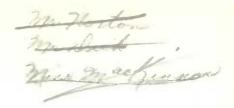
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STOCKS OF MEAT AND LARD

MARCH, 1955

Memorandum



Published by Authority of

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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 stocs held for large packers.

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MARCH 1, 1955

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

TOTAL MEAT STOCKS

The total of all meats in stocks at March 1, 1955 amounted to 68,472,000 lb. as compared with 71,925,000 lb. last month and 71,722,000 lb. a year ago. A summary of stocks at February 1, 1954 by kinds of meat will be found on page 18 of this report. In addition there were 1,198,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at March 1 amounted to 40,668,000 lb. as compared with 40,672,000 lb. last month and 42,591,000 lb. at March 1, 1954. Current frozen holdings included 23,677,000 lb. of pork, 12,611,000 lb. of beef, 1,214,000 lb. of veal and 1,731,000 lb. of mutton and lamb. The remaining 1,435,000 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 March 1 were 15,951,000 lb. as compared with 18,735,000 lb. a month earlier and 17,685,000 lb. on March 1, 1954. The March 1 stocks consisted of 4,414,000 lb. of pork, 10,141,000 lb. of beef, 664,000 lb. veal and 172,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 560,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at March 1, 1955 were 11,853,000 lb. as compared with 12,518,000 lb. and 11,446,000 lb. last month and a year ago respectively. The current total consisted of 11,316,000 lb. of pork, 257,000 lb. of beef and an estimate of 300,000 lb. not classified as to kind.

LARD

The total stocks on March 1, 1955 were 5,502,000 lb. as compared with 6,443,000 lb. on February 1 and 4,318,000 lb. at March 1, 1954.

EDIBLE TALLOW

Stocks of edible tallow on March 1 were 3,065,000 lb. as compared with 2,349,000 lb. on February 1 and 3,850,000 lb. at March 1, 1954.

^{1/} This report does not include stocks of canned meats. Stocks of these products at January 1, 1955 the latest available data, were 15,165,000 lb. of which 5,796,000 pounds were canned pork products 7,546,000 lb. canned beef and 1,823,000 pounds other canned meat products.

ind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
	Control of the Contro	thousand pounds	0
OLD STORAGE (Frozen)			
. Pork			
Wiltshires		@	
Middles 36/down		⇔	
	12	17	8
Rib Backs 20/down Fore-ends 22/down	1	1	
	13	18	8
Sub-total	10	10	
Hama & Commons (a) 20/dom	4,979	3,566	5,525
Hams & Gammons (a) 20/down	482	274	309
(b) 20/up	3,005	2,327	1,754
Backs (a) Boneless Skinless	492	584	315
(b) Loins 20/down	17		
(c) Loins 20/up		18	11
Bellies (a) 16/down	4,476	3,932	4,819
(b) 16/up	166	165	151
Shoulders (a) 22/down	161	177	285
(b) 22/up	11	11	21
Butts	2,435	2,007	2,171
Picnics	1,514	1,588	2,125
Tenderloins	212	283	215
Spare Ribs	768	927	507
Trimmings	1,066	961	1,002
Carcasses and Cuts:			
(a) Regular Hogs	196	157	84
(b) Sows, Rib Backs & Mids.	30	21	100
Unclassified	2,234	1,962	2,176
Sub-total	22,242	18,960	21,530
TOTAL	22,255	18.978	21,538
. Beef			
(a) Bone in	2,408	2,882	3,397
(b) Boneless	7,805	9,233	8,528
TOTAL	10,215	12,115	11,925
. <u>Veal</u>			
(a) Bone in	604	1,248	1,247
(b) Boneless	485	963	951
TOTAL	1,089	2,211	951 2,198
. Mutton & Lamb			
Carcasses and Cuts	1,635	1,964	2,361
Fancy Meats			
(a) Pork	1,422	2,037	1,719
(b) Beef	2,398	2,944	2,546
	125	252	208
(c) Veal	96		96
(d) Lamb	4,041	$\frac{171}{5,404}$	4,569
	30 222		
eported	39,233		
stimated	1,435		

