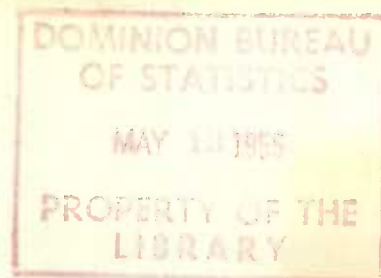


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STOCKS OF
MEAT AND LARD

MAY, 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 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.

MAY 1, 1955

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

TOTAL MEAT STOCKS

The total of all meats in stocks at May 1, 1955 amounted to 75,664,000 lb. as compared with 69,332,000 lb. last month and 78,153,000 lb. a year ago. A summary of stocks at April 1, 1954 by kinds of meat will be found on page 18 of this report. In addition there were 2,594,000 lb. of imported meat.

COLD STORAGE

Total meat in cold storage at May 1 amounted to 46,475,000 lb. as compared with 37,806,000 lb. last month and 47,780,000 lb. at May 1, 1954. Current frozen holdings included 29,262,000 lb. of pork, 11,333,000 lb. of beef, 2,124,000 lb. of veal and 1,626,000 lb. of mutton and lamb. The remaining 2,130,000 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 May 1 were 17,427,000 lb. as compared with 17,188,000 lb. a month earlier and 18,528,000 lb. on May 1, 1954. The May 1 stocks consisted of 4,692,000 lb. of pork, 10,530,000 lb. of beef, 1,500,000 lb. veal and 115,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 590,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at May 1, 1955 were 11,762,000 lb. as compared with 14,338,000 lb. and 11,845,000 lb. last month and a year ago respectively. The current total consisted of 11,098,000 lb. of pork, 314,000 lb. of beef and an estimate of 350,000 lb. not classified as to kind.

LARD

The total stocks on May 1, 1955 were 6,028,000 lb. as compared with 5,420,000 lb. on April 1 and 6,305,000 lb. at May 1, 1954.

EDIBLE TALLOW

Stocks of edible tallow on May 1 were 4,557,000 lb. as compared with 3,507,000 lb. on April 1 and 3,387,000 lb. at May 1, 1954.

1/ This report does not include stocks of canned meats. Stocks of these products at March 1, 1955 the latest available data, were 22,687,000 lb. of which 10,115,000 lb. were canned pork products 9,706,000 lb. canned beef and 2,866,000 lb. other canned meat products.

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	1
Middles 36/down	-	-	-
Rib Backs 20/down	4	16	4
Fore-ends 22/down	-	9	-
Sub-total	4	25	5
Hams & Gammons (a) 20/down	6,591	4,223	6,509
(b) 20/up	386	195	443
Backs (a) Boneless Skinless	3,162	3,077	3,473
(b) Loins 20/down	463	452	476
(c) Loins 20/up	6	11	25
Bellies (a) 16/down	6,867	5,455	7,503
(b) 16/up	198	149	138
Shoulders (a) 22/down	76	92	245
(b) 22/up	21	22	31
Butts	3,000	2,336	3,040
Picnics	1,113	433	2,636
Tenderloins	285	281	270
Spare Ribs	889	748	708
Trimnings	1,209	1,073	1,466
Carcasses and Cuts:			
(a) Regular Hogs	179	190	81
(b) Sows, Rib Backs & Mids.	29	21	59
Unclassified	3,265	2,565	2,676
Sub-total	27,739	21,323	29,779
TOTAL	27,743	21,348	29,784
2. <u>Beef</u>			
(a) Bone in	2,410	2,209	2,787
(b) Boneless	6,539	7,149	6,218
TOTAL	8,949	9,358	9,005
3. <u>Veal</u>			
(a) Bone in	1,215	433	1,706
(b) Boneless	672	327	1,309
TOTAL	1,887	760	3,015
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	1,574	2,000	1,819
5. <u>Fancy Meats</u>			
(a) Pork	1,519	1,639	1,753
(b) Beef	2,384	2,521	2,083
(c) Veal	237	113	262
(d) Lamb	52	67	59
TOTAL	4,192	4,340	4,157
Reported	44,345		
Estimated	2,130		
TOTAL MEAT COLD STORAGE	46,475	37,806	47,780

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

3.

