

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 Censuses 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

STOCKS OF MEAT^{1/}, LARD AND TALLOW

AUGUST 1, 1952

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

TOTAL MEAT STOCKS

The total of all meats in stock at August 1, 1952 amounted to 81,588,000 lb. as compared with 93,443,000 lb. last month and 55,763,000 lb. a year ago. A summary of stocks at July 1, 1952 by kinds of meat will be found on page 18 of this report. In addition there were 1,222,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at August 1 amounted to 51,263,000 lb. as compared with 62,263,000 lb. last month and 27,471,000 lb. at August 1, 1951. Current frozen holdings included 32,057,000 lb. of pork, 12,924,000 lb. of beef, 2,771,000 lb. of veal and 671,000 lb. of mutton and lamb. The remaining 2,840,000 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 August 1 were 13,246,000 lb. as compared with 15,175,000 lb. a month earlier and 13,595,000 lb. on August 1, 1951. The August 1 stocks consisted of 3,728,000 lb. of pork, 6,872,000 lb. of beef, 719,000 lb. of veal and 127,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,800,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at August 1, 1952 were 17,079,000 lb. as compared with 16,005,000 lb. and 14,697,000 lb. last month and a year ago respectively. The current total consisted of 14,240,000 lb. of pork, 529,000 lb. of beef and an estimate of 2,310,000 lb. not classified as to kind.

LARD

The total stocks were 8,693,000 lb. as compared with 8,017,000 lb. last month and 6,289,000 lb. at August 1, 1951.

EDIBLE TALLOW

Stocks of edible tallow on August 1 were 2,336,000 lb. as compared with 2,874,000 lb. last month and 3,218,000 lb. at August 1, 1951.

^{1/} This report does not include stocks of canned meats. Stocks of these products at July 1, 1952, the latest available data, were 48,322,000 lb. of which 42,097,000 pounds were canned pork products, 3,157,000 lb. canned beef and 3,068,000 lb. other canned meat products.

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	11,089	15,178	-
Middles 36/down	-	-	-
Rib Backs 20/down	8	7	54
Fore-ends 22/down	-	-	-
Sub-total	11,097	15,185	54
Hams & Gammons (a) 20/down	1,947	3,739	4,205
(b) 20/up	140	259	386
Backs (a) Boneless Skinless	1,465	1,800	452
(b) Loins 20/down	537	1,043	329
(c) Loins 20/up	19	27	74
Bellies (a) 16/down	5,064	7,225	2,054
(b) 16/up	158	174	281
Shoulders (a) 22/down	95	104	173
(b) 22/up	42	36	44
Butts	879	1,433	1,017
Picnics	840	1,574	1,428
Tenderloins	192	253	150
Spare Ribs	917	1,025	313
Trimnings	1,787	2,086	1,624
Carcasses and Cuts:			
(a) Regular Hogs	50	100	63
(b) Sows, Rib Backs & Mids.	167	222	15
Unclassified	4,394	5,105	2,600
Sub-total	18,693	26,205	15,208
TOTAL	29,790	41,390	15,262
2. <u>Beef</u>			
(a) Bone in	4,535	6,344	1,651
(b) Boneless	5,344	5,111	3,200
TOTAL	9,879	11,455	4,851
3. <u>Veal</u>			
(a) Bone in	1,661	1,524	1,982
(b) Boneless	889	888	1,212
TOTAL	2,550	2,412	3,194
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	593	807	471
5. <u>Fancy Meats</u>			
(a) Pork	2,267	2,761	1,045
(b) Beef	3,045	3,187	2,432
(c) Veal	221	178	170
(d) Lamb	78	73	46
TOTAL	5,611	6,199	3,693
Reported	48,423		
Estimated	2,840		
TOTAL MEAT COLD STORAGE	51,263	62,263	27,471

7087

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

3.

