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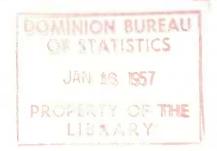


## STOCKS OF

# MEAT AND LARD

JANUARY, 1957

Memorandum



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

## DOMINION BUREAU OF STATISTICS

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Live Stock Section

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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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### JANUARY 1, 1957

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

## TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at January 1, 1957 amounted to 57,152,000 lb. as compared with 73,859,000 lb. last month and 77,987,000 lb. a year ago. A summary of stocks at December 1, 1955 by kinds of meat will be found on page 20 of this report. In addition there were 2,005,000 lb. of imported meat. This total consisted of 58,000 lb. of beef and 1,947,000 lb. of mutton and lamb.

## COLD STORAGE

Total meat in cold storage at January 1, amounted to 41,731,000 lb. as compared with 39,139,000 lb. last month and 47,844,000 lb. at January 1, 1956. Current frozen holdings included 10,160,000 lb. of pork, 21,980,000 lb. of beef, 5,451,000 lb. of veal and 2,710,000 lb. of mutton and lamb. The remaining 1,430,000 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 January 1, were 17,421,000 lb. as compared with 22,109,000 lb. a month earlier and 18,988,000 lb. on January 1, 1956. The January 1 stocks consisted of 3,568,000 lb. of pork, 12,419,000 lb. of beef, 493,000 lb. of veal and 261,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 680,000 lb.

#### CURED AND IN CURE

Stocks of meat, cured and in cure, at January 1, 1957 were 8,000,000 lb. as compared with 12,611,000 lb. and 11,155,000 lb. last month and a year ago respectively. The current total consisted of 7,407,000 lb. of pork, 363,000 lb. of beef and an estimate of 230,000 lb. not classified as to kind.

#### LARD

The total stocks on January 1, 1957 were 4,583,000 lb. as compared with 3,867,000 lb. on December 1, 1956 and 5,707,000 lb. at January 1, 1956.

## EDIBLE TALLOW

Stocks of edible tallow on January 1 were 2,398,000 lb. as compared with 2,260,000 lb. on December 1, 1956 and 2,226,000 lb. at January 1, 1956.

<sup>1/</sup> This report does not include stocks of canned meats. Stocks of these products at November 1, 1956 the latest available data, were 17,173,000 lb. of which 4,084,000 lb. were canned pork products 10,474,000 lb. canned beef and 2,615,000 lb. other canned meat products.

Kind and Classification		Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		c,	thousand pounds -	
COLD STORAGE (Frozen)				
L. Pork				
Wiltshires		(ME)		
Middles 36/down		100	-	
Rib Backs 20/down		11	1	12
Fore-ends 22/down		2	3	3
Sub-total		13	4	15
Hams & Gammons (a) 20/	/d.own	1,517	1,922	3,316
(b) 20/		204	287	392
		1,054	530	2,299
Backs (a) Boneless Ski		248	229	474
(b) Loins 20/dow	111			
(c) Loins 20/up		5	6	7
Bellies (a) 16/down		1,597	623	3,900
(b) 16/up		50	68	117
Shoulders (a) 22/down		110	125	140
(b) 22/up		10	15	16
Butts		639	715	1,876
Picnics		544	336	1,011
Tenderloins		177	111	167
Spare Ribs		629	359	820
		415	344	1,184
Trimmings		710	OIL	1,102
Carcasses and Cuts:		0.00	3.00	240
(a) Regular Hogs		27	128	149
(b) Sows, Rib Backs	& Mids.	32	49	47
Unclassified		1,653	1,678	2,916
Sub-total		8,911	7,525	18,831
	TOTAL	8,924	7,529	18,846
2. Beef				
(a) Bone in		4,439	4,185	4,797
(b) Boneless		14,439	13,843	11,749
( )	TOTAL	18,878	18,028	16,546
Vesi	20274		,	
Veal		2,584	2,881	2,265
(a) Bone in		2,472	3,218	1,677
(b) Boneless	MOM AT			
	TOTAL	5,056	6,099	3,942
. Mutton & Lamb		0 561	9 5 7 7	7 450
Carcasses and Cuts		2,561	2,533	3,468
Fancy Meats			2 777	
(a) Pork		1,236	1,335	1,661
(b) Beef		3,102	3,006	2,823
(c) Veal		395	451	383
(d) Lamb		149	158	175
	TOTAL	4,882	4,950	5,042
Reported		40,301		
Stimated		1,430		
TOTAL MEAT COLD STORAGE		41,731	39,139	47,844

