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CANADA

STOCKS OF MEAT AND LARD

OCTOBER, 1955

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 Meat Packers Council of Canada 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 the packers reporting under the arrangement mentioned above.

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STOCKS OF MEAT, 1/ LARD AND TALLOW

1.

OCTOBER 1, 1955

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

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at October 1, 1955 amounted to 56,832,000 lb. as compared with 58,155,000 lb. last month and 53,800,000 lb. a year ago. A summary of stocks at September 1, 1954 by kinds of meat will be found on page 18 of this report. In addition there were 1,658,000 lb. of imported meat. This total consisted of 416,000 lb. of beef and 1,242,000 lb. of lamb.

COLD STORAGE

Total meat in cold storage at October 1 amounted to 24,653,000 lb. as compared with 27,752,000 lb. last month and 21,441,000 lb. at October 1, 1954. Current frozen holdings included 7,462,000 lb. of pork, 10,779,000 lb. of beef, 4,708,000 lb. of veal and 1,024,000 lb. of mutton and lamb. The remaining 680,000 lb. was the estimated quantity of all frozen meat held by firms whose reports were not received in time.

FRESH

Stocks of fresh meat (not Frozen) at October 1, were 20,588,000 lb. as compared with 18,519,000 lb. a month earlier and 18,875,000 lb. on October 1, 1954. The October 1 stocks consisted of 4,334,000 lb. of pork, 13,290,000 lb. of beef, 1,496,000 lb. veal and 518,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 950,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at October 1, 1955 were 11,591,000 lb. as compared with 11,884,000 lb. and 13,484,000 lb. last month and a year ago respectively. The current total consisted of 10,686,000 lb. of pork, 515,000 lb. of beef and an estimate of 390,000 lb. not classified as to kind.

LARD

The total stocks on October 1, 1955 were 3,678,000 lb. as compared with 3,944,000 lb. on September 1 and 2,952,000 lb. at October 1, 1954.

EDIBLE TALLOW

Stocks of edible tallow on October 1 were 4,032,000 lb. as compared with 4,152,000 lb. on September 1 and 2,558,000 lb. at October 1, 1954.

1/ This report does not include stocks of canned meats. Stocks of these products at August 1, 1955 the latest available data, were 16,494,000 lb. of which 6,646,000 lb. were canned pork products 7,743,000 lb. canned beef and 2,105,000 lb. other canned meat products.

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles 36/down	-	-	-
Rib Backs 20/down	-	1	1
Fore-ends 22/down	2	1	-
Sub-total	2	2	2
Hams & Gammons (a) 20/down	1,030	723	813
(b) 20/up	320	559	388
Backs (a) Boneless Skinless	190	450	469
(b) Loins 20/down	94	196	240
(c) Loins 20/up	3	28	17
Bellies (a) 16/down	929	2,205	1,207
(b) 16/up	86	275	154
Shoulders (a) 22/down	104	134	70
(b) 22/up	3	13	4
Butts	159	450	493
Picnics	365	817	323
Tenderloins	69	189	97
Spare Ribs	218	584	271
Trimnings	416	640	683
Carcasses and Cuts:			
(a) Regular Hogs	196	244	49
(b) Sows, Rib Backs & Mids.	54	80	40
Unclassified	2,020	2,212	1,625
Sub-total	6,256	9,799	6,943
TOTAL	6,258	9,801	6,945
2. <u>Beef</u>			
(a) Bone in	2,266	2,153	1,673
(b) Boneless	5,939	6,326	4,517
TOTAL	8,205	8,479	6,190
3. <u>Veal</u>			
(a) Bone in	2,182	2,385	1,838
(b) Boneless	2,028	1,947	1,666
TOTAL	4,210	4,332	3,504
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	896	821	562
5. <u>Fancy Meats</u>			
(a) Pork	1,204	1,293	1,308
(b) Beef	2,574	2,622	2,516
(c) Veal	498	325	282
(d) Lamb	128	79	134
TOTAL	4,404	4,319	4,240
Reported	23,973		
Estimated	680		
TOTAL MEAT COLD STORAGE	24,653	27,752	21,441

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - OCTOBER 1, 1955 - CANADA

3.

