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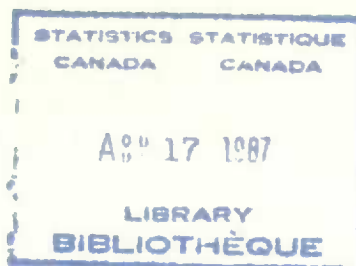
# D.B.S. MEMORANDUM

Dominion Bureau of Statistics, Ottawa, Canada

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*Mr. T. M. S. G.*  
*Miss F. M. M.*

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## STOCKS OF MEAT AND LARD

JUNE 1952



Prepared in Live Stock Section,  
AGRICULTURE DIVISION

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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-end 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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DOMINION BUREAU OF STATISTICS

AGRICULTURE DIVISION

OTTAWA, CANADA

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CORRECTION

STOCKS OF MEAT AND LARD 1/

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Page 2

June 1, 1952

May 1, 1952

COLD STORAGE (Frozen)

Reported      Should Read

Reported      Should Read

000 lb.

000 lb.

1. Pork

Wiltshires

3,816

15,326

3,453

9,381

1/ Revised to include unreported stocks. These corrections, of course, will effect related totals.

5503-  
23-6-52







held by packers, abattoirs, wholesale butchers and cold storage warehouses.

TOTAL MEAT STOCKS

The total of all meats in stock at June 1, 1952 amounted to 91,840,000 lb. as compared with 87,841,000 lb. last month and 71,797,000 lb. a year ago. A summary of stocks at May 1, 1952 by kinds of meat will be found on page 18 of this report. In addition there were 1,515,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at June 1 amounted to 58,846,000 lb. as compared with 56,398,000 lb. last month and 41,306,000 lb. at June 1, 1951. Current frozen holdings included 37,190,000 lb. of pork, 14,920,000 lb. beef, 2,246,000 lb. veal and 1,060,000 lb. mutton and lamb. The remaining 3,430,000 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 June 1 were 17,185,000 lb. as compared with 15,835,000 lb. a month earlier and 14,496,000 lb. on June 1, 1951. The June 1 stocks consisted of 5,340,000 lb. pork, 9,334,000 lb. beef, 814,000 lb. veal and 117,000 lb. mutton and lamb. Estimated stocks for outstanding firms amounted to 1,580,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure at June 1, 1952 were 15,809,000 lb. as compared with 15,608,000 lb. and 15,995,000 lb. last month and a year ago respectively. The current total consisted of 14,057,000 lb. pork, 602,000 lb. beef and an estimate of 1,150,000 lb. not classified as to kind.

LARD

The total stocks were 8,699,000 lb. as compared with 9,628,000 lb. last month and 6,434,000 lb. at June 1, 1951.

EDIBLE TALLOW

Stocks of edible tallow on June 1 were 2,857,000 lb. as compared with 2,282,000 lb. last month and 3,468,000 lb. at June 1, 1951.

1/ This report does not include stocks of canned meats. Stocks of these products at April 1, the latest available data, were 15,288,000 pounds.

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	3,816 - 15,376	3,453 9381	-
Middles 36/down	-	-	-
Rib Backs 20/down	25	78	96
Fore-ends 22/down	-	6	-
Sub-total	3,841 15,381	3,537 9487	96
Hams & Gammons (a) 20/down	5,070	6,670	8,685
(b) 20/up	256	504	271
Backs (a) Boneless Skinless	1,805	2,438	1,593
(b) Loins 20/down	1,503	2,056	679
(c) Loins 20/up	56	42	21
Bellies (a) 16/down	7,722	9,339	5,328
(b) 16/up	101	215	193
Shoulders (a) 22/down	75	203	257
(b) 22/up	54	60	37
Butts	2,004	2,750	2,279
Picnics	1,757	1,881	1,972
Tenderloins	333	262	186
Spare Ribs	1,135	1,158	394
Trimnings	1,639	2,379	2,067
Carcasses and Cuts:			
(a) Regular Hogs	150	403	103
(b) Sows, Rib Backs & Mids.	49	222	50
Unclassified	6,605	6,064	3,400
Sub-total	30,314	36,646	27,515
TOTAL	34,155	40,183 46,001	27,611
2. <u>Beef</u>			
(a) Bone in	7,840	2,216	2,323
(b) Boneless	4,510	5,371	3,728
TOTAL	12,350	7,587	6,051
3. <u>Veal</u>			
(a) Bone in	1,284	767	1,772
(b) Boneless	780	718	974
TOTAL	2,064	1,485	2,746
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	993	1,578	796
5. <u>Fancy Meats</u>			
(a) Pork	3,035	3,002	1,255
(b) Beef	2,570	2,199	2,583
(c) Veal	182	109	206
(d) Lamb	67	255	58
TOTAL	5,854	5,565	4,102
Reported	55,416		
Estimated	3,430		
TOTAL MEAT COLD STORAGE	58,846	56,398 62,326	41,306

