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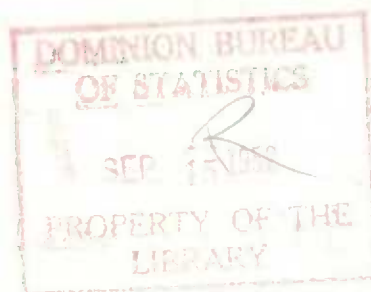
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# D.B.S. MEMORANDUM

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## STOCKS OF MEAT AND LARD SEPTEMBER 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.



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STOCKS OF MEAT, 1/ LARD AND TALLOW

SEPTEMBER 1, 1952

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

TOTAL MEAT STOCKS

The total of all meats in stock at September 1, 1952 amounted to 68,493,000 lb. as compared with 81,651,000 lb. last month and 44,865,000 lb. a year ago. A summary of stocks at Aug. 1, 1952 by kinds of meat will be found on page 18 of this report. In addition there were 1,246,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at Sept. 1 amounted to 39,883,000 lb. as compared with 51,451,000 lb. last month and 19,413,000 lb. at Sept. 1, 1951. Current frozen holdings included 20,942,000 lb. of pork, 13,216,000 lb. of beef, 2,653,000 lb. of veal and 652,000 lb. of mutton and lamb. The remaining 2,420,000 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 Sept. 1 were 13,450,000 lb. as compared with 13,236,000 lb. a month earlier and 12,422,000 lb. on Sept. 1, 1951. The Sept. 1 stocks consisted of 4,980,000 lb. of pork, 6,335,000 lb. of beef, 589,000 lb. of veal and 336,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,210,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at Sept. 1, 1952 were 15,160,000 lb. as compared with 16,964,000 lb. and 13,030,000 lb. last month and a year ago respectively. The current total consisted of 13,887,000 lb. of pork, 503,000 lb. of beef and an estimate of 770,000 lb. not classified as to kind.

LARD

The total stocks were 7,541,000 lb. as compared with 8,615,000 lb. last month and 4,204,000 lb. at Sept. 1, 1951.

EDIBLE TALLOW

Stocks of edible tallow on Sept. 1 were 2,259,000 lb. as compared with 2,282,000 lb. last month and 1,694,000 lb. at Sept. 1, 1951.

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1/ This report does not include stocks of canned meats. Stocks of these products at Aug. 1, 1952, the latest available data, were 48,722,000 lb. of which 42,980,000 pounds were canned pork products, 2,829,000 lb. canned beef and 2,913,000 lb. other canned meat products.

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork</u>			
Wiltshires	6,444	11,109	-
Middles 36/down	-	-	-
Rib Backs 20/down	7	9	2
Fore-ends 22/down	3	-	-
Sub-total	6,454	11,118	2
Hams & Gammons (a) 20/down	1,371	2,133	1,291
(b) 20/up	102	145	459
Backs (a) Boneless Skinless	722	1,662	156
(b) Loins 20/down	215	564	171
(c) Loins 20/up	22	19	16
Bellies (a) 16/down	2,588	5,591	912
(b) 16/up	144	159	260
Shoulders (a) 22/down	100	96	128
(b) 22/up	3	43	17
Butts	475	961	485
Picnics	523	1,016	790
Tenderloins	125	200	71
Spare Ribs	543	984	140
Trimmings	1,733	1,934	1,501
Carcasses and Cuts:			
(a) Regular Hogs	111	128	63
(b) Sows, Rib Backs & Mids.	106	167	45
Unclassified	3,418	4,772	2,110
Sub-total	12,301	20,574	8,615
TOTAL	18,755	31,692	8,617
<u>2. Beef</u>			
(a) Bone in	4,119	4,785	1,439
(b) Boneless	5,834	5,583	2,630
TOTAL	9,953	10,368	4,069
<u>3. Veal</u>			
(a) Bone in	1,416	1,727	1,822
(b) Boneless	1,022	1,025	1,392
TOTAL	2,438	2,752	3,214
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	566	604	485
<u>5. Fancy Meats</u>			
(a) Pork	2,187	2,472	773
(b) Beef	3,263	3,254	2,026
(c) Veal	215	230	173
(d) Lamb	86	79	56
TOTAL	5,751	6,035	3,028
Reported	37,463		
Estimated	2,420		
TOTAL MEAT COLD STORAGE	39,883	51,451	19,413



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

3.

