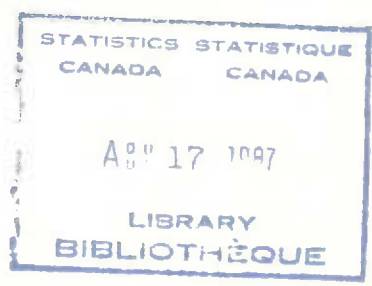


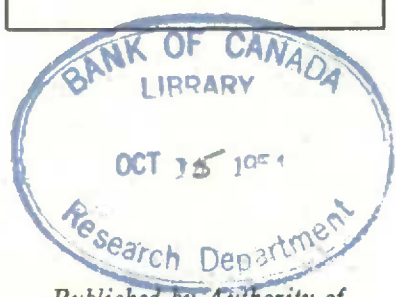
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STOCKS OF  
MEAT AND LARD  
OCTOBER, 1954

Memorandum



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## SOURCE AND CONTENT

This report contains data on the stocks of fresh, frozen and cured meats and stocks of lard and edible tallow held by meat packers and their sales' outlets by wholesale butchers, abattoirs and cold storage warehouses. Inventories are taken only at the wholesale level. Canned meat stocks are collected by the Census of Industry and Merchandising Division of the Bureau of Statistics, the latest available information appears on page 1 of this report.

Inventory statement forms are supplied to each firm with instructions to complete and mail in time to reach the Bureau not later than the sixth of the month. Firms are required to report all stocks in their own establishment or in specially rented rooms elsewhere as at the opening of the first business day of the month. By a special arrangement with the Industrial and Development Council of Canadian Meat Packers the larger meat packers report total meat inventories regardless of where held and are also permitted to submit figures of their period-end inventory providing such inventory has been taken within three days prior to the month end. Cold storage warehouses are instructed not to report stocks held for large packers.

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STOCKS OF MEAT, 1/ LARD AND TALLOW

1.

OCTOBER 1, 1954

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

TOTAL MEAT STOCKS

The total of all meats in stocks at October 1, 1954 amounted to 52,281,000 lb. as compared with 54,726,000 lb. last month and 61,259,000 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 623,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at October 1 amounted to 20,947,000 lb. as compared with 24,896,000 lb. last month and 32,700,000 lb. at October 1, 1953. Current frozen holdings included 7,647,000 lb. of pork, 8,165,000 lb. of beef, 3,732,000 lb. of veal and 683,000 lb. of mutton and lamb. The remaining 720,000 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 October 1 were 18,029,000 lb. as compared with 17,287,000 lb. a month earlier and 18,246,000 lb. on October 1, 1953. The October 1 stocks consisted of 3,780,000 lb. of pork, 11,339,000 lb. of beef, 1,607,000 lb. veal and 413,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 890,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at October 1, 1954 were 13,305,000 lb. as compared with 12,543,000 lb. and 10,313,000 lb. last month and a year ago respectively. The current total consisted of 12,502,000 lb. of pork, 473,000 lb. of beef and an estimate of 330,000 lb. not classified as to kind.

LARD

The total stocks on October 1, 1954 were 3,111,000 lb. as compared with 3,963,000 lb. on September 1 and 2,309,000 lb. at October 1, 1953.

EDIBLE TALLOW

Stocks of edible tallow on October 1 were 2,580,000 lb. as compared with 2,879,000 lb. on September 1 and 1,709,000 lb. at October 1, 1953.

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1/ This report does not include stocks of canned meats. Stocks of these products at September 1, 1954 the latest available data, were 12,532,000 lb. of which 5,189,000 pounds were canned pork products 5,427,000 lb. canned beef and 1,916,000 lb. other canned meat products.



Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	1	1	-
Middles 36/down	-	-	-
Rib Backs 20/down	1	-	22
Fore-ends 22/down	-	-	-
Sub-total	2	1	22
Hams & Gammons (a) 20/down	719	1,203	455
(b) 20/up	354	549	203
Backs (a) Boneless Skinless	455	1,817	363
(b) Loins 20/down	237	278	401
(c) Loins 20/up	17	12	38
Bellies (a) 16/down	1,093	2,460	206
(b) 16/up	150	199	43
Shoulders (a) 22/down	59	124	141
(b) 22/up	1	20	33
Butts	471	1,044	372
Picnics	301	708	241
Tenderloins	89	166	55
Spare Ribs	269	321	220
Trimmings	606	811	483
Carcasses and Cuts:			
(a) Regular Hogs	49	67	110
(b) Sows, Rib Backs & Mids.	34	28	56
Unclassified	1,597	1,565	1,071
Sub-total	6,501	11,372	4,491
TOTAL	6,503	11,373	4,513
<u>2. Beef</u>			
(a) Bone in	1,577	1,838	13,611
(b) Boneless	4,208	3,808	5,453
TOTAL	5,785	5,646	19,064
<u>3. Veal</u>			
(a) Bone in	1,808	1,838	2,234
(b) Boneless	1,659	1,611	1,996
TOTAL	3,467	3,449	4,230
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	555	395	1,098
<u>5. Fancy Meats</u>			
(a) Pork	1,144	1,204	908
(b) Beef	2,380	2,420	2,417
(c) Veal	265	314	343
(d) Lamb	128	95	127
TOTAL	3,917	4,033	3,795
Reported	20,227		
Estimated	720		
TOTAL MEAT COLD STORAGE	20,947	24,896	32,700

## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - OCTOBER 1, 1954 - CANADA

3.

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	3,780	3,810	3,852
2. Beef	11,339	11,943	12,355
3. Veal	1,607	1,167	1,575
4. Mutton & Lamb	413	367	464
Reported	17,139		
Estimated	890		
TOTAL FRESH	18,029	17,287	18,246
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles	1	-	-
Gammons	-	1	-
Rib Backs	-	2	14
Fore-ends	-	1	2
Sub-total	1	4	18
Hams (a) 20/down	4,123	3,563	3,231
(b) 20/up	65	104	124
Backs	861	922	806
Bellies (a) 16/down	2,801	2,787	2,164
(b) 16/up	151	167	92
Shoulders	12	15	23
Butts, Cottage Rolls	1,119	1,295	933
Picnics	1,241	1,319	1,109
Dry Salt Meats	211	223	257
Barrelled	791	667	459
Unclassified	1,126	929	643
Sub-total	12,501	11,991	9,841
TOTAL	12,502	11,995	9,859
2. <u>Beef</u>	473	548	454
Reported	12,975		
Estimated	330		
TOTAL CURED AND IN CURE	13,305	12,543	10,313
<u>MEAT SUMMARY</u>			
Cold Storage	20,947	24,896	32,700
Fresh	18,029	17,287	18,246
Cured and In Cure	13,305	12,543	10,313
TOTAL ALL MEAT	52,281	54,726	61,259

4. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1954 - MARITIMES

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1/	1/	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	43	57	19
(b) 20/up	12	11	3
Backs (a) Boneless Skinless	1/	1/	4
(b) Loins 20/down	36	42	27
(c) Loins 20/up	8	-	22
Bellies (a) 16/down	10	26	-
(b) 16/up	-	-	-
Shoulders (a) 22/down	15	16	15
(b) 22/up	-	-	-
Butts	14	37	3
Picnics	7	17	6
Tenderloins	2	2	1
Spare Ribs	6	11	3
Trimnings	20	23	12
Carcasses and Cuts:			
(a) Regular Hogs	8	1/	10
(b) Sows, Rib Backs & Mids.	-	-	14
Unclassified	36	57	79
Sub-total	217	299	218
TOTAL	217	299	218
2. <u>Beef</u>			
(a) Bone in	103	89	156
(b) Boneless	43	86	156
TOTAL	146	175	312
3. <u>Veal</u>			
(a) Bone in	69	76	101
(b) Boneless	8	16	22
TOTAL	77	92	123
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	62	14	23
5. <u>Fancy Meats</u>			
(a) Pork	52	35	24
(b) Beef	151	192	74
(c) Veal	11	9	17
(d) Lamb	9	3	7
TOTAL	223	239	122
TOTAL MEAT COLD STORAGE	725	819	798

