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CANADA

STOCKS OF MEAT AND LARD

APRIL, 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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APRIL 1, 1956

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

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at April 1, 1956 amounted to 84,840,000 lb. as compared with 87,068,000 lb. last month and 69,532,000 lb. a year ago. A summary of stocks at March 1, 1955 by kinds of meat will be found on page 18 of this report. In addition there were 2,331,000 lb. of imported meat. This total consisted of 94,000 lb. of beef and 2,237,000 lb. of lamb.

COLD STORAGE

Total meat in cold storage at April 1, amounted to 53,212,000 lb. as compared with 54,782,000 lb. last month and 37,776,000 lb. at April 1, 1955. Current frozen holdings included 29,865,000 lb. of pork, 17,526,000 lb. of beef, 1,945,000 lb. of veal and 3,226,000 lb. of mutton and lamb. The remaining 650,000 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 April 1, were 19,264,000 lb. as compared with 18,673,000 lb. a month earlier and 17,396,000 lb. on April 1, 1955. The April 1 stocks consisted of 5,377,000 lb. of pork, 12,104,000 lb. of beef, 1,382,000 lb. of veal and 151,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 250,000 lb.

CURED AND IN CURE

Stocks of meats, cured and in cure, at April 1, 1956 were 12,364,000 lb. as compared with 13,613,000 lb. and 14,360,000 lb. last month and a year ago respectively. The current total consisted of 11,666,000 lb. of pork, 588,000 lb. of beef and an estimate of 110,000 lb. not classified as to kind.

LARD

The total stocks on April 1, 1956 were 7,196,000 lb. as compared with 6,230,000 lb. on March 1 and 5,430,000 lb. at April 1, 1955.

EDIBLE TALLOW

Stocks of edible tallow on April 1 were 4,727,000 lb. as compared with 4,353,000 lb. on March 1 and 3,511,000 lb. at April 1, 1955.

1/ This report does not include stocks of canned meats. Stocks of these products at February 1, 1956 the latest available data, were 21,703,000 lb. of which 5,296,000 lb. were canned pork products 14,272,000 lb. canned beef and 2,135,000 lb. other canned meat products.

2. STOCKS OF MEAT IN COLD STORAGE - APRIL 1, 1956 - CANADA

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	23	12	16
Fore-ends 22/down	4	6	9
Sub-total	27	18	25
Hams & Gammons (a) 20/down	5,053	5,844	4,219
(b) 20/up	465	405	201
Backs (a) Boneless Skinless	3,537	3,156	3,113
(b) Loins 20/down	596	363	452
(c) Loins 20/up	14	6	13
Bellies (a) 16/down	6,559	5,549	5,342
(b) 16/up	274	294	149
Shoulders (a) 22/down	268	185	97
(b) 22/up	18	37	22
Butts	3,530	3,869	2,336
Picnics	1,870	2,928	433
Tenderloins	262	309	281
Spare Ribs	757	646	738
Trimnings	1,484	1,530	1,056
Carcasses and Cuts:			
(a) Regular Hogs	133	293	190
(b) Sows, Rib Backs & Mids.	72	89	21
Unclassified	3,224	3,354	2,562
Sub-total	28,116	28,857	21,225
TOTAL	28,143	28,875	21,250
2. <u>Beef</u>			
(a) Bone in	3,702	3,996	2,240
(b) Boneless	10,984	12,810	7,155
TOTAL	14,686	16,806	9,395
3. <u>Veal</u>			
(a) Bone in	667	808	434
(b) Boneless	1,030	1,135	328
TOTAL	1,697	1,943	762
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	3,124	2,810	2,022
5. <u>Fancy Meats</u>			
(a) Pork	1,722	1,421	1,636
(b) Beef	2,840	2,527	2,531
(c) Veal	248	277	113
(d) Lamb	102	123	67
TOTAL	4,912	4,348	4,347
Reported	52,562		
Estimated	650		
TOTAL MEAT COLD STORAGE	53,212	54,782	37,776

