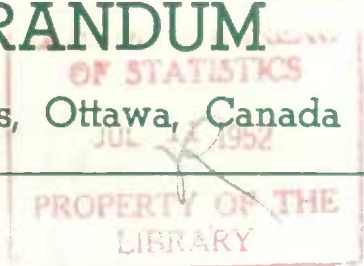


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# D.B.S. MEMORANDUM

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## STOCKS OF MEAT AND LARD

JULY 1952

Prepared in Live Stock Section,  
AGRICULTURE DIVISION

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QUEEN'S PRINTER AND CONTROLLER OF STATIONERY  
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## 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.

## I N D E X

Stocks of Meat in Cold Storage - Canada .....	Page	2
"    "    "    Fresh, Cured and In Cure - Canada .....	"	3
"    "    "    in Cold Storage - Maritimes .....	"	4
"    "    "    Fresh, Cured and In Cure - Maritimes .....	"	5
"    "    "    in Cold Storage - Quebec .....	"	6
"    "    "    Fresh, Cured and In Cure - Quebec .....	"	7
"    "    "    in Cold Storage - Ontario .....	"	8
"    "    "    Fresh, Cured and In Cure - Ontario .....	"	9
"    "    "    in Cold Storage - Manitoba .....	"	10
"    "    "    Fresh, Cured and In Cure - Manitoba .....	"	11
"    "    "    in Cold Storage - Saskatchewan .....	"	12
"    "    "    Fresh, Cured and In Cure - Saskatchewan .....	"	13
"    "    "    in Cold Storage - Alberta .....	"	14
"    "    "    Fresh, Cured and In Cure - Alberta .....	"	15
"    "    "    in Cold Storage - British Columbia .....	"	16
"    "    "    Fresh, Cured and In Cure - British Columbia .	"	17
"    "    "    Lard & Edible Tallow - Canada .....	"	18
Summary of Meat Stocks - Canada .....	"	18
Stocks of Meat, Lard & Tallow in Montreal, Toronto, Winnipeg, Edmonton and Vancouver .....	"	19

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

### TOTAL MEAT STOCKS

The total of all meats in stock at July 1, 1952 amounted to 91,835,000 lb. as compared with 100,610,000 lb. last month and 64,241,000 lb. a year ago. A summary of stocks at June 1, 1952 by kinds of meat will be found on page 18 of this report. In addition there were 1,292,000 lb. of imported meat.

### COLD STORAGE

Total meats in cold storage at July 1 amounted to 60,792,000 lb. as compared with 68,411,000 lb. last month and 34,573,000 lb. at July 1, 1951. Current frozen holdings included 41,417,000 lb. of pork, 13,624,000 lb. beef, 2,470,000 lb. veal and 841,000 lb. mutton and lamb. The remaining 2,440,000 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 July 1 were 15,003,000 lb. as compared with 16,521,000 lb. a month earlier and 14,024,000 lb. on July 1, 1951. The July 1 stocks consisted of 4,610,000 lb. pork, 7,544,000 lb. beef, 901,000 lb. veal and 88,000 lb. mutton and lamb. Estimated stocks for outstanding firms amounted to 1,860,000 lb.

### CURED AND IN CURE

Stocks of meat, cured and in cure, at July 1, 1952 were 16,040,000 lb. as compared with 15,678,000 lb. and 15,644,000 lb. last month and a year ago respectively. The current total consisted of 13,288,000 lb. pork, 482,000 lb. beef and an estimate of 2,270,000 lb. not classified as to kind.

### LARD

The total stocks were 7,652,000 lb. as compared with 8,466,000 lb. last month and 6,289,000 lb. at July 1, 1951.

### EDIBLE TALLOW

Stocks of edible tallow on July 1 were 2,673,000 lb. as compared with 2,754,000 lb. last month and 3,218,000 lb. at July 1, 1951.

