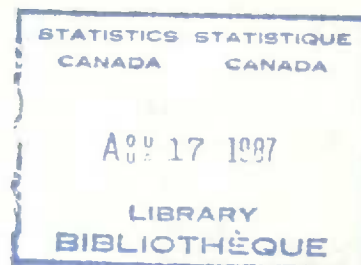




CANADA



STOCKS OF MEAT AND LARD

NOVEMBER, 1954

Memorandum



Published by Authority of

The Right Honourable C. D. Howe, Minister of Trade and Commerce

DOMINION BUREAU OF STATISTICS

Agriculture Division

Live Stock Section

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

1.

NOVEMBER 1, 1954

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

TOTAL MEAT STOCKS

The total of all meats in stocks at November 1, 1954 amounted to 53,784,000 lb. as compared with 53,157,000 lb. last month and 67,436,000 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 642,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at November 1 amounted to 22,365,000 lb. as compared with 21,269,000 lb. last month and 34,947,000 lb. at November 1, 1953. Current frozen holdings included 6,372,000 lb. of pork, 8,907,000 lb. of beef, 3,827,000 lb. of veal and 1,529,000 lb. of mutton and lamb. The remaining 1,750,000 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 19,383,000 lb. as compared with 18,363,000 lb. a month earlier and 19,824,000 lb. on November 1, 1953. The November 1 stocks consisted of 4,128,000 lb. of pork, 10,999,000 lb. of beef, 1,176,000 lb. veal and 750,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 2,330,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at November 1, 1954 were 12,036,000 lb. as compared with 13,525,000 lb. and 12,665,000 lb. last month and a year ago respectively. The current total consisted of 10,702,000 lb. of pork, 274,000 lb. of beef and an estimate of 1,060,000 lb. not classified as to kind.

LARD

The total stocks on November 1, 1954 were 2,065,000 lb. as compared with 2,942,000 lb. on October 1 and 2,534,000 lb. at November 1, 1953.

EDIBLE TALLOW

Stocks of edible tallow on November 1 were 2,119,000 lb. as compared with 2,558,000 lb. on October 1 and 2,163,000 lb. at November 1, 1953.

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	2	1	-
Middles 36/down	-	-	-
Rib Backs 20/down	3	1	14
Fore-ends 22/down	-	-	-
Sub-total	5	2	14
Hams & Gammons (a) 20/down	847	811	1,309
(b) 20/up	126	386	320
Backs (a) Boneless Skinless	314	466	193
(b) Loins 20/down	162	240	171
(c) Loins 20/up	11	17	18
Bellies (a) 16/down	993	1,207	258
(b) 16/up	56	154	52
Shoulders (a) 22/down	71	60	119
(b) 22/up	7	1	19
Butts	312	493	340
Picnics	176	319	470
Tenderloins	105	90	93
Spare Ribs	276	271	277
Trimming	342	664	476
Carcasses and Cuts:			
(a) Regular Hogs	27	49	99
(b) Sows, Rib Backs & Mids.	25	40	38
Unclassified	1,367	1,613	1,058
Sub-total	5,217	6,881	5,310
TOTAL	5,222	6,883	5,324
2. <u>Beef</u>			
(a) Bone in	1,919	1,666	12,185
(b) Boneless	4,748	4,462	6,231
TOTAL	6,667	6,128	18,416
3. <u>Veal</u>			
(a) Bone in	1,888	1,838	2,752
(b) Boneless	1,703	1,666	1,986
TOTAL	3,591	3,504	4,738
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	1,339	562	2,292
5. <u>Fancy Meats</u>			
(a) Pork	1,150	1,265	1,100
(b) Beef	2,240	2,511	2,573
(c) Veal	236	282	340
(d) Lamb	190	134	164
TOTAL	3,816	4,192	4,177
Reported	20,635		
Estimated	1,730		
TOTAL MEAT COLD STORAGE	22,365	21,269	34,947

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	4,128	4,126	5,058
2. Beef	10,999	12,109	12,572
3. Veal	1,176	1,691	1,687
4. Mutton & Lamb	750	437	507

