character of the available water supply.....  
 Estimated cost of building, equipment and water supply.....  
 Cost of site.....  
 Will the whole building be used for the purposes of a public cold  
 storage?.....  
 If not, what proportion will be set aside for public use?.....

Attached are the following documents.

EXHIBIT 1, being a copy of the plans and details of the insulation of warehouse.

EXHIBIT 2, being a true copy of the specification of warehouse and insulation.

EXHIBIT 3, being schedule of rates to be charged.

EXHIBIT 4, sketch showing location of warehouse or proposed warehouse in regard to connection with railway lines and wharfs.

4. The owners of cold storage warehouses in order to secure the subsidy, will be required to maintain the following temperatures therein, for the preservation of the various products mentioned.

KINDS OF PRODUCE.	TEMPERATURE.	
	Min.	Max.
Apples and other fruits.....	32	36
Butter.....		20
Cheese.....	35	40
Eggs, Meats and Dressed Poultry.....	30	34
Bacon and Hams.....	40	45
Fish (Frozen).....		20
Meats, Poultry and Game (Frozen).....		20
Vegetables.....	34	38

5. Nothing in these regulations shall prevent owners of subsidized cold storage warehouses from entering into special contracts with customers for the maintenance of temperatures other than those herein specified.

6. The first instalment of the subsidy shall not be paid until the applicant shall have presented proper vouchers for the cost of building, equipment, site and other expenditures.

7. The owners of cold storage warehouses to which the subsidy or any part thereof has been paid, may be required to make an annual report to the Minister of Agriculture in such form as may be prescribed.

No.....

#### APPLICATION FOR COLD STORAGE SUBSIDY.

EXHIBIT 1, to accompany the application made by.....  
 of..... in the  
 Province of..... for the subsidy offered under  
*The Cold Storage Act* for the erection of a cold storage warehouse,

NOTE.—Attach a copy of plans to this sheet.

No. ....

APPLICATION FOR COLD STORAGE SUBSIDY.

EXHIBIT 2, to accompany the application made by.....  
 of..... of the  
 Province of.....for the subsidy offered under *The*  
*Cold Storage Act* for the erection of a cold storage warehouse.

NOTE.—Attach a copy of the specifications of warehouse and insulation to this sheet.

No ...

APPLICATION FOR COLD STORAGE SUBSIDY.

EXHIBIT 3, being schedule of maximum rates submitted for approval in  
 connection with the application made by.....  
 of..... in the  
 Province of.....for a subsidy for a cold storage ware-  
 house under the provisions of *The Cold Storage Act*.

Proposed rates for storage—

Apples, in barrels.....  
 Apples, in boxes.....  
 Pears, in baskets or boxes.....  
 Other fruits.....  
 .....  
 Butter.....  
 Cheese.....  
 Fresh meats (unfrozen).....  
 Poultry (unfrozen).....  
 Fish.....  
 Eggs.....  
 Vegetables.....  
 Game.....  
 Other products.....  
 .....  
 .....



No.....

**APPLICATION FOR COLD STORAGE SUBSIDY.**

**EXHIBIT 4**, to accompany the application made by.....  
 of..... in the  
 Province of..... for the subsidy offered under *The Cold Storage*  
*Act* for the erection of a cold storage warehouse.

**NOTE.**—Attach a copy of sketch showing location of warehouse or proposed warehouse in regard to connection with railway lines and wharfs.

