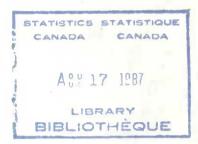
D.B.S. MEMORANDUM

Dominion Bureau of Statistics, Ottawa, Canada

Vol. 36, No. 10

Price \$2 a year



STOCKS

OF

MEAT AND LARD

OCTOBER 1953



Prepared in Live Stock Section, AGRICULTURE DIVISION

D.B.S. MEMORANDUM

SOURCE AND CONTENT

Data for this report are collected by mail questionnaires from dairy factories, concentrated milk manufacturers, public and semi public cold storages, meat packers, wholesale grocers' warehouses and central warehouses of chain grocery stores.

Inventories are taken at manufacturers and wholesale level and firms are required to report all stocks held in their own establishments or in specially rented rooms elsewhere as at the opening of the first business day of the month.

Stocks of butter and cheese in dairy factories are obtained with the co-operation of the provincial governments.

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Stocks	of	Butter	Page	2		
19	17	Cheese	19	3		
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19	19	Dressed Poultry	**	8	&	9
11	17	Dressed Poultry in 9 Cities	Ħ	10	&c	11
17	77	In Transit - Butter, Cheese, Eggs and				
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11

STOCKS OF MEAT, 1/ LARD AND TALLOW

OCTOBER 1, 1953

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

TOTAL MEAT STOCKS

The total of all meats in stock at October 1, 1953 amounted to 59,489,000 lb. as compared with 66,123,000 lb. last month and 63,650,000 lb. a year ago. A summary of stocks at September 1, 1953 by kinds of meat will be found on page 18 of this report. In addition there were 934,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at October 1 amounted to 32,205,000 1b. as compared with 39,650,000 1b. last month and 32,482,000 1b. at October 1, 1952. Current frozen holdings included 4,530,000 1b. of pork, 20,288,000 1b. of beef, 4,163,000 1b. of veal and 1,064,000 1b. of mutton and lamb. The remaining 2,160,000 1b. 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 October 1 were 17,669,000 lb. as compared with 15,109,000 lb. a month earlier and 16,413,000 lb. on October 1, 1952. The October 1 stocks consisted of 3,201,000 lb. of pork, 10,705,000 lb. of beef, 1,352,000 lb. veal and 401,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 2,010,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at October 1, 1953 were 9,615,000 lb. as compared with 11,364,000 lb. and 14,761,000 lb. last month and a year ago respectively. The current total consisted of 8,627,000 lb. of pork, 398,000 lb. of beef and an estimate of 590,000 lb. not classified as to kind.

LARD

The total stocks on October 1 were 1,794,000 1b. as compared with 2,385,000 1b. last month and 3,907,000 1b. at October 1, 1952.

EDIBLE TALLOW

Stocks of edible tallow on October 1 were 1,171,000 lb. as compared with 1,660,000 lb. last month and 1,616,000 lb. at October 1, 1952.

If This report does not include stocks of canned meats. Stocks of these products at August 1, 1953 the latest available data, were 73,157,000 lb. of which 66,507,000 pounds were canned pork products 5,087,000 lb. canned beef and 1,563,000 lb. other canned meat products.

