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STOCKS OF MEAT AND LARD

NOVEMBER 1953

Prepared in Live Stock Section,
AGRICULTURE DIVISION

EDMOND CLOUTIER, C.M.G., O.A., D.S.P.
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, LARD AND TALLOW

I.

NOVEMBER 1, 1953

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

TOTAL MEAT STOCKS

The total of all meats in stocks at November 1, 1953 amounted to 67,225,000 lb. as compared with 59,341,000 lb. last month and 71,907,000 lb. a year ago. A summary of stocks at October 1, 1953 by kinds of meat will be found on page 18 of this report. In addition there were 853,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at November 1 amounted to 35,180,000 lb. as compared with 31,758,000 lb. last month and 36,407,000 lb. at November 1, 1952. Current frozen holdings included 6,034,000 lb. of pork, 20,755,000 lb. of beef, 4,924,000 lb. of veal and 2,407,000 lb. of mutton and lamb. The remaining 1,060,000 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 November 1 were 19,564,000 lb. as compared with 17,474,000 lb. a month earlier and 20,680,000 lb. on November 1, 1952. The November 1 stocks consisted of 4,740,000 lb. of pork, 11,623,000 lb. of beef, 1,572,000 lb. veal and 489,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,140,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at November 1, 1953 were 12,481,000 lb. as compared with 10,109,000 lb. and 14,820,000 lb. last month and a year ago respectively. The current total consisted of 11,564,000 lb. of pork, 387,000 lb. of beef and an estimate of 530,000 lb. not classified as to kind.

LARD

The total stocks on November 1 were 2,054,000 lb. as compared with 1,816,000 lb. last month and 3,860,000 lb. at November 1, 1952.

EDIBLE TALLOW

Stocks of edible tallow on November 1 were 1,138,000 lb. as compared with 1,213,000 lb. last month and 1,799,000 lb. at November 1, 1952.

1/ This report does not include stocks of canned meats. Stocks of these products at September 1, 1953 the latest available data, were 69,006,000 lb. of which 62,928,000 pounds were canned pork products 4,591,000 lb. canned beef and 1,487,000 lb. other canned meat products.

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	454
Middles 36/down	-	-	-
Rib Backs 20/down	8	22	4
Fore-ends 22/down	-	-	2
Sub-total	<u>8</u>	<u>22</u>	<u>460</u>
Hams & Gammons (a) 20/down	1,224	427	2,538
(b) 20/up	281	144	266
Backs (a) Boneless Skinless	174	363	571
(b) Loins 20/down	162	354	226
(c) Loins 20/up	18	38	35
Bellies (a) 16/down	251	201	1,184
(b) 16/up	50	40	18
Shoulders (a) 22/down	118	137	140
(b) 22/up	19	33	5
Butts	308	369	192
Picnics	433	234	294
Tenderloins	90	52	113
Spare Ribs	260	204	301
Trimnings	435	475	1,056
Carcasses and Cuts:			
(a) Regular Hogs	95	91	214
(b) Sows, Rib Backs & Mids.	40	56	42
Unclassified	<u>1,031</u>	<u>1,036</u>	<u>2,402</u>
Sub-total	<u>4,989</u>	<u>4,254</u>	<u>9,597</u>
TOTAL	<u>4,997</u>	<u>4,276</u>	<u>10,057</u>
2. <u>Beef</u>			
(a) Bone in	12,404	13,361	7,537
(b) Boneless	<u>5,980</u>	<u>5,270</u>	<u>8,039</u>
TOTAL	<u>18,384</u>	<u>18,631</u>	<u>15,576</u>
3. <u>Veal</u>			
(a) Bone in	2,702	2,182	2,159
(b) Boneless	<u>1,906</u>	<u>1,976</u>	<u>1,185</u>
TOTAL	<u>4,608</u>	<u>4,158</u>	<u>3,344</u>
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	2,244	1,073	2,364
5. <u>Fancy Meats</u>			
(a) Pork	1,037	873	1,495
(b) Beef	2,371	2,281	3,106
(c) Veal	316	339	241
(d) Lamb	<u>163</u>	<u>127</u>	<u>224</u>
TOTAL	<u>3,887</u>	<u>3,620</u>	<u>5,066</u>
Reported	34,120		
Estimated	1,060		
TOTAL MEAT COLD STORAGE	<u>35,180</u>	<u>31,758</u>	<u>36,407</u>

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - NOVEMBER 1, 1953 - CANADA

3.