Reported	17,053		
Estimated	2,330		
TOTAL FRESH	19,383	18,363	19,824

CURED AND IN CURE1. Pork

Wiltshires	2	2	1
Middles	-	1	-
Gammons	-	6	-
Rib Backs	8	1	6
Fore-ends	1	-	-
Sub-total	11	10	7

Hams (a) 20/down	3,412	4,276	4,559
(b) 20/up	65	143	119
Backs	689	891	730
Bellies (a) 16/down	2,569	2,882	2,846
(b) 16/up	117	154	129
Shoulders	19	16	36
Butts, Cottage Rolls	749	1,169	934
Picnics	988	1,282	1,275
Dry Salt Meats	372	227	192
Barrelled	854	809	525
Unclassified	857	1,144	894
Sub-total	10,691	12,993	12,239

TOTAL	10,702	13,003	12,246
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2. <u>Beef</u>	274	522	419
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Reported	10,976		
Estimated	1,060		
TOTAL CURED AND IN CURE	12,036	13,525	12,665

MEAT SUMMARY

Cold Storage	22,365	21,269	34,947
Fresh	19,383	18,363	19,824
Cured and In Cure	12,036	13,525	12,665

TOTAL ALL MEAT	53,784	53,157	67,436
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Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 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	91	43	69
(b) 20/up	18	12	20
Backs (a) Boneless Skinless	15	(37	-
(b) Loins 20/down	(51	8	44
(c) Loins 20/up	(9	10	15
Bellies (a) 16/down	(9	-	12
(b) 16/up	(22	15	-
Shoulders (a) 22/down	(22	-	13
(b) 22/up	12	14	-
Butts	12	14	21
Picnics	1/	7	1
Tenderloins	1/	2	1
Spare Ribs	18	6	12
Trimnings	23	20	14
Carcasses and Cuts:			
(a) Regular Hogs	4	5	7
(b) Sows, Rib Backs & Mids	-	1/	3
Unclassified	22	38	39
Sub-total	285	217	271
 TOTAL	285	217	271
2. <u>Beef</u>			
(a) Bone in	165	103	211
(b) Boneless	70	43	101
TOTAL	235	146	312
3. <u>Veal</u>			
(a) Bone in	52	69	109
(b) Boneless	41	8	22
TOTAL	93	77	131
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	210	62	289
5. <u>Fancy Meats</u>			
(a) Pork	104	52	49
(b) Beef	247	151	89
(c) Veal	4	11	17
(d) Lamb	9	9	15
TOTAL	364	223	170
 TOTAL MEAT COLD STORAGE	1,187	725	1,173

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, 1954 - MARITIMES

5.

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	217	187	202
2. Beef	284	303	302
3. Veal	16	55	39
4. Mutton & Lamb	78	38	40

TOTAL FRESH	595	583	583
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CURED AND IN CURE1. Pork

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

Hams (a) 20/down	165	198	194
(b) 20/up	-	-	14
Backs	20	11	15
Bellies (a) 16/down	(218	215	185
(b) 16/up	10	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	40	38	37
Picnics	54	54	67
Dry Salt Meats	3	3	1
Barrelled	172	104	77
Unclassified	27	22	70
Sub-total	699	655	660

TOTAL	699	655	660
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2. <u>Beef</u>	19	34	16
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TOTAL CURED AND IN CURE	718	689	676
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MEAT SUMMARY

Cold Storage	1,187	725	1,173
Fresh	595	583	583
Cured and In Cure	718	689	676
TOTAL	2,500	1,997	2,432

