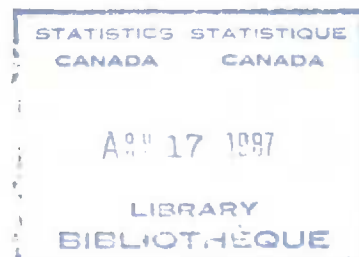


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~~Mr. Norton~~  
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CANADA



STOCKS OF  
MEAT AND LARD  
SEPTEMBER, 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.

SEPTEMBER 1, 1954

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

TOTAL MEAT STOCKS

The total of all meats in stocks at September 1, 1954 amounted to 55,639,000 lb. as compared with 68,062,000 lb. last month and 67,236,000 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 382,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at September 1 amounted to 26,308,000 lb. as compared with 37,406,000 lb. last month and 40,360,000 lb. at September 1, 1953. Current frozen holdings included 10,367,000 lb. of pork, 7,199,000 lb. of beef, 3,358,000 lb. of veal and 414,000 lb. of mutton and lamb. The remaining 4,970,000 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 17,021,000 lb. as compared with 17,252,000 lb. a month earlier and 15,486,000 lb. on September 1, 1953. The September 1 stocks consisted of 3,079,000 lb. of pork, 10,426,000 lb. of beef, 987,000 lb. veal and 299,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 2,230,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at September 1, 1954 were 12,310,000 lb. as compared with 13,404,000 lb. and 11,390,000 lb. last month and a year ago respectively. The current total consisted of 10,269,000 lb. of pork, 491,000 lb. of beef and an estimate of 1,550,000 lb. not classified as to kind.

LARD

The total stocks on September 1, 1954 were 4,081,000 lb. as compared with 6,305,000 lb. on August 1 and 3,308,000 lb. at September 1, 1953.

EDIBLE TALLOW

Stocks of edible tallow on September 1 were 3,029,000 lb. as compared with 2,793,000 lb. on August 1 and 2,597,000 lb. at September 1, 1953.

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1/ This report does not include stocks of canned meats. Stocks of these products at August 1, 1954 the latest available data, were 13,298,000 lb. of which 5,935,000 pounds were canned pork products 5,353,000 lb. canned beef and 2,010,000 lb. other canned meat products.

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	9	15
Fore-ends 22/down	-	-	-
Sub-total	1	9	15
Hams & Gammons (a) 20/down	1,155	3,617	902
(b) 20/up	515	669	319
Backs (a) Boneless Skinless	1,266	3,482	1,919
(b) Loins 20/down	250	362	1,066
(c) Loins 20/up	12	10	44
Bellies (a) 16/down	1,908	4,915	1,205
(b) 16/up	151	604	69
Shoulders (a) 22/down	97	172	176
(b) 22/up	7	11	41
Butts	795	2,002	1,651
Picnics	581	1,851	801
Tenderloins	156	243	69
Spare Ribs	291	470	393
Trimmings	698	1,352	943
Carcasses and Cuts:			
(a) Regular Hogs	41	39	100
(b) Sows, Rib Backs & Mids.	22	100	59
Unclassified	1,451	2,396	1,437
Sub-total	9,396	22,295	11,194
TOTAL	9,397	22,304	11,209
2. <u>Beef</u>			
(a) Bone in	1,537	2,006	13,435
(b) Boneless	3,477	4,719	6,957
TOTAL	5,014	6,725	20,392
3. <u>Veal</u>			
(a) Bone in	1,629	1,964	1,998
(b) Boneless	1,466	1,566	1,781
TOTAL	3,095	3,530	3,779
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	340	429	752
5. <u>Fancy Meats</u>			
(a) Pork	970	1,496	1,140
(b) Beef	2,185	2,576	2,635
(c) Veal	263	297	352
(d) Lamb	74	49	101
TOTAL	3,492	4,418	4,228
Reported	21,338		
Estimated	4,970		
TOTAL MEAT COLD STORAGE	26,308	37,406	40,360



Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	3,079	4,261	3,364
2. Beef	10,426	11,274	10,372
3. Veal	987	1,413	1,372
4. Mutton & Lamb	299	304	378
Reported	14,791		
Estimated	2,230		
<u>TOTAL FRESH</u>	<u>17,021</u>	<u>17,252</u>	<u>15,486</u>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	2
Middles	-	-	-
Gammons	-	6	-
Rib Backs	2	2	12
Fore-ends	-	-	-
Sub-total	<u>2</u>	<u>8</u>	<u>14</u>
Hams (a) 20/down	3,170	4,015	3,193
(b) 20/up	97	120	132
Backs	816	784	952
Bellies (a) 16/down	2,426	2,740	2,768
(b) 16/up	137	225	137
Shoulders	7	17	11
Butts, Cottage Rolls	1,134	1,429	1,175
Picnics	1,177	1,458	1,272
Dry Salt Meats	208	235	337
Barrelled	478	993	410
Unclassified	617	944	575
Sub-total	<u>10,267</u>	<u>12,960</u>	<u>10,962</u>
<b>TOTAL</b>	<u>10,269</u>	<u>12,968</u>	<u>10,976</u>
2. <u>Beef</u>	491	436	414
Reported	10,760		
Estimated	1,550		
<u>TOTAL CURED AND IN CURE</u>	<u>12,310</u>	<u>13,404</u>	<u>11,390</u>

MEAT SUMMARY

Cold Storage	26,308	37,406	40,360
Fresh	17,021	17,252	15,486
Cured and In Cure	12,310	13,404	11,390
<u>TOTAL ALL MEAT</u>	<u>55,639</u>	<u>68,062</u>	<u>67,236</u>

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	1
Fore-ends 22/down	-	-	-
Sub-total	-	-	1
Hams & Gammons (a) 20/down	57	59	10
(b) 20/up	11	44	2
Backs (a) Boneless Skinless	1/	27	20
(b) Loins 20/down	(42	36	83
(c) Loins 20/up	)	7	27
Bellies (a) 16/down	(26	36	49
(b) 16/up	)	5	-
Shoulders (a) 22/down	16	19	15
(b) 22/up	-	-	2
Butts	37	69	16
Picnics	17	37	75
Tenderloins	2	4	1
Spare Ribs	11	12	40
Trimnings	23	28	55
Carcasses and Cuts:			
(a) Regular Hogs	1/	(10	11
(b) Sows, Rib Backs & Mids.	-	)	15
Unclassified	56	90	77
Sub-total	298	483	498
TOTAL	298	483	499
2. <u>Beef</u>			
(a) Bone in	89	94	106
(b) Boneless	86	158	133
TOTAL	175	252	239
3. <u>Veal</u>			
(a) Bone in	76	68	113
(b) Boneless	16	21	11
TOTAL	92	89	124
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	14	12	34
5. <u>Fancy Meats</u>			
(a) Pork	35	42	14
(b) Beef	192	226	83
(c) Veal	9	2	11
(d) Lamb	3	1	1
TOTAL	239	271	109
TOTAL MEAT COLD STORAGE	818	1,107	1,005

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, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	86	138	123
2. Beef	262	314	241
3. Veal	15	27	39
4. Mutton & Lamb	5	26	16
Reported	368		
Estimated	40		
TOTAL FRESH	408	505	419

CURED AND IN CURE1. Pork

Wiltshires	-	-	2
Middles	-	-	-
Cammons	-	1/	-
Rib Backs	1/	-	1
Fore-ends	-	-	-
Sub-total	-	-	3

Hams (a) 20/down	167	(185	134
(b) 20/up	-	)	6
Backs	18	11	15
Bellies (a) 16/down	(163	(210	164
(b) 16/up	)	)	-
Shoulders	1/	1/	-
Butts, Cottage Rolls	47	68	27
Picnics	78	68	48
Dry Salt Meats	3	13	2
Barrelled	91	158	69
Unclassified	25	27	25
Sub-total	592	740	490

TOTAL	592	740	493
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2. <u>Beef</u>	30	21	10
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TOTAL CURED AND IN CURE	622	761	503
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MEAT SUMMARY

Cold Storage	818	1,107	1,005
Fresh	408	505	419
Cured and In Cure	622	761	503
TOTAL	1,848	2,373	1,927

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

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	10
Fore-ends 22/down	-	-	-
Sub-total	-	-	10
Hams & Gammons (a) 20/down	168	608	256
(b) 20/up	26	102	48
Backs (a) Boneless Skinless	20	319	238
(b) Loins 20/down	47	52	205
(c) Loins 20/up	-	-	3
Bellies (a) 16/down	(454	(1,209	42
(b) 16/up	-	-	7
Shoulders (a) 22/down	1/	86	43
(b) 22/up	-	-	-
Butts	138	398	183
Picnics	313	602	210
Tenderloins	4	5	8
Spare Ribs	19	19	11
Trimnings	117	161	47
Carcasses and Cuts:			
(a) Regular Hogs	15	21	70
(b) Sows, Rib Backs & Mids.	-	-	8
Unclassified	553	553	428
Sub-total	1,874	4,135	1,807

