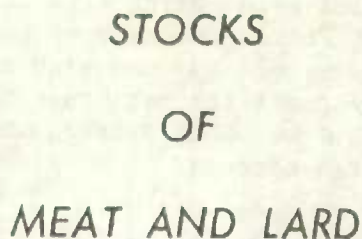


Dominion Bureau of Statistics, Ottawa, Canada

Price \$2 a year



EDMOND CLOUTIER, C.M.G., O.A., D.S.P.  
QUEEN'S PRINTER AND CONTROLLER OF STATIONERY  
OTTAWA, 1952

# SOURCE AND CONTENT

This report contains data on the stocks of fresh, frozen and cured meats and stocks of lard and edible tallow held by meat packers and their sales' outlets by wholesale butchers, abattoirs and cold storage warehouses. Inventories are taken only at the wholesale level. Canned meat stocks are collected by the Census of Industry and Merchandising Division of the Bureau of Statistics, the latest available information appears on page 1 of this report.

Inventory statement forms are supplied to each firm with instructions to complete and mail in time to reach the Bureau not later than the sixth of the month. Firms are required to report all stocks in their own establishment or in specially rented rooms elsewhere as at the opening of the first business day of the month. By a special arrangement with the Industrial and Development Council of Canadian Meat Packers the larger meat packers report total meat inventories regardless of where held and are also permitted to submit figures of their period-and inventory providing such inventory has been taken within three days prior to the month end. Cold storage warehouses are instructed not to report stocks held for large packers.

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STOCKS OF MEAT, 1/ LARD AND TALLOW

1.

DECEMBER 1, 1952

Held by Packers, Abattoirs, Wholesale Butchers and Cold Storage Warehouses

TOTAL MEAT STOCKS

The total of all meats in stock at December 1, 1952 amounted to 87,278,000 lb. as compared with 71,182,000 lb. last month and 70,417,000 lb. a year ago. A summary of stocks at November 1, 1952 by kinds of meat will be found on page 18 of this report. In addition there were 1,472,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at December 1 amounted to 52,463,000 lb. as compared with 36,033,000 lb. last month and 35,486,000 lb. at December 1, 1951. Current frozen holdings included 22,166,000 lb. of pork, 18,732,000 lb. of beef, 3,754,000 lb. of veal and 4,071,000 lb. of mutton and lamb. The remaining 3,740,000 lb. was the estimated quantity of all frozen meats held by firms whose reports were not received in time.

FRESH

Stocks of fresh meats (not frozen) at December 1 were 17,853,000 lb. as compared with 20,465,000 lb. a month earlier and 16,093,000 lb. on December 1, 1951. The December 1 stocks consisted of 5,545,000 lb. of pork, 9,499,000 lb. of beef, 809,000 lb. of veal and 310,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,690,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at December 1, 1952 were 16,962,000 lb. as compared with 14,684,000 lb. and 18,838,000 lb. last month and a year ago respectively. The current total consisted of 15,101,000 lb. of pork, 481,000 lb. of beef and an estimate of 1,380,000 lb. not classified as to kind.

LARD

The total stocks were 5,242,000 lb. as compared with 3,808,000 lb. last month and 4,279,000 lb. at December 1, 1951.

EDIBLE TALLOW

Stocks of edible tallow on December 1 were 2,409,000 lb. as compared with 1,791,000 lb. last month and 1,857,000 lb. at December 1, 1951.

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1/ This report does not include stocks of canned meats. Stocks of these products at October 1, 1952, the latest available data, were 53,385,000 lb. of which 46,959,000 pounds were canned pork products, 2,478,000 lb. canned beef and 3,948,000 lb. other canned meat products.