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	4
Fore-ends 22/down	-	-	-
Sub-total	-	-	4
Hams & Gammons (a) 20/down	221	289	439
(b) 20/up	9	37	48
Backs (a) Boneless Skinless	35	86	51
(b) Loins 20/down	17	(26	53
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	287	342	49
(b) 16/up	4	3	-
Shoulders (a) 22/down	9	7	4
(b) 22/up	-	-	-
Butts	9	125	64
Picnics	34	74	95
Tenderloins	9	13	26
Spare Ribs	35	34	30
Trimnings	90	135	79
Carcasses and Cuts:			
(a) Regular Hogs	(13	(43	70
(b) Sows, Rib Backs & Mids.	1	1	1
Unclassified	753	746	435
Sub-total	1,525	1,960	1,444
TOTAL	1,525	1,960	1,448
<u>2. Beef</u>			
(a) Bone in	581	493	1,045
(b) Boneless	1,867	1,606	2,305
TOTAL	2,448	2,099	3,350
<u>3. Veal</u>			
(a) Bone in	1,428	1,484	1,717
(b) Boneless	973	983	1,133
TOTAL	2,401	2,467	2,850
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	651	238	1,297
<u>5. Fancy Meats</u>			
(a) Pork	340	273	157
(b) Beef	350	429	474
(c) Veal	109	105	109
(d) Lamb	86	53	76
TOTAL	885	860	816
Reported	7,910		
Estimated	360		
TOTAL MEAT COLD STORAGE	8,270	7,624	9,761

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, 1954 - QUEBEC

7.

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	663	1,006	1,336
2. Beef	2,606	2,777	2,860
3. Veal	307	452	466
4. Mutton & Lamb	392	169	219
Reported	3,968		
Estimated	340		
TOTAL FRESH	4,308	4,404	4,881

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	585	959	864
(b) 20/up	17	11	37
Backs	84	120	110
Bellies (a) 16/down	(280	362	232
(b) 16/up)	20	16
Shoulders	7	13	30
Butts, Cottage Rolls	150	268	229
Picnics	253	366	298
Dry Salt Meats	18	26	26
Barrelled	395	432	243
Unclassified	486	482	380
Sub-total	2,275	3,059	2,465

TOTAL

	2,275	3,059	2,468
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2. Beef

	102	112	123
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Reported	2,377		
Estimated	170		
TOTAL CURED AND IN CURE	2,547	3,171	2,591

MEAT SUMMARY

Cold Storage	8,270	7,624	9,761
Fresh	4,308	4,404	4,881
Cured and In Cure	2,547	3,171	2,591
TOTAL MEAT	15,125	15,199	17,233

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1	1/	-
Fore-ends 22/down	-	-	-
Sub-total	1	-	-
Hams & Gammons (a) 20/down	134	177	395
(b) 20/up	22	27	84
Backs (a) Boneless Skinless	93	147	54
(b) Loins 20/down	7	17	6
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	152	227	56
(b) 16/up	15	17	14
Shoulders (a) 22/down	(27	16	61
(b) 22/up)	-	4
Butts	104	164	86
Picnics	10	25	66
Tenderloins	27	3	42
Spare Ribs	124	101	69
Trimnings	68	150	100
Carcasses and Cuts:			
(a) Regular Hogs	(5	1/	7
(b) Sows, Rib Backs & Mids.)	9	5
Unclassified	253	316	191
Sub-total	1,041	1,396	1,241
TOTAL	1,042	1,396	1,241
2. <u>Beef</u>			
(a) Bone in	274	260	1,014
(b) Boneless	1,449	1,357	1,702
TOTAL	1,723	1,617	2,716
3. <u>Veal</u>			
(a) Bone in	108	88	203
(b) Boneless	465	375	505
TOTAL	573	463	708
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	302	149	343
5. <u>Fancy Meats</u>			
(a) Pork	281	310	356
(b) Beef	723	723	733
(c) Veal	33	36	51
(d) Lamb	62	50	40
TOTAL	1,099	1,119	1,180
Reported	4,739		
Estimated	340		
TOTAL MEAT COLD STORAGE	5,079	4,744	6,188

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, 1954 - ONTARIO

9.