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, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	174	100	114
2. Beef	268	295	323
3. Veal	53	17	59
4. Mutton & Lamb	29	8	43
Reported	524		
Estimated	40		
<u>TOTAL FRESH</u>	<u>564</u>	<u>420</u>	<u>539</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	12
Fore-ends	-	-	-
Sub-total	-	-	13
Hams (a) 20/down	197	170	175
(b) 20/up	-	-	5
Backs	11	18	12
Bellies (a) 16/down	(223	148	145
(b) 16/up	)	17	-
Shoulders	-	1/	1
Butts, Cottage Rolls	34	48	23
Picnics	53	81	61
Dry Salt Meats	3	3	-
Barrelled	103	92	128
Unclassified	22	25	33
Sub-total	<u>646</u>	<u>602</u>	<u>583</u>
<u>TOTAL</u>	<u>646</u>	<u>602</u>	<u>596</u>
2. <u>Beef</u>	24	31	30
<u>TOTAL CURED AND IN CURE</u>	<u>670</u>	<u>633</u>	<u>626</u>
<u>MEAT SUMMARY</u>			
Cold Storage	725	819	798
Fresh	564	420	539
Cured and In Cure	670	633	626
<u>TOTAL</u>	<u>1,959</u>	<u>1,872</u>	<u>1,963</u>



6.

## STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1954 - QUEBEC

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- 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	246	175	71
(b) 20/up	37	26	15
Backs (a) Boneless Skinless	85	163	40
(b) Loins 20/down	(26	57	145
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	339	(480	3
(b) 16/up	3	-	-
Shoulders (a) 22/down	6	6	7
(b) 22/up	-	-	-
Butts	125	139	85
Picnics	74	337	100
Tenderloins	13	5	5
Spare Ribs	33	20	22
Trimnings	130	147	70
Carcasses and Cuts:			
(a) Regular Hogs	(37	1/	91
(b) Sows, Rib Backs & Mids.	-	-	5
Unclassified	745	606	319
Sub-total	1,899	2,161	978
TOTAL	1,899	2,161	978
2. <u>Beef</u>			
(a) Bone in	488	493	747
(b) Boneless	1,570	1,405	2,120
TOTAL	2,058	1,898	2,867
3. <u>Veal</u>			
(a) Bone in	1,457	1,484	1,558
(b) Boneless	977	1,048	1,080
TOTAL	2,434	2,532	2,638
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	233	145	483
5. <u>Fancy Meats</u>			
(a) Pork	187	265	144
(b) Beef	393	332	363
(c) Veal	96	126	123
(d) Lamb	47	29	49
TOTAL	723	752	679
Reported	7,347		
Estimated	210		
TOTAL MEAT COLD STORAGE	7,557	7,488	7,645

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 - OCTOBER 1, 1954 - QUEBEC

7.

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	949	1,029	1,077
2. Beef	2,629	2,523	2,960
3. Veal	440	387	562
4. Mutton & Lamb	161	99	195
Reported	4,179		
Estimated	330		
TOTAL FRESH	4,509	4,038	4,794
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	1/	-	-
Gammons	-	1/	-
Rib Backs	-	-	2
Fore-ends	-	1/	2
Sub-total	-	-	4
Hams (a) 20/down	926	875	711
(b) 20/up	11	13	34
Backs	119	98	72
Bellies (a) 16/down	351	338	199
(b) 16/up	20	26	2
Shoulders	10	6	14
Butts, Cottage Rolls	260	308	252
Picnics	358	362	261
Dry Salt Meats	13	10	88
Barrelled	416	380	203
Unclassified	474	396	308
Sub-total	2,958	2,812	2,144
TOTAL	2,958	2,812	2,148
2. <u>Beef</u>	112	145	116
Reported	3,070		
Estimated	80		
TOTAL CURED AND IN CURE	3,150	2,957	2,264
<u>MEAT SUMMARY</u>			
Cold Storage	7,557	7,488	7,645
Fresh	4,509	4,038	4,794
Cured and In Cure	3,150	2,957	2,264
TOTAL MEAT	15,216	14,483	14,703

