33-013

D.B.S. MEMORANDUM

Mars henreud

Dominion Bureau of Statistics, Ottawa, Canada

Vol. 36, No. 4

Price \$2 a year





STOCKS

OF

MEAT AND LARD

APRIL 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 OTTAWA, 1953

# 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.

#### INDEX

Stocks	of	Meat	in Cold Storage - Canada	Page	2
17	18	19	Fresh, Cured and In Cure - Canada	19	3
18	99	19	in Cold Storage - Maritimes	11	4
19	17	19	Fresh, Cured and In Cure - Maritimes	11	5
18	11	99	in Cold Storage - Quebec	11	6
17	11	17	Fresh, Cured and In Cure - Quebec	19	7
19	19	19	in Cold Storage - Ontario	11	8
19	19	19	Fresh, Cured and In Cure - Ontario	11	9
11	11	19	in Cold Storage - Manitoba	11	10
14	19	19	Fresh, Cured and In Cure - Manitoba	19	11
17	19	29	in Cold Storage - Saskatchewan	19	12
19	19	19	Fresh, Cured and In Cure - Saskatchewan	19	13
17	19	19	in Cold Storage - Alberta	19	14
99	10	17	Fresh, Cured and In Cure - Alberta	99	15
19	19	19	in Cold Storage - British Columbia	19	16
Ħ	19	19	Fresh, Cured and In Cure - British Columbia .	18	17
19	11		Lard & Edible Tallow - Canada	17	18
			t Stocks - Canada	11	18
			aton and Vancouver	11	19

#### APRIL 1, 1953

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

## TOTAL MEAT STOCKS

The total of all meats in stock at April 1, 1953 amounted to 119,245,000 lb. as compared with 119,742,000 lb. last month and 82,787,000 lb. a year ago. A summary of stocks at March 1, 1953 by kinds of meat will be found on page 18 of this report. In addition there were 1,225,000 lb. of imported meat.

#### COLD STORAGE

Total meats in cold storage at April 1 amounted to 91,330,000 lb. as compared with 88,402,000 lb. last month and 50,637,000 lb. at April 1, 1952. Current frozen holdings included 53,737,000 lb. of pork, 30,968,000 lb. of beef, 1,105,000 lb. of veal and 1890,000 lb. of mutton and lamb. The remaining 3,630,000 lb. was the estimated quantity of all frozen meats held by firms whose report were not received in time.

# FRESH

Stocks of fresh meats (not frozen) at April 1 were 14,580,000 lb. as compared with 15,409,000 lb. a month earlier and 14,219,000 lb. on April 1, 1952. The April 1 stocks consisted of 4,126,000 lb. of pork, 8,413,000 lb. of beef, 840,000 lb. of veal and 101,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,100,000 lb.

## CURED AND IN CURE

Stocks of meat, cured and in cure, at April 1, 1953 were 13,335,000 lb. as compared with 15,931,000 lb. and 17,931,000 lb. last month and a year ago respectively. The current total consisted of 12,243,000 lb. of pork, 372,000 lb. of beef and an estimate of 720,000 lb. not classified as to kind.

#### LARD

The total stocks were 4,883,000 lb. as compared with 5,074,000 lb. last month and 8,308,000 lb. at April 1, 1952.

#### EDIBLE TALLOW

Stocks of edible tallow on April 1 were 3,427,000 lb. as compared with 3,781,000 lb. last month and 1,951,000 lb. at April 1, 1952.

If This report does not include stocks of canned meats. Stocks of these products at February 1, 1953, the latest available data, were 89,273,000 lb. of which 81,219,000 pounds were canned pork products 5,834,000 lb. canned beef and 2,220,000 lb. other canned meat products.