## 2. STOCKS OF MEAT IN COLD STORAGE - DECEMBER 1, 1952 - CANADA

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	269	454	-
Middles 36/down	-	-	-
Rib Backs 20/down	30	4	10
Fore-ends 22/down	3	2	-
Sub-total	302	460	10
Hams & Gammons (a) 20/down	4,407	2,529	1,641
(b) 20/up	1,004	266	210
Backs (a) Boneless Skinless	2,278	571	1,219
(b) Loins 20/down	215	224	559
Loins 20/up	16	35	13
Bellies (a) 16/down	3,788	1,032	1,955
(b) 16/up	3	18	103
Shoulders (a) 22/down	1,016	140	115
(b) 22/up	4	5	23
Butts	324	186	468
Picnics	556	294	150
Tenderloins	245	113	104
Spare Ribs	726	301	497
Trimnings	972	1,056	957
Carcasses and Cuts:			
(a) Regular Hogs	306	214	432
(b) Sows, Rib Backs & Mids.	36	41	93
Unclassified	4,248	2,352	3,093
Sub-total	20,144 ✓	9,377	11,632
TOTAL	20,446	9,837	11,642
2. <u>Beef</u>			
(a) Bone in	6,419	7,529	5,184
(b) Boneless	9,229	7,976	7,196
TOTAL	15,648 ✓	15,505	12,380
3. <u>Veal</u>			
(a) Bone in	2,217	2,158	2,549
(b) Boneless	1,308	1,155	1,737
TOTAL	3,525 ✓	3,313	4,286
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	3,829	2,358	3,073
5. <u>Fancy Meats</u>			
(a) Pork	1,720 ✓	1,490	1,628
(b) Beef	3,084 ✓	3,065	2,203
(c) Veal	229 ✓	241	127
(d) Lamb	242	224	147
TOTAL	5,275	5,020	4,105
Reported	48,723		
Estimated	3,740		
TOTAL MEAT COLD STORAGE	52,463	36,032	35,486

## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - DEC. 1, 1952 - CANADA

3.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
	-thousand pounds-		
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	5,545	7,050	6,347
2. Beef	9,499	11,360	8,561
3. Veal	809	1,271	816
4. Mutton & Lamb	310	784	369
Reported	16,163		
Estimated	1,690		
<b>TOTAL FRESH</b>	<b>17,853</b>	<b>20,465</b>	<b>16,093</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	4	5	5
Middles	-	-	-
Gammons	43	49	1
Rib Backs	3	2	6
Fore-ends	-	3	-
Sub-total	50	59	12
Hams (a) 20/down	6,041	4,849	6,105
(b) 20/up	116	97	159
Backs	829	847	986
Bellies (a) 16/down	3,090	3,608	5,131
(b) 16/up	119	110	183
Shoulders	17	14	41
Butts, Cottage Rolls	1,098	901	1,375
Picnics	1,446	1,118	1,564
Dry Salt Meats	312	320	421
Barrelled	1,206	1,376	1,139
Unclassified	777	1,040	1,219
Sub-total	15,051	14,280	18,323
<b>TOTAL</b>	<b>15,101</b>	<b>14,339</b>	<b>18,336</b>
2. <u>Beef</u>	481	345	503

Reported	15,582		
Estimated	1,380		
<b>TOTAL CURED AND IN CURE</b>	<b>16,962</b>	<b>14,684</b>	<b>18,838</b>

MEAT SUMMARY

Cold Storage	52,463	36,033	35,486
Fresh	17,853	20,465	16,093
Cured and In Cure	16,962	14,684	18,838
<b>TOTAL ALL MEAT</b>	<b>87,278</b>	<b>71,182</b>	<b>70,417</b>