TOTAL 1,874 4,135 1,817

2. Beef

(a) Bone in	361	648	735
(b) Boneless	1,177	1,806	2,141
TOTAL	1,538	2,454	2,876

3. Veal

(a) Bone in	1,303	1,502	1,491
(b) Boneless	924	978	961
TOTAL	2,227	2,480	2,452

4. Mutton & Lamb

Carcasses and Cuts	112	160	216
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5. Fancy Meats

(a) Pork	186	276	174
(b) Beef	263	266	429
(c) Veal	94	122	128
(d) Lamb	11	15	47
TOTAL	554	679	778

Reported	6,305		
Estimated	1,540		
TOTAL MEAT COLD STORAGE	7,845	9,908	8,139

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, 1954 - QUEBEC

7.

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	859	1,002	814
2. Beef	2,128	2,534	2,495
3. Veal	307	427	512
4. Mutton & Lamb	53	63	133
Reported	3,347		
Estimated	530		
<b>TOTAL FRESH</b>	<b>3,877</b>	<b>4,026</b>	<b>3,954</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	1/	-
Rib Backs	-	-	1
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	714	883	718
(b) 20/up	6	18	29
Backs	78	86	91
Bellies (a) 16/down	(260	348	200
(b) 16/up	1/	18	1
Shoulders	1/	10	3
Butts, Cottage Rolls	271	299	196
Picnics	313	382	310
Dry Salt Meats	8	12	90
Barrelled	213	434	182
Unclassified	236	379	255
Sub-total	2,099	2,869	2,075
<b>TOTAL</b>	<b>2,099</b>	<b>2,869</b>	<b>2,076</b>
2. <u>Beef</u>	112	140	59

Reported	2,211		
Estimated	750		
<b>TOTAL CURED AND IN CURE</b>	<b>2,961</b>	<b>3,009</b>	<b>2,135</b>

MEAT SUMMARY

Cold Storage	7,845	9,908	8,139
Fresh	3,877	4,026	3,954
Cured and In Cure	2,961	3,009	2,135
<b>TOTAL MEAT</b>	<b>14,683</b>	<b>16,943</b>	<b>14,228</b>

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 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	584	1,139	143
(b) 20/up	41	66	57
Backs (a) Boneless Skinless	303	706	666
(b) Loins 20/down	5	8	64
(c) Loins 20/up	-	-	2
Bellies (a) 16/down	269	881	364
(b) 16/up	15	28	12
Shoulders (a) 22/down	61	61	74
(b) 22/up	-	-	1
Butts	102	369	576
Picnics	81	404	147
Tenderloins	44	36	21
Spare Ribs	81	81	125
Trimnings	236	376	202
Carcasses and Cuts:			
(a) Regular Hogs	5	3	9
(b) Sows, Rib Backs & Mids.	1	6	2
Unclassified	249	463	274
Sub-total	2,077	4,627	2,739
TOTAL	2,077	4,627	2,739
2. <u>Beef</u>			
(a) Bone in	299	574	1,640
(b) Boneless	1,074	1,365	1,898
TOTAL	1,373	1,939	3,538
3. <u>Veal</u>			
(a) Bone in	82	186	156
(b) Boneless	275	316	515
TOTAL	357	502	671
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	107	108	317
5. <u>Fancy Meats</u>			
(a) Pork	324	353	381
(b) Beef	674	1,046	796
(c) Veal	35	39	50
(d) Lamb	32	15	28
TOTAL	1,065	1,453	1,255
Reported	4,979		
Estimated	490		
TOTAL MEAT COLD STORAGE	5,469	8,629	8,520

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, 1954 - ONTARIO

9.