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	3,728	5,439	4,268
2. Beef	6,872	8,622	8,187
3. Veal	719	1,019	1,003
4. Mutton & Lamb	127	95	137
Reported	11,446		
Estimated	1,800		
TOTAL FRESH	13,246	15,175	13,595
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	6	7	4
Middles	-	-	-
Gammons	65	-	-
Rib Backs	-	1	8
Fore-ends	2	-	-
Sub-total	<u>73</u>	<u>8</u>	<u>12</u>
Hams (a) 20/down	4,585	4,788	4,601
(b) 20/up	135	152	214
Backs	873	938	807
Bellies (a) 16/down	3,601	3,986	3,842
(b) 16/up	113	130	210
Shoulders	14	16	32
Butts, Cottate Rolls	1,178	1,222	1,274
Picnics	1,320	1,295	1,608
Dry Salt Meats	241	307	191
Barrelled	1,215	1,307	803
Unclassified	892	1,363	822
Sub-total	<u>14,167</u>	<u>15,504</u>	<u>14,404</u>
TOTAL	14,240	15,512	14,416
2. <u>Beef</u>	529	493	281
Reported	14,769		
Estimated	2,310		
TOTAL CURED AND IN CURE	17,079	16,005	14,697
<u>MEAT SUMMARY</u>			
Cold Storage	51,263	62,263	27,471
Fresh	13,246	15,175	13,595
Cured and In Cure	17,079	16,005	14,697
TOTAL ALL MEAT	81,588	93,443	55,763

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1,409	1,525	-
Middles 36/down	-	-	-
Rib backs 20/down	<u>1/</u>	<u>1/</u>	3
Fore-ends 22/down	-	-	-
Sub-total	1,409	1,525	<u>3</u>
Hams & Gammons (a) 20/down	(96	237	196
(b) 20/up	(3	3	2
Backs (a) Boneless Skinless	22	<u>1/</u>	1
(b) Loins 20/down	(112	(49	46
(c) Loins 20/up	(139	(216	-
Bellies (a) 16/down	(139	(216	25
(b) 16/up	(18	(17	-
Shoulders (a) 22/down	(18	(17	104
(b) 22/up	(37	(39	-
Butts	37	39	139
Picnics	24	59	17
Tenderloins	9	<u>1/</u>	3
Spare Ribs	7	28	1
Trimnings	71	131	113
Carcasses and Cuts:			
(a) Regular Hogs	7	(9	7
(b) Sows, Rib Backs & Mids.	17	(-
Unclassified	269	315	78
Sub-total	<u>828</u>	<u>1,103</u>	<u>732</u>
TOTAL	2,237	2,628	735
2. <u>Beef</u>			
(a) Bone in	85	95	63
(b) Boneless	<u>43</u>	<u>31</u>	<u>112</u>
TOTAL	128	126	175
3. <u>Veal</u>			
(a) Bone in	21	20	27
(b) Boneless	<u>7</u>	<u>9</u>	<u>23</u>
TOTAL	28	29	50
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	7	10	7
5. <u>Fancy Meats</u>			
(a) Pork	99	111	43
(b) Beef	231	200	179
(c) Veal	6	4	7
(d) Lamb	<u>4</u>	<u>2</u>	<u>1</u>
TOTAL	340	317	230
TOTAL MEAT COLD STORAGE	2,740	3,110	1,197

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 - AUG. 1, 1952 - MARITIMES 5.

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	205	135	96
2. Beef	198	154	241
3. Veal	30	13	28
4. Mutton & Lamb	9	3	10

TOTAL FRESH	442	305	375
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CURED AND IN CURE1. Pork

Wiltshires	1/	1/	3
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	-
Fore-ends	-	-	-
Sub-total	-	-	3

Hams (a) 20/down	209	(216	200
(b) 20/up	2	(1
Backs	11	3	4
Bellies (a) 16/down	208	208	225
(b) 16/up	-	-	-
Shoulders	2	-	1
Butts, Cottage Rolls	38	35	35
Picnics	90	53	51
Dry Salt Meats	1/	1/	2
Barrelled	265	279	80
Unclassified	37	38	17
Sub-total	862	832	616

TOTAL	862	832	619
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2. <u>Beef</u>	5	9	13
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TOTAL CURED AND IN CURE	867	841	632
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MEAT SUMMARY

