32 0121





STOCKS OF

MEAT AND LARD

FEBRUARY, 1955

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

5503-507 16-2-55 Price \$2,00 a year

Vol. 38, No. 2

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 stocs held for large packers.

INDEX

Stocks	of	Meat	in Gold Storage - Canada	Page	2
10:	11		Fresh, Cured and In Cure - Canada	19	3
19	18	19	in Cold Storage - Maritimes	10	4
19	19	17	Fresh, Cured and In Cure - Maritimes	190	5
19:	22	99	in Cold Storage - Quebec	19	6
19	19	19	Fresh, Cured and In Cure - Quebec	3 h	7
10	79	17	in Cold Storage - Ontario	16	8
99	19:	44	Fresh, Cured and In Cure - Ontario	100	9
79	111	11:	in Cold Storage - Manitoba	19	10
**	10	19	Fresh, Cured and In Cure - Manitoba	10	11
11	99	19:	in Cold Storage - Saskatchewan	10.	12
98	TE.	17	Fresh, Cured and In Cure - Saskatchewan	10	13
P	Hr.	19	in Cold Storage - Alberta	10	14
10:	10	III.	Fresh, Cured and In Cure - Alberta	Th	15
10	99	19	in Cold Storage - British Columbia	10	16
10	TP	19	Fresh, Cured and In Cure - British Columbia .	19	17
19	19		Lard & Edible Tallow - Canada	102	18
Summary	7 01	Mea'	t Stocks - Canada	19	18
			, Lard & Tallow in Montreal, Toronto,		
			nton and Vancouver	**	19

.

FEBRUARY 1, 1955

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

TOTAL MEAT STOCKS

The total of all meats in stocks at February 1, 1955 amounted to 71,809,000 lb. as compared with 66,734,000 lb. last month and 71,039,000 lb. a year ago. A summary of stocks at January 1, 1954 by kinds of meat will be found on page 18 of this report. In addition there were 567,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at February 1 amounted to 40,404,000 lb. as compared with 39,840,000 lb. last month and 41,387,000 lb. at February 1, 1954. Current frozen holdings included 20,797,000 lb. of pork, 14,900,000 lb. of beef, 2,450,000 lb. of veal and 1,907,000 lb. of mutton and lamb. The remaining 350,000 lb. was the estimated quantity of all frozen meats held by firms whose reports were not received in time.

FRESE

Stocks of fresh meats (not Frozen) at February 1 were 18,837,000 lb. as compared with 15,172,000 lb. a month earlier and 18,472,000 lb. on February 1, 1954. The February 1 stocks consisted of 5,429,000 lb. of pork, 12,041,000 lb. of beef, 736,000 lb. veal and 311,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 320,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at February 1, 1955 were 12,568,000 lb. as compared with 11,722,000 lb. and 11,180,000 lb. last month and a year ago respectively. The current total consited of 12,059,000 lb. of pork, 319,000 lb. of beef and an estimate of 210,000 lb. not classified as to kind.

LARD

The total stocks on February 1, 1955 were 6,397,000 lb. as compared with 5,482,000 lb. on January 1 and 3,825,000 lb. at February 1, 1954.

EDIBLE TALLOW

Stocks of edible tallow on February 1 were 2,335,000 lb. as compared with 2,221,000 lb. on January 1 and 4,048,000 lb. at February 1, 1954.

This report does not include stocks of canned meats. Stocks of these products at December 1, 1954 the latest available data, were 13,040,000 lb. of which 4,634,000 pounds were canned pork products 6,697,000 lb. canned beef and 1,709,000 lb. other canned meat products.

