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STOCKS

OF

MEAT AND LARD

JULY 1952

Prepared in Live Stock Section, AGRICULTURE DIVISION

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-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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STOCKS OF MEAT, 1/ LARD AND TALLOW - JULY 1, 1952

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 l, 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 aces 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.

2. STOCKS OF NEAT IN COLD STORAGE - JULY 1, 1952 - CANADA

Kind and CLassification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951	
COLD STORAGE (Frozen)	٢	thousand pounds		
1. Pork				
Wiltshires	15,048	15,326	-	
Middles 56/down	-	-	-	
Rib Backs 20/down	7	30	76	
Fore-ends 22/down	-		-	
Sub-total	15,055	15,356	76	
Hens & Gamons (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	
Pienics	1,362	1,908	1,814	
Tenderloins	232	263	198	
Spare Ribs	978	1,161	399	
Trimings		1,867	1,995	
Carcasees and Cuts:	1,851	1,007	2,000	
	75	150	56	
(a) Regular Hor	35 220	61	35	
(b) Some, Rib Backs & Mids.			3,118	
Unclassified Sub-total	4,802 23,845	<u>6,172</u> 30,985	22,298	
Sub-Cotel	20,040	50,905	~~~~~~	
	38,900	46,341	22,374	
Essi			2 050	
(a) Bone in	5,867	7,998	1,753	
(b) Boneless	4,825	4,703	2,751	
	10,692	12,701	4,504	
J. Yeel	1 100	1 010	1 000	
(a) Rome in	1,488	1,319	1,888	
(b) Boneless	813	815	$\frac{1,234}{3,122}$	
TOTAL	2,301	2,134	0,166	
e Julion Land		1	05.2	
Carcasses and Cuts	771	1,085	753	
5. Percy Heats			1 967	
(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	
TOTAL	5,688	6,150	3,820	
Reported	58,352			
Estimated	2,440			
TOTAL MEAN COLD STORAGE	60,792	68,411	34,573	