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- 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	-	-	-
Hams & Gammons (a) 20/down	173	589	74
(b) 20/up	27	41	55
Backs (a) Boneless Skinless	145	328	239
(b) Loins 20/down	15	5	27
(c) Loins 20/up	-	-	12
Bellies (a) 16/down	188	291	81
(b) 16/up	15	15	5
Shoulders (a) 22/down	16	(61	63
(b) 22/up	-	(	1
Butts	164	102	190
Picnics	25	107	29
Tenderloins	2	44	25
Spare Ribs	101	81	65
Trimnings	125	250	150
Carcasses and Cuts:			
(a) Regular Hogs	(10	5	3
(b) Sows, Rib Backs & Mids	(	7	17
Unclassified	304	267	191
Sub-total	1,310	2,193	1,227
TOTAL	1,310	2,193	1,227
2. <u>Beef</u>			
(a) Bone in	260	319	1,403
(b) Boneless	1,255	1,124	1,364
TOTAL	1,515	1,443	2,767
3. <u>Veal</u>			
(a) Bone in	88	83	235
(b) Boneless	377	289	599
TOTAL	465	372	834
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	147	109	394
5. <u>Fancy Meats</u>			
(a) Pork	294	347	321
(b) Beef	711	696	718
(c) Veal	36	35	51
(d) Lamb	50	33	38
TOTAL	1,091	1,111	1,128
Reported	4,528		
Estimated	180		
TOTAL MEAT COLD STORAGE	4,708	5,228	6,350

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, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	1,450	1,364	1,171
2. Beef	3,445	4,252	4,252
3. Veal	317	212	270
4. Mutton & Lamb	121	136	116

Reported	5,333		
Estimated	260		
<b>TOTAL FRESH</b>	<b>5,593</b>	<b>5,964</b>	<b>5,809</b>

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	1,616	1,328	1,276
(b) 20/up	9	9	23
Backs	420	410	456
Bellies (a) 16/down	813	854	698
(b) 16/up	15	8	3
Shoulders	2	8	2
Butts, Cottage Rolls	368	362	311
Picnics	433	416	330
Dry Salt Meats	138	115	113
Barrelled	187	149	94
Unclassified	467	349	246
Sub-total	4,468	4,008	3,552

<b>TOTAL</b>	<b>4,468</b>	<b>4,008</b>	<b>3,552</b>
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<b>2. Beef</b>	<b>290</b>	<b>324</b>	<b>177</b>
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Reported	4,758		
Estimated	80		
<b>TOTAL CURED AND IN CURE</b>	<b>4,838</b>	<b>4,332</b>	<b>3,729</b>

MEAT SUMMARY

Cold Storage	4,708	5,228	6,350
Fresh	5,593	5,964	5,809
Cured and In Cure	4,838	4,332	3,729