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- tho	usand pounds -	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	151	152	-
Middles 36/down	•	-	100
Rib Backs 20/down	73	19	36
Fore-ends 22/down			1
Sub-total	224	171	37
Hams & Gammons (a) 20/down	11,607	13,700	6,625
(b) 20/up	352	215	400
Backs (a) Boneless Skinless	7,755	7,363	2,659
(b) Loins 20/down	1,433	1,311	1,961
(c) Loins 20/up	12	16	71
Bellies (a) 16/down	10,634	9,437	9,311
(b) 16/up	62	32	328
Shoulders (a) 22/down	4,328	4,320	391
(b) 22/up	64	21	48
Butts	3,380	1,845	2,265
Picnics	3,077	2,283	1,880
Tenderloins	313	417	178
Spare Ribs	688	1,444	1,042
Trimmings	2,819	2,299	2,549
Carcasses and Cuts:			
(a) Regular Hogs	120	122	383
(b) Sows, Rib Backs & Mids.	53	36	149
Unclassified	4,630	4,769	4,390
Sub-total	51,327	49,630	34,630
TOTAL	51,551	49,801	34,667
2. Beef			0.000
(a) Bone in	16,478	17,611	2,272
(b) Boneless	12,031	11,598	5,561
TOTAL	28,509	29,209	7,833
3. Veal	477	mc rz	ACT
(a) Bone in	437	753	463
(b) Boneless	547	741 1,494	711
TOTAL	984	1,404 P	± 9 ± 1°±
4. Mutton & Lamb Carcasses and Cuts	1,790	2,658	1,875
	2,100	2,000	41
5. Fancy Meats (a) Pork	2,186	2,116	2,758
(b) Beef	2,459	2,800	2,193
(c) Veal	121	163	52
(d) Lamb	100	16.1	85
TOTAL	4,866	5,240	5,088
Reported	87,700		
Estimated	3,630		
TOTAL MEAT COLD STORAGE	91,330	88,402	50,637

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- th	ousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
The sector	4 196 W	5 709	E 075
l. Pork	4,126	5,708 / 8,960 /	6,976 6,381
2. Beef	8,413	552	705
Veal  Mutton & Lamb	101	189	157
z. muoon a mino			
Reported	13,480		
Estimated	1,100	35 400	20.020
TOTAL FRESH	14,580	15,409	14,219
CURED AND IN CURE			
MILE MILE IN COILE			
1. Pork			
Wiltshires	12	2	3
Middles	1	1	0
Gammons		***	<b>-</b>
Rib Backs	10	3	8
Fore-ends			2.2
Sub-total	23	6	11
The state of the s	A DEN	6,045	5,572
Hams (a) 20/down	4,257	93	100
(b) 20/up	58 852	996	721
Backs		3,629	4,245
Bellies (a) 16/down	3,086 69	84	103
(b) 16/up	83	58	54
Shoulders	923	1,181	1,345
Butts, Cottage Rolls	1,044	1,253	1,946
Picnics Dry Salt Meats	283	276	305
Barrelled	934	1,087	1,457
Unclassified	631	849	1,359
Sub-total	12,220	15,551	17,207
			*
TOTAL	12,243	15,557	17,218
2. Beef	372	374	713
Reported	12, <b>6</b> 15 720	Sec.	
Estimated TOTAL CURED AND IN CURE	13,335	15,931	17,931
TOTAL CORED AND IN CORE	10,000	20,002	21,002
MEAT SUMMARY			
Cold Storage	91,330	88,402	50,637
Fresh	14,580	15,409	14,219
Cured and In Cure	13,335	15,931	17,931
TOTAL ALL MEAT	119,245	119,742	82,787
			comprehense and these

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
COLD CHO DAGE / TO		thousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	1/	•	
Middles 36/down	-	-	-
Rib Backs 20/down	1/	day .	28
Fore-ends 22/down	40	-	-
Sub-total	-	-	28
Hams & Gammons (a) 20/down	212	1.	134
(b) 20/up	7	141	25
Backs (a) Boneless Skinless	1/	1/	19
(b) Loins 20/down	-	127	65
(c) Loins 20/up	199	12	6
Bellies (a) 16/down	183	102	163
(b) 16/up	=	•	7
Shoulders (a) 22/down	(	(	16
(b) 22/up	44	(46	3
Butts	100	1/6	141
Picnics	70	1/	69
Tenderloins		1/	2
Spere Ribs	2	-6	2
Trimmings	36	30	57
Carcasses and Cuts:			
(a) Regular Hogs	5	1/	10
(b) Sows, Rib Backs & Mids.		-	•
Unclassified	184	<u>241</u> 705	226
Sub-total	1,042	705	945
TOTAL	1,042	705	973
2. Beef			
(a) Bone in	109	155	68
(b) Boneless	381	382	57
TOTAL	490	537	125
J. Veal	40	72 E	10
(a) Bone in	42	36	17
(b) Boneless	<u>10</u> 52	<u>5</u>	<del>17</del> <del>34</del>
	36	47	73
4. Mutton & Lamb	96	194	54
Carcasses and Cuts	30	134	
Fancy Meats	76	74	108
(a) Pork (b) Beef	164	163	125
(c) Veal	5	13	1
(d) Lamb	2	10	ī
(d) Lamb	247	260	235
TOTAL	Q±1	400	200