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 195
	6	thousand pounds -	
COLD STORAGE (Frozen)			
L. Pork			
Wiltshires	=	•	1,455
Middles 36/down	D	0	9
Rib Backs 20/down	22	15	8
Fore-ends 22/down	0	-	2
Sub-total	22	15	1,465
Hams & Gammons (a) 20/down	411	900	1,417
	141	319	42
(b) 20/up	34 9	1,919	217
Backs (a) Boneless Skinless	301	1,043	145
(b) Loins 20/down		44	T4
(e) Loins 20/up	38	1,205	1 , 090
Bellies (a) 16/down	177	69	76
(b) 16/up	37	174	67
Shoulders (a) 22/down	102	41	10
(b) 22/up	22		
Butts	299	1,689	203
Picnica	205	801	283
Tenderloins	49	68	81
Spare Ribs	175	393	295
Trimmings	450	844	1,584
Carcasses and Cuts:	0.00	70	0.4.4
(a) Regular Hogs	61	78	244
(b) Sows, Rib Backs & Mids.	35	58	74
Unclassified	935	1.429	3,068
Sub-total	5 ,785	11,074	8,910
TOTAL	5,807	11,089	110,375
Beef	TE TEG	13 051	6 ,932
(a) Bone in	13,169	13,051	
(b) Boneless	5,035	6,925	12,576
TOTAL	18,204	19,976	The Day (10
. Veal	2 086	1,987	1,672
(a) Bone in	2,056	1,779	1.085
(b) Boneless	1 851 5 887	3,766	2,757
TOTAL	J poen	09:00	2,.01
Carcasses and Cuts	965	715	786
(a) Pork	723	1,057	1,776
(b) Beef	2,084	2,600	3 855
(c) Veal	276	350	226
(d) Lamb	99	977	131
TOTAL	3,182	4,104	5,988
Reported	30,045		
Sstimated	2,160		
POTAL MEAT COLD STORAGE	32,205	39 650	32 482

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1952
		thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
7 7 1	3,201	g 9998	5 470
l. Pork	10,705	3,277	5,470
2. Beef 3. Veal	1,352	10,132 1,331	9,356
5. Veal 4. Mutton & Lamb	401	369	1,110 477
	JE CEO		
Reported	15,659 2,010		
Estimated	17,669	15 1109	16,413
TOTAL FRESH	1,,000	10 3100	10,711
CURED AND IN CURE			
l. Pork			
Wiltshires	I	2	5
Middles	0	0	0
Gammons	-	0	5
Rib Backs	2	Il	2
Fore-ends	2		2
Sub-total	5	13	14
7 (.) 00/:	2,810	3,190	4,285
Hams (a) 20/down	92	131	94
(b) 20/up	7/36	952	880
Backs	1,835	2,765	3,797
Bellies (a) 16/down	92	136	126
(b) 16/up	22	10	2.8
Shoulders Politic	862	1,172	1,062
Butts, Cottage Rolls	1,006	1,267	1,083
Picnics ·	246	331	292
Dry Salt Meats	357	409	1,469
Barrelled: Unclassified	564	574	1.066
Sub-total	8,622	10,937	14,182
240-000AT			
TOTAL	8,627	10,950	14,196
2. Beef	3 98	414	565
Reported	9,025		
Estimated	590		
TOTAL CURED AND IN CURE	9,615	11,364	14,761
100			
MEAT SUMMARY			
Cold Storage	32,205	39 96 50	32,482
Fresh	17,669	15,109	16,413
Cured and In Cure	9,615	11,364	14 ,761
TOTAL ALL MEAT	59 ₀ 489	66 JI23	63,656

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
	•	thousand pounds -	
COLD STORAGE (Frozen)			
Powk			
l. Pork Wiltshires	-	9	
Middles 36/down	0	6	
Rib Backs 20/down		I/	•
Fore-ends 22/down	-		
Sub-total	-	-	-
Hams & Gammons (a) 20/down	((***	11
(b) 20/up	(9	(12	2
Backs (a) Boneless Skinless		20	60
(b) Loins 20/down	(30)	83	14
(c) Loins 20/up	(30	27	6
Bellies (a) 16/down	cito	49	12
(b) 16/up	ص /	-	
Shoulders (a) 22/down	1/	1177	14
(b) 22/up	€ 5-		5
Butta	60	16	1
Picnics	•	75	1
Tenderloins	2/	I	*
Spare Ribs	1	40	1 32
Trimmings	1/	55	25
Carcasses and Cuts:	1	6	7
(a) Regular Hoga	10	26	
(b) Sows, Rib Backs & Mids.	73		230
Unclassified	122	499	336
Sub-total	Team	200	000
TOTAL	122	499	336
Beef .			
(a) Bone in	95	106	75
(b) Boneless	87/	133	72
TOTAL	182	239	147
S. Veal			
(a) Bone in	3 8	113	2.6
(b) Boneless	5	124	113
TOTAL	43	124	39
4. Mutton & Lamb	0.0	22 A	779
Carcasses and Cuts	20	34	71
Fancy Meats	7	14	31
(a) Pork	43	83	142
(b) Beef	3	11	7
(c) Veal			4
(d) Lamb	<u> </u>	109	184
TOTAL		700	
Reported	421		
Estimated	200		
TOTAL MEAT COLD STORAGE	62I	1,005	777