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,429	1,624	1,472
2. Beef	3,696	3,638	4,429
3. Veal	260	329	293
4. Mutton & Lamb	166	126	138

Reported	5,551		
Estimated	530		
TOTAL FRESH	6,081	5,717	6,332

CURED AND IN CURE1. Pork

Wiltshires	-	1/	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	3
Fore-ends	-	-	-
Sub-total	-	-	4

Hams (a) 20/down	1,507	1,672	1,818
(b) 20/up	16	10	12
Backs	337	438	311
Bellies (a) 16/down	812	839	966
(b) 16/up	8	16	14
Shoulders	1	3	1
Butts, Cottage Rolls	281	374	289
Picnics	340	449	453
Dry Salt Meats	288	140	120
Barrelled	174	188	99
Unclassified	283	482	343
Sub-total	4,047	4,611	4,426

TOTAL	4,047	4,611	4,430
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2. <u>Beef</u>	136	328	158
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Reported	4,183		
Estimated	270		
TOTAL CURED AND IN CURE	4,453	4,939	4,588

MEAT SUMMARY

Cold Storage	5,079	4,744	6,188
Fresh	6,081	5,717	6,332
Cured and In Cure	4,453	4,939	4,588

TOTAL MEAT	15,613	15,400	17,108
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Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	10
Fore-ends 22/down	-	-	-
Sub-total	-	-	10
Hams & Gammons (a) 20/down	53	31	37
(b) 20/up	21	110	54
Backs (a) Boneless Skinless	26	44	23
(b) Loins 20/down	(20	(51	16
(c) Loins 20/up			1
Bellies (a) 16/down	(99	176	-
(b) 16/up		83	-
Shoulders (a) 22/down	1/	1/	3
(b) 22/up	-	-	-
Butts	14	34	27
Picnics	28	34	21
Tenderloins	10	10	5
Spare Ribs	23	35	28
Trimnings	7	56	67
Carcasses and Cuts:			
(a) Regular Hogs	(25	1/	4
(b) Sows, Rib Backs & Mids.		1/	25
Unclassified	88	192	64
Sub-total	414	856	375
TOTAL	414	856	385
2. <u>Beef</u>			
(a) Bone in	203	127	731
(b) Boneless	807	643	1,285
TOTAL	1,010	770	2,016
3. <u>Veal</u>			
(a) Bone in	68	24	146
(b) Boneless	140	157	217
TOTAL	208	181	363
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	57	21	165
5. <u>Fancy Meats</u>			
(a) Pork	93	174	131
(b) Beef	311	374	380
(c) Veal	34	31	50
(d) Lamb	20	9	15
TOTAL	458	588	576
TOTAL MEAT COLD STORAGE	2,147	2,416	3,505

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, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	446	243	390
2. Beef	2,123	1,854	1,911
3. Veal	271	280	231
4. Mutton & Lamb	49	38	25
TOTAL FRESH	2,889	2,415	2,557
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	461	383	535
(b) 20/up	20	20	45
Backs	70	59	81
Bellies (a) 16/down	403	281	362
(b) 16/up	64	67	54
Shoulders	-	-	-
Butts, Cottage Rolls	39	54	75
Picnics	157	139	179
Dry Salt Meats	27	22	20
Barrelled	45	28	74
Unclassified	23	72	36
Sub-total	1,309	1,125	1,461
TOTAL	1,309	1,125	1,461
2. <u>Beef</u>	9	15	57
TOTAL CURED AND IN CURE	1,318	1,140	1,518
<u>MEAT SUMMARY</u>			
Cold Storage	2,147	2,416	3,505
Fresh	2,889	2,415	2,557
Cured and In Cure	1,318	1,140	1,518
TOTAL MEAT	6,354	5,971	7,580

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 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	79	45	43
(b) 20/up	8	35	29
Backs (a) Boneless Skinless	50	25	3
(b) Loins 20/down	35	40	14
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	31	71	-
(b) 16/up	1	15	9
Shoulders (a) 22/down	1/	2	3
(b) 22/up	-	-	-
Butts	26	35	22
Picnics	16	18	28
Tenderloins	15	3	2
Spare Ribs	14	29	12
Trimmings	27	49	18
Carcasses and Cuts:			
(a) Regular Hogs	-	-	2
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	57	76	66
Sub-total	359	443	252

TOTAL	359	443	252
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2. Beef

(a) Bone in	114	115	110
(b) Boneless	102	129	115
TOTAL	216	244	225

3. Veal

(a) Bone in	72	57	39
(b) Boneless	20	30	26
TOTAL	92	87	65

4. Mutton & Lamb

Carcasses and Cuts	11	7	25
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5. Fancy Meats

(a) Pork	47	92	52
(b) Beef	128	172	183
(c) Veal	13	26	21
(d) Lamb	2	2	2
TOTAL	190	292	258

TOTAL MEAT COLD STORAGE	868	1,073	825
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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 - NOVEMBER 1, 1954 - SASKATCHEWAN 13.