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955	Feb. 1, 1954
		thousand pounds	
COLD STORAGE (Frozen)			
Dowle			
l. <u>Pork</u> Wiltshires	el	A.	
		3	
Middles 36/down	17	7	2.4
Rib Backs 20/down	17	7	14
Fore-ends 22/down			
Sub-total	18	13	1:0
Hams & Gammons (a) 20/down	3,523	2,086	3,833
(b) 20/up	2.74	175	242
Backs (a) Boneless Skinless	2,312	2,261	1,528
(b) Loins 20/down	581	461	208
(c) Loins 20/up	18	19	15
	3,912	3,661	4,029
Bellies (a) 16/down	165		117
(b) 16/up	175	183 146	264
Shoulders (a) 22/down	11		
(b) 22/up		19	19
Butts	1,982	1,379	1,552
Picnics	1,569	1,394	1,51)
Tenderloins	2.83	246	181
Spare Ribs	926	965	546
Trimmings	929	798	906
Carcasses and Cuts:			100
(a) Regular Hogs	132.	122	117
(b) Sows, Rib Backs & Mids.	21	45	18
Unclassified	1,933	2,106	1,853
Sub-total	18,746	16,066	16,915
TOTAL	18.764	16,079	16,930
Beef	all and the second second	Andrew San Principles	
(a) Bone in	2,832	3,140	4,999
(b) Boneless	9,124	9,625	8,627
TOTAL	11,956	12,765	13,626
3. Veal	3 070	2.050	0.00
(a) Bone in	1,238	1,858	2,004
(b) Boneless	960	1,289	1,28
TOTAL	2,198	3,147	5,292
4. Mutton & Lamb	3 77EC	0 607	0.045
Carcasses and Cuts	1,736	2,625	2,840
5. Fancy Meats	2,033	0 31770	7 77 1
(a) Pork		2,178	1,739
(b) Beef	2,944 252	2,581	2,579
(c) Veal		254	265
(d) Lamb	$\frac{171}{5,400}$	211 5,224	110 4,693
202182			
Reported	40,054		
Estimated	350		
TOTAL MEAT COLD STORAGE	40,404	59 ,840	41,587

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
	·	thousand pounds	0
RESH (Not Frozen) (Incl. Fancy Meats)			
(Incl., rancy means)			
l. Pork	5,429	4,392	4,089
2 Beef	12,041	9,952	13,198
5. Veal	736	553	948
4. Mutton & Lamb	311	275	257
Reported	18,517		
Estimated	320		
TOTAL FRESH	18,857	15,172	18,472
CURED AND IN CURE			
l Dowle			
l. Pork Wiltshires	3	1	7
Middles		-	-
Gammons	9	•	1
Rib Backs	6	1	2
Fore-ends	•	-	•
Sub-total	18	2	10
Hams (a) 20/down	4,270	3,997	3,366
(b) 20/up	61	81	84
Backs	898	801	804
Bellies (a) 16/down	2,306	2,247	2,854
(b) 16/up	102	140	136
Shoulders	2.	60	10
Butts, Cottage Rolls	1,055	913	822
Picnics	1,169	1,019	1,075
Dry Salt Meats	220	288	184
Barrelled	995	1,045	690
Unclassified	945	754	638
Sub-total	12,021	11,545	10,665
TOTAL	12,059	11,347	10,675
2. Beef	319	375	507
Reported	12,358		
Estimated	210		
TOTAL CURED AND IN CURE	12,568	11,722	11,180
MEAT SUMMARY			
Cold Storage	40,404	39,840	41,387
Fresh	18,857	15,172	18,472
Cured and In Cure	12,568	11,722	11,180
		00 054	P3 050
TOTAL ALL MEAT	71,809	66,734	71,039

Kind and Classification		Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
COLD STORAGE (Frozen)		4	thousand pounds -	S. L. Vinney
John Stokenson (11 July)				
L. Pork			- 1	
Wiltshires		Φ.	1/	-
Middles 36/down		70	•	•
Rib Backs 20/down		•	•	•
Fore-ends 22/down		0		C3
Sub-total		a	•	1987
Hams & Gammons (a) 20	/down	(40	49	50
(b) 20	/up	46	13	24
Backs (a) Boneless Sk		1/	1/	7
(b) Loins 20/do		(23
(c) Loins 20/up		81	(50	13
Bellies (a) 16/down		(a.e.	70	220
(b) 16/up		65	•	
Shoulders (a) 22/down		(-	10	16
(b) 22/up		8	·	es
Butts		13	25	13
Pienics		1/	35	49
Tenderloins		4	2	2
Spare Ribs		10	6	9
Trimmings		26	19	В
Carcasses and Cuts:				
(a) Regular Hogs		2	3	9
(b) Sows, Rib Backs	& Mida			
Unclassified		68	49	74
Sub-total		325	331	517
	TOTAL	323	331	517
2. Beef				
(a) Bone in		244	205	199
(b) Boneless		272	330	222 421
	TOTAL	516	53.5	421
5. Veal				
(a) Bone in		59	84	52
(b) Boneless		41	47	58
	TOTAL	100	131	110
4. Mutton & Lamb				
Carcasses and Cuts		274	487	204
5 Fancy Meats				
(a) Pork		66	57	75
(b) Beef		152	180	132
(c) Veal		12	16	12
(d) Lamb		7	<u>5</u> 258	<u>5</u> 224
	TOTAL	237	258	224

