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## STOCKS OF MEAT AND LARD

SEPTEMBER 1953

Prepared in Live Stock Section,  
AGRICULTURE DIVISION

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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.

I N D E X

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

STOCKS OF MEAT, 1/ LARD AND TALLOW

1.

SEPTEMBER 1, 1953

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

TOTAL MEAT STOCKS

The total of all meats in stock at September 1, 1953 amounted to 65,425,000 lb. as compared with 77,608,000 lb. last month and 70,434,000 lb. a year ago. A summary of stocks at August 1, 1953 by kinds of meat will be found on page 18 of this report. In addition there were 892,000 lb. of imported meat.

COLD STORAGE

Total meats in cold storage at September 1 amounted to 39,284,000 lb. as compared with 50,095,000 lb. last month and 41,111,000 lb. at September 1, 1952. Current frozen holdings included 11,603,000 lb. of pork, 22,210,000 lb. of beef, 3,832,000 lb. of veal and 689,000 lb. of mutton and lamb. The remaining 890,000 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 September 1 were 15,101,000 lb. as compared with 14,340,000 lb. a month earlier and 13,729,000 lb. on September 1, 1952. The September 1 stocks consisted of 2,867,000 lb. of pork, 8,951,000 lb. of beef, 1,240,000 lb. veal and 343,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,700,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at September 1, 1953 were 11,100,000 lb. as compared with 13,173,000 lb. and 15,594,000 lb. last month and a year ago respectively. The current total consisted of 10,142,000 lb. of pork, 398,000 lb. of beef and an estimate of 560,000 lb. not classified as to kind.

LARD

The total stocks on September 1 were 2,182,000 lb. as compared with 3,152,000 lb. last month and 8,024,000 lb. at September 1, 1952.

EDIBLE TALLOW

Stocks of edible tallow on September 1 were 1,626,000 lb. as compared with 2,882,000 lb. last month and 2,346,000 lb. at September 1, 1952.

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1/ This report does not include stocks of canned meats. Stocks of these products at July 1, 1953 the latest available data, were 80,747,000 lb. of which 72,229,000 pounds were canned pork products 6,539,000 lb. canned beef and 1,979,000 lb. other canned meat products.

Kind and Classification	Sept. 1, 1953	Aug. 1, 1953	Sept. 1, 1952
	Preliminary	Revised	
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltahires	-	1	7,089
Middles 36/down	-	-	-
Rib Backs 20/down	15	69	8
Fore-ends 22/down	-	2	3
Sub-total	<u>15</u>	<u>72</u>	<u>7,100</u>
Hams & Gammons (a) 20/down	869	1,717	1,533
(b) 20/up	313	340	114
Backs (a) Boneless Skinless	1,862	3,871	748
(b) Loins 20/down	1,005	1,455	293
(c) Loins 20/up	42	42	22
Bellies (a) 16/down	1,174	3,799	3,166
(b) 16/up	64	126	147
Shoulders (a) 22/down	174	448	105
(b) 22/up	41	41	15
Butts	1,620	2,774	588
Picnics	763	1,178	747
Tenderloins	64	120	145
Spare Ribs	386	433	567
Trimnings	783	1,494	1,855
Carcasses and Cuts:			
(a) Regular Hogs	69	64	118
(b) Sows, Rib Backs & Mids.	58	26	106
Unclassified	<u>1,395</u>	<u>1,713</u>	<u>3,891</u>
Sub-total	<u>10,682</u>	<u>19,641</u>	<u>14,160</u>
	<b>TOTAL</b>	<b>19,713</b>	<b>21,260</b>
2. <u>Beef</u>			
(a) Bone in	12,924	14,308	4,486
(b) Boneless	<u>6,872</u>	<u>7,753</u>	<u>6,069</u>
	<b>TOTAL</b>	<b>22,061</b>	<b>10,555</b>
3. <u>Veal</u>			
(a) Bone in	1,980	1,776	1,609
(b) Boneless	<u>1,533</u>	<u>1,744</u>	<u>1,057</u>
	<b>TOTAL</b>	<b>3,520</b>	<b>2,666</b>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	593	776	577
5. <u>Fancy Meats</u>			
(a) Pork	906	1,224	2,376
(b) Beef	2,414	2,445	3,357
(c) Veal	319	297	230
(d) Lamb	<u>96</u>	<u>59</u>	<u>90</u>
	<b>TOTAL</b>	<b>4,025</b>	<b>6,053</b>
Reported	38,334		
Estimated	890		
<b>TOTAL MEAT COLD STORAGE</b>	<b>39,224</b>	<b>50,095</b>	<b>41,111</b>

## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - SEPT. 1, 1953 - CANADA

3.

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	2,867	2,906	5,622
2. Beef	8,951	9,965	7,124
3. Veal	1,240	1,275	628
4. Mutton & Lamb	343	194	355

Reported	13,401		
Estimated	1,700		
<b>TOTAL FRESH</b>	<b>15,101</b>	<b>14,340</b>	<b>13,729</b>

CURED AND IN CURE

<b>1. <u>Pork</u></b>			
Wiltshires	2	3	6
Middles	-	-	-
Gammons	-	-	68
Rib Backs	11	6	11
Fore-ends	-	1	-
Sub-total	13	10	85
Hams (a) 20/down	2,969	3,893	4,931
(b) 20/up	125	160	156
Backs	872	1,154	816
Bellies (a) 16/down	2,555	3,072	3,968
(b) 16/up	136	189	142
Shoulders	9	28	20
Butts, Cottage Rolls	1,081	1,279	1,031
Picnics	1,214	1,539	1,131
Dry Salt Meats	204	250	344
Barrelled	403	487	1,459
Unclassified	561	631	994
Sub-total	10,129	12,682	14,992
<b>TOTAL</b>	<b>10,142</b>	<b>12,692</b>	<b>15,077</b>
<b>2. <u>Beef</u></b>			
	398	481	517

Reported	10,540		
Estimated	560		
<b>TOTAL CURED AND IN CURE</b>	<b>11,100</b>	<b>13,173</b>	<b>15,594</b>

MEAT SUMMARY

Cold Storage	39,224	50,095	41,111
Fresh	15,101	14,340	13,729
Cured and In Cure	11,100	13,173	15,594
<b>TOTAL ALL MEAT</b>	<b>65,425</b>	<b>77,608</b>	<b>70,434</b>

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

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	<u>1/</u>	478
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	478
Hams & Gammons (a) 20/down	(12	119	20
(b) 20/up	-	-	-
Backs (a) Boneless Skinless	20	70	-
(b) Loins 20/down	83	200	61
(c) Loins 20/up	27	32	8
Bellies (a) 16/down	49	(183	35
(b) 16/up	-	-	3
Shoulders (a) 22/down	(17	(23	12
(b) 22/up	-	-	2
Butts	16	66	2
Picnics	75	120	-
Tenderloins	1	1	1
Spare Ribs	40	21	10
Trimmings	55	91	49
Carcasses and Cuts:			
(a) Regular Hogs	(26	(24	17
(b) Sows, Rib Backs & Mids.	-	-	9
Unclassified	78	86	273
Sub-total	499	1,035	502
TOTAL	499	1,035	980
2. <u>Beef</u>			
(a) Bone in	105	154	71
(b) Boneless	133	141	52
TOTAL	238	295	123
3. <u>Veal</u>			
(a) Bone in	113	71	37
(b) Boneless	11	48	10
TOTAL	124	119	47
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	34	45	29
5. <u>Fancy Meats</u>			
(a) Pork	14	36	60
(b) Beef	83	204	146
(c) Veal	11	27	5
(d) Lamb	1	1	2
TOTAL	109	268	213

TOTAL MEAT COLD STORAGE 1,004 1,762 1,392

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, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	111	104	187
2. Beef	215	290	135
3. Veal	36	26	15
4. Mutton & Lamb	14	6	16

Reported	376		
Estimated	70		
<b>TOTAL FRESH</b>	<b>446</b>	<b>426</b>	<b>353</b>