## 4. STOCKS OF MEAT IN COLD STORAGE - DECEMBER 1, 1952 - MARITIMES

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	3
Fore-ends 22/down	-	-	-
Sub-total	-	-	3
Hams & Gammons (a) 20/down	( 45	( 74	40
(b) 20/up			17
Backs (a) Boneless Skinless		-	7
(b) Loins 20/down	( 71	( 46	154
(c) Loins 20/up			-
Bellies (a) 16/down	1/	1/	94
(b) 16/up	-	-	-
Shoulders (a) 22/down	20	( 14	18
(b) 22/up	-		-
Butts	8	1/	3
Picnics	-	-	-
Tenderloins	3	-	4
Spare Ribs	1	1	5
Trimmings	26	29	51
Carcasses and Cuts:			
(a) Regular Hogs	( 9	( 11	5
(b) Sows, Rib Backs & Mids.			-
Unclassified	163	198	297
Sub-total	346	373	695
TOTAL	346	373	698
2. <u>Beef</u>			
(a) Bone in	218	165	226
(b) Boneless	109	110	110
TOTAL	327	275	336
3. <u>Veal</u>			
(a) Bone in	111	109	28
(b) Boneless	9	10	34
TOTAL	120	119	62
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	674	417	378
5. <u>Fancy Meats</u>			
(a) Pork	80	49	86
(b) Beef	185	162	91
(c) Veal	19	10	6
(d) Lamb	12	18	18
TOTAL	296	239	201

TOTAL MEAT COLD STORAGE 1,763 1,423 1,675

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.



Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	125	232	178
2. Beef	159	169	190
3. Veal	27	40	18
4. Mutton & Lamb	10	83	19

321

40

TOTAL FRESH	361	524	405
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CURED AND IN CURE1. Pork

Wiltshires	1/	1/	4
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	1/	4
Fore-ends	-	-	-
Sub-total	-	-	8

Hams (a) 20/down	(249	(255	228
(b) 20/up	-	-	-

Backs	12	10	9
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Bellies (a) 16/down	(173	225	276
(b) 16/up	-	-	-

Shoulders	1/	3	2
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Butts, Cottage Rolls	44	27	34
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Picnics	54	56	46
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Dry Salt Meats	1/	1/	2
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Barrelled	174	131	206
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Unclassified	32	43	8
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Sub-total	738	750	811
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TOTAL	738	750	819
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2. <u>Beef</u>	20	21	94
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TOTAL CURED AND IN CURE	758	771	913
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MEAT SUMMARY

Cold Storage	1,763	1,423	1,675
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Fresh	361	524	405
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Cured and In Cure	758	771	913
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TOTAL MEAT	2,882	2,718	2,993
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Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			

COLD STORAGE (Frozen)1. Pork

Wiltshires	1/	1/	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	(	1,309	382
(b) 20/up	1,954	-	86
Backs (a) Boneless Skinless	591	163	190
(b) Loins 20/down	69	58	61
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	(	(281	602
(b) 16/up	881	-	9
Shoulders (a) 22/down	(	(28	31
(b) 22/up	64	-	13
Butts	136	52	124
Picnics	200	81	48
Tenderloins	22	16	4
Spare Ribs	103	64	67
Trimnings	157	282	305
Carcasses and Cuts:			
(a) Regular Hogs	277	137	163
(b) Sows, Rib Backs & Mids.	6	2	-
Unclassified	1,472	1,507	1,444
Sub-total	5,932	3,980	3,530

TOTAL 5,932 3,980 3,530

2. Beef

(a) Bone in	1,155	893	1,165
(b) Boneless	2,242	2,234	2,268
TOTAL	3,397	3,127	3,433

3. Veal

(a) Bone in	1,395	1,390	1,423
(b) Boneless	796	703	984
TOTAL	2,191	2,093	2,407

4. Mutton & Lamb

Carcasses and Cuts	1,629	960	1,467
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5. Fancy Meats

(a) Pork	277	385	423
(b) Beef	756	683	522
(c) Veal	82	92	42
(d) Lamb	86	67	57
TOTAL	1,201	1,227	1,044

Reported 14,350

Estimated 280

TOTAL MEAT COLD STORAGE 14,630 11,387 11,881



## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - DECEMBER 1, 1952 - QUEBEC

7.