TOTAL MEAT COLD STORAGE 1,450 1.742 1.476

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

ind and Classification	Preliminary	Jan. 1, 1955 Revised	
RESH (Not Frozen)	0	thousand pounds -	
Incl. Fancy Meats)			
Pork	143	131	168
。 Beef	164	162	305
. Veal	7	14	20
. Mutton & Lamb	57	95	18
eported	371		
stimated	80	402	511
OTAL FRESH	451		
URED AND IN CURE			
Pork			
Wiltshires	ea	39	4,000
Middles	a	-	00-
Gammons Bib Basha	1/		-
Rib Backs Fore-ends	<u> </u>	8	•
Sub-total	122	describito micros	=
Hams (a) 20/down	(144	119	146
(b) 20/up		0	8
Backs	17	8	7
Bellies (a) 16/down	99	118	161
(b) 16/up Shoulders		12	12 1
Butta, Cottage Rolls	37	18	25
Picnics	47	41	52
Dry Salt Meats	2	2	1
Barrelled	121	162	150
Unclassified	29	41	<u>32</u> 595
Sub-total	496	521	595
TOTAL	496	521	595
。 Beef	18	33	43
		FFA	240
CTAL CURED AND IN CURE	514	5 54	688
EAT SUMMARY			
Gold Storage	1,450	1,742	1,476
Fresh	451	402	511
Cured and In Cure	514	554	638
	on A a M	2 000	0.005
OTAL	2,415	2,698	2,625

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
OLD STORAGE (Prozen)		thousand pounds	
OLD SIGNAGE (2 CZEN)			
L. Pork			
Wiltshires	-	-	-
Middles 36/down		\mathcal{V}	
Rib Backs 20/down	1/	0	
Fore-ends 22/down	ī/	1/	
Sub-total		=======================================	
Substituti			
Hams & Gammons (a) 20/down	1,090	385	1.505
(b) 20/up	33	4	39
Backs (a) Boneless Skinless	174	266	156
(b) Loins 20/down	1	79	34
(c) Loins 20/up	95	10	
	((827
Bellies (a) 16/down	837	790	16
(b) 16/up	132		19
Shoulders (a) 22/down	204	99	6
(b) 22/up	365	181	561
Butts	471	271	5 88
Picnics	27	36	000
Tenderloins	77	98	30
Spare Ribs		93	82
Trimmings	94	95	Cita
Carcasses and Cuts:	/	/	00
(a) Regular Hogs	49	35	72
(b) Sows, Rib Backs & Mids.	(* Q
Unclassified	801	905	595
Sub-total	4,245	3,242	4,526
TOTAL	4,245	3,242	4.528
. Beef	and constraint	energh-morrane	
(a) Bone in	713	976	977
(b) Boneless	3,359	3,370	2,646
TOTAL	4,072	4,346	3,623
	,	,	
3. <u>Veal</u> (a) Bone in	617	1,067	892
(b) Boneless	406	573	5 93
TOTAL	1,023	1,640	1,485
Mutton & Lamb	,	,	
Carcasses and Cuts	705	1,224	1,398
5. Fancy Meats			
(a) Pork	194	235	183 378
(b) Beef	416	440	
(c) Veal	83	108	103
(d) Lamb	72	89	45
TOTAL	765	872	709
Reported	10,810		
Estimated	120		
TOTAL MEAT COLD STORAGE	10,930	11,324	11.741