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

	Kind and Classification	July 1, 1952 Preliminery	June 1, 1952 Revised	July 1, 1951
(Incl. Fancy Mests) 1. Pork 4,610 5,703 4,519 2. Beef 7,544 9,816 8,278 3. Veal 901 879 1,149 4. Mutton & Lamo 88 123 78 Reported 15,143 78 78 Reported 15,143 78 Reported 15,143 78 Reported 15,005 16,521 14,024 CURED AND IN CURE 1 - - Witchires 7 3 4 Middles - 1 - Gammons - - - - Sub-total 7 17 10 10 Hans (a) 20/down 4,208 4,758 5,097 (b) 20/up 137 174 173 Backs 769 689 763 Balks 1,048 963 1,948 Shoulders 1,048 963 1,948 Butts, Cottage Rolls 1,048 963 1,949 Barrelled		-	thousand pounds -	Contractor and
(Incl. Fancy Meats) 1. Fork 4,610 5,703 4,519 2. Beef 7,544 9,816 8,278 3. Veal 901 879 1,149 4. Mutton & Lamp 98 123 78 Reported 13,143 78 Retinated 1,860 763 4 URED AND IN CURE 15,003 16,521 14,024 URED AND IN CURE - 1 - Wiltshires 7 3 4 Middles - 13 6 Fore-ends - - - Geamons - - - Geamons - - - Sub-total 7 - 10 Hans (a) 20/down 4,208 4,758 5,097 (b) 20/up 137 174 173 Backs 763 689 763 Balts (a) 15/down 3,472 4,070 4,414 (b) 15/up 125 100 124 Subts, Cottage Rolls 1,046	FRESH (Not Frozen)			
2. Beef 7,544 9,616 6,276 3. Veni 901 879 1,149 4. Mutton & Lamo 88 123 78 Reported 15,143 1,860 78 Reported 15,143 1,860 78 Reported 15,005 16,521 14,024 CURED AND IN CURE 1. Pork 7 3 4 Middles - 1 - - Gammons - - - - Rib Backs - 13 6 5,097 (b) 20/up 137 174 173 10 Hams (a) 20/down 4,208 4,758 5,097 (b) 16/up 126 100 184 Shoulders 10 21 20 Backs 1,064 1,635 1,440 Shoulders 1,064 1,6356 1,440 Dry Salt Meets 263 3,280 610 Barrelled 1,027 1,460 764 <				
2. Beef 7,544 9,616 6,276 3. Ven1 901 879 1,149 4. Muton & Lamo 88 123 78 Reported 13,143 1,860 78 Reported 13,143 1,860 14,024 CURD AND IN CURE 15,005 16,521 14,024 CURD AND IN CURE 1 - - 1. Pork - 1 - Gammons - - - - Rib Backs - 13 6 - Fore-ends - - - - Sub-total 7 17 10 - Hams (a) 20/down 4,206 4,758 5,097 (b) 20/up 137 174 173 Backs - - - - (b) 16/up 126 100 184 Shoulders 1,064 1,635 1,440 Dry Salt Meets 263 3,280 610 Sub-total 1,027 </td <td></td> <td></td> <td></td> <td>1 510</td>				1 510
3. Veal 901 879 1,149 4. Mutton & Lamb 88 123 78 Reported 15,143 15,600 10,521 14,024 CURED AND IN GURE 15,003 16,521 14,024 CURED AND IN GURE 1 - - - Wiltshires 7 3 4 - Middles - 1 - - Gemmons - - 1 - Gemmons - - - - Rib Backs - 13 6 - Fore-ends - - - - Backs - 137 174 173 Backs - 137 174 173 Backs 768 669 785 100 184 Shoulders 10 21 20 20 125 13,778 Battist actod 1,064 1,225 1,346 144 15,798 5,797 Butts, Cottage Rolls 1,045 953 13				
4. Mutton & Lamp 88 123 78 Reported 15,143 1,860 16,521 14,024 TOTAL FRESH 15,003 16,521 14,024 CURED AND IN CURE 1. Pork 7 3 4 Middles - 1 - - Gummons - - - - Rib Backs - 13 6 6 Fore-ends - - - - Sub-total - 7 17 10 Hams (a) 20/down 4,208 4,758 5,097 (b) 20/up 137 174 173 Backs 768 689 765 Bellies (a) 16/down 3,472 4,070 4,414 (b) 16/up 126 100 124 Shoulders 1,048 963 1,378 Flenciss 1,046 963 1,378 Flencis 1,054 1,255 1,400 Dry Salt Meets 2,263 303 214 <td></td> <td></td> <td></td> <td></td>				
Reported 15,143 20 20 Reported 15,143 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 4 3 3 3 4 3 3 3 4 3<				
Batimated 1,660 TOTAL FRESH 15,003 16,521 14,024 CURED AND IN CURE 1. Fork ************************************	4. Mutton & Lamb	88	123	78
Batimated 1,860 NOTAL PRESH 15,003 16,521 14,024 CURED AND IN CURE 1. Fork 7 3 4 Middles - 1 - Middles - 1 - Remons - - - Rib Backs - 13 6 Fore-ends - - - Sub-total - - - 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 Buts, Cottage Rolls 1,048 963 1,378 Picnics 1,064 1,236 1,440 Dry Salt Meets 263 303 214 Barrelled 1,138 1,280 810 Vuclassified 1,027 1,460 <td>Reported</td> <td>13,143</td> <td>2.2.1</td> <td></td>	Reported	13,143	2.2.1	