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,177	1,548	1,229
2. Beef	4,086	4,145	4,143
3. Veal	196	296	263
4. Mutton & Lamb	132	100	125
Reported	5,591		
Estimated	440		
TOTAL FRESH	6,031	6,089	5,760
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	9
Fore-ends	-	-	-
Sub-total	-	-	9
Hams (a) 20/down	1,251	1,576	1,121
(b) 20/up	9	14	26
Backs	387	406	500
Bellies (a) 16/down	812	832	840
(b) 16/up	8	19	34
Shoulders	1/	4	3
Butts, Cottage Rolls	338	514	536
Picnics	400	466	385
Dry Salt Meats	115	138	199
Barrelled	129	283	105
Unclassified	247	419	185
Sub-total	3,696	4,671	3,934
TOTAL	3,696	4,671	3,943
2. <u>Beef</u>	321	239	268
Reported	4,017		
Estimated	30		
TOTAL CURED AND IN CURE	4,047	4,910	4,211
<u>MEAT SUMMARY</u>			
Cold Storage	5,469	8,629	8,520
Fresh	6,031	6,089	5,760
Cured and In Cure	4,047	4,671	4,211
TOTAL MEAT	15,547	19,389	18,491

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

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

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	-
Middles 56/down	-	-	-
Rib Backs 20/down	-	-	4
Fore-ends 22/down	-	-	-
Sub-total	-	-	4
Hams & Gammons (a) 20/down	99	163	59
(b) 20/up	135	126	84
Backs (a) Boneless Skinless	166	548	376
(b) Loins 20/down	(67	(118	141
(c) Loins 20/up			11
Bellies (a) 16/down	528	924	101
(b) 16/up	33	131	16
Shoulders (a) 22/down	1/	1/	23
(b) 22/up	-	-	-
Butts	90	213	92
Picnics	29	57	69
Tenderloins	22	49	6
Spare Ribs	54	91	55
Trimnings	92	208	178
Carcasses and Cuts:			
(a) Regular Hogs	(20	-	5
(b) Sows, Rib Backs & Mids.		1/	30
Unclassified	163	370	146
Sub-total	1,498	2,998	1,392

TOTAL	1,498	2,998	1,396
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2. Beef

(a) Bone in	76	65	2,569
(b) Boneless	666	715	1,931
TOTAL	742	780	4,500

3. Veal

(a) Bone in	11	13	30
(b) Boneless	138	133	179
TOTAL	149	146	209

4. Mutton & Lamb

Carcasses and Cuts	24	31	30
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5. Fancy Meats

(a) Pork	164	212	101
(b) Beef	481	320	543
(c) Veal	54	44	69
(d) Lamb	12	5	11
TOTAL	711	581	724

Reported	3,124		
Estimated	330		
TOTAL MEAT COLD STORAGE	3,454	4,536	6,859

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, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	172	242	199
2. Beef	1,796	1,467	1,441
3. Veal	209	283	206
4. Mutton & Lamb	46	32	39
Reported	2,223		
Estimated	250		
TOTAL FRESH	2,473	2,024	1,885
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	1
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	404	436	348
(b) 20/up	64	68	56
Backs	129	57	84
Bellies (a) 16/down	344	227	356
(b) 16/up	82	125	77
Shoulders	-	-	-
Butts, Cottage Rolls	100	96	96
Picnics	128	161	217
Dry Salt Meats	1/	28	15
Barrelled	29	44	33
Unclassified	128	48	47
Sub-total	1,408	1,290	1,329
TOTAL	1,408	1,290	1,330
2. <u>Beef</u>	-	2	50
TOTAL CURED AND IN CURE	1,408	1,292	1,380
<u>MEAT SUMMARY</u>			
Cold Storage	3,454	4,536	6,859
Fresh	2,473	2,024	1,885
Cured and In Cure	1,408	1,292	1,380
TOTAL MEAT	7,335	7,852	10,124

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 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	73	214	80
(b) 20/up	113	102	39
Backs (a) Boneless Skinless:	474	804	258
(b) Loins 20/down	30	59	143
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	233	464	111
(b) 16/up	34	34	11
Shoulders (a) 22/down	2	2	3
(b) 22/up	-	-	-
Butts	146	304	101
Picnics	72	244	91
Tenderloins	12	28	8
Spare Ribs	59	97	28
Trimmings	106	172	111
Carcasses and Cuts:			
(a) Regular Hogs	-	1/	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	123	204	92
Sub-total	1,477	2,728	1,077
TOTAL	1,477	2,728	1,077
2. <u>Beef</u>			
(a) Bone in	94	92	110
(b) Boneless	146	147	140
TOTAL	240	239	250
3. <u>Veal</u>			
(a) Bone in	43	38	26
(b) Boneless	32	26	25
TOTAL	75	64	51
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	6	7	15
5. <u>Fancy Meats</u>			
(a) Pork	82	112	76
(b) Beef	216	178	230
(c) Veal	26	24	24
(d) Lamb	4	2	5
TOTAL	328	316	335
TOTAL MEAT COLD STORAGE	2,126	3,354	1,728

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, 1954 - SASKATCHEWAN 13.