Cold Storage	2,740	3,110	1,197
Fresh	442	305	375
Cured and In Cure	867	841	632

TOTAL MEAT	4,049	4,256	2,204
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Kind and Classification	Aug. 1, 1952	July 1, 1952	Aug. 1, 1951
	Preliminary	Revised	
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	2,266	3,109	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	2
Fore-ends 22/down	-	-	-
Sub-total	2,266	3,109	2
Hams & Gammons (a) 20/down	((432	326
(b) 20/up	(443	(18
Backs (a) Boneless Skinless	153	128	3
(b) Loins 20/down	173	188	44
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	878	1,342	78
(b) 16/up	14	14	10
Shoulders (a) 22/down	24	1/	6
(b) 22/up	-	-	-
Butts	130	282	79
Picnics	209	438	192
Tenderloins	16	29	5
Spare Ribs	165	176	14
Trimnings	298	319	100
Carcasses and Cuts:			
(a) Regular Hogs	(64	31
(b) Sows, Rib Backs & Mids.	(24	-	1
Unclassified	1,974	2,242	829
Sub-total	4,501	5,654	1,737
TOTAL	6,767	8,763	1,739
2. <u>Beef</u>			
(a) Bone in	496	389	330
(b) Boneless	1,128	1,182	914
TOTAL	1,624	1,571	1,244
3. <u>Veal</u>			
(a) Bone in	1,276	1,161	1,643
(b) Boneless	452	475	737
TOTAL	1,728	1,636	2,380
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	142	282	95
5. <u>Fancy Meats</u>			
(a) Pork	467	466	264
(b) Beef	461	452	347
(c) Veal	82	80	58
(d) Lamb	28	20	8
TOTAL	1,038	1,018	677
Reported	11,299		
Estimated	670		
TOTAL MEAT COLD STORAGE	11,969	13,270	6,135

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,035	1,327	958
2. Beef	1,127	1,432	1,545
3. Veal	184	219	231
4. Mutton & Lamb	19	7	12
Reported	2,365		
Estimated	280		
TOTAL FRESH	2,645	2,985	2,746
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	<u>1/</u>	<u>1/</u>	-
Middles	-	-	-
Gammons	<u>1/</u>	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	1,322	1,036	1,099
(b) 20/up	19	24	16
Backs	123	95	130
Bellies (a) 16/down	(628	(570	546
(b) 16/up	((5
Shoulders	<u>1/</u>	<u>1/</u>	8
Butts, Cottage Rolls	379	279	306
Picnics	419	340	411
Dry Salt Meats	119	92	31
Barrelled	686	693	472
Unclassified	<u>537</u>	<u>932</u>	<u>380</u>
Sub-total	<u>4,232</u>	<u>4,061</u>	<u>3,404</u>
TOTAL	<u>4,232</u>	<u>4,061</u>	<u>3,404</u>
2. <u>Beef</u>	150	162	109
Reported	4,382		
Estimated	550		
TOTAL CURED AND IN CURE	4,932	4,223	3,513
<u>MEAT SUMMARY</u>			
Cold Storage	11,969	13,270	6,135
Fresh	2,645	2,985	2,746
Cured and In Cure	<u>4,932</u>	<u>4,223</u>	<u>3,513</u>
TOTAL MEAT	19,546	20,478	12,394

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	941	1,868	1,465
2. Beef	2,103	2,566	2,928
3. Veal	116	241	151
4. Mutton & Lamb	42	34	37
Reported	3,202		
Estimated	1,130		
TOTAL FRESH	4,332	4,709	4,581

CURED AND IN CURE1. Pork

Wiltshires	-	-	1
Middles	-	-	-
Gammons	<u>1/</u>	-	-
Rib Backs	-	-	4
Fore-ends	<u>1/</u>	-	-
Sub-total	-	-	5
Hams (a) 20/down	1,541	1,749	1,671
(b) 20/up	23	25	30
Backs	418	559	424
Bellies (a) 16/down	941	1,415	1,266
(b) 16/up	6	10	20
Shoulders	4	8	8
Butts, Cottage Rolls	360	454	484
Picnics	380	440	546
Dry Salt Meats	79	152	77
Barrelled	236	302	217
Unclassified	<u>240</u>	<u>254</u>	<u>264</u>
Sub-total	4,228	5,368	5,007

TOTAL

4,228	5,368	5,012
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2. Beef

283	236	106
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Reported	4,511		
Estimated	1,530		
TOTAL CURED AND IN CURE	6,041	5,604	5,118

MEAT SUMMARY

Cold Storage	13,784	18,503	8,715
Fresh	4,332	4,709	4,581
Cured and In Cure	6,041	5,604	5,118
TOTAL MEAT	24,157	28,816	18,414