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

TOTAL MEAT COLD STORAGE

1,927

1,737

ind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	-	thousand pounds -	•
RESH (Not Frozen)			
Incl. Fancy Meats)			
Pork	155	259	255
Beef	147	200	164
. Veal	28	20	11
Mutton & Lamb	5	3	5
## 15 KOKO48 ********		receive a company	
OTAL FRESH	335	482	435
URED AND IN CURE			
. Pork			
Wiltshires	1/	1/	3
Middles			0
Gammons	-		0
Rib Backs	1/	1/	1
Fore-ends		-	
Sub-total		co	4
U (-) 00/2			0.05
Hams (a) 20/down	202	239	205
(b) 20/up Backs	5	14	2
Bellies (a) 16/down		217	252
(b) 16/up	189	- G.L.I	<b>606</b>
Shoulders			2
Butts, Cottage Rolls	24	<u>1/</u> 35	31
Picnics	58	60	76
Dry Salt Meats	1/		2
Barrelled	133	1/93	214
Unclassified	32	31	39
Sub-total	643	689	832
TOTAL	643	689	836
Beef	18	11	57
OTAL CURED AND IN CURE	661	700	893
EAT SUMMARY			
Cold Storage	1,927	1,737	1,421
Fresh	335	482	435
Cured and In Cure	661	700	893
OTAL MEAT	2,923	2,919	2,749

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- th	ousand pounds -	
COLD STORAGE (Frozen)			
L. Pork			
Wiltshires	1/	1/	
Middles 36/down	7	1/	
	1/	- 1/	7
Rib Backs 20/down	7	1/	1
Fore-ends 22/down Sub-total	continuos propilitas as	antimate (pulpely)	
Sup-cotal			
Hams & Gammons (a) 20/down	2,072	2,649	1,000
(b) 20/up	30	9	27
Backs (a) Boneless Skinless	1,104	1,186	333
(b) Loins 20/down		321	170
(c) Loins 20/up	312		1
Bellies (a) 16/down	(	(	2,277
(b) 16/up	2,201	2,138	12
Shoulders (a) 22/down	222	(	47
(b) 22/up	CP	253	
Butts	696	538	455
Picnics	853	701	384
Tenderloins	14	16	13
Spare Ribs	45	75	128
Trimmings	506	328	1,030
Carcasses and Cuts:	000		
(a) Regular Hogs		79	343
(b) Sows, Rib Backs & Mids.	100	4	55
Unclassified	1,074	1,008	1,800
Sub-total	9,229	9,305	8,075
-40-00042	0,		
TOTAL	9,229	9,305	8,076
Beef		count annual company	and to the same
(a) Bone in	796	807	430
(b) Boneless	2,683	2,673	1,414
TOTAL		3,480	1,844
- Veal			
(a) Bone in	127	294	87
(b) Boneless	238	254	281
TOTAL	365	548	368
. Mutton & Lamb			
Carcasses and Cuts	942	1,273	979
. Fancy Meats			
(a) Pork	264	249	667
(b) Beef	331	414	511
(c) Veal	21	35	19
(d) Lamb	33	59	39
TOTAL	649	757	1,236
Reported	14,664		
Stimated	530	Maria Maria	
TOTAL MEAT COLD STORAGE	15,194	15,363	12,503