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
	6	thousand pounds	>
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,330	750	761
2 Beef	2,717	2,656	2,720
3. Veal	228	228	275
4. Mutton & Lamb	46	64	49
Reported	4,321		
Estimated	70		
TOTAL FRESH	4,391	3,698	3,805
CURED AND IN CURE			
l. Pork			
Wiltshires		-3	
Widdles	0		
dammons		•	1
Rib Backs	_	⇔	•
Fore-ends	2	=	•
Sub-total			1
Danie (a) 20/3 ama	000	665	600
Hams (a) 20/down	822	6	31
(b) 20/up	13	86	83
Backs	110	(244
Bellies (a) 16/down	331	284	15
(b) 16/up Shoulders		21	5
	1	200	211
Butts, Cottage Rolls	308 406	208	242
Ficnics	8	10	5
Dry Salt Meats	434	504	338
Barrelled	386	347	262
Unclassified Sub-total	2,819	2,331	2,034
ono total			•
TOTAL	2,819	2,331	2.035
2. Beef	96	140	120
Reported	2,915		
Estimated	50		
TOTAL CURED AND IN CURE	2,965	2,471	2,155
MEAT SUMMARY			
Cold Storage	10,930	11,324	11,741
Fresh	4,391	3,698	3,805
Cured and In Cure	2,965	2,471	2,155
TOTAL MEAT	18,286	17,495	17,701
	7		

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
	œ	thousand pounds	
COLD STORAGE (Fresen)			
1 Paris			
l. Pork		=	-
Wiltshires	cm.		23/3/
Middles 36/down	1/	1/	
Rib Backs 20/down	7	7	
Fore-ends 22/down	0	eth .	
Sub-total	0		5
() 00/2	546	208	7 84
Hams & Gammons (a) 20/down			
(b) 20/up	54	34	S5
Backs (a) Boneless Skinless	569	513	340
(b) Loins 20/down	75	18	14
(c) Loins 20/up		0.53	7.00
Bellies (a) 16/down	305	251	3 88
(b) 16/up	22.	29	39
Shoulders (a) 22/down	26	25	78
(b) 22/up		17	8
Butts	261	219	3 30
Pienies	191	111	279
Tenderloins	47	57	4.5
Spare Ribs	110	144	105
Trimmings	280	180	133
Carcasses and Cuts:			
(a) Regular Hogs	(3	25
(b) Sows, Rib Backs & Mids.	15	<u>م</u>	1
Unclassified	316	335	425
Sub-total	2,795	2,144	3,048
Sub-total	*	~ 9 _ 1 1 1	0,000
TOTAL	2,795	2,144	3.042
	the 1 DO		
2. Beef (a) Bone in	372	357	5 9?
		2,372	2,515
(b) Boneless TOTAL	2,623	2,729	3,112
	2,995	~ 9 1 ~ 0	911.
3. Veal (a) Bone in	75	107	58
	77	396	378
(b) Boneless	335	503	436
TOTAL	412		100
4. Mutton & Lamb	43.4	511	490
Carcasses and Cuts	414	ULL	320
5. Fancy Meats	700	3 89	314
(a) Pork	368	709	654
(b) Beef	595	25	19
(c) Veal	23	55	29
(d) Lamb	51 1,037	1,178	1,016
Donostad	7,653		
Reported	250		
Estimated		7_065	8 100
TOTAL MEAT COLD STORAGE 1/ Less than three firms reporting th	7,883		and and the world the same

