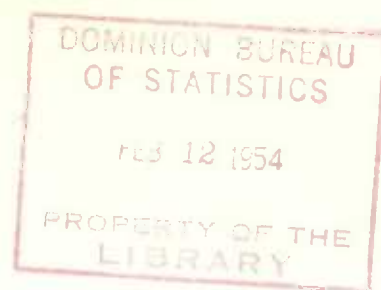


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CANADA



STOCKS OF MEAT AND LARD

FEBRUARY, 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.

FEBRUARY 1, 1954

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

TOTAL MEAT STOCKS

The total of all meats in stocks at February 1, 1954 amounted to 69,435,000 lb. as compared with 75,415,000 lb. last month and 109,134,000 lb. a year ago. A summary of stocks at January 1, 1953 by kinds of meat will be found on page 18 of this report. In addition there were 701,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at February 1 amounted to 40,043,000 lb. as compared with 49,653,000 lb. last month and 79,268,000 lb. at February 1, 1953. Current frozen holdings included 4,909,000 lb. of pork, 13,802,000 lb. of beef, 1,059,000 lb. of veal and 316,000 lb. of mutton and lamb. The remaining 2,520,000 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 February 1 were 18,252,000 lb. as compared with 14,828,000 lb. a month earlier and 16,703,000 lb. on February 1, 1953. The February 1 stocks consisted of 3,390,000 lb. of pork, 11,671,000 lb. of beef, 828,000 lb. veal and 213,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 2,150,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at February 1, 1954 were 11,140,000 lb. as compared with 10,934,000 lb. and 13,163,000 lb. last month and a year ago respectively. The current total consisted of 9,619,000 lb. of pork, 501,000 lb. of beef and an estimate of 1,020,000 lb. not classified as to kind.

LARD

The total stocks on February 1 were 3,145,000 lb. as compared with 3,787,000 lb. last month and 5,289,000 lb. at February 1, 1953.

EDIBLE TALLOW

Stocks of edible tallow on February 1 were 2,925,000 lb. as compared with 2,198,000 lb. last month and 2,895,000 lb. at February 1, 1953.

1/ This report does not include stocks of canned meats. Stocks of these products at December 1, 1953 the latest available data, were 61,326,000 lb. of which 54,298,000 pounds were canned pork products 5,177,000 lb. canned beef and 1,851,000 lb. other canned meat products.

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	14	9	379
Fore-ends 22/down	<u>1</u>	<u>1</u>	<u>-</u>
Sub-total	15	10	379
Hams & Gammons (a) 20/down	3,701	2,261	13,476
(b) 20/up	216	214	87
Backs (a) Boneless Skinless	1,277	1,302	5,780
(b) Loins 20/down	179	258	761
(c) Loins 20/up	15	15	6
Bellies (a) 16/down	3,441	3,868	10,294
(b) 16/up	294	112	8
Shoulders: (a) 22/down	129	206	4,780
(b) 22/up	9	23	17
Butts	1,381	1,083	806
Picnics	1,408	1,109	976
Tenderloins	166	197	473
Spare Ribs	458	784	1,387
Trimnings	780	1,117	1,921
Carcasses and Cuts:			
(a) Regular Hogs	117	74	117
(b) Sows, Rib Backs & Mids.	16	63	20
Unclassified	<u>1,704</u>	<u>1,724</u>	<u>4,833</u>
Sub-total	15,291	14,410	45,742
TOTAL	<u>15,306</u>	<u>14,420</u>	<u>46,121</u>
<u>2. Beef</u>			
(a) Bone in	4,558	12,518	10,059
(b) Boneless	<u>8,156</u>	<u>9,984</u>	<u>11,706</u>
TOTAL	12,714	22,502	21,765
<u>3. Veal</u>			
(a) Bone in	1,826	2,719	1,301
(b) Boneless	<u>1,131</u>	<u>1,735</u>	<u>839</u>
TOTAL	2,957	4,454	2,140
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	2,562	3,097	3,468
<u>5. Fancy Meats</u>			
(a) Pork	1,519	2,008	1,952
(b) Beef	2,151	2,681	3,416
(c) Veal	231	316	195
(d) Lamb	<u>105</u>	<u>175</u>	<u>211</u>
TOTAL	3,984	5,180	5,774
Reported	37,523		
Estimated	2,520		
TOTAL MEAT COLD STORAGE	40,043	49,653	79,268

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

3.

