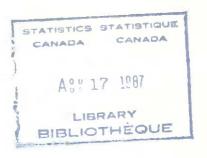
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STOCKS OF

MEAT AND LARD

AUGUST, 1955



Memorandum

Published by Authority of
The Right Honourable C. D. Howe, Minister of Trade and Commerce

DOMINION BUREAU OF STATISTICS

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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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AUGUST 1, 1955

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

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at August 1, 1955 amounted to 63,286,000 lb. as compared with 72,353,000 lb. last month and 68,675,000 lb. a year ago. A summary of stocks at July 1, 1954 by kinds of meat will be found on page 18 of this report. In addition there were 1,694,000 lb. of imported meat. This total consisted of 388,000 lb. of beef and 1,306,000 lb. of lamb.

COLD STORAGE

Total meat in cold storage at August 1 amounted to 32,599,000 lb. as compared with 40,226,000 lb. last month and 37,792,000 lb. at August 1, 1954. Current frozen holdings included 17,403,000 lb. of pork, 9,536,000 lb. of beef, 4,209,000 lb. of veal and 711,000 lb. of mutton and lamb. The remaining 740,000 lb. was the estimated quantity of all frozen meats held by firms whose reports were not received in time.

FRESH

Stocks of fresh meat (not Frozen) at August 1, were 16,982,000 lb. as compared with 18,411,000 lb. a month earlier and 17,406,000 lb. on August 1, 1954. The August 1 stocks consisted of 4,133,000 lb. of pork, 9,993,000 lb. of beef, 1,477,000 lb. veal and 239,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,140,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at August 1, 1955 were 13,705,000 lb. as compared with 13,716,000 lb. and 13,477,000 lb. last month and a year ago respectively. The current total consisted of 13,068,000 lb. of pork, 437,000 lb. of beef and an estimate of 200,000 lb. not classified as to kind.

LARD

The total stocks on August 1, 1955 were 5,815,000 lb. as compared with 7,340,000 lb. on July 1 and 6,421,000 lb. at August 1, 1954.

EDIBLE TALLOW

Stocks of edible tallow on August 1 were 3,836,000 lb. as compared with 4,885,000 lb. on July 1 and 2,818,000 lb. at August 1, 1954.

^{1/} This report does not include stocks of canned meats. Stocks of these products at June 1, 1955 the latest available data, were 20,231,000 lb. of which 9,410,000 lb. were canned pork products 8,574,000 lb. canned beef and 2,247,000 lb. other canned meat products.

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		thousand pounds -	
COLD STORAGE (Frozen)			
L. Pork			
Wiltshires	-	-	-
Middles 36/down	-	day	-
Rib Backs 20/down	3	7	8
Fore-ends 22/down	er-	1	-
Sub-total	3	8	8
W & C (-) 20/Acm	7 CAC	A 699	7 (10
Hams & Gammons (a) 20/down	1,646	4,533	3,618
(b) 20/up	629	600	669
Backs (a) Boneless Skinless	1,069	2,160	3,482
(b) Loins 20/down	401	450	364
(c) Loins 20/up	43	24	10
Bellies (a) 16/down	4,749	6,749	5,154
(b) 16/up	351	317	365
Shoulders (a) 22/down	150	67	186
(b) 22/up	19	23	11
Butts	1,013	2,261	2,134
Picnics	1,347	1,590	1,851
Tenderloins	256	259	243
Spare Ribs	707	732	477
Trimmings	854	1,151	1,352
Carcasses and Cuts:			
(a) Regular Hogs	155	302	50
(b) Sows, Rib Backs & Mids.	57	123	100
Unclassified	2,557	2,855	2,398
Sub-total	16,003	24,196	22,464
TOTAL	16,006	24,204	22,472
. Beef	20,000	21,001	BUJIII
(a) Bone in	2,158	2,223	2,059
(b) Boneless	4,915	4,952	4,741
TOTAL	7,073	7,175	6,800
	,,070	1,210	0,000
· Veal (a) Bone in	2,152	2,208	2,033
(b) Boneless	1,769	1,554	1,602
TOTAL	3,921	3,762	3,635
. Mutton & Lamb	0,000	og i old	9 000
Carcasses and Cuts	659	1,004	431
Fancy Meats		A. 9 O O Z	2.02
(a) Pork	1,397	1,621	1,528
(b) Beef	2,463	2,156	2,579
(c) Veal	288	276	298
(d) Lamb	52	28	49
TOTAL	4,200	4,081	4,454
eported	31,859		
stimated	740		
OTAL MEAT COLD STORAGE	32,599	40,226	37,792