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

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- t	housand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
77- 1	3 000	3 773 0	2 054
l. Pork	1,097	1,716	1,854
2. Beef	1,446 277	1,9 <b>56</b> 152	1,523
3. Veal 4. Mutton & Lamb	9	33	326
I B MAYOUN CO DUING			
Reported	2,829		
Estimated	230	AGNINITY OF THE	Control of the Contro
TOTAL FRESH	3,059	3,857	3,712
CURED AND IN CURE			
1. Pork			
Wiltshires	_		<b></b>
Middles	1/	1/	
Gammons	7	2	530-
Rib Backs			4
Fore-ends			
Sub-total			4
y I had			
Hams (a) 20/down	587	1,525	1,577
(b) 20/up	6	12	41
Backs	70	125	60
Bellies (a) 16/down	275	374	591
(b) 16/up	*		
Shoulders	62	16	36
Butts, Cottage Rolls	175	322	420
Picnics	180	338	699
Dry Salt Meats	109	97	116
Barrelled	510	630	868
Unclassified Sub-total	2,277	474	823
Suo-total	69611	3,913	5,231
TOTAL	2,277	3,913	5,235
2. Beef	97	89	284
Reported	2,374		
Estimated	40		
TOTAL CURED AND IN CURE	2.414	4,002	5,519
MEAT SUMMARY			
Cold Storage	15,194	15,363	19 50%
Fresh	3,059	3,857	12,503 3,712
Cured and In Cure	2,414	4,002	5,519
outer and in oute	- prese	7,000	Uguan
TOTAL MEAT	20,667	23,222	21,734
			. auditoria in inchi.

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- tl	housand pounds -	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	•	•	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	$\vec{I}$	-
Fore-ends 22/down	-	-	
Sub-total	-	•	•
Hams & Gammons (a) 20/down	742	2,831	1,810
(b) 20/up	42	14	158
Backs (a) Boneless Skinless	1,094	1,847	934
(b) Loins 20/down	93	(,,,,,,	63
(c) Loins 20/up	-	(171	48
Bellies (a) 16/down	1,993	2,796	2,740
(b) 16/up	2	4	177
Shoulders (a) 22/down	(	(200	48
(b) 22/up	724	709	34
Butts	522	232	356
Picnics	412	301	124
Tenderloins	75	120	56
Spare Ribs	140	181	207
Trimmings	370	331	823
Carcasses and Cuts:			
(a) Regular Hogs		26	16
(b) Sows, Rib Backs & Mids.	(9	15	93
Unclassified	503	298	1,038
Sub-total	6,721	9,876	8,725
TOTAL	6,721	9,876	8,725
2. Beef			Gentle Land Barrier
(a) Bone in	2,336	2,410	369
(b) Boneless	4,657	3,827	1,515
TOTAL	6,993	6,237	1,884
. Veal			
(a) Bone in	97	87	30
(b) Boneless	117	277	179
TOTAL	214	364	209
. Mutton & Lamb	1.761		
Carcasses & Cuts	469	774	482
. Fancy Meats	. 13		
(a) Pork	541	378	602
(b) Beef	760	727	604
(c) Veal	20	14	9
(d) Lamb	27	44	24
TOTAL	1,348	1,163	1,239
Reported	15,745		
Satimated	1,780		
POTAL MEAT COLD STORAGE	17,525	18,414	12,539