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,740	3,647	7,142
2. Beef	11,623	11,858	11,477
3. Veal	1,572	1,510	1,274
4. Mutton & Lamb	489	459	787
Reported	18,424		
Estimated	1,140		
TOTAL FRESH	19,564	17,474	20,680
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	2	5
Middles	-	-	-
Gammons	-	-	49
Rib Backs	5	14	5
Fore-ends	-	2	-
Sub-total	<u>6</u>	<u>18</u>	<u>59</u>
Hams (a) 20/down	4,303	3,192	4,853
(b) 20/up	97	95	97
Backs	697	789	856
Bellies (a) 16/down	2,630	2,102	3,613
(b) 16/up	122	92	114
Shoulders	36	23	14
Butts, Cottage Rolls	873	921	908
Picnics	1,214	1,071	1,123
Dry Salt Meats	189	255	323
Barrelled	525	458	1,379
Unclassified	872	639	1,136
Sub-total	<u>11,558</u>	<u>9,637</u>	<u>14,416</u>
TOTAL	11,564	9,655	14,475
2. <u>Beef</u>	387	454	345
Reported	11,951		
Estimated	530		
TOTAL CURED AND IN CURE	12,481	10,109	14,820
<u>MEAT SUMMARY</u>			
Cold Storage	35,180	31,758	36,407
Fresh	19,564	17,474	20,680
Cured and In Cure	12,481	10,109	14,820
TOTAL ALL MEAT	67,225	59,341	71,907

4. STOCKS OF MEAT IN COLD STORAGE - NOVEMBER 1, 1953 - MARITIMES

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	(89	(22	18
(b) 20/up			56
Backs (a) Boneless Skinless	-	1/	-
(b) Loins 20/down	(59	(49	20
(c) Loins 20/up			26
Bellies (a) 16/down	1/	-	2
(b) 16/up	-	-	-
Shoulders (a) 22/down	13	15	13
(b) 22/up	-	-	1
Butts	21	3	9
Picnics	1/	6	-
Tenderloins	1	1	-
Spare Ribs	12	3	1
Trimnings	14	12	29
Carcasses and Cuts:			
(a) Regular Hogs	(10	(24	8
(b) Sows, Rib Backs & Mids.			3
Unclassified	51	83	187
Sub-total	270	218	373
TOTAL	270	218	373
2. <u>Beef</u>			
(a) Bone in	196	156	165
(b) Boneless	101	156	110
TOTAL	297	312	275
3. <u>Veal</u>			
(a) Bone in	109	101	109
(b) Boneless	22	22	10
TOTAL	131	123	119
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	288	23	417
5. <u>Fancy Meats</u>			
(a) Pork	49	24	50
(b) Beef	89	74	162
(c) Veal	17	17	10
(d) Lamb	15	7	18
TOTAL	170	122	240
TOTAL MEAT COLD STORAGE	1,156	798	1,424

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

Kind and Classification	Nov. 1, 1953	Oct. 1, 1953	Nov. 1, 1952
	Preliminary	Revised	

- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	202	114	232
2. Beef	302	323	169
3. Veal	39	59	40
4. Mutton & Lamb	40	43	83

<u>TOTAL FRESH</u>	<u>583</u>	<u>539</u>	<u>524</u>
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CURED AND IN CURE1. Pork

Wiltshires	-	1/	3
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	2
Fore-ends	-	-	-
Sub-total	-	-	5

Hams (a) 20/down	(208	(180	247
(b) 20/up			8
Backs	15	2	10
Bellies (a) 16/down	185	145	225
(b) 16/up	-	-	-
Shoulders	-	1/	3
Butts, Cottage Rolls	37	23	27
Picnics	67	61	56
Dry Salt Meats	1/	-	2
Barrelled	77	128	131
Unclassified	71	47	36
Sub-total	660	586	745

<u>TOTAL</u>	<u>660</u>	<u>586</u>	<u>750</u>
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2. <u>Beef</u>	16	30	21
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<u>TOTAL CURED AND IN CURE</u>	<u>676</u>	<u>616</u>	<u>771</u>
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MEAT SUMMARY

Cold Storage	1,156	798	1,424
Fresh	583	539	524
Cured and In Cure	676	616	771
<u>TOTAL MEAT</u>	<u>2,415</u>	<u>1,953</u>	<u>2,719</u>