TOTAL FRESH 15,003 16,521 14,024 CURED AND IN CURE 1. Pork Wiltshires 7 5 4 Middles - 1 - Gemmons - - - Rib Backs - 13 6 Fore-ends - - - Sub-total 7 17 10 Hams (a) 20/down 4,208 4,758 5,097 10 20/up 137 174 173 Backs 768 689 785 Bellies (a) 16/down 3,472 4,070 4,414 (b) 16/up 126 10 14 Shoulders 10 21 20 Butts, Cottage Rolls 1,048 9663 1,378 Pienics 10 21 20 Unclassified 1,227 1,460 784 Unclassified 1,227 1,460 784 Unclassified 1,227 1,460 784 Unclassified 2,270 707 335 TOTAL 13,288 15,071 2. Beef 482 607 335 16,040 <t< td=""><td></td><td></td><td></td><td></td></t<>				
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Gammons - </td <td></td> <td>7</td> <td></td> <td>T</td>		7		T
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Fore-ends -			1 '%	6
Sub-total 7 17 10 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 1,064 1,236 1,440 Dry Salt Meets 283 303 214 Barrelled 1,138 1,280 810 Unclassified 1,027 1,460 784 Usb-total 13,281 15,064 15,299 TOTAL 13,288 15,071 15,309 2. Boef 482 607 335 Reported 13,770 2,270 15,678 15,644 MEAT SUMMARY Cold Storage 60,792 68,411 54,573 Fresh 15,003 16,521 14,024 64,573 Gold		-	10	-
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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 Meets 283 303 214 Barrelled 1,138 1,280 810 Unclassified 1,027 1,460 764 Sub-total 13,281 15,054 15,299 TOTAL 13,288 15,071 15,309 2. Beef 482 607 335 Reported 2,270 15,678 15,644 MEAT SUMMARY 2,270 15,678 15,644 MEAT SUMMARY 60,792 68,411 34,573 Gold Storage 60,792 68,411 34,573 Freah 15,003 16,521 14,024 Gured and in cure 16,040 15,678 15,644				173
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Shoulders 10 21 20 Butts, Cottage Rolls 1,048 963 1,378 Ficnics 1,064 1,236 1,440 Dry Salt Meets 283 303 21 Barrelled 1,138 1,280 810 Unclassified 1,027 1,460 784 Sub-total 13,281 15,054 15,299 TOTAL 13,288 15,071 15,309 2. Beef 452 607 335 Reported 2,270 15,678 15,644 MEAT SUMMARY Cold Storage 60,792 68,411 34,573 MEAT SUMMARY 15,003 16,521 14,024 Gured and in cure 16,040 15,678 15,644				184
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Barrelled 1,138 1,280 810 Unclassified 1,027 1,460 784 Sub-total 13,281 15,054 15,299 TOTAL 13,288 15,071 15,309 2. Beef 482 607 335 Reported 13,770 2,270 15,678 15,644 MEAT SUMMARY 16,040 15,678 15,644 MEAT SUMMARY 60,792 68,411 34,573 Gold Storage 60,792 68,411 34,573 Gured and in cure 16,040 15,678 15,644			303	
Unclassified 1,027 1,460 784 Sub-total 13,281 15,054 15,299 TOTAL 13,288 15,071 15,309 2. Beef 482 607 335 Reported 13,770 2,270 15,678 15,644 MEAT SUMMARY 16,040 15,678 15,644 MEAT SUMMARY 60,792 68,411 34,573 Gold Storage 60,792 68,411 34,573 Fresh 15,003 16,521 14,024 Gured and in cure 16,040 15,678 15,644		1,138	1,280	
Sub-total 13,281 15,054 15,299 TOTAL 13,288 15,071 15,309 2. Beef 482 607 335 Reported 13,770 2,270 335 Reported 2,270 15,678 15,644 MEAT SUMMARY 60,792 68,411 34,573 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			1,460	784
2. Beef 482 607 335 Reported 13,770 2,270 15,678 15,644 MEAT SUMMARY 16,040 15,678 15,644 MEAT SUMMARY 60,792 68,411 34,573 Fresh 15,003 16,521 14,024 Cured and in cure 16,040 15,678 15,644	Sub-total		15,054	15,299
Reported 13,770 Estimated 2,270 TOTAL CURED AND IN CURE 16,040 15,678 MEAT SUMMARY 60,792 68,411 34,573 Fresh 15,003 16,521 14,024 Cured and in cure 16,040 15,678 15,644	TOTAL	13,288	15,071	15,309
Estimated 2,270 TOTAL CURED AND IN CURE 16,040 15,678 15,644 MEAT SUMMARY 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	2. Beef	482	607	335
Estimated 2,270 TOTAL CURED AND IN CURE 16,040 15,678 15,644 MEAT SUMMARY 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	Reported	13,770		
TOTAL CURED AND IN CURE 16,040 15,678 15,644 MEAT SUMMARY 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	Estimated	2,270		
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	TOTAL CURED AND IN CURE	16,040	15,678	15,644
Fresh 15,003 16,521 14,024 Cured and in cure 16,040 15,678 15,644	MEAT SUMMARY			
Fresh 15,003 16,521 14,024 Cured and in cure 16,040 15,678 15,644	Cold Storage	60,792	68 411	34.573
Cured and in cure 16,040 15,678 15,644				
TOTAL AIL MEAT 91,835 100,610 64,241	ant on atta the care		10,070	
	TOTAL ALL MEAT	91,835	100,610	64,241