vind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
TOTAL AND TOTAL		thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	4,414	5,565	4,484
2. Beef	10,141	12,111	12,198
3. Veal	664	741	806
4. Mutton & Lamb	172	318	197
Reported	15,391		
Estimated	560		
TOTAL FRESH	15,951	18,735	17,685
CURED AND IN CURE			
O MELLO THE O MELLO			
l. Pork	141-523		
Wiltshires	5	4	-
Middles		10.	-
Gammons	3	9	1
Rib Backs	10	6	1
Fore-ends	65- 600-00-00-00-00-00-00-00-00-00-00-00-00-	4 (8)	do
Sub-total	18	19	2
Hams (a) 20/down	3,917	4,311	3,549
(b) 20/up	76	62	84
Backs	737	911	828
Bellies (a) 16/down	2,194	2,368	2,975
(b) 16/up	78	103	142
Shoulders	18	3	15
Butts, Cottage Rolls	997	1,066	823
Picnics	1,112	1,175	1,005
Dry Salt Meats	152	221	217
Barrelled	993	997	670
Unclassified	1.024	959	645
Sub-total	11,298	12,176	10,953
TOTAL	11.316	12,195	10,955
2. Beef	237	323	491
Reported	11,553		
Estimated	300	10 510	77 440
TOTAL CURED AND IN CURE	11,853	12,518	11,446
MEAT SUMMARY			
Cold Storage	40,668	40,672	42,591
Fresh	15,951	18,755	17,685
Cured and In Cure	11,853	12,518	11,446
	00.400	73 005	73 700
TOTAL ALL MEAT	68,472	71,925	71,722

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
COLD STORAGE (Frozen)		thousand pounds =	
l. Pork			
Wiltshires	0	0	-
Middles 36/down	0	0	0
Rib Backs 20/down	to	•	0
Fore-ends 22/down		tol construction	(C)
Sub-total	9	ф-	•
Hams & Gammons (a) 20/down	105	(46	51
(b) 20/up	11		20
Backs (a) Boneless Skinless	18	,1/	4
(b) Loins 20/down	78	81	41
(c) Loins 20/up Bellies (a) 16/down	(11 190
(b) 16/up	155	65	130
Shoulders (a) 22/down	10	(0	13
(b) 22/up	•	8	9
Butts	40	13	29
Picnics	45	1/	69
Tenderloins	$\frac{1}{2}$ 1	4	2
Spare Ribs	43	10 26	4 5
Trimmings	40	60	5
Carcasses and Cuts: (a) Regular Hogs	4	2	5
(b) Sows, Rib Backs & Mids.	•	□	6
Unclassified	63	68	64
Sub-total	593	323	508
	593	325	Emo
TOTAL 2. Beef	232	320	508
(a) Bone in	136	244	139
(b) Boneless	2.87	272	184
TOTAL	423	516	323
3. Veal	~ 2		
(a) Bone in	36	59	38
(b) Boneless	<u>13</u> 49	41	26 64
TOTAL 4. Mutton & Lamb	40	100	
Carcasses and Cuts	167	284	97
. Fancy Meats			
(a) Pork	75	66	82
(b) Beef	123	152 12	57 14
(c) Veal	17	7	
(d) Lamb	221	237	8 161
TOTAL		1	200 45

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

TOTAL MEAT COLD STORAGE

1,453

1,460

1,155

Kind and Classification	Preliminary	Feb. 1, 1955 Revised	
PDECH (NA Barray)	0	thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
L. Pork	190	146	222
Beef	176	175	187
5. Veal	9	8	11
Mutton & Lamb	43	64	17
Reported	418		
Stimated	2.5		
TOTAL FRESH	443	393	437
CURED AND IN CURE			
- Pork Wiltshires	0	/000000	STATE OF THE REAL PROPERTY.
		0	0
Middles Gammons	0	•	-
Rib Backs	0	1/	•
Fore-ends	6	1	0
Sub-total	0	-	•
	300	,	
Hams (a) 20/down	188	145	154
(b) 20/up	918		10
Backs	13	17	11
Bellies (a) 16/down (b) 16/up	127	102	150 17
Shoulders	1/		
Butts, Cottage Rolls	33	37	32
Picnics	72	48	64
Dry Salt Meats	5	2.	4
Barrelled	137	123	166
Unclassified	24	29	22
. Sub-total	599	<u>29</u> 503	610
TOTAL	599	503	610
- Beef	20	19	34
Affile Alminis Alies The Almes	619	52.2	644
OTAL CURED AND IN CURE	013	J. L.	044
EAT SUMMARY			
Cold Storage	1,453	1,460	1,153
Fresh	443	393	437
Cured and In Cure	619	522	644
	0.555	0. 97.00	0.074
OTAL MEAT	2,515	2,375	2,254
	CONTRACTOR OF THE PARTY OF THE	-	Andrew-Click