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	3,390	4,007	4,671
2. Beef	11,671	9,900	11,225
3. Veal	828	663	583
4. Mutton & Lamb	213	258	224
Reported	16,102		
Estimated	2,150		
TOTAL FRESH	18,252	14,828	16,703
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles	-	-	-
Gammons	3	4	-
Rib Backs	-	1	12
Fore-ends	-	-	-
Sub-total	<u>3</u>	<u>5</u>	<u>14</u>
Hams (a) 20/down	3,061	3,062	4,690
(b) 20/up	54	114	54
Backs	677	753	809
Bellies (a) 16/down	2,534	2,866	3,043
(b) 16/up	135	111	103
Shoulders	10	18	29
Butts, Cottage Rolls	757	784	810
Picnics	960	899	948
Dry Salt Meats	175	217	247
Barrelled	683	801	1,133
Unclassified	590	690	842
Sub-total	<u>9,616</u>	<u>10,315</u>	<u>12,708</u>
TOTAL	<u>9,619</u>	<u>10,320</u>	<u>12,722</u>
2. <u>Beef</u>	501	614	441
Reported	10,120		
Estimated	1,020		
TOTAL CURED AND IN CURE	11,140	10,934	13,163
<u>MEAT SUMMARY</u>			
Cold Storage	40,043	49,653	79,268
Fresh	18,252	14,828	16,703
Cured and In Cure	11,140	10,934	13,163
TOTAL ALL MEAT	<u>69,435</u>	<u>75,415</u>	<u>109,134</u>

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>COLD STORAGE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	49	119	48
(b) 20/up	24	23	11
Backs (a) Boneless Skinless	1/	1/	28
(b) Loins 20/down	(36	(49	12
(c) Loins 20/up			2
Bellies (a) 16/down	220	250	59
(b) 16/up	-	-	-
Shoulders (a) 22/down	14	15	11
(b) 22/up	-	-	1
Butts	13	44	1
Picnics	1/	1/	-
Tenderloins	2	8	5
Spare Ribs	9	28	2
Trimmings	5	58	29
Carcasses and Cuts:			
(a) Regular Hogs	9	4	7
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	129	107	105
Sub-total	510	705	321
TOTAL	510	705	321
2. <u>Beef</u>			
(a) Bone in	199	186	174
(b) Boneless	222	341	355
TOTAL	421	527	529
3. <u>Veal</u>			
(a) Bone in	52	94	47
(b) Boneless	58	28	6
TOTAL	110	122	53
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	204	383	516
5. <u>Fancy Meats</u>			
(a) Fork	75	82	99
(b) Beef	132	89	113
(c) Veal	3	16	11
(d) Lamb	5	10	15
TOTAL	215	197	238

