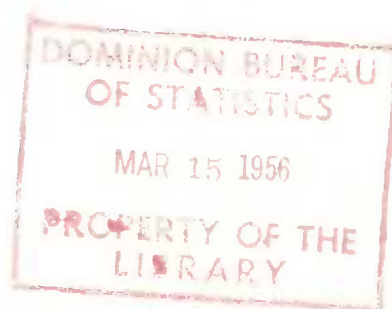




CANADA



STOCKS OF  
MEAT AND LARD  
MARCH, 1956

Memorandum

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## SOURCE AND CONTENT

This report contains data on the stocks of fresh, frozen and cured meats and stocks of lard and edible tallow held by meat packers and their sales' outlets, by wholesale butchers, abattoirs and cold storage warehouses. Inventories are taken only at the wholesale level. Canned meat stocks are collected by the Census of Industry and Merchandising Division of the Bureau of Statistics, the latest available information appears on page 1 of this report.

Inventory statement forms are supplied to each firm with instructions to complete and mail in time to reach the Bureau not later than the sixth of the month. Firms are required to report all stocks in their own establishment or in specially rented rooms elsewhere as at the opening of the first business day of the month. By a special arrangement with the Meat Packers Council of Canada the larger meat packers report total meat inventories regardless of where held and are also permitted to submit figures of their period-end inventory providing such inventory has been taken within three days prior to the month end. Cold storage warehouses are instructed not to report stocks held for the packers reporting under the arrangement mentioned above.

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STOCKS OF MEAT, 1/ LARD AND TALLOW

1.

MARCH 1, 1956

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

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at March 1, 1956 amounted to 86,290,000 lb. as compared with 87,925,000 lb. last month and 70,061,000 lb. a year ago. A summary of stocks at February 1, 1955 by kinds of meat will be found on page 18 of this report. In addition there were 1,008,000 lb. of imported meat. This total consisted of 94,000 lb. of beef, 41,000 lb. veal and 873,000 lb. of lamb.

COLD STORAGE

Total meat in cold storage at March 1, amounted to 53,792,000 lb. as compared with 55,075,000 lb. last month and 41,324,000 lb. at March 1, 1955. Current frozen holdings included 29,640,000 lb. of pork, 18,362,000 lb. of beef, 2,032,000 lb. of veal and 2,708,000 lb. of mutton and lamb. The remaining 1,050,000 lb. was the estimated quantity of all frozen meat held by firms whose reports were not received in time.

FRESH

Stocks of fresh meat (not Frozen) at March 1, were 18,812,000 lb. as compared with 21,293,000 lb. a month earlier and 16,653,000 lb. on March 1, 1955. The March 1 stocks consisted of 4,933,000 lb. of pork, 12,354,000 lb. of beef, 852,000 lb. of veal and 193,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 480,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at March 1, 1956 were 13,686,000 lb. as compared with 11,557,000 lb. and 12,084,000 lb. last month and a year ago respectively. The current total consisted of 13,114,000 lb. of pork, 272,000 lb. of beef and an estimate of 300,000 lb. not classified as to kind.

LARD

The total stocks on March 1, 1956 were 6,227,000 lb. as compared with 6,220,000 lb. on February 1 and 5,354,000 lb. at March 1, 1955.

EDIBLE TALLOW

Stocks of edible tallow on March 1 were 4,320,000 lb. as compared with 3,219,000 lb. on February 1 and 3,105,000 lb. at March 1, 1955.

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1/ This report does not include stocks of canned meats. Stocks of these products at January 1, 1956 the latest available data, were 20,775,000 lb. of which 4,929,000 lb. were canned pork products 14,020,000 lb. canned beef and 1,826,000 lb. other canned meat products.