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
		- thousand pounds	-
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	1,525	1,556	
Middles 36/down	1,020	-	
Rib Backs 20/down	1/	1/	11
Fore-ends 22/down	±/	-	-
Sub-total	1,525	1,556	11
Hams & Gammons (a) 20/down	232	331	392
(b) 20/up	3	-	-
Backs (a) Boneless Skinless (b) Loins 20/down	,1/	$\frac{1}{23}$	1
(c) Loins 20/up	37	25 21	79 2
Bellies (a) 16/down	(250	210
(b) 16/up	213	-	-
Shoulders (a) 22/down	(12	(12	154
(b) 22/up		(10	-
Butts	1/	102	201
Picnics	<u>1</u> / 59	82	40
Tenderloins	$\frac{1}{28}$	$\frac{1}{36}$	3
Spare Ribs Trimmings		36 64	1
Carcasses and Cuts:	123	04	182
(a) Regular Hogs	6	(11	6
(b) Sows, Rib Backs & Mids.	-	(11	_
Unclassified	348	241	80
Sub-total	1,061	1,173	1,351
TOT 17	0.500	0.000	1 7 40
. Beef	2,586	2,729	1,362
(a) Bone in	68	62	68
(b) Boneless		48	60
TOTAL	<u>31</u> 99	110	128
. Veal			
(a) Bone in	12	19	35
(b) Boneless	9	9	17
Nutton & Lomb	21	28	52
Carcasses and Cuts	0	20	23
. Fancy Meats	9	20	20
(a) Pork	110	150	39
(b) Beef	194	201	251
(c) Veal	3	2	7
(d) Lamb	1	4	1
TOTAL	308	357	298
Reported	3,023		-
Stimated	60		
OTAL MEAT COLD STORAGE	3.083	3,244	1,863