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
TOER CHORAGE (Franch	do	thousand pounds	٠
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	•	₩-	
Middles 36/down	3/		
Rib Backs 20/down	1/	ν	1
Fore-ends 22/down			
Sub-total		•	1
Hams & Gammons (a) 20/down	1,586	1,090	2,156
(b) 20/up	233	33	45
Backs (a) Boneless Skinless	466	174	207
(b) Loins 20/down	95	(98	37
(c) Loins 20/up	,((00	100
Bellies (a) 16/down	963	837	973
(b) 16/up			20
Shoulders (a) 22/down	110	134	59
(b) 22/up	600		640
Butts	626	365	648
Picnics	31	471 27	768
Tenderloins	89	77	15 19
Spare Ribs Trimmings	174	98	100
Carcasses and Cuts:	-1-	30	100
(a) Regular Hogs	((54
(b) Sows, Rib Backs & Mids.	137	74	29
Unclassified	1.092	801	638
Sub-total	6,202	4,279	5,768
TOTAL	6,202	4.279	5,769
2. Beef	615	756	798
(a) Bone in	3.032	3,384	2,653
(b) Boneless	3,647	4,140	3,451
TOTAL	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	19110	0,401
5. <u>Veal</u> (a) Bone in	146	627	421
(b) Boneless	180	407	327
TOTAL	326	1,054	748
4. Mutton & Lamb		AUL A SUPERIOR	
Carcasses and Cuts	765	922.	1,113
Fancy Meats			
(a) Pork	142	194	156
(b) Beef	305	416	298
(c) Veal	2.5	83	53
(d) Lamb	<u>37</u> 509	72 765	<u>38</u> 545
TOTAL	50.5	/65	040
Reported	11,449		
Estimated	480	20.040	33 000
TOTAL MEAT COLD STORAGE	11,929	11,140	11,626