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles 36/down	-	-	-
Rib Backs 20/down	12	15	12
Fore-ends 22/down	6	4	1
Sub-total	<u>18</u>	<u>19</u>	<u>15</u>
Hams & Gammons (a) 20/down	5,630	5,402	5,607
(b) 20/up	405	694	206
Backs (a) Boneless Skinless	3,096	2,764	3,074
(b) Loins 20/down	362	431	513
(c) Loins 20/up	6	8	17
Bellies (a) 16/down	5,463	4,961	4,745
(b) 16/up	294	180	170
Shoulders (a) 22/down	185	119	164
(b) 22/up	37	19	11
Butts	3,764	3,213	2,533
Picnics	2,742	2,124	1,611
Tenderloins	309	151	237
Spare Ribs	646	837	817
Trimnings	1,528	1,434	1,095
Carcasses and Cuts:			
(a) Regular Hogs	293	183	208
(b) Sows, Rib Backs & Mids.	89	46	30
Unclassified	<u>3,354</u>	<u>4,129</u>	<u>2,269</u>
Sub-total	<u>28,203</u>	<u>26,695</u>	<u>23,307</u>
	<u>TOTAL</u>	<u>26,714</u>	<u>23,322</u>
2. <u>Beef</u>			
(a) Bone in	3,778	4,201	2,483
(b) Boneless	<u>12,058</u>	<u>12,654</u>	<u>8,333</u>
	<u>TOTAL</u>	<u>16,855</u>	<u>10,816</u>
3. <u>Veal</u>			
(a) Bone in	782	1,657	611
(b) Boneless	<u>974</u>	<u>1,446</u>	<u>498</u>
	<u>TOTAL</u>	<u>3,103</u>	<u>1,109</u>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	2,585	3,494	1,731
5. <u>Fancy Meats</u>			
(a) Pork	1,419	1,572	1,625
(b) Beef	2,526	2,829	2,472
(c) Veal	276	353	127
(d) Lamb	<u>123</u>	<u>155</u>	<u>122</u>
	<u>TOTAL</u>	<u>4,909</u>	<u>4,346</u>
Reported	52,742		
Estimated	1,050		
TOTAL MEAT COLD STORAGE	53,792	55,075	41,324



Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,933	5,556	4,994
2. Beef	12,354	14,449	10,730
3. Veal	852	986	733
4. Mutton & Lamb	193	302	196
Reported	18,332		
Estimated	480		
TOTAL FRESH	18,812	21,293	16,653
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	6
Middles	-	-	-
Gammons	-	-	3
Rib Backs	1	-	10
Fore-ends	-	-	-
Sub-total	1	-	19
Hams (a) 20/down	5,062	3,989	4,113
(b) 20/up	60	42	77
Backs	804	714	777
Bellies (a) 16/down	2,075	1,976	2,268
(b) 16/up	93	91	78
Shoulders	9	29	15
Butts, Cottage Rolls	1,175	941	1,063
Picnics	1,638	1,058	1,162
Dry Salt Meats	248	320	152
Barrelled	791	832	1,023
Unclassified	1,158	1,159	1,036
Sub-total	13,113	11,151	11,764
TOTAL	13,114	11,151	11,783
2. <u>Beef</u>	272	406	301
Reported	13,386		
Estimated	300		
TOTAL CURED AND IN CURE	13,686	11,557	12,084
<u>MEAT SUMMARY</u>			
Cold Storage	53,792	55,075	41,324
Fresh	18,812	21,293	16,653
Cured and In Cure	13,686	11,557	12,084
TOTAL ALL MEAT	86,290	87,925	70,061

## 4. STOCKS OF MEAT IN COLD STORAGE - MARCH 1, 1956 - MARITIMES

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	2
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	2
Hams & Gammons (a) 20/down	138	106	109
(b) 20/up	28	18	11
Backs (a) Boneless Skinless	25	33	18
(b) Loins 20/down	( 64	( 83	75
(c) Loins 20/up	( 246	( 103	3
Bellies (a) 16/down	( 246	( 103	135
(b) 16/up	-	-	20
Shoulders (a) 22/down	24	8	10
(b) 22/up	-	-	-
Butts	25	58	40
Picnics	56	54	45
Tenderloins	3	3	4
Spare Ribs	13	8	21
Trimnings	56	35	43
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	4
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	32	53	63
Sub-total	710	562	601
TOTAL	710	562	603
2. <u>Beef</u>			
(a) Bone in	258	175	139
(b) Boneless	306	247	287
TOTAL	564	422	426
3. <u>Veal</u>			
(a) Bone in	21	83	36
(b) Boneless	28	49	13
TOTAL	49	132	49
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	208	201	172
5. <u>Fancy Meats</u>			
(a) Pork	20	63	75
(b) Beef	150	113	123
(c) Veal	10	12	17
(d) Lamb	7	10	6
TOTAL	187	198	221