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 -	•
FRESH (Not Frozen)		The second second	
(Incl. Fancy Meats)			
l. Pork	114	225	172
2. Beef	112	208	178
3. Veal	10	18	22
4. Mutton & Lamb	2	4	-
Reported	238		
Estimated	40		
FOTAL FRESH	278	455	372
CURED AND IN CURE			
1. Pork			
Wiltshires	1/	1/	3
Middles		-	-
Gammons		-	-
Rib Backs	-	659	1
Fore-end s	-	-	-
Sub-total	-	-	4
Hams (a) 20/down	(213	(196	169
(b) 20/up	(212)	(190	-
Backs	2	4	1
Bellies (a) 16/down	203	201	198
(b) 16/up	-		-
Shoulders	-	<u>1</u> / 39	-
Butts, Cottage Rolls	34		38
Picnics	50	51	50
Dry Salt Meats	1/ 252	1/225	2
Barrelled			104
Unclassified	33	32	27
Sub-total	787	748	589
TOTAL	787	748	593
2. Beef	7	36	33
Reported	794		
Sstimated	30		000
FOTAL CURED AND IN CURE	824	784	626
MEAT SUMMARY			
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

STOCKS OF MEAT IN COLD STORAGE - JULY 1, 1952 - QUEBEC

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
		- Thousand pounds	-
COID STORAGE (Frozen)			
L. Pork			
Wiltshires	2,979	3,142	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	<u>1</u> /	4
Fore-ends 22/down	-	-	-
Sub-total	2,979	3,142	4
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	1	51
(c) Loins 20/up	100	264	-
Bellies (a) 16/down	1,106	1,810	332
(b) 16/up	14	18	7
Shoulders (a) 22/down	1/	1/	13
(b) 22/up	=/		-
Butts	266	471	348
Picnic s	438	538	372
Tenderloins	27	29	3
Spare Ribs	175	189	20
Trimmings	314	358	139
Carcasses and Cuts:			
(a) Regular Hogs	7	114	29
(b) Sows, Rib Backs & Mids.	-	42	1
Unclassified	2,223	2,947	1,072
Sub-total	5,283	8,070	3,723
TOTAL	8,262	11,212	3,727
. Beef			
(a) Bone in	348	600	386
(b) Bone le ss	1,125	1,351	825
TOTAL	1,473	1,951	1,211
Veal			
(a) Bone in	1,137	963	1,630
(b) Boneless	440	337	671
TOTAL	1,577	1,300	2,301
Mutton & Lamb			0.4.3
Carcasses and Cuts	255	482	241
Fancy lieats			700
(a) Pork	438	641	308
(b) Beef	411	353	305
(c) Veal	78	96	63
(d) Lamb	19	26	<u> </u>
TOTAL	946	1,116	000
Reported	12,513		
stimated	610		
OTAL MEAT COLD STORAGE	13,123	16,061 figures therefore	8,165

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
		- 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 CURE			
1. 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	(1	597
(b) 16/up	564	582	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-tot al	3,626	4,145	3,264
TOTAL.	3,626	4,145	3,264
2. Beef	162	216	62
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
		111 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	

STOCKS OF MEAT IN COLD STORAGE - JULY 1, 1952 - ONTARIO

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
		- thousand pounds	-
COID STORAGE (Frozen)			
L. Pork			
Wiltshires	6,388	6,338	-
Middles 36/down	0,000	0,000	_
Rib Backs 20/down	1/	1/	19
Fore-ends 22/down	-	±/	_
Sub-total	6,388	6,338	19
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:	,		10
(a) Regular Hogs (b) Sows, Rib Backs & Mids	223	26	20
Unclassified	1,103	2 050	731
Sub-total		1,259	7,658
Sub COOde	6,051	6,991	.,
TOTA	L 12,439	13,329	7,677
Beef			
(a) Bone in	691	749	468
(b) Boneless		1,579	997
TOTA	$L \frac{1,346}{2,037}$	<u>1,579</u> 2,328	1,465
. Veal			111
(a) Bone in (b) Bone lags	110	72	111
(b) Bone less	204	256	<u> </u>
Mutton & Lemb	314	328	307
. Mutton & Lamb Carcasses and Cuts	0.85	(3.) A	404
Fancy Meats	275	316	101
(a) Pork	(10)	05.4	455
(b) Beef	612	754	772
(c) Veal	850	925	31
(d) Lamb	26	52 11	34
TOTA	1,514	1,742	1,292
eported	16,579		
stimated	1,190		
OTAL MEAT COID STORAGE	17,769	18,043	11,319

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

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
		- thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
Devis		1 670	
l. Pork	1,198	1,738	1,566
2. Beef	2,083	3,360	3,050
3. Veal	188	238	186
L. Mutton & Lamb	31	42	26
le por ted	3,500		
Sstimated	1,030		
OTAL FRESH	4.530	5,378	4,828
URED AND IN CURE			
. Pork			
Wiltshires			3
Middles	-	-	
Gamnons	-	_	
Rib Backs	-		
	-	-	-
For e-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	201 3,957	4,943	5,577
TOTAL	3,957	4,943	5,578
Beef	227	270	173
Reported	4,184		
istine ted	1,450		
OTAL CURED AND IN CURE	5,634	5,213	5,751
AEAT SUMPLARY			
Cold Store as	17 760	10 042	11 310
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
TAL MEAT	27,933	28,634	21,898
		,	