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	5,377	4,977	5,122
2. Beef	12,104	12,610	11,074
3. Veal	1,382	885	1,017
4. Mutton & Lamb	151	201	183
Reported	19,014		
Estimated	250		
TOTAL FRESH	19,264	18,673	17,396
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	5	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	6	1	16
Fore-ends	1	-	-
Sub-total	<u>12</u>	<u>1</u>	<u>17</u>
Hams (a) 20/down	4,099	5,167	5,319
(b) 20/up	44	60	64
Backs	685	811	947
Bellies (a) 16/down	2,469	2,096	2,436
(b) 16/up	70	95	89
Shoulders	4	9	19
Butts, Cottage Rolls	916	1,183	1,283
Picnics	1,213	1,648	1,838
Dry Salt Meats	297	249	218
Barrelled	875	801	909
Unclassified	982	1,169	925
Sub-total	<u>11,654</u>	<u>13,288</u>	<u>14,047</u>
TOTAL	<u>11,666</u>	<u>13,289</u>	<u>14,064</u>
2. <u>Beef</u>	588	324	296
Reported	12,254		
Estimated	110		
TOTAL CURED AND IN CURE	12,364	13,613	14,360
<u>MEAT SUMMARY</u>			
Cold Storage	53,212	54,782	37,776
Fresh	19,264	18,673	17,396
Cured and In Cure	12,364	13,613	14,360
TOTAL ALL MEAT	<u>84,840</u>	<u>87,068</u>	<u>69,532</u>

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 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	117	138	67
(b) 20/up	39	28	10
Backs (a) Boneless Skinless	24	25	20
(b) Loins 20/down	(36	(64	62
(c) Loins 20/up	(36	(64	3
Bellies (a) 16/down	(247	(246	214
(b) 16/up	(247	(246	15
Shoulders (a) 22/down	15	24	13
(b) 22/up	-	-	-
Butts	20	25	45
Picnics	53	56	4
Tenderloins	-	3	5
Spare Ribs	25	13	7
Trimnings	45	56	46
Carcasses and Cuts:			
(a) Regular Hogs	(6	1/	5
(b) Sows, Rib Backs & Mids.	(6	-	4
Unclassified	26	32	94
Sub-total	653	710	614
TOTAL	653	710	614
2. <u>Beef</u>			
(a) Bone in	206	258	146
(b) Boneless	297	306	274
TOTAL	503	564	420
3. <u>Veal</u>			
(a) Bone in	12	21	23
(b) Boneless	31	28	15
TOTAL	43	49	38
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	433	208	164
5. <u>Fancy Meats</u>			
(a) Pork	72	20	74
(b) Beef	162	150	193
(c) Veal	14	10	11
(d) Lamb	1	7	7
TOTAL	249	187	285
<hr/>			
TOTAL MEAT COLD STORAGE	1,881	1,718	1,521

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	227	122	163
2. Beef	178	258	171
3. Veal	11	9	13
4. Mutton & Lamb	18	7	35
Reported	434		
Estimated	30		
TOTAL FRESH	464	396	382
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	1
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	147	211	230
(b) 20/up	-	-	1
Backs	14	11	11
Bellies (a) 16/down	143	(178	124
(b) 16/up	-	(5
Shoulders	-	-	-
Butts, Cottage Rolls	35	52	47
Picnics	71	90	70
Dry Salt Meats	3	1/	4
Barrelled	64	70	72
Unclassified	22	36	35
Sub-total	499	648	599
TOTAL	499	648	600
2. <u>Beef</u>	31	29	8
TOTAL CURED AND IN CURE	530	677	608
<u>MEAT SUMMARY</u>			
Cold Storage	1,881	1,718	1,521
Fresh	464	396	382
Cured and In Cure	530	677	608
TOTAL MEAT	2,875	2,791	2,511

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	7
Fore-ends 22/down	<u>1/</u>	<u>1/</u>	<u>3</u>
Sub-total	-	-	10
Hams & Gammons (a) 20/down	1,614	1,759	1,700
(b) 20/up	72	50	49
Backs (a) Boneless Skinless	537	558	638
(b) Loins 20/down	(78	39	101
(c) Loins 20/up	(-	4
Bellies (a) 16/down	2,381	1,742	1,825
(b) 16/up	18	17	2
Shoulders (a) 22/down	197	(99	53
(b) 22/up	-	(-
Butts	917	1,057	617
Picnics	699	1,271	201
Tenderloins	29	32	37
Spare Ribs	74	81	80
Trimnings	289	283	269
Carcasses and Cuts:			
(a) Regular Hogs	104	189	133
(b) Sows, Rib Backs & Mids.	28	29	4
Unclassified	<u>1,417</u>	<u>1,510</u>	<u>1,226</u>
Sub-total	8,454	8,716	6,939
TOTAL	<u>8,454</u>	<u>8,716</u>	<u>6,949</u>
2. <u>Beef</u>			
(a) Bone in	961	1,128	570
(b) Boneless	<u>4,023</u>	<u>4,648</u>	<u>2,748</u>
TOTAL	4,984	5,776	3,318
3. <u>Veal</u>			
(a) Bone in	216	254	43
(b) Boneless	<u>485</u>	<u>494</u>	<u>131</u>
TOTAL	701	748	174
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	1,385	1,183	1,147
5. <u>Fancy Meats</u>			
(a) Pork	256	264	179
(b) Beef	384	420	344
(c) Veal	120	147	32
(d) Lamb	<u>63</u>	<u>67</u>	<u>19</u>
TOTAL	823	898	574
Reported	16,347		
Estimated	360		
TOTAL MEAT COLD STORAGE	16,707	17,321	12,162