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

Rib Backs Fore-ends Sub-total Hams (a) 20/down (b) 20/up (b) 20/up (b) 20/up (c) 25 (b) 10/up (c) 25 (d) 10/up (d) 26 (e) 16/up (e) 16/up (f) 27 Shoulders (f) 16/up (f) 27 Sub-totage Rolls (f) 27 Sub-totage Rolls (f) 27 Sub-totage Rolls (f) 26 Sub-totage (f) 27 Sub-totage (f) 28 Sub-totage (f) 29 Sub-totage	, 1954
Pork	
Pork	
Beef 2,155 2,787 2,645 Veal 217 229 215 Mutton & Lamb 15 46 51 Statimated 3,245 Statimated 440 OTAL FRESH 5,685 4,551 5,986 CURED AND IN CURE	
Beef 2,155 2,787 2,645 Veal 217 229 215 Mutton & Lamb 15 46 51 Exercise 3,245 Stimated 3,245 Stimated 440 OTAL FRESH 5,685 4,551 5,986 STRED AND IN CURE	
### Witton & Lamb 15	
### Witton & Lamb 15	
### STATES	
### Stimated OTAL FRESH 5,685 4,551 5,986 OTAL CURE #### Stimated OTAL CURE ### Stimated OTAL CURE	31
OTAL FRESH 3,685 4,551 5,986 URED AND IN CURE	
### Wiltshires ### Wiltshires ### Middles Gammons Rib Backs Fore-ends Sub-total ### Bans (a) 20/down (b) 20/up 23 Backs Bellies (a) 16/down (b) 16/up Shoulders Butts, Cottage Rolls Biutts, Cottage Biutts, C	
## Wiltshires ##	986
## Wiltshires ##	
Wiltshires -	
Middles 3 1 - 1 Rib Backs - - - - - Fore-ends - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - <	
Gammons Rib Backs Fore-ends Sub-total Hams (a) 20/down (b) 20/up (b) 20/up (c) 25 Backs Bellies (a) 16/down (b) 16/up (c) 6 Butts, Cottage Rolls Barrelled	-
Rib Backs Fore-ends Sub-total Hams (a) 20/down Backs Backs Bellies (a) 16/down (b) 16/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified Sub-total TOTAL Beef Cold Storage Fresh Cured and In Cure Sass Sass Sass Sass Sass Sass Sass Sa	-
Fore-ends Sub-total Hams (a) 20/down (b) 20/up 23 Backs Backs Bellies (a) 16/down (b) 16/up (b) 16/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified Sub-total TOTAL Beef Cold Storage Fresh Cured and In Cure Fore-ends Sase Sub-total Sase Sub-total Sase Sub-total Sase Sub-total Su	1
Sub-total Hams (a) 20/down 856 822 705 (b) 20/up 23 13 85 85 86 110 72 86 110 72 86 110 872 86 110 72 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 86 110 872 872 872 872 872 872 872 872 872 872	-
Hams (a) 20/down 856 822 705 (b) 20/up 25 15 5 Backs 86 110 72 Bellies (a) 16/down (564 (351 17) Shoulders 6 1 9 Butts, Cottage Rolls 271 506 1655 Picnics 352 406 227 Dry Salt Meats 16 8 10 Barrelled 555 454 278 Unclassified 467 586 227 Sub-total 2,944 2,819 2,019 TOTAL 2,944 2,819 2,020 Beef 69 96 102 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,551 5,986 Cured and In Cure 3,285 2,915 2,122	-
Backs 86	1
(b) 20/up	705
Backs Bellies (a) 16/down (b) 16/up (564 (564 (531 17) Shoulders 6 1 98 Butts, Cottage Rolls Picnics 750 Prenics 750 Pry Salt Meats 750 Barrelled 750 Pry Salt Meats 750 Barrelled 750 Pry Sub-total 750 Protal 7	5
(b) 16/up (584 (581 17 Shoulders 6 1 9 Butts, Cottage Rolls 271 508 165 Picnics 352 406 227 Dry Salt Meats 16 8 10 Barrelled 505 434 278 Unclassified 467 586 227 Sub-total 2,944 2,819 2,019 TOTAL 2,944 2,819 2,020 Beef 69 96 102 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 5,966 Cured and In Cure 3,285 2,915 2,122	72
(b) 16/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified Sub-total TOTAL Beef Cold Storage Tresh Cured and In Cure Shoulders 66 1 98 108 108 227 352 406 227 352 406 227 352 406 227 366 227 366 227 2,944 2,819 2,0	308
Butts, Cottage Rolls 271 508 165 Picnics 352 406 227 Dry Salt Meats 16 8 10 Barrelled 505 434 278 Unclassified 467 586 227 Sub-total 2,944 2,819 2,019 TOTAL 2,944 2,819 2,020 Beef 69 96 102 eported 3,015 stimated 270 OTAL CURED AND IN CURE 3,283 2,915 2,122 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,551 5,986 Cured and In Cure 3,283 2,915 2,122	17
Picnics Dry Salt Meats Dry Salt Meats Barrelled Unclassified Sub-total TOTAL Beef TOTAL 2.944 2.819 2.020 Beef 69 96 102 EAT SUMMARY Cold Storage Fresh Cured and In Cure 3.52 406 227 8 8 10 8 10 8 10 8 10 8 227 2,819 2.019 2.020 2,819 2.020 2,915 2.122	9
Picnics 352 406 227 Dry Salt Meats 16 8 10 Barrelled 503 434 278 Unclassified 467 386 227 Sub-total 2,944 2,819 2,019 Beef 69 96 102 eported 3,015 3,015 3,015 stimated 270 2,915 2,122 COTAL CURED AND IN CURE 3,283 2,915 2,122 EAT SUMMARY 11,929 11,140 11,626 Fresh 3,685 4,351 3,986 Cured and In Cure 3,283 2,915 2,122	165
Barrelled	
Barrelled	10
Sub-total 2,944 2,819 2,019 TOTAL 2.944 2.819 2.020 Beef 69 96 102 eported 3,015 stimated 270 OTAL CURED AND IN CURE 3.283 2,915 2,122 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 3,986 Cured and In Cure 3,283 2,915 2,122	
### TOTAL ### 2,819 2,020 Beef	227
Beef 69 96 102 eported 3,015 stimated 270 OTAL CURED AND IN CURE 3,283 2,915 2,122 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	019
Beef 69 96 102 eported 3,015 stimated 270 OTAL CURED AND IN CURE 3,283 2,915 2,122 EAT SUMMARY Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	020
### Properties ### ### ### ### ### ### ### ### ### #	
### Stimated 270 3,283 2,915 2,122 ##################################	102
COTAL CURED AND IN CURE 3,283 2,915 2,122 EAT SUMMARY 11,929 11,140 11,626 Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	
Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	120
Cold Storage 11,929 11,140 11,626 Fresh 3,685 4,351 3,986 Cured and In Cure 3,283 2,915 2,122	122
Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	
Fresh 3,685 4,351 5,986 Cured and In Cure 3,283 2,915 2,122	526
Cured and In Cure 3,283 2,915 2,122	986
	122.
OTAL MEAT 18,897 18,406 17,734	754