<b>TOTAL MEAT</b>	<b>15,139</b>	<b>15,524</b>	<b>15,888</b>
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Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	22
Fore-ends 22/down	-	-	-
Sub-total	-	-	22
Hams & Gammons (a) 20/down	31	99	67
(b) 20/up	110	135	37
Backs (a) Boneless Skinless	44	166	35
(b) Loins 20/down	(51	(68	41
(c) Loins 20/up	(	(	2
Bellies (a) 16/down	176	528	23
(b) 16/up	83	33	5
Shoulders (a) 22/down	1/	1/	16
(b) 22/up	-	-	-
Butts	34	90	24
Picnics	34	29	5
Tenderloins	10	22	2
Spare Ribs	35	54	28
Trimmings	56	92	73
Carcasses and Cuts:			
(a) Regular Hogs	(22	(20	3
(b) Sows, Rib Backs & Mids.	(	(	16
Unclassified	170	163	92
Sub-total	856	1,499	469
TOTAL	856	1,499	491
2. <u>Beef</u>			
(a) Bone in	127	76	2,057
(b) Boneless	643	666	1,089
TOTAL	770	742	3,146
3. <u>Veal</u>			
(a) Bone in	24	11	46
(b) Boneless	157	138	195
TOTAL	181	149	241
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	21	24	35
5. <u>Fancy Meats</u>			
(a) Pork	174	164	97
(b) Beef	374	481	419
(c) Veal	31	54	61
(d) Lamb	9	12	15
TOTAL	588	711	592

TOTAL MEAT COLD STORAGE

2,416

3,125

4,505

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 - OCTOBER 1, 1954 - MANITOBA

11.

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
	- thousand pounds -		
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	241	192	269
2. Beef	1,853	2,034	1,699
3. Veal	280	227	250
4. Mutton & Lamb	38	46	35
<u>TOTAL FRESH</u>	<u>2,412</u>	<u>2,499</u>	<u>2,253</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	380	407	247
(b) 20/up	20	64	53
Backs	59	129	61
Bellies (a) 16/down	280	345	115
(b) 16/up	67	82	38
Shoulders	-	-	-
Butts, Cottage Rolls	54	100	50
Picnics	139	128	114
Dry Salt Meats	22	53	16
Barrelled	28	29	15
Unclassified	72	76	25
Sub-total	<u>1,121</u>	<u>1,413</u>	<u>734</u>
TOTAL	<u>1,121</u>	<u>1,413</u>	<u>734</u>
2. <u>Beef</u>	15	1	60
<u>TOTAL CURED AND IN CURE</u>	<u>1,136</u>	<u>1,414</u>	<u>794</u>
<u>MEAT SUMMARY</u>			
Cold Storage	2,416	3,125	4,505
Fresh	2,412	2,499	2,253
Cured and In Cure	1,136	1,414	794
<u>TOTAL MEAT</u>	<u>5,964</u>	<u>7,038</u>	<u>7,552</u>

12. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1954 - SASKATCHEWAN

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
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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	41	73	44
(b) 20/up	31	114	16
Backs (a) Boneless Skinless	23	474	21
(b) Loins 20/down	40	38	33
(c) Loins 20/up	-	-	2
Bellies (a) 16/down	72	233	33
(b) 16/up	-	34	7
Shoulders (a) 22/down	2	2	1
(b) 22/up	-	-	-
Butts	35	146	13
Picnics	17	72	24
Tenderloins	3	13	13
Spare Ribs	28	60	19
Trimnings	38	107	47
Carcasses and Cuts:			
(a) Regular Hogs	-	-	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	74	123	92
Sub-total	404	1,489	365

TOTAL	404	1,489	365
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2. Beef

(a) Bone in	104	94	84
(b) Boneless	103	146	92
TOTAL	207	240	176

3. Veal

(a) Bone in	54	46	32
(b) Boneless	27	32	26
TOTAL	81	78	58

4. Mutton & Lamb

Carcasses and Cuts	7	6	19
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5. Fancy Meats

(a) Pork	83	84	32
(b) Beef	165	223	228
(c) Veal	19	26	20
(d) Lamb	2	4	1
TOTAL	269	337	281