1/ This report does not include stocks of canned meats. Stocks of these products at June 1, 1952, the latest available data, were 42,768,000 pounds, of which 37,634,000 pounds were canned pork products, 2,503,000 pounds canned beef and 2,631,000 pounds other canned meat products.



Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
in thousand pounds -			
<b>COLD STORAGE (Frozen)</b>			
<b>1. Pork</b>			
Wiltshires	15,048	15,326	-
Middles 36/down	-	-	-
Rib Backs 20/down	7	30	76
Fore-ends 22/down	-	-	-
Sub-total	15,055	15,356	76
Hams & Gammons (a) 20/down	3,404	5,300	6,581
(b) 20/up	257	261	317
Backs (a) Boneless Skinless	1,598	1,865	1,088
(b) Loins 20/down	994	1,526	530
(c) Loins 20/up	27	56	17
Bellies (a) 16/down	6,547	8,116	3,943
(b) 16/up	102	103	206
Shoulders (a) 22/down	85	77	263
(b) 22/up	34	55	26
Butts	1,317	2,044	1,712
Picnics	1,362	1,908	1,814
Tenderloins	232	263	198
Spare Ribs	978	1,161	399
Trimnings	1,851	1,867	1,995
Carcasses and Cuts:			
(a) Regular Hops	35	150	56
(b) Sows, Rib Backs & Wids.	220	61	35
Unclassified	4,802	6,172	3,118
Sub-total	23,845	30,985	22,298
<b>TOTAL</b>	<b>38,900</b>	<b>46,341</b>	<b>22,374</b>
<b>2. Beef</b>			
(a) Bone in	5,867	7,998	1,753
(b) Boneless	4,825	4,703	2,751
<b>TOTAL</b>	<b>10,692</b>	<b>12,701</b>	<b>4,504</b>
<b>3. Veal</b>			
(a) Bone in	1,488	1,319	1,888
(b) Boneless	813	815	1,234
<b>TOTAL</b>	<b>2,301</b>	<b>2,134</b>	<b>3,122</b>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	771	1,085	753
<b>5. Fancy Meats</b>			
(a) Pork	2,517	3,178	1,263
(b) Beef	2,932	2,702	2,304
(c) Veal	169	201	195
(d) Lamb	70	69	58
<b>TOTAL</b>	<b>5,688</b>	<b>6,150</b>	<b>3,820</b>
Reported	58,352		
Estimated	2,440		
<b>TOTAL MEAT COLD STORAGE</b>	<b>60,792</b>	<b>68,411</b>	<b>34,573</b>

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

3.

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,610	5,703	4,519
2. Beef	7,544	9,816	8,278
3. Veal	901	879	1,149
4. Mutton & Lamb	88	123	78
Reported	13,143		
Estimated	1,860		
<b>TOTAL FRESH</b>	<b>15,003</b>	<b>16,521</b>	<b>14,024</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	7	3	4
Middles	-	1	-
Gammons	-	-	-
Rib Backs	-	13	6
Fore-ends	-	-	-
Sub-total	<u>7</u>	<u>17</u>	<u>10</u>
Hams (a) 20/down	4,208	4,758	5,097
(b) 20/up	137	174	173
Backs	768	689	785
Bellies (a) 16/down	3,472	4,070	4,414
(b) 16/up	126	100	184
Shoulders	10	21	20
Butts, Cottage Rolls	1,048	963	1,378
Picnics	1,064	1,236	1,440
Dry Salt Meats	283	303	214
Barrelled	1,138	1,280	810
Unclassified	1,027	1,460	784
Sub-total	<u>13,281</u>	<u>15,054</u>	<u>15,299</u>
<b>TOTAL</b>	<b><u>13,288</u></b>	<b><u>15,071</u></b>	<b><u>15,309</u></b>
2. <u>Beef</u>	482	607	335
Reported	13,770		
Estimated	2,270		
<b>TOTAL CURED AND IN CURE</b>	<b>16,040</b>	<b>15,678</b>	<b>15,644</b>
<u>MEAT SUMMARY</u>			
Cold Storage	60,792	68,411	34,573
Fresh	15,003	16,521	14,024
Cured and in cure	16,040	15,678	15,644
<b>TOTAL ALL MEAT</b>	<b><u>91,835</u></b>	<b><u>100,610</u></b>	<b><u>64,241</u></b>

4.