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1952
	-	thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l Pork	31	123	222
2. Beef	134	241	219
3. Veal	11	59	21
4. Mutton & Lamb	23	16	23
Reported	199		
Sstimated	60		
TOTAL FRESH	259	419	485
CURED AND IN CURE			
AR VIII			
1. Pork	a: /	*/	5
Wiltshires	1/	1	
Middles			
Gammons	100	1/	1
Rib Backs	(C)	<u> </u>	
Fore-ends		distantividualities.	6
Sub-total			
Hams (a) 20/down	((205
(b) 20/up	82	(140	IO
Backs	11/	15	4
Bellies (a) 16/down	I/	164	177
(b) 16/up	co-	50-	2
Shoulders	1/	0.00	2
Butts, Cottage Rolls	20	27	36
Picnics	40	48	59
Dry Salt Meats	27:	1/	1/1
Barrelled	31		141
Unclassified	<u>60</u> 233	495	642
Sub-total	200	230	U-Blu.
TOTAL	233	493	648
2 . Beef	27	10	12
	260		
Reported Estimated	40		
TOTAL CURED AND IN CURE	300	503	660
MEAT SUMMARY			
Cold Storage	621	1,005	777
Fresh	2.59	419	485
Cured and In Cure	300	.503	660
MODELS AND A	1 300	1 927	1,922
TOTAL MEAT	1,180	1,927	Takk

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
COLD STORAGE (Frozen)		- thousand pounds -	MARINE THE STATE OF THE STATE O
OLD STORAGE (Frozen)			
L. Pork			- 12.039
Wiltshires		EMID*	208
Middles 36/down	q»		•
Rib Backs 20/down	⊕	1/	
Fore-ends 22/down	-	-	-
Sub-total	₩	φ.	208
Hams & Gammons (a) 20/down	59	254	708
(b) 20/up	13	48	0
Backs (a) Boneless Skinless	39	238	4
(b) Loins 20/down	121	(185	35
(c) Loins 20/up	•	(103)	1
Bellies (a) 16/down	3	(49	207
(b) I6/up	D	749	4
Shoulders (a) 22/down	5	41	10
(b) 2 2 /up	0	800-	
Butts	37	224	35
Picnics	100	210	119
Tenderloins	5	7	7
Spare Ribs	22	11	50
Trimmings	70	45	465
Carcasses and Cuts:			
(a) Regular Hogs	49	55	163
(b) Sows, Rib Backs & Mids.	5	(33	13
Unclassified	2.55	438	1,358
Sub-total	783	1,805	3,079
TOTAL	783	1,805	3,287
. Beef			
(a) Bone in	690	701	910
(b) Boneless	2,048	2,125	1,154
TOTAL	2,738	2,826	2,064
. Veal	Vene		
(a) Bone in	1,493	1,486	1,344
(b) Boneless	992	961	655
TOTAL	2,485	2 5.447	1,999
. Mutton & Lamb		Omo	Ome
Carcasses and Cuts	449	209	279
. Fancy Meats	0.00		405
(a) Pork	87	171	465
(b) Beef	315	424	1,207
(c) Veal	90	126	9.0
(d) Lamb	37	43 764	1,803
TOTAL	529	104	T 2000
eported	€,984	ر المستخدم	
stimated	460		
OTAL MEAT COLD STORAGE	7 .444	8,051	9,432