Reported	968		
Estimated	80		
TOTAL MEAT COLD STORAGE	1,048	2,150	899

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, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	140	183	187
2. Beef	472	607	435
3. Veal	53	70	54
4. Mutton & Lamb	9	10	7
Reported	674		
Estimated	160		
TOTAL FRESH	834	870	683
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	83	85	108
(b) 20/up	12	8	9
Backs	40	37	41
Bellies (a) 16/down	135	(147	139
(b) 16/up	11	)	18
Shoulders	-	-	-
Butts, Cottage Rolls	42	42	23
Picnics	73	73	67
Dry Salt Meats	6	7	4
Barrelled	1/	-	-
Unclassified	7	8	7
Sub-total	409	407	416
TOTAL	409	407	416
2. <u>Beef</u>	10	6	46
Reported	419		
Estimated	30		
TOTAL CURED AND IN CURE	449	413	462
<u>MEAT SUMMARY</u>			
Cold Storage	1,048	2,150	899
Fresh	834	870	683
Cured and In Cure	449	413	462
TOTAL MEAT	2,331	3,433	2,044

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- 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 & Gammoms (a) 20/down	177	194	175
(b) 20/up	136	210	77
Backs (a) Boneless Skinless	120	646	6
(b) Loins 20/down	69	66	107
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	272	871	31
(b) 16/up	31	94	26
Shoulders (a) 22/down	(17	32	38
(b) 22/up	(17	14	31
Butts	95	489	56
Picnics	141	142	77
Tenderloins	23	50	7
Spare Ribs	46	72	55
Trimmings	177	145	116
Carcasses and Cuts:			
(a) Regular Hogs	(3	(3	2
(b) Sows, Rib Backs & Mids	(3	(3	4
Unclassified	158	287	148
Sub-total	1,465	3,315	956
TOTAL	1,465	3,315	956
2. <u>Beef</u>			
(a) Bone in	233	499	478
(b) Boneless	413	258	321
TOTAL	646	757	799
3. <u>Veal</u>			
(a) Bone in	44	50	165
(b) Boneless	86	55	53
TOTAL	130	105	218
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	16	17	47
5. <u>Fancy Meats</u>			
(a) Pork	302	269	249
(b) Beef	424	345	392
(c) Veal	40	48	47
(d) Lamb	7	7	8
TOTAL	773	669	696
Reported	3,030		
Estimated	190		
TOTAL MEAT COLD STORAGE	3,220	4,863	2,716



Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	639	723	916
2. Beef	1,638	1,443	1,603
3. Veal	353	174	271
4. Mutton & Lamb	21	46	25
Reported	2,651		
Estimated	100		
TOTAL FRESH	2,751	2,386	2,815
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	(692	(522	497
(b) 20/up			-
Backs	129	136	87
Bellies (a) 16/down	(725	603	674
(b) 16/up		20	31
Shoulders	-	-	6
Butts, Cottage Rolls	193	183	141
Picnics	147	199	243
Dry Salt Meats	20	23	28
Barrelled	52	17	16
Unclassified	64	42	16
Sub-total	2,022	1,745	1,739
TOTAL	2,022	1,745	1,740
2. <u>Beef</u>	10	20	15
Reported	2,032		
Estimated	90		
TOTAL CURED AND IN CURE	2,122	1,765	1,755
<u>MEAT SUMMARY</u>			
Cold Storage	3,220	4,863	2,716
Fresh	2,751	2,386	2,815
Cured and In Cure	2,122	1,765	1,755
TOTAL MEAT	8,093	9,014	7,286

## 16. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1954 - BRITISH COLUMBIA

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- 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	(9	(28	5
(b) 20/up			-
Backs (a) Boneless Skinless	37	39	18
(b) Loins 20/down	(9	14	21
(c) Loins 20/up		-	-
Bellies (a) 16/down	(54	(54	35
(b) 16/up			-
Shoulders (a) 22/down	1	9	1
(b) 22/up	-	-	1
Butts	4	41	1
Picnics	3	4	-
Tenderloins	36	30	2
Spare Ribs	20	23	28
Trimmings	60	47	15
Carcasses and Cuts:			
(a) Regular Hogs	3	17	1
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	116	111	150
Sub-total	352	417	278
TOTAL	352	417	278
<u>2. Beef</u>			
(a) Bone in	262	268	8,686
(b) Boneless	181	123	311
TOTAL	443	391	8,997
<u>3. Veal</u>			
(a) Bone in	72	88	97
(b) Boneless	27	33	21
TOTAL	99	121	118
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	69	80	97
<u>5. Fancy Meats</u>			
(a) Pork	52	40	41
(b) Beef	162	151	223
(c) Veal	32	16	24
(d) Lamb	4	7	9
TOTAL	250	214	297
Reported	1,213		
Estimated	60		
TOTAL MEAT COLD STORAGE	1,273	1,223	9,787

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 - OCTOBER 1, 1954 - BRITISH COLUMBIA 17.