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	166
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	166
Hams & Gammons (a) 20/down	{ 476	59	1,309
(b) 20/up		15	-
Backs (a) Boneless Skinless	35	40	163
(b) Loins 20/down	50	145	58
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	49	3	279
(b) 16/up	-	-	2
Shoulders (a) 22/down	4	5	27
(b) 22/up	-	-	1
Butts	64	85	52
Picnics	92	100	81
Tenderloins	26	5	16
Spare Ribs	20	22	64
Trimming	78	70	282
Carcasses and Cuts:			
(a) Regular Hogs	{ 71	73	137
(b) Sows, Rib Backs & Mids.		5	2
Unclassified	431	319	1,341
Sub-total	1,396	946	3,814

TOTAL 1,396 946 3,980

2. Beef

(a) Bone in	1,041	725	893
(b) Boneless	2,305	2,115	2,234
TOTAL	3,346	2,840	3,127

3. Veal

(a) Bone in	1,716	1,558	1,390
(b) Boneless	1,133	1,080	703
TOTAL	2,849	2,638	2,093

4. Mutton & Lamb

Carcasses and Cuts	1,297	481	960
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5. Fancy Meats

(a) Pork	155	144	385
(b) Beef	474	363	683
(c) Veal	104	123	92
(d) Lamb	76	49	67
TOTAL	809	679	1,227

Reported 9,697

Estimated 90

TOTAL MEAT COLD STORAGE 9,787 7,584 11,387

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

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,183	1,028	1,702
2. Beef	2,480	2,935	2,119
3. Veal	425	557	363
4. Mutton & Lamb	205	194	208

Reported	4,293		
Estimated	430		
TOTAL FRESH	4,723	4,714	4,392

CURED AND IN CURE1. Pork

Wiltshires	-	-	2
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	1/	3
Fore-ends	-	1/	-
Sub-total	-	-	5

Hams (a) 20/down	743	711	1,013
(b) 20/up	19	15	13
Backs	78	72	97
Bellies (a) 16/down	197	(201	511
(b) 16/up	16)	5
Shoulders	30	14	4
Butts, Cottage Rolls	197	252	187
Picnics	275	252	233
Dry Salt Meats	26	86	123
Barrelled	243	202	862
Unclassified	380	312	477
Sub-total	2,204	2,117	3,525

TOTAL 2,204 2,117 3,530

2. <u>Beef</u>	102	116	92
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Reported	2,306		
Estimated	100		
TOTAL CURED AND IN CURE	2,406	2,233	3,622

MEAT SUMMARY

Cold Storage	9,787	7,584	11,387
Fresh	4,723	4,714	4,392
Cured and In Cure	2,406	2,233	3,622
TOTAL MEAT	16,916	14,531	19,401

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	382	69	542
(b) 20/up	84	10	1
Backs (a) Boneless Skinless	53	239	128
(b) Loins 20/down	(4	(39	30
(b) Loins 20/up			2
Bellies (a) 16/down	50	81	304
(b) 16/up	12	5	7
Shoulders (a) 22/down	(65	(64	34
(b) 22/up			-
Butts	75	190	43
Picnics	64	29	17
Tenderloins	41	25	41
Spare Ribs	65	65	86
Trimnings	98	150	464
Carcasses and Cuts:			
(a) Regular Hogs	(8	3	16
(b) Sows, Rib Backs & Mids.		17	7
Unclassified	178	191	415
Sub-total	1,179	1,177	2,137
TOTAL	1,179	1,177	2,137
<u>2. Beef</u>			
(a) Bone in	975	1,403	1,206
(b) Boneless	1,605	1,364	1,864
TOTAL	2,580	2,767	3,070
<u>3. Veal</u>			
(a) Bone in	199	235	139
(b) Boneless	487	584	207
TOTAL	686	819	346
<u>4. Mutton & Lamb</u>			
Carcasses & Cuts	334	394	518
<u>5. Fancy Meats</u>			
(a) Pork	333	321	384
(b) Beef	715	718	891
(c) Veal	46	51	30
(d) Lamb	40	38	79
TOTAL	1,134	1,128	1,384
Reported	5,913		
Estimated	140		
TOTAL MEAT COLD STORAGE	6,053	6,285	7,455

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Fork	1,386	1,116	2,078
2. Beef	4,332	4,187	3,859
3. Veal	289	270	250
4. Mutton & Lamb	136	116	256
Reported	6,143		
Estimated	130		
TOTAL FRESH	6,273	5,689	6,443