Kind and Classification	Dec. 1, 1952	Nov. 1, 1952	Dec. 1, 1951
	Preliminary	Revised	
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	1,310	1,702	1,483
2. Beef	2,010	2,039	1,808
3. Veal	263	363	140
4. Mutton & Lamb	93	208	107
Reported	3,676		
Estimated	230		
<b>TOTAL FRESH</b>	<b>3,906</b>	<b>4,312</b>	<b>3,538</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	1/	-
Middles	-	-	-
Gammons	-	-	1
Rib Backs	-	-	-
Fore-ends	-	1/	-
Sub-total	-	-	1
Hams (a) 20/down	1,270	1,011	1,373
(b) 20/up	15	13	23
Backs	72	97	86
Bellies (a) 16/down	(	511	664
(b) 16/up	352	5	5
Shoulders	1/	1/	2
Butts, Cottage Rolls	281	187	372
Picnics	343	233	446
Dry Salt Meats	133	123	127
Barrelled	575	862	581
Unclassified	317	486	641
Sub-total	3,358	3,528	4,320
<b>TOTAL</b>	<b>3,358</b>	<b>3,528</b>	<b>4,321</b>
2. <u>Beef</u>	82	92	165
Reported	3,440		
Estimated	140		
<b>TOTAL CURED AND IN CURE</b>	<b>3,580</b>	<b>3,620</b>	<b>4,486</b>
<u>MEAT SUMMARY</u>			
Cold Storage	14,630	11,387	11,881
Fresh	3,906	4,312	3,538
Cured and In Cure	3,580	3,620	4,486
<b>TOTAL MEAT</b>	<b>22,116</b>	<b>19,319</b>	<b>19,905</b>

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	3
Fore-ends 22/down	1/	-	-
Sub-total	-	-	3
Hams & Gammons (a) 20/down	754	( 534	600
(b) 20/up	-	( 52	52
Backs (a) Boneless Skinless	381	128	291
(b) Loins 20/down	( 21	( 32	108
(c) Loins 20/up	(	( 6	6
Bellies (a) 16/down	842	( 199	617
(b) 16/up	-	( 28	28
Shoulders (a) 22/down	( 264	34	11
(b) 22/up	(	-	9
Butts	47	43	146
Picnics	174	17	12
Tenderloins	88	41	21
Spare Ribs	167	86	122
Trimnings	403	464	403
Carcasses and Cuts:			
(a) Regular Hogs	(	16	111
(b) Sows, Rib Backs & Mids.	( 5	6	20
Unclassified	308	366	537
Sub-total	3,454	1,966	3,094
TOTAL	3,454	1,966	3,097
<u>2. Beef</u>			
(a) Bone in	600	1,203	914
(b) Boneless	3,072	1,856	1,724
TOTAL	3,672	3,059	2,638
<u>3. Veal</u>			
(a) Bone in	159	139	133
(b) Boneless	245	177	427
TOTAL	404	316	560
<u>4. Mutton &amp; Lamb</u>			
Carcasses & Cuts	799	518	708
<u>5. Fancy Meats</u>			
(a) Pork	407	381	490
(b) Beef	783	890	578
(c) Veal	27	30	21
(d) Lamb	84	79	48
TOTAL	1,301	1,380	1,137
Reported	9,630		
Estimated	730		
TOTAL MEAT COLD STORAGE	10,360	7,239	8,140