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,192	1,210	943
2. Beef	2,565	2,472	2,518
3. Veal	437	279	387
4. Mutton & Lamb	18	62	17
Reported	4,212		
Estimated	50		
TOTAL FRESH	4,262	4,023	3,865
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	-	-
Fore-ends	1/	-	-
Sub-total	-	-	-
Hams (a) 20/down	585	1,139	1,420
(b) 20/up	10	17	25
Backs	90	136	246
Bellies (a) 16/down	(236	(302	500
(b) 16/up))	6
Shoulders	1/	7	14
Butts, Cottage Rolls	261	443	450
Picnics	301	459	581
Dry Salt Meats	54	11	9
Barrelled	569	478	449
Unclassified	462	704	441
Sub-total	2,568	3,696	4,141
TOTAL	2,568	3,696	4,141
2. <u>Beef</u>	273	112	103
Reported	2,841		
Estimated	50		
TOTAL CURED AND IN CURE	2,891	3,808	4,244
<u>MEAT SUMMARY</u>			
Cold Storage	16,707	17,321	12,162
Fresh	4,262	4,023	3,865
Cured and In Cure	2,891	3,808	4,244
TOTAL MEAT	23,860	25,152	20,271

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	1,400	2,109	658
(b) 20/up	138	139	43
Backs (a) Boneless Skinless	1,476	1,452	718
(b) Loins 20/down	(174	36	8
(c) Loins 20/up	(-	1
Bellies (a) 16/down	1,390	1,079	731
(b) 16/up	149	146	28
Shoulders (a) 22/down	15	38	17
(b) 22/up	18	17	13
Butts	889	1,021	224
Picnics	492	901	44
Tenderloins	64	44	73
Spare Ribs	171	200	83
Trimnings	420	438	260
Carcasses and Cuts:			
(a) Regular Hogs	(34	16	9
(b) Sows, Rib Backs & Mids.	(36	8
Unclassified	621	573	456
Sub-total	<u>7,451</u>	<u>8,245</u>	<u>3,374</u>
TOTAL	<u>7,451</u>	<u>8,245</u>	<u>3,374</u>
<u>2. Beef</u>			
(a) Bone in	767	723	437
(b) Boneless	<u>3,047</u>	<u>3,798</u>	<u>2,424</u>
TOTAL	<u>3,814</u>	<u>4,521</u>	<u>2,861</u>
<u>3. Veal</u>			
(a) Bone in	13	25	35
(b) Boneless	<u>257</u>	<u>271</u>	<u>89</u>
TOTAL	<u>270</u>	<u>296</u>	<u>124</u>
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	576	601	359
<u>5. Fancy Meats</u>			
(a) Pork	408	366	285
(b) Beef	773	728	550
(c) Veal	15	15	7
(d) Lamb	<u>14</u>	<u>23</u>	<u>14</u>
TOTAL	<u>1,210</u>	<u>1,132</u>	<u>856</u>
Reported	13,321		
Estimated	290		
TOTAL MEAT COLD STORAGE	<u>13,611</u>	<u>14,795</u>	<u>7,574</u>

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

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,868	1,652	1,692
2. Beef	4,787	4,955	3,631
3. Veal	234	209	206
4. Mutton & Lamb	48	40	67

Reported	6,937		
Estimated	140		
TOTAL FRESH	7,077	6,856	5,596

CURED AND IN CURE

1. Pork

Wiltshires	-	-	1
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	1/	15
Fore-ends	-	-	-
Sub-total	-	-	16