## STOCKS OF MEAT IN COLD STORAGE - JULY 1, 1952 - MARITIMES

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

COLD STORAGE (Frozen)1. Pork

Wiltshires	1,525	1,556	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	11
Fore-ends 22/down	-	-	-
Sub-total	<u>1,525</u>	<u>1,556</u>	<u>11</u>
Hams & Gammons (a) 20/down	232	331	392
(b) 20/up	3	-	-
Backs (a) Boneless Skinless	<u>1/</u>	<u>1/</u>	1
(b) Loins 20/down	(37	23	79
(c) Loins 20/up	(	21	2
Bellies (a) 16/down	(213	250	210
(b) 16/up	(	-	-
Shoulders (a) 22/down	(12	(12	154
(b) 22/up	(	(	-
Butts	<u>1/</u>	102	201
Picnics	59	82	40
Tenderloins	<u>1/</u>	<u>1/</u>	3
Spare Ribs	28	36	1
Trimnings	123	64	182
Carcasses and Cuts:			
(a) Regular Hogs	6	(11	6
(b) Sows, Rib Backs & Mids.	-	(	-
Unclassified	<u>348</u>	<u>241</u>	<u>80</u>
Sub-total	<u>1,061</u>	<u>1,173</u>	<u>1,351</u>

TOTAL	<u>2,586</u>	<u>2,729</u>	<u>1,362</u>
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2. Beef

(a) Bone in	68	62	68
(b) Boneless	<u>31</u>	<u>48</u>	<u>60</u>
TOTAL	<u>99</u>	<u>110</u>	<u>128</u>

3. Veal

(a) Bone in	12	19	35
(b) Boneless	<u>9</u>	<u>9</u>	<u>17</u>
TOTAL	<u>21</u>	<u>28</u>	<u>52</u>

4. Mutton & Lamb

Carcasses and Cuts	9	20	23
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5. Fancy Meats

(a) Pork	110	150	39
(b) Beef	194	201	251
(c) Veal	3	2	7
(d) Lamb	<u>1</u>	<u>4</u>	<u>1</u>
TOTAL	<u>308</u>	<u>357</u>	<u>298</u>

Reported	3,023		
Estimated	60		
TOTAL MEAT COLD STORAGE	<u>3,083</u>	<u>3,244</u>	<u>1,863</u>

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 - JULY 1, 1952 - MARITIMES

5.

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	114	225	172
2. Beef	112	208	178
3. Veal	10	18	22
4. Mutton & Lamb	2	4	-
Reported	238		
Estimated	40		
TOTAL FRESH	278	455	372
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	1/	3
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	1
Fore-ends	-	-	-
Sub-total	-	-	4
Hams (a) 20/down	( 213	( 196	169
(b) 20/up			-
Backs	2	4	1
Bellies (a) 16/down	203	( 201	198
(b) 16/up	-		-
Shoulders	-	1/	-
Butts, Cottage Rolls	34	39	38
Picnics	50	51	50
Dry Salt Meats	1/	1/	2
Barrelled	252	225	104
Unclassified	33	32	27
Sub-total	787	748	589
TOTAL	787	748	593
2. <u>Beef</u>	7	36	33
Reported	794		
Estimated	30		
TOTAL CURED AND IN CURE	824	784	626
<u>MEAT SUMMARY</u>			
Cold Storage	3,083	3,244	1,863
Fresh	278	455	372
Cured and in cure	824	784	626
TOTAL ALL MEAT	4,185	4,483	2,861