Kind and Classif	Cication	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		-	· thousand pounds ·	
FRESH (Not Froze (Incl. Fancy Mea				
l. Pork		4,133	5,341	4,282
2. Beef		9,993	11,471	11,402
3. Veal		1,477	1,467	1,417
4. Mutton & I	amb	239	132	305
Reported		15,842		
Estimated		1,140		
TOTAL FRESH		16,982	18,411	17,406
CURED AND IN CUR	Œ			
1. Pork				
Wiltshires	}	1		100
Middles		der	e-b	ar
Gammons		-	_	6
Rib Backs		7	5	2
Fore-ends		600	the	←
Sub-t	otal	8	5	8
Hams (a) 2	20/down	4,403	4,481	4,031
(b) 2	30/up	77	88	121
Backs		937	960	784
Bellies (a	1) 16/down	2,601	2,438	2,762
) 16/up	125	97	243
Shoulders		11	10	17
	tage Rolls	1,324	1,314	1,432
Picnics		1,480	1,484	1,470
Dry Salt M	leats	215	251	236
Barrelled		890	1,014	993
Unclassifi		997	1,199	944
Sub-t	otal	13,060	13,336	13,033
	TOTAL	13,068	13,341	13,041
2. Beef		437	375	436
Reported		13,505		
Estimated		200		
TOTAL CURED AND	IN CURE	13,705	13,716	13,477
MEAT SUMMARY				
Cold Store	ge	32,599	40,226	37,792
Fresh		16,982	18,411	17,406
Cured and	In Cure	13,705	13,716	13,477
TOTAL ALL MEAT		63,286	72,353	68,675

(ind and Classification		Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 195
		-	thousand pounds -	
OLD STORAGE (Frozen)				
. Pork				
Wiltshires		emo	-	-
Middles 36/down		-	_	_
Rib Backs 20/down			-	_
Fore-ends 22/down			-	_
Sub-total				-
200002				
Hams & Gammons (a) 20/down		56	113	59
(b) 20/up		46	42	44
Backs (a) Boneless Skinles	S	10	18	27
(b) Loins 20/down		(700	91	36
(c) Loins 20/up		(109		7
Bellies (a) 16/down		84	247	36
(b) 16/up		32	39	5
Shoulders (a) 22/down		20	15	19
		_	=	_
(b) 22/up		31	22	69
Butts		45		
Picnics			<u>1</u> /	37
Tenderloins		2	1	4
Spare Ribs		25	16	12
Trimmings		21	47	28
Carcasses and Cuts:				
(a) Regular Hogs		(10	()	7
(b) Sows, Rib Backs & Mic	ds.	(10	(8	3
Unclassified		110	173	90
Sub-total		601	832	483
TO	TAL	601	832	483
Beef	Ind			
		156	125	94
(a) Bone in		248	292	158
(b) Boneless	m A T	404	417	252
	TAL	101	*1.	404
Veal		01	G A	60
(a) Bone in		81	64	68
(b) Boneless		33	26	21
	TAL	114	90	89
Mutton & Lamb				
Carcasses and Cuts		40	12	12
Fancy Meats				
(a) Pork		34	65	42
(b) Beef		165	172	226
(c) Veal		7	4	2
(d) Lamb		3	-	1
	TAL	209	241	271