Kind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
	co	thousand pounds .	5
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	3,568	5,204	5,335
2. Beef	12,419	14,916	12,667
3. Veal	493	1,538	720
4. Mutton & Lamb	261	451	266
Reported	16,741		
Estimated	580		
TOTAL FRESH	17,421	22,109	18,988
CURED AND IN CURE			
1. Pork			
Wiltshires		5	-
Middles	480	GEP	•
Gammons	13	9	2
Rib Backs	1	2	-
Fore-ends	3	2	<b>GEO</b>
Sub-total	17	18	2
Hams (a) 20/down	2,255	4,932	3,771
(b) 20/up	31	62	41
Backs	518	758	636
Bellies (a) 16/down	1,394	1,939	2,071
(b) 16/up	44	62	102
Shoulders	26	10	13
Butts, Cottage Rolls	651	1,250	878
Picnics	912	1,573	1,069
Dry Salt Meats	168	147	277
Barrelled	682	672	852
Unclassified	709	786	1,072
Sub-total	7,390	12,191	10,782
TOTAL	7,407	12,209	10,784
2. Beef	363	402	371
Reported	7,770		
Estimated	230		
TOTAL CURED AND IN CURE	8,000	12,611	11,155
MEAT SUMMARY			
Cold Storage	41,731	39,139	47,844
Fresh	17,421	22,109	18,988
Cured and In Cure	8,000	12,611	11,155
TOTAL ALL MEAT	67,152	73,859	77,987

ind and Classification	Prelivinary	Dec. 1, 1956 Revised	Jan. 1, 195
		- thousand pounds -	
OLD STORAGE (Frozen)			
701 -			
. Pork			
Wiltshires		_	
Middles 36/down			-
Rib Backs 20/down		4.1	
Fore-ends 22/down Sub-total			
Suo-total			
Hams & Gammons (a) 20/dow	n (-se	(146	14
(b) 20/up	128	(140	27
Backs (a) Boneless Skinle	38 - 18	4	61
(b) Loins 20/down	39	19	73
(c) Loins 20/up	GID-	ne	2
Bellies (a) 16/down	(350	(77	104
(b) 16/up	(158	( "	€
Shoulders (a) 22/down	14	20	16
(b) 22/up	-		40
Butts	19	14	68
Picnics	1/ 1/ 5	7	32
Tenderloins	1/	1/	1
Spare Ribs	5	5	12
Trimmings	1/	1/	29
Carcasses and Cuts:			
(a) Regular Hogs	1	4	1
(b) Sows, Rib Backs & M	ids.	der der	cca
Unclassified	113	87	68
Sub-total	495	383	508
	4.05		-
	OTAL 495	383	508
. Beef	480	pec	100
(a) Bone in	430	375	198
(b) Boneless	297	303	360
	0TAL 727	678	558
. Veal	59	100	114
(a) Bone in	63	108	77
(b) Boneless		167	191
	OTAL 122	101	7.27
Carcasses and Cuts	332	405	336
. Fancy Meats		****	
(a) Pork	89	67	70
(b) Beef	189	149	146
(c) Veal	21	27	13
(d) Lamb	5	6	6
	OTAL 304	249	235

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

TOTAL MEAT COLD STORAGE

1,980

1,882

1,828

lind	and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
			thousand pounds	
	H (Not Frozen)			
Incl	l. Fancy Meats)			
. 0	Pork	82	191	210
	Beef	124	234	162
	Veal	10	21	11
0	Mutton & Lamb	54	75	5
-				
OTAT	FRESH	270	521	388
UIAL	o rition.		ONE.	300
URBI	AND IN CURE			
. Po	ork			
	Wiltshires	eno.	eer .	-
	Middles	•	-	elle
	Gammons	<b>=</b>	GD2	600
	Rib Backs	1/	to the	
	Fore-ends	C2b		€
	Sub-total		OD-	-
	Hams (a) 20/down	105	227	159
	(b) 20/up	80		-
	Backs	9	13	7
	Bellies (a) 16/down	97	142	189
	(b) 16/up	100	-	op.
	Shoulders	-		(III)
	Butts, Cottage Rolls	16	34	43
	Picnics	58	91	51
	Dry Salt Meats	-		1
	Barrelled	57	40	120
	Unclassified	21	21	28
	Sub-total	363	568	598
	TOTAL	363	568	598
2	Beef	56	16	59
-				
I	COTAL CURED AND IN CURE	419	584	657
<u>h</u>	MEAT SUMMARY			
	Cold Storage	1,980	1,882	1,828
	Fresh	270	521	388
	Cured and In Cure	419	584	657
		-	the Applications and the Control of	
I	TOTAL MEAT	2,669	2,987	2,873
				-

Kind and Classification	Jan. 1, 195	Dec. 1, 1956 Revised	Jan. 1, 1956
	Mantaumer Freds i Krallendijselen i Fredskall (* 1221.) Skot	- thousand pounds	0
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	(C)	can-	
Middles 36/down	-20	and the same of th	da
Rib Backs 20/down	=	400	
Fore-ends 22/down	4 /	1/	3
Sub-total	and areas Equal and	-	3
Hams & Gammons (a) 20/down	471	917	1,116
(b) 20/up	16	57	31
Backs (a) Boneless Skinless	150	34	527
(b) Loins 20/down	43	35	73
(c) Loins 20/up		-	-
Bellies (a) 16/down	4	(200	1,451
(b) 16/up	303	162	19
Shoulders (a) 22/down	54	91	45
(b) 22/up	₩¥.	4	2
Butts	115	204	418
	105	74	218
Picnics	27	22	15
Tenderloins	25	20	50
Spare Ribs	75	127	217
Trimmings	10		
Carcasses and Cuts:	1	108	99
(a) Regular Hogs	35	42	7
(b) Sows, Rib Backs & Mids.	847	781	1,257
Unclassified	2,266	2,678	5,545
Sub-total	2,200	2,010	0,010
TOTAL	2,266	2,678	5,548
Beef Beef	7 702	7 740	1,197
(a) Bone in	1,183	1,342	
(b) Boneless	4,486	4,663 6,005	4,576 5,773
TOTAL	5,669	0,000	5,110
S. Veal	1 700	1,697	1,327
(a) Bone in	1,377	2,187	764
(b) Boneless	2,906	3,884	3,091
TOTAL	2,300	0,004	o bright
4. Mutton & Lamb	1,072	1,115	1,370
Carcasses and Cuts	1,010	1,110	1,010
5. Fancy Meats	193	226	380
(a) Pork	478	547	523
(b) Beef	151	182	184
(c) Veal	77	80	80
(d) Lamb	899	1,035	1,167
Reported	12,812		
Estimated	160		
TOTAL MEAT COLD STORAGE	12,972	14,717	15,949