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- Thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	2,979	3,142	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	<u>1/</u>	4
Fore-ends 22/down	-	-	-
Sub-total	<u>2,979</u>	<u>3,142</u>	<u>4</u>
Hams & Gammons (a) 20/down	373	1,012	1,211
(b) 20/up	32	64	34
Backs (a) Bone less Skinless	128	214	91
(b) Loins 20/down	180	( 264	51
(c) Loins 20/up	-	(	-
Bellies (a) 16/down	1,106	1,810	332
(b) 16/up	14	18	7
Shoulders (a) 22/down	<u>1/</u>	<u>1/</u>	13
(b) 22/up	-	-	-
Butts	266	471	348
Picnics	438	538	372
Tenderloins	27	29	3
Spare Ribs	175	189	20
Trimnings	314	358	139
Carcasses and Cuts:			
(a) Regular Hogs	7	114	29
(b) Sows, Rib Backs & Mids.	-	42	1
Unclassified	<u>2,223</u>	<u>2,947</u>	<u>1,072</u>
Sub-total	<u>5,283</u>	<u>8,070</u>	<u>3,723</u>
TOTAL	<u>8,262</u>	<u>11,212</u>	<u>3,727</u>
2. <u>Beef</u>			
(a) Bone in	348	600	386
(b) Bone less	<u>1,125</u>	<u>1,351</u>	<u>825</u>
TOTAL	<u>1,473</u>	<u>1,951</u>	<u>1,211</u>
3. <u>Veal</u>			
(a) Bone in	1,137	963	1,630
(b) Boneless	<u>440</u>	<u>337</u>	<u>671</u>
TOTAL	<u>1,577</u>	<u>1,300</u>	<u>2,301</u>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	255	482	241
5. <u>Fancy Meats</u>			
(a) Pork	438	641	308
(b) Beef	411	353	305
(c) Veal	78	96	63
(d) Lamb	<u>19</u>	<u>26</u>	<u>9</u>
TOTAL	<u>946</u>	<u>1,116</u>	<u>685</u>
Reported	12,513		
Estimated	610		
TOTAL MEAT COLD STORAGE	<u>13,123</u>	<u>16,061</u>	<u>8,165</u>

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 - JULY 1, 1952 - QUEBEC

7.

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

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	1,264	1,447	1,128
2. Beef	1,264	2,090	1,409
3. Veal	189	305	331
4. Mutton & Lamb	6	11	15

Reported	2,723		
Estimated	410		
TOTAL FRESH	3,133	3,853	2,883

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	1,017	1,070	1,178
(b) 20/up	24	43	23
Backs	95	63	49
Bellies (a) 16/down	( 564	( 582	597
(b) 16/up	(	(	5
Shoulders	1/	-	5
Butts, Cottage Rolls	271	230	365
Picnics	334	307	318
Dry Salt Meats	92	106	24
Barrelled	575	732	394
Unclassified	654	1,012	306
Sub-total	3,626	4,145	3,264

TOTAL	3,626	4,145	3,264
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2. <u>Beef</u>	162	216	62
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Reported	3,788		
Estimated	490		
TOTAL CURED AND IN CURE	4,278	4,361	3,326

MEAT SUMMARY

Cold Storage	13,123	16,061	8,165
Fresh	3,133	3,853	2,883
Cured and in cure	4,278	4,361	3,326
TOTAL ALL MEAT	20,534	24,275	14,374