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - NOV. 1, 1952 ONTARIO

9.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,669	1,988	2,336
2. Beef	3,659	3,832	2,987
3. Veal	190	250	149
4. Mutton & Lamb	111	254	163
Reported	5,629		
Estimated	390		
<b>TOTAL FRESH</b>	<b>6,019</b>	<b>6,324</b>	<b>5,635</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	2,405	1,863	1,952
(b) 20/up	15	20	40
Backs	468	435	507
Bellies (a) 16/down	1,048	1,179	1,875
(b) 16/up	16	25	19
Shoulders	9	1/	17
Butts, Cottage Rolls	345	317	423
Picnics	420	366	387
Dry Salt Meats	130	139	222
Barrelled	362	320	246
Unclassified	321	391	424
Sub-total	5,539	5,055	6,112
<b>TOTAL</b>	<b>5,539</b>	<b>5,055</b>	<b>6,113</b>
2. <u>Beef</u>	176	151	166
Reported	5,715		
Estimated	370		
<b>TOTAL CURED AND IN CURE</b>	<b>6,085</b>	<b>5,206</b>	<b>6,279</b>
<u>MEAT SUMMARY</u>			
Cold Storage	10,360	7,239	8,140
Fresh	6,019	6,324	5,635
Cured and In Cure	6,085	5,206	6,279
<b>TOTAL MEAT</b>	<b>22,464</b>	<b>18,769</b>	<b>20,054</b>

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.



## 10. STOCKS OF MEAT IN COLD STORAGE - DECEMBER 1, 1952 - MANITOBA

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	124	288	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	1
Fore-ends 22/down	-	1/	-
Sub-total	124	288	1
Hams & Gammons (a) 20/down	( 992	( 274	87
(b) 20/up			16
Backs (a) Boneless Skinless	474	155	191
(b) Loins 20/down	( 6	( 13	97
(c) Loins 20/up			-
Bellies (a) 16/down	761	177	165
(b) 16/up	-	-	24
Shoulders (a) 22/down	227	45	3
(b) 22/up	-	-	-
Butts	36	20	16
Picnics	21	55	6
Tenderloins	32	9	14
Spare Ribs	103	27	69
Trimnings	64	31	34
Carcasses and Cuts:			
(a) Regular Hogs	9	( 59	138
(b) Sows, Rib Backs & Mids.	21		66
Unclassified	1,126	105	223
Sub-total	3,872	970	1,149

TOTAL	3,996	1,258	1,150
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2. Beef

(a) Bone in	2,506	2,481	1,541
(b) Boneless	2,475	1,461	1,336
TOTAL	4,981	3,942	2,877

3. Veal

(a) Bone in	167	114	134
(b) Boneless	199	192	126
TOTAL	366	306	260

4. Mutton & Lamb

Carcasses and Cuts	280	150	202
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5. Fancy Meats

(a) Pork	287	211	96
(b) Beef	588	507	332
(c) Veal	43	39	15
(d) Lamb	28	31	11
TOTAL	946	788	454

Reported	10,569		
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Estimated	430		
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TOTAL MEAT COLD STORAGE	10,999	6,444	4,943
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1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	708	1,327	510
2. Beef	1,711	2,243	1,517
3. Veal	113	265	174
4. Mutton & Lamb	48	71	31
Reported	2,580		
Estimated	160		
<b>TOTAL FRESH</b>	<b>2,740</b>	<b>3,906</b>	<b>2,232</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles	-	-	-
Gammons	1/	1/	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	612	517	791
(b) 20/up	54	32	65
Backs	53	74	96
Bellies (a) 16/down	371	401	572
(b) 16/up	58	49	106
Shoulders	-	-	-
Butts, Cottage Rolls	78	57	88
Picnics	219	100	213
Dry Salt Meats	26	28	33
Barrelled	70	1/	54
Unclassified	114	151	45
Sub-total	1,655	1,409	2,065
<b>TOTAL</b>	<b>1,655</b>	<b>1,409</b>	<b>2,065</b>
2. <u>Beef</u>	8	55	63

Reported	1,663		
Estimated	230		
<b>TOTAL CURED AND IN CURE</b>	<b>1,893</b>	<b>1,464</b>	<b>2,128</b>

MEAT SUMMARY

Cold Storage	10,999	6,444	4,943
Fresh	2,740	3,906	2,232
Cured and In Cure	1,893	1,464	2,128
<b>TOTAL MEAT</b>	<b>15,632</b>	<b>11,814</b>	<b>9,303</b>