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
		thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
All there are		_	
1. Pork	862	764	1,888
2. Beef	2,554	2 2455	1,981
3. Veal	503	490	327
4. Mutton & Lamb	169	125	140
Reported	4,088		
Estimated	1,000		
TOTAL FRESH	5,088	3,834	4,336
CURED AND IN CURE			
Service			
1. Pork			
Wiltshires	•	0	О
Middles	⇔	•	•
Gammons	•	0	•
Rib Backs	1/,	0	•
Fore-ends	_1/		0
Sub-total	•	⇔	-
Hams (a) 20/down	709	717	1,001
(b) 20/up	15	29	9
Backs	72	91	69
Bellies (a) 16/down	((495
(b) 16/up	175	199	4
Shoulders	13	2	0
Butts, Cottage Rolls	252	193	260
Picnics	252	306	274
Dry Salt Meats	86	85	125
Barrelled	200	182	898
Unclassified	304	255	5771
Sub-total	2,078	25 <u>5</u> 2,059	3 ,706
TOTAL	2,078	2,059	3.706
2. Beef	115	59	120
Reported			
Estimated			and the second
TOTAL CURED AND IN CURE	2,193	2,118	3,826
MEAT SUMMARY			
Cold Storage	7,444	8,051	9,432
Fresh	5,088	3,834	4,336
Cured and In Cure	2,193	2 118	3,826
- 100 mm - 1			
TOTAL MEAT	14,725	14,003	17,594
		0 2	

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1952
		thousand pounds -	
COLD STORAGE (Frosen)			
. Pork			
Wiltshires	₩-	ex-	226
Middles 36/down	600	←	com-
Rib Backs 20/down	da.		5
Fore-ends 22/down		-	
Sub-total		eo ·	231
40 0001			
Hams & Gammons (a) 20/down	67	143	589
(b) 20/up	10	57	18
Backs (a) Boneless Skinless	254	666	102
(b) Loins 20/down	6	(23
(c) Loins 20/up	33	(66	627-
Bellies (a) 16/down	81	364	328
(b) 16/up	5	12	18
Shoulders (a) 22/down	6	(24
(b) 22/up	64	75	4
Butts	181	573	48
Pienics	29	147	74
Tenderloins	24	21	2.5
Spare Ribs	55	125	72
Trimmings	147	172	748
Carcasses and Cutas			
(a) Regular Hogs	6	9	56
(b) Sows, Rib Backs & Mids.	1/	2	50
Unclassified	196	269	675
Sub-total	1,126	2,701	2,854
3.0		100	
TOTAL	1.126	2.701	3.085
2. Beef		751	1997
(a) Bone in	1,327	1,640	1,410
(b) Boneless	1,336	1.898	1.176
TOTAL	2,663	3,538	2,586
S. Veal			20
(a) Bone in	226	156	87
(b) Boneless	51/10	515	137/
TOTAL	799	671	224
. Mutton & Lamb	700	2 419	00.0
Carcasses & Cuts	526	317	22.6
. Fancy Meats	10 CO 81	TOT	EAE
(a) Pork	285	58I	5 45 926
(b) Beef	691	796	277
(c) Veal	44	50	
(d) Lamb	31	28	1 546
TOTAL	1,051	1,255	1,546
Reported	5 ,,965		
Estimated	450		The same
TOTAL MEAT COLD STORAGE	6.415	8,482	7,6677

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct - 1, 1952
		- thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
	1		
1. Pork	1,056	1,222	1,871
2. Beef	4,109	4,138	3,104
5. Veal	260	261	236
4. Mutton & Lamb	116	125	190
Reported	5 ,541		
Estimated	200		
TOTAL FRESH	5,741	5,746	5,40I
CURED AND IN CURE			
1. Pork			
Wiltshires	•	0	a
Middles		0	
Gammons		0	9
Rib Backs		9	1
Fore-ends		•	2
Sub-total		9	3
240-40 MT		201	
Hams (a) 20/down	1,096	1,120	1,770
(b) 20/up	21	2.5	17/
Backs	428	500	585
Bellies (a) 16/down	635	839	1,270
(b) 16/up	3	33	20
Shoulders	2.	3	6
Butts, Cottage Rolls	290	536	390
Picnics	307	384	390
Dry Salt	111	198	112
Barrelled	94	104	29₩
Unclassified	201	184	370
Sub-total	3,188	3,926	5,228
TOTAL	3,188	3,935	5,231
TOLAL	- D		
2. Beef	177	268	314
Reported	3,365		
Estimated	100	hulles a mark	The state of the s
TOTAL CURED AND IN CURE	3,465	4,203	5,545
MEAT SUMMARY			
Cold Storage	6 415	8,482	7,667
Fresh	5,741	5,746	5,401
Cured and In Cure	3,465	4,205	5,545
THE VIE WILL SIZE VIEW O	- y		
TOTAL MEAT	15,621	18,431	18,615
		10 9:01	y,