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	6,388	6,338	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	19
Fore-ends 22/down	-	-	-
Sub-total	<u>6,388</u>	<u>6,338</u>	<u>19</u>
Hams & Gammons (a) 20/down	904	1,165	2,592
(b) 20/up	161	91	72
Backs (a) Boneless Skinless	375	611	525
(b) Loins 20/down	(32	41	101
(c) Loins 20/up	(	19	9
Bellies (a) 16/down	1,662	2,020	1,355
(b) 16/up	24	49	19
Shoulders (a) 22/down	(66	(71	-
(b) 22/up	(	(	24
Butts	183	275	619
Picnics	285	321	632
Tenderloins	45	55	64
Spare Ribs	204	156	116
Trimmings	784	832	769
Carcasses and Cuts:			
(a) Regular Hogs	(223	(26	10
(b) Sows, Rib Backs & Mids.	(	(	20
Unclassified	1,103	1,259	731
Sub-total	<u>6,051</u>	<u>6,991</u>	<u>7,658</u>
TOTAL	<u>12,439</u>	<u>13,329</u>	<u>7,677</u>
<u>2. Beef</u>			
(a) Bone in	691	749	468
(b) Boneless	<u>1,346</u>	<u>1,579</u>	997
TOTAL	<u>2,037</u>	<u>2,328</u>	<u>1,465</u>
<u>3. Veal</u>			
(a) Bone in	110	72	111
(b) Boneless	<u>204</u>	<u>256</u>	370
TOTAL	<u>314</u>	<u>328</u>	<u>481</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	275	316	404
<u>5. Fancy Meats</u>			
(a) Pork	612	754	455
(b) Beef	850	925	772
(c) Veal	26	52	31
(d) Lamb	<u>26</u>	<u>11</u>	<u>34</u>
TOTAL	<u>1,514</u>	<u>1,742</u>	<u>1,292</u>
Reported	16,579		
Estimated	1,190		
TOTAL MEAT COLD STORAGE	17,769	18,043	11,319

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 - JULY 1, 1952 - ONTARIO

9.

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

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	1,198	1,738	1,566
2. Beef	2,083	3,360	3,050
3. Veal	188	238	186
4. Mutton & Lamb	31	42	26
Reported	3,500		
Estimated	1,030		
TOTAL FRESH	4,530	5,378	4,828

CURED AND IN CURE1. Pork

Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	1,290	1,813	1,852
(b) 20/up	16	16	26
Backs	429	359	420
Bellies (a) 16/down	1,022	1,283	1,513
(b) 16/up	6	10	31
Shoulders	8	12	6
Butts, Cottage Rolls	306	324	533
Picnics	270	400	539
Dry Salt Meats	131	150	97
Barrelled	278	270	273
Unclassified	201	306	287
Sub-total	3,957	4,943	5,577
TOTAL	3,957	4,943	5,578

2. <u>Beef</u>	227	270	173
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Reported	4,184		
Estimated	1,450		
TOTAL CURED AND IN CURE	5,634	5,213	5,751

MEAT SUMMARY

Cold Storage	17,769	18,043	11,319
Fresh	4,530	5,378	4,828
Cured and in cure	5,634	5,213	5,751
TOTAL MEAT	27,933	28,634	21,898



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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	2,487	2,621	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	42
Fore-ends 22/down	-	-	-
Sub-total	2,487	2,621	42
Hams & Gammons (a) 20/down	464	673	367
(b) 20/up	21	47	61
Backs (a) Boneless Skinless	387	264	220
(b) Loins 20/down	( 454	( 718	132
(c) Loins 20/up	(	(	6
Bellies (a) 16/down	( 976	1,458	549
(b) 16/up	(	-	55
Shoulders (a) 22/down	4	4	2
(b) 22/up	-	-	-
Butts	177	315	84
Picnics	89	329	107
Tenderloins	9	54	13
Spare Ribs	133	203	80
Trimnings	73	159	91
Carcasses and Cuts:			
(a) Regular Hogs	( 5	-	4
(b) Sows, Rib Backs & Mids.	(	1/	8
Unclassified	233	365	295
Sub-total	3,025	4,589	2,074
TOTAL	5,512	7,210	2,116
2. <u>Beef</u>			
(a) Bone in	2,053	2,846	84
(b) Boneless	680	609	318
TOTAL	2,733	3,455	402
3. <u>Veal</u>			
(a) Bone in	24	29	5
(b) Boneless	112	118	56
TOTAL	136	147	61
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	36	60	30
5. <u>Fancy Meats</u>			
(a) Pork	367	409	61
(b) Beef	381	265	299
(c) Veal	26	28	45
(d) Lamb	8	11	2
TOTAL	782	713	407
Reported	9,199		
Estimated	30		
TOTAL MEAT COLD STORAGE	9,229	11,585	3,016