TOTAL MEAT COLD STORAGE	1,718	1,515	1,471
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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	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
	- thousand pounds -		

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	114	148	210
2. Beef	239	306	217
3. Veal	8	18	10
4. Mutton & Lamb	5	37	52

Reported	366		
Estimated	30		
TOTAL FRESH	396	509	489

CURED AND IN CURE

1. Pork

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

Hams (a) 20/down	209	182	191
(b) 20/up	-	-	-
Backs	11	17	13
Bellies (a) 16/down	(174	(171	130
(b) 16/up	)	)	2
Shoulders	-	1/	5
Butts, Cottage Rolls	52	46	33
Picnics	88	79	72
Dry Salt Meats	1/	5	5
Barrelled	68	58	138
Unclassified	36	36	19
Sub-total	638	594	608

TOTAL 638 594 608

2. <u>Beef</u>	27	47	21
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Reported	665		
Estimated	30		
TOTAL CURED AND IN CURE	695	641	629

MEAT SUMMARY

Cold Storage	1,718	1,515	1,471
Fresh	396	509	489
Cured and In Cure	695	641	629
TOTAL MEAT	2,809	2,665	2,589

## 6. STOCKS OF MEAT IN COLD STORAGE - MARCH 1, 1956 - QUEBEC

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	1
Fore-ends 22/down	<u>1/</u>	<u>1/</u>	<u>1</u>
Sub-total	-	-	2
Hams & Gammons (a) 20/down	1,545	1,758	2,069
(b) 20/up	50	162	23
Backs (a) Boneless Skinless	498	430	512
(b) Loins 20/down	38	(50	98
(c) Loins 20/up	-	)	2
Bellies (a) 16/down	1,656	1,703	1,178
(b) 16/up	17	21	1
Shoulders (a) 22/down	(99	(50	112
(b) 22/up	)	)	-
Butts	952	777	643
Picnics	1,085	627	676
Tenderloins	32	19	36
Spare Ribs	81	75	94
Trimmings	281	303	191
Carcasses and Cuts:			
(a) Regular Hogs	189	142	144
(b) Sows, Rib Backs & Mids.	29	23	5
Unclassified	<u>1,510</u>	<u>1,363</u>	<u>1,128</u>
Sub-total	8,062	7,503	6,911
TOTAL	<u>8,062</u>	<u>7,503</u>	<u>6,913</u>
2. <u>Beef</u>			
(a) Bone in	910	1,219	667
(b) Boneless	<u>3,896</u>	<u>4,694</u>	<u>3,143</u>
TOTAL	4,806	5,913	3,810
3. <u>Veal</u>			
(a) Bone in	228	847	148
(b) Boneless	<u>333</u>	<u>673</u>	<u>189</u>
TOTAL	561	1,520	337
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	958	1,243	780
5. <u>Fancy Meats</u>			
(a) Pork	262	316	189
(b) Beef	<u>419</u>	<u>473</u>	<u>319</u>
(c) Veal	146	167	25
(d) Lamb	<u>67</u>	<u>79</u>	<u>39</u>
TOTAL	894	1,035	572
Reported	15,281		
Estimated	1,050		
TOTAL MEAT COLD STORAGE	16,331	17,214	12,412

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 - MARCH 1, 1956 - QUEBEC

7.