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

ind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		thousand pounds -	
RESH (Not Frozen)			
Incl. Fancy Meats)			
Pork	538	937	943
Beef	2,670	3,465	
	164	397	2,876
. Veal Mutton & Lamb	50	144	25 <b>2</b> 87
. Mutton & Lamb	30	713	01
OTAL FRESH	3,422	4,943	4,158
URED AND IN CURE			
Pork			
Wiltshires	400	_	_
Middles	_		_
Gammons	1/	1/	
Rib Backs	<b>±</b> /	1/	
Fore-ends	us)	1/	•
Sub-total		40/	CEP CEP
V (-) 00/d	,	PIE O	
Hams (a) 20/down	338	752	775
(b) 20/up	CE	10	8
Backs	65	118	102
Bellies (a) 16/down	196	237	254
(b) 16/up	0.5	-	4
Shoulders	25	9	4
Butts, Cottage Rolls	202	313	246
Picnics	245	303	301
Dry Salt Meats	30	12	13
Barrelled	340	449	400
Unclassified	266	330	471
Sub-total	1,707	2,533	2,578
TOTAL	1,707	2,533	2,578
. Beef	116	145	106
eported	1,823		
stimated	20		
OTAL CURED AND IN CURE	1,843	2,678	2,684
EAT SUMMARY			
Cold Storage	12,972	14,717	15,949
Fresh	3,422	4,943	4,158
Cured and In Cure	1,843	2,678	2,684
		0.0	
OTAL MEAT	18,237	22,338	22,791

Kind and Classification		Jan. 1, 1957 Proliminary	Dec. 1, 1956 Revised	Jan. 1, 195
		tis.	thousand pounds -	
COLD STORAGE (Frozen)				
Pork				
Wiltshires		<b>©</b>		
			_	
Middles 36/down		_		_
Rib Backs 20/down				-
Fore-ends 22/down		COP TOTAL TOTAL CONTRACTOR OF STREET	GEO GENERALDIST PROPER	emenantic militari
Sub-total		Œ.	ONE	(E)
Hams & Gammons (a) 20/	l own	327	383	971
(b) 20/		5-6	48	125
Backs (a) Boneless Skir		445	254	988
		15	27	21
(b) Loins 20/down	T	3	4	
(c) Loins 20/up		322		<del>~</del>
Bellies (a) 16/down			80	599
(b) 16/up		7	11	60
Shoulders (a) 22/down		24	12	61
(b) 22/up		10		9
Butts		198	222	487
Picnics		97	74	262
Tenderloins		68	27	33
Spare Ribs		250	126	301
Trimmings		121	111	257
Carcasses and Cuts:				
(a) Regular Hogs		(	(	16
(b) Sows, Rib Backs	. Wide	6	18	12
	r WIGO.	205	231	655
Unclassified		2,154	1,628	4,85?
Sub-total		m ) 102	1,000	4,007
	TOTAL	2,154	1,628	4,857
Beef	TOTAL	and a Trans	1,000	2,007
(a) Bone in		533	371	711
			3,907	2,714
(b) Boneless	MOM 4.T	4,733 5,266	4,278	3,425
77-23	TOTAL	0,400	2,010	01360
5. Veal				
(a) Bone in		142	176	68
(b) Boneless	mom er	494	531	459
	TOTAL	636	707	527
l. Mutton & Lamb				
Carcasses and Cuts		432	481	753
. Fancy Meats				
(a) Pork		258	280	434
(b) Beef		581	455	665
(c) Veal		30	43	32
(d) Lamb		32		52
	TOTAL	901	37 815	1,183
20 mark ad		9,389		
Reported		120		
Istimated			7,909	10 745
TOTAL MEAT COLD STORAGE		9,509	1, 303	10,745