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,334	4,137	4,243
2. Beef	13,290	12,570	12,503
3. Veal	1,496	1,378	1,692
4. Mutton & Lamb	518	434	437
Reported	19,638		
Estimated	950		
TOTAL FRESH	20,588	18,519	18,875
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	1	2
Middles	-	-	1
Gammons	-	-	6
Rib Backs	-	9	1
Fore-ends	-	-	-
Sub-total	-	10	10
Hams (a) 20/down	3,975	3,530	4,279
(b) 20/up	45	81	66
Backs	597	716	891
Bellies (a) 16/down	2,212	2,532	2,894
(b) 16/up	74	76	154
Shoulders	8	13	16
Butts, Cottage Rolls	875	1,177	1,169
Picnics	1,198	1,410	1,283
Dry Salt Meats	135	191	227
Barrelled	701	752	809
Unclassified	866	940	1,164
Sub-total	10,686	11,418	12,952
TOTAL	10,686	11,428	12,962
2. <u>Beef</u>	515	456	522
Reported	11,201		
Estimated	390		
TOTAL CURED AND IN CURE	11,591	11,884	13,484
<u>MEAT SUMMARY</u>			
Cold Storage	24,653	27,752	21,441
Fresh	20,588	18,519	18,875
Cured and In Cure	11,591	11,884	13,484
TOTAL ALL MEAT	56,832	58,155	53,800

STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - MARITIMES

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	1
Hams & Gammons (a) 20/down	41	43	43
(b) 20/up	19	34	12
Backs (a) Boneless Skinless	1/	-	1
(b) Loins 20/down	8	(29	36
(c) Loins 20/up	-	(8
Bellies (a) 16/down	(72	(112	10
(b) 16/up	((-
Shoulders (a) 22/down	10	11	15
(b) 22/up	-	-	-
Butts	6	21	14
Picnics	19	66	7
Tenderloins	3	3	2
Spare Ribs	8	8	6
Trimnings	25	51	20
Carcasses and Cuts:			
(a) Regular Hogs	1/	4	5
(b) Sows, Rib Backs & Mids.	-	-	3
Unclassified	83	104	34
Sub-total	294	486	216
TOTAL	294	486	217
2. <u>Beef</u>			
(a) Bone in	183	152	103
(b) Boneless	101	179	43
TOTAL	284	331	146
3. <u>Veal</u>			
(a) Bone in	68	90	69
(b) Boneless	37	35	8
TOTAL	105	125	77
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	40	41	62
5. <u>Fancy Meats</u>			
(a) Pork	51	47	52
(b) Beef	211	141	151
(c) Veal	25	6	11
(d) Lamb	2	4	9
TOTAL	289	198	223
Reported	1,012		
Estimated	60		
TOTAL MEAT COLD STORAGE	1,072	1,181	725

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, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	133	88	187
2. Beef	336	182	303
3. Veal	20	8	55
4. Mutton & Lamb	41	10	38
Reported	530		
Estimated	40		
TOTAL FRESH	570	288	583

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	199	174	198
(b) 20/up	-	-	-
Backs	4	7	11
Bellies (a) 16/down	159	(186	216
(b) 16/up	-) 10	10
Shoulders	-	-	-
Butts, Cottage Rolls	46	46	38
Picnics	95	93	54
Dry Salt Meats	<u>1/</u>	5	3
Barrelled	70	126	104
Unclassified	29	23	22
Sub-total	602	660	656
TOTAL	602	660	656

2. Beef

	26	31	34
Reported	628		
Estimated	40		
TOTAL CURED AND IN CURE	668	691	690

MEAT SUMMARY

Cold Storage	1,072	1,181	725
Fresh	570	288	583
Cured and In Cure	668	691	690
TOTAL MEAT	2,310	2,160	1,998

STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - QUEBEC

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	<u>1/</u>	<u>1/</u>	<u>-</u>
Sub-total	-	-	-
Hams & Gammons (a) 20/down	384	166	289
(b) 20/up	57	67	37
Backs (a) Boneless Skinless	19	40	86
(b) Loins 20/down	(13	(19	25
(c) Loins 20/up	((1
Bellies (a) 16/down	(541	743	342
(b) 16/up	(33	3
Shoulders (a) 22/down	31	36	7
(b) 22/up	-	-	-
Butts	17	65	125
Picnics	100	217	78
Tenderloins	14	31	13
Spare Ribs	18	30	34
Trimnings	127	108	135
Carcasses and Cuts:			
(a) Regular Hogs	176	(183	36
(b) Sows, Rib Backs & Mids.	14	(7
Unclassified	<u>1,076</u>	<u>1,161</u>	<u>749</u>
Sub-total	<u>2,587</u>	<u>2,899</u>	<u>1,967</u>
TOTAL	<u>2,587</u>	<u>2,899</u>	<u>1,967</u>
<u>2. Beef</u>			
(a) Bone in	752	677	494
(b) Boneless	<u>3,301</u>	<u>3,209</u>	<u>1,627</u>
TOTAL	<u>4,053</u>	<u>3,886</u>	<u>2,121</u>
<u>3. Veal</u>			
(a) Bone in	1,906	1,953	1,484
(b) Boneless	<u>1,262</u>	<u>1,110</u>	<u>983</u>
TOTAL	<u>3,168</u>	<u>3,063</u>	<u>2,467</u>
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	362	266	238
<u>5. Fancy Meats</u>			
(a) Pork	198	241	315
(b) Beef	612	542	434
(c) Veal	317	154	105
(d) Lamb	<u>60</u>	<u>32</u>	<u>53</u>
TOTAL	<u>1,187</u>	<u>969</u>	<u>907</u>
Reported	11,357		
Estimated	70		
TOTAL MEAT COLD STORAGE	<u>11,427</u>	<u>11,083</u>	<u>7,700</u>

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, 1955 - QUEBEC

7.

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,135	1,147	1,006
2. Beef	3,143	3,012	2,866
3. Veal	417	462	452
4. Mutton & Lamb	150	182	169
Reported	4,845		
Estimated	30		
TOTAL FRESH	4,875	4,803	4,493

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	1
Gammons	-	-	6
Rib Backs	-	1/	-
Fore-ends	-	-	-
Sub-total	-	-	7
Hams (a) 20/down	(949	825	959
(b) 20/up		25	14
Backs	72	69	120
Bellies (a) 16/down	247	(245	362
(b) 16/up	-		20
Shoulders	1/	11	13
Butts, Cottage Rolls	222	254	268
Picnics	293	329	366
Dry Salt Meats	9	13	26
Barrelled	372	388	432
Unclassified	464	437	495
Sub-total	2,628	2,596	3,075
TOTAL	2,628	2,596	3,082
2. <u>Beef</u>	146	113	112

TOTAL CURED AND IN CURE	2,774	2,709	3,194
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MEAT SUMMARY

Cold Storage	11,427	11,083	7,700
Fresh	4,875	4,803	4,493
Cured and In Cure	2,774	2,709	3,194
TOTAL MEAT	18,076	18,595	15,387

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- 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	-	-	1
Hams & Gammons (a) 20/down	291	150	179
(b) 20/up	58	31	29
Backs (a) Boneless Skinless	76	160	150
(b) Loins 20/down	7	34	17
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(137	374	227
(b) 16/up	(17	17	17
Shoulders (a) 22/down	(43	(68	26
(b) 22/up	(3	3	3
Butts	57	165	164
Picnics	106	206	25
Tenderloins	27	64	4
Spare Ribs	72	125	101
Trimnings	62	111	150
Carcasses and Cuts:			
(a) Regular Hogs	(18	3	1
(b) Sows, Rib Backs & Mids.	(9	20	9
Unclassified	328	347	323
Sub-total	1,282	1,875	1,425
TOTAL	1,282	1,875	1,426
2. <u>Beef</u>			
(a) Bone in	482	439	266
(b) Boneless	1,249	1,310	1,387
TOTAL	1,731	1,749	1,653
3. <u>Veal</u>			
(a) Bone in	78	121	88
(b) Boneless	464	508	375
TOTAL	542	629	463
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	257	260	149
5. <u>Fancy Meats</u>			
(a) Pork	311	324	311
(b) Beef	809	737	723
(c) Veal	53	46	36
(d) Lamb	40	15	50
TOTAL	1,213	1,122	1,120
Reported	5,025		
Estimated	160		
TOTAL MEAT COLD STORAGE	5,185	5,635	4,811