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,176	1,189	1,181
2. Beef	2,350	2,862	2,456
3. Veal	262	319	250
4. Mutton & Lamb	58	47	26
Reported	3,846		
Estimated	300		
TOTAL FRESH	4,146	4,417	3,913
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	2
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	2
Hams (a) 20/down	1,036	649	974
(b) 20/up	17	7	24
Backs	129	119	112
Bellies (a) 16/down	( 285	( 232	370
(b) 16/up			4
Shoulders	7	22	6
Butts, Cottage Rolls	436	342	311
Picnics	451	360	381
Dry Salt Meats	10	8	16
Barrelled	470	487	529
Unclassified	693	594	472
Sub-total	3,534	2,820	3,199
TOTAL	3,534	2,820	3,201
2. <u>Beef</u>	62	99	115
Reported	3,596		
Estimated	190		
TOTAL CURED AND IN CURE	3,786	2,919	3,316
<u>MEAT SUMMARY</u>			
Cold Storage	16,331	17,214	12,412
Fresh	4,146	4,417	3,913
Cured and In Cure	3,786	2,919	3,316
TOTAL MEAT	24,263	24,550	19,641

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- 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	-	-	-
Hams & Gammons (a) 20/down	2,109	1,918	925
(b) 20/up	139	150	22
Backs (a) Boneless Skinless	1,452	1,417	708
(b) Loins 20/down	36	44	19
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,079	765	446
(b) 16/up	146	68	19
Shoulders (a) 22/down	38	16	21
(b) 22/up	17	17	8
Butts	1,021	835	298
Picnics	901	592	336
Tenderloins	44	44	45
Spare Ribs	200	264	106
Trimnings	438	436	262
Carcasses and Cuts:			
(a) Regular Hogs	16	11	10
(b) Sows, Rib Backs & Mids.	36	10	8
Unclassified	573	550	364
Sub-total	8,245	7,137	3,597
TOTAL	8,245	7,137	3,597
2. <u>Beef</u>			
(a) Bone in	723	669	351
(b) Boneless	3,798	3,687	2,676
TOTAL	4,521	4,356	3,027
3. <u>Veal</u>			
(a) Bone in	25	54	40
(b) Boneless	271	344	175
TOTAL	296	398	215
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	601	1,319	355
5. <u>Fancy Meats</u>			
(a) Pork	366	432	295
(b) Beef	728	806	599
(c) Veal	15	25	13
(d) Lamb	23	37	25
TOTAL	1,132	1,300	932
TOTAL MEAT COLD STORAGE	14,795	14,510	8,126

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

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	1,652	1,715	1,699
2. Beef	4,850	5,146	3,671
3. Veal	198	161	176
4. Mutton & Lamb	38	103	74
Reported	6,738		
Estimated	110		
TOTAL FRESH	6,848	7,125	5,620

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1	-	10
Fore-ends	-	-	-
Sub-total	<u>1</u>	<u>-</u>	<u>11</u>
Hams (a) 20/down	2,013	1,566	1,634
(b) 20/up	4	6	8
Backs	415	328	399
Bellies (a) 16/down	689	708	801
(b) 16/up	21	13	15
Shoulders	2	1	3
Butts, Cottage Rolls	395	323	347
Picnics	520	281	332
Dry Salt Meats	126	184	57
Barrelled	198	195	249
Unclassified	297	382	418
Sub-total	<u>4,680</u>	<u>3,987</u>	<u>4,263</u>
TOTAL	<u>4,681</u>	<u>3,987</u>	<u>4,274</u>
2. <u>Beef</u>	141	166	148

TOTAL CURED AND IN CURE	4,822	4,153	4,422
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MEAT SUMMARY

Cold Storage	14,795	14,510	8,126
Fresh	6,848	7,125	5,620
Cured and In Cure	4,822	4,153	4,422
TOTAL MEAT	<u>26,465</u>	<u>25,788</u>	<u>18,168</u>