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

Kind	and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
	be bagan in the second second	and the second	- thousand pounds	6 -
OTD.	STORAGE (Frozen)			
L. Pa	ork			
	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 Skinles		264	220
	(b) Loins 20/down	1	1	132
	(c) Loins 20/up	454	718	6
	Bellies (a) 16/down	(1,458	549
	(b) 16/up	976	-	55
	Shoulders (a) 22/down	4	4	2
	(b) 22/up	-	and the second sec	-
	Butts	177	315	84
	Picnics	89	329	107
	Tenderloins	9	54	13
	Spare Ribs	133	203	80
	Trimmings	73	159	91
	Carcasses and Cuts:			
	(a) Regular Hogs	(5	7.000	4
	(b) Sows, Rib Backs & Mid	ls. (1/	8
	Unclassified	233	365	295
	Sub-total	3,025	4,589	2,074
	TO	TAL 5,512	7,210	2,116
. Be		01010	1,000	
-	(a) Bone in	2,053	2,846	84
	(b) Boneless	680	609	318
	TO	TAL 2,733	3,455	402
. Ve		~1100	,	
	(a) Bone in	24	29	5
	(b) Bone less	112	118	56
	TO	FAL 136	147	61
Mu	itton & Lamb			
	Carcasses and Cuts	36	60	30
Fe	ancy Meats			ALC: U.S. MARKED
	(a) Pork	367	409	61
	(b) Beef	381	265	299
	(c) Veal	26	28	45
	(d) Lamb	8	11	2
	TO	TAL 782	713	407
	rted	9,199		
	nated	30		Mar and Area
O'TAI	. MEAT COLD STORAGE	9,229	11,585	3,016

Kind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
	-	thousand pounds -	
FRESH (Not Frozen)			
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
	~,010	1,001	~, 101
CURED AND IN CURE			
1. Pork			
Wiltshires	-	-	
Middles	-	-	-
Gammons	-	~	-
Rib Backs	-	1/	-
Fore-end s	-		-
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	-	-	T C
Butts, Cottage Rolls	75	67	55
Picnics	107	142	178
Dry Salt Meats	22	15	24
Barrelled		1/	4
Unclassified	$\frac{1}{74}$	74	34
Sub-total	1,387	1,470	1,678
TOTAL	1,387	1,470	1,678
2. Beef	55	62	43
Reported	1,442		
Estimated	70		
TOTAL CURED AND IN CURE	1,512	1,532	1,721
MEAT SUMMARY			
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
ant an arms IN COLS	1,010	1,000	TELOT
TOTAL MEAT	13,090	14,754	6,891
ACLEME MARKED AND A VA	70,020	TI IOT	O, OBT

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

(ind and Classification	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
COID STORAGE (Frozen)	- th	iousand pounds -	
. Pork			
Wiltshires	1/	1/	-
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	(000	427
(b) 16/up	7	(922	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
Trimmings	101	80	430
Carcasses and Cuts:	TOT		
(a) Regular Hogs	E.	(4	3
(b) Sows, Rib Backs & Mids.	4	(+	_
Unclassified	460	899	317
Sub-total	2,426	3,375	1,999
	N, 100	0,010	
TOTAL	2,426	3,375	1,999
Beef			
(a) Bone in	238	219	135
(b) Bone less	682	233	199
TOTAL	920	452	334
Veal			
(a) Bone in	31	80	9
(b) Boneless	16	22	27
TOTAL	47	102	36
Mutton & Lamb			
Carcasses and Cuts	13	16	3
Fancy Meats			
(a) Pork	317	317	87
(b) Beef	334	252	324
(c) Veal	9	8	15
(d) Lamb	ĩ	1	1
TOTAL	661	578	427
TAT WEAR GIVE GIVE TATE	4,067	1 597	2 700
OTAL MEAT COLD STORAGE	4,007	4,523	2,799

separately but are included in unclassified.

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - JULY 1, 1952 - SASKATCHEWAN 13.