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
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FRESH (Not Frozen)  
(Incl. Fancy Meats)

- thousand pounds -

1. Pork	4,980	4,632	3,362
2. Beef	6,335	7,672	7,838
3. Veal	589	796	956
4. Mutton & Lamb	336	136	266

Reported	12,240		
Estimated	1,210		
TOTAL FRESH	13,450	13,236	12,422

CURED AND IN CURE1. Pork

Wiltshires	6	6	4
Middles	-	-	2
Gammons	68	65	-
Rib Backs	-	-	3
Fore-ends	-	2	-
Sub-total	74	73	9

Hams (a) 20/down	4,526	5,160	3,614
(b) 20/up	142	141	262
Backs	764	1,036	537
Bellies (a) 16/down	3,578	4,077	3,615
(b) 16/up	134	120	248
Shoulders	17	14	32
Butts, Cottage Rolls	953	1,368	1,149
Piconics	1,025	1,520	1,458
Dry Salt Meats	333	273	279
Barrelled	1,450	1,421	895
Unclassified	891	1,222	637
Sub-total	13,813	16,352	12,726
TOTAL	13,887	16,425	12,735

2. Beef

503	539	295
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Reported	14,390		
Estimated	770		
TOTAL CURED AND IN CURE	15,160	16,964	13,030

MEAT SUMMARY

Cold Storage	39,883	51,451	19,413
Fresh	13,450	13,236	12,422
Cured and In Cure	15,160	16,964	13,030
TOTAL ALL MEAT	68,493	81,651	44,865

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1/	1,409	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	-
Fore-ends 22/down	-	-	-
Sub-total	-	1,409	-
Hams & Gammons (a) 20/down	20	(96	5
(b) 20/up	-	(	1
Backs (a) Boneless Skinless	-	22	1
(b) Loins 20/down	(69	(112	16
(c) Loins 20/up	(	(	2
Bellies (a) 16/down	(38	(139	30
(b) 16/up	(	(	-
Shoulders (a) 22/down	(	(18	58
(b) 22/up	(14	(	-
Butts	1/	37	19
Picnics	-	24	2
Tenderloins	1	9	1
Spare Ribs	10	7	-
Trimnings	49	71	56
Carcasses and Cuts:			
(a) Regular Hogs	(26	7	3
(b) Sows, Rib Backs & Mids.	(	17	-
Unclassified	753	269	40
Sub-total	980	828	234
TOTAL	980	2,237	234
2. <u>Beef</u>			
(a) Bone in	71	85	80
(b) Boneless	52	43	86
TOTAL	123	128	166
3. <u>Veal</u>			
(a) Bone in	37	21	17
(b) Boneless	10	7	27
TOTAL	47	28	44
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	29	7	24
5. <u>Fancy Meats</u>			
(a) Pork	60	99	16
(b) Beef	146	231	121
(c) Veal	5	6	3
(d) Lamb	2	4	2
TOTAL	213	340	142
TOTAL MEAT COLD STORAGE	1,392	2,740	610

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	171	205	139
2. Beef	126	198	184
3. Veal	15	30	56
4. Mutton & Lamb	15	9	22
Reported	327		
Estimated	40		
TOTAL FRESH	367	442	401
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	<u>1/</u>	<u>1/</u>	2
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	1
Fore-ends	-	-	-
Sub-total	-	-	3
Hams (a) 20/down	( 204	209	165
(b) 20/up	(	2	5
Backs	6	11	3
Bellies (a) 16/down	165	208	216
(b) 16/up	-	-	-
Shoulders	1	2	4
Butts, Cottage Rolls	36	38	40
Picnics	41	90	75
Dry Salt Meats	7	<u>1/</u>	3
Barrelled	176	265	109
Unclassified	39	37	20
Sub-total	675	862	640
TOTAL	675	862	643
2. <u>Beef</u>	9	5	1
TOTAL CURED AND IN CURE	684	867	644
<u>MEAT SUMMARY</u>			
Cold Storage	1,392	2,740	610
Fresh	367	442	401
Cured and In Cure	684	867	644
TOTAL MEAT	2,443	4,049	1,655