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

Kind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,230	1,892	1,728
2. Beef	4,361	5,156	4,554
3. Veal	111	247	138
4. Mutton & Lamb	96	92	71
Reported	5,798		
Estimated	95		
TOTAL FRESH	5,893	7,387	6,491
CURED AND IN CURE			
1. Pork			
Wiltshires	<b>⇔</b>		car.
Middles	69	•	
Gammons	COP COP	œ>	2
Rib Backs	•	⊕	-
Fore-ends	CO.		-
Sub-total	co co	<b>a</b>	2
Hams (a) 20/down	841	1,869	1,641
(b) 20/up	7	22	7
Backs	282	367	319
Bellies (a) 16/down	563	680	836
(b) 16/up	12	9	13
Shoulders	1	1/	1
Butts, Cottage Rolls	281	527	349
Picnics	316	531	336
Dry Salt Meats	73	73	148
Barrelled	227	141	253
Unclassified	347	303	429
Sub-total	2,950	4,522	4,332
TOTAL	2,950	4,522	4,334
2. Beef	134	190	145
Reported	3,084		
Estimated	40	4 66 7 65	4 4 7 4
TOTAL CURED AND IN CURE	3,124	4,712	4,479
MEAT SUMMARY			
Cold Storage	9,509	7,909	10,745
Fresh	5,893	7,387	6,491
Cured and In Cure	3,124	4,712	4,479
TOTAL MEAT	18,526	20,008	21,715
	e militari mananana	Charles and Charles	

Kind and Classification		Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		dr.	thousand pounds -	,
OLD STORAGE (Frozen)			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
. Pork				
Wiltshires			·	400
			_	œ
Middles 36/down		٦ /	7 /	
Rib Backs 20/down		1/	1	12
Fore-ends 22/down			<b>40</b>	(AD)
Sub-total			OD-	2
Hama & Commons (a) S	0/4000	144	1.29	265
Hams & Gammons (a) 2		43	25	60
(b) 2				161
Backs (a) Boneless S		61	58	
(b) Loins 20/d	own	63	44	106
(c) Loins 20/u		{		5
Bellies (a) 16/down		125	89	412
(b) 16/up		( 144	-	2
Shoulders (a) 22/dow	m	5	1/	2
(b) 22/up	***	<b>GB</b>	gar-	an
		42	47	168
Butts			18	58
Picnics		50		
Tenderloins		30	11	26
Spare Ribs		114	47	90
Trimmings		20	7	127
Carcasses and Cuts:				
(a) Regular Hogs		(	00	28
(b) Sows, Rib Back	a & Mida.	111	1/	17
Unclassified	LD OF MERCED	141	106	156
Sub-total		849	581	1,683
200-rotal		0.23	002	
	TOTAL	849	581	1,695
2. Beef				
(a) Bone in		1,257	1,024	739
(b) Boneless		2.450	2,335	1,595
(0) DOLLGTOOD	TOTAL	3,707	3,359	1,595 2,334
Z Vani	TOTAL	, ,	0	
3. Veal		161	167	147
(a) Bone in		234	235	167
(b) Boneless		395	402	314
	TOTAL	242	<b>406</b>	0,15
4. Mutton & Lamb		0.70	0.07	G A
Carcasses and Cuts		232	223	364
5. Fancy Meats				1,100,127
(a) Pork		188	219	118
(b) Beef		688	<b>63</b> 5	489
(c) Veal		60	57	49
(d) Lamb		18	20	15
(d) Dalito	TOTAL	954	931	671
	TOTAL			
		C 3 1907	E 400	5,378
TOTAL MEAT COLD STORAGE		6,137	5,496	0,070

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

ind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 195
		thousand pounds	D
RESH (Net Frozen)			
Incl. Fancy Meats)			
Pork	519	559	620
Beef	1,707	2,334	1,674
5. Veal	95	314	85
Mutton & Lamb	15	48	15
Reported	2,336		
Stimated	50		
TOTAL FRESH	2,386	3,255	2,394
URED AND IN CURE			
. Pork			
Wiltshires	•	1/	calor
Middles	40	ath	atr
Gammons	0	de	
Rib Backs	-	cale	oth
Fore-ends	-	-	0
Sub-total	000	cop.	40
Hams (a) 20/down	321	620	290
(b) 20/up	13	20	14
Backs	31	46	44
Bellies (a) 16/down	173	223	271
(b) 16/up	(173	31	50
Shoulders	9	407	-
Butts, Cottage Rolls	23	37	51
Picnics	115	259	144
Dry Salt Meats	30	22	26
Barrelled	1/	1/	44
Unclassified	65	80	47
Sub-total	771	1,338	981
TOTAL	771	1,338	981
2. Beef	45	37	43
TOTAL CURED AND IN CURE	816	1,375	1,024
MEAT SUMMARY			
Cold Storage	6,137	5,496	5,378
Fresh	2,386	3,255	2,394
Cured and In Cure	816	1,375	1,024
POTAL MEAT	9,339	10,126	8,796
	-	emma productive and	