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	11
Fore-ends 22/down	-	-	-
Sub-total	-	-	11
Hams & Gammons (a) 20/down	294	305	228
(b) 20/up	41	60	19
Backs (a) Boneless Skinless	176	140	357
(b) Loins 20/down	( 78	( 109	100
(c) Loins 20/up	(	(	4
Bellies (a) 16/down	( 684	( 649	449
(b) 16/up	(	(	21
Shoulders (a) 22/down	1/	25	1
(b) 22/up	-	-	3
Butts	192	168	166
Picnics	172	147	68
Tenderloins	22	23	16
Spare Ribs	78	62	71
Trimnings	61	102	97
Carcasses and Cuts:			
(a) Regular Hogs	( 25	( 30	45
(b) Sows, Rib Backs & Mids.	(	(	16
Unclassified	211	203	127
Sub-total	2,034	2,023	1,788
TOTAL	2,034	2,023	1,799
2. <u>Beef</u>			
(a) Bone in	539	699	439
(b) Boneless	1,319	1,441	1,033
TOTAL	1,858	2,140	1,472
3. <u>Veal</u>			
(a) Bone in	55	106	20
(b) Boneless	104	176	34
TOTAL	159	282	54
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	205	306	68
5. <u>Fancy Meats</u>			
(a) Pork	123	99	195
(b) Beef	234	422	293
(c) Veal	29	52	10
(d) Lamb	10	13	14
TOTAL	396	586	512
TOTAL MEAT COLD STORAGE	4,652	5,337	3,905

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



Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	449	474	514
2. Beef	1,695	1,864	1,517
3. Veal	127	168	60
4. Mutton & Lamb	24	25	4
Reported	2,295		
Estimated	40		
TOTAL FRESH	2,335	2,531	2,095

CURED AND IN CURE1. Pork

Wiltshires	-	-	5
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	5

Hams (a) 20/down	628	401	402
(b) 20/up	29	5	9
Backs	45	51	48
Bellies (a) 16/down	254	239	226
(b) 16/up	36	35	26
Shoulders	-	-	-
Butts, Cottage Rolls	50	25	70
Picnics	234	134	141
Dry Salt Meats	22	27	27
Barrelled	27	1	46
Unclassified	62	108	19
Sub-total	1,387	1,025	1,014

TOTAL	1,387	1,025	1,019
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2. <u>Beef</u>	19	67	6
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Reported	1,406		
Estimated	80		
TOTAL CURED AND IN CURE	1,486	1,092	1,025

MEAT SUMMARY

Cold Storage	4,652	5,337	3,905
Fresh	2,335	2,531	2,095
Cured and In Cure	1,486	1,092	1,025
TOTAL MEAT	8,473	8,960	7,025

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- 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	271	133	505
(b) 20/up	27	35	12
Backs (a) Boneless Skinless	151	57	459
(b) Loins 20/down	63	64	21
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	320	311	381
(b) 16/up	15	16	12
Shoulders (a) 22/down	-	1	1
(b) 22/up	-	-	-
Butts	314	233	309
Picnics	96	103	193
Tenderloins	12	11	33
Spare Ribs	34	90	105
Trimming	104	118	137
Carcasses and Cuts:			
(a) Regular Hogs	4	-	-
(b) Sows, Rib Backs & Mids.	1	1	1
Unclassified	214	239	264
Sub-total	1,625	1,411	2,433
TOTAL	1,625	1,411	2,433
2. <u>Beef</u>			
(a) Bone in	193	190	120
(b) Boneless	432	513	222
TOTAL	625	703	342
3. <u>Veal</u>			
(a) Bone in	60	97	51
(b) Boneless	38	18	17
TOTAL	98	115	68
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	13	18	16
5. <u>Fancy Meats</u>			
(a) Pork	109	134	169
(b) Beef	201	237	158
(c) Veal	7	9	12
(d) Lamb	2	2	2
TOTAL	319	382	341
<hr/>			
TOTAL MEAT COLD STORAGE	2,680	2,629	3,200

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

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	177	329	176
2. Beef	300	478	331
3. Veal	7	25	17
4. Mutton & Lamb	1	2	2

TOTAL FRESH	485	834	526
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CURED AND IN CURE1. Pork