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 195
		thousand pounds	
COLD STORAGE (Frozen)		•	
. Pork			
Wiltshires	0	0	**
Middles 36/down	0	\$	0
Rib Backs 20/down	₩	1/	
Fore-ends 22/down			
Sub-total	0		
Hams & Gammons (a) 20/down	882	589	1,151
(b) 20/up	22	54	69
Backs (a) Boneless Skinless	691	584	551
(b) Loins 20/down	19	73	14
(c) Loins 20/up		2	17
Bellies (a) 16/down	454	325	484
(b) 16/up	19	22	31
Shoulders (a) 22/down	1	(56
(b) 22/up	29	26	7
Butts	251	286	645
Picnics	300	210	514
Tenderloins	45	47	54
Spare Ribs	105	ni	91
Trimmings	262	508	255
Carcasses and Cuts:			
(a) Regular Hogs	(10	(28	12
(b) Sows, Rib backs & Mids.	(18	(13	5
Unclassified	349	545	465
Sub-total	3,426	2,975	4,180
TOTAL	3,426	2,975	4.180
Beef			
(a) Bone in	345	379	610
(b) Boneless	2,620	2,707	2,578
TOTAL	2,965	5,086	5,188
Veal			
(a) Bone in	37	77	40
(b) Boneless	$\frac{-175}{212}$	337	323
TOTAL	212	414	363
Mutton & Lamb		A 10-8"	440
Carcasses and Cuts	353	415	448
Fancy Meats	0.00	780	003:
(a) Pork	292	572 505	291
(b) Beef	599	59 5	600
(c) Veal	13	23	25
(d) Lamb	25	$\frac{51}{1,041}$	<u>20</u> 954
TOTAL	929	1,041	934
eported	7,885		
stimated	170	7 083	0.335
OTAL MEAT COLD STORAGE	8,055	7,951	9,115

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

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
FRESH (Not Frozen) (Incl. Fancy Meats)	0	thousand pounds -	
1. Pork	1,565	1,484	1,549
2. Beef	3,507	4,134	4,478
3. Veal	162	147	167
4. Mutton & Lamb	75	90	62
Reported	5,307		
Estimated	290		
TOTAL FRESH	5,597	5,855	6,256
CURED AND IN CURE			
l. Pork			
Wiltshires	Ф	1/	
Middles	6	0	0
Gammons	9 /	0/	0
Rib Backs	1	1/	1
Fore-ends	-	©	
Sub-total		-	1
Hams (a) 20/down	1,582	1,826	1,372
(b) 20/up	8	9	18
Backs	389	460	471
Bellies (a) 16/down	766	757	853
(b) 16/up	15	19	19
Shoulders	3	1	6
Butts, Cottage Rolls	337	404	348
Picnics	321	347	320
Dry Salt Meats	57	140	119
Barrelled	246	52.7	161
Unclassified	424	418 4,708	279
Sub-total	4,148	4,708	279 3,966
TOTAL	4,148	4,708	3,967
2. Beef	154	173	317
Reported	4,282		
Estimated	150		
TOTAL CURED AND IN CURE	4,412	4,881	4,284
MEAT SUMMARY			
Cold Storage	8 ₉ 0 55	7,951	9,113
Fresh	5,597	5,855	6,256
Cured and In Cure	4,412	4,881	4,284
m om Art. 1602 Am	10 064	18 667	10 655
TOTAL MEAT	18,064	18,667	19,655

DLD STORAGE (Frozen) Pork Wiltshires Middles 36/down Rib Backs 20/down Fore-ends 22/down Sub-total	1 /	thousand pounds -	
Pork Wiltshires Middles 36/down Rib Backs 20/down Fore-ends 22/down	• •		
Wiltshires Middles 36/down Rib Backs 20/down Fore-ends 22/down	<u>.</u>	-	
Middles 36/down Rib Backs 20/down Fore-ends 22/down	y	-	
Rib Backs 20/down Fore-ends 22/down	1/		-
Fore-ends 22/down	1/	•	-
		1/	7
Sub-total	0	•	-
5 do-total	es	•	7
Hams & Gammons (a) 20/down	228	171	441
(b) 20/up	19	10	51
Backs (a) Boneless Skinless	357	2.97	484
(b) Loins 20/down	(104	(330	98
(c) Loins 20/up		(110	-
Bellies (a) 16/down	448	372	1,058
(b) 16/up	21	29	3
Shoulders (a) 22/down	4	•	6
(b) 22/up		•	•
Butts	166	145	90
Picnics	68	114	127
Tenderloins	16	22	17
Spare Ribs	71	59	62
Trimmings	97	44	125
Carcasses and Cuts:			
(a) Regular Hogs	61	85	7
(b) Sows, Rib Backs & Mids,	(13
Unclassified	158	176	233
Sub-total	1,798	1,632	2,815
TOTAL	1,798	1,632	2,822
Beef .		Faa	0.00
(a) Bone in	459	566	939
(b) Boneless	1,055	1,375	1,649 2,588
TOTAL	1,472	1,941	6,000
Veal	0.0	0.4	710
(a) Bone in	20	84 74	118 122
(b) Boneless	54	158	240
TOTAL	0.8	100	K-10
Mutton & Lamb	68	75	178
Carcasses and Cuts			2.0
Fancy Meats (a) Pork	195	263	254
(b) Beef	295	581	456
(c) Veal	10	11	26
(d) Lamb	14		
TOTAL	512	20 8 75	9 745