Kind and Classification		Jan. 1, 195° Preliminary	Dec. 1, 1956 Revised	Jan. 1, 195
			- thousand pounds	ab-
COLD STORAGE (Frozen)				
l. Pork				
Wiltshires		C.SF		
Middles 36/down		-		
Rib Backs 20/down				
				0
Fore-ends 22/down			Commence Management	
Sub-total		007		∞
Hams & Gammons (a) 20	/down	86	118	247
(b) 20		10	25	24
Backs (a) Boneless Sk		150	40	72
		24	33	95
(b) Loins 20/do				
(c) Loins 20/up		100		0.45
Bellies (a) 16/down		186	63	245
(b) 16/up		100		14
Shoulders (a) 22/down		V2029	1	0
(b) 22/up		•	C00	<b>a</b>
Butts		65	61	74
Picnics		64	36	74
Tenderloins		19	8	23
Spare Ribs		61	33	61
Trimmings		27	20	93
Carcasses and Cuts:				
(a) Regular Hogs		1/		=
(b) Sows, Rib Backs	& Mide			3
Unclassified	or Winds	145	173	223
		837	611	1,248
Sub-total			011	TONTO
	TOTAL	837	611	1,248
. Beef		5 5		etimolie material prima
(a) Bone in		424	387	189
(b) Boneless		456	561	493
(0) 20202000	TOTAL	880	948	682
. Veal	LULAD		0.0	
(a) Bone in		138	146	119
(b) Boneless		27	69	1.6
(p) DoneTess	TOTAL	165	215	135
Muhhan & Tomb	TOTAL	100	~20	100
. Mutton & Lamb		60	69	56
Carcasses and Cuts		00	03	50
. Fancy Meats		77	0.4	150
(a) Pork			84	158
(b) Beef		212	276	230
(c) Veal		34	35	12
(d) Lamb		4	4	2
	TOTAL	327	399	402
Reported		2,269		
Stimated		470		
OTAL MEAT COLD STORAGE		2,739	2,242	2,523
OTAL MENT COLD STUDIOS			ures therefore car	THE RESERVE THE PARTY NAMED IN COLUMN 2 IN

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

Tork	Kind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
Tork		- Control of the Cont	thousand pounds -	•
1. Fork	FRESH (Not Frozen)			
See	(Incl. Fancy Meats)			
See				
20	l. Pork		335	343
### Autton & Lamb  ### Autton &	2. Beef		666	325
Reported 717 Est inated 160 TOTAL FRESH 677 1,087 686  CURED AND IN CURE  1. Pork Wiltshires Middles	3. Veal		81	14
Estimated 150 TOTAL FRESH 877 1,087 686  CURED AND IN CURE  1. Pork Wiltshires Middles Gammons Rib Backs Fore-ends Sub-total  Hams (a) 20/down 64 214 169 (b) 20/up 4 4 8 8 8 20 67 67 (b) 16/up 64 3 6 8 20 67 67 (b) 16/up 64 3 6 8 20 67 67 (b) 16/up 64 3 6 8 20 67 67 (b) 16/up 64 3 6 8 20 67 67 (b) 16/up 65 67 67 67 67 67 67 67 67 67 67 67 67 67	4. Mutton & Lamb	3	5	4
### TOTAL FRESH   677   1,087   686    CURED AND IN CURE    1. Pork	Reported	717		
CURED AND IN CURE  1. Pork  Wiltshires Middles Gammons Gammons Frore-ends Sub-total  Hams (a) 20/down (b) 20/up (c) 20/up (c) 4 (d) 20/up (e) 4 (e) 20/up (f) 20/up (f) 6 (f) 16/up (f)	Estimated	160		
Nitshires	TOTAL FRESH	877	1,087	686
Wiltshires       -	CURED AND IN CURE			
Middles Gammons Rib Backs Fore-ends Sub-total  Hams (a) 20/down (b) 20/up (b) 20/up (c) 4 (d) 4 (e) 26 (e) 20 (e) 16/up (f) 64 (f) 92 (f) 67 (f) 16/up (f) 3 (f) 67 (f) 16/up (f) 3 (f) 37 (f) 22 (f) 37 (f)	1. Pork			
Gammons Rib Backs	Wiltshires	■	-	cito .
Rib Backs Fore-ends Sub-total  Hams (a) 20/down (b) 20/up (b) 20/up (c) 4 (d) 26 (e) 20 (e) 16/up (c) 4 (e) 22 (e) 67 (f) 16/up (f) 64 (f) 27 (f) 16/up (f) 7 (f) 16/up (f) 7 (f) 16/up (f) 7 (f) 16/up (f) 7 (f) 7 (f) 16/up (f) 7 (f) 7 (f) 16/up (f) 7 (f) 7 (f) 7 (f) 16/up (f) 7 (f)	Middles	-	467	-
Fore-ends Sub-total  Hams (a) 20/down (b) 20/up (b) 20/up (b) 20/up (c) 4 Backs (c) 10 Bellies (a) 16/down (c) 92 Bellies (a) 16/down (c) 16/up (c) 4 Bellies (a) 16/down (c) 16/do		600	one one	<b>a</b>
Sub-total  Hams (a) 20/down 64 214 169 (b) 20/up 4 4 4 8  Backs 10 26 20  Bellies (a) 16/down (64 92 67 (b) 16/up (7 3 686 58)  Shoulders	Rib Backs	-	∞	eptr
Hams (a) 20/down 64 214 169 (b) 20/up 4 4 4 8 Backs 10 26 20 Bellies (a) 16/down (64 92 67 (b) 16/up (64 3 68 Shoulders	Fore-ends		<b>6</b> 0	dib
Sacks	Sub-total	covered to Transferred Letter	<b>60</b>	Car
Solution	Hams (a) 20/down	64	214	169
Backs Bellies (a) 16/down (b) 16/up (c) 4 3 6 Shoulders Butts, Cottage Rolls Briefled Unclassified TOTAL  Beef  TOTAL  Cold Storage  Cold Storage Fresh Cured and In Cure  Backs Bellies (a) 16/down (64 92 67 92 68 92 67 92 67 92 67 92 67 92 68 93 67 94 686 94 686 95 686		4	4	8
(b) 16/up (c) 3 6 Shoulders Butts, Cottage Rolls 17 37 22 Picnics 31 113 56 Dry Salt Meats 4 4 7 Barrelled 1/ 1/ 4 Unclassified 19 17 7 Sub-total 213 510 366  TOTAL 213 510 366  2. Beef 1 2 -  Reported 214 Estimated 40 FOTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366	Backs	10	26	20
(b) 16/up (c) 3 6 Shoulders Butts, Cottage Rolls 17 37 22 Picnics 31 113 56 Dry Salt Meats 4 4 7 Barrelled 1/ 1/ 4 Unclassified 19 17 7 Sub-total 213 510 366  TOTAL 213 510 366  2. Beef 1 2 -  Reported 214 Estimated 40 FOTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366	Bellies (a) 16/down	(	92	67
Butts, Cottage Rolls 17 37 22 Picnics 31 113 56 Dry Salt Meats 4 4 7 Barrelled 1/ 1/ 1/ 4 Unclassified 19 17 7 Sub-total 213 510 366  TOTAL 213 510 366  2. Beef 1 2 -  Reported 214 Estimated 40 POTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366		(04	3	6
Picnics	Shoulders	6039	40	Car Car
Dry Salt Meats	Butts, Cottage Rolls	17	37	22
Barrelled		31	113	56
Barrelled	Dry Salt Meats	4	4	7
Unclassified 19 17 7 Sub-total 213 510 366  TOTAL 213 510 366  2. Beef 1 2 2 -  Reported 214 Estimated 40 TOTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366		1/	1/	4
Sub-total 213 510 366  TOTAL 213 510 366  2. Beef 1 2 -  Reported 214 Estimated 40 TOTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366	Unclassified	19	17	7
2. Beef 1 2 -  Reported 214 Estimated 40 TOTAL CURED AND IN CURE 254 512 366  MEAT SUMMARY  Cold Storage 2,739 2,242 2,523 Fresh 877 1,087 686 Cured and In Cure 254 512 366				366
Reported   214	TOTAL	213	510	366
### Estimated	2. Beef	1	2	-
### Estimated	Reported	214		
### TOTAL CURED AND IN CURE 254 512 366  ##################################	Estimated			
Cold Storage       2,739       2,242       2,523         Fresh       877       1,087       686         Cured and In Cure       254       512       366	TOTAL CURED AND IN CURE		512	366
Fresh Cured and In Cure  877 1,087 686 512 366	MEAT SUMMARY			
Fresh Cured and In Cure  877 1,087 686 512 366	Cold Storage	9 730	2 242	2 52%
Cured and In Cure 254 512 366				
Configuration de décident page de des des des des des des des des des				
TOTAL MEAT 3,870 3,841 3,575	oursu and in ours	254	512	366
depotential Companies of Companies	TOTAL MEAT	3,870	3,841	3,575
	1			-