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, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,473	1,361	1,626
2. Beef	4,526	4,258	3,938
3. Veal	283	211	329
4. Mutton & Lamb	156	92	126
Reported	6,438		
Estimated	270		
TOTAL FRESH	6,708	5,922	6,019

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	1/	2
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	1
Fore-ends	-	-	-
Sub-total	-	-	3
Hams (a) 20/down	1,655	1,446	1,675
(b) 20/up	5	2	10
Backs	313	374	438
Bellies (a) 16/down	956	(984	850
(b) 16/up	2	(16
Shoulders	1	2	3
Butts, Cottage Rolls	291	474	374
Picnics	353	464	450
Dry Salt Meats	73	71	140
Barrelled	207	163	188
Unclassified	291	356	479
Sub-total	4,147	4,336	4,623
TOTAL	4,147	4,336	4,626
2. <u>Beef</u>	292	260	328

Reported	4,439		
Estimated	210		
TOTAL CURED AND IN CURE	4,649	4,596	4,954

MEAT SUMMARY

Cold Storage	5,185	5,635	4,811
Fresh	6,708	5,922	6,019
Cured and In Cure	4,649	4,596	4,954
TOTAL MEAT	16,542	16,153	15,784

10. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - MANITOBA

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>COLD STORAGE</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	60	26	31
(b) 20/up	74	125	110
Backs (a) Boneless Skinless	1/	34	44
(b) Loins 20/down	(13	(31	44
(c) Loins 20/up	((7
Bellies (a) 16/down	28	249	176
(b) 16/up	9	48	83
Shoulders (a) 22/down	5	10	3
(b) 22/up	-	-	-
Butts	28	40	34
Picnics	22	79	34
Tenderloins	7	13	10
Spare Ribs	28	115	35
Trimnings	73	91	56
Carcasses and Cuts:			
(a) Regular Hogs	3	8	2
(b) Sows, Rib Backs & Mids.	-	-	20
Unclassified	171	156	167
Sub-total	521	1,025	856
TOTAL	521	1,025	856
2. <u>Beef</u>			
(a) Bone in	190	100	127
(b) Boneless	715	759	647
TOTAL	905	859	774
3. <u>Veal</u>			
(a) Bone in	29	50	24
(b) Boneless	172	161	157
TOTAL	201	211	181
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	48	46	21
5. <u>Fancy Meats</u>			
(a) Pork	304	200	174
(b) Beef	303	382	374
(c) Veal	49	37	31
(d) Lamb	14	13	9
TOTAL	670	632	588
TOTAL MEAT COLD STORAGE	2,345	2,773	2,420

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, 1955 - MANITOBA 11.

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	477	318	358
2. Beef	2,278	1,992	1,854
3. Veal	330	264	280
4. Mutton & Lamb	98	58	38

Reported	3,183		
Estimated	60		
TOTAL FRESH	3,243	2,632	2,530

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	438	305	383
(b) 20/up	20	38	20
Backs	38	40	59
Bellies (a) 16/down	281	297	281
(b) 16/up	46	48	67
Shoulders	-	-	-
Butts, Cottage Rolls	67	68	54
Picnics	132	132	139
Dry Salt Meats	20	22	22
Barrelled	20	40	28
Unclassified	30	34	72
Sub-total	1,092	1,024	1,125

TOTAL	1,092	1,024	1,125
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2. <u>Beef</u>	32	20	15
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TOTAL CURED AND IN CURE	1,124	1,044	1,140
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MEAT SUMMARY

Cold Storage	2,345	2,773	2,420
Fresh	3,243	2,632	2,530
Cured and In Cure	1,124	1,044	1,140
TOTAL MEAT	6,712	6,449	6,090

12.

STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - SASKATCHEWAN

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955	Oct. 1, 1954
- 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	36	49	45
(b) 20/up	24	91	35
Backs (a) Boneless Skinless	11	73	25
(b) Loins 20/down	17	(21	40
(c) Loins 20/up	-	(-
Bellies (a) 16/down	19	162	71
(b) 16/up	16	50	15
Shoulders (a) 22/down	1	1	2
(b) 22/up	-	-	-
Butts	10	40	35
Picnics	16	95	18
Tenderloins	5	17	3
Spare Ribs	19	86	29
Trimnings	22	33	49
Carcasses and Cuts:			
(a) Regular Hogs	(15	-	-
(b) Sows, Rib Backs & Mids.	(1/	-
Unclassified	79	186	76
Sub-total	290	904	443
TOTAL	290	904	443
2. <u>Beef</u>			
(a) Bone in	103	92	115
(b) Boneless	117	215	129
TOTAL	220	307	244
3. <u>Veal</u>			
(a) Bone in	39	87	57
(b) Boneless	27	40	30
TOTAL	66	127	87
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	13	32	7
5. <u>Fancy Meats</u>			
(a) Pork	59	91	92
(b) Beef	136	230	172
(c) Veal	14	19	26
(d) Lamb	2	4	2
TOTAL	211	344	292
<hr/>			
TOTAL MEAT COLD STORAGE	800	1,714	1,073

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, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	159	284	169
2. Beef	453	437	567
3. Veal	87	55	72
4. Mutton & Lamb	6	4	9

TOTAL FRESH	705	780	817
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CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	77	80	88
(b) 20/up	1	4	9
Backs	25	38	42
Bellies (a) 16/down	60	128	141
(b) 16/up	6	3	13
Shoulders	-	-	-
Butts, Cottage Rolls	29	36	44
Picnics	80	91	83
Dry Salt Meats	2	5	7
Barrelled	1/	1/	1
Unclassified	11	14	7
Sub-total	291	399	435

TOTAL	291	399	435
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2. <u>Beef</u>	1	5	10
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TOTAL CURED AND IN CURE	292	404	445
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MEAT SUMMARY

Cold Storage	800	1,714	1,073
Fresh	705	780	817
Cured and In Cure	292	404	445
TOTAL MEAT	1,797	2,898	2,335

14. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - ALBERTA

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>GOLD 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	213	263	218
(b) 20/up	88	200	164
Backs (a) Boneless Skinless	38	53	125
(b) Loins 20/down	33	73	69
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	147	464	322
(b) 16/up	29	112	33
Shoulders (a) 22/down	(16	(19	16
(b) 22/up	(16	(19	1
Butts	30	82	116
Picnics	89	101	158
Tenderloins	11	36	29
Spare Ribs	47	169	46
Trimnings	82	167	213
Carcasses and Cuts:			
(a) Regular Hogs	(22	(101	2
(b) Sows, Rib Backs & Mids.	(22	(101	1
Unclassified	144	199	158
Sub-total	989	2,039	1,671
TOTAL	989	2,039	1,671
2. <u>Beef</u>			
(a) Bone in	364	413	244
(b) Boneless	400	478	497
TOTAL	764	891	741
3. <u>Veal</u>			
(a) Bone in	29	55	44
(b) Boneless	54	59	86
TOTAL	83	114	130
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	63	45	16
5. <u>Fancy Meats</u>			
(a) Pork	257	339	312
(b) Beef	374	442	491
(c) Veal	35	48	41
(d) Lamb	9	8	7
TOTAL	675	837	851
<hr/>			
TOTAL MEAT COLD STORAGE	2,574	3,926	3,409

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, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	824	767	701
2. Beef	1,960	1,654	1,933
3. Veal	286	279	392
4. Mutton & Lamb	31	45	22

Reported	3,101		
Estimated	50		
TOTAL FRESH	3,151	2,745	3,048

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	(519	(501	714
(b) 20/up			7
Backs	103	116	132
Bellies (a) 16/down	388	424	720
(b) 16/up	17	14	25
Shoulders	1/	-	-
Butts, Cottage Rolls	141	151	215
Picnics	224	240	148
Dry Salt Meats	24	59	20
Barrelled	23	31	52
Unclassified	44	66	64
Sub-total	1,483	1,602	2,097

TOTAL	1,483	1,602	2,097
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2. <u>Beef</u>	13	11	11
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TOTAL CURED AND IN CURE	1,496	1,613	2,108
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MEAT SUMMARY

Cold Storage	2,574	3,926	3,409
Fresh	3,151	2,745	3,048
Cured and In Cure	1,496	1,613	2,108
TOTAL MEAT	7,221	8,284	8,565

16. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1955 - BRITISH COLUMBIA

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- 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	5	26	8
(b) 20/up	-	11	1
Backs (a) Boneless Skinless	35	90	38
(b) Loins 20/down	6	17	9
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	17	116	59
(b) 16/up	-	-	3
Shoulders (a) 22/down	1	2	1
(b) 22/up	-	-	-
Butts	11	37	5
Picnics	13	53	3
Tenderloins	2	25	36
Spare Ribs	26	51	20
Trimnings	25	79	60
Carcasses and Cuts:			
(a) Regular Hogs	-	1/	3
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	154	66	118
Sub-total	295	573	365
TOTAL	295	573	365
2. <u>Beef</u>			
(a) Bone in	192	280	324
(b) Boneless	56	176	187
TOTAL	248	456	511
3. <u>Veal</u>			
(a) Bone in	33	29	72
(b) Boneless	12	34	27
TOTAL	45	63	99
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	113	131	69
5. <u>Fancy Meats</u>			
(a) Pork	24	51	52
(b) Beef	129	148	171
(c) Veal	5	15	32
(d) Lamb	1	3	4
TOTAL	159	217	259
Reported	860		
Estimated	390		
TOTAL MEAT COLD STORAGE	1,250	1,440	1,303

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, 1955 - BRITISH COLUMBIA 17.

Kind and Classification	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	133	172	196
2. Beef	594	1,035	1,042
3. Veal	73	99	112
4. Mutton & Lamb	36	43	35
Reported	836		
Estimated	500		
TOTAL FRESH	1,336	1,349	1,385
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(157	203	262
(b) 20/up	(8	6
Backs	42	72	89
Bellies (a) 16/down	(124	279	324
(b) 16/up	(-	3
Shoulders	-	-	-
Butts, Cottage Rolls	79	148	176
Picnics	21	61	43
Dry Salt Meats	4	16	9
Barrelled	1/	-	4
Unclassified	16	24	25
Sub-total	443	811	941
TOTAL	443	811	941
2. <u>Beef</u>	5	16	12
Reported	448		
Estimated	140		
TOTAL CURED AND IN CURE	588	827	953
<u>MEAT SUMMARY</u>			
Cold Storage	1,250	1,440	1,303
Fresh	1,336	1,349	1,385
Cured and In Cure	588	827	953
TOTAL MEAT	3,174	3,616	3,641

18. STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Oct. 1, 1955 Preliminary	Sept. 1, 1955 Revised	Oct. 1, 1954
- thousand pounds -			
<u>L A R D</u> 1/			
Canada	<u>3,678</u>	<u>3,944</u>	<u>2,952</u>
Maritimes	61	71	49
Quebec	529	498	286
Ontario	1,662	1,461	1,455
Manitoba	445	311	202
Saskatchewan	188	278	90
Alberta	523	1,092	612
British Columbia	270	233	258

EDIBLE TALLOW 1/

Canada	<u>4,032</u>	<u>4,152</u>	<u>2,558</u>
Maritimes	15	6	2
Quebec	692	437	316
Ontario	2,305	2,696	1,407
Manitoba	333	329	237
Saskatchewan	90	134	160
Alberta	425	375	313
British Columbia	172	175	123

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	Sept. 1, 1955	Sept. 1, 1954
	- thousand pounds -	
PORK	26,659	28,740
BEEF	24,127	20,841
VEAL	6,035	4,981
MUTTON & LAMB	1,334	857
<u>T O T A L</u>	<u>58,155</u>	<u>55,419</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.

STOCKS OF MEATS, LARD AND TALLOW REPORTED IN THE CITIES OF
MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - OCTOBER 1, 1955

19.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	1,827	754	738	861	299
Beef	3,986	1,874	1,177	671	352
Veal	2,411	407	244	84	38
Mutton & Lamb	279	230	61	34	104
TOTAL	8,503	3,265	2,220	1,650	793
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	654	340	411	543	128
Beef	2,403	3,239	2,217	1,288	525
Veal	294	233	326	235	65
Mutton & Lamb	74	133	97	18	26
TOTAL	3,425	3,945	3,051	2,084	744
<u>CURED AND IN CURE</u>					
Pork	1,681	2,078	1,014	1,002	418
Beef	144	259	31	1	5
TOTAL	1,825	2,337	1,045	1,003	421
<u>Lard</u>	266	795	438	309	214
<u>Tallow</u>	622	1,461	316	224	165

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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