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

3,904

4,681

6,573

Wind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
FRESH (Not Frozen) (Incl. Fancy Meats)	64	thousand pounds	
l. Pork	51 5	498	255
2. Beef	1,516	1,817	1,609
3. Veal	60	95	115
4. Mutton & Lamb	4	37	18
TOTAL FRESH	2,095	2,445	1,997
CURED AND IN CURE			
1. Pork			
Wiltshires	1	1/	-
Middles	-	- /	-
Gammons	-	1/	-
Rib Backs	•	10	-
Fore-ends Sub-total	-	-	
Hams (a) 20/down	(410	(442	372
(b) 20/up			37
Backs	48	53	45
Bellies (a) 16/down	224	275	430
(b) 16/up	26	45	71
Shoulders Polls	<u>1</u> / 70	52	38
Butts, Cottage Rolls Ficnics	138	130	142
Dry Salt Meats	27	24	27
Barrelled	46	<u>ī</u> /	44
Unclassified	27	85	30
Sub-total	1,016	1,106	1,236
TOTAL	1.016	1,106	1,236
2. Beef	6	9	8
TOTAL CURED AND IN CURE	1,022	1,115	1,244
MEAT SUMMARY			
	1	4 0	
Cold Storage	5,904	4,681	6,573
Fresh	2,095	2,445	1,997
Cured and In Cure	1,022	1,115	1,244
POTAL MEAT	7,019	8,241	9,814
Old Mid.	7,013	O p No. 2.	0,014

Kind and Classification	Mar, 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
COLD STORAGE (Frozen)		thousand pounds	
damaga-rajumpamagamam-assistino-dascaricato			
1. Pork			
Wiltshires	6	-	D
Middles 36/down	0	0	0
Rib Backs 20/down	•	0	0
Fore-ends 22/down	9		-
Sub-total	0	0	0
Hams & Gammons (a) 20/down	505	310	294
(b) 20/up	12	20	42
Backs (a) Boneless Skinless	458	483	57
(b) Loins 20/down	21	16	45
(c) Loins 20/up	-	6	D
Bellies (a) 16/down	380	338	419
(b) 16/up	11	15	12
Shoulders (a) 22/down	1	1	2
(b) 22/up	0	_	0
Butts	309	279	176
Picnics	192	200	198
Tenderloins	33	50	18
Spare Ribs	105	156	48
Trimmings	157	121	105
Carcasses and Cuts:		,	
(a) Regular Hogs	=	1/	4
(b) Sows, Rib Backs & Mids.	1/	©	
Unclassified	265	234	190
Sub-total	2,429	2,223	1,610
TOTAL	2,429	2,225	1,610
2. Beef		orani habbana ana	
(a) Bone in	109	150	135
(b) Boneless	222	291	399
TOTAL	551	441	534
3 . Veal			
(a) Bone in	50	76	40
(b) Boneless	16	24	25
TOTAL	66	100	65
4. Mutton & Lamb			
Carcasses and Cuts	16	24	26
5. Fancy Meats		0.00	004
(a) Pork	169	211	224
(b) Beef	158	216	209
(c) Veal	12	14	2.5
(d) Lamb	341	444	459
TOTAL	541	444	459

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

5,185

3,232

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954	
		thousand pounds		
FRESH (Not Frozen) (Incl. Fancy Meats)				
	172	362	250	
1. Pork 2. Beef	551	506	474	
5. Veal	16	15	31	
4. Mutton & Lamb	2	4	2	
	521	997	nen	
TOTAL FRESH	36.1	887	757	
CURED AND IN CURE				
1. Pork				
Wiltshires	•			
Middles	•	40	•	
Gammons	•	•	8	
Rib Backs		Φ.		
Fore-ends		-	-	
Sub-total		<u>e</u>	•	
Hams (a) 20/down	(145	89	
(b) 20/up	139	2	6	
Backs	29	37	55	
Bellies (a) 16/down	(170	112	121	
(b) 16/up	112	4	5	
Shoulders	•	op-	co	
Butts, Cottage Rolls	29	27	25	
Picnics	58	53	73	
Dry Salt Meats	5	8	8	
Barrelled	1/	1/	9	
Unclassified	14	11	12	
Sub-total	386	399	12 372	
TOTAL	386	399	372	
2. Beef	₩ •	•	4	
TOTAL CURED AND IN CURE	586	399	376	
MEAT SUMMARY				
Cold Storage	5,185	3,232	2,694	
Fresh	52.1	887	757	
Cured and In Cure	586	399	376	
TO CARAGO AND AND	4 000	4 530	7 000	
TOTAL MEAT	4,090	4,518	3,827	
	1-0 VIII 5 Cont.		A THE RESERVE	