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,692	5,087	5,451
2. Beef	10,530	10,914	11,468
3. Veal	1,500	1,007	1,483
4. Mutton & Lamb	115	180	126
Reported	16,837		
Estimated	590		
TOTAL FRESH	17,427	17,188	18,528
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1	-	1
Middles	-	-	-
Gammons	-	-	1
Rib Backs	5	16	1
Fore-ends	2	-	1
Sub-total	8	16	4
Hams (a) 20/down	3,250	3,313	3,686
(b) 20/up	39	64	73
Backs	812	939	809
Bellies (a) 16/down	2,174	2,436	2,795
(b) 16/up	102	89	142
Shoulders	16	19	22
Butts, Cottage Rolls	984	1,282	924
Picnics	1,189	1,838	1,035
Dry Salt Meats	289	213	239
Barrelled	979	909	746
Unclassified	1,256	924	990
Sub-total	11,090	14,026	11,461
TOTAL	11,098	14,042	11,465
2. <u>Beef</u>	314	296	380
Reported	11,412		
Estimated	350		
TOTAL CURED AND IN CURE	11,762	14,338	11,845
<u>MEAT SUMMARY</u>			
Cold Storage	46,475	37,806	47,780
Fresh	17,427	17,188	18,528
Cured and In Cure	11,762	14,338	11,845
TOTAL ALL MEAT	75,664	69,332	78,153

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

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 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	146	65	195
(b) 20/up	29	10	45
Backs (a) Boneless Skinless	8	20	64
(b) Loins 20/down	(90	(65	103
(c) Loins 20/up	(90	(65	18
Bellies (a) 16/down	201		232
(b) 16/up	23	(20	-
Shoulders (a) 22/down	18	13	17
(b) 22/up	-	-	1
Butts	51	45	124
Picnics	1/	4	58
Tenderloins	8	5	6
Spare Ribs	20	7	17
Trimnings	63	46	26
Carcasses and Cuts:			
(a) Regular Hogs	5	(9	10
(b) Sows, Rib Backs & Mids.	-	(9	22
Unclassified	83	92	59
Sub-total	745	610	995
TOTAL	745	610	996
2. <u>Beef</u>			
(a) Bone in	128	135	107
(b) Boneless	244	274	133
TOTAL	372	409	240
3. <u>Veal</u>			
(a) Bone in	42	23	31
(b) Boneless	18	15	23
TOTAL	60	38	54
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	98	160	64
5. <u>Fancy Meats</u>			
(a) Pork	53	74	64
(b) Beef	186	193	159
(c) Veal	10	11	8
(d) Lamb	6	7	1
TOTAL	255	285	232
Reported	1,530		
Estimated	30		
TOTAL MEAT COLD STORAGE	1,560	1,502	1,586

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

Kind and Classification	May 1, 1955	Apr. 1, 1955	May 1, 1954
	Preliminary	Revised	
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Fork	199	154	211
2. Beef	181	148	296
3. Veal	15	12	25
4. Mutton & Lamb	26	32	5
TOTAL FRESH	421	346	537
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	<u>1/</u>	<u>1/</u>	-
Fore-ends	<u>1/</u>	<u>-</u>	<u>-</u>
Sub-total	-	-	-
Hams (a) 20/down	171	(231	164
(b) 20/up	-)	4
Backs	20	11	14
Bellies (a) 16/down	(140	(129	195
(b) 16/up))	5
Shoulders	-	-	-
Butts, Cottage Rolls	49	47	24
Picnics	55	70	47
Dry Salt Meats	12	<u>1/</u>	2
Barrelled	126	72	120
Unclassified	<u>43</u>	<u>37</u>	<u>27</u>
Sub-total	616	597	602
TOTAL	616	597	602
2. <u>Beef</u>	6	8	39
TOTAL CURED AND IN CURE	622	605	641
<u>MEAT SUMMARY</u>			
Cold Storage	1,560	1,502	1,586
Fresh	421	346	537
Cured and In Cure	622	605	641
TOTAL MEAT	2,603	2,453	2,764

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	-
Fore-ends 22/down	-	1/	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	1,954	1,700	2,064
(b) 20/up	107	49	73
Backs (a) Boneless Skinless	376	612	431
(b) Loins 20/down	118	(54
(c) Loins 20/up	-	(105	-
Bellies (a) 16/down	1,989	(1,346
(b) 16/up	9	(1,940	20
Shoulders (a) 22/down	27	53	166
(b) 22/up	-	-	-
Butts	707	617	728
Picnics	386	201	605
Tenderloins	35	37	9
Spare Ribs	43	97	25
Trimmings	305	286	187
Carcasses and Cuts:			
(a) Regular Hogs	((49
(b) Sows, Rib Backs & Mids.	(152	(137	3
Unclassified	1,580	1,241	914
Sub-total	7,788	7,075	6,674