Hams (a) 20/down	1,842	2,013	2,026
(b) 20/up	2	4	6
Backs	331	415	442
Bellies (a) 16/down	965	689	753
(b) 16/up	10	21	13
Shoulders	1	2	4
Butts, Cottage Rolls	337	395	395
Picnics	412	520	612
Dry Salt Meats	162	126	130
Barrelled	183	198	253
Unclassified	360	298	360
Sub-total	4,605	4,681	4,994

TOTAL 4,605 4,681 5,010

2. <u>Beef</u>	249	141	158
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Reported	4,854		
Estimated	60		
TOTAL CURED AND IN CURE	4,914	4,822	5,168

MEAT SUMMARY

Cold Storage	13,611	14,795	7,574
Fresh	7,077	6,856	5,596
Cured and In Cure	4,914	4,822	5,168
TOTAL MEAT	25,602	26,473	18,338

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	9
Fore-ends 22/down	-	-	-
Sub-total	-	-	9
Hams & Gammons (a) 20/down	304	294	229
(b) 20/up	42	41	12
Backs (a) Boneless Skinless	197	176	314
(b) Loins 20/down	(101	(78	102
(c) Loins 20/up	((4
Bellies (a) 16/down	(533	(684	347
(b) 16/up	((16
Shoulders (a) 22/down	9	<u>1/</u>	-
(b) 22/up	-	-	6
Butts	199	192	162
Picnics	128	172	14
Tenderloins	22	22	23
Spare Ribs	120	78	69
Trimmings	122	61	63
Carcasses and Cuts:			
(a) Regular Hogs	(18	(25	40
(b) Sows, Rib Backs & Mids.	((4
Unclassified	<u>181</u>	<u>211</u>	<u>199</u>
Sub-total	1,976	2,034	1,604
TOTAL	<u>1,976</u>	<u>2,034</u>	<u>1,613</u>
2. <u>Beef</u>			
(a) Bone in	386	539	289
(b) Boneless	<u>1,090</u>	<u>1,319</u>	<u>714</u>
TOTAL	<u>1,476</u>	<u>1,858</u>	<u>1,003</u>
3. <u>Veal</u>			
(a) Bone in	37	55	12
(b) Boneless	<u>67</u>	<u>104</u>	<u>15</u>
TOTAL	<u>104</u>	<u>159</u>	<u>27</u>
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	174	205	49
5. <u>Fancy Meats</u>			
(a) Pork	200	123	200
(b) Beef	396	234	376
(c) Veal	29	29	12
(d) Lamb	<u>8</u>	<u>10</u>	<u>14</u>
TOTAL	<u>633</u>	<u>396</u>	<u>602</u>
<hr/>			
TOTAL MEAT COLD STORAGE	4,363	4,652	3,294

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	527	449	520
2. Beef	1,749	1,695	1,465
3. Veal	216	127	79
4. Mutton & Lamb	22	24	5
TOTAL FRESH	2,514	2,295	2,069
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	374	628	431
(b) 20/up	19	29	17
Backs	52	45	31
Bellies (a) 16/down	272	254	278
(b) 16/up	26	36	39
Shoulders	-	-	-
Butts, Cottage Rolls	51	50	35
Picnics	141	234	170
Dry Salt Meats	19	22	24
Barrelled	1/	27	24
Unclassified	91	62	30
Sub-total	1,045	1,387	1,079
TOTAL	1,045	1,387	1,079
2. <u>Beef</u>	5	19	9
TOTAL CURED AND IN CURE	1,050	1,406	1,088
<u>MEAT SUMMARY</u>			
Cold Storage	4,363	4,652	3,294
Fresh	2,514	2,295	2,069
Cured and In Cure	1,050	1,406	1,088
TOTAL MEAT	7,927	8,353	6,451

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 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	365	271	193
(b) 20/up	32	27	17
Backs (a) Boneless Skinless	219	151	473
(b) Loins 20/down	82	63	14
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	361	320	331
(b) 16/up	8	15	8
Shoulders (a) 22/down	-	-	1
(b) 22/up	-	-	-
Butts	420	314	256
Picnics	75	96	65
Tenderloins	35	12	49
Spare Ribs	38	34	114
Trimnings	94	104	106
Carcasses and Cuts:			
(a) Regular Hogs	(3	(4	-
(b) Sows, Rib Backs & Mids.	((-
Unclassified	227	214	293
Sub-total	1,959	1,625	1,920
TOTAL	1,959	1,625	1,920
2. <u>Beef</u>			
(a) Bone in	183	193	117
(b) Boneless	367	432	182
TOTAL	550	625	299
3. <u>Veal</u>			
(a) Bone in	36	60	36
(b) Boneless	14	38	12
TOTAL	50	98	48
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	15	13	13
5. <u>Fancy Meats</u>			
(a) Pork	125	109	175
(b) Beef	198	201	173
(c) Veal	4	7	11
(d) Lamb	2	2	2
TOTAL	329	319	361
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TOTAL MEAT COLD STORAGE	2,903	2,680	2,641