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954	
COLD STORAGE (Frozen)	- thousand pounds -			
l, Pork				
Wiltshires				
Middles 36/down	_		-	
Rib Backs 20/down		_		
Fore-ends 22/down				
Sub-total	-	-	The Construction In Constructi	
Substituti				
Hams & Gammons (a) 20/down	1,069	947	1,241	
(b) 20/up	185	175	82	
Backs (a) Boneless Skinless	862	62.8	416	
(b) Loins 20/down	((56	
(c) Loins 20/up	66	83		
	1,759	1,739	1,389	
Bellies (a) 16/down	94	96	64	
(b) 16/up	15	16	147	
Shoulders (a) 22/down (b) 22/up	•	-	14	
	547	475	483	
Butts	219	472	446	
Picnics	58	100	87	
Tenderloins	201	315	151	
Spare Ribs	252	239	302	
Trimmings	K.UK.	(m)	302	
Carcasses and Cuts:	1/	1/		
(a) Regular Hogs	1/	<u>1</u> /	53	
(b) Sows, Rib Backs & Mids.	287	328	416	
Unclassified	5,594	5,611	5,347	
Sub-total	0,004	5,011	0,041	
E OF AT	5 504	5 611	5.347	
TOTAL	5,594	5,611	0,041	
. Beef	395	362	511	
(a) Bone in	217	423	452	
(b) Boneless TOTAL	610	785	963	
	010	700	300	
· Veal	164	120	375	
(a) Bone in	26	36		
(b) Boneless TOTAL	190	156	<u>76</u> 451	
	100	100		
. Mutton & Lamb Carcasses and Cuts	51	113	129	
	01	7.1	1	
Fancy Meats	442	658	660	
(a) Pork (b) Beef	682	690	559	
	24	75	49	
(c) Veal	7	9	7	
(d) Lamb	1,155	1,432	1,275	
IOIAL	1,100	19 2011	2,410	

TOTAL MEAT COLD STORAGE 7,600 8,097 8,165

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

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954	
	-	thousand pounds		
FRESH (Not Frozen)				
(Incl. Fancy Meats)				
	899	2 440	0.14	
Pork		1,448	914	
Beef	1,734	1,801	1,766	
Veal	151 19	204	201	
4. Mutton & Lamb		27	31	
TOTAL FRESH	2,805	3,480	2,912	
CURED AND IN CURE				
L. Pork				
Wiltshires	-			
Middles	-	-		
Gammons	-	-	-	
Rib Backs		-	-	
Fore-ends	0		-	
Sub-total	œ	•	-	
Hams (a) 20/down	467	644	517	
(b) 20/up	35	13	2	
Backs	101	134	87	
Bellies (a) 16/down	342	440	649	
(b) 16/up	28	2.7	13	
Shoulders	<u>1</u> /	1/	-	
Butts, Cottage Rolls	144	141	104	
Picnics	137	140	143	
	27	18	39	
Dry Salt Meats Barrelled	52	70	17	
Unclassified	44	60		
Sub-total	1,375	1,687	53 1,624	
Dab-tota1	1,0,0	1,007	1,000	
TOTAL	1,375	1,687	1,624	
Beef	6	18	15	
COTAL CURED AND IN CURE	1,381	1,705	1,639	
EAT SUMMARY				
	7 000	0.000		
Cold Storage	7,600	8,097	8,165	
Fresh	2,803	3,480	2,912	
Cured and In Cure	1,381	1,705	1,639	
OTAL MEAT	11,784	13,282	12,716	
OTUT MENT	11,101	10 8 10 11	100	

Kind and Classification	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954
		thousand pounds	
COLD STORAGE (Frozen)		*	
l. Pork			
Wiltshires	=	•	-
Middles 36/down			co.
Rib Backs 20/down	0	61	
Fore-ends 22/down	CO CO		
Sub-total	Φ		
540~ tota1			
Hams & Gammons (a) 20/down	604	(191
(b) 20/up	•	415	101
Backs (a) Boneless Skinless	151	155	235
(b) Loins 20/down	((24
(c) Loins 20/up	126	159	₩ 1
Bellies (a) 16/down	378	259	306
(b) 16/up	-		1
Shoulders (a) 22/down	3	3	2
(b) 22/up	0	0	One.
Butts	522	446	102
Picnics	64	92	3
Tenderloins	2.5	33	22.
Spare Ribs	176	199	132
Trimmings	101	125	110
Carcasses and Cuts:		100	110
(a) Regular Hogs	1	1/	2.
(b) Sows, Rib Backs & Mids.	6	1/	20
Unclassified	62	69	172
Sub-total	2,213	1,935	1,302
Dub-total	, —	1,500	1,000
TOTAL	2,215	1.935	1,302
Beef	GALOCIA MENA	All Charmens	Alle
(a) Bone in	371	425	265
(b) Boneless	394	781	613
TOTAL	765	1,206	878
yeal		2,000	0,0
(a) Bone in	151	2.05	215
(b) Boneless	41	44	52
TOTAL	192	249	267
Mutton & Lamb			
Carcasses and Cuts	215	151	370
5. Fancy Meats			
(a) Pork	107	275	52
(b) Beef	238	294	367
(c) Veal	24	34	18
(d) Lamb	5	9	
TOTAL	374	610	13 450
The second secon			
leported	5,759		
Stimated	760		
POTAL MEAT COLD STORAGE	4,519	4,151	3,267