ind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 195
	CIE	thousand pounds -	
OLD STORAGE (Frozen)			
. Pork			
Wiltshires	Les .	- 1 d.)	60
Middles 36/down	- 20	ca>	100
Rib Backs 20/down	<b>□</b>	QID-	· jan
Fore-ends 22/down			
Sub-total			1200
Sub-total			
Hams & Gammons (a) 20/down	372	229	631
(b) 20/up	50	80	102
Backs (a) Boneless Skinless	228	113	394
(b) Loins 20/down	43	63	66
(c) Loins 20/up	(E)	002	
Bellies (a) 16/down	405	122	748
(b) 16/up	37	53	22
	12	11	13
Shoulders (a) 22/down		<b>*</b>	5
(b) 22/up	3.07	137	524
Butts	197		
Picnics	188	104	350
Tenderloins	26	33	51
Spare Ribs	92	63	190
Trimmings	158	41	197
Carcasses and Cuts:			
(a) Regular Hogs		<b>=</b>	3
(b) Sows, Rib Backs & Mids.	1/	<b>CIII</b> >	8
Unclassified	132	141	239
Sub-total	1,940	1,190	3,543
TOTAL	1,940	1,190	3,543
. Beef		and the second	
(a) Bone in	401	442	598
(b) Boneless	1,347	1,227	1,015
TOTAL	1,748	1,669	1,613
. Veal		_,	,
(a) Bone in	416	447	313
(b) Boneless	86	77	154
TOTAL	502	524	467
. Mutton & Lamb			
Carcasses and Cuts	114	100	197
Fancy Meats			
(a) Pork	380	386	383
(b) Beef	748	650	502
(c) Veal	71	90	62
(d) Lamb	6	7	11
TOTAL.	1,205	1,133	958
	5,509		6,778