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
	G)	thousand pounds	6
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,361	1,402	1,312
2. Beef	4,102	3,072	4,560
3. Veal	144	87	157
4. Mutton & Lamb	90	32	91
10 Med dots of Demo			71
Reported	5,697		
Estimated	170		
TOTAL FRESH	5,867	4,593	6,120
CURED AND IN CURE			
l Perk			
l. <u>Pork</u> Wiltshires		1/	1
Middles		7	T
Gammons		0	0
Rib Backs	1/	1/	2
Fore-ends		7	€
Sub-total			3
Dan- oder			
Hams (a) 20/down	1,786	1,541	1,355
(b) 20/up	8	6	19
Backs	447	447	392
Bellies (a) 16/down	697	798	901
(b) 16/up	19	19	17
Shoulders	1	1	3
Butts, Cottage Rolls	393	347	316
Picnics	342	384	339
Dry Salt Meats	139	185	108
Barrelled	325	253	139
Unclassified	403	264	238
Sub-total	4,560	4,245	3,827
TOTAL	4.560	4,245	3.830
2. Beef	170	176	314
Reported	4,730		
Estimated	160		
TOTAL CURED AND IN CURE	4,890	4,421	4,144
MEAT SUMMARY			
Cold Stamona	7,883	7,065	8,102
Cold Storage Fresh	5,867	4,593	6,120
Cured and In Cure	4,890	4,421	4,144
outed and In oute	4,000		- y - ~ ~
TOTAL MEAT	18,640	16,079	18,366
a tra thad 155hirthd	20,020		

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954			
- thousand pounds -						
COLD STORAGE (Frozen)						
l. Pork						
Wiltshires	0	0	20			
Middles 36/down		₩.				
Rib Backs 20/down	1/	1/	7			
Fore-ends 22/down	Θ.	65				
Sub-total	•	ಎ	8			
Hams & Gammons (a) 20/down	171	174	361			
(b) 20/up	10	5	2.9			
Backs (a) Boneless Skinless	297	300	466			
(b) Loins 20/down	(2 27.0	(17/2	50			
(c) Loins 20/up	110	73	1			
Bellies (a) 16/down	372	(368	849			
(b) 16/up	29	(308	13			
Shoulders (a) 22/down		1/	7			
(b) 22/up			-			
Butts	145	127	83			
Picnics	114	197	85			
Tenderloins	22	28	12			
Spare Ribs	59	112	36			
Trimmings	44	85	123			
Carcasses and Cuts:						
(a) Regular Hogs	(07	(00	7			
(b) Sows, Rib Backs & Mids.	83	(96	en			
Unclassified	176	12.5	138			
Sub-total	1,632	1,690	2,260			
TOTAL	1,632	1,690	2,268			
2. Beef						
(a) Bone in	566	716	752			
(b) Boneless	1,375	1,835	1,771 2,523			
TOTAL	1,941	2,551	2,523			
S. Veal			73 mm			
(a) Bone in	84	78	231			
(b) Boneless	74	131	134			
TOTAL	158	209	365			
4. Mutton & Lamb		114	226			
Carcasses and Cuts	75	114	hate O			
5. Fancy Meats		700	OTE			
(a) Pork	263	300 2.52	2 15 401			
(b) Beef	581					
(c) Veal	11	14	31			
(d) Lamb	20 8 75	23 589	655			
TOTAL	875	269	000			

TOTAL MEAT COLD STORAGE 4,681 5,153 6,037

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, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
FRESH (Not Frozen) (Incl. Fancy Meats)	0	thousand pounds	
1. Pork	498	462	418
2. Beef	1,817	1,579	2.034
3。 Veal	95	86	183
4. Mutton & Lamb	37	10	19
TOTAL FRESH	2,445	2,137	2,654
CURED AND IN CURE			1,001
l. Pork			
Wiltshires	1/	9	€
Middles	## C	Case Case Case Case Case Case Case Case	0
Gammons	1/	Φ	0
Rib Backs		•	•
Fore-ends	3	-	
Sub-total	6	60	6
Hams (a) 20/down	(545	498
(b) 20/up	442	18	22
Backs	53	42	66
Bellies (a) 16/down	2.75	225	459
(b) 16/up	45	74	69
Shoulders		60	•
Butts, Cottage Rolls	52	48	60
Picnics	130	91	179
Dry Salt Meats	24	32	25
Barrelled	1/	77	28
Unclassified	85	34	31
Sub-total	1,106	1,186	1,437
TOTAL	1.106	1.186	1,443
2. Beef	9	6	8
TOTAL CURED AND IN CURE	1,115	1,192	1,451
MEAT SUMMARY	de § de de S	F 1 7 M	
	4 693	E 1 E T	6 049
Cold Storage Fresh	4,681	5,153 2,137	6,037
Cured and In Cure	2,445 1,115	2, 137 1,192	2,6 54 1,451
outer and in ours	19110	and the second	
POTAL MEAT	8,241	8,482	10,142
		manimum and the	