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
		thousand pounds -	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	→	-	899
Middles 36/down	-	0	•
Rib Backs 20/down	22.	r/	2
Fore-ends 22/down		C2	2
Sub-total	22	0	903
Hams & Gammons (a) 20/down	67	59	16
(b) 20/up	37	84	
Backs (a) Boneless Skinless	35	376	13
(b) Loins 20/down	45	152	6
(c) Loins 20/up	(10	(100	2
Bellies (a) 16/down	(28	117	82.
(b) 16/up	15		20
Shoulders (a) 22/down (b) 22/up	15	23	
Butts	24	92	9
Picnics	1/	69	I
Tenderloins	2	6	
Spare Ribs		55	277
Trimmings	70	111	32
Carcasaes and Cuts:		-dia albij -libi	
(a) Regular Hoga	((4
(b) Sows, Rib Backs & Mids.	(18	35	8
Unclassified	113	150	186
Sub-total	452	1,329	410
TOTAL	474	1.329	1.315
2. Beef	0.057		
(a) Bone in	2,057	2,569	2,544
(b) Boneless	1,089	1,931	774
TOTAL	3,146	4,500	3,318
6. Veal (a) Bone im	46	30	35
(b) Boneless	195	179	211
TOTAL	241	209	246
1. Mutton & Lamb			
Carcasses and Cuts	35	30	34
Fancy Meats			
(a) Pork	97	TOT	179
(b) Beef	419	543	446
(c) Veal 44 Ave 1	61	69	45
(d) Lamb	15	724	18
TOTAL	592	164	688
Reported	4,488		
Estimated	70	6,792	5,599
TOTAL MEAT COLD STORAGE	4 ,558	0,136	0,035

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 195
		thousand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
	000	770	400
1. Pork 2. Beef	269	199 1,44I	489
2. Beef 3. Veal	1,699	206	1,448 207
4. Mutton & Lamb	250 35	39	677
TOTAL FRESH	2,253	1,885	2,211
CURED AND IN CURE			
1. Pork			
Wiltshires	©-	0	
Middles		0	0
Gammons	-	•	5
Rib Backs	>	1	•
Fore-ends	•		-
Sub-total	SD-	٥	5
Hams (a) 20/down	247	348	398
(b) 20/up	43	56	15
Backs	61	84	54
Bellies (a) 16/down	115	356	431
(b) 16/up	38	77	50
Shoulders	0	0	•
Butts, Cottage Rolls	50	96	58
Picnics	114	217/	90
Dry Salt Meats	16	15	24
Barrelled	1/	1/	55
Unclassified	40	81	51
Sub-total	724	1,330	1,226
TOTAL	724	1,330	1,231
2. Beef	60	50	60
	204	1 700	
TOTAL CURED AND IN CURE	784	1,380	1',291
MEAT SUMMARY			
Cold Storage	4,558	6,792	5,599
Fresh	2 ,253	1,885	2,211
Cured and In Cure	784	1,380	1,291
	7,595	10.057	Q TOTAL
COTAL	1 9 0 3 14	10,057	9,101