Kind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		thousand pounds .	=
RESH (Not Frozen)			
(Incl. Fancy Meats)			
. Pork	772	941	1,164
Beef	2,494	1,966	2,178
3. Veal	74	358	192
	32	30	51
Mutton & Lamb			0.2
Reported	3,372		
Estimated	25		
TOTAL FRESH	3,397	3,295	3,585
CURED AND IN CURE			
JURED AND IN CORE			
1. Pork			
Wiltshires	63		GP CP
Middles	<b>CID</b>	==	**
Gammons	WP WP	etb	Φ.
Rib Backs	co	0	<b>a</b>
Fore-ends	-		
Sub-total	-		CD
Hams (a) 20/down	497	884	557
(b) 20/up	4	(004	4
Backs	84	116	76
Bellies (a) 16/down	224	315	246
(b) 16/up	11	17	22
Shoulders			1
Butts, Cottage Rolls	71	135	74
Picnics	126	215	152
	23	30	63
Dry Salt Meats	24	13	29
Barrelled	21	45	42
Unclassified	2 005		
Sub-total	1,085	1,770	1,266
TOTAL	1,085	1,770	1,266
2. Beef	8	11	5
TOTAL CURED AND IN CURE	1,093	1,781	1,271
MEAT SUMMARY			
Cold Storage	5,509	4,616	6,778
Fresh	3,397	3,295	3,585
Cured and In Cure	1,093	1,781	1,271
No. CO. A.T. A.CO. A.CO.	0 000	0 602	11 634
TOTAL MEAT	9,999	9,692	11,634
	***************************************	-	- Control of the Cont

and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 195
	4	- thousand pounds -	
COLD STORAGE (Frozen)			
. Pork			
Wiltshires	ORP .	60	∞
Middles 36/down	<b>6</b>	-	6
Rib Backs 20/down	-	600	•
Fore-ends 22/down	660		425
Sub-total	date	909	-
Hams & Gammons (a) 20/down	2.4	(50	72
(b) 20/up	4	52	23
Backs (a) Boneless Skinless	2	27	96
(b) Loins 20/down	4	10	40
(c) Loins 20/up	23	**	out-
Bellies (a) 16/down	104	34	341
(b) 16/up	COP	•	cmb-
Shoulders (a) 22/down	1	-	3
(b) 22/up		-	-
Butts	3	30	137
Picnics	9	23	17
Tenderloins	5	8	18
Spare Ribs	82	65	116
Trimmings	5	29	264
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	2
(b) Sows, Rib Backs & Mids.	=	3	<b>a</b>
Unclassified	131	180	318
Sub-total	383	458	1,447
7247	707	450	3 445
TOTAL	383	458	1,447
. Beef	211	244	1,165
(a) Bone in	670		
(b) Boneless	881	1,091	2,161
TOTAL	OOI	T, 03T	w,101
. Veal	291	140	177
(a) Bone in	39	60	40
(b) Boneless TOTAL	330	200	217
. Mutton & Lamb	03.0		-
Carcasses and Cuts	319	140	392
. Fancy Meats	51	73	118
(a) Pork	206	294	268
(b) Beef	28	17	31
(c) Veal	7	4	9
(d) Lamb	292	388	426
Reported	2,205		
Stimated	680		
OTAL MEAT COLD STORAGE	2,885	2,277	4,643

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

Kind and Classification	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	99	349	327
l. Pork 2. Beef	697	1,095	898
	19	120	28
3. Veal 4. Mutton & Lamb	11	57	33
4. MUOUOI O MAIIO	40	<b>3</b> 1	00
Reported	826		
Estimated	350		
TOTAL	1,176	1,621	1,286
CURED AND IN CURE			
7 Pamla			
l. Pork			
Wiltshires	-	-	•
Middles	-	**	@
Gammons	-	-	<b>⇔</b>
Rib Backs	arb	©	€
Fore-ends	-		-
Sub-total	CEP CEP	-	ego.
Hams (a) 20/down	92	372	180
(b) 20/up	(36	(3/6	60
Backs	37	72	68
Bellies (a) 16/down	98	252	208
(b) 16/up		(632	7
Shoulders	elito-	-	7
Butts, Cottage Rolls	41	167	93
Picnics	21	61	29
Dry Salt Meats	8	6	19
Barrelled	100 m	1/	2
Unclassified	21	38	48
Sub-total	318	968	661
TOTAL	318	968	661
2. Beef	3	1	13
Reported	321		
Estimated	130		
TOTAL CURED AND IN CURE	451	969	674
MEAT SUMMARY			
Cold Storage	2,885	2,277	4,643
Fresh	1,176	1,621	1,286
Cured and In Cure	451	969	674
A MINE A SE AND			
TOTAL MEAT	4,512	4,867	6,603
	,		,

	Montreal	Quebec	Toronto	Winnipeg
		- thousand	pounds -	
COLD STORAGE				
(Frozen, Including Fancy Meats)				
Pork	1,742	412	1,102	975
Beef	4,618	985	4,553	4,337
Veal	2,241	676	463	423
Mutton & Lamb	919	177	353	248
TOTAL	9,520	2,250	6,471	5,983
IVIAL	3,000			
FRESH				
(Not Frozen, Incl. Fancy Meats)				
Pork	321	66	272	483
Beef	1,922	322	3,228	1,655
Veal	108	31	63	88
Mutton & Lamb	28	17	81	13
TOTAL	2,379	436	3,644	2,239
	The second secon			-
CURED AND IN CURE				
Pork	1,087	332	1,282	723
Beef	115	QBP	117	39
TOTAL	1,202	332	1,399	762
L V & Flas				-
Lard	487	57	1,457	656
Tallow	297		577	212

<sup>1/</sup> Including New Westminster, but data not complete due to outstanding reports.

N.B.