CURED AND IN CURE1. Pork

Wiltshires	1/	1/	5
Middles	-	-	-
Commons	-	-	-
Rib Backs	1/	1/	-
Fore-ends	-	-	-
Sub-total	-	-	5

Hams (a) 20/down	(136	(187	206
(b) 20/up			1
Backs	14	1/	6
Bellies (a) 16/down	162	198	165
(b) 16/up	-	-	-
Shoulders	-	-	1
Butts, Cottage Rolls	27	32	36
Picnics	46	57	43
Dry Salt Meats	1/	1/	7
Barrelled	68	106	179
Unclassified	30	41	35
Sub-total	483	621	679

<b>TOTAL</b>	<b>483</b>	<b>621</b>	<b>684</b>
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2. <u>Beef</u>	9	14	9
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<b>TOTAL CURED AND IN CURE</b>	<b>492</b>	<b>635</b>	<b>693</b>
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MEAT SUMMARY

Cold Storage	1,004	1,762	1,392
Fresh	446	426	353
Cured and In Cure	492	635	693
<b>TOTAL MEAT</b>	<b>1,942</b>	<b>2,823</b>	<b>2,438</b>

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1,108
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	1,108
Hams & Gammons (a) 20/down	248	391	577
(b) 20/up	48	45	3
Backs (a) Boneless Skinless	225	264	93
(b) Loins 20/down	(	(	109
(c) Loins 20/up	183	123	-
Bellies (a) 16/down	(	(	628
(b) 16/up	49	275	16
Shoulders (a) 22/down	41	72	48
(b) 22/up	-	-	-
Butts	160	255	44
Piconics	208	268	54
Tenderloins	7	8	7
Spare Ribs	11	19	52
Trimnings	45	97	260
Carcasses and Cuts:			
(a) Regular Hogs	(	(	76
(b) Sows, Rib Backs & Mids.	55	40	16
Unclassified	438	466	1,720
Sub-total	1,718	2,323	3,704
TOTAL	1,718	2,323	4,812
2. <u>Beef</u>			
(a) Bone in	698	901	649
(b) Boneless	2,112	2,296	1,231
TOTAL	2,810	3,197	1,880
3. <u>Veal</u>			
(a) Bone in	1,486	1,440	1,269
(b) Boneless	905	895	522
TOTAL	2,391	2,335	1,791
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	209	258	121
5. <u>Fancy Meats</u>			
(a) Pork	122	169	611
(b) Beef	395	384	575
(c) Veal	102	82	87
(d) Lamb	42	36	22
TOTAL	661	671	1,295
Reported	7,789		
Estimated	180		
TOTAL MEAT COLD STORAGE	7,969	8,784	9,899

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, 1953 - QUEBEC

7.

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	665	449	1,876
2. Beef	1,891	2,188	1,794
3. Veal	453	379	130
4. Mutton & Lamb	112	36	34
Reported	3,121		
Estimated	700		
TOTAL FRESH	3,821	3,052	3,834
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	20
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	21
Hams (a) 20/down	660	783	1,141
(b) 20/up	29	32	37
Backs	78	94	100
Bellies (a) 16/down	(175	277	606
(b) 16/up	)	-	7
Shoulders	2	1	3
Butts, Cottage Rolls	168	299	215
Picnics	293	399	306
Dry Salt Meats	85	118	138
Barrelled	182	183	979
Unclassified	250	293	441
Sub-total	1,922	2,478	3,973
TOTAL	1,922	2,478	3,994
2. <u>Beef</u>	50	95	111
Reported	1,972		
Estimated	30		
TOTAL CURED AND IN CURE	2,002	2,573	4,105
<u>MEAT SUMMARY</u>			
Cold Storage	7,969	8,784	9,899
Fresh	3,821	3,052	3,834
Cured and In Cure	2,002	2,573	4,105
TOTAL MEAT	13,792	14,409	17,838

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	3,462
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	6
Fore-ends 22/down	-	1/	-
Sub-total	-	-	3,468