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	1,737	1,264	1,865
(b) 20/up	10	23	20
Backs	321	453	443
Bellies (a) 16/down	894	680	1,183
(b) 16/up	11	3	27
Shoulders	1/	2	5
Butts, Cottage Rolls	274	306	324
Picnics	436	321	371
Dry Salt Meats	118	113	140
Barrelled	99	94	320
Unclassified	331	246	482
Sub-total	4,231	3,505	5,180
TOTAL	4,231	3,505	5,180
2. <u>Beef</u>	151	177	151
Reported	4,382		
Estimated	200		
TOTAL CURED AND IN CURE	4,582	3,682	5,331

MEAT SUMMARY

Cold Storage	6,053	6,285	7,455
Fresh	6,273	5,689	6,443
Cured and In Cure	4,582	3,682	5,331
TOTAL MEAT	16,908	15,656	19,229

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	288
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	3
Fore-ends 22/down	-	-	2
Sub-total	-	-	293
Hams & Gammons (a) 20/down	24	67	117
(b) 20/up	42	37	157
Backs (a) Boneless Skinless	21	35	155
(b) Loins 20/down	((12
(c) Loins 20/up	(16	(43	1
Bellies (a) 16/down	-	(177
(b) 16/up	-	(28	-
Shoulders (a) 22/down	1/	15	45
(b) 22/up	-	-	-
Butts	27	24	20
Picnics	1/	1/	55
Tenderloins	5	2	9
Spare Ribs	27	1/	27
Trimmings	58	70	31
Carcasses and Cuts:			
(a) Regular Hogs	((34
(b) Sows, Rib Backs & Mids.	(29	(18	25
Unclassified	91	135	100
Sub-total	340	474	965
TOTAL	340	474	1,258
2. <u>Beef</u>			
(a) Bone in	1,404	2,057	2,481
(b) Boneless	1,220	1,089	1,461
TOTAL	2,624	3,146	3,942
3. <u>Veal</u>			
(a) Bone in	107	46	114
(b) Boneless	164	195	192
TOTAL	271	241	306
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	119	35	150
5. <u>Fancy Meats</u>			
(a) Pork	124	97	211
(b) Beef	375	419	507
(c) Veal	45	61	39
(d) Lamb	14	15	31
TOTAL	558	592	788
Reported	3,912		
Estimated	150		
TOTAL MEAT COLD STORAGE	4,062	4,488	6,444

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

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	340	269	1,327
2. Beef	1,815	1,699	2,243
3. Veal	214	250	265
4. Mutton & Lamb	24	35	71
Reported	2,393		
Estimated	170		
TOTAL FRESH	2,563	2,253	3,906

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	49
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	49

Hams (a) 20/down	509	247	517
(b) 20/up	43	43	32
Backs	76	61	74
Bellies (a) 16/down	303	115	401
(b) 16/up	50	38	49
Shoulders	-	-	-
Butts, Cottage Rolls	70	50	57
Picnics	168	114	100
Dry Salt Meats	19	16	28
Barrelled	1	1	36
Unclassified	107	40	66
Sub-total	1,345	724	1,360

TOTAL	<u>1,345</u>	<u>724</u>	<u>1,409</u>
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2. <u>Beef</u>	53	60	55
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Reported	1,398		
Estimated	80		
TOTAL CURED AND IN CURE	1,478	784	1,464

MEAT SUMMARY

Cold Storage	4,062	4,488	6,444
Fresh	2,563	2,253	3,906
Cured and In Cure	1,478	784	1,464
TOTAL MEAT	8,103	7,525	11,814

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	(65	44	132
(b) 20/up		16	6
Backs (a) Boneless Skinless	3	21	56
(b) Loins 20/down	(15	33	14
(c) Loins 20/up		2	-
Bellies (a) 16/down	(9	(40	67
(b) 16/up			9
Shoulders (a) 22/down	3	1	5
(b) 22/up	-	-	-
Butts	12	13	8
Picnics	15	24	17
Tenderloins	2	12	15
Spare Ribs	12	19	24
Trimnings	15	47	36
Carcasses and Cuts:			
(a) Regular Hogs	1/	-	3
(b) Sows, Rib Backs & Mids.	-	-	1
Unclassified	68	92	88
Sub-total	219	364	481
TOTAL	219	364	481
2. <u>Beef</u>			
(a) Bone in	109	84	215
(b) Boneless	114	92	1,016
TOTAL	223	176	1,231
3. <u>Veal</u>			
(a) Bone in	39	32	31
(b) Boneless	26	26	14
TOTAL	65	58	45
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	25	19	17
5. <u>Fancy Meats</u>			
(a) Pork	52	32	70
(b) Beef	182	228	226
(c) Veal	20	20	10
(d) Lamb	2	1	2
TOTAL	256	281	308
TOTAL MEAT COLD STORAGE	788	898	2,082