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

Kind and Classification	Apr. 1, 1953 Preliminary	Revised	Apr. 1, 1952
	- the	ousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,584	1,465	1,975
2. Beef	3,241	3,005	2,643
3. Veal	151	149	156
1. Mutton & Lamb	39	74	31
Reported	5,015		
Satimated	590		
TOTAL FRESH	5,605	4,693	4,805
CURED AND IN CURE			
CORED AND IN CORE			
1. Pork			
Wiltshires	1/	on-	<b>□</b>
Middles	-	-	
Gemmons	_	_	-
Rib Backs	1/	1/	-
Fore-ends	_	-	-
Sub-total		60	
Hams (a) 20/down	1,574	2,215	2,012
(b) 20/up	12	8	20
Backs	455	593	352
Bellies (a) 16/down	973	1,193	1,187
(b) 16/up	8	7	21
Shoulders	1/	6	8
Butts, Cottage Rolls	362	455	418
Picnics	481	417	583
Dry Salt Meats	129	140	127
Barrelled	223	288	341
Unclassified	182	230	350
Sub-total	4,399	5,552	5,419
TOTAL	4,399	5,552	5,419
		41.5	316
2. Beef	165	186	210
Reported	4,564		
Estimated	480	E. MAG	G PHILE
TOTAL CURED AND IN CURE	5,044	5,738	5,735
MEAT SUMMARY			
Cold Storage	17,525	18,414	12,539
Fresh	5,605	4,693	4,805
Cured and In Cure	5,044	5,738	5,735
	-		
TOTAL MEAT	28,174	28,845	23,079
			eventualise in the latest the

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- the	ousand pounds -	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires			
Middles 36/down	470		
Rib Backs 20/down	1/		
	7		3
Fore-ends 22/down			
Sub-total			1
Hams & Gammons (a) 20/down	(	(	1,058
(b) 20/up	2,680	3,573	66
Backs (a) Boneless Skinless	2,547	1,931	416
(b) Loins 20/down	328	249	907
		ers J	14
(c) Loins 20/up	3 504	1 255	
Bellies (a) 16/down	1,594	1,255	1,518
(b) 16/up	-	7 704	4
Shoulders (a) 22/down	1,365	1,324	2
(b) 22/up		-	en-
Butts	330	181	312
Picnics	213	157	497
Tenderloins	36	72	21
Spare Ribs	35	57	176
Trimmings	522	502	181
Carcasses and Cuts:			
(a) Regular Hogs	( ) (	(17	3
(b) Sows, Rib Backs & Mids.	(16	(1)	
Unclassified	2,196	2,805	294
Sub-total	11,862	12,123	5,469
			A DE
TOTAL	11,862	12,123	5,470
Beef			-
(a) Bone in	3,546	3,786	640
(b) Boneless	2,635	2,665	744
TOTAL	6,181	6,451	1,384
o. Veal	-,	-,	_,
(a) Bone in	44	39	47
(b) Boneless	24	61	109
TOTAL	68	100	156
. Mutton & Lamb			
Carcasses and Cuts	88	131	114
. Fancy Meats			A CONTRACTOR
(a) Pork	346	437	384
(b) Beef	435	492	248
(c) Veal	10	27	8
	8	14	6
(d) Lamb	799	970	646
Reported	18,998		
Sstimated	350		HARLES AND
OTAL MEAT COLD STORAGE	19,348	19,775	7,770

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

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- th	ousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	179	493	807
2. Beef	1,519	1,377	599
3. Veal	182	113	102
4. Mutton & Lamb	15	22	44
Reported	1,895		
Estimated	130		
TOTAL FRESH	2,025	2,005	1,552
CURED AND IN CURE			
CORED AND IN CORE			
l. Pork			
Wiltshires	弄	-	
Middles	energia de la companya del companya del companya de la companya de	-	900
Gammons	_	-	cape
Rib Backs	-	-	•
Fore-ends	-	-	-
Sub-total	-	480	60
Hams (a) 20/down	1	661	483
(b) 20/up	587	33	13
Backs	92	50	60
Bellies (a) 16/down		484	637
(b) 16/up	507	46	43
Shoulders		-	
Butts, Cottage Rolls	58	56	63
Picnics	82	178	168
Dry Salt Meats	18	11	26
Barrelled	45	54	5
Unclassified	92	53	81
Sub-total	1,481	1,626	1,579
The Shart	1 402		
TOTAL	1,481	1,626	1,579
2. Beef	61	58	32
Reported	1,542		
Estimated	80		
TOTAL CURED AND IN CURE	1,622	1,684	1,611
MEAT SUMMARY			
Cold Storage	19,348	19,775	7,770
Fresh	2,025	2,005	1,552
Cured and In Cure	1,622	1,684	1,611
POTAL MEAT	22,995	23,464	10,933
OTAL MEAT			