revised meat stocks

April 1 - 15,268

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

3.

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	5,340	7,297	4,716
2. Beef	9,334	7,456	8,700
3. Veal	814	945	1,047
4. Mutton & Lamb	117	137	33
Reported	15,605		
Estimated	1,580		
TOTAL FRESH	17,185	15,835	14,496

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	3	23	7
Middles	1	1	1
Gammons	-	-	-
Rib Backs	13	2	6
Fore-ends	-	-	-
Sub-total	17	26	14
Hams (a) 20/down	4,446	4,301	5,080
(b) 20/up	170	64	171
Backs	669	638	862
Bellies (a) 16/down	3,926	4,152	4,714
(b) 16/up	92	87	151
Shoulders	21	22	32
Butts, Cottage Rolls	937	1,060	1,228
Picnics	1,198	1,396	1,467
Dry Salt Meats	298	231	214
Barrelled	1,180	1,439	782
Unclassified	1,103	1,568	872
	14,040	14,958	15,573
TOTAL	14,057	14,984	15,587
2. <u>Beef</u>	602	624	408

Reported	14,659		
Estimated	1,150		
TOTAL CURED AND IN CURE	15,809	15,608	15,995

MEAT SUMMARY

Cold Storage	58,846 + 11,510	56,398 61,216	41,306
Fresh	17,185	15,835	14,496
Cured and in cure	15,809	15,608	15,995
TOTAL ALL MEAT	91,840 + 11,510 103,350	87,841 93,769	71,797



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

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
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- thousand pounds -

COLD STORAGE (Frozen)

1. Pork

Wiltshires	1,348	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	13
Fore-ends 22/down	-	-	-
Sub-total	1,348	-	13
Hams & Gammons (a) 20/down	330	( 356	459
(b) 20/up	-	(	-
Backs (a) Boneless Skinless	<u>1/</u>	<u>1/</u>	44
(b) Loins 20/down	23	( 100	110
(c) Loins 20/up	21	(	-
Bellies (a) 16/down	250	( 295	255
(b) 16/up	-	(	-
Shoulders (a) 22/down	( 12	( 124	142
(b) 22/up	(	(	-
Butts	102	225	253
Picnics	82	20	107
Tenderloins	<u>1/</u>	6	5
Spare Ribs	36	3	9
Trimnings	64	61	96
Carcasses and Cuts:			
(a) Regular Hogs	( 11	( 10	8
(b) Sows, Rib Backs & Mids.	(	(	-
Unclassified	232	560	69
Sub-total	1,163	1,760	1,557

TOTAL	2,511	1,760	1,570
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2. Beef

(a) Bone in	49	86	96
(b) Boneless	48	44	73
TOTAL	97	130	169

3. Veal

(a) Bone in	19	22	47
(b) Boneless	9	13	15
TOTAL	28	35	62

4. Mutton & Lamb

Carcasses and Cuts	18	19	39
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5. Fancy Meats

(a) Pork	150	137	41
(b) Beef	201	124	306
(c) Veal	2	1	8
(d) Lamb	4	5	1
TOTAL	357	267	356

Reported	3,011		
Estimated	20		
TOTAL MEAT COLD STORAGE	3,031	2,211	2,196

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 - JUNE 1, 1952 - MARITIMES

5.