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

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	289	187	328
2. Beef	498	421	590
3. Veal	76	54	46
4. Mutton & Lamb	10	7	10
TOTAL FRESH	873	669	974
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	118	108	198
(b) 20/up	7	9	11
Backs	42	41	55
Bellies (a) 16/down	124	139	206
(b) 16/up		18	12
Shoulders	-	-	-
Butts, Cottage Rolls	44	23	28
Picnics	72	67	60
Dry Salt Meats	8	4	6
Barrelled	-	-	-
Unclassified	8	7	8
Sub-total	423	416	584
TOTAL	423	416	584
2. <u>Beef</u>	46	46	-
TOTAL CURED AND IN CURE	469	462	584
<u>MEAT SUMMARY</u>			
Cold Storage	788	828	2,082
Fresh	873	669	974
Cured and In Cure	469	462	584
TOTAL MEAT	2,130	2,029	3,640

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- 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	-	-	1
Hams & Gammons (a) 20/down	210	165	278
(b) 20/up	76	62	46
Backs (a) Boneless Skinless	54	6	63
(b) Loins 20/down	29	61	68
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	137	26	143
(b) 16/up	29	23	-
Shoulders (a) 22/down	34	37	14
(b) 22/up	14	31	2
Butts	105	53	24
Picnics	235	70	90
Tenderloins	13	6	26
Spare Ribs	96	51	53
Trimnings	154	112	143
Carcasses and Cuts:			
(a) Regular Hogs	(8	(6	12
(b) Sows, Rib Backs & Mids.	(8	(6	4
Unclassified	127	123	144
Sub-total	1,321	832	1,110
TOTAL	1,321	832	1,111
2. <u>Beef</u>			
(a) Bone in	406	271	1,005
(b) Boneless	298	153	528
TOTAL	704	424	1,533
3. <u>Veal</u>			
(a) Bone in	337	113	93
(b) Boneless	56	48	27
TOTAL	393	161	120
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	56	25	92
5. <u>Fancy Meats</u>			
(a) Pork	303	216	323
(b) Beef	363	260	466
(c) Veal	58	43	47
(d) Lamb	9	8	16
TOTAL	733	527	852
Reported	3,207		
Estimated	280		
TOTAL MEAT COLD STORAGE	3,487	1,969	3,708

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

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,109	816	1,203
2. Beef	1,288	1,233	1,546
3. Veal	372	211	237
4. Mutton & Lamb	37	22	38

Reported	2,806		
Estimated	280		
TOTAL FRESH	3,086	2,282	3,024

CURED AND IN CURE1. Pork

Wiltshires	-	11	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-

Hams (a) 20/down	714	470	713
(b) 20/up	3	-	7
Backs	102	83	120
Bellies (a) 16/down	668	(661	698
(b) 16/up	43)	19
Shoulders	5	6	2
Butts, Cottage Rolls	164	134	164
Picnics	145	223	215
Dry Salt Meats	11	28	14
Barrelled	29	16	25
Unclassified	42	16	42
Sub-total	1,926	1,637	2,019

TOTAL	1,926	1,637	2,019
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2. <u>Beef</u>	9	15	7
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Reported	1,935		
Estimated	120		
TOTAL CURED AND IN CURE	2,055	1,652	2,026

MEAT SUMMARY

Cold Storage	3,487	1,969	3,708
Fresh	3,086	2,282	3,024
Cured and In Cure	2,055	1,652	2,026
TOTAL MEAT	8,628	5,903	8,758