TOTAL MEAT COLD STORAGE 1,460 1,934 1,657

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	168	123	133
2. Beef	305	153	259
3. Veal	20	19	22
4. Mutton & Lamb	18	19	10
<u>TOTAL FRESH</u>	<u>511</u>	<u>314</u>	<u>424</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles	-	-	-
Gammons	1/	-	-
Rib Backs	-	-	2
Fore-ends	-	-	-
Sub-total	-	-	4
Hams (a) 20/down	(151	(138	174
(b) 20/up			5
Backs	7	16	6
Bellies (a) 16/down	161	197	178
(b) 16/up	12	6	1
Shoulders	1/	-	-
Butts, Cottage Rolls	25	14	23
Picnics	52	28	27
Dry Salt Meats	1/	14	2
Barrelled	150	132	132
Unclassified	36	27	16
Sub-total	594	572	564
• TOTAL	594	572	568
2. <u>Beef</u>	43	87	29
<u>TOTAL CURED AND IN CURE</u>	<u>637</u>	<u>659</u>	<u>597</u>
<u>MEAT SUMMARY</u>			
Cold Storage	1,460	1,934	1,657
Fresh	511	314	424
Cured and In Cure	637	659	597
<u>TOTAL MEAT</u>	<u>2,608</u>	<u>2,907</u>	<u>2,678</u>

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 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	1,505	786	2,496
(b) 20/up	39	31	-
Backs (a) Boneless Skinless	156	173	765
(b) Loins 20/down	34	50	208
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	827	(808	1,578
(b) 16/up	16	-	-
Shoulders (a) 22/down	19	13	301
(b) 22/up	-	-	2
Butts	549	345	177
Picnics	583	389	180
Tenderloins	4	12	12
Spare Ribs	30	84	25
Trimnings	82	61	277
Carcasses and Cuts:			
(a) Regular Hogs	72	58	80
(b) Sows, Rib Backs & Mids.	-	2	1
Unclassified	593	492	766
Sub-total	4,509	3,304	6,868
TOTAL	4,509	3,304	6,868
2. <u>Beef</u>			
(a) Bone in	977	950	836
(b) Boneless	2,644	3,178	2,891
TOTAL	3,621	4,128	3,727
3. <u>Veal</u>			
(a) Bone in	890	1,251	651
(b) Boneless	593	780	405
TOTAL	1,483	2,031	1,056
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	1,569	1,618	1,625
5. <u>Fancy Meats</u>			
(a) Pork	183	200	209
(b) Beef	331	423	469
(c) Veal	103	113	60
(d) Lamb	45	57	83
TOTAL	662	793	821
Reported	11,644		
Estimated	80		
TOTAL MEAT COLD STORAGE	11,724	11,874	14,097

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 - FEBRUARY 1, 1954 - QUEBEC

7.

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	671	794	995
2. Beef	2,377	2,374	2,246
3. Veal	260	238	116
4. Mutton & Lamb	48	106	55
Reported	3,356		
Estimated	480		
<u>TOTAL FRESH</u>	<u>3,836</u>	<u>3,512</u>	<u>3,412</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	1/	1/	-
Rib Backs	-	1/	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	600	487	833
(b) 20/up	5	3	5
Backs	82	83	134
Bellies (a) 16/down	243	(242	314
(b) 16/up	13)	-
Shoulders	1/	1/	20
Butts, Cottage Rolls	211	171	201
Picnics	239	219	254
Dry Salt Meats	5	9	115
Barrelled	337	418	658
Unclassified	268	262	381
Sub-total	<u>2,003</u>	<u>1,894</u>	<u>2,915</u>
TOTAL	<u>2,003</u>	<u>1,894</u>	<u>2,915</u>
2. <u>Beef</u>	120	148	88
Reported			
Estimated			
<u>TOTAL CURED AND IN CURE</u>	<u>2,123</u>	<u>2,042</u>	<u>3,003</u>
<u>MEAT SUMMARY</u>			
Cold Storage	11,724	11,874	14,097
Fresh	3,836	3,512	3,412
Cured and In Cure	2,123	2,042	3,003
<u>TOTAL MEAT</u>	<u>17,683</u>	<u>17,428</u>	<u>20,512</u>