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	177	251	156
2. Beef	565	470	422
3. Veal	65	53	43
4. Mutton & Lamb	10	6	11
Reported	817		
Estimated	70		
<b>TOTAL FRESH</b>	<b>887</b>	<b>780</b>	<b>632</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	82	126	97
(b) 20/up	8	12	11
Backs	36	43	41
Bellies (a) 16/down	(144	133	161
(b) 16/up	)	22	7
Shoulders	-	-	-
Butts, Cottage Rolls	40	35	31
Picnics	70	80	59
Dry Salt Meats	7	8	6
Barrelled	-	-	5
Unclassified	8	9	10
Sub-total	395	468	428
<b>TOTAL</b>	<b>395</b>	<b>468</b>	<b>428</b>
2. <u>Beef</u>	-	4	-

<b>TOTAL CURED AND IN CURE</b>	<b>395</b>	<b>472</b>	<b>428</b>
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MEAT SUMMARY

Cold Storage	2,126	3,354	1,728
Fresh	887	780	632
Cured and In Cure	395	472	428
<b>TOTAL MEAT</b>	<b>3,408</b>	<b>4,606</b>	<b>2,788</b>

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954	Sept. 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	167	1,314	335
(b) 20/up	189	214	89
Backs (a) Boneless Skinless	266	958	228
(b) Loins 20/down	64	82	325
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	397	1,245	445
(b) 16/up	49	377	23
Shoulders (a) 22/down	(11	8	14
(b) 22/up	(11	-	36
Butts	257	598	591
Picnics	68	500	208
Tenderloins	43	95	9
Spare Ribs	50	130	72
Trimnings	93	288	325
Carcasses and Cuts:			
(a) Regular Hogs	(3	-	2
(b) Sows, Rib Backs & Mids.	(3	1/	4
Unclassified	235	648	222
Sub-total	1,892	6,457	2,928
TOTAL	1,892	6,457	2,928
2. <u>Beef</u>			
(a) Bone in	405	194	523
(b) Boneless	252	374	358
TOTAL	657	568	881
3. <u>Veal</u>			
(a) Bone in	43	38	126
(b) Boneless	52	53	61
TOTAL	95	91	187
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	17	22	42
5. <u>Fancy Meats</u>			
(a) Pork	165	451	325
(b) Beef	291	407	378
(c) Veal	38	59	50
(d) Lamb	6	5	6
TOTAL	500	922	759
Reported	3,161		
Estimated	2,120		
TOTAL MEAT COLD STORAGE	5,281	8,060	4,797

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, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	476	791	618
2. Beef	1,142	1,437	988
3. Veal	137	205	245
4. Mutton & Lamb	42	30	26
Reported	1,797		
Estimated	500		
<b>TOTAL FRESH</b>	<b>2,297</b>	<b>2,463</b>	<b>1,877</b>

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(420	(531	579
(b) 20/up			3
Backs	88	103	123
Bellies (a) 16/down	(462	650	759
(b) 16/up		37	18
Shoulders	-	1/	5
Butts, Cottage Rolls	111	218	172
Picnics	146	227	223
Dry Salt Meats	21	20	14
Barrelled	16	71	14
Unclassified	21	54	33
Sub-total	1,285	1,911	1,943
<b>TOTAL</b>	<b>1,285</b>	<b>1,911</b>	<b>1,943</b>

2. Beef

	15	28	12
Reported	1,300		
Estimated	500		
<b>TOTAL CURED AND IN CURE</b>	<b>1,800</b>	<b>1,939</b>	<b>1,955</b>

MEAT SUMMARY

Cold Storage	5,281	8,060	4,797
Fresh	2,297	2,463	1,877
Cured and In Cure	1,800	1,939	1,955
<b>TOTAL MEAT</b>	<b>9,378</b>	<b>12,462</b>	<b>8,629</b>