ind and Classification	Feb. 1, 1955 Preliminary	Jan, 1, 1955 Revised	Feb. 1, 1954
OLD GROPLOD (T	130	thousand pounds -	
OLD STORAGE (Frozen)			
. Pork			
Wiltshires	\tau	6	(2)
Middles 36/down	9		ED-
Rib Backs 20/down	9	2	
Fore-ends 22/down	20	0	
Sub-total			gramma de de maria de la compansa de
Sub-total		400	
Hams & Gammons (a) 20/down	510	238	139
(b) 20/up	20	22	31
Backs (a) Boneless Skinless	483	337	67
(b) Loins 20/down	16	81	16
	20	0.1	10
(c) Loins 20/up		386	274
Bellies (a) 16/down	558		
(b) 16/up	15	11 2.	9
Shoulders (a) 22/down	1		
(b) 22/up	0.00	0.54	330
Butts	279	234	118
Picnics	200	125	128
Tenderloins	50	27	13
Spare Ribs	156	90	63
Trimmings	121	82.	110
Carcasses and Cuts			
(a) Regular Hogs	1/		2
(b) Sows, Rib Backs & Mids.	@	1/	
Unclassified	234	230	139
Sub-total	2,225	1,865	1,118
TOTAL	2,225	1.865	1.118
. Beef	The state of the s		2322
(a) Bone in	150	147	155
(b) Boneless	291	303	369
TOTAL	441	450	52.4
. Yeal			
(a) Bone in	76	105	48
(b) Boneless	24	28	26
TOTAL	100	133	74
. Mutton & Lamb	4.44	1	, -
Carcasses and Cuts	2.4	39	31
. Fancy Meats			
(a) Pork	211	187	2.53
(b) Beef	216	221	198
(c) Veal	14	16	30
(d) Lamb		3	
TOTAL	<u>3</u> 444	42.7	482

TOTAL MEAT COLD STORAGE 3,232 2,914 2,229

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, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
		- thousand pounds	0
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
	362	305	230
l. Pork	506	437	615
2. Beef	15	18	27
3. Veal 4. Mutton & Lamb	4	4	4
4. Mutton & Lamb			
TOTAL POPCII	887	764	876
TOTAL FRESH	001	102	0.10
CURED AND IN CURE			
l, Pork			
Wiltshires	0	0	0
Middles	۵	0	CD-
Gammons		63	-
Rib Backs	=	_	en en
Fore-ends			grading/species
Sub-total	· a	_	3
Hams (a) 20/down	145	(94
(b) 20/up	2	61	. 3
Backs	37	36	52
Bellies (a) 16/down	112	(110	125
(b) 16/up	4	(116	5
Shoulders		1/	=
Butts, Cottage Rolls	27	29	24
Ficnics	53	49	68
Dry Salt Meats	8	11	6
Barrelled	1/	1/	
Unclassified	11	48	10
Sub-total	599	350	367
TOTAL	399	350	367
2 . Beef	⇔	7	0
TOTAL CURED AND IN CURE	399	357	367
MEAT SUMMARY			
Cold Storage	3,232	2,914	2,229
Fresh	887	764	876
Cured and In Cure	399	357	367
	4,518	4,035	3,472