## STOCKS OF MEAT IN COLD STORAGE - SEPTEMBER 1, 1952 - QUEBEC

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork</u>			
Wiltshires	963	2,266	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	<u>1/</u>	-
Fore-ends 22/down	-	-	-
Sub-total	<u>963</u>	<u>2,266</u>	<u>-</u>
Hams & Gammons (a) 20/down	577	( 463	87
(b) 20/up	-	(	22
Backs (a) Boneless Skinless	87	212	1
(b) Loins 20/down	56	190	34
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	( 376	1,090	69
(b) 16/up	(	14	10
Shoulders (a) 22/down	44	24	5
(b) 22/up	-	-	-
Butts	44	162	36
Picnics	54	232	88
Tenderloins	7	17	4
Spare Ribs	52	182	6
Trimmings	260	313	61
Carcasses and Cuts:			
(a) Regular Hogs	69	98	40
(b) Sows, Rib Backs & Mids.	16	1	-
Unclassified	<u>1,498</u>	<u>2,008</u>	<u>834</u>
Sub-total	<u>3,140</u>	<u>5,006</u>	<u>1,298</u>
TOTAL	<u>4,103</u>	<u>7,272</u>	<u>1,298</u>
<u>2. Beef</u>			
(a) Bone in	622	578	329
(b) Boneless	<u>1,208</u>	<u>1,269</u>	<u>829</u>
TOTAL	<u>1,830</u>	<u>1,847</u>	<u>1,158</u>
<u>3. Veal</u>			
(a) Bone in	1,090	1,337	1,560
(b) Boneless	<u>510</u>	<u>522</u>	<u>814</u>
TOTAL	<u>1,600</u>	<u>1,859</u>	<u>2,374</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	112	152	77
<u>5. Fancy Meats</u>			
(a) Pork	510	523	196
(b) Beef	555	509	253
(c) Veal	79	86	76
(d) Lamb	<u>19</u>	<u>28</u>	<u>8</u>
TOTAL	<u>1,163</u>	<u>1,146</u>	<u>533</u>
Reported	8,808		
Estimated	680		
TOTAL MEAT COLD STORAGE	<u>9,488</u>	<u>12,276</u>	<u>5,440</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 - SEPTEMBER 1, 1952 - QUEBEC

7.

Kind and Classification	Sept. 1, 1952	Aug. 1, 1952	Sept. 1, 1951
	Preliminary	Revised	
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	1,608	1,214	992
2. Beef	1,676	1,312	1,507
3. Veal	118	218	279
4. Mutton & Lamb	31	20	59
Reported	3,433		
Estimated	360		
<u>TOTAL FRESH</u>	<u>3,793</u>	<u>2,764</u>	<u>2,837</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	<u>1/</u>	<u>1/</u>	-
Middles	-	-	-
Gammons	<u>1/</u>	<u>1/</u>	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	1,053	1,382	781
(b) 20/up	36	19	30
Backs	99	123	55
Bellies (a) 16/down	( 573	( 645	434
(b) 16/up	(	(	8
Shoulders	3	<u>1/</u>	9
Butts, Cottage Rolls	205	395	258
Picnics	266	437	354
Dry Salt Meats	138	119	49
Barrelled	975	876	535
Unclassified	437	794	277
Sub-total	<u>3,785</u>	<u>4,790</u>	<u>2,790</u>
TOTAL	<u>3,785</u>	<u>4,790</u>	<u>2,790</u>
2. <u>Beef</u>	110	150	118
Reported	3,895		
Estimated	130		
<u>TOTAL CURED AND IN CURE</u>	<u>4,025</u>	<u>4,940</u>	<u>2,908</u>
<u>MEAT SUMMARY</u>			
Cold Storage	9,488	12,276	5,440
Fresh	3,793	2,764	2,837
Cured and In Cure	<u>4,025</u>	<u>4,940</u>	<u>2,908</u>
<u>TOTAL MEAT</u>	<u>17,306</u>	<u>19,980</u>	<u>11,185</u>