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

Kind and Classification	Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954	
	-	thousand pounds -		
FRESH (Not Frozen)				
(Incl. Fancy Meats)				
l Penle	193	288	199	
l. Pork 2. Beef	744	941	1,059	
3. Veal	49	45	66	
4. Mutton & Lamb	18	50	36	
To muccou or Lamo		00	00	
Reported	1,004			
Estimated	120			
TOTAL FRESH	1,124	1,324	1,340	
CURED AND IN CURE				
9 99 9				
l. Pork				
Wiltshires		-	-	
Middles	1/	-		
Gammons Rib Backs	7		-	
Fore-ends	0		-	
Sub-total	<u> </u>			
Dub-cotal				
Hams (a) 20/down	285	(562	
(b) 20/up	2.	312	6	
Backs	71	100	109	
Bellies (a) 16/down	268	359	464	
(b) 16/up	Φ.		200-	
Shoulders	Φ.	⇔	-	
Butts, Cottage Rolls	113	97	113	
Picnics	34	51	56	
Dry Salt Meats	15	21	10	
Barrelled	<u>1/</u> 60	1/	4	
Unclassified	60	33	22	
Sub-total	848	975	1,126	
m om Alt	848	975	1 196	
TOTAL	0.40	_ 5/0	1,126	
2. Beef	2	8	11	
Reported	850			
Estimated	30			
TOTAL CURED AND IN CURE	880	981	1,157	
MEAT SUMMARY				
Cold Channe	4,519	A 151	x 967	
Cold Storage	1,124	4,131	3,267	
Fresh	880	1,324	1,340 1,137	
Cured and In Cure			29.201	
TOTAL MEAT	6,523	6,436	5,744	
A V A MAJ DRAWA I	,	,	91.22	

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

AND THE PERSON OF THE PERSON O	Mar. 1, 1955 Preliminary	Feb. 1, 1955 Revised	Mar. 1, 1954	
	•	thousand pounds		
ARD 1				
Canada	5,502	6,443	4,318	
Maritimes	87	113	107	
Quebec	674	812	566	
Ontario	2,531	2,531	1,654	
Manitoba	395	510	684	
Saskatchewan	264	307	227	
Alberta	1,215	1,883	885	
British Columbia	336	2.87	195	
DIBLE TALLOW 1/				
Canada	3,065	2,349	3,830	
Maritimes	7	-	1	
Quebec	801	479	1,014	
Ontario	1,391	996	1,631	
Manitoba	260	221	305	
Saskatchewan	170	150	308	
Alberta	263	328	339	
British Columbia	173	175	232	
	41	The state of the s		
	SUMMAR	RY OF MEAT STOCKS		
ANADA		Feb. 1, 1955 Feb. 1, 1954 thousand pounds =		
PORK	38,775	33,431		
BEEF	27,495	29,910		
VEAL	3,204	4,505		
MUTTON & LAME	2,453	3,193		
OTAT	71,925	71,039		
OTAL	72,500			

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 AND VANCOUVER 1/ - MARCH 1, 1955

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver		
COLD CEOD ICE		- thousand pounds -					
COLD STORAGE (Frozen, Including Fa	ancy Meats)						
Pork	4,232	1,726	1,916	4,430	2,294		
Beef	3,484	2,531	1,678	668	975		
Veal	2.88	94	51	94	210		
Mutton & Lamb	623	358	82	44	196		
TOTAL	8,627	4,709	3,727	5,236	3,675		
FRESH (Not Frozen, Inc. Far	ncy Meats)						
Pork	692	375	470	597	183		
Beef	1,617	2,420	1,444	1,021	687		
Veal	147	118	59	50	44		
Mutton & Lamb	11	66	4	13	12		
TOTAL	2,467	2,979	1,977	1,681	926		
CURED AND IN CURE	-						
Pork	2,081	1,854	953	957	82.5		
Beef	68	79	6	2	1		
TOTAL	2,149	1,933	959	959	826		
Lard	543	1,834	391	851	291		
	777.0						
Tallow	738	906	206	169	165		

^{1/} Including New Westminster.

N.B.

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