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

Kind and Classification	Preliminary	July 1, 1955 Revised	
The state of the s	-	thousand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
(Incl. Fancy Meats)			
l. Pork	105	174	138
2. Beef	153	115	314
3. Veal	14	12	27
1. Mutton & Lamb	19	7	26
Reported	291		
Estimated	30		
TOTAL FRESH	321	308	505
CURED AND IN CURE			
1. Pork			
Wiltshires	otto	_	_
Middles	-	400*	-
Gammons	-	-	1
Rib Backs	-		-
Fore-ends	480		-
Sub-total	-	600	1
Hams (a) 20/down	173	184	184
(b) 20/up	-	-	2
Backs	11	11	11
Bellies (a) 16/down	173	169	206
(b) 16/up	(110	100*	22
Shoulders	-	-	1
Butts, Cottage Rolls	62	52	68
Picnics	88	68	68
Dry Salt Meats	3	1/	13
Barrelled	136	137	158
Unclassified	24	22	25
Sub-total	670	643	758
TOTAL	670	643	759
2. Beef	26	9	21
TOTAL CURED AND IN CURE	696	652	780
MEAT SUMMARY			1042 L 122
	2 700	1 500	2 205
Cold Storage	1,368	1,592	1,107
Fresh	321	308 652	505 780
Cured and In Cure	696	000	100
TOTAL MEAT	2,385	2,552	2,392
LV LTA BUSTA	2,000	,	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
	-	thousand pounds	pt-
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires		-	50
Middles 36/down	-	-	0.00
Rib Backs 20/down	1/	1/	7
Fore-ends 22/down	700 -	1/	-
Sub-total	-	TO	7
Hams & Gammons (a) 20/down	239	1,146	608
(b) 20/up	65	54	102
Backs (a) Boneless Skinless	204	355	319
	204	68	52
(b) Loins 20/down	94	00	
(c) Loins 20/up	(_	1 102
Bellies (a) 16/down	1,154	1,733	1,183
(b) 16/up	30		26
Shoulders (a) 22/down	17	22	86
(b) 22/up	-	-	-
Butts	102	382	398
Picnics	239	370	602
Tenderloins	26	26	5
Spare Ribs	16	40	19
Trimmings	255	226	161
Carcasses and Cuts:			
(a) Regular Hogs	(163	130	31
(b) Sows, Rib Backs & Mids.		43	-
Unclassified	1,073	1,285	546
Sub-total	3,677	5,880	4,138
TOTAL	3,677	5,880	4,145
2. Beef	0,011	0,000	2,220
(a) Bone in	652	608	673
(b) Boneless	2,499	2,136	1,816
TOTAL	3,151	2,744	2,489
	OSTOT	₩ 9 1 II	~, 100
$\frac{\text{Veal}}{\text{(a)}}$ Bone in	1,838	1,963	1,561
(b) Boneless	1,085	958	978
TOTAL	2,923	2,921	2,539
4. Mutton & Lamb	10 9 300 B	2,522	2,003
Carcasses and Cuts	258	538	161
	200	300	707
5. Fancy Meats	180	248	200
(a) Pork	465	212	307
(b) Beef			266
(c) Veal	146	160	122
(d) Lamb	20 811	630	15 710
Reported	10,820		
Estimated	350	10 ====	
TOTAL MEAT COLD STORAGE	11,170	12,713	10,044

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

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
	-	thousand pounds .	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1 Portle	CCO	3 300	3 030
l. Pork 2. Beef	668 2,410	1,192	1.019
3. Veal	672	2,602 564	2,647
4. Mutton & Lamb	56	19	4 3 0
Reported	3,806		
Estimated	250		
TOTAL FRESH	4,056	4,377	4,159
CURED AND IN CURE			
1. Pork			
Wiltshires		_	A. and
Middles	-		-
Gammons		gar-	5
Rib Backs			-
Fore-ends	-	-	
Sub-total	63 -	CO-	5
Hams (a) 20/down	(3 390	1,281	896
(b) 20/up	(1,128	18	18
Backs	155	138	86
Bellies (a) 16/down	(316	(290	348
(b) 16/up	(010	1	18
Shoulders	-	1/	10
Butts, Cottage Rolls	339	374	300
Picnics	298	352	391
Dry Salt Meats	7	11	13
Barrelled	459	425	434
Unclassified	424	469	374
Sub-total	3,126	3,358	2,888
TOTAL	3,126	3,358	2,893
2. Beef	91	114	140
Reported	3,217		
Estimated	20		
TOTAL CURED AND IN CURE	3,237	3,472	3,033
MEAT SUMMARY			
Cold Storage	11,170	12,713	10,044
Fresh	4,056	4,377	4,159
Cured and In Cure	3,237	3,472	3,033
TOTAL MEAT	18,463	20,562	17,236
		All James Bridge	