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- ti	housand pounds -	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	CCD CCD		
Middles 36/down			_
Rib Backs 20/down	600	400	-5
Fore-ends 22/down	<b>→</b>	-	
Sub-total	one one	-	5
Hams & Gammons (a) 20/down	1,330	1,066	783
(b) 20/up	35	21	40
Backs (a) Boneless Skinless	526	322	400
(b) Loins 20/down	20	116	118
(c) Loins 20/up	-	ano	2
Bellies (a) 16/down	(	907	1,155
(b) 16/up	1,032	2	22
Shoulders (a) 22/down	556	491	247
(b) 22/up	800	cas	ano
Butts	256	127	401
Picnics	231	250	234
Tenderloins	14	37	36
Spare Ribs	95	133	71
Trimmings	190	166	155
Carcasses and Cuts:			
(a) Regular Hogs	-	-	3
(b) Sows, Rib Backs & Mids.	-	€	
Unclassified	307	261	529
Sub-total	4,592	3,899	4,196
TOTAL	4,592	3,899	4,201
2. Beef			
(a) Bone in	74	143	161
(b) Boneless	166	184	482
TOTAL	240	327	643
3. Veal	3.0	0.4	EO
(a) Bone in	12	24	58
(b) Boneless	11 23	39 63	23 81
TOTAL	43	00	OT
4. Mutton & Lamb Carcasses and Cuts	13	19	28
5. Fancy Meats	10	4.0	
(a) Pork	187	179	336
(b) Beef	186	188	313
(c) Veal	13	11	4
(d) Lamb	1	2	COCT
TOTAL	387	380	653
Reported	5,255		
Estimated	400		
TOTAL MEAT COLD STORAGE	5,655	4,688	5,606

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

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	→ t	housand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	145	214	434
2a Beef	366	341	252
3. Veal	21	11	24
4. Mutton & Lamb	4	3	4
Reported	536		
Setimated	50		
TOTAL FRESH	586	569	714
CURED AND IN CURE			
1. Pork			
Wiltshires	-	-	
Middles	-	-	
Gammons	-	es-	<b>(3)</b>
Rib Backs	-	-	₽.
Fore-ends			
Sub-total	CORP.	•	-
Hams (a) 20/down	239	223	140
(b) 20/up	5	29	12
Backs	31	33	39
Bellies (a) 16/down	(131	184	228
(b) 16/up	1		20
Shoulders	16	1/	80
Butts, Cottage Rolls	19	26	30
Picnics	31 5	46	110
Dry Salt Meats Barrelled	3		9
Unclassified	10	42	8
Sub-total	487	590	592
TOTAL	487	590	592
2. Beef	der	5	-
	407		
Reported Satimated	487		
FOTAL CURED AND IN CURE	507	595	592
MRAT SUMMARY			
Cold Storage	5,655	4,688	5,606
Fresh	586	569	714
Gured and In Cure	507	595	592
ANTON WITH ANT ANTO			
FOTAL MEAT	6,748	5,852	6,912

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	the same of the same of the same of	ousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	1/	1/	-
Middles 36/down	100		60
Rib Backs 20/down		-	2
Fore-ends 22/down	-		-
Sub-total	•	_	2
Hams & Gammons (a) 20/down	3,381	2,368	1,764
(b) 20/up	196	142	63
Backs (a) Boneless Skinless	1,960	1,513	481
(b) Loins 20/down	415	244	598
(c) Loins 20/up	-	-	60
Bellies (a) 16/down	2,553	(1,672	1,330
(b) 16/up	48	( , 0 , 0	106
Shoulders (a) 22/down	1,428	1,515	19
(b) 22/up	51		11
Butts	1,041	509	534
Picnics	1,212	767	549
Tenderloins	147	149 190	45
Spare Ribs	202	852	371 178
Trimmings Carcasses and Cuts:	1,047	OUG	110
(a) Regular Hogs		1	7
(b) Sows, Rib Backs & Mids.	37	10	i
Unclassified	444	295	348
Sub-total	14,162	10,226	6,405
	2.5		
TOTAL.	14,162	10,226	6,407
(a) Bone in	478	1,570	330
(b) Boneless	346	607	969
TOTAL	824	2,177	1,299
3. Veal		y = 1 +	1,000
(a) Bone in	36	100	162
(b) Boneless	23		68
TOTAL	59	112	230
1. Mutton & Lamb			
Carcasses and Cuts	90	102	64
5. Fancy Meats	-		
(a) Pork	65 <b>5</b>	709	552
(b) Beef	320	392	281
(c) Veal	41	49	8
(d) Lamb	1,033	1,167	<u>11</u> 852
		-,,	
Reported	16,168		
Estimated	570	TZ TOA	0 050
TOTAL MEAT COLD STORAGE	16,738	13,784	8,852