Hams & Gammons (a) 20/down	140	276	739
(b) 20/up	57	76	32
Backs (a) Boneless Skinless	623	1,004	227
(b) Loins 20/down	52	87	27
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	(	1,572	773
(b) 16/up	368	33	29
Shoulders (a) 22/down	(	170	23
(b) 22/up	75	-	12
Butts	570	854	171
Picnics	146	334	277
Tenderloins	19	46	55
Spare Ribs	118	171	130
Trimnings	114	197	839
Carcasses and Cuts			
(a) Regular Hogs	-	(	15
(b) Sows, Rib Backs & Mids.	1/	6	68
Unclassified	242	327	943
Sub-total	2,524	5,153	4,361

TOTAL	2,524	5,153	7,829
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2. Beef

(a) Bone in	1,601	1,536	554
(b) Boneless	1,934	2,795	995
TOTAL	3,535	4,331	1,549

3. Veal

(a) Bone in	149	120	57
(b) Boneless	329	548	236
TOTAL	478	668	293

4. Mutton & Lamb

Carcasses & Cuts	197	350	228
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5. Pancy Meats

(a) Pork	287	400	603
(b) Beef	687	715	965
(c) Veal	49	62	21
(d) Lamb	28	9	31
TOTAL	1,051	1,186	1,620

Reported	7,785		
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Estimated	440		
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TOTAL MEAT COLD STORAGE	8,225	11,708	11,519
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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, 1953 - ONTARIO

9.

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> <u>(Incl. Fancy Meats)</u>			
1. Pork	994	1,228	1,843
2. Beef	3,818	3,623	1,777
3. Veal	235	303	146
4. Mutton & Lamb	118	73	155
Reported	5,165		
Estimated	580		
TOTAL FRESH	5,745	5,227	3,921
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	<u>1/</u>	<u>1/</u>	11
Fore-ends	<u>-</u>	<u>1/</u>	-
Sub-total	-	-	11
Hams (a) 20/down	1,013	1,678	2,249
(b) 20/up	19	8	26
Backs	443	718	452
Bellies (a) 16/down	719	1,046	1,200
(b) 16/up	33	10	27
Shoulders	<u>1/</u>	<u>1/</u>	12
Butts, Cottage Rolls	487	449	367
Picnics	369	517	380
Dry Salt Meats	71	86	162
Barrelled	99	169	266
Unclassified	189	232	370
Sub-total	3,442	4,913	5,511
TOTAL	3,442	4,913	5,522
2. <u>Beef</u>	266	298	321
Reported	3,708		
Estimated	470		
TOTAL CURED AND IN CURE	4,178	5,211	5,843
<u>MEAT SUMMARY</u>			
Cold Storage	8,225	11,708	11,519
Fresh	5,745	5,227	3,921
Cured and In Cure	4,178	5,211	5,843
TOTAL MEAT	18,148	22,146	21,283

## STOCKS OF MEAT IN COLD STORAGE - SEPTEMBER 1, 1953 - MANITOBA

Kind and Classification	Sept. 1, 1953	Aug. 1, 1953	Sept. 1, 1952
	Preliminary	Revised	

- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	1,471
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	1
Fore-ends 22/down	-	-	3
Sub-total	-	-	<u>1,475</u>

Hams & Gammons (a) 20/down	59	128	11
(b) 20/up	84	55	32
Backs (a) Boneless Skinless	376	970	77
(b) Loins 20/down	(152	(333	12
(c) Loins 20/up			8
Bellies (a) 16/down	(117	(523	279
(b) 16/up			71
Shoulders (a) 22/down	23	110	2
(b) 22/up	-	-	-
Butts	92	140	40
Picnics	69	105	4
Tenderloins	6	6	2
Spare Ribs	55	34	81
Trimnings	111	300	47
Carcasses and Cuts:			
(a) Regular Hogs	(35	(12	1
(b) Sows, Rib Backs & Mids.			7
Unclassified	150	292	153
Sub-total	<u>1,329</u>	<u>3,008</u>	<u>827</u>

TOTAL 1,329 3,008 2,302

2. Beef

(a) Bone in	2,507	2,439	1,899
(b) Boneless	<u>1,885</u>	<u>1,656</u>	<u>753</u>
TOTAL	4,392	4,095	2,652