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
COLD STORAGE (Frozen)	=	thousand pounds -	
(LI OHOLL)			
L. Pork			
Wiltshires	400	-	-
Middles 36/down	_	-	-
Rib Backs 20/down	-	1	1
Fore-ends 22/down	-	_	-
Sub-total	-	1	1
Hams & Gammons (a) 20/down	333	1,131	1,140
(b) 20/up	61	75	66
Backs (a) Boneless Skinless	257	735	706
(b) Loins 20/down	23	39	10
(c) Loins 20/up	-	700	20
Bellies (a) 16/down	904	1,641	881
(b) 16/up	26	39	28
Shoulders (a) 22/down	1	(64
(b) 22/up	97	29	11
Butts	168	471	371
Picnics	311	416	404
Tenderloins	74	99	36
	90	107	88
Spare Ribs	157	350	376
Trimmings Carcasses and Cuts:	101	300	370
	3	8	1
(a) Regular Hogs	19	24	4
(b) Sows, Rib Backs & Mids. Unclassified	414	512	464
Sub-total	2,937	5,676	4,655
Sub-cocal	2,000	0,070	4,000
TOTAL	2,937	5,677	4,656
Beef	23001	0,011	4,000
(a) Bone in	447	480	602
(b) Boneless	1,058	1,685	1,370
TOTAL	1,505	2,165	1,972
, Veal	2,000	~, 200	1,010
(a) Bone in	137	96	190
(b) Boneless	456	438	352
TOTAL	593	534	542
. Mutton & Lamb			
Carcasses and Cuts	166	267	109
Fancy Meats			
(a) Pork	386	431	354
(b) Beef	604	693	1,049
(c) Veal	38	27	40
(d) Lamb	8	4	15
/ or 1 mountain	1,036	1,155	1,458
TOTAL			
eported stimated	6,237 160		

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

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		thousand pounds -	,
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	1,243	1,484	1,552
2. Beef	3,522	4,066	
3. Veal	300	264	4,160
4. Mutton & Lamb	77	51	101
			202
Reported	5,142		
Estimated	600		
TOTAL FRESH	5,742	5,865	6,110
CURED AND IN CURE			
1. Pork			
Wiltshires	1/	_	-
Middles	=	_	
Gammons	_	_	
Rib Backs	1/	1/	1
Fore-ends	=	2	
Sub-total	party.		1
() 00 ()	3 050		1,745.
Hams (a) 20/down	1,656	1,785	1,578
(b) 20/up	4	13	15
Backs	406	508	406
Bellies (a) 16/down	945	799	854
(b) 16/up	11	14	19
Shoulders	2	4	4
Butts, Cottage Rolls	477	493	516
Picnics	497 123	562	469
Dry Salt Meats Barrelled	180	137 275	138
Unclassified	395		283
Sub-total	4,696	459 5,049	418
	2,000	0,013	4,700
TOTAL	4,696	5,049	4,701
2. Beef	280	219	239
Reported	4,976		
Estimated	120		
TOTAL CURED AND IN CURE	5,096	5,268	4,940
MEAT SUMMARY			
Cold Storage	6,397	9,798	8,737
Fresh	5,742	5,865	6,110
Cured and In Cure	5,096	5,268	4,940
TOTAL MEAT	17,235	20,931	19,787