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
	- the	ousand pounds -	
COLD STORAGE (Frozen)			
L. Pork			
Wiltshires	-	•	0
Middles 36/down	•	0	3
Rib Backs 20/down		C>*	-
Fore-ends 22/down		-	
Sub-total	0.	0	2
Hams & Gammons (a) 20/down	44	80	29
(b) 20/up	1)6	39	1
Backs (a) Boneless Skinless	21	258	75
(b) Loins 20/down	33	(16
(c) Loins 20/up	2	144	0
Bellies (a) 16/down	(rn	103
(b) 16/up	40	Tl	11
Shoulders (a) 22/down	11	3	2
(b) 22/up	<u></u>	~	1
Butts	13	101	7
Picnics	24	91	39)
Tenderloins	12	8	19
Spare Ribs	19	28	34
Trimmings	47	111	41
Carcasmes and Cuts:	71		
(a) Regular Hogs		•	I
(b) Sows, Rib Backs & Mids.		⇔	9
Unclassified	86	89	295
Sub-total	358	1,074	672
5 tt0 0 td1	300	2,000	
TOTAL	358	1,074	672
2. Beef		7.70	245
(a) Bone in	84	110	
(b) Boneless	91	<u>140</u> 250	1,319
TOTAL	175	600	1,004
S. Veal	70	26	18
(a) Bone in	32		
(b) Boneless	26	<u>25</u> 51	9 27
TOTAL	58	01	
4. Mutton & Lamb Carcasses and Cuts	19	115	12
5. Fancy Meats	To		of the second
(a) Pork	31	76	12.7
(b) Beef	227	230	340
(c) Veal	20	24	11
(d) Lamb		5	I
TOTAL	279	335	479
Reported	889		
Estimated	20		
TOTAL MEAT COLD STORAGE	909	1,,725	2,754

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952		
	- thousand pounds -				
FRESH (Not Frozen)					
(Incl. Fancy Meats)					
	104	126	156		
1. Pork	184	332	397		
2. Beef	407 52	36	46		
3. Veal 4. Mutton & Lamb	6	10	5		
Reported Estimated	649 20				
	669	504	584		
TOTAL FRESR	009		06.2		
CURED AND IN CURE					
1. Pork					
Wiltshires	ca _p	6	•		
Middles	63-	•	•		
Gammons	0		-		
Rib Backs	•	•	L⊞>		
Fore-ends	•	con-	9		
Sub-total	0	•	•		
	4				
Hams (a) 20/down	115	96	1277		
(b) 20/up		11	16		
Backs	41	41	41		
Bellies (a) 16/down	156	(168)	240		
(b) 16/up			10		
Shoulders	-	77	7.0		
Butts, Cottage Rolls	22	31	30		
Picnics	66 59		75 .		
Dry Salt Meats	4	6	28		
Barrelled	c	1/			
Unclassified	470	427	585		
Sub-total	410	461	ാതാ		
TOTAL	410	427	585		
2. Beef	-				
TOTAL CURED AND IN CURE	410	427/	585		
MEAT SUMMARY					
Cold Storage	909	1,725	2,754		
Fresh	669	504	584		
Cured and In Cure	410	427	58 5		
AND					
TOTAL	1,988	2,656	3, 923		
			40.00		

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. I, 1952
		thousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires		0	49
Middles 36/down	•	⇒	100
Rib Backs 20/down	120-1	\$	1
Fore-ends 22/down	0	O	-
Sub-total		©	50
Hams & Gammons (a) 20/down	165	335	29
(b) 20/up	62	89	14
Backs (a) Boneless Skinless	6	228	3
(b) Loins 20/down	61	32.5	47
(c) Loins 20/up	60	•	
Bellies (a) 16/down	(40	445	1117
(b) 16/up	39	23	7:
Shoulders (a) 22/down	(70	6	11
(b) 22/up	36	50	0
Butts	43	591	577
Pienies	47	208	TH
Tenderloins	5	9	119
Spare Ribs	47	72.	26
Trimmings	102	325	173
Carcasaes and Cuts:			
(a) Regular Hogs			10
(b) Sows, Rib Backs & Mids.	(6	6	2
Unclassified	116	222	1196
Sub-total	735	2,928	822
		20 10/20/20	
TOTAL	735	2,928	872
Beef .	0.00	FOR	400
(a) Bone in	267	523	498
(b) Boneless		358	532
TATAL	37 8	881	1,,030
S. Veal	71.71.20	126	68
(a) Bone in	113	61	47/
(b) Boneless TOTAL	155	187	T15
	100	. 10//	110
Mutton & Lamb	2.5	42	58
Carcasses and Cuts	NA, CO	7394	
5. Fancy Meats	183	245	353
(a) Pork	224	378	470
(b) Beef	41	50	38
(c) Veal		6	12
(d) Lamb	$\frac{7}{455}$	679	873
Reported	1,748		
Estimated	340		
TOTAL MEAT COLD STORAGE	2,088	4.717	2,948