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	225	311	190
2. Beef	208	179	256
3. Veal	18	23	21
4. Mutton & Lamb	4	2	7
 TOTAL FRESH	 455	 515	 474
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	1/	3
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	2	3
Fore-ends	-	-	-
Sub-total	-	2	6
Hams (a) 20/down	( 196	( 190	185
(b) 20/up	(	(	4
Backs	4	6	10
Bellies (a) 16/down	( 201	( 222	251
(b) 16/up	(	(	-
Shoulders	1/	5	3
Butts, Cottage Rolls	39	34	33
Picnics	51	78	54
Dry Salt Meats	1/	1/	2
Barrelled	225	1/	128
Unclassified	32	224	40
Sub-total	748	759	710
 TOTAL	 748	 761	 716
2. <u>Beef</u>	36	40	9
 TOTAL CURED AND IN CURE	 784	 801	 725
<u>MEAT SUMMARY</u>			
Cold Storage	3,031	2,211	2,196
Fresh	455	515	474
Cured and in cure	784	801	725
 TOTAL ALL MEAT	 4,270	 3,527	 3,395

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	529	1,106	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	<u>1/</u>	-
Fore-ends 22/down	-	-	-
Sub-total	<u>529</u>	<u>1,106</u>	<u>-</u>
Hams & Gammons (a) 20/down	956	1,170	1,642
(b) 20/up	64	74	40
Backs (a) Boneless Skinless	180	309	116
(b) Loins 20/down	( 264	( 338	70
(c) Loins 20/up	(	(	3
Bellies (a) 16/down	1,771	1,958	559
(b) 16/up	18	13	7
Shoulders (a) 22/down	<u>1/</u>	14	11
(b) 22/up	-	-	-
Butts	447	604	499
Picnics	515	473	566
Tenderloins	29	30	21
Spare Ribs	189	222	29
Trimnings	351	738	168
Carcasses and Cuts:			
(a) Regular Hogs	114	379	56
(b) Sows, Rib Backs & Mids.	40	62	11
Unclassified	<u>3,450</u>	<u>3,096</u>	<u>1,150</u>
Sub-total	<u>8,388</u>	<u>9,480</u>	<u>4,948</u>

TOTAL	<u>8,917</u>	<u>10,586</u>	<u>4,948</u>
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2. Beef

(a) Bone in	566	361	595
(b) Boneless	<u>1,316</u>	<u>1,303</u>	<u>989</u>
TOTAL	<u>1,882</u>	<u>1,664</u>	<u>1,584</u>

3. Veal

(a) Bone in	929	435	1,504
(b) Boneless	<u>322</u>	<u>290</u>	<u>472</u>
TOTAL	<u>1,251</u>	<u>725</u>	<u>1,976</u>

4. Mutton & Lamb

Carcasses and Cuts	408	790	356
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5. Fancy Meats

(a) Pork	593	747	280
(b) Beef	336	503	314
(c) Veal	82	60	92
(d) Lamb	<u>25</u>	<u>35</u>	<u>13</u>
TOTAL	<u>1,036</u>	<u>1,345</u>	<u>699</u>

Reported	13,494
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Estimated	700
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TOTAL MEAT COLD STORAGE	<u>14,194</u>	<u>15,110</u>	<u>9,563</u>
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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 - JUNE 1, 1952 - QUEBEC

7.

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,231	2,031	966
2. Beef	1,826	1,863	1,518
3. Veal	270	402	409
4. Mutton & Lamb	9	15	6
Reported	3,336		
Estimated	600		
<b>TOTAL FRESH</b>	<b>3,936</b>	<b>4,311</b>	<b>2,899</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	<u>1/</u>	-
Middles	<u>1/</u>	<u>1/</u>	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>-</u>
Hams (a) 20/down	1,069	1,055	1,308
(b) 20/up	43	19	36
Backs	63	78	114
Bellies (a) 16/down	( 581	( 613	733
(b) 16/up	(	(	22
Shoulders	-	<u>1/</u>	12
Butts, Cottage Rolls	230	295	287
Picnics	307	376	406
Dry Salt Meats	105	71	22
Barrelled	643	844	445
Unclassified	664	<u>1,010</u>	<u>376</u>
Sub-total	<u>3,705</u>	<u>4,361</u>	<u>3,761</u>
<b>TOTAL</b>	<b><u>3,705</u></b>	<b><u>4,361</u></b>	<b><u>3,761</u></b>
2. <u>Beef</u>	216	254	171
Reported	3,921		
Estimated	380		
<b>TOTAL CURED AND IN CURE</b>	<b>4,301</b>	<b>4,615</b>	<b>3,932</b>
<u>MEAT SUMMARY</u>			
Cold Storage	14,194	15,110	9,563
Fresh	3,936	4,311	2,899
Cured and in cure	4,301	4,615	3,932
<b>TOTAL ALL MEAT</b>	<b><u>22,431</u></b>	<b><u>24,036</u></b>	<b><u>16,394</u></b>