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
1. <u>Pork</u>			
Wiltshires	3,099	4,086	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	5	1
Fore-ends 22/down	-	-	-
Sub-total	3,099	4,091	1
Hams & Gammons (a) 20/down	( 606	661	406
(b) 20/up	( 48	48	36
Backs (a) Boneless Skinless	213	459	24
(b) Loins 20/down	( 28	( 17	11
(c) Loins 20/up	( 28	( 17	7
Bellies (a) 16/down	588	1,356	150
(b) 16/up	28	27	5
Shoulders (a) 22/down	23	28	4
(b) 22/up	-	24	8
Butts	136	151	154
Picnics	162	266	209
Tenderloins	36	55	21
Spare Ribs	114	248	26
Trimnings	760	850	460
Carcasses and Cuts:			
(a) Regular Hogs	15	15	11
(b) Sows, Rib Backs & Mids.	68	141	3
Unclassified	770	1,236	395
Sub-total	3,547	5,582	1,930
TOTAL	6,646	9,673	1,931
2. <u>Beef</u>			
(a) Bone in	502	564	346
(b) Boneless	914	1,258	727
TOTAL	1,416	1,822	1,073
3. <u>Veal</u>			
(a) Bone in	56	169	119
(b) Boneless	233	258	317
TOTAL	289	427	436
4. <u>Mutton &amp; Lamb</u>			
Carcasses & Cuts	226	251	258
5. <u>Fancy Meats</u>			
(a) Pork	539	639	276
(b) Beef	932	893	741
(c) Veal	20	33	25
(d) Lamb	31	23	25
TOTAL	1,522	1,588	1,067
Reported	10,099		
Estimated	800		
TOTAL MEAT COLD STORAGE	10,899	13,761	4,765

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 - SEPT. 1, 1952 ONTARIO

9.

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>FRESH</u> (Not Frozen) (Incl. Fancy Meats)			
1. Pork	1,598	1,547	1,360
2. Beef	1,398	2,594	2,722
3. Veal	134	137	154
4. Mutton & Lamb	146	49	64
Reported	3,276		
Estimated	340		
TOTAL FRESH	3,616	4,327	4,300
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles	-	-	-
Gammons	-	1/	-
Rib Backs	-	-	-
Fore-ends	-	1/	-
Sub-total	-	-	2
Hams (a) 20/down	2,007	2,029	1,414
(b) 20/up	23	29	24
Backs	417	568	277
Bellies (a) 16/down	992	1,330	1,264
(b) 16/up	25	11	6
Shoulders	9	4	11
Butts, Cottage Rolls	323	523	416
Picnics	342	534	507
Dry Salt Meats	152	111	147
Barrelled	264	250	211
Unclassified	305	304	212
Sub-total	4,859	5,693	4,489
TOTAL	4,859	5,693	4,491
2. <u>Beef</u>	308	287	124
Reported	5,167		
Estimated	500		
TOTAL CURED AND IN CURE	5,667	5,980	4,615
<u>MEAT SUMMARY</u>			
Cold Storage	10,899	13,761	4,765
Fresh	3,616	4,327	4,300
Cured and In Cure	5,667	5,980	4,615
TOTAL MEAT	20,182	24,068	13,680