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
1. Pork	557	507	498
2. Beef	1,394	991	1,399
3. Veal	226	121	247
4. Mutton & Lamb	12	18	10
Reported	2,189		
Estimated	160		
TOTAL FRESH	2,349	1,637	2,154
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	<u>1/</u>	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	495	511	640
(b) 20/up	35	29	70
Backs	55	54	69
Bellies (a) 16/down	449	514	510
(b) 16/up	75	64	94
Shoulders	-	-	-
Butts, Cottage Rolls	75	67	55
Picnics	107	142	178
Dry Salt Meats	22	15	24
Barrelled	<u>1/</u>	<u>1/</u>	4
Unclassified	74	74	34
Sub-total	1,387	1,470	1,678
TOTAL	1,387	1,470	1,678
2. <u>Beef</u>			
	55	62	43
Reported	1,442		
Estimated	70		
TOTAL CURED AND IN CURE	1,512	1,532	1,721
<u>MEAT SUMMARY</u>			
Cold Storage	9,229	11,585	3,016
Fresh	2,349	1,637	2,154
Cured and in cure	1,512	1,532	1,721
TOTAL MEAT	13,090	14,754	6,891

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	<u>1/</u>	<u>1/</u>	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	251	505	296
(b) 20/up	7	4	59
Backs (a) Boneless Skinless	256	296	55
(b) Loins 20/down	56	82	35
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	822	( 922	427
(b) 16/up	7	(	54
Shoulders (a) 22/down	5	4	35
(b) 22/up	-	-	-
Butts	207	337	70
Picnics	106	107	114
Tenderloins	34	33	57
Spare Ribs	110	102	47
Trimnings	101	80	430
Carcasses and Cuts:			
(a) Regular Hogs	( 4	( 4	3
(b) Sows, Rib Backs & Mids.	(	(	-
Unclassified	460	899	317
Sub-total	<u>2,426</u>	<u>3,375</u>	<u>1,999</u>
TOTAL	<u>2,426</u>	<u>3,375</u>	<u>1,999</u>
2. <u>Beef</u>			
(a) Bone in	238	219	135
(b) Boneless	682	233	199
TOTAL	<u>920</u>	<u>452</u>	<u>334</u>
3. <u>Veal</u>			
(a) Bone in	31	80	9
(b) Boneless	16	22	27
TOTAL	<u>47</u>	<u>102</u>	<u>36</u>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	13	16	3
5. <u>Fancy Meats</u>			
(a) Pork	317	317	87
(b) Beef	334	252	324
(c) Veal	9	8	15
(d) Lamb	1	1	1
TOTAL	<u>661</u>	<u>578</u>	<u>427</u>

TOTAL MEAT COLD STORAGE 4,067 4,523 2,799

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



Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	221	303	139
2. Beef	516	466	351
3. Veal	33	32	28
4. Mutton & Lamb	2	1	2
<u>TOTAL FRESH</u>	<u>772</u>	<u>802</u>	<u>520</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>-</u>
Hams (a) 20/down	207	139	260
(b) 20/up	22	8	20
Backs	39	45	54
Bellies (a) 16/down	191	216	251
(b) 16/up	26	10	15
Shoulders	-	-	-
Butts, Cottage Rolls	42	32	39
Picnics	49	57	71
Dry Salt Meats	15	4	10
Barrelled	-	-	1
Unclassified	8	11	14
Sub-total	<u>599</u>	<u>522</u>	<u>735</u>
<u>TOTAL</u>	<u>599</u>	<u>522</u>	<u>735</u>
2. <u>Beef</u>	-	-	-
<u>TOTAL CURED AND IN CURE</u>	<u>599</u>	<u>522</u>	<u>735</u>
<u>MEAT SUMMARY</u>			
Cold Storage	4,067	4,523	2,799
Fresh	772	802	520
Cured and in cure	599	522	735
<u>TOTAL MEAT</u>	<u>5,438</u>	<u>5,847</u>	<u>4,054</u>