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 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	7	120	19
(b) 20/up	-	15	-
Backs (a) Boneless Skinless	36	120	133
(b) Loins 20/down	7	(	105
(c) Loins 20/up	-	10	-
Bellies (a) 16/down	21	(	93
(b) 16/up	-	185	-
Shoulders (a) 22/down	9	2	4
(b) 22/up	-	-	2
Butts	25	51	92
Picnics	1	7	1
Tenderloins	29	26	16
Spare Ribs	17	40	62
Trimnings	31	119	25
Carcasses and Cuts:			
(a) Regular Hogs	1/	3	3
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	98	178	198
Sub-total	281	876	753
TOTAL	281	876	753
2. <u>Beef</u>			
(a) Bone in	213	339	7,752
(b) Boneless	76	154	356
TOTAL	289	493	8,108
3. <u>Veal</u>			
(a) Bone in	71	119	56
(b) Boneless	29	39	29
TOTAL	100	158	85
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	60	89	98
5. <u>Fancy Meats</u>			
(a) Pork	14	50	69
(b) Beef	68	133	176
(c) Veal	7	7	20
(d) Lamb	6	6	3
TOTAL	95	196	268
Reported	825		
Estimated	490		
TOTAL MEAT COLD STORAGE	1,315	1,812	9,312

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, 1954 - BRITISH COLUMBIA 17.

Kind and Classification	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	132	289	225
2. Beef	447	907	642
3. Veal	58	122	64
4. Mutton & Lamb	11	47	28
Reported	648		
Estimated	400		
TOTAL FRESH	1,048	1,365	959
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(142	(286	196
(b) 20/up			1
Backs	80	78	98
Bellies (a) 16/down	286	344	288
(b) 16/up	1/	-	-
Shoulders	-	1/	-
Butts, Cottage Rolls	227	199	117
Picnics	42	74	30
Dry Salt Meats	1	16	11
Barrelled	-	1/	2
Unclassified	16	22	20
Sub-total	794	1,019	763
TOTAL	794	1,019	763
2. <u>Beef</u>	13	2	15
Reported	807		
Estimated	270		
TOTAL CURED AND IN CURE	1,077	1,021	778
<u>MEAT SUMMARY</u>			
Cold Storage	1,315	1,812	9,312
Fresh	1,048	1,365	959
Cured and In Cure	1,077	1,021	778
TOTAL MEAT	3,440	4,198	11,049

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Sept. 1, 1954 Preliminary	Aug. 1, 1954 Revised	Sept. 1, 1953
- thousand pounds -			
<u>L A R D</u> 1/			
Canada	4,081	6,305	3,308
Maritimes	29	85	67
Quebec	307	674	636
Ontario	2,025	2,737	1,518
Manitoba	374	819	268
Saskatchewan	127	305	148
Alberta	850	1,203	536
British Columbia	369	482	135

E D I B L E T A L L O W 1/

Canada	3,029	2,793	2,597
Maritimes	1	-	5
Quebec	504	555	780
Ontario	1,495	1,384	815
Manitoba	245	184	245
Saskatchewan	179	84	265
Alberta	323	335	328
British Columbia	282	251	159

S U M M A R Y O F M E A T S T O C K S

<u>C A N A D A</u>	Aug. 1, 1954	Aug. 1, 1953
	- thousand pounds -	
PORK	41,029	37,346
BEEF	21,011	35,794
VEAL	5,240	5,157
MUTTON & LAMB	782	1,050
<u>T O T A L</u>	68,062	79,347

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/ - SEPTEMBER 1, 1954 19.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,596	1,202	1,538	1,390	276
Beef	1,538	1,562	1,203	636	310
Veal	1,717	252	195	93	95
Mutton & Lamb	108	126	36	7	51
TOTAL	4,959	3,142	2,972	2,126	732
<u>FRESH</u>					
(Not Frozen, Inc. Fancy Meats)					
Pork	598	322	147	342	118
Beef	1,691	3,042	1,708	886	396
Veal	271	163	198	91	53
Mutton & Lamb	44	114	43	14	9
TOTAL	2,604	3,641	2,096	1,333	576
<u>CURED AND IN CURE</u>					
Pork	1,548	1,769	1,329	1,028	778
Beef	106	296	-	2	13
TOTAL	1,654	2,065	1,329	1,030	791
<u>Lard</u> (Sept. 1, 1954)	181	1,234	364	638	337
" (Aug. 1, 1954)	558	1,753	805	918	429
<u>Tallow</u> (Sept. 1, 1954)	468	922	240	221	277
" (Aug. 1, 1954)	509	813	183	191	245

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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