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork</u>			
Wiltshires	1,471	1,821	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	-
Fore-ends 22/down	<u>1/</u>	-	-
Sub-total	1,471	1,821	-
Hams & Gammons (a) 20/down	( 40	( 61	127
(b) 20/up	( 40	( 61	159
Backs (a) Boneless Skinless	74	257	67
(b) Loins 20/down	( 13	( 124	34
(c) Loins 20/up	( 13	( 124	2
Bellies (a) 16/down	( 297	( 816	150
(b) 16/up	( 297	( 816	118
Shoulders (a) 22/down	<u>1/</u>	3	1
(b) 22/up	-	-	-
Butts	36	26	65
Picnics	<u>1/</u>	76	38
Tenderloins	1	19	8
Spare Ribs	75	151	42
Trimnings	25	79	184
Carcasses and Cuts:			
(a) Regular Hogs	( 8	( 6	2
(b) Sows, Rib Backs & Mids.	( 8	( 6	31
Unclassified	<u>121</u>	<u>254</u>	<u>250</u>
Sub-total	690	1,872	1,278
TOTAL	<u>2,161</u>	<u>3,693</u>	<u>1,278</u>
<u>2. Beef</u>			
(a) Bone in	1,895	1,702	97
(b) Boneless	<u>735</u>	<u>728</u>	<u>416</u>
TOTAL	2,630	2,430	513
<u>3. Veal</u>			
(a) Bone in	20	26	4
(b) Boneless	<u>190</u>	<u>162</u>	<u>81</u>
TOTAL	210	188	85
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	32	30	18
<u>5. Fancy Meats</u>			
(a) Pork	277	167	61
(b) Beef	475	455	329
(c) Veal	57	61	24
(d) Lamb	<u>15</u>	<u>9</u>	<u>10</u>
TOTAL	824	692	424
Reported	5,857		
Estimated	240		
TOTAL MEAT COLD STORAGE	6,097	7,033	2,318

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 - SEPTEMBER 1, 1952 - MANITOBA 11.

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	386	409	295
2. Beef	1,122	1,277	1,340
3. Veal	150	175	214
4. Mutton & Lamb	38	16	29
Reported	1,696		
Estimated	140		
<b>TOTAL FRESH</b>	<b>1,836</b>	<b>1,877</b>	<b>1,878</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	2
Gammons	<u>1/</u>	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>2</u>
Hams (a) 20/down	387	484	277
(b) 20/up	47	35	104
Backs	54	88	65
Bellies (a) 16/down	453	489	406
(b) 16/up	64	54	123
Shoulders	-	-	-
Butts, Cottage Rolls	39	57	78
Picnics	66	178	160
Dry Salt Meats	<u>1/</u>	14	30
Barrelled	<u>1/</u>	<u>1/</u>	1
Unclassified	88	93	43
Sub-total	<u>1,198</u>	<u>1,492</u>	<u>1,287</u>
<b>TOTAL</b>	<b><u>1,198</u></b>	<b><u>1,492</u></b>	<b><u>1,289</u></b>
2. <u>Beef</u>	42	57	34
Reported	1,240		
Estimated	60		
<b>TOTAL CURED AND IN CURE</b>	<b>1,300</b>	<b>1,549</b>	<b>1,323</b>
<u>MEAT SUMMARY</u>			
Cold Storage	6,097	7,033	2,318
Fresh	1,836	1,877	1,878
Cured and In Cure	1,300	1,549	1,323
<b>TOTAL MEAT</b>	<b><u>9,233</u></b>	<b><u>10,459</u></b>	<b><u>5,519</u></b>

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<hr/>			
<u>COLD STORAGE (Frozen)</u>		- thousand pounds -	
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	(	149	183
(b) 20/up	76	31	98
Backs (a) Boneless Skinless	139	259	38
(b) Loins 20/down	20	36	10
(b) Loins 20/up	-	-	1
Bellies (a) 16/down	376	668	177
(b) 16/up	20	12	65
Shoulders (a) 22/down	2	3	15
(b) 22/up	-	-	1
Butts	21	206	83
Picnics	48	53	146
Tenderloins	26	30	15
Spare Ribs	64	108	30
Trimnings	83	78	411
Carcasses and Cuts:			
(a) Regular Hogs	-	(	3
(b) Sows, Rib Backs & Mids.	-	5	-
Unclassified	355	500	234
Sub-total	1,230	2,138	1,510
TOTAL	1,230	2,138	1,510
<u>2. Beef</u>			
(a) Bone in	114	167	104
(b) Boneless	1,271	1,249	96
TOTAL	1,385	1,416	200
<u>3. Veal</u>			
(a) Bone in	22	29	33
(b) Boneless	9	13	33
TOTAL	31	42	66
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	8	12	14
<u>5. Fancy Meats</u>			
(a) Pork	171	359	61
(b) Beef	366	432	230
(c) Veal	9	10	17
(d) Lamb	2	1	2
TOTAL	548	802	310
<hr/>			
TOTAL MEAT COLD STORAGE	3,202	4,410	2,100