Kind and Classification	July 1, 1952 June 1, 1952 July 1, 1951 Preliminary Revised			
	- thous	and pounds -	and the second descent of the second s	
FRESH (Not Frozen) (Incl, Fancy Meats)				
1. Pork	221	303	139	
2. Beef	516	466	351	
3. Veal	33	32	28	
4. Mutton & Lamb	2	1	2	
			is all	
TOTAL FRESH	772	802	520	
CURED AND IN CURE				
l. Pork				
Wiltshires	-	_		
Middles	-	-	-	
Gammons	-	-		
Rib Backs		-	1.1 A 1 1 1 7 2	
Fore-ends	_		-	
Sub-total	- No.		to	
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	599	522	735	
TOTAL	599	522	735	
Beef	-	-	-	
	an a			
TOTAL CURED AND IN CURE	599	522	735	
MEAT SUMMARY				
Cold Storage	4,067	4,523	2,799	
Fresh	772	802	520	
Cured and in cure	599	522	735	
POTAL MEAT	5,438	5,847	4,054	

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

	July 1, 1952 Preliminary	June 1, 1952 Revised	July 1, 1951
		- thousand pounds	-
OLD STORAGE (Frozen)		and the second second	
. Pork			
Wiltshires	1,650	1,650	
Middles 36/down	2,000	-,	-
Rib Backs 20/down	-		-
Fore-ends 22/down	-	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	-
Sub-tot al	1,650	1,650	
Hams & Gammons (a) 20/down	077	1 392	1,431
(b) 20/up	877	1,323	84
Backs (a) Bone less Skinless	33	342	174
	254	382	94
(b) Loins 20/down (c) Loins 20/up	212	200	-
Bellies (a) 16/down	1,258	1,298	784
(b) 16/up		1,230	69
Shoulders (a) 22/down	35	1	55
(b) 22/up	21	35	and the second second
Butts	054	700	270
Picnics	254	398	438
'Tenderleins	253	428 75	45
Spare Ribs	103	379	88
Trimmings	246	266	260
Carcasses and Cuts:	344	200	
(a) Regular Hogs	1	1.0	1
(b) Sows, Rib Backs & Mid:	8	8	6
Unclassified	384	401	470
Sub-total	4,282	5,385	4,269
mom	AT		4,269
TOT	AL 5,932	7,035	4,205
· Beef	1.000	3 804	352
(a) Bone in (b) Boneless	1,080	1,394	116
(b) Boneless TOT.	664	663 2,057	468
. Veal	AL 1,744	6,007	
(a) Bone in	135	119	23
(b) Boneless	13	49	31
(U) DONGIOSS TOT.	AL 148	168	54
. Mutton & Lamb	110		
Carcasses and Cuts	38	50	13
. Fancy Meats			
(a) Pork	565	778	260
(b) Beef	616	592	253
(c) Veal	25	14	21
(d) Lamb	13	14	4
TOT.		1,398	538
Reported	9,081		and a state of the
Estimated	270		
FOTAL MEAT COLD STORAGE	9,351	10,708	5,342

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - JULY 1, 1952 - ALBERTA 15.

Kind	and Classification	July 1, 1952 Freliminary	June 1, 1952 Revised	July 1, 1951
		- thou	sand pounds -	
	(Not Frozen) 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
Repor		2,446	<u> </u>	
Estim		30		0.1=0
FOTAL	FRESH	2,476	2,979	2,178
CURED	AND IN CURE			
1. <u>Po</u>	rk			
	Wiltshires	-	-	-
	Middles	-	~	-
	Gammons	-	-	-
	Rib Backs	-		5
	Fore-ends	-	-	-
	Sub-total	-	60	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
	Picnic s	152	185	189
	Dry Salt Meats	12	15	45
	Barrelled	28	28	30
	Unclassified	38	53	82
	Sub-tot al	2,006	2,165	2,046
	TOTAL	2,006	2,165	2,051
2. <u>Be</u>	ef	13	17	12
Repor	ted	2,019		
Estim	ated	110	0.000	0.005
FOTAL	CURED AND IN CURE	2,129	2,182	2,063
TAEM	SUMIARY			
	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
BODAT	MEAT	13,956	15,869	9,583