Ind did ofdpoiling	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		- thousand pounds -	
OLD STORAGE (Frozen)			
Pork			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	COP COP
Fore-ends 22/down	-	_	
Sub-total	-	-	69
Hams & Gammons (a) 20/down	198	343	163
(b) 20/up	131	109	126
Backs (a) Boneless Skinless	63	185	548
(b) Loins 20/down	((117
(c) Loins 20/up	58	83	1
Bellies (a) 16/down	458	(220	924
(b) 16/up	79	612	131
Shoulders (a) 22/down	9	3	5
(b) 22/up	-	-	
Butts	90	145	213
Picnics	55	87	57
Tenderloins	23	13	49
Spare Ribs	125	96	91
Trimmings	109	110	208
Carcasses and Cuts:	100		-00
(a) Regular Hogs	1	(
	111	7	15
(b) Sows, Rib Backs & Mids. Unclassified	220	214	350
	1,629	2,007	2,998
Sub-total	1,009	2,001	2,330
TOTAL	1,629	2,007	2,998
Beef	-,0	-3001	
(a) Bone in	116	93	65
(b) Boneless	565	382	715
(b) Boneless TOTAL	681	475	780
. Veal			. 50
(a) Bone in	7	8	13
(b) Boneless	120	63	133
TOTAL	127	71	146
	200	1 2	220
. Mutton & Lamb Carcasses and Cuts	39	31	31
	03	01	01
. Fancy Meats	217	228	212
(a) Pork	379	260	320
(b) Beef	38	31	44
(c) Veal	8	5	5
(d) Lamb	642	524	581
TOTAL	042	Jes	JO1

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

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
	co.	thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	401	585	242
2. Beef	1,312		1,467
3. Veal	216		283
4. Mutton & Lamb	28	15	32
Reported	1,957		
Estimated	70		
TOTAL FRESH	2,027	2,498	2,024
CURED AND IN CURE			
1. Pork Wiltshires			A 15-11
Middles		_	
	-	_	-
Gammons	_	•	-
Rib Backs	-	-	-
Fore-ends	-		
Sub-total		40>	-
Hams (a) 20/down	435	454	436
(b) 20/up	32	39	68
Backs	68	58	57
Bellies (a) 16/down	304	296	227
(b) 16/up	75	52	125
Shoulders	-	-	
	115	84	96
Butts, Cottage Rolls	177	188	161
Picnics		32	
Dry Salt Meats	1/ 135		28
Barrelled	175	1/	44
Unclassified	133	98	48
Sub-total	1,341	1,301	1,290
TOTAL	1,341	1,301	1,290
2. Beef	18	12	2
TOTAL CURED AND IN CURE	1,359	1,313	1,292
MEAT SUMMARY			
Cold Storage	3,118	3,108	4,536
Fresh	2,027	2,498	2,024
Cured and In Cure	1,359	1,313	1,292
TOTAL MEAT	6,504	6,919	7,852
a v a s mad I I i i i i i i i i i i i i i i i i i	7,001	-,	
		the state of the s	ALC: NO

Kind and Classification		Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 195
	75-7-1-1	-	thousand pounds -	
COLD STORAGE (Frozen)				
. Pork				
Wiltshires		0		
Middles 36/down			-	pole .
Rib Backs 20/down				
Fore-ends 22/down				
Sub-total				
Hams & Gammons (a) 20	/down	125	394	214
(b) 20		79	87	102
Backs (a) Boneless Sk		168	241	804
(b) Loins 20/do		100	1	59
		13	,19	23
(c) Loins 20/up				404
Bellies (a) 16/down		405	390	464
(b) 16/up		61	53	34
Shoulders (a) 22/down		2	1	2
(b) 22/up		-	-	-
Butts		120	269	304
Picnics		230	176	244
Tenderloins		56	74	28
Spare Ribs		131	109	97
Trimmings		75	86	172
Carcasses and Cuts:				
(a) Regular Hogs		60	_	5
	& Mida		1/	
(b) Sows, Rib Backs Unclassified	or Mius.	298	<u>1</u> / 268	198
		1;763		2,727
Sub-total		1,700	2,167	6,161
	TOTAL	1,763	2,167	2,727
Beef				
(a) Bone in		95	106	92
(b) Boneless		127	128	147
(b) Doneless	MOMAT	222	234	239
Vaci	TOTAL	434483	GUI	203
· Veal		20	15	38
(a) Bone in		24		26
(b) Boneless			17	64
	TOTAL	44	36	04
. Mutton & Lamb		2.0		
Carcasses and Cuts		18	7	7
. Fancy Meats				
(a) Pork		124	188	112
(b) Beef		256	228	178
(c) Veal		17	16	24
(d) Lamb		3	2	2
,	TOTAL	400	434	316
	LOIAL			
	132.11			
omar again corn		0.440	0.084	
OTAL MEAT COLD STORAGE		2,447	2,874	3,353