Kind and Classification	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	187	219	118
2. Beef	1,034	789	1,083
3. Veal	111	80	109
4. Mutton & Lamb	34	22	43

TOTAL FRESH	1,366	1,110	1,353
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CURED AND IN CURE

1. Pork

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

Hams (a) 20/down	236	(186	217
(b) 20/up	6		-
Backs	83	94	77
Bellies (a) 16/down	(312	(366	194
(b) 16/up			-
Shoulders	-	-	-
Butts, Cottage Rolls	168	252	133
Picnics	38	60	33
Dry Salt Meats	9	12	8
Barrelled	1/	-	3
Unclassified	26	38	8
Sub-total	878	1,008	673

TOTAL	878	1,008	673
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2. <u>Beef</u>	12	21	10
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Reported	890		
Estimated	50		
TOTAL CURED AND IN CURE	940	1,029	683

MEAT SUMMARY

Cold Storage	1,273	1,223	9,787
Fresh	1,366	1,110	1,353
Cured and In Cure	940	1,029	683
TOTAL MEAT	3,579	3,362	11,823

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Oct. 1, 1954 Preliminary	Sept. 1, 1954 Revised	Oct. 1, 1953
- thousand pounds -			
<u>L A R D 1/</u>			
<u>Canada</u>	<u>3,111</u>	<u>3,963</u>	<u>2,309</u>
Maritimes	42	33	44
Quebec	284	282	454
Ontario	1,625	1,985	885
Manitoba	229	374	289
Saskatchewan	89	129	90
Alberta	562	803	419
British Columbia	280	357	128

EDIBLE TALLOW 1/

<u>Canada</u>	<u>2,580</u>	<u>2,879</u>	<u>1,709</u>
Maritimes	2	1	4
Quebec	314	502	357
Ontario	1,420	1,455	702
Manitoba	231	227	129
Saskatchewan	153	179	106
Alberta	336	289	296
British Columbia	124	226	115

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	Sept. 1, 1954	Sept. 1, 1953
	- thousand pounds -	
PORK	28,382	26,689
BEEF	20,557	33,813
VEAL	4,930	5,503
MUTTON & LAMB	857	1,231
<u>T O T A L</u>	<u>54,726</u>	<u>67,236</u>

1/ Manufacturers' stocks as reported to the Animal Products Section, Census of Industry Division plus Wholesale and other storage stocks as reported to Cold Storage Unit, Agriculture Division. Data for corresponding months in 1953 are revised on this basis.



STOCKS OF MEAT, LARD AND TALLOW REPORTED IN THE CITIES OF  
MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - OCTOBER 1, 1954 19.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,342	930	968	1,282	385
Beef	1,843	1,763	1,129	722	560
Veal	1,771	363	204	145	120
Mutton & Lamb	211	177	30	12	59
TOTAL	5,167	3,233	2,331	2,161	1,124
<u>FRESH</u>					
(Not Frozen, Inc. Fancy Meats)					
Pork	456	335	192	489	180
Beef	2,002	2,314	1,786	1,170	971
Veal	347	282	263	270	101
Mutton & Lamb	120	104	37	10	28
TOTAL	2,925	3,035	2,278	1,939	1,280
<u>CURED AND IN CURE</u>					
Pork	2,062	2,040	1,050	1,589	852
Beef	108	239	13	4	12
TOTAL	2,170	2,279	1,063	1,593	864
<u>Lard</u>	179	831	224	379	249
<u>Tallow</u>	250	865	227	198	114

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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