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	1,650	1,650	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	1,650	1,650	-
Hams & Gammons (a) 20/down	877	1,323	1,431
(b) 20/up	33	34	84
Backs (a) Boneless Skinless	254	342	174
(b) Loins 20/down	212	382	94
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,258	1,298	784
(b) 16/up	35	16	69
Shoulders (a) 22/down	( 21	( 35	55
(b) 22/up	(	(	-
Butts	254	398	270
Picnics	253	428	438
Tenderloins	103	75	45
Spare Ribs	246	379	88
Trimnings	344	266	260
Carcasses and Cuts:			
(a) Regular Hogs	( 8	( 8	1
(b) Sows, Rib Backs & Mids.	(	(	6
Unclassified	384	401	470
Sub-total	4,282	5,385	4,269
TOTAL	5,932	7,035	4,269
<u>2. Beef</u>			
(a) Bone in	1,080	1,394	352
(b) Boneless	664	663	116
TOTAL	1,744	2,057	468
<u>3. Veal</u>			
(a) Bone in	135	119	23
(b) Boneless	13	49	31
TOTAL	148	168	54
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	38	50	13
<u>5. Fancy Meats</u>			
(a) Pork	565	778	260
(b) Beef	616	592	253
(c) Veal	25	14	21
(d) Lamb	13	14	4
TOTAL	1,219	1,398	538
Reported	9,081		
Estimated	270		
TOTAL MEAT COLD STORAGE	9,351	10,708	5,342

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,015	1,113	752
2. Beef	1,278	1,742	1,172
3. Veal	142	106	241
4. Mutton & Lamb	11	18	13
Reported	2,446		
Estimated	30		
TOTAL FRESH	2,476	2,979	2,178
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	5
Fore-ends	-	-	-
Sub-total	-	-	5
Hams (a) 20/down	706	706	565
(b) 20/up	31	66	28
Backs	93	103	120
Bellies (a) 16/down	720	839	744
(b) 16/up	16	11	39
Shoulders	1/	8	9
Butts, Cottage Rolls	210	151	195
Picnics	152	185	189
Dry Salt Meats	12	15	45
Barrelled	28	28	30
Unclassified	38	53	82
Sub-total	2,006	2,165	2,046
TOTAL	2,006	2,165	2,051
2. <u>Beef</u>			
	13	17	12
Reported	2,019		
Estimated	110		
TOTAL CURED AND IN CURE	2,129	2,182	2,063
<u>MEAT SUMMARY</u>			
Cold Storage	9,351	10,708	5,342
Fresh	2,476	2,979	2,178
Cured and in cure	2,129	2,182	2,063
TOTAL MEAT	13,956	15,869	9,583



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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	303	( 312	292
(b) 20/up	-	( 7	7
Backs (a) Boneless Skinless	177	118	22
(b) Loins 20/down	( 50	( 32	38
(c) Loins 20/up	(	(	-
Bellies (a) 16/down	532	( 378	286
(b) 16/up	-	( 2	2
Shoulders (a) 22/down	2	4	4
(b) 22/up	-	-	2
Butts	191	146	120
Picnics	132	103	111
Tenderloins	4	6	13
Spare Ribs	82	96	47
Trimnings	112	108	124
Carcasses and Cuts:			
(a) Regular Hogs	2	<u>1/</u>	3
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	<u>156</u>	<u>148</u>	<u>153</u>
Sub-total	<u>1,743</u>	<u>1,451</u>	<u>1,224</u>
TOTAL	<u>1,743</u>	<u>1,451</u>	<u>1,224</u>
<u>2. Beef</u>			
(a) Bone in	1,389	2,128	260
(b) Boneless	<u>297</u>	<u>220</u>	<u>236</u>
TOTAL	<u>1,686</u>	<u>2,348</u>	<u>496</u>
<u>3. Veal</u>			
(a) Bone in	39	37	75
(b) Boneless	<u>19</u>	<u>24</u>	<u>62</u>
TOTAL	<u>58</u>	<u>61</u>	<u>137</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	145	141	39
<u>5. Fancy Meats</u>			
(a) Pork	108	129	53
(b) Beef	146	114	100
(c) Veal	2	1	13
(d) Lamb	<u>2</u>	<u>2</u>	<u>7</u>
TOTAL	<u>258</u>	<u>246</u>	<u>173</u>
Reported	3,890		
Estimated	280		
TOTAL MEAT COLD STORAGE	<u>4,170</u>	<u>4,247</u>	<u>2,069</u>