## 8. STOCKS OF MEAT IN COLD STORAGE - JUNE 1, 1952 - ONTARIO

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1,331	807	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	21
Fore-ends 22/down	-	<u>1/</u>	-
Sub-total	1,331	807	21
Hams & Gammons (a) 20/down	1,050	1,812	2,862
(b) 20/up	86	258	82
Backs (a) Boneless Skinless	607	778	699
(b) Loins 20/down	37	( 60	82
(c) Loins 20/up	19	(	13
Bellies (a) 16/down	1,802	2,849	1,475
(b) 16/up	47	73	63
Shoulders (a) 22/down	( 70	( 80	5
(b) 22/up	(	(	35
Butts	262	363	667
Picnics	301	288	622
Tenderloins	54	67	35
Spare Ribs	139	228	134
Trimnings	685	993	977
Carcasses and Cuts:			
(a) Regular Hogs	16	( 155	22
(b) Sows, Rib Backs & Mids.	-	(	23
Unclassified	<u>1,224</u>	<u>949</u>	<u>831</u>
Sub-total	6,399	8,953	8,627
TOTAL	<u>7,730</u>	<u>9,760</u>	<u>8,648</u>
2. <u>Beef</u>			
(a) Bone in	730	356	647
(b) Boneless	<u>1,484</u>	<u>1,590</u>	<u>1,395</u>
TOTAL	2,214	1,946	2,042
3. <u>Veal</u>			
(a) Bone in	72	43	100
(b) Boneless	<u>241</u>	<u>203</u>	<u>304</u>
TOTAL	313	246	404
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	312	460	262
5. <u>Fancy Meats</u>			
(a) Pork	720	713	462
(b) Beef	906	855	880
(c) Veal	51	16	30
(d) Lamb	<u>11</u>	<u>11</u>	<u>38</u>
TOTAL	1,688	1,595	1,410
Reported	12,257		
Estimated	1,270		
TOTAL MEAT COLD STORAGE	13,527	14,007	12,766

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 - JUNE 1, 1952 - ONTARIO

9.

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	1,647	1,763	1,962
2. Beef	3,305	2,734	3,165
3. Veal	221	196	260
4. Mutton & Lamb	40	36	10

Reported	5,213		
Estimated	550		
<b>TOTAL FRESH</b>	<b>5,763</b>	<b>4,729</b>	<b>5,397</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Garmons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1

Hams (a) 20/down	1,752	1,696	1,751
(b) 20/up	15	10	54
Backs	348	310	446
Bellies (a) 16/down	1,221	1,322	1,755
(b) 16/up	5	13	18
Shoulders	12	5	11
Butts, Cottage Rolls	310	363	472
Picnics	390	432	475
Dry Salt Meats	147	101	92
Barrelled	260	377	173
Unclassified	297	379	353
Sub-total	4,757	5,008	5,600

<b>TOTAL</b>	<b>4,757</b>	<b>5,008</b>	<b>5,601</b>
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2. <u>Beef</u>	267	260	162
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Reported	5,024		
Estimated	570		
<b>TOTAL CURED AND IN CURE</b>	<b>5,594</b>	<b>5,268</b>	<b>5,763</b>

MEAT SUMMARY

Cold Storage	13,527	14,007	12,766
Fresh	5,763	4,729	5,397
Cured and in cure	5,594	5,268	5,763
<b>TOTAL ALL MEAT</b>	<b>24,884</b>	<b>24,004</b>	<b>23,926</b>