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

TOTAL FRESH 795 881 780 CURED AND IN CURE 1. Pork Wiltshires Middles Gammons Gammon	Kind and Classification	Aug. 1, 1955 July 1, 1955 Preliminary Revised		Aug. 1, 1954	
Incl. Fancy Weats 1. Fork			thousand pounds -		
1. Pork 367 425 251 2. Beef 344 391 470 3. Veal 57 63 53 4. Mutton & Lamb 77 2 6 Reported 775 Estimated 20 TOTAL FRESH 795 881 780 CURED AND IN CURE 1. Pork Wiltshires					
2. Beef 344 391 470 3. Veal 57 63 53 4. Mutton & Lamb 77 2 6 Reported 20 TOTAL FRESH 795 881 780 CURED AND IN GURE 1. Pork Wiltshires	(Incl. Fancy Meats)				
2. Beef 344 391 470 3. Veal 57 63 53 4. Mutton & Lamb 77 2 6 Reported 20 TOTAL FRESH 795 881 780 CURED AND IN GURE 1. Pork Wiltshires	1 Pork	367	425	251	
S. Veal					
### Action & Lamb					
Estimated 20 795 881 780 CURED AND IN CURE 1. Fork Wiltshires					
Estimated 20 TOTAL FRESH 795 881 780 CURED AND IN CURE 1. Pork Wiltshires	Reported	775			
CURED AND IN CURE	Estimated	20			
Pork Wiltshires -	TOTAL FRESH	795	881	780	
Wiltshires	CURED AND IN CURE				
Wiltshires	1 Park				
Middles -					
Cammons - - - - - - - - -		-	-		
Rib Backs - - - - -		-	600*	_	
Fore-ends Sub-total Hams (a) 20/down 93 78 126 (b) 20/up 8 6 6 12 Backs 33 37 43 Bellies (a) 16/down 134 138 133 (b) 16/up 5 7 22 Shoulders 1/				-	
Hams (a) 20/down 93 78 126		esp			
(b) 20/up 8			-		
(b) 20/up 8	Hams (a) 20/down	93	78	126	
Backs 33 37 43 Bellies (a) 16/down 134 138 133 (b) 16/up 5 7 22 22 23 24 24 24 24 24					
Shoulders		33			
Shoulders	Bellies (a) 16/down	134	138	133	
Butts, Cottage Rolls		5	7	22	
Picnics 68 73 80 Dry Salt Meats 8 8 8 Barrelled 1/2 1/2 - Unclassified 31 23 9 Sub-total 423 415 468 2. Beef - 1 4 TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472	Shoulders	1/	-	•	
Dry Salt Meats 8 8 8 8 8 8 8 8 8					
Barrelled					
Sub-total 423 415 468 TOTAL 423 415 468 2. Beef - 1 4 TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472				8	
Sub-total 423 415 468 TOTAL 423 415 468 2. Beef - 1 4 TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472		1/	1/	-	
TOTAL 423 415 468 2. Beef - 1 4 TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472			23		
2. Beef - 1 4 TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472	Sub-total	423	415	468	
TOTAL CURED AND IN CURE 423 416 472 MEAT SUMMARY Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472	TOTAL	423	415	468	
Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472	2. Beef	•	1	4	
Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472					
Cold Storage 2,447 2,874 3,353 Fresh 795 881 780 Cured and In Cure 423 416 472	TOTAL CURED AND IN CURE	423	416	472	
Fresh 795 881 780 Cured and In Cure 423 416 472	MEAT SUMMARY				
Cured and In Cure 423 416 472	Cold Storage			-	
	Fresh				
TOTAL MEAT 3,665 4,171 4,605	Cured and In Cure	423	416	472	
	TOTAL MEAT	3,665	4,171	4,605	