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	153	177	421
2. Beef	413	300	473
3. Veal	27	7	50
4. Mutton & Lamb	1	1	3
<u>TOTAL FRESH</u>	<u>594</u>	<u>485</u>	<u>947</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	74	(105	146
(b) 20/up	4		3
Backs	22	18	33
Bellies (a) 16/down	85	81	113
(b) 16/up	7	4	6
Shoulders	-	-	-
Butts, Cottage Rolls	16	19	26
Picnics	68	65	95
Dry Salt Meats	6	7	6
Barrelled	1/	1/	12
Unclassified	13	6	8
Sub-total	<u>295</u>	<u>305</u>	<u>448</u>
<u>TOTAL</u>	<u>295</u>	<u>305</u>	<u>448</u>
2. <u>Beef</u>	-	-	-
<u>TOTAL CURED AND IN CURE</u>	<u>295</u>	<u>305</u>	<u>448</u>
<u>MEAT SUMMARY</u>			
Cold Storage	2,903	2,680	2,641
Fresh	594	485	947
Cured and In Cure	295	305	448
<u>TOTAL MEAT</u>	<u>3,792</u>	<u>3,470</u>	<u>4,036</u>

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 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	-	-	6
Sub-total	-	-	6
Hams & Gammons (a) 20/down	812	773	773
(b) 20/up	119	99	68
Backs (a) Boneless Skinless	499	359	790
(b) Loins 20/down	82	40	38
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	1,042	813	1,173
(b) 16/up	57	64	80
Shoulders (a) 22/down	30	17	9
(b) 22/up	-	19	3
Butts	551	718	539
Picnics	280	337	73
Tenderloins	43	47	71
Spare Ribs	168	98	162
Trimnings	186	124	212
Carcasses and Cuts:			
(a) Regular Hogs	(8	(81	2
(b) Sows, Rib Backs & Mids.	(8	(81	1
Unclassified	274	208	242
Sub-total	4,151	3,797	4,236
TOTAL	4,151	3,797	4,242
2. <u>Beef</u>			
(a) Bone in	646	627	317
(b) Boneless	902	1,085	388
TOTAL	1,548	1,712	705
3. <u>Veal</u>			
(a) Bone in	203	231	124
(b) Boneless	113	135	23
TOTAL	316	366	147
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	151	166	114
5. <u>Fancy Meats</u>			
(a) Pork	442	340	447
(b) Beef	593	458	620
(c) Veal	33	33	17
(d) Lamb	8	7	5
TOTAL	1,076	838	1,089
 TOTAL MEAT COLD STORAGE	 7,242	 6,879	 6,297

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,179	1,144	1,090
2. Beef	1,294	1,834	1,904
3. Veal	231	200	178
4. Mutton & Lamb	24	23	23

TOTAL FRESH	2,728	3,201	3,195
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CURED AND IN CURE1. Pork

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

Hams (a) 20/down	(750	(708	666
(b) 20/up	((4
Backs	106	112	126
Bellies (a) 16/down	366	380	416
(b) 16/up	24	20	20
Shoulders	-	-	1
Butts, Cottage Rolls	117	102	164
Picnics	165	231	244
Dry Salt Meats	40	61	28
Barrelled	31	26	92
Unclassified	38	28	33
Sub-total	1,637	1,668	1,794

TOTAL	1,637	1,668	1,794
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2. Beef	19	13	13
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TOTAL CURED AND IN CURE	1,656	1,681	1,807
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MEAT SUMMARY

Cold Storage	7,242	6,879	6,297
Fresh	2,728	3,201	3,195
Cured and In Cure	1,656	1,681	1,807
TOTAL MEAT	11,626	11,761	11,299