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	205	169	291
2. Beef	446	567	506
3. Veal	64	72	77
4. Mutton & Lamb	10	9	10
TOTAL FRESH	725	817	881
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	76	88	118
(b) 20/up	3	89	7
Backs	30	42	42
Bellies (a) 16/down	101	141	122
(b) 16/up	3	13	2
Shoulders	1/	-	-
Butts, Cottage Rolls	27	44	44
Picnics	50	83	72
Dry Salt Meats	6	7	8
Barrelled	1/	1/	-
Unclassified	18	8	8
Sub-total	314	515	423
TOTAL	314	515	423
2. <u>Beef</u>	-	10	46
TOTAL CURED AND IN CURE	314	525	469
<u>MEAT SUMMARY</u>			
Cold Storage	868	1,073	825
Fresh	725	817	881
Cured and In Cure	314	525	469
TOTAL MEAT	1,907	2,415	2,175

14. STOCKS OF MEAT IN COLD STORAGE - NOVEMBER 1, 1954 - ALBERTA

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 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	185	218	267
(b) 20/up	47	164	85
Backs (a) Boneless Skinless	36	125	54
(b) Loins 20/down	28	69	29
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	345	322	138
(b) 16/up	10	33	29
Shoulders (a) 22/down	13	(17	34
(b) 22/up	-)	14
Butts	75	116	116
Picnics	73	158	254
Tenderloins	14	23	15
Spare Ribs	31	46	97
Trimnings	1/	194	180
Carcasses and Cuts:			
(a) Regular Hogs	(3	(3	2
(b) Sows, Rib Backs & Mids	(3	(3	4
Unclassified	181	158	130
Sub-total	1,041	1,646	1,448
TOTAL	1,041	1,646	1,448
2. <u>Beef</u>			
(a) Bone in	209	244	499
(b) Boneless	139	497	307
TOTAL	348	741	806
3. <u>Veal</u>			
(a) Bone in	59	44	340
(b) Boneless	22	86	57
TOTAL	81	130	397
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	24	16	56
5. <u>Fancy Meats</u>			
(a) Pork	216	312	312
(b) Beef	260	491	485
(c) Veal	18	41	65
(d) Lamb	4	7	9
TOTAL	498	851	871
Reported	1,992		
Estimated	1,030		
TOTAL MEAT COLD STORAGE	3,022	3,384	3,578

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	756	701	1,110
2. Beef	827	1,928	1,543
3. Veal	172	391	421
4. Mutton & Lamb	14	22	37

Reported	1,769		
Estimated	1,460		
TOTAL FRESH	3,229	3,042	3,111

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(350	(721	725
(b) 20/up			3
Backs	59	132	107
Bellies (a) 16/down	(477	(745	708
(b) 16/up			43
Shoulders	-	-	5
Butts, Cottage Rolls	114	215	171
Picnics	90	148	151
Dry Salt Meats	11	20	11
Barrelled	66	52	29
Unclassified	21	64	42
Sub-total	1,188	2,097	1,995
 TOTAL	 1,188	 2,097	 1,995
2. <u>Beef</u>	4	11	9

Reported	1,192		
Estimated	620		
TOTAL CURED AND IN CURE	1,812	2,108	2,004

MEAT SUMMARY

Cold Storage	3,022	3,384	3,578
Fresh	3,229	3,042	3,111
Cured and In Cure	1,812	2,108	2,004
TOTAL MEAT	8,063	8,534	8,693