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 195	
A DESCRIPTION OF A DESC	- thousand pounds -			
COLD STORAGE (Frozen)				
. Pork				
Wiltshires	e=>	dile		
Middles 36/down	-	·		
Rib Backs 20/down	-		0	
Fore-ends 22/down		-	40	
Sub-total	- 1		00	
Hams & Gammons (a) 20/down	631	1,146	1,314	
(b) 20/up	23 5	213	214	
Backs (a) Boneless Skinless	138	252	958	
(b) Loins 20/down	(1	82	
(c) Loins 20/up	(112	96	6	
Bellies (a) 16/down	1,423	1,435	1,484	
(b) 16/up	123	125	138	
Shoulders (a) 22/down	(23	1	8	
(b) 22/up	(43	(19	-	
Butts	212	439	726	
Picnics	402	381	500	
Tenderloins	64	36	95	
Spare Ribs	246	231	130	
Trimmings	142	210	288	
Carcasses and Cuts:				
(a) Regular Hogs	(_	(co co	
(b) Sows, Rib Backs & Mids.	(5	201	76	
Unclassified	331	371	572	
Sub-total	4,087	5,155	6,585	
TOTAL	4,087	5,155	6,585	
. Beef				
(a) Bone in	404	553	194	
(b) Boneless	328	220	381	
TOTAL	732	773	575	
. Veal				
(a) Bone in	25	17	44	
(b) Boneless	33	31	53	
TOTAL	58	48	97	
. Mutton & Lamb				
Carcasses and Cuts	34	39	22	
. Fancy Meats				
(a) Pork	379	352	451	
(b) Beef	417	359	407	
(c) Veal	33	25	59	
(d) Lamb	3	1	5	
TOTAL	832	737	922	
OTAL MEAT COLD STORAGE	5,743	6,752	8,201	

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

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
	- 1	thousand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	1,180	1,312	791
2. Beef	1,654	1,785	1,437
3. Veal	164	239	205
4. Mutton & Lamb	33	12	30
Reported	3,031		
Estimated	40		
TOTAL FRESH	3,071	3,348	2,463
CURED AND IN CURE			
l. Pork			
Wiltshires		-	
Middles	100	•	4
Gammons	gluby		
Rib Backs	-	•	1
Fore-ends	age.	_	-
Sub-total	do	•	1
Hams (a) 20/down	(cmo	535	529
(b) 20/up	679	6	2
Backs	173	147	103
Bellies (a) 16/down	495	540	650
(b) 16/up	18	17	37
Shoulders	-	1/	1
Butts, Cottage Rolls	146	161	218
Picnics	285	181	227
Dry Salt Meats	42	40	20
Barrelled	5.6	128	71
Unclassified	52	146	52
Sub-total	1,946	1,901	1,910
TOTAL	1,946	1,901	1,911
2, Beef	7	7	28
TOTAL CURED AND IN CURE	1,953	1,908	1,939
MEAT SUMMARY			
Cold Storage	5,743	6,752	8,201
Fresh	3,071	3,348	2,463
Cured and In Cure	1,953	1,908	1,939
TOTAL MEAT	10,767	12,008	12,603

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		thousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	411	70.	
	_		_
Middles 36/down		•	-
Rib Backs 20/down	_	•	-
Fore-ends 22/down	CD		
Sub-total	•	-	-
Hams & Gammons (a) 20/down	(120
(b) 20/up	76	280	15
	229	374	
Backs (a) Boneless Skinless		0/4	120
(b) Loins 20/down	35	78	8
(c) Loins 20/up	er		2
Bellies (a) 16/down	321	752	182
(b) 16/up	-	-	3
Shoulders (a) 22/down	1	1	2
(b) 22/up	*	-	100
Butts	290	533	53
Picnics	65	75	7
Tenderloins	11	10	26
Spare Ribs	74	133	40
	95		
Trimmings	90	122	119
Carcasses and Cuts:			
(a) Regular Hogs	1	1	3
(b) Sows, Rib Backs & Mids.	-	-	
Unclassified	114	127	178
Sub-total	1,312	2,486	878
TOTAL	1,312	2 406	8 78
	T. P. O.L.O.	2,486	070
Beef	288	260	77.77
(a) Bone in		258	339
(b) Boneless	90	109	154
TOTAL	378	367	493
S. Veal			
(a) Bone in	44	45	119
(b) Boneless	18	21	39
TOTAL	62	66	158
. Mutton & Lamb			
Carcasses and Cuts	104	110	89
. Fancy Meats			
(a) Pork	77	109	50
(b) Beef	177	232	133
(c) Veal	9	13	7
(d) Lamb	7	6	
TOTAL	270	360	196
TOTAL	210	300	190
Reported	2,126		
Estimated	230		
TOTAL MEAT COLD STORAGE	2,356	3,389	1,814