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	605	(138	151
(b) 20/up	-	)	18
Backs (a) Boneless Skinless	285	56	195
(b) Loins 20/down	4	12	12
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	403	(36	152
(b) 16/up	-	)	34
Shoulders (a) 22/down	214	5	27
(b) 22/up	-	-	-
Butts	25	7	84
Picnics	34	17	21
Tenderloins	28	15	30
Spare Ribs	98	24	44
Trimnings	59	36	103
Carcasses and Cuts			
(a) Regular Hogs	-	(4	9
(b) Sows, Rib Backs & Mids.	-	)	4
Unclassified	149	87	266
Sub-total	1,904	437	1,151
<b>TOTAL</b>	<b>1,904</b>	<b>437</b>	<b>1,151</b>
<u>2. Beef</u>			
(a) Bone in	268	214	246
(b) Boneless	105	961	263
<b>TOTAL</b>	<b>373</b>	<b>1,175</b>	<b>509</b>
<u>3. Veal</u>			
(a) Bone in	23	31	105
(b) Boneless	12	14	33
<b>TOTAL</b>	<b>35</b>	<b>45</b>	<b>138</b>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	22	16	42
<u>5. Fancy Meats</u>			
(a) Pork	149	70	164
(b) Beef	223	224	205
(c) Veal	14	10	11
(d) Lamb	3	2	1
<b>TOTAL</b>	<b>389</b>	<b>306</b>	<b>381</b>
Reported	2,723		
Estimated	50		
<b>TOTAL MEAT COLD STORAGE</b>	<b>2,773</b>	<b>1,979</b>	<b>2,221</b>



Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	395	328	404
2. Beef	384	580	386
3. Veal	25	44	72
4. Mutton & Lamb	5	10	9
Reported	809		
Estimated	50		
<b>TOTAL FRESH</b>	<b>859</b>	<b>962</b>	<b>871</b>

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	( 239	198	370
(b) 20/up		11	11
Backs	46	55	76
Bellies (a) 16/down	185	205	254
(b) 16/up	18	10	14
Shoulders	-	-	14
Butts, Cottage Rolls	30	28	42
Picnics	84	60	108
Dry Salt Meats	5	6	11
Barrelled	-	-	4
Unclassified	11	8	12
Sub-total	618	581	916
<b>TOTAL</b>	<b>618</b>	<b>581</b>	<b>916</b>

2. Beef

<b>TOTAL CURED AND IN CURE</b>	<b>618</b>	<b>581</b>	<b>916</b>
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MEAT SUMMARY

Cold Storage	2,773	1,979	2,221
Fresh	859	962	871
Cured and In Cure	618	581	916
<b>TOTAL MEAT</b>	<b>4,250</b>	<b>3,522</b>	<b>4,008</b>

## 14. STOCKS OF MEAT IN COLD STORAGE - DECEMBER 1, 1952 - ALBERTA

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Rib Backs 20/down	-	1/	3
Fore-ends 22/down	-	-	-
Sub-total	-	-	3
Hams & Gammons (a) 20/down	949	278	335
(b) 20/up	14	46	21
Backs (a) Boneless Skinless	527	63	317
(b) Loins 20/down	49	68	94
(c) Loins 20/up	-	-	2
Bellies (a) 16/down	( 721	143	188
(b) 16/up	( 229	-	8
Shoulders (a) 22/down	( 229	( 16	21
(b) 22/up	( 229	( 16	1
Butts	23	24	59
Picnics	95	90	47
Tenderloins	71	26	23
Spare Ribs	223	53	90
Trimmings	209	143	20
Carcasses and Cuts:			
(a) Regular Hogs	( 13	( 16	4
(b) Sows, Rib Backs & Mids.	( 13	( 16	3
Unclassified	1,139	145	207
Sub-total	4,262	1,111	1,440
TOTAL	4,262	1,111	1,443
2. <u>Beef</u>			
(a) Bone in	434	1,005	634
(b) Boneless	564	528	1,005
TOTAL	998	1,533	1,639
3. <u>Veal</u>			
(a) Bone in	94	93	497
(b) Boneless	16	27	73
TOTAL	110	120	570
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	182	92	179
5. <u>Fancy Meats</u>			
(a) Pork	500	323	292
(b) Beef	395	466	327
(c) Veal	37	47	27
(d) Lamb	20	16	10
TOTAL	952	852	656
Reported	6,504		
Estimated	1,100		
TOTAL MEAT COLD STORAGE	7,604	3,708	4,487