3. Veal

(a) Bone in	30	9	23
(b) Boneless	<u>179</u>	<u>109</u>	<u>197</u>
TOTAL	209	118	220

4. Mutton & Lamb

Carcasses and Cuts	30	24	32
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5. Fancy Meats

(a) Pork	101	137	289
(b) Beef	543	449	486
(c) Veal	69	58	62
(d) Lamb	<u>11</u>	<u>4</u>	<u>16</u>
TOTAL	724	648	853

Reported	6,684		
Estimated	180		
TOTAL MEAT COLD STORAGE	6,864	7,893	6,059

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, 1953 - MANITOBA

11.

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	180	273	434
2. Beef	1,302	1,730	1,177
3. Veal	199	243	154
4. Mutton & Lamb	37	21	39
Reported	1,718		
Estimated	220		
TOTAL FRESH	1,938	2,267	1,804

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	7
Rib Backs	<u>1/</u>	<u>1/</u>	-
Fore-ends	-	-	-
Sub-total	-	-	<u>7</u>
Hams (a) 20/down	348	405	428
(b) 20/up	56	98	55
Backs	84	94	65
Bellies (a) 16/down	356	403	494
(b) 16/up	77	111	67
Shoulders	-	-	-
Butts, Cottage Rolls	96	73	50
Picnics	217	227	93
Dry Salt Meats	15	17	9
Barrelled	<u>1/</u>	7	4
Unclassified	<u>81</u>	<u>41</u>	<u>79</u>
Sub-total	1,330	1,476	1,344
TOTAL	<u>1,330</u>	<u>1,476</u>	<u>1,351</u>
2. <u>Beef</u>	50	54	42

TOTAL CURED AND IN CURE	1,380	1,530	1,393
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MEAT SUMMARY

Gold Storage	6,864	7,893	6,059
Fresh	1,938	2,267	1,804
Cured and In Cure	1,380	1,530	1,393
TOTAL MEAT	<u>10,182</u>	<u>11,690</u>	<u>9,256</u>

## 12. STOCKS OF MEAT IN COLD STORAGE - SEPTEMBER 1, 1953 - SASKATCHEWAN

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	80	153	68
(b) 20/up	39	63	9
Backs (a) Boneless Skinless	257	429	139
(b) Loins 20/down	(144)	157	23
(c) Loins 20/up	(144)	-	-
Bellies (a) 16/down	111	309	379
(b) 16/up	11	45	21
Shoulders (a) 22/down	3	33	2
(b) 22/up	-	-	-
Butts	101	143	23
Picnics	91	127	50
Tenderloins	8	24	26
Spare Ribs	28	57	66
Trimnings	111	108	89
Carcasses and Cuts			
(a) Regular Hogs	-	-	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	87	179	372
Sub-total	1,071	1,827	1,267

TOTAL	1,071	1,827	1,267
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2. Beef

(a) Bone in	109	72	121
(b) Boneless	139	125	1,273
TOTAL	248	197	1,394

3. Veal

(a) Bone in	26	20	26
(b) Boneless	25	16	13
TOTAL	51	36	39

4. Mutton & Lamb

Carcasses and Cuts	15	11	8
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5. Fancy Meats

(a) Pork	76	120	173
(b) Beef	229	132	374
(c) Veal	24	17	10
(d) Lamb	5	3	2

TOTAL	334	272	559
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TOTAL MEAT COLD STORAGE	1,719	2,343	3,267
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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, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	126	167	172
2. Beef	330	342	423
3. Veal	35	64	36
4. Mutton & Lamb	10	7	10

TOTAL FRESH	501	580	641
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CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(	118	132
(b) 20/up	107	11	17
Backs	41	40	33
Bellies (a) 16/down	(		245
(b) 16/up	166	145	7
Shoulders	-	1/	-
Butts, Cottage Rolls	31	40	28
Picnics	58	70	64
Dry Salt Meats	6	4	8
Barrelled	1/	-	-
Unclassified	15	31	14
Sub-total	424	459	548