TOTAL 7,788 7,075 6,674

2. Beef

(a) Bone in	514	566	648
(b) Boneless	2,327	2,747	1,950
TOTAL	2,841	3,313	2,598

3. Veal

(a) Bone in	978	43	1,161
(b) Boneless	377	131	663
TOTAL	1,355	174	1,824

4. Mutton & Lamb

Carcasses and Cuts	875	1,147	1,042
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5. Fancy Meats

(a) Pork	200	182	197
(b) Beef	260	344	181
(c) Veal	150	32	121
(d) Lamb	17	19	20

TOTAL 627 577 519

Reported	13,486		
Estimated	1,290		
TOTAL MEAT COLD STORAGE	14,776	12,286	12,657

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 - MAY 1, 1955 - QUEBEC

7.

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	825	936	1,143
2. Beef	2,423	2,407	2,436
3. Veal	1,060	379	673
4. Mutton & Lamb	30	17	32
Reported	4,338		
Estimated	150		
TOTAL FRESH	4,488	3,739	4,284
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	1
Rib Backs	-	-	-
Fore-ends	-	-	1
Sub-total	-	-	2
Hams (a) 20/down	832	1,418	671
(b) 20/up	12	25	14
Backs	96	245	72
Bellies (a) 16/down	231	(271
(b) 16/up	6	506	12
Shoulders	12	14	17
Butts, Cottage Rolls	243	450	216
Picnics	299	581	261
Dry Salt Meats	6	8	5
Barrelled	541	449	403
Unclassified	556	441	328
Sub-total	2,834	4,137	2,270
TOTAL	2,834	4,137	2,272
2. <u>Beef</u>	112	103	77
Reported	2,946		
Estimated	190		
TOTAL CURED AND IN CURE	3,136	4,240	2,349
<u>MEAT SUMMARY</u>			
Cold Storage	14,776	12,286	12,657
Fresh	4,488	3,739	4,284
Cured and In Cure	3,136	4,240	2,349
TOTAL MEAT	22,400	20,265	19,290

8. STOCKS OF MEAT IN COLD STORAGE - MAY 1, 1955 - ONTARIO

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	-
Fore-ends 22/down	<u>-</u>	<u>-</u>	<u>-</u>
Sub-total	-	-	-
Hams & Gammons (a) 20/down	1,693	658	1,387
(b) 20/up	37	43	56
Backs (a) Boneless Skinless	643	708	651
(b) Loins 20/down	37	(9	27
(c) Loins 20/up	-	(9	-
Bellies (a) 16/down	1,314	731	1,454
(b) 16/up	39	28	69
Shoulders (a) 22/down	(41	(25	52
(b) 22/up	(41	(25	26
Butts	410	224	748
Picnics	322	44	576
Tenderloins	75	73	40
Spare Ribs	150	76	188
Trimnings	344	260	511
Carcasses and Cuts:			
(a) Regular Hogs	(14	(17	10
(b) Sows, Rib Backs & Mids.	(14	(17	11
Unclassified	497	456	571
Sub-total	<u>5,616</u>	<u>3,352</u>	<u>6,377</u>
TOTAL	<u>5,616</u>	<u>3,352</u>	<u>6,377</u>
2. <u>Beef</u>			
(a) Bone in	540	421	523
(b) Boneless	<u>2,747</u>	<u>2,419</u>	<u>2,122</u>
TOTAL	<u>3,287</u>	<u>2,840</u>	<u>2,645</u>
3. <u>Veal</u>			
(a) Bone in	57	34	95
(b) Boneless	<u>198</u>	<u>90</u>	<u>374</u>
TOTAL	<u>255</u>	<u>124</u>	<u>469</u>
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	266	341	336
5. <u>Fancy Meats</u>			
(a) Pork	308	285	405
(b) Beef	658	540	462
(c) Veal	24	7	28
(d) Lamb	<u>8</u>	<u>14</u>	<u>19</u>
TOTAL	<u>998</u>	<u>846</u>	<u>914</u>
Reported	10,422		
Estimated	740		
TOTAL MEAT COLD STORAGE	<u>11,162</u>	<u>7,503</u>	<u>10,741</u>