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

Hams (a) 20/down	(105	148	139
(b) 20/up		14	1
Backs	18	19	30
Bellies (a) 16/down	81	76	112
(b) 16/up	4	4	3
Shoulders	-	-	-
Butts, Cottage Rolls	19	20	30
Picnics	65	39	60
Dry Salt Meats	7	7	5
Barrelled	1/	1/	7
Unclassified	6	19	7
Sub-total	305	346	394

TOTAL	305	346	394
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2. <u>Beef</u>	-	-	1
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TOTAL CURED AND IN CURE	305	346	395
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MEAT SUMMARY

Cold Storage	2,680	2,629	3,200
Fresh	485	834	526
Cured and In Cure	305	346	395
TOTAL MEAT	3,470	3,809	4,121

Kind and Classification	Mar. 1, 1956	Feb. 1, 1956	Mar. 1, 1955
	Preliminary	Revised	
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	773	857	1,137
(b) 20/up	99	235	117
Backs (a) Boneless Skinless	359	461	862
(b) Loins 20/down	40	47	68
(c) Loins 20/up	-	-	5
Bellies (a) 16/down	813	721	1,740
(b) 16/up	64	46	97
Shoulders (a) 22/down	17	(20	15
(b) 22/up	19	(	-
Butts	718	664	547
Picnics	337	449	219
Tenderloins	47	37	79
Spare Ribs	98	229	201
Trimnings	124	222	252
Carcasses and Cuts:			
(a) Regular Hogs	(81	1/	4
(b) Sows, Rib Backs & Mids.	(	-	-
Unclassified	208	912	236
Sub-total	3,797	4,900	5,579
TOTAL	3,797	4,900	5,579
<u>2. Beef</u>			
(a) Bone in	627	725	393
(b) Boneless	1,085	1,005	317
TOTAL	1,712	1,730	710
<u>3. Veal</u>			
(a) Bone in	231	294	164
(b) Boneless	135	115	26
TOTAL	366	409	190
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	166	179	114
<u>5. Fancy Meats</u>			
(a) Pork	340	324	442
(b) Beef	458	496	682
(c) Veal	33	68	24
(d) Lamb	7	8	7
TOTAL	838	896	1,155
<u>TOTAL MEAT COLD STORAGE</u>			
	6,879	8,114	7,748

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



Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,142	1,309	899
2. Beef	1,824	2,623	1,764
3. Veal	196	216	164
4. Mutton & Lamb	23	40	19
<b>TOTAL FRESH</b>	<b>3,185</b>	<b>4,188</b>	<b>2,846</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	( 708	( 679	467
(b) 20/up			33
Backs	112	94	101
Bellies (a) 16/down	378	355	342
(b) 16/up	20	26	28
Shoulders	-	1/	1
Butts, Cottage Rolls	101	62	144
Picnics	231	121	138
Dry Salt Meats	61	75	27
Barrelled	26	41	52
Unclassified	28	25	43
Sub-total	<u>1,665</u>	<u>1,478</u>	<u>1,376</u>
<b>TOTAL</b>	<b><u>1,665</u></b>	<b><u>1,478</u></b>	<b><u>1,376</u></b>
2. <u>Beef</u>	13	9	6
<b>TOTAL CURED AND IN CURE</b>	<b>1,678</b>	<b>1,487</b>	<b>1,382</b>
<u>MEAT SUMMARY</u>			
Cold Storage	6,879	8,114	7,748
Fresh	3,185	4,188	2,846
Cured and In Cure	1,678	1,487	1,382
<b>TOTAL MEAT</b>	<b><u>11,742</u></b>	<b><u>13,789</u></b>	<b><u>11,976</u></b>