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

Kind and Classification	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	169	169	289
2. Beef	598	855	907
3. Veal	54	84	122
4. Mutton & Lamb	19	26	47
73	940		
Reported Estimated	840 130		
TOTAL FRESH	970	1,134	1,365
ATTENDA ANTE THE CITED			
CURED AND IN CURE			
1. Pork			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs		-	
Fore-ends		•	-
Sub-total	•	**	*
Hams (a) 20/down	260	(282
(b) 20/up	12	(170	4
Backs	91	61	78
Bellies (a) 16/down	(213	344
(b) 16/up	250	me	
Shoulders	_	-	1
Butts, Cottage Rolls	142	105	199
Picnics	67	60	74
Dry Salt Meats	13	22	16
Barrelled	-	1/	3
Unclassified	31	43	18
Sub-total	866	674	1,019
TOTAL	866	674	
TOTAL		074	1,019
2. Beef	15	13	2
Reported	881		
Estimated	60		
TOTAL CURED AND IN CURE	941	687	1,021
MEAT SUMMARY			
Cold Storage	2,356	3,389	1,814
Fresh	970	1,134	1,365
Cured and In Cure	941	687	1,021
TOTAL MEAT	4,267	5,210	4,200
TO TO SEE TITLES OF	- 9	0,410	2,000

with comparative holdings for last year and for last month

	Aug. 1, 1955 Preliminary	July 1, 1955 Revised	Aug. 1, 1954
		thousand pounds	-
ARD 1/			
Canada	5,815	7,340	6,421
Maritimes	123	176	85
Quebec	561	750	710
Ontario	2,660	3,112	2,783
Manitoba	684	655	820
Saskatchewan	319	406	305
Alberta	1,215	1,920	1,204
British Columbia	253	321	514
EDIBLE TALLOW1/			
Canada	3,836	4,885	2,818
Maritimes	21	22	300
	611	785	556
Quebec Ontario			1,405
	2,309 222	2,9 33 3 09	184
Manitoba	209	153	84
Saskatchewan			335
Alberta British Columbia	305 159	361 322	254
	SUMMARY OF	MEAT STOCKS	
CANADA	July 1, 1955 - thousand	July 1, 1954 d pounds -	
PORK	44,507	51,814	
BEEF	21,177	20,147	
VEAL	5,505	5,213	
MUTTON & LAMB	1,164	969	
FOTAL	72,353	78,143	
	-		

^{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.

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

	Montreal	Toronto	Winnipeg	Edmonton	Vancouve
		t	housand pour	ds -	
COLD STORAGE	No at an				
(Frozen, Including Fand	y meats)				
Pork	2,391	1,281	1,704	2,968	1,368
Beef	3,021	1,538	1,013	488	501
Veal	2,312	379	161	69	68
Mutton & Lamb	248	117	47	10	101
FOTAL	7,972	3,315	2,925	3,535	2,038
IOTAL	-, -, -	9020	, , , , , ,	0,000	2,000
FRESH					
(Not Frozen, Inc. Fancy	Meats)				
Pork	379	315	359	850	158
Beef	1,885	2,659	1,258	996	544
Veal	317	255	206	122	53
Mutton & Lamb	33	64	27	16	16
TOTAL	2,614	3,293	1,850	1,984	771
CURED AND IN CURE	-				100 100
				3 500	836
Pork	2.036	2,383	1.215	1.582	
Pork Beef	2,036	2,383 234	1,215 17	1,382	15
			"		
Beef	89	234	17	2	15
Beef	89	234	17	2	15
Beef FOTAL	2,125	234	17	1,384	851

^{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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