8. STOCKS OF MEAT IN COLD STORAGE - FEBRUARY 1, 1954 - ONTARIO

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	2
Fore-ends 22/down	-	-	-
Sub-total	-	-	2
Hams & Gammons (a) 20/down	762	333	3,382
(b) 20/up	55	64	18
Backs (a) Boneless Skinless	305	179	1,473
(b) Loins 20/down	14	(33	208
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	332	360	3,059
(b) 16/up	38	39	5
Shoulders (a) 22/down	(75	(67	1,019
(b) 22/up	-	-	12
Butts	285	63	51
Picnics	246	86	37
Tenderloins	43	30	92
Spare Ribs	87	177	208
Trimnings	64	129	236
Carcasses and Cuts:			
(a) Regular Hogs	(26	(11	17
(b) Sows, Rib Backs & Mids.	-	-	6
Unclassified	337	279	479
Sub-total	2,669	1,850	10,302
TOTAL	2,669	1,850	10,304
2. <u>Beef</u>			
(a) Bone in	514	843	630
(b) Boneless	2,369	2,547	4,068
TOTAL	2,883	3,390	4,698
3. <u>Veal</u>			
(a) Bone in	90	116	109
(b) Boneless	266	474	183
TOTAL	356	590	292
4. <u>Mutton & Lamb</u>			
Carcasses & Cuts	488	539	883
5. <u>Fancy Meats</u>			
(a) Pork	241	366	396
(b) Beef	568	719	648
(c) Veal	19	34	17
(d) Lamb	29	54	53
TOTAL	857	1,173	1,114
Reported	7,253		
Estimated	640		
TOTAL MEAT COLD STORAGE	7,893	7,542	17,291

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	914	1,290	1,023
2. Beef	4,293	3,575	4,576
3. Veal	151	111	147
4. Mutton & Lamb	90	65	73
Reported	5,448		
Estimated	600		
<u>TOTAL FRESH</u>	<u>6,048</u>	<u>5,041</u>	<u>5,819</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	4
Fore-ends	-	-	-
Sub-total	-	-	4
Hams (a) 20/down	1,161	1,096	1,576
(b) 20/up	15	12	10
Backs	336	419	380
Bellies (a) 16/down	704	860	916
(b) 16/up	17	11	8
Shoulders	1	4	6
Butts, Cottage Rolls	263	228	275
Picnics	272	291	334
Dry Salt Meats	103	136	89
Barrelled	138	184	268
Unclassified	208	249	277
Sub-total	<u>3,217</u>	<u>3,490</u>	<u>4,139</u>
<u>TOTAL</u>	<u>3,217</u>	<u>3,490</u>	<u>4,143</u>
2. <u>Beef</u>	311	263	224
Reported	3,528		
Estimated	550		
<u>TOTAL CURED AND IN CURE</u>	<u>4,078</u>	<u>3,753</u>	<u>4,367</u>
<u>MEAT SUMMARY</u>			
Cold Storage	7,893	7,542	17,291
Fresh	6,048	5,041	5,819
Cured and In Cure	4,078	3,753	4,367
<u>TOTAL MEAT</u>	<u>18,019</u>	<u>16,336</u>	<u>27,477</u>

10. STOCKS OF MEAT IN COLD STORAGE - FEBRUARY 1, 1954 - MANITOBA

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	373
Fore-ends 22/down	1/	1/	-
Sub-total	-	-	373
Hams & Gammons (a) 20/down	(343	140	3,697
(b) 20/up		18	-
Backs (a) Boneless Skinless	463	340	1,902
(b) Loins 20/down	(36	30	68
(c) Loins 20/up		-	-
Bellies (a) 16/down	571	(757	2,637
(b) 16/up	218		-
Shoulders (a) 22/down	1/	(7	1,333
(b) 22/up	-		-
Butts	78	115	43
Picnics	85	85	58
Tenderloins	12	18	101
Spare Ribs	32	79	313
Trimnings	96	151	459
Carcasses and Cuts:			
(a) Regular Hogs	1/	(16	9
(b) Sows, Rib Backs & Mids.	-		11
Unclassified	158	138	2,852
Sub-total	2,092	1,894	13,483
TOTAL	2,092	1,894	13,856
2. <u>Beef</u>			
(a) Bone in	732	1,410	2,354
(b) Boneless	1,684	2,373	2,572
TOTAL	2,416	3,783	4,926
3. <u>Veal</u>			
(a) Bone in	211	393	62
(b) Boneless	106	250	132
TOTAL	317	643	194
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts:	211	255	120
5. <u>Fancy Meats</u>			
(a) Pork	184	266	380
(b) Beef	397	481	583
(c) Veal	24	30	28
(d) Lamb	8	27	24
TOTAL	613	804	1,015
Reported	5,649		
Estimated	350		
TOTAL MEAT COLD STORAGE	5,999	7,379	20,111