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

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,580	1,682	1,854
2. Beef	3,355	3,619	3,929
3. Veal	154	205	317
4. Mutton & Lamb	44	67	52
Reported	5,133		
Estimated	290		
TOTAL FRESH	5,423	5,573	6,152
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	<u>1/</u>	<u>1/</u>	1
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	990	2,022	1,473
(b) 20/up	8	6	10
Backs	389	435	437
Bellies (a) 16/down	748	753	857
(b) 16/up	19	13	9
Shoulders	3	<u>1/</u>	3
Butts, Cottage Rolls	307	394	308
Picnics	377	612	354
Dry Salt Meats	192	129	159
Barrelled	204	253	169
Unclassified	536	378	500
Sub-total	3,773	4,995	4,279
TOTAL	3,773	4,995	4,280
2. <u>Beef</u>	173	158	208
Reported	3,946		
Estimated	160		
TOTAL CURED AND IN CURE	4,106	5,153	4,488
<u>MEAT SUMMARY</u>			
Cold Storage	11,162	7,503	10,741
Fresh	5,423	5,573	6,152
Cured and In Cure	4,106	5,153	4,488
TOTAL MEAT	20,691	18,229	21,381

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	3
Fore-ends 22/down	-	-	-
Sub-total	-	-	3
Hams & Gammons (a) 20/down	494	229	337
(b) 20/up	79	12	50
Backs (a) Boneless Skinless	310	314	576
(b) Loins 20/down	((186
(c) Loins 20/up	63	104	-
Bellies (a) 16/down	753	347	1,404
(b) 16/up	26	16	4
Shoulders (a) 22/down	-	-	-
(b) 22/up	-	1/	-
Butts	275	162	147
Picnics	91	14	41
Tenderloins	16	23	21
Spare Ribs	112	69	74
Trimmings	73	63	162
Carcasses and Cuts:			
(a) Regular Hogs	((3
(b) Sows, Rib Backs & Mids.	31	44	14
Unclassified	368	214	265
Sub-total	2,691	1,611	3,284
TOTAL	2,691	1,611	3,287
2. <u>Beef</u>			
(a) Bone in	229	289	640
(b) Boneless	596	714	998
TOTAL	825	1,003	1,638
3. <u>Veal</u>			
(a) Bone in	15	12	45
(b) Boneless	34	15	82
TOTAL	49	27	127
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	48	49	57
5. <u>Fancy Meats</u>			
(a) Fork	173	200	273
(b) Beef	345	376	411
(c) Veal	18	12	41
(d) Lamb	7	14	7
TOTAL	543	602	732
TOTAL MEAT COLD STORAGE	4,156	3,292	5,841

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

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	491	520	416
2. Beef	1,692	1,465	1,770
3. Veal	172	79	65
4. Mutton & Lamb	3	5	3
Reported	2,358		
Estimated	80		
TOTAL FRESH	2,438	2,069	2,254

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	<u>1/</u>	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	<u>1</u>
Hams (a) 20/down	(381	(448	437
(b) 20/up			21
Backs	69	31	46
Bellies (a) 16/down	225	278	392
(b) 16/up	49	39	81
Shoulders	-	-	-
Butts, Cottage Rolls	64	35	48
Picnics	168	170	131
Dry Salt Meats	26	24	22
Barrelled	<u>1/</u>	<u>1/</u>	31
Unclassified	72	54	20
Sub-total	<u>1,054</u>	<u>1,079</u>	<u>1,229</u>
TOTAL	<u>1,054</u>	<u>1,079</u>	<u>1,230</u>
2. <u>Beef</u>	10	9	11

TOTAL CURED AND IN CURE	1,064	1,088	1,241
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MEAT SUMMARY

Cold Storage	4,156	3,292	5,841
Fresh	2,438	2,069	2,254
Cured and In Cure	<u>1,064</u>	<u>1,088</u>	<u>1,241</u>
TOTAL MEAT	<u>7,658</u>	<u>6,449</u>	<u>9,336</u>