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

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	149	249	129
2. Beef	327	396	369
3. Veal	33	31	32
4. Mutton & Lamb	9	8	9

TOTAL FRESH	518	684	539
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CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	116	192	115
(b) 20/up	16	23	44
Backs	32	39	30
Bellies (a) 16/down	190	233	240
(b) 16/up	4	19	30
Shoulders	-	-	-
Butts, Cottage Rolls	23	40	39
Picnics	63	55	79
Dry Salt Meats	8	6	25
Barrelled	-	-	2
Unclassified	14	7	18
Sub-total	466	614	622

TOTAL

466	614	622
-----	-----	-----

2. Beef

-	4	-
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TOTAL CURED AND IN CURE	466	618	622
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MEAT SUMMARY

Cold Storage	3,202	4,410	2,100
Fresh	518	684	539
Cured and In Cure	466	618	622
TOTAL MEAT	4,186	5,712	3,261

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	433	1,527	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	1
Fore-ends 22/down	-	-	-
Sub-total	433	1,527	1
Hams & Gammons (a) 20/down	95	598	415
(b) 20/up	25	50	141
Backs (a) Boneless Skinless	119	360	21
(b) Loins 20/down	36	70	54
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	( 594	( 1,083	303
(b) 16/up	( 15	( 37	62
Shoulders (a) 22/down	( 136	( 231	33
(b) 22/up	( 185	( 234	7
Butts	136	231	64
Picnics	185	234	271
Tenderloins	38	59	17
Spare Ribs	118	176	20
Trimnings	388	439	269
Carcasses and Cuts:			
(a) Regular Hogs	( 7	-	-
(b) Sows, Rib Backs & Mids.	( 313	1/	11
Unclassified	313	361	247
Sub-total	2,069	3,698	1,935
TOTAL	2,502	5,225	1,936
2. <u>Beef</u>			
(a) Bone in	468	720	265
(b) Boneless	1,174	700	277
TOTAL	1,642	1,420	542
3. <u>Veal</u>			
(a) Bone in	86	78	30
(b) Boneless	55	37	74
TOTAL	141	115	104
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	50	48	22
5. <u>Fancy Meats</u>			
(a) Pork	536	591	119
(b) Beef	601	554	280
(c) Veal	38	25	17
(d) Lamb	10	9	6
TOTAL	1,185	1,179	422
Reported	5,520		
Estimated	260		
TOTAL MEAT COLD STORAGE	5,780	7,987	3,026

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



Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	921	807	335
2. Beef	1,059	1,087	1,051
3. Veal	79	129	175
4. Mutton & Lamb	37	15	39
Reported	2,096		
Estimated	230		
TOTAL FRESH	2,326	2,038	1,600
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	1/	-	-
Rib Backs	-	-	2
Fore-ends	-	-	-
Sub-total	-	-	2
Hams (a) 20/down	528	497	579
(b) 20/up	15	29	50
Backs	101	106	85
Bellies (a) 16/down	847	758	745
(b) 16/up	34	28	80
Shoulders	4	4	8
Butts, Cottage Rolls	208	169	197
Picnics	178	168	207
Dry Salt Meats	11	13	18
Barrelled	28	21	34
Unclassified	66	53	53
Sub-total	2,020	1,846	2,056
TOTAL	2,020	1,846	2,058
2. <u>Beef</u>	17	18	8
Reported	2,037		
Estimated	40		
TOTAL CURED AND IN CURE	2,077	1,864	2,066
<u>MEAT SUMMARY</u>			
Cold Storage	5,780	7,987	3,026
Fresh	2,326	2,038	1,600
Cured and In Cure	2,077	1,864	2,066
TOTAL MEAT	10,183	11,889	6,692