## 16. STOCKS OF MEAT IN COLD STORAGE - MARCH 1, 1956 - BRITISH COLUMBIA

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- 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	500	325	634
(b) 20/up	21	34	2
Backs (a) Boneless Skinless	435	226	158
(b) Loins 20/down	(49	42	132
(c) Loins 20/up	(	-	3
Bellies (a) 16/down	(717	(738	416
(b) 16/up	(	(	-
Shoulders (a) 22/down	3	1	4
(b) 22/up	-	-	-
Butts	542	478	530
Picnics	95	152	74
Tenderloins	149	14	25
Spare Ribs	142	109	219
Trimnings	464	218	113
Carcasses and Cuts:			
(a) Regular Hogs	1	3	1
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	630	838	87
Sub-total	3,748	3,178	2,398
TOTAL	3,748	3,178	2,398
2. <u>Beef</u>			
(a) Bone in	528	524	374
(b) Boneless	1,222	1,067	655
TOTAL	1,750	1,591	1,029
3. <u>Veal</u>			
(a) Bone in	162	176	152
(b) Boneless	65	71	44
TOTAL	227	247	196
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	434	228	226
5. <u>Fancy Meats</u>			
(a) Pork	199	204	260
(b) Beef	336	282	298
(c) Veal	36	20	26
(d) Lamb	7	6	29
TOTAL	578	512	613
<hr/>			
TOTAL MEAT COLD STORAGE	6,737	5,756	4,462

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

Kind and Classification	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	223	392	315
2. Beef	1,096	1,170	774
3. Veal	54	79	56
4. Mutton & Lamb	44	48	19
 TOTAL FRESH	 1,417	 1,689	 1,164
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	1
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	( 373	( 374	306
(b) 20/up			2
Backs	74	86	74
Bellies (a) 16/down	226	208	287
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	122	123	128
Picnics	49	44	38
Dry Salt Meats	16	14	15
Barrelled	1/	1/	2
Unclassified	44	52	58
Sub-total	904	901	910
 TOTAL	 904	 901	 911
2. <u>Beef</u>	10	18	4
 TOTAL CURED AND IN CURE	 914	 919	 915
<u>MEAT SUMMARY</u>			
Cold Storage	6,737	5,756	4,462
Fresh	1,417	1,689	1,164
Cured and In Cure	914	919	915
 TOTAL MEAT	 9,068	 8,364	 6,541

18.

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Mar. 1, 1956 Preliminary	Feb. 1, 1956 Revised	Mar. 1, 1955
<hr/>			
<u>L A R D</u> 1/		- thousand pounds -	
<u>Canada</u>	<u>6,227</u>	<u>6,220</u>	<u>5,354</u>
Maritimes	132	82	73
Quebec	962	766	572
Ontario	3,318	3,443	2,495
Manitoba	719	671	397
Saskatchewan	159	223	265
Alberta	668	771	1,215
British Columbia	269	264	337

EDIBLE TALLOW 1/

<u>Canada</u>	<u>4,320</u>	<u>3,219</u>	<u>3,105</u>
Maritimes	18	7	7
Quebec	937	685	802
Ontario	2,543	1,666	1,371
Manitoba	248	222	315
Saskatchewan	96	168	170
Alberta	288	311	264
British Columbia	190	160	176

SUMMARY OF MEAT STOCKS

<u>C A N A D A</u>	Feb. 1, 1956	Feb. 1, 1955
	- thousand pounds -	
PORK	44,993	39,041
BEEF	34,539	27,420
VEAL	4,442	3,210
MUTTON & LAMB	3,951	2,469
	<hr/>	<hr/>
<u>T O T A L</u>	<u>87,925</u>	<u>72,140</u>
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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/ - MARCH 1, 1956

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	5,084	4,234	2,082	2,573	3,912
Beef	4,272	3,896	2,037	1,240	2,052
Veal	532	239	158	269	254
Mutton & Lamb	632	574	214	66	424
TOTAL	10,520	8,943	4,491	4,148	6,642
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	834	418	437	801	214
Beef	1,666	3,556	1,627	1,145	1,036
Veal	195	165	126	86	50
Mutton & Lamb	41	31	24	13	36
TOTAL	2,736	4,170	2,214	2,045	1,336
<u>CURED AND IN CURE</u>					
Pork	2,587	2,357	1,277	1,167	874
Beef	60	114	18	1	10
TOTAL	2,647	2,471	1,295	1,168	884
<u>Lard</u>	731	2,285	696	535	227
<u>Tallow</u>	862	1,582	231	233	178

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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