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1952
	- th	ousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	72.5	618	648
2. Beef	993	983	1,306
3. Veal	183	245	153
4. Mutton & Lamb	21	26	23
Reported	1,922		
Estimated	190		
TOTAL FRESH	2,1112	1,872	2,130
CURED AND IN CURE			
1. Pork			
Wiltshires	₩	~	-
Middles	co co	co	
Gammons	9	the state of	•
Rib Backs	0	•	•
Fore-ends			-
Sub-total	-	•	~
Hams (a) 20/down	423	579	511
(b) 20/up		3	13
Backs	70	123	67
Bellies (a) 16/down	625	(21000	760
(b) 16/up	(653	(777	36
Shoulders	6	5	19
Butts, Cottage Roll's	116	172	130
Picnics	197	223	130
Dry Salt Meats	26	14	12.
Barrelled Unclassified	14	1 <u>4</u> 33	10
Sub-total	1,486	1,943	1,739
			LD6
TOTAL	1,486	1,943	1.739
2, Beef	r1	12	15
Reported	1,497		
Estimated	250	TOFF	TO PER AL
TOTAL CURED AND IN CURE	1,747	1,955	1.754
MEAT SUMMARY			
Cold Storage	2,088	4 5717	2,948
Fresh	2,112	1,872.	2,130
Cured and In Cure	1,747	1,955	1,754
momas arran		0 544	0.070
TOTAL MEAT	5,947	8 _x 544	6 , 832
	CHARLES TO A CONTRACT OF A CON	Maria de la compansa	OF SHITTERS AS A

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952
	- tho	usand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	•	-	73
Middles 36/down		•	-
Rib Backs 20/down	•	•	5
Fore-ends 22/down	6	-	-
Sub-total	-		7/3
Hams & Gammons (a) 20/down	(~	19	35
(b) 20/up	3	•	7
Backs (a) Boneless Skinless	14	133	20
(b) Loins 20/down	16	105	4
(c) Loins 20/up	©	•	5
Bellies (a) 16/down	118	93	241
(b) 16/up	a -		16
Shoulders (a) 22/down	(2		4
(b) 22/up	12	(6	
Butts	1	92	46
Picnics		1	38
Tenderloins	1)	16	11
	11	62	85
Spare Ribs	6	25	93
Trimmings			
Carcasses and Cuts:		3	3
(a) Regular Hoga			1
(b) Sows, Rib Backs & Mids.	137	198	128
Unclassified	209	753	737
Sub-total	~~~	, 00	
TOTAL	209	753	810
. Beef		m. 100	. 050
(a) Bone in	8,649	7,402	1,250
(b) Boneless	273	340 7,742	61177
TOTAL	8,922	7,742	1,867
. Veal	0.00	50	0.4
(a) Bone in	88	50	94
(b) Boneless	18	$\frac{27}{77}$	113
TOTAL	1106	77	107
. Mutton & Lamb	0.5	CO	31/30
Carcasses and Cuts	91	68	106
. Fancy Meats	空 蟹	69)	76
(a) Pork	35	146	324
(b) Beef	165	20	8
(c) Veal	17	3	7
TOTAL	<u></u>	238	415
Reported	9,550		1.010
Estimated	620		
TOTAL MEAT COLD STORAGE	10,170	8,878	3,305