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

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952	
	- thousand pounds -			
FRESH (Not Frozen)				
(Incl. Fancy Meats)				
1. Pork	693	1,151	1,242	
2. Beef	930	1,066	629	
3. Veal	140	60	61	
4. Mutton & Lamb	6	26	51	
Reported	1,769			
Estimated	100			
TOTAL FRESH	1,869	2,303	1,983	
CURED AND IN CURE				
July 21 Court				
1. Pork				
Wiltshires	3/	GEO.	es>	
Middles	-	<b>a</b>	0	
Gammons	-	e>	(C)	
Rib Backs	-	do	3	
Fore-ends			<b>C</b>	
Sub-total	-		3	
Hams (a) 20/down	(		714	
(b) 20/up	870	863	6	
Backs	120	95	108	
Bellies (a) 16/down	1	1	773	
(b) 16/up	704	807	19	
Shoulders	1	1/	8	
Butts, Cottage Rolls	155	135	201	
Picnics	144	138	221	
Dry Salt Meats	13	12	17	
Barrelled	20	20	25	
Unclassified	16	27	29	
Sub-total .	2,047	2,097	2,121	
Just of the state	2,011	2,031	we Ito.	
TOTAL	2,047	2,097	2,124	
2. Beef	18	9	11	
Reported	2,065			
Estimated	100			
TOTAL CURED AND IN CURE	2,165	2,106	2,135	
MEAT SUMMARY				
Cold Storage	16,738	13,784	8,852	
Fresh	1,869	2,303	1,983	
Cured and In Cure	2,165	2,106	2,135	
oured and in oure	~ 9200	~, 100	~,100	
TOTAL MEAT	20,772	18,193	12,970	
avasam militati	20,,,,,		,	
	The state of the s		The state of the s	

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- th	ousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires			
Middles 36/down	-	•	
		•	•
Rib Backs 20/down	OMP	•	-
Fore-ends 22/down	-		
Sub-total	dr	•	
Hams & Gammons (a) 20/down	1,232	1,101	76
(b) 20/up	2,200	a ; a v a	21
Backs (a) Boneless Skinless	472	527	76
(b) Loins 20/down	6	(	40
(c) Loins 20/up	78	87	-
Bellies (a) 16/down	1,090	593	128
(b) 16/up	2,000	330	200
Shoulders (a) 22/down	2	3	12
(b) 22/up	-		
Butts	435	233	66
Picnics	86	38	23
Tenderloins	27	22	5
Spare Ribs	169	802	87
Trimmings	148	90	125
Carcasses and Cuts:	140	30	100
(a) Regular Hogs	1	2	7
(b) Sows, Rib Backs & Mids.	6		1
Unclassified	198	169	155
Sub-total	3,943	3,667	815
Sub-coea2	0,520	3,007	013
TOTAL	3,943	3,667	815
2. Beef			
(a) Bone in	9,139	8,740	274
(b) Boneless	1,163	1,260	380
TOTAL	10,302	10,000	654
5. Veal			
(a) Bone in	79	173	62
(b) Boneless	124	93	96
TOTAL	203	266	96
1. Mutton & Lamb			- 27
Carcasses and Cuts	92	165	154
Fancy Meats			
(a) Pork	117	90	109
(b) Beef	263	424	111
(c) Veal	11	14	3
(d) Lamb	403	15 543	4
TOTAL	403	543	227