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	<u>1/</u>	216	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	62
Fore-ends 22/down	-	<u>1/</u>	-
Sub-total	-	216	62
Hams & Gammons (a) 20/down	625	1,055	760
(b) 20/up	47	62	13
Backs (a) Boneless Skinless	242	397	240
(b) Loins 20/down	( 707	( 837	255
(c) Loins 20/up	(	(	5
Bellies (a) 16/down	1,334	1,575	681
(b) 16/up	-	-	38
Shoulders (a) 22/down	4	2	2
(b) 22/up	-	-	-
Butts	314	496	145
Picnics	314	454	82
Tenderloins	48	40	14
Spare Ribs	199	172	83
Trimmings	110	211	61
Carcasses and Cuts:			
(a) Regular Hogs	-	-	5
(b) Sows, Rib Backs & Mids.	<u>1/</u>	<u>1/</u>	9
Unclassified	481	500	374
Sub-total	4,425	5,801	2,767
TOTAL	4,425	6,017	2,829
<u>2. Beef</u>			
(a) Bone in	1,630	508	116
(b) Boneless	577	532	394
TOTAL	2,207	1,040	510
<u>3. Veal</u>			
(a) Bone in	29	32	7
(b) Boneless	114	101	49
TOTAL	143	133	56
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	60	106	43
<u>5. Fancy Meats</u>			
(a) Pork	364	341	63
(b) Beef	261	185	327
(c) Veal	25	14	45
(d) Lamb	11	9	1
TOTAL	661	549	436
Reported	7,496		
Estimated	800		
TOTAL MEAT COLD STORAGE	8,296	7,845	3,874

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

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	464	821	352
2. Beef	942	870	1,309
3. Veal	117	127	201
4. Mutton & Lamb	18	29	2

Reported	1,541		
Estimated	150		
<b>TOTAL FRESH</b>	<b>1,691</b>	<b>1,847</b>	<b>1,864</b>

CURED AND IN CURE

1. Pork

Wiltshires	-	-	-
Middles	-	-	1
Gammons	-	-	-
Rib Backs	<u>1/</u>	-	-
Fore-ends	-	-	-
Sub-total	-	-	<u>1</u>

Hams (a) 20/down	286	407	559
(b) 20/up	26	15	35
Backs	50	57	72
Bellies (a) 16/down	484	603	545
(b) 16/up	61	35	66
Shoulders	-	-	-
Butts, Cottage Rolls	66	51	63
Picnics	127	138	159
Dry Salt Meats	15	23	15
Barrelled	<u>1/</u>	<u>1/</u>	19
Unclassified	74	115	34
Sub-total	<u>1,189</u>	<u>1,444</u>	<u>1,567</u>

<b>TOTAL</b>	<b><u>1,189</u></b>	<b><u>1,444</u></b>	<b><u>1,568</u></b>
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2. <u>Beef</u>	62	46	44
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Reported	1,251		
Estimated	50		
<b>TOTAL CURED AND IN CURE</b>	<b>1,301</b>	<b>1,490</b>	<b>1,612</b>

MEAT SUMMARY

Cold Storage	8,296	7,845	3,874
Fresh	1,691	1,847	1,864
Cured and in cure	1,301	1,490	1,612
<b>TOTAL ALL MEAT</b>	<b><u>11,288</u></b>	<b><u>11,182</u></b>	<b><u>7,350</u></b>

## 12. STOCKS OF MEAT IN COLD STORAGE - JUNE 1, 1952 - SASKATCHEWAN

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 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	505	515	510
(b) 20/up	4	55	32
Backs (a) Boneless Skinless	296	341	84
(b) Loins 20/down	82	( 118	50
(c) Loins 20/up	-	(	-
Bellies (a) 16/down	( 922	1,055	525
(b) 16/up	(	6	29
Shoulders (a) 22/down	4	5	35
(b) 22/up	-	-	-
Butts	336	348	105
Picnics	105	121	106
Tenderloins	33	37	54
Spare Ribs	101	69	35
Trimnings	80	78	442
Carcasses and Cuts:			
(a) Regular Hogs	( 4	1/	3
(b) Sows, Rib Backs & Mids.	(	-	-
Unclassified	869	548	382
Sub-total	3,341	3,296	2,392
TOTAL	3,341	3,296	2,392
<u>2. Beef</u>			
(a) Bone in	211	149	168
(b) Boneless	233	429	348
TOTAL	444	578	516
<u>3. Veal</u>			
(a) Bone in	79	44	17
(b) Boneless	22	22	20
TOTAL	101	66	37
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	15	20	6
<u>5. Fancy Meats</u>			
(a) Pork	317	356	81
(b) Beef	250	263	386
(c) Veal	8	5	13
(d) Lamb	1	1	1
TOTAL	576	625	481
Reported	4,477		
Estimated	30		
TOTAL MEAT COLD STORAGE	4,507	4,585	3,432