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 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	505	193	251
(b) 20/up	58	17	78
Backs (a) Boneless Skinless	518	473	391
(b) Loins 20/down	8	14	17
(c) Loins 20/up	1	-	-
Bellies (a) 16/down	338	331	466
(b) 16/up	14	8	13
Shoulders (a) 22/down	1	1	2
(b) 22/up	-	-	-
Butts	216	256	287
Picnics	62	65	505
Tenderloins	73	49	18
Spare Ribs	141	114	65
Trimnings	100	106	113
Carcasses and Cuts:			
(a) Regular Hogs	-	-	4
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	325	293	173
Sub-total	2,360	1,920	2,383
TOTAL	2,360	1,920	2,384
2. <u>Beef</u>			
(a) Bone in	111	117	116
(b) Boneless	174	182	275
TOTAL	285	299	391
3. <u>Veal</u>			
(a) Bone in	21	36	19
(b) Boneless	18	12	37
TOTAL	39	48	56
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	9	13	13
5. <u>Fancy Meats</u>			
(a) Pork	167	175	200
(b) Beef	166	173	206
(c) Veal	9	11	20
(d) Lamb	2	2	1
TOTAL	344	361	427
TOTAL MEAT COLD STORAGE	3,037	2,641	3,271

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

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	221	413	308
2. Beef	373	473	465
3. Veal	12	50	61
4. Mutton & Lamb	-	3	1
TOTAL FRESH	606	939	835
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	63	(112
(b) 20/up	4	149	2
Backs	37	33	42
Bellies (a) 16/down	117	113	111
(b) 16/up	3	6	8
Shoulders	-	-	-
Butts, Cottage Rolls	29	26	27
Picnics	70	95	78
Dry Salt Meats	8	6	7
Barrelled	1/	1/	-
Unclassified	9	20	5
Sub-total	340	448	392
TOTAL	340	448	392
2. <u>Beef</u>	-	-	9
TOTAL CURED AND IN CURE	340	448	401
<u>MEAT SUMMARY</u>			
Cold Storage	3,037	2,641	3,271
Fresh	606	939	835
Cured and In Cure	340	448	401
TOTAL MEAT	3,983	4,028	4,507

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork

Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	1/	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	1,221	779	1,984
(b) 20/up	74	62	133
Backs (a) Boneless Skinless	977	790	1,098
(b) Loins 20/down	34	38	53
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,531	1,173	2,280
(b) 16/up	87	80	32
Shoulders (a) 22/down	(9	(12	7
(b) 22/up	(9	(12	4
Butts	856	539	955
Picnics	212	73	848
Tenderloins	68	71	158
Spare Ribs	237	162	238
Trimmings	237	212	353
Carcasses and Cuts:			
(a) Regular Hogs	(3	(3	2
(b) Sows, Rib Backs & Mids.	(3	(3	9
Unclassified	286	248	587
Sub-total	5,832	4,242	8,741

TOTAL	5,832	4,242	8,741
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2. Beef

(a) Bone in	562	317	502
(b) Boneless	172	388	360
TOTAL	734	705	862

3. Veal

(a) Bone in	28	124	210
(b) Boneless	11	21	46
TOTAL	39	145	256

4. Mutton & Lamb

Carcasses and Cuts	110	114	67
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5. Fancy Meats

(a) Pork	424	447	564
(b) Beef	538	620	433
(c) Veal	11	17	31
(d) Lamb	6	5	5
TOTAL	979	1,089	1,033

TOTAL MEAT COLD STORAGE	7,694	6,295	10,959
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1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	997	1,089	1,320
2. Beef	1,565	1,890	1,527
3. Veal	57	178	269
4. Mutton & Lamb	8	23	11
Reported	2,627		
Estimated	70		
TOTAL FRESH	2,697	3,180	3,127

CURED AND IN CURE1. Pork

Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(490	666	557
(b) 20/up		4	22
Backs	109	126	99
Bellies (a) 16/down	(447	416	634
(b) 16/up		20	27
Shoulders	1/	1/	2
Butts, Cottage Rolls	100	164	165
Picnics	177	244	99
Dry Salt Meats	25	28	36
Barrelled	72	92	23
Unclassified	42	34	80
Sub-total	1,462	1,794	1,744
TOTAL	1,462	1,794	1,744

2. Beef

4	13	18
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TOTAL CURED AND IN CURE	1,466	1,807	1,762
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MEAT SUMMARY

Cold Storage	7,694	6,295	10,959
Fresh	2,697	3,180	3,127
Cured and In Cure	1,466	1,807	1,762
TOTAL MEAT	11,857	11,282	15,848