TOTAL MEAT COLD STORAGE

14,943

14,641

1,946

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

Kind and Classification	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
	- th	nousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	273	410	409
2. Beef	764	1,015	571
3. Veal	41	47	25
4. Mutton & Lamb	23	28	13
TOTAL FRESH	1,101	1,500	1,018
CURED AND IN CURE			
1. Pork			
Wiltshires	ab	-	-
Middles	_	-	car
Gammons	-	-	co-
Rib Backs	-	-	60
Fore-ends	-	-	<b>CD</b>
Sub-total	-		
Hams (a) 20/down	233	(330	441
(b) 20/up	-	(350	6
Backs	79	86	93
Bellies (a) 16/down	368	401	577
(b) 16/up	_	-	<b>a</b>
Shoulders	-	-	0
Butts, Cottage Rolls	130	152	182
Picnics	68	76	89
Dry Salt Meats	8	8	12
Barrelled	1/ 23 909	1/	4
Unclassified	23	37	29
Sub-total	909	1,090	1,433
TOTAL	909	1,090	1,433
2. Beef	13	16	13
TOTAL CURED AND IN CURE	922	1,106	1,446
MEAT SUMMARY			
Cold Storage	14,943	14,641	1,946
Fresh	1,101	1,500	1,018
Cured and In Cure	922	1,106	1,446
ROTAL REPAIR	15 OFF	17,247	4,410
POTAL MEAT	16,966	de l'april	Total
			Spirit Common option (Commo

# STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

minmant Tile To a new Year	Apr. 1, 1953 Preliminary	Mar. 1, 1953 Revised	Apr. 1, 1952
A D D	== the	ousand pounds -	
ARD			
Canada	4,883 1/	5,074	8,308
Maritimes	85	94	164
Quebec	625	701	1,131
Ontario	972	942	1,713
Manitoba	844	1,123	1,284
Saskatchewan	427	435	902
Alberta	1,399	1,499	2,833
British Columbia	281	280	281
DIBLE TALLOW			
Canada	3,427 2/	3,781	1,951
Maritimes	2	3	
Quebec	851	902	307
Ontario	1,428	1,590	713
Manitoba	338	525	164
Saskatchewan	142	110	154
Alberta	380	498	377
British Columbia	226	153	236
	SUMM	ARY OF MEAT STOCK	3
AN ADA	Mar. 1,		
ANADA		thousand pounds	A 1 4 4 4
PORK	73,18	2 61,9	08
BKEF	41,34	3 18,9	47
VEAL	2,20	2,2	15
MUTTON & LAMB	3,00	2,8	33
	110	0 05 0	07
TOTAL	119,74	2 85,9	05
The state of the s			migration .

<sup>1/</sup> Including an estimate of 250,000 lb.

<sup>2/</sup> Including an estimate of 60,000 lb.

STOCKS OF MEAT, LARD AND TALLOW REPORTED IN THE CITIES OF MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/- APRIL 1, 1953

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver		
	- thousand pounds -						
COLD STORAGE							
(Frozen, Including Fancy	Meats)						
Pork	6,151	3,870	12,207	11,671	4,020		
Beef	3,112	4,303	6,616	418	10,504		
Veal	246	119	78	45	209		
Mutton & Lamb	832	338	96	62	91		
POPAL	10,341	8,630	18,997	12,196	14,824		
Not Frozen, Incl. Fancy	Meats)						
Pork	666	513	179	588	259		
Beef	1,115	2,418	1,519	546	706		
Veal	221	122	182	102	31		
Mutton & Lamb	7	33	15	2	21		
TOTAL	2,009	3,086	1,895	1,238	1,017		
CURED AND IN CURE			- The state of the		And the second second		
Pork	1,561	2,267	1,481	1,631	878		
Beef	96	149	61	8	11		
POTAL	1,657	2,416	1,542	1,639	889		
					The state of the s		
Lard	434	276	840	1,199	245		
Tallow	806	1,193	338	282	218		

<sup>1</sup> Including New Westminster.

5503-507 13-4-53

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

STATISTICS CANADA LIBRARY
ELLOPIE QUE STATISTIQUE CANADA
1010667522