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1,821	2,487	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	11
Fore-ends 22/down	-	-	-
Sub-total	1,821	2,487	11
Hams & Gammons (a) 20/down	(34	492	311
(b) 20/up		21	58
Backs (a) Boneless Skinless	257	401	69
(b) Loins 20/down	(115	(465	65
(c) Loins 20/up			56
Bellies (a) 16/down	(693	(1,108	288
(b) 16/up			66
Shoulders (a) 22/down	1/	5	22
(b) 22/up	-	-	-
Butts	25	178	84
Picnics	45	109	41
Tenderloins	16	13	10
Spare Ribs	145	135	74
Trimnings	31	101	82
Carcasses and Cuts:			
(a) Regular Hogs	(6	(5	6
(b) Sows, Rib Backs & Mids.			13
Unclassified	190	249	242
Sub-total	1,557	3,282	1,467
TOTAL	3,378	5,769	1,478
2. <u>Beef</u>			
(a) Bone in	1,639	2,071	76
(b) Boneless	706	703	448
TOTAL	2,345	2,774	524
3. <u>Veal</u>			
(a) Bone in	26	24	4
(b) Boneless	155	114	62
TOTAL	181	138	66
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	30	36	24
5. <u>Fancy Meats</u>			
(a) Pork	138	396	59
(b) Beef	440	384	383
(c) Veal	57	29	26
(d) Lamb	9	8	4
TOTAL	644	817	472
Reported	6,578		
Estimated	350		
TOTAL MEAT COLD STORAGE	6,928	9,534	2,564

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	320	609	696
2. Beef	1,185	1,444	1,331
3. Veal	161	241	334
4. Mutton & Lamb	15	12	24
Reported	1,681		
Estimated	100		
TOTAL FRESH	1,781	2,306	2,385

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	458	520	448
(b) 20/up	35	40	96
Backs	75	62	45
Bellies (a) 16/down	425	486	437
(b) 16/up	53	75	129
Shoulders	-	-	-
Butts, Cottage Rolls	47	79	63
Picnics	152	127	226
Dry Salt Meats	14	23	35
Barrelled	1/	1/	1
Unclassified	84	76	37
Sub-total	1,343	1,488	1,517
TOTAL	1,343	1,488	1,517

2. Beef

	57	55	28
Reported	1,400		
Estimated	150		
TOTAL CURED AND IN CURE	1,550	1,543	1,545

MEAT SUMMARY

Cold Storage	6,928	9,534	2,564
Fresh	1,781	2,306	2,385
Cured and In Cure	1,550	1,543	1,545
TOTAL MEAT	10,259	13,383	6,494

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	1/	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	149	251	251
(b) 20/up	31	7	107
Backs (a) Boneless Skinless	259	256	54
(b) Loins 20/down	36	56	20
(c) Loins 20/up	-	-	3
Bellies (a) 16/down	668	822	379
(b) 16/up	12	7	66
Shoulders (a) 22/down	3	5	23
(b) 22/up	-	-	2
Butts	203	207	73
Picnics	52	107	169
Tenderloins	30	34	38
Spare Ribs	108	110	40
Trimnings	78	102	403
Carcasses and Cuts:			
(a) Regular Hogs	(5	(4	4
(b) Sows, Rib Backs & Mids.	((-
Unclassified	490	471	255
Sub-total	2,124	2,439	1,887
TOTAL	2,124	2,439	1,887
<u>2. Beef</u>			
(a) Bone in	160	245	114
(b) Boneless	1,249	684	119
TOTAL	1,409	929	233
<u>3. Veal</u>			
(a) Bone in	28	31	30
(b) Boneless	13	16	25
TOTAL	41	47	55
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	12	13	5
<u>5. Fancy Meats</u>			
(a) Pork	357	317	84
(b) Beef	428	336	281
(c) Veal	10	9	19
(d) Lamb	1	1	1
TOTAL	796	663	385
Reported	4,382		
Estimated	30		
TOTAL MEAT COLD STORAGE	4,412	4,091	2,565