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 - FEBRUARY 1, 1954 - MANITOBA

11.

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	354	343	685
2. Beef	1,938	1,375	1,496
3. Veal	180	78	127
4. Mutton & Lamb	19	15	19
Reported	2,491		
Estimated	170		
TOTAL FRESH	2,661	1,811	2,327

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	6
Fore-ends	-	-	-
Sub-total	-	-	6

Hams (a) 20/down	484	450	520
(b) 20/up	22	10	20
Backs	60	48	34
Bellies (a) 16/down	424	393	417
(b) 16/up	68	49	63
Shoulders	-	-	-
Butts, Cottage Rolls	57	67	31
Picnics	165	103	92
Dry Salt Meats	25	35	14
Barrelled	28	1	50
Unclassified	30	103	92
Sub-total	1,363	1,258	1,533

TOTAL	1,363	1,258	1,339
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2. Beef

	7	98	61
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Reported	1,370		
Estimated	130		
TOTAL CURED AND IN CURE	1,500	1,356	1,400

MEAT SUMMARY

Cold Storage	5,999	7,379	20,111
Fresh	2,661	1,811	2,327
Cured and In Cure	1,500	1,356	1,400
TOTAL	10,160	10,546	23,838

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1955
- 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	118	138	1,059
(b) 20/up	27	20	20
Backs (a) Boneless Skinless	63	143	272
(b) Loins 20/down	13	(19	107
(c) Loins 20/up	-	(1	1
Bellies (a) 16/down	252	232	822
(b) 16/up	5	8	3
Shoulders (a) 22/down	9	11	488
(b) 22/up	-	-	-
Butts	109	117	141
Picnics	123	103	164
Tenderloins	21	21	55
Spare Ribs	62	92	211
Trimmings	103	75	134
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	129	198	256
Sub-total	1,034	1,177	3,733
TOTAL	1,034	1,177	3,733
2. <u>Beef</u>			
(a) Bone in	152	143	130
(b) Boneless	355	381	220
TOTAL	507	524	350
3. <u>Veal</u>			
(a) Bone in	48	63	39
(b) Boneless	25	52	17
TOTAL	73	115	56
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	30	22	20
5. <u>Fancy Meats</u>			
(a) Pork	242	244	244
(b) Beef	185	194	215
(c) Veal	25	24	11
(d) Lamb	1	1	1
TOTAL	453	463	471
TOTAL MEAT COLD STORAGE	2,097	2,501	4,630

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	207	244	365
2. Beef	547	358	323
3. Veal	26	17	11
4. Mutton & Lamb	4	2	4

TOTAL FRESH	784	601	701
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CURED AND IN CURE1. Pork

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

Hams (a) 20/down	93	107	420
(b) 20/up	3	6	4
Backs	28	21	32
Bellies (a) 16/down	((118
(b) 16/up	124	120	5
Shoulders	-	-	-
Butts, Cottage Rolls	24	18	13
Picnics	61	42	35
Dry Salt Meats	6	5	3
Barrelled	-	-	-
Unclassified	10	8	10
Sub-total	349	327	640

TOTAL	349	327	640
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2. <u>Beef</u>	-	-	9
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TOTAL CURED AND IN CURE	349	327	649
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MEAT SUMMARY