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

Kind and Classification	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 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	441	500	599
(b) 20/up	23	21	2
Backs (a) Boneless Skinless	585	435	160
(b) Loins 20/down	57	(49	127
(c) Loins 20/up	-	(1
Bellies (a) 16/down	(647	(717	721
(b) 16/up	((-
Shoulders (a) 22/down	2	3	4
(b) 22/up	-	-	-
Butts	534	542	493
Picnics	143	95	32
Tenderloins	69	149	23
Spare Ribs	161	142	223
Trimnings	328	464	100
Carcasses and Cuts:			
(a) Regular Hogs	4	1	1
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	505	630	52
Sub-total	3,499	3,748	2,538
TOTAL	3,499	3,748	2,538
2. <u>Beef</u>			
(a) Bone in	553	528	364
(b) Boneless	1,258	1,222	425
TOTAL	1,811	1,750	789
3. <u>Veal</u>			
(a) Bone in	150	162	161
(b) Boneless	63	65	43
TOTAL	213	227	204
4. <u>Mutton & Lamb</u>			
Carcasses and Cuts	390	434	176
5. <u>Fancy Meats</u>			
(a) Pork	219	199	276
(b) Beef	334	336	275
(c) Veal	33	36	23
(d) Lamb	6	7	6
TOTAL	592	578	580

TOTAL MEAT COLD STORAGE 6,505 6,737 4,287

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 - APRIL 1, 1956 - BRITISH COLUMBIA 17.

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

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	231	223	293
2. Beef	1,118	1,096	912
3. Veal	226	54	104
4. Mutton & Lamb	20	44	33

Reported	1,595		
Estimated	30		
TOTAL FRESH	1,625	1,417	1,342

CURED AND IN CURE

1. Pork

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

Hams (a) 20/down	(336	(373	400
(b) 20/up			8
Backs	70	74	58
Bellies (a) 16/down	405	226	252
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	99	122	166
Picnics	55	49	66
Dry Salt Meats	13	16	17
Barrelled	-	1/	7
Unclassified	39	44	18
Sub-total	1,017	904	992

TOTAL	1,017	904	992
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2. <u>Beef</u>	11	10	5
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TOTAL CURED AND IN CURE	1,028	914	997
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MEAT SUMMARY

Cold Storage	6,505	6,737	4,287
Fresh	1,625	1,417	1,342
Cured and In Cure	1,028	914	997
TOTAL MEAT	9,158	9,068	6,626

18.

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Apr. 1, 1956 Preliminary	Mar. 1, 1956 Revised	Apr. 1, 1955
- thousand pounds -			
<u>L A R D</u> 1/			
Canada	<u>7,196</u>	<u>6,230</u>	<u>5,430</u>
Maritimes	112	137	123
Quebec	1,217	970	514
Ontario	3,912	3,338	2,557
Manitoba	745	719	343
Saskatchewan	109	159	279
Alberta	754	671	1,272
British Columbia	347	236	342

EDIBLE TALLOW 1/

Canada	<u>4,727</u>	<u>4,353</u>	<u>3,511</u>
Maritimes	3	18	9
Quebec	947	936	779
Ontario	2,630	2,543	1,802
Manitoba	361	287	276
Saskatchewan	157	96	138
Alberta	414	289	347
British Columbia	215	184	160

SUMMARY OF MEAT STOCKSC A N A D A

Mar. 1, 1956 Mar. 1, 1955
- thousand pounds -

PORK	48,562	41,724
BEEF	32,267	24,319
VEAL	3,105	1,969
MUTTON & LAMB	3,134	2,049
<u>T O T A L</u>	<u>87,068</u>	<u>70,061</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.

MONTREAL, TORONTO, WINNIPEG, EDMONTON AND VANCOUVER 1/ - APRIL 1, 1956

	Montreal	Toronto	Winnipeg	Edmonton	Vancouver
- thousand pounds -					
<u>COLD STORAGE</u>					
(Frozen, Including Fancy Meats)					
Pork	5,255	3,642	2,075	2,988	3,682
Beef	4,776	3,060	1,821	1,157	2,084
Veal	609	204	108	236	237
Mutton & Lamb	1,103	486	180	56	380
TOTAL	11,743	7,392	4,184	4,437	6,383
<u>FRESH</u>					
(Not Frozen, Incl. Fancy Meats)					
Pork	923	527	469	989	227
Beef	1,916	3,441	1,668	704	1,033
Veal	358	187	207	148	222
Mutton & Lamb	13	35	21	19	14
TOTAL	3,210	4,190	2,365	1,860	1,496
<u>CURED AND IN CURE</u>					
Pork	1,649	2,179	930	1,190	967
Beef	271	225	5	1	11
TOTAL	1,920	2,404	935	1,191	978
<u>Lard</u>	923	2,762	716	529	312
<u>Tallow</u>	872	1,573	339	272	208

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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