TOTAL

424	459	548
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2. Beef

-	1	-
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TOTAL CURED AND IN CURE	424	460	548
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MEAT SUMMARY

Cold Storage	1,719	2,343	3,267
Fresh	501	580	641
Cured and In Cure	424	460	548
TOTAL MEAT	2,644	3,383	4,456

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	570
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	1
Fore-ends 22/down	-	-	-
Sub-total	-	-	571
Hams & Gammons (a) 20/down	313	588	96
(b) 20/up	83	101	25
Backs (a) Boneless Skinless	228	969	119
(b) Loins 20/down	304	506	49
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	436	802	593
(b) 16/up	23	14	6
Shoulders (a) 22/down	(50	(62	14
(b) 22/up	(50	(62	1
Butts	589	1,173	142
Picnics	173	210	285
Tenderloins	7	24	38
Spare Ribs	72	83	118
Trimnings	322	638	403
Carcasses and Cuts:			
(a) Regular Hogs	(6	(6	2
(b) Sows, Rib Backs & Mids.	(6	(6	5
Unclassified	222	298	312
Sub-total	2,828	5,474	2,208

TOTAL 2,828 5,474 2,779

2. Beef

(a) Bone in	503	537	532
(b) Boneless	349	314	1,250
TOTAL	852	851	1,782

3. Veal

(a) Bone in	126	43	86
(b) Boneless	61	57	58
TOTAL	187	100	144

4. Mutton & Lamb

Carcasses and Cuts	42	22	50
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5. Fancy Meats

(a) Pork	237	319	546
(b) Beef	346	370	623
(c) Veal	47	37	38
(d) Lamb	6	3	10
TOTAL	636	729	1,217

TOTAL MEAT COLD STORAGE 4,545 7,176 5,972

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, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> <u>(Incl. Fancy Meats)</u>			
1. Pork	618	564	923
2. Beef	938	999	1,120
3. Veal	233	196	80
4. Mutton & Lamb	25	30	38
 <u>TOTAL FRESH</u>	 <u>1,814</u>	 <u>1,789</u>	 <u>2,161</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	41
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>41</u>
Hams (a) 20/down	554	523	533
(b) 20/up	3	5	16
Backs	120	120	102
Bellies (a) 16/down	(	649	873
(b) 16/up	736	58	34
Shoulders	5	1/	4
Butts, Cottage Rolls	163	186	212
Picnics	207	196	182
Dry Salt Meats	14	10	12
Barrelled	14	19	28
Unclassified	33	20	25
Sub-total	<u>1,849</u>	<u>1,786</u>	<u>2,021</u>
 TOTAL	 <u>1,849</u>	 <u>1,786</u>	 <u>2,062</u>
2. <u>Beef</u>	8	12	17
 <u>TOTAL CURED AND IN CURE</u>	 <u>1,857</u>	 <u>1,798</u>	 <u>2,079</u>
<u>MEAT SUMMARY</u>			
Cold Storage	4,545	7,176	5,972
Fresh	1,814	1,789	2,161
Cured and In Cure	1,857	1,798	2,079
 TOTAL MEAT	 <u>8,216</u>	 <u>10,763</u>	 <u>10,212</u>

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

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 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	19	62	22
(b) 20/up	-	-	13
Backs (a) Boneless Skinless	133	165	93
(b) Loins 20/down	102	59	12
(c) Loins 20/up	-	-	5
Bellies (a) 16/down	74	169	479
(b) 16/up	-	-	1
Shoulders (a) 22/down	(6	(20	3
(b) 22/up	(6	(20	-
Butts	92	143	166
Picnics	1	14	77
Tenderloins	16	11	16
Spare Ribs	62	48	110
Trimnings	25	63	168
Carcasses and Cuts:			
(a) Regular Hogs	3	1/	7
(b) Sows, Rib Backs & Mids.	-	-	1
Unclassified	195	139	118
Sub-total	728	893	1,291
TOTAL	728	893	1,291
2. <u>Beef</u>			
(a) Bone in	7,401	8,649	660
(b) Boneless	320	426	515
TOTAL	7,721	9,075	1,175
3. <u>Veal</u>			
(a) Bone in	50	73	111
(b) Boneless	23	71	21
TOTAL	73	144	132
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	66	66	109
5. <u>Fancy Meats</u>			
(a) Pork	69	43	94
(b) Beef	131	191	188
(c) Veal	17	14	7
(d) Lamb	3	3	7
TOTAL	220	251	296
Reported	8,808		
Estimated	90		
TOTAL MEAT COLD STORAGE	8,898	10,429	3,003