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



Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	300	428	252
2. Beef	442	222	386
3. Veal	28	52	34
4. Mutton & Lamb	1	2	1
 TOTAL FRESH	 771	 704	 673
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	138	101	241
(b) 20/up	8	7	18
Backs	45	37	40
Bellies (a) 16/down	216	217	223
(b) 16/up	10	10	16
Shoulders	-	-	-
Butts, Cottage Rolls	31	27	35
Picnics	56	58	75
Dry Salt Meats	4	6	21
Barrelled	-	-	2
Unclassified	11	6	14
Sub-total	519	469	685
 TOTAL	 519	 469	 685
2. <u>Beef</u>			
Reported	519		
Estimated	50		
TOTAL CURED AND IN CURE	569	469	685
<u>MEAT SUMMARY</u>			
Cold Storage	4,507	4,585	3,432
Fresh	771	704	673
Cured and in cure	569	469	685
TOTAL ALL MEAT	5,847	5,758	4,790

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

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1/	1,324	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	1,324	-
Hams & Gammons (a) 20/down	1,315	1,515	2,014
(b) 20/up	34	40	89
Backs (a) Boneless Skinless	342	474	309
(b) Loins 20/down	378	622	73
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,285	1,420	1,211
(b) 16/up	16	95	37
Shoulders (a) 22/down	( 35	( 36	57
(b) 22/up	(	(	-
Butts	397	523	388
Picnics	337	451	360
Tenderloins	153	72	45
Spare Ribs	378	399	88
Trimnings	241	163	172
Carcasses and Cuts:			
(a) Regular Hogs	( 8	( 7	4
(b) Sows, Rib Backs & Mids.	(	(	7
Unclassified	873	415	380
Sub-total	5,792	6,232	5,234
TOTAL	5,792	7,556	5,234
2. <u>Beef</u>			
(a) Bone in	2,533	478	396
(b) Boneless	634	1,138	178
TOTAL	3,167	1,616	574
3. <u>Veal</u>			
(a) Bone in	119	137	17
(b) Boneless	49	56	59
TOTAL	168	193	76
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	50	58	26
5. <u>Fancy Meats</u>			
(a) Pork	763	580	255
(b) Beef	505	177	225
(c) Veal	13	11	16
(d) Lamb	13	192	3
TOTAL	1,294	960	499
Reported	10,471		
Estimated	360		
TOTAL MEAT COLD STORAGE	10,831	10,383	6,409

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

Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,108	1,537	818
2. Beef	1,699	939	1,236
3. Veal	105	92	87
4. Mutton & Lamb	18	21	1
Reported	2,930		
Estimated	200		
TOTAL FRESH	3,130	2,589	2,142
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	3
Fore-ends	-	-	-
Sub-total	-	-	3
Hams (a) 20/down	685	526	579
(b) 20/up	66	7	24
Backs	99	85	101
Bellies (a) 16/down	804	721	764
(b) 16/up	11	22	29
Shoulders	8	11	6
Butts, Cottage Rolls	143	165	164
Picnics	173	196	203
Dry Salt Meats	15	19	51
Barrelled	28	17	10
Unclassified	53	26	23
Sub-total	2,085	1,795	1,954
TOTAL	2,085	1,795	1,957
2. <u>Beef</u>	17	10	9
Reported	2,102		
	20		
TOTAL CURED AND IN CURE	2,122	1,805	1,966
<u>MEAT SUMMARY</u>			
Cold Storage	10,831	10,383	6,409
Fresh	3,130	2,589	2,142
Cured and in cure	2,122	1,805	1,966
TOTAL ALL MEAT	16,083	14,777	10,517