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

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 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	(85	(9	59
(b) 20/up	-	-	-
Backs (a) Boneless Skinless	59	38	8
(b) Loins 20/down	(15	(10	9
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	96	(62	3
(b) 16/up	-	-	-
Shoulders (a) 22/down	2	1	1
(b) 22/up	-	-	1
Butts	72	5	4
Picnics	13	3	5
Tenderloins	27	36	2
Spare Ribs	31	20	29
Trimmings	55	60	18
Carcasses and Cuts:			
(a) Regular Hogs	2	3	7
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	99	118	133
Sub-total	556	365	279
TOTAL	556	365	279
2. <u>Beef</u>			
(a) Bone in	373	324	8,575
(b) Boneless	314	187	416
TOTAL	687	511	8,991
3. <u>Veal</u>			
(a) Bone in	101	72	198
(b) Boneless	42	27	26
TOTAL	143	99	224
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	84	69	117
5. <u>Fancy Meats</u>			
(a) Pork	69	52	43
(b) Beef	221	171	229
(c) Veal	25	32	27
(d) Lamb	7	4	7
TOTAL	322	259	306
TOTAL MEAT COLD STORAGE	1,792	1,303	9,917

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, 1954 - BRITISH COLUMBIA 17.

Kind and Classification	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	412	196	257
2. Beef	1,017	1,042	1,024
3. Veal	86	112	160
4. Mutton & Lamb	41	35	38
<u>TOTAL FRESH</u>	<u>1,556</u>	<u>1,385</u>	<u>1,479</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>-</u>
Hams (a) 20/down	269	262	305
(b) 20/up	8	6	1
Backs	89	89	64
Bellies (a) 16/down	320	(327	271
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	98	176	89
Picnics	44	43	55
Dry Salt Meats	19	9	6
Barrelled	-	1/	3
Unclassified	23	29	15
Sub-total	<u>870</u>	<u>941</u>	<u>809</u>
TOTAL	<u>870</u>	<u>941</u>	<u>809</u>
2. <u>Beef</u>	4	12	10
<u>TOTAL CURED AND IN CURE</u>	<u>874</u>	<u>953</u>	<u>819</u>
<u>MEAT SUMMARY</u>			
Cold Storage	1,792	1,303	9,917
Fresh	1,556	1,385	1,479
Cured and In Cure	874	953	819
<u>TOTAL MEAT</u>	<u>4,222</u>	<u>3,641</u>	<u>12,215</u>

18.

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Nov. 1, 1954 Preliminary	Oct. 1, 1954 Revised	Nov. 1, 1953
- thousand pounds -			
<u>L A R D 1/</u>			
Canada	2,065	2,942	2,534
Maritimes	45	49	28
Quebec	192	286	342
Ontario	1,057	1,445	103
Manitoba	174	202	267
Saskatchewan	59	90	61
Alberta	381	612	601
British Columbia	177	258	132

EDIBLE TALLOW 1/

Canada	2,119	2,558	2,163
Maritimes	1	2	1
Quebec	256	316	408
Ontario	1,099	1,407	910
Manitoba	223	237	280
Saskatchewan	187	160	128
Alberta	219	313	303
British Columbia	134	123	133

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	Oct. 1, 1954	Oct. 1, 1953
	- thousand pounds -	
PORK	25,277	19,132
BEEF	21,270	34,290
VEAL	5,477	6,148
MUTTON & LAMB	1,133	1,689
<u>T O T A L</u>	53,157	61,259

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

19.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - NOVEMBER 1, 1954

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,258	776	484	1,047	604
Beef	2,290	1,964	1,304	422	863
Veal	1,771	481	227	79	157
Mutton & Lamb	548	341	77	12	79
TOTAL	5,867	3,562	2,092	1,560	1,703
<u>FRESH</u>					
(Not Frozen, Inc. Fancy Meats)					
Pork	488	383	432	604	404
Beef	1,930	2,739	2,004	602	955
Veal	247	222	263	127	80
Mutton & Lamb	333	151	49	6	38
TOTAL	2,998	3,495	2,748	1,339	1,477
<u>CURED AND IN CURE</u>					
Pork	1,600	2,040	921	1,004	844
Beef	100	121	7	3	4
TOTAL	1,700	2,161	928	1,007	848
<u>Lard</u>	129	444	169	236	157
<u>Tallow</u>	210	749	220	156	128

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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