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, 1953 - BRITISH COLUMBIA 17.

Kind and Classification	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	173	121	187
2. Beef	457	793	698
3. Veal	49	64	67
4. Mutton & Lamb	27	21	63
Reported	706		
Estimated	130		
TOTAL FRESH	836	999	1,015
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(159	(205	242
(b) 20/up			4
Backs	92	79	58
Bellies (a) 16/down	267	(364	385
(b) 16/up	-		-
Shoulders	-	-	-
Butts, Cottage Rolls	109	200	123
Picnics	24	73	63
Dry Salt Meats	11	13	8
Barrelled	1/	1/	3
Unclassified	20	25	30
Sub-total	692	959	916
TOTAL	692	959	916
2. <u>Beef</u>	15	7	17
Reported	707		
Estimated	60		
TOTAL CURED AND IN CURE	767	966	933
<u>MEAT SUMMARY</u>			
Cold Storage	8,898	10,429	3,003
Fresh	836	999	1,015
Cured and In Cure	767	966	933
TOTAL MEAT	10,501	12,394	4,951

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Sept. 1, 1953 Preliminary	Aug. 1, 1953 Revised	Sept. 1, 1952
- thousand pounds -			
<u>L A R D</u>			
<u>Canada</u>	<u>2,182 1/</u>	<u>3,152</u>	<u>8,024</u>
Maritimes	87	289	61
Quebec	395	455	1,111
Ontario	673	856	2,925
Manitoba	251	191	1,055
Saskatchewan	128	384	370
Alberta	447	803	2,112
British Columbia	151	174	390

EDIBLE TALLOW

<u>Canada</u>	<u>1,626 2/</u>	<u>2,882</u>	<u>2,346</u>
Maritimes	5	15	1
Quebec	479	1,053	331
Ontario	344	890	784
Manitoba	176	283	355
Saskatchewan	186	181	198
Alberta	289	293	381
British Columbia	97	167	296

SUMMARY OF MEAT STOCKS

	Aug. 1, 1953	Aug. 1, 1952
- thousand pounds -		
<u>C A N A D A</u>		
PORK	36,535	56,441
BEEF	34,952	22,403
VEAL	5,092	3,793
MUTTON & LAMB	1,029	823
<u>T O T A L</u>	<u>77,608</u>	<u>83,460</u>

1/ Including an estimate of 50,000 lb.

2/ Including an estimate of 50,000 lb.

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

19.

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

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,082	1,688	1,266	2,183	757
Beef	2,545	2,723	4,864	588	7,714
Veal	1,764	372	266	163	74
Mutton & Lamb	190	178	41	25	55
<b>TOTAL</b>	<b>5,581</b>	<b>4,961</b>	<b>6,437</b>	<b>2,959</b>	<b>8,600</b>
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	382	320	148	480	166
Beef	1,388	3,022	1,214	654	388
Veal	232	196	173	179	43
Mutton & Lamb	68	103	34	20	24
<b>TOTAL</b>	<b>2,070</b>	<b>3,641</b>	<b>1,569</b>	<b>1,333</b>	<b>621</b>
<u>CURED AND IN CURE</u>					
Pork	1,482	1,861	1,218	1,457	664
Beef	47	213	50	2	14
<b>TOTAL</b>	<b>1,529</b>	<b>2,074</b>	<b>1,268</b>	<b>1,459</b>	<b>678</b>
<u>Lard</u>	329	329	243	403	118
<u>Tallow</u>	427	235	173	238	91

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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