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

Kind and Classification	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952		
	- thousand pounds -				
FRESH (Not Frozen)					
(Incl. Fancy Meats)					
2 David	74	225	One		
l. Pork	809	542	216		
2. Beef 3. Veal	93	54	901 120		
4. Mutton & Lamb	31	28	29		
Reported	1,007				
Estimated	540	849	1,266		
TOTAL FRESH	1,547	049	1,400		
CURED AND IN CURE					
1. Pork					
Wiltshires	ACD-	0			
Middles	a	0	204		
Gammons	49-	5	0		
Rib Backs	•	₽	•		
Fore-ends		D			
Sub-total	€>	0	0		
** / \ om/s	151	(275		
Hams (a) 20/down (b) 20/up	101	197	9		
Backs	63	98	60		
Bellies (a) 16/down	142	288	424		
(b) 16/up	•	•	4		
Shoulders	cult•	0	1		
Butts Cottage Rolls	172	127	158		
Picnics	30	30	85		
Dry Salt Meats	3	11	6		
Barrelled	1/	IV	3		
Unclassified	7	763	31		
Sub-total	508	763	1,056		
TOTAL	50 8	763	1,056		
the state of the state of					
2. Beef	8	15	44		
Reported	516				
Estimated	200				
TOTAL CURED AND IN CURE	716	778	1,100		
MEAT SUMMARY					
Cold Storage	10,170	8,878	3 ,305		
Fresh	1,547	849	1,266		
Cured and Im Cure	716	778	1,100		
	0 D 4 F 6	20 505	E office		
TOTAL MEAT	12,433	10,505	5 0671		

with comparative holdings for last year and for last month

	Oct. 1, 1953 Preliminary	Sept. 1, 1953 Revised	Oct. 1, 1952	
		thousand pounds -		
ARD				
Canada	1.794 1/	2,385	3,907	
Maritimes	11	104	33	
Quebec	359	459	565	
Ontario	510	797	1,742	
Manitoba	277/	251	429	
Saskatchewan	83	129	103	
Alberta	264	491	859	
British Columbia	110	154	176	
DIBLETALLOW				
Canada	1.171 2/	1.660	1.616	
Maritimes	4	5	1	
Quebec	406	479	290	
Ontario	272	362	335	
Manitoba	137	201	398	
Saskatchewan	102	186	155	
Alberta	161	328	277	
British Columbia	69	99	160	
	SUMMARY OF MEAT STOCKS			
	Sept. 1.	1953 Sept. 1,	1952	
ANADA		- thousand pounds		
PORK	26,37	75 44,33	5	
BEEF	33,12	21,55	33	
VEAL	5,447/		4	
MUTTON & LAMB	1,18	1,02	2	
	66,12	70,43	ia.	
OTAL	00,1			
			ALL PROPERTY OF	

^{1/} Including an estimate of 180,000 lb. 2/ Including an estimate of 20,000 lb.

STOCKS OF MEAT, LARD AND TALLOW REPORTED IN THE CITIES OF MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - OCT. 1, 1955

	Montreal	Toronto	Winnipeg	Edmonton	Vancouve	
TAT D. GRADAGE	- thousand pounds -					
COLD STORAGE (Frozen, Including Fa	mar Mantal					
(Frozen, Including F	ancy meacs)					
Pork	585	799	528	914	222	
Beef	2,505	2,602	3,538	553	9,018	
Veal	1,838	455	290	195	107	
Mutton & Lamb	373	191	49	31	9.0	
TOTAL	5,501	4,047	4,405	1,693	9,437	
IOIAL	9,500	4 904 11	4,400	1,033	3,431	
RESE						
(Not Frozen, Incl. Fe	ancy Meats)					
Pork	578	415	208	722	69	
Beef	2,036	3,178	1,616	968	7/57	
Veal	359	220	239	181	86	
Mutton & Lamb	123	102	34	21	50	
POTAL	3,096	3,915	2,097	1,892	942	
CURED AND IN CURE	Wiledows with	-				
Pork	1,622	1,660	67/1	1,286	482	
Beef	95	134	60	4	8	
TOTAL	1,717	1,794	731	1,290	490	
Lard	257	231	261	264	91	
Tallow	381	1482	135	161	62	

I/ Including New Westminster.

5503-507 14-10-53

N.B.

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