Cold Storage	2,097	2,301	4,630
Fresh	784	601	701
Cured and In Cure	349	327	649
TOTAL MEAT	3,230	3,229	5,980

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	801	690	2,246
(b) 20/up	61	58	38
Backs (a) Boneless Skinless	231	314	1,262
(b) Loins 20/down	34	60	74
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,034	1,267	1,765
(b) 16/up	17	50	-
Shoulders (a) 22/down	(100	1,627
(b) 22/up	13	14	2
Butts	265	337	316
Picnics	297	379	499
Tenderloins	60	86	171
Spare Ribs	87	205	241
Trimnings	364	591	747
Carcasses and Cuts:			
(a) Regular Hogs	-	-	2
(b) Sows, Rib Backs & Mids.	1/	1/	2
Unclassified	311	478	245
Sub-total	3,575	4,629	9,237
TOTAL	3,575	4,629	9,237
<u>2. Beef</u>			
(a) Bone in	324	491	781
(b) Boneless	411	520	574
TOTAL	735	1,011	1,355
<u>3. Veal</u>			
(a) Bone in	312	508	116
(b) Boneless	59	121	7
TOTAL	371	629	123
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	133	166	110
<u>5. Fancy Meats</u>			
(a) Pork	560	784	533
(b) Beef	404	521	396
(c) Veal	41	75	47
(d) Lamb	6	8	21
TOTAL	1,011	1,388	997
Reported	5,825		
Estimated	1,080		
TOTAL MEAT COLD STORAGE	6,905	7,823	11,822

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	885	1,014	1,165
2. Beef	1,294	1,207	1,333
3. Veal	151	151	114
4. Mutton & Lamb	20	14	29
Reported	2,350		
Estimated	600		
TOTAL FRESH	2,950	2,386	2,641

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(429	(639	744
(b) 20/up			8
Backs	116	90	140
Bellies (a) 16/down	571	701	609
(b) 16/up	20	30	26
Shoulders	1/	2	3
Butts, Cottage Rolls	99	163	130
Picnics	143	157	139
Dry Salt Meats	29	12	13
Barrelled	27	35	17
Unclassified	37	69	41
Sub-total	1,471	1,898	1,870
TOTAL	1,471	1,898	1,870

2. Beef

	9	9	17
Reported	1,480		
Estimated	240		
TOTAL CURED AND IN CURE	1,720	1,907	1,887

MEAT SUMMARY

Cold Storage	6,905	7,823	11,822
Fresh	2,950	2,386	2,641
Cured and In Cure	1,720	1,907	1,887
TOTAL MEAT	11,575	12,116	16,350

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

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
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- thousand pounds -

COLD STORAGE (Frozen)

1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	4
Fore-ends 22/down	-	-	-
Sub-total	-	-	4
Hams & Gammons (a) 20/down	133	55	548
(b) 20/up	-	-	-
Backs (a) Boneless Skinless	52	127	78
(b) Loins 20/down	(32	84
(c) Loins 20/up	27	-	3
Bellies (a) 16/down	205	209	374
(b) 16/up	-	-	-
Shoulders (a) 22/down	2	2	1
(b) 22/up	-	-	-
Butts	82	62	77
Picnics	25	27	38
Tenderloins	24	22	37
Spare Ribs	151	119	387
Trimnings	66	52	39
Carcasses and Cuts:			
(a) Regular Hogs	1/	2	2
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	150	152	150
Sub-total	917	861	1,798

TOTAL 917 861 1,802

2. Beef

(a) Bone in	1,660	8,495	5,154
(b) Boneless	471	644	1,026
TOTAL	2,131	9,139	6,180

3. Veal

(a) Bone in	223	294	277
(b) Boneless	24	30	89
TOTAL	247	324	366

4. Mutton & Lamb

Carcasses and Cuts	127	114	194
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5. Fancy Meats

(a) Pork	34	66	91
(b) Beef	114	254	992
(c) Veal	16	24	21
(d) Lamb	9	18	14
TOTAL	173	362	1,118

Reported	3,595		
Estimated	370		
TOTAL MEAT COLD STORAGE	3,965	10,800	9,660

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - FEBRUARY 1, 1954 - BRITISH COLUMBIA 17.