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	991	1,203	836
2. Beef	1,039	1,546	1,058
3. Veal	124	237	212
4. Mutton & Lamb	40	38	28

Reported	2,194		
Estimated	440		
<b>TOTAL FRESH</b>	<b>2,634</b>	<b>3,024</b>	<b>2,134</b>

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	2
Fore-ends	-	-	-
Sub-total	-	-	2
Hams (a) 20/down	942	713	923
(b) 20/up	13	7	19
Backs	124	120	114
Bellies (a) 16/down	657	698	832
(b) 16/up	22	19	39
Shoulders	1/	1/	6
Butts, Cottage Rolls	190	164	216
Picnics	291	215	266
Dry Salt Meats	10	12	16
Barrelled	25	22	40
Unclassified	30	44	52
Sub-total	2,304	2,014	2,523

**TOTAL**

<b>2,304</b>	<b>2,014</b>	<b>2,525</b>
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2. Beef

8	7	8
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Reported	2,312		
Estimated	190		
<b>TOTAL CURED AND IN CURE</b>	<b>2,502</b>	<b>2,021</b>	<b>2,533</b>

MEAT SUMMARY

Cold Storage	7,604	3,708	4,487
Fresh	2,634	3,024	2,134
Cured and In Cure	2,502	2,021	2,533
<b>TOTAL MEAT</b>	<b>12,740</b>	<b>8,753</b>	<b>9,154</b>



## 16. STOCKS OF MEAT IN COLD STORAGE - DECEMBER 1, 1952 - BRITISH COLUMBIA

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
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- thousand pounds -

### COLD STORAGE (Frozen)

#### 1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	98	142	46
(b) 20/up	-	-	-
Backs (a) Boneless Skinless	20	6	28
(b) Loins 20/down	11	(30	33
(c) Loins 20/up	-	(30	3
Bellies (a) 16/down	181	212	137
(b) 16/up	-	-	-
Shoulders (a) 22/down	2	(3	4
(b) 22/up	-	(3	-
Butts	49	31	36
Picnics	32	34	16
Tenderloins	1	6	8
Spare Ribs	31	46	100
Trimnings	54	71	41
Carcasses and Cuts:			
(a) Regular Hogs	2	4	2
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	71	127	119
Sub-total	552	712	573

TOTAL	552	712	573
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#### 2. Beef

(a) Bone in	1,238	1,568	458
(b) Boneless	662	826	490
TOTAL	1,900	2,394	948

#### 3. Veal

(a) Bone in	268	282	229
(b) Boneless	31	32	60
TOTAL	299	314	289

#### 4. Mutton & Lamb

Carcasses and Cuts	243	205	97
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#### 5. Fancy Meats

(a) Pork	20	71	77
(b) Beef	154	133	148
(c) Veal	7	13	5
(d) Lamb	9	11	2
TOTAL	190	228	232

Reported	3,134		
Estimated	1,150		
TOTAL MEAT COLD STORAGE	4,334	3,853	2,139

1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - DECEMBER 1, 1952 BRITISH COLUMBIA 17.