Kind and Classification	May 1, 1955	Apr. 1, 1955	May 1, 1954
	Preliminary	Revised	
- 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	((291
(b) 20/up	580	601	10
Backs (a) Boneless Skinless	330	160	262
(b) Loins 20/down	((36
(c) Loins 20/up	118	128	7
Bellies (a) 16/down	741	721	321
(b) 16/up	-	-	-
Shoulders (a) 22/down	1	4	1
(b) 22/up	-	-	-
Butts	485	493	51
Picnics	38	32	3
Tenderloins	10	23	18
Spare Ribs	186	223	101
Trimnings	87	100	114
Carcasses and Cuts:			
(a) Regular Hogs	3	1/	3
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	132	53	107
Sub-total	2,711	2,538	1,325
TOTAL	2,711	2,538	1,325
2. <u>Beef</u>			
(a) Bone in	326	364	251
(b) Boneless	279	425	380
TOTAL	605	789	631
3. <u>Veal</u>			
(a) Bone in	74	161	145
(b) Boneless	16	43	84
TOTAL	90	204	229
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	168	176	240
5. <u>Fancy Meats</u>			
(a) Pork	194	276	50
(b) Beef	231	275	231
(c) Veal	15	23	13
(d) Lamb	6	6	6
TOTAL	446	580	300
Reported	4,020		
Estimated	70		
TOTAL MEAT COLD STORAGE	4,090	4,287	2,725

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

Kind and Classification	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	379	293	199
2. Beef	941	912	1,045
3. Veal	30	104	73
4. Mutton & Lamb	4	33	22
TOTAL FRESH	1,354	1,342	1,339
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	((272
(b) 20/up	338	408	-
Backs	92	58	99
Bellies (a) 16/down	291	252	335
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	192	166	136
Picnics	43	66	65
Dry Salt Meats	20	17	8
Barrelled	1/	1/	-
Unclassified	43	25	30
Sub-total	1,019	992	945
TOTAL	1,019	992	945
2. <u>Beef</u>	9	5	18
TOTAL CURED AND IN CURE	1,028	997	963
<u>MEAT SUMMARY</u>			
Cold Storage	4,090	4,287	2,725
Fresh	1,354	1,342	1,339
Cured and In Cure	1,028	997	963
TOTAL MEAT	6,472	6,626	5,027

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	May 1, 1955 Preliminary	Apr. 1, 1955 Revised	May 1, 1954
- thousand pounds -			
<u>L A R D</u> ^{1/}			
Canada	<u>6,028</u>	<u>5,420</u>	<u>6,305</u>
Maritimes	124	122	192
Quebec	697	506	630
Ontario	2,496	2,553	2,358
Manitoba	628	346	875
Saskatchewan	298	279	333
Alberta	1,451	1,272	1,627
British Columbia	334	342	290

EDIBLE TALLOW ^{1/}

Canada	<u>4,557</u>	<u>3,507</u>	<u>3,387</u>
Maritimes	40	9	2
Quebec	1,053	779	857
Ontario	2,387	1,801	1,214
Manitoba	286	276	333
Saskatchewan	196	138	373
Alberta	436	347	384
British Columbia	159	157	224

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	Apr. 1, 1955	Apr. 1, 1954
	- thousand pounds -	
PORK	42,116	46,345
BEEF	23,089	24,674
VEAL	1,880	3,148
MUTTON & LAMB	2,247	1,821
<u>T O T A L</u>	<u>69,332</u>	<u>75,988</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

19.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - MAY 1, 1955

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	5,115	2,441	2,812	4,156	2,880
Beef	2,730	2,818	1,081	584	796
Veal	940	158	58	36	99
Mutton & Lamb	832	208	55	33	143
TOTAL	9,617	5,625	4,006	4,809	3,918
<u>FRESH</u>					
(Not Frozen, Inc. Fancy Meats)					
Pork	542	376	457	754	375
Beef	1,878	2,255	1,623	841	912
Veal	643	87	169	31	29
Mutton & Lamb	23	40	3	5	3
TOTAL	3,086	2,758	2,252	1,631	1,319
<u>CURED AND IN CURE</u>					
Pork	1,830	1,602	971	1,069	993
Beef	111	146	10	1	9
TOTAL	1,941	1,748	981	1,070	1,002
<u>Lard</u>	533	1,795	609	1,147	294
<u>Tallow</u>	1,037	1,572	271	234	154

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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