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

Kind and Classification		Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -				
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)				
1.	Pork	234	226	236
2.	Beef	396	523	350
3.	Veal	31	38	57
4.	Mutton & Lamb	8	2	9
Reported		669		
Estimated		30		
TOTAL FRESH		699	789	652
<u>CURED AND IN CURE</u>				
1.	<u>Pork</u>			
	Wiltshires	-	-	-
	Middles	-	-	-
	Gammons	-	-	-
	Rib Backs	-	-	-
	Fore-ends	-	-	-
	Sub-total	-	-	-
	Hams (a) 20/down	192	208	164
	(b) 20/up	23	22	46
	Backs	39	40	47
	Bellies (a) 16/down	233	193	206
	(b) 16/up	18	26	23
	Shoulders	-	-	-
	Butts, Cottage Rolls	40	43	49
	Picnics	54	50	69
	Dry Salt Meats	6	15	11
	Barrelled	-	-	3
	Unclassified	7	8	14
	Sub-total	612	605	632
TOTAL		612	605	632
2.	<u>Beef</u>	-	-	-
<u>TOTAL CURED AND IN CURE</u>				
		612	605	632
<u>MEAT SUMMARY</u>				
	Cold Storage	4,412	4,091	2,565
	Fresh	699	789	652
	Cured and In Cure	612	605	632
TOTAL MEAT		5,723	5,485	3,849

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	1,527	1,650	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	1
Fore-ends 22/down	-	-	-
Sub-total	<u>1,527</u>	<u>1,650</u>	<u>1</u>
Hams & Gammons (a) 20/down	598	878	1,149
(b) 20/up	50	33	104
Backs (a) Boneless Skinless	360	255	93
(b) Loins 20/down	70	228	103
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(1,083	1,258	590
(b) 16/up	(37	35	124
Shoulders (a) 22/down	(37	(23	28
(b) 22/up	((20
Butts	231	257	194
Picnics	234	264	405
Tenderloins	59	112	34
Spare Ribs	176	254	56
Trimnings	439	371	262
Carcasses and Cuts:			
(a) Regular Hogs	-	(8	-
(b) Sows, Rib Backs & Mids.	<u>1/</u>	(-
Unclassified	361	392	367
Sub-total	<u>3,698</u>	<u>4,368</u>	<u>3,529</u>
TOTAL	<u>5,225</u>	<u>6,018</u>	<u>3,530</u>
<u>2. Beef</u>			
(a) Bone in	720	1,241	286
(b) Boneless	699	668	280
TOTAL	<u>1,419</u>	<u>1,909</u>	<u>566</u>
<u>3. Veal</u>			
(a) Bone in	78	136	34
(b) Boneless	37	13	23
TOTAL	<u>115</u>	<u>149</u>	<u>57</u>
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	48	39	16
<u>5. Fancy Meats</u>			
(a) Pork	591	568	224
(b) Beef	554	665	334
(c) Veal	25	27	28
(d) Lamb	9	14	5
TOTAL	<u>1,179</u>	<u>1,274</u>	<u>591</u>
Reported	7,986		
Estimated	200		
TOTAL MEAT COLD STORAGE	<u>8,186</u>	<u>9,389</u>	<u>4,760</u>

Kind and Classification	Aug. 1, 1952	July 1, 1952	Aug. 1, 1951
	Preliminary	Revised	
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	795	1,019	563
2. Beef	1,062	1,511	1,122
3. Veal	123	144	166
4. Mutton & Lamb	15	11	36
Reported	1,995		
Estimated	220		
TOTAL FRESH	2,215	2,685	1,887
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	4
Fore-ends	-	-	-
Sub-total	-	-	4
Hams (a) 20/down	497	732	627
(b) 20/up	29	32	25
Backs	106	120	110
Bellies (a) 16/down	757	758	740
(b) 16/up	28	16	33
Shoulders	4	7	8
Butts, Cottage Rolls	169	214	180
Picnics	167	172	214
Dry Salt Meats	13	12	27
Barrelled	19	28	28
Unclassified	53	37	80
Sub-total	1,842	2,128	2,072
TOTAL	1,842	2,128	2,076
2. <u>Beef</u>	16	13	9
Reported	1,858		
Estimated	80		
TOTAL CURED AND IN CURE	1,938	2,141	2,085
<u>MEAT SUMMARY</u>			
Cold Storage	8,186	9,389	4,760
Fresh	2,215	2,685	1,887
Cured and In Cure	1,938	2,141	2,085
TOTAL MEAT	12,339	14,215	8,732