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STOCKS OF MEAT IN COLD STORAGE - JULY 1, 1952 - BRITISH COLUMBIA
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THA AIM ATTADTI TAGATAN	uly 1, 1952 reliminary	June 1, 1952 Revised	July 1, 1951
	12	- thousand pounds -	
OID SFORAGE (Frozen)			
• Pork			
Wiltshires			-
Middles 36/down			-
Rib Backs 20/down	1/	-	-
Fore-ends 22/down	2	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	303	1	292
(b) 20/up	303	312	7
Backs (a) Boneless Skinless	177	118	22
(b) Loins 20/down		,	38
(c) Loins 20/up	(50	32	-
Bellies (a) 16/down	532	(100	286
(p) 16/up	-	378	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
Trimmings	112	108	124
Carcasses and Cuts:			
(a) Regular Hogs	2	1/	3
(b) Sows, Rib Backs & Mids		-	-
Unclassified	156	148	153
Sub-total	1,743	1,451	1,224
TOTAL	1,743	1,451	1,224
Beef			
(a) Bone in	1,389	2,128	260
(b) Bone less	297	220	236
TOTAL		2,348	496
Veal	1. 1. 1. 1. 1. 1.		
(a) Bone in	39	37	75
(b) Bone less	19	24	62
TOTAL	58	61	137
Mutton & Lamb			
Carcasses and Cuts	145	141	39
Fancy Meats			
(a) Pork	108	129	53
(b) Beef	146	114	100
(c) Veal	2	1	13
(d) Lamb	2	246	7
TOTAL	258	246	173
eported	3,890		
stimated	280		0.000
OTAL MEAT COLD STORAGE	4,170	4,247	2,069

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	-
FRESH (Not Frozen)			
(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
CURED AND IN CURE			
1. Pork			
Wiltshires		-	-
Middles		-	1.1.1.1.1.1.1.1
Gammons	-	-	-
Rib backs	STATISTICS IN THE	-	-
For e-ends	400	-	-
Sub-total		-	-
Hams (a) 20/down	(220	1000	433
(b) 20/up	(289	(335	6
Backs	55	61	72
Bellies (a) 16/down	326	440	601
(b) 16/up		1.	(120) sal2(si)
Shoulders	_		æ
Butts, Cottage Rolls	110	120	153
Picnics	102	94	95
Dry Sait Meats	9	11	12
Barrelled		1/ 17 1,078	4
Unclassified	1/35	17	34
Sub-total	926	1,078	1,410
TOTAL	92.6	1,078	1,410
2. Beef	18	6	12
Reported	944		
Estimated	120		
TOTAL CURED AND IN CURE	1,064	1,084	1,422
MEAT SUMMARY			
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

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, 1953	
		thousand pounds		
ARD				
Canada	<u>7,652</u> <u>1</u> /	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	
IBLE TALLOW				
Canada	9 C 17 7	2,754	3,218	
a menual rel rel	2,673			
Maritimes	The second second	1	1	
Quebec	401	451	432	
Ontario	880	1,160	1,380	
Manitoba	345	261	502	
Saskat chewan	278	112	178	
Alberta	351	455	497	
British Columbia	418	314	228	
	SUMMARY OF MEAT STOCKS			
ANADA		June 1, 1952 June 1, 1951 - thousand pounds -		
PORK	70,2	93 49,	169	
BEEF	25,8	26 17,	742	
VEAL	3,2	14 3,	999	
MUTTON & LAMB	1,2	77	887	
DTAL	100,6	10 71	797	
I A L	100,0			
		A TANK AND AND		

1/ Including an estimate of 660,000 lb.

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

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

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
			- thousand	pounds -	
COID STORAGE (Frozen, Including Fancy Me	eats)				
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
TOTAL	9,428	6,513	9,198	5,905	3,778
FRESH (Not Frozen, Incl. Fancy Me	ats)				
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
FOTAL	1,969	2,643	2,189	1,859	1,176
CURED AND IN CURE					
Pork	2,972	2,549	1,385	1,534	882
Beef	158	197	55	5	18
TAL	3,130	2,746	1,440	1,539	900
Lard	812	984	1,200	1,624	503
Tallow	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.

5503-507 11-7-52