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

Kine and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	( 310	262	438
(b) 20/up	(	-	15
Backs (a) Boneless Skinless	118	120	101
(b) Loins 20/down	( 28	( 23	39
(c) Loins 20/up	(	(	-
Bellies (a) 16/down	( 378	( 215	622
(b) 16/up	(	(	19
Shoulders (a) 22/down	2	2	5
(b) 22/up	-	-	2
Butts	146	191	222
Picnics	103	74	129
Tenderloins	5	10	12
Spare Ribs	93	65	16
Trimnings	108	135	151
Carcasses and Cuts:			
(a) Regular Hogs	3	2	5
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	145	109	214
Sub-total	1,439	1,208	1,990
TOTAL	1,439	1,208	1,990
2. <u>Beef</u>			
(a) Bone in	2,121	278	305
(b) Boneless	218	335	351
TOTAL	2,339	613	656
3. <u>Veal</u>			
(a) Bone in	37	54	80
(b) Boneless	23	33	55
TOTAL	60	87	135
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	130	125	64
5. <u>Fancy Meats</u>			
(a) Pork	128	128	73
(b) Beef	111	92	145
(c) Veal	1	2	2
(d) Lamb	2	2	1
TOTAL	242	224	221
Reported	4,210		
Estimated	250		
TOTAL MEAT COLD STORAGE	4,460	2,257	3,066

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



Kind and Classification	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	365	406	176
2. Beef	912	649	830
3. Veal	55	53	35
4. Mutton & Lamb	27	32	6
Reported	1,359		
Estimated	80		
TOTAL FRESH	1,439	1,140	1,047
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	3
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	3
Hams (a) 20/down	( 332	( 332	457
(b) 20/up	(	(	-
Backs	60	65	79
Bellies (a) 16/down	424	461	443
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	118	125	174
Picnics	94	118	95
Dry Salt Meats	10	7	11
Barrelled	1/	1/	5
Unclassified	16	38	32
Sub-total	1,054	1,146	1,296
TOTAL	1,054	1,146	1,299
2. <u>Beef</u>			
	4	14	13
Reported	1,058		
Estimated	80		
TOTAL CURED AND IN CURE	1,138	1,160	1,312
<u>MEAT SUMMARY</u>			
Cold Storage	4,460	2,257	3,066
Fresh	1,439	1,140	1,047
Cured and in cure	1,138	1,160	1,312
TOTAL ALL MEAT	7,037	4,557	5,425

18.

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	June 1, 1952 Preliminary	May 1, 1952 Revised	June 1, 1951
<hr/>			
- thousand pounds -			
<u>L A R D</u>			
Canada	8,699 1/	9,628	6,434
Maritimes	142	260	261
Quebec	1,521	1,806	859
Ontario	2,001	2,503	2,572
Manitoba	1,356	1,358	844
Saskatchewan	684	1,052	347
Alberta	2,040	2,225	1,188
British Columbia	385	424	363

EDIBLE TALLOW

Canada	2,857 2/	2,282	3,468
Maritimes	1	1	1
Quebec	451	209	691
Ontario	1,156	1,022	1,535
Manitoba	256	199	415
Saskatchewan	112	123	198
Alberta	439	495	386
British Columbia	307	233	242

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	May 1, 1952	May 1, 1951
	- thousand pounds -	
PORK	65,466	46,797
BEEF	17,866	17,787
VEAL	2,539	2,736
MUTTON & LAMB	1,970	1,373
<u>TOTAL</u>	<u>87,841</u>	<u>68,693</u>

1/ Including an estimate of 570,000 lb.

2/ Including an estimate of 135,000 lb.

## STOCKS OF MEAT, LARD AND TALLOW REPORTED IN THE CITIES OF

19.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - JUNE 1, 1952

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	7,421	5,085	4,789	4,755	1,567
Beef	2,077	2,590	2,468	2,272	2,450
Veal	964	264	168	83	61
Mutton & Lamb	379	304	71	44	132
<b>TOTAL</b>	<b>10,841</b>	<b>8,243</b>	<b>7,496</b>	<b>7,154</b>	<b>4,210</b>
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	799	677	464	899	365
Beef	1,552	2,703	942	1,104	912
Veal	243	176	117	99	55
Mutton & Lamb	6	32	18	10	27
<b>TOTAL</b>	<b>2,600</b>	<b>3,588</b>	<b>1,541</b>	<b>2,112</b>	<b>1,359</b>
<u>CURED AND IN CURE</u>					
Pork	2,852	2,484	1,189	1,444	1,054
Beef	214	227	62	5	4
<b>TOTAL</b>	<b>3,066</b>	<b>2,711</b>	<b>1,251</b>	<b>1,449</b>	<b>1,058</b>
Lard	1,158	988	1,356	1,699	385
Tallow	385	998	256	296	307

1/ Including New WestminsterN.B.

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

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