Kind and Classification	Feb. 1, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
COLD STORAGE (Frozen)		thousand pounds	
Parala			
Pork			
Wiltshires			
Middles 36/down		©	6
Rib Backs 20/down	.30	-	0
Fore-ends 22/down	-		
Sub=total		=	6
Hams & Gammons (a) 20/down	947	815	824
(b) 20/up	175	96	64
Backs (a) Boneless Skinless	628	761	266
(b) Loins 20/down	(43	35
(c) Loins 20/up	83	100	
Bellies (a) 16/down	1,739	1,620	1,158
(b) 16/up	96	87	41
Shoulders (a) 22/down	16	8	133
(b) 22/up			11
Butts	473	317	316
Picnics	472	564	357
Tenderloins	100	63	76
	315	227	112
Spare Ribs	239	243	381
Trimmings Carcasses and Cuts	603	W10	001
	1/	1/	
(a) Regular Hogs (b) Sows, Rib Backs & Mids.	1/	± /	15
Unclassified	328	413	306
Sub-total	5,611	5,257	4,095
Sub-total	0,011	0,201	2,000
TOTAL	5,611	5,257	4,101
. Beef			
(a) Bone in	362	302	438
(b) Boneless	425	550	522
TOTAL	785	852	960
. Veal			4.55
(a) Bone in	120	145	458
(b) Boneless	36	68	68
TOTAL	156	213	526
. Mutton & Lamb		70#	
Carcasses and Cuts	113	123	133
. Fancy Meats		a A A	0 Mm
(a) Pork	658	764	653
(b) Beef	690	500	584
(c) Veal	75	35	50
(d) Lamb	9	12	6
TOTAL	1,432	1,311	1,293

TOTAL MEAT COLD STORAGE 8.097 7.756 7.013

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, 1955 Preliminary	Jan. 1, 1955 Revised	Feb. 1, 1954
		thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,447	1,108	994
2. Beef	1,794	1,269	1,702
3. Veal	204	95	213
4. Mutton & Lamb	27	48	26
TOTAL FRESH	3,472	2,520	2,935
CURED AND IN CURE			
l. Pork			
Wiltshires	•	-	
Middles	40	on	-
Gammons		-	
Rib Backs	the contract of the contract o	60)	40
Fore-ends	28	-	
Sub-total	OD-	•	-
Hams (a) 20/down	644	(478
(b) 20/up	13	811	1
Backs	134	104	126
Bellies (a) 16/down	440	361	628
(b) 16/up	27	28	20
Shoulders		-	1
Butts, Cottage Rolls	141	154	116
Picnics	140	151	164
Dry Salt Meats Barrelled	18	16 29	30
Unclassified	59	43	32.
Sub-total	1,686	1,697	1,638
TOTAL	1.686	1,697	1,638
2. Beef	18	5	11
TOTAL CURED AND IN CURE	1,704	1,702	1,649
MEAT SUMMARY			
Cold Storage	8,097	7,756	7,013
Fresh	3,472		2,935
Cured and In Cure	1,704	2,520	1,649
POTAL MEAT	13,275	11,978	11,597
The state of the s	-		,

ind and Classification	Feb. 1, 1955 Preliminary	Revised		
OLD STORAGE (Frozen)	e	thousand pounds =		
. Pork				
Wiltshires	•	#	e:-	
Middles 36/down	0	(0	(53)	
Rib Backs 20/down	Φ	CI CI	1	
Fore-ends 22/down		B	*	
Sub-total	©	₽	1	
Hams & Gammons (a) 20/down	(415	(218	170	
(b) 20/up			co	
Backs (a) Boneless Skinless	155	74	224	
(b) Loins 20/down	139	(136	36	
(c) Loins 20/up			1	
Bellies (a) 16/down	259	232	313	
(b) 16/up		en en	φ 0	
Shoulders (a) 22/down	3	3	2	
(b) 22/up	446	0.00	797	
Butts	446	276	131 25	
Picnics	92 33	91	29	
Tenderloins		33	191	
Spare Ribs	199 125	288 96	69	
Trimmings	TEO	90	05	
Carcasses and Cuts:	1/	1	2	
(a) Regular Hogs	1/	24	-	
(b) Sows, Rib Backs & Mids	69		158	
Unclassified	1,935	1,550	1,351	
Sub-total	1,000	1,000	2,002	
TOTA	1.935	1,550	1.352	
Beef	425	437	1,881	
(a) Bone in	781	865	582	
(b) Boneless	- 0.00	1,302	2,463	
TOTA	1,000	1,000	200	
· Veal	205	272	265	
(a) Bone in	44	46	31	
(b) Boneless	0.40	318	296	
. Mutton & Lamb				
Carcasses and Cuts	131	127	364	
. Fancy Meats				
(a) Pork	2.73	246	46	
(b) Beef	294	279	232	
(c) Veal	34	40	20	
(d) Lamb	610	<u>24</u> 589	16	
TOTA	AT. 610	288	314	