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 - JULY 1, 1952 - BRITISH COLUMBIA 17.

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	241	370	264
2. Beef	897	959	719
3. Veal	113	59	94
4. Mutton & Lamb	24	29	12
Reported	1,275		
Estimated	190		
TOTAL FRESH	1,465	1,417	1,089
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	( 289	( 335	433
(b) 20/up	(	(	6
Backs	55	61	72
Bellies (a) 16/down	326	440	601
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	110	120	153
Picnics	102	94	95
Dry Salt Meats	9	11	12
Barrelled	1/	1/	4
Unclassified	35	17	34
Sub-total	926	1,078	1,410
TOTAL	926	1,078	1,410
2. <u>Beef</u>	18	6	12
Reported	944		
Estimated	120		
TOTAL CURED AND IN CURE	1,064	1,084	1,422
<u>MEAT SUMMARY</u>			
Cold Storage	4,170	4,247	2,069
Fresh	1,465	1,417	1,089
Cured and in cure	1,064	1,084	1,422
TOTAL MEAT	6,699	6,748	4,580

## 18. STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
- thousand pounds -			
<u>L A R D</u>			
Canada	7,652 1/	8,466	6,289
Maritimes	144	154	244
Quebec	1,050	1,577	797
Ontario	1,628	2,069	2,429
Manitoba	1,201	1,491	681
Saskatchewan	439	708	308
Alberta	1,965	2,045	1,310
British Columbia	565	422	520

EDIBLE TALLOW

Canada	2,673	2,754	3,218
Maritimes	-	1	1
Quebec	401	451	432
Ontario	880	1,160	1,380
Manitoba	345	261	502
Saskatchewan	278	112	178
Alberta	351	455	497
British Columbia	418	314	228

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	June 1, 1952	June 1, 1951
- thousand pounds -		
PORK	70,293	49,169
BEEF	25,826	17,742
VEAL	3,214	3,999
MUTTON & LAMB	1,277	887
<u>T O T A L</u>	<u>100,610</u>	<u>71,797</u>

1/ Including an estimate of 660,000 lb.



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

19

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

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	6,356	3,609	5,879	4,618	1,813
Beef	1,752	2,361	3,113	1,168	1,781
Veal	1,091	253	162	83	54
Mutton & Lamb	229	290	44	36	130
<b>TOTAL</b>	<b>9,428</b>	<b>6,513</b>	<b>9,198</b>	<b>5,905</b>	<b>3,778</b>
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	758	643	557	810	231
Beef	1,052	1,808	1,394	945	816
Veal	155	164	226	98	106
Mutton & Lamb	4	28	12	6	23
<b>TOTAL</b>	<b>1,969</b>	<b>2,643</b>	<b>2,189</b>	<b>1,859</b>	<b>1,176</b>
<u>CURED AND IN CURE</u>					
Pork	2,972	2,549	1,385	1,534	882
Beef	158	197	55	5	18
<b>TOTAL</b>	<b>3,130</b>	<b>2,746</b>	<b>1,440</b>	<b>1,539</b>	<b>900</b>
<u>Lard</u>	812	984	1,200	1,624	503
<u>Tallow</u>	372	844	345	253	403

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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