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	121	335	177
(b) 20/up	-	-	6
Backs (a) Boneless Skinless	93	198	43
(b) Loins 20/down	(34	(50	27
(c) Loins 20/up	((1
Bellies (a) 16/down	(545	(642	131
(b) 16/up	((-
Shoulders (a) 22/down	2	2	6
(b) 22/up	-	-	1
Butts	148	215	65
Picnics	131	167	64
Tenderloins	11	4	6
Spare Ribs	112	83	32
Trimnings	104	116	79
Carcasses and Cuts:			
(a) Regular Hogs	2	2	5
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	151	162	134
Sub-total	1,454	1,976	777
TOTAL	1,454	1,976	777
2. <u>Beef</u>			
(a) Bone in	969	1,548	214
(b) Boneless	336	353	196
TOTAL	1,305	1,901	410
3. <u>Veal</u>			
(a) Bone in	67	39	96
(b) Boneless	26	26	39
TOTAL	93	65	135
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	104	145	26
5. <u>Fancy Meats</u>			
(a) Pork	94	117	51
(b) Beef	180	158	121
(c) Veal	9	2	11
(d) Lamb	5	2	4
TOTAL	288	279	187
<u>TOTAL MEAT COLD STORAGE</u>	<u>3,244</u>	<u>4,366</u>	<u>1,535</u>

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

Kind and Classification	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	198	255	254
2. Beef	801	992	670
3. Veal	74	123	36
4. Mutton & Lamb	19	26	9
Reported	1,092		
Estimated	40		
TOTAL FRESH	1,132	1,396	969
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	1/	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(370	(336	392
(b) 20/up	-	-	-
Backs	101	59	47
Bellies (a) 16/down	417	359	422
(b) 16/up	-	-	-
Shoulders	-	-	7
Butts, Cottage Rolls	145	118	157
Picnics	58	113	91
Dry Salt Meats	8	9	8
Barrelled	1/	1/	2
Unclassified	22	36	30
Sub-total	1,121	1,030	1,156
TOTAL	1,121	1,030	1,156
2. <u>Beef</u>	18	18	16
TOTAL CURED AND IN CURE	1,139	1,048	1,172
<u>MEAT SUMMARY</u>			
Cold Storage	3,244	4,366	1,535
Fresh	1,132	1,396	969
Cured and In Cure	1,139	1,048	1,172
TOTAL MEAT	5,515	6,810	3,676

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Aug. 1, 1952 Preliminary	July 1, 1952 Revised	Aug. 1, 1951
<hr/>			
- thousand pounds -			
<u>L A R D</u>			
<u>Canada</u>	<u>8,693 1/</u>	<u>8,017</u>	<u>6,289</u>
Maritimes	152	156	244
Quebec	1,102	1,082	797
Ontario	2,074	2,435	2,429
Manitoba	1,173	1,348	681
Saskatchewan	469	442	308
Alberta	2,158	1,979	1,310
British Columbia	575	575	520

EDIBLE TALLOW

<u>Canada</u>	<u>2,336 2/</u>	<u>2,874</u>	<u>3,218</u>
Maritimes	-	-	1
Quebec	367	401	432
Ontario	708	1,000	1,380
Manitoba	295	350	502
Saskatchewan	221	278	178
Alberta	350	426	497
British Columbia	235	419	228

SUMMARY OF MEAT STOCKS

	July 1, 1952	July 1, 1951
<hr/>		
- thousand pounds -		
<u>C A N A D A</u>		
PORK	65,102	43,465
BEEF	23,757	15,421
VEAL	3,609	4,466
MUTTON & LAMB	975	889
<u>T O T A L</u>	<u>93,443</u>	<u>64,241</u>

1/ Including an estimate of 990,000 lb.

2/ Including an estimate of 160,000 lb.

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

19.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - AUG. 1, 1952

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	5,099	3,931	3,516	4,157	1,511
Beef	1,886	2,031	2,785	1,102	1,451
Veal	1,169	317	238	84	95
Mutton & Lamb	136	262	39	36	105
TOTAL	8,290	6,541	6,578	5,379	3,162
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	740	541	320	579	195
Beef	948	1,716	1,185	796	754
Veal	156	94	161	110	70
Mutton & Lamb	16	38	15	12	18
TOTAL	1,860	2,389	1,681	1,497	1,037
<u>CURED AND IN CURE</u>					
Pork	3,967	2,798	1,343	1,375	1,074
Beef	148	245	57	11	17
TOTAL	4,115	3,043	1,400	1,386	1,091
<u>Lard</u>	744	980	1,173	1,834	528
<u>Tallow</u>	330	659	295	246	228

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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