Kind and Classification	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	347	270	600
2. Beef	537	951	615
3. Veal	67	72	51
4. Mutton & Lamb	3	120	12
Reported	954		
Estimated	380		
<b>TOTAL FRESH</b>	<b>1,334</b>	<b>1,413</b>	<b>1,278</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	343	300	468
(b) 20/up	-	6	1
Backs	54	56	96
Bellies (a) 16/down	309	( 391	658
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	130	121	200
Picnics	35	88	98
Dry Salt Meats	6	10	10
Barrelled	-	1/	8
Unclassified	12	30	37
Sub-total	889	1,002	1,576
<b>TOTAL</b>	<b>889</b>	<b>1,002</b>	<b>1,576</b>
2. <u>Beef</u>	187	19	7
Reported	1,076		
Estimated	450		
<b>TOTAL CURED AND IN CURE</b>	<b>1,526</b>	<b>1,021</b>	<b>1,583</b>
<u>MEAT SUMMARY</u>			
Cold Storage	4,334	3,853	2,159
Fresh	1,334	1,413	1,278
Cured and In Cure	1,526	1,021	1,583
<b>TOTAL MEAT</b>	<b>7,194</b>	<b>6,287</b>	<b>5,000</b>

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Dec. 1, 1952 Preliminary	Nov. 1, 1952 Revised	Dec. 1, 1951
	- thousand pounds -		
<u>L A R D</u>			
<u>Canada</u>	<u>5,242</u> <sup>1/</sup>	<u>3,808</u>	<u>4,279</u>
Maritimes	64	26	52
Quebec	456	385	532
Ontario	1,070	1,177	1,487
Manitoba	1,132	643	641
Saskatchewan	439	196	424
Alberta	1,596	1,172	807
British Columbia	275	209	336

EDIBLE TALLOW

<u>Canada</u>	<u>2,409</u> <sup>2/</sup>	<u>1,791</u>	<u>1,857</u>
Maritimes	1	1	1
Quebec	416	363	413
Ontario	802	392	438
Manitoba	544	559	403
Saskatchewan	142	149	108
Alberta	218	180	346
British Columbia	66	147	148

SUMMARY OF MEAT STOCKS

	Nov. 1, 1952	Nov. 1, 1951
	- thousand pounds -	
<u>C A N A D A</u>		
PORK	32,716	27,100
BEEF	30,275	19,019
VEAL	4,825	5,231
MUTTON & LAMB	3,366	2,148
<u>T O T A L</u>	<u>71,182</u>	<u>53,498</u>

<sup>1/</sup> Including an estimate of 210,000 lb.<sup>2/</sup> Including an estimate of 220,000 lb.



STOCKS OF MEAT, LARD AND TALLOW REPORTED IN THE CITIES OF  
MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - DEC. 1, 1952

19.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	4,053	2,353	4,280	4,320	544
Beef	3,394	2,665	5,568	849	2,021
Veal	1,612	294	409	113	293
Mutton & Lamb	1,413	788	308	86	233
<b>TOTAL</b>	<b>10,472</b>	<b>6,100</b>	<b>10,565</b>	<b>5,368</b>	<b>3,091</b>
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	908	625	708	874	339
Beef	1,644	2,918	1,711	806	484
Veal	246	172	113	90	64
Mutton & Lamb	79	104	48	25	3
<b>TOTAL</b>	<b>2,877</b>	<b>3,815</b>	<b>2,580</b>	<b>1,795</b>	<b>890</b>
<u>CURED AND IN CURE</u>					
Pork	2,722	3,288	1,655	1,875	857
Beef	79	137	4	5	185
<b>TOTAL</b>	<b>2,801</b>	<b>3,425</b>	<b>1,659</b>	<b>1,880</b>	<b>1,042</b>
<u>Lard</u>	270	580	1,130	1,507	243
<u>Tallow</u>	344	691	544	183	59

1/ Including New Westminster.

N.B.

The above figures do not include estimates for firms that did not report on time.

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