16. STOCKS OF MEAT IN COLD STORAGE - NOVEMBER 1, 1953 - BRITISH COLUMBIA

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	57	(5	142
(b) 20/up	-	-	-
Backs (a) Boneless Skinless	8	18	6
(b) Loins 20/down	7	20	24
(c) Loins 20/up	-	-	6
Bellies (a) 16/down	3	35	212
(b) 16/up	-	-	-
Shoulders (a) 22/down	(2	(2	2
(b) 22/up	(2	(2	1
Butts	4	1	36
Picnics	1/	-	34
Tenderloins	2	1	6
Spare Ribs	28	28	46
Trimnings	18	14	71
Carcasses and Cuts:			
(a) Regular Hogs	7	1	4
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	136	140	127
Sub-total	272	265	717
TOTAL	272	265	717
2. <u>Beef</u>			
(a) Bone in	8,273	8,665	1,572
(b) Boneless	337	301	826
TOTAL	8,610	8,966	2,398
3. <u>Veal</u>			
(a) Bone in	195	97	283
(b) Boneless	18	21	32
TOTAL	213	118	315
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	125	96	210
5. <u>Fancy Meats</u>			
(a) Pork	21	39	72
(b) Beef	173	219	171
(c) Veal	26	24	13
(d) Lamb	7	9	11
TOTAL	227	291	267
Reported	9,447		
Estimated	400		
TOTAL MEAT COLD STORAGE	9,847	9,756	3,907

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 - NOVEMBER 1, 1953 - BRITISH COLUMBIA 17.

Kind and Classification	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	231	117	272
2. Beef	908	1,060	951
3. Veal	157	109	73
4. Mutton & Lamb	37	42	121
Reported	1,333		
Estimated	130		
TOTAL FRESH	1,463	1,328	1,417

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(289	217	300
(b) 20/up	-	-	6
Backs	63	77	57
Bellies (a) 16/down	261	194	389
(b) 16/up	-	-	2
Shoulders	-	-	-
Butts, Cottage Rolls	87	133	121
Picnics	51	33	86
Dry Salt Meats	6	8	10
Barrelled	1/	1/	5
Unclassified	18	8	25
Sub-total	775	670	1,005
TOTAL	775	670	1,005

2. Beef

	10	10	19
Reported	785		
Estimated	30		
TOTAL CURED AND IN CURE	815	680	1,022

MEAT SUMMARY

Cold Storage	9,847	9,736	3,907
Fresh	1,463	1,328	1,417
Cured and In Cure	815	680	1,022
TOTAL MEAT	12,125	11,744	6,346

18.

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Nov. 1, 1953 Preliminary	Oct. 1, 1953 Revised	Nov. 1, 1952
- thousand pounds -			
<u>L A R D</u>			
<u>Canada</u>	<u>2,054 1/</u>	<u>1,816</u>	<u>3,860</u>
Maritimes	33	37	26
Quebec	269	376	385
Ontario	641	599	1,218
Manitoba	264	277	643
Saskatchewan	54	87	203
Alberta	573	320	1,172
British Columbia	120	120	213

EDIBLE TALLOW

<u>Canada</u>	<u>1,138 2/</u>	<u>1,213</u>	<u>1,799</u>
Maritimes	1	4	1
Quebec	347	406	363
Ontario	72	274	392
Manitoba	203	137	559
Saskatchewan	114	103	149
Alberta	260	194	180
British Columbia	101	95	155

SUMMARY OF MEAT STOCKS

	Oct. 1, 1953	Oct. 1, 1952
- thousand pounds -		
<u>C A N A D A</u>		
PORK	18,451	31,817
BEEF	33,224	26,352
VEAL	6,007	4,093
MUTTON & LAMB	1,659	1,394
<u>T O T A L</u>	<u>59,341</u>	<u>63,656</u>

1/ Including an estimate of 100,000 lb.

2/ Including an estimate of 40,000 lb.

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

19.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - NOV. 1, 1953

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,215	732	464	1,199	273
Beef	2,934	2,637	2,999	630	8,706
Veal	2,047	478	316	288	223
Mutton & Lamb	1,110	294	133	36	106
TOTAL	7,306	4,141	3,912	2,153	9,308
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	708	372	340	822	224
Beef	1,840	3,336	1,815	860	850
Veal	272	234	214	281	148
Mutton & Lamb	111	114	24	23	32
TOTAL	2,931	4,056	2,393	1,986	1,254
<u>CURED AND IN CURE</u>					
Pork	1,573	2,239	1,345	1,526	752
Beef	96	113	53	3	10
TOTAL	1,669	2,352	1,398	1,529	762
<u>Lard</u>	199	233	264	493	107
<u>Tallow</u>	292	159	203	172	95

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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