Kind and Classification	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	191	199	307
2. Beef	917	878	992
3. Veal	40	49	46
4. Mutton & Lamb	14	37	34
Reported	1,162		
Estimated	300		
<u>TOTAL FRESH</u>	<u>1,462</u>	<u>1,163</u>	<u>1,379</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	152	(228	423
(b) 20/up	-)	2
Backs	48	76	83
Bellies (a) 16/down	312	368	491
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	58	123	137
Picnics	28	59	67
Dry Salt Meats	6	6	11
Barrelled	1/	-	8
Unclassified	18	21	25
Sub-total	622	881	1,247
<u>TOTAL</u>	<u>622</u>	<u>881</u>	<u>1,247</u>
2. <u>Beef</u>	11	9	13
Reported	633		
Estimated	100		
<u>TOTAL CURED AND IN CURE</u>	<u>733</u>	<u>890</u>	<u>1,260</u>
<u>MEAT SUMMARY</u>			
Cold Storage	3,965	10,800	9,660
Fresh	1,462	1,163	1,379
Cured and In Cure	733	890	1,260
<u>TOTAL MEAT</u>	<u>6,160</u>	<u>12,853</u>	<u>12,299</u>

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Feb. 1, 1954 Preliminary	Jan. 1, 1954 Revised	Feb. 1, 1953
<hr/>			
- thousand pounds -			
<u>L A R D 3/</u>			
<u>Canada</u>	<u>3,145 1/</u>	<u>3,787</u>	<u>5,289</u>
Maritimes	72	108	14
Quebec	471	513	296
Ontario	829	993	1,102
Manitoba	251	263	1,526
Saskatchewan	167	310	478
Alberta	867	1,300	1,706
British Columbia	188	300	167

EDIBLE TALLOW 3/

<u>Canada</u>	<u>2,925 2/</u>	<u>2,198</u>	<u>2,895</u>
Maritimes	3	4	1
Quebec	845	615	984
Ontario	847	671	1,060
Manitoba	271	238	248
Saskatchewan	216	160	164
Alberta	445	371	295
British Columbia	98	139	143

SUMMARY OF MEAT STOCKS

	Jan. 1, 1954	Jan. 1, 1953
<hr/>		
<u>C A N A D A</u>	- thousand pounds -	
PORK	30,755	68,813
BEEF	35,697	32,961
VEAL	5,433	3,891
MUTTON & LAMB	3,530	4,482
<u>T O T A L</u>	<u>75,415</u>	<u>110,147</u>

1/ Including an estimate of 300,000 lb.

2/ Including an estimate of 200,000 lb.

3/ These data are for finished inventory stocks in hands of manufacturers and stocks in wholesale positions.

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

19.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>GOLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	3,360	1,356	2,276	3,514	922
Beef	3,193	2,552	2,813	600	2,037
Veal	1,101	255	341	339	244
Mutton & Lamb	1,159	392	219	36	81
TOTAL	8,813	4,555	5,649	4,489	3,284
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	354	260	354	708	181
Beef	1,770	3,164	1,938	936	842
Veal	204	120	180	89	32
Mutton & Lamb	35	77	19	15	12
TOTAL	2,363	3,621	2,491	1,748	1,067
<u>CURED AND IN CURE</u>					
Pork	1,533	1,774	1,363	1,310	595
Beef	114	273	7	3	10
TOTAL	1,647	2,047	1,370	1,313	605
<u>Lard</u>	383	293	251	734	152
<u>Tallow</u>	784	671	271	302	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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