TOTAL MEAT COLD STORAGE

4,131

3,886

4,789

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

Kind and Classification	Feb. 1, 1955 Preliminary	Revised	Feb. 1, 1954	
RESH (Not Frozen) (Incl. Fancy Meats)		thousand pounds		
l. Pork	2.88	234	206	
Beef	941	777	1,262	
S. Veal	45	25	73	
1. Mutton & Lamb	50	22	30	
TOTAL FRESH	1,324	1,058	1,571	
CURED AND IN CURE				
l. Pork				
Wiltshires	\$	<u>~</u>	0	
Middles	٠	=	69-	
Gammons	53	<u></u>		
Rib Backs	=	<u></u>	©	
Fore-ends			-	
Sub-total	-	B	₩-	
Hams (a) 20/down	(312	(306	195	
(b) 20/up	(0	
Backs	100	78	98	
Bellies (a) 16/down	359	352	336	
(b) 16/up	0	0	□	
Shoulders		D		
Butts, Cottage Rolls	97	117	70	
Picnics	51	95	31	
Dry Salt Meats	21	32.	9	
Barrelled	<u>1/</u> <u>33</u>	11	3	
Unclassified	33	2.6	2 <u>5</u> 765	
Sub-total	973	1,017	765	
TOTAL	973	1,017	765	
Beef	8	8	11	
TOTAL CURED AND IN CURE	981	1,025	776	
EAT SUMMARY				
Cold Storage	4,131	3,886	4,789	
Fresh	1,324	1,058	1,571	
Cured and In Cure	981	1,025	776	
or the true true and of the tr				
COTAL MEAT	6,436	5,969	7,136	
The same and	y	*	-	

with comparative holdings for last year and for last month

	Feb. 1, 1955 Preliminary	Jan, 1, 1955 Revised	Feb, 1, 1954		
		thousand pounds	0		
ARD 1/					
Canada	6,397	5.482	3,825		
Maritimes	109	115	69		
Quebec	780	681	562		
Ontario	2,509	1,599	1,519		
Manitoba	523	809	365		
Saskatchewan	307	326	181		
Alberta	1,883	1,575	898		
British Columbia	286	377	231		
British Columbia	200	017	WO T.		
DIBLE TALLOW 1/					
Canada	2,335	2,221	4.048		
Vanada	21000				
Maritimes		9	3		
Quebec	479	242	835		
Ontario	976	1,016	1,658		
Manitoba	228	187	511		
Saskatchewan	150	214	260		
Alberta	327	366	585		
	175	187	196		
British Columbia	110	207	400		
	SUMMARY (OF MEAT STOCKS			
ANADA		Jan. 1, 1955 Jan. 1, 1954 - thousand pounds -			
PORK	33,996	30,752			
BEEF	25,673	35,756			
VEAL	3,954	5,520			
MUTTON & LAMB	3,111	3,533			
OTAL	66,754	75,561			
		-			

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.

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
		•	thousand pou	ınds -	
COLD STORAGE (Frozen, Including Fancy Meats))				
Pork	2,619	1,422.	1,829	4,486	2,186
Beef	3,934	2,559	2,440	765	1,467
Veal	840	295	151	132	274
Mutton & Lamb	517	437	94	47	119
TOTAL	7,910	4,713	4,514	5,430	4,046
FRESH (Not Frozen, Inc. Fancy Meats)					
Pork	922	218	424	1,031	278
Beef	2,047	2,825	1,753	1,117	865
Veal	160	102	92	146	39
Mutton & Lamb	39	73	36	21	42
TOTAL	3,168	3,218	2,305	2,315	1,224
CURED AND IN CURE					
Pork	2,041	1,916	1,066	1,159	945
Beef	94	146	8	2	8
TOTAL	2,135	2,062	1,074	1,161	953
Lard	660	1,659	497	1,456	248
Tallow	446	558	224	183	162

^{1/} Including New Westminster.

The above figures do not include estimates for firms that did not report on time.

STATISTICS CANADA LIBRARY
TOLLOTHEQUE STATISTICUE CANADA

1010667378