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

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	(	121	68
(b) 20/up	34	-	2
Backs (a) Boneless Skinless	90	93	4
(b) Loins 20/down	(	(	12
(c) Loins 20/up	15	34	3
Bellies (a) 16/down	415	(	33
(b) 16/up	-	545	-
Shoulders (a) 22/down	3	2	12
(b) 22/up	-	-	1
Butts	100	148	64
Picnics	71	131	36
Tenderloins	16	11	5
Spare Ribs	110	112	16
Trimnings	168	104	60
Carcasses and Cuts:			
(a) Regular Hogs	(	2	4
(b) Sows, Rib Backs & Mids.	8	-	-
Unclassified	103	151	110
Sub-total	1,133	1,454	430
TOTAL	1,133	1,454	430
<u>2. Beef</u>			
(a) Bone in	447	969	218
(b) Boneless	480	336	199
TOTAL	927	1,305	417
<u>3. Veal</u>			
(a) Bone in	105	67	59
(b) Boneless	15	26	46
TOTAL	120	93	105
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	109	104	72
<u>5. Fancy Meats</u>			
(a) Pork	94	94	44
(b) Beef	188	180	72
(c) Veal	7	9	11
(d) Lamb	7	5	3
TOTAL	296	288	130
Reported	2,585		
Estimated	440		
TOTAL MEAT COLD STORAGE	3,025	3,244	1,154

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 - SEPTEMBER 1, 1952 BRITISH COLUMBIA 17.

Kind and Classification	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	147	201	112
2. Beef	627	808	665
3. Veal	60	76	46
4. Mutton & Lamb	60	19	44
Reported	894		
Estimated	100		
TOTAL FRESH	994	1,104	867
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	1/	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down		(	283
(b) 20/up	236	371	5
Backs	55	101	22
Bellies (a) 16/down	365	422	310
(b) 16/up	-	-	1
Shoulders	-	-	-
Butts, Cottage Rolls	119	146	121
Picnics	69	58	76
Dry Salt Meats	8	8	7
Barrelled	1/	1/	3
Unclassified	32	32	14
Sub-total	884	1,128	842
TOTAL	884	1,128	842
2. <u>Beef</u>	17	18	10
Reported	901		
Estimated	40		
TOTAL CURED AND IN CURE	941	1,146	852
<u>MEAT SUMMARY</u>			
Cold Storage	3,025	3,244	1,154
Fresh	994	1,104	867
Cured and In Cure	941	1,146	852
TOTAL MEAT	4,960	5,494	2,873

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Sept. 1, 1952 Preliminary	Aug. 1, 1952 Revised	Sept. 1, 1951
- thousand pounds -			
<u>L A R D</u>			
<u>Canada</u>	<u>7,541 1/</u>	<u>8,615</u>	<u>4,204</u>
Maritimes	60	152	63
Quebec	1,074	1,115	594
Ontario	2,541	2,790	1,373
Manitoba	898	1,329	441
Saskatchewan	350	475	409
Alberta	2,080	2,165	1,092
British Columbia	368	589	232

EDIBLE TALLOW

<u>Canada</u>	<u>2,259</u>	<u>2,282</u>	<u>1,694</u>
Maritimes	1	-	1
Quebec	331	368	85
Ontario	773	798	668
Manitoba	353	299	283
Saskatchewan	194	223	237
Alberta	316	356	287
British Columbia	291	238	133

SUMMARY OF MEAT STOCKS

	Aug. 1, 1952	Aug. 1, 1951
- thousand pounds -		
<u>C A N A D A</u>		
PORK	55,221	34,991
BEEF	21,833	15,751
VEAL	3,778	4,367
MUTTON & LAMB	819	654
<u>T O T A L</u>	<u>81,651</u>	<u>55,763</u>

1/ Including an estimate of 170,000 lb.



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

19.

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

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	3,433	3,023	2,468	2,227	1,194
Beef	1,946	1,793	3,104	1,233	1,017
Veal	1,042	144	267	118	118
Mutton & Lamb	114	249	47	40	106
TOTAL	6,535	5,209	5,886	3,618	2,435
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	1,188	748	386	751	144
Beef	1,246	809	1,122	676	597
Veal	73	105	150	51	54
Mutton & Lamb	24	128	38	28	56
TOTAL	2,531	1,790	1,696	1,506	851
<u>CURED AND IN CURE</u>					
Pork	2,709	2,460	1,197	1,516	858
Beef	107	275	42	11	17
TOTAL	2,816	2,735	1,239	1,527	875
<u>Lard</u>	635	1,389	896	1,803	324
<u>Tallow</u>	274	675	353	210	287

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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