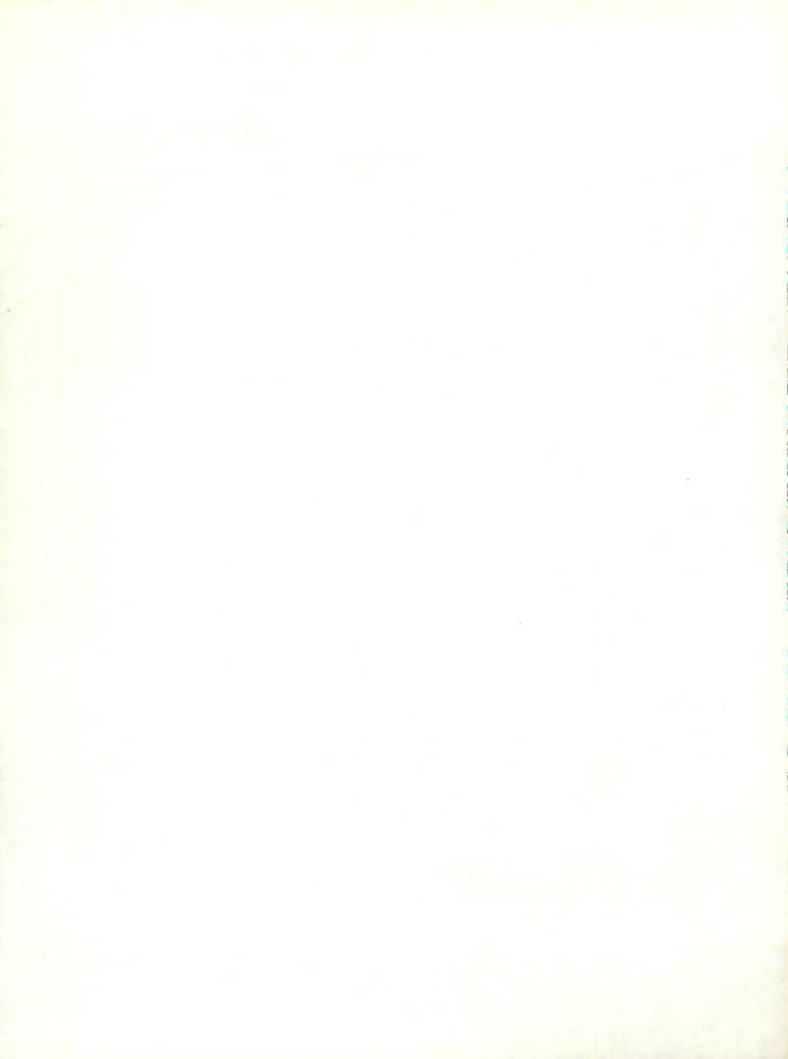
The above figures do not include estimates for firms that did not report on time.

		- thousa			9 Cities
		4220 220	nd pounds -		
.05	211	725	1,595	418	7,285
32	381	1,023	1,467	1,048	18,544
30	46	101	470	347	4,797
					2,122
			**		2,100
68	647	1.925	3.576	2.108	32,748
	OZI		-,010	~ , 200	
47	157	121	651	95	2,213
					10,465
			-		391
-	1	5	27		182
_		Contract College			
.08	299	1,275	2,097	774	13,251
de-circles-					
29	109	318	767	286	4,933
-	1	5	3	2	282
29	110	323	770	288	5,215
_		and the second of			
			4.00		- 455
44	110	122	420	66	3,419
44	27	147	231	132	1,667
	1 68 47 53 8 - 08	1 9 68 647  47 157 53 135 8 6 1 08 299  29 109 1 29 110	1     9     76       68     647     1,925       47     157     121       53     135     1,135       8     6     14       1     5       08     299     1,275       29     109     318       29     110     323       44     110     122	1     9     76     44       68     647     1,925     3,576       47     157     121     651       53     135     1,135     1,359       8     6     14     60       -     1     5     27       08     299     1,275     2,097       29     109     318     767       -     1     5     3       29     110     323     770       44     110     122     420	1     9     76     44     295       68     647     1,925     3,576     2,108       47     157     121     651     95       53     135     1,135     1,359     656       8     6     14     60     13       -     1     5     27     10       08     299     1,275     2,097     774       29     109     318     767     286       -     1     5     3     2       29     110     323     770     288       44     110     122     420     66

with comparative holdings for last year and for last month

	Jan. 1, 1957 Preliminary	Dec. 1, 1956 Revised	Jan. 1, 1956
		- thousand pounds	COD-
LARD 1/			
Canada	4,583	3,867	5,707
Maritimes	64	47	72
Luebec	592	483	687
Ontario	2,293	2,134	2,877
Manitoba	740	426	694
Saskatchewan	263	88	250
Alberta	542	619	870
British Columbia	89	76	257
Dilition oddanora		101111	
EDIBLE TALLOW 1/			
Canada	2,398	2,260	2,226
Maritimes	14	8	11
Quebec	353	358	477
Ontario	1,207	1,081	935
Manitoba	228	232	209
Saskatchewan	76	169	91
Alberta	378	301	355
British Columbia	142	111	148
O A M A D A	Dec. 1, 1956	Dec. 1 1955	
CANADA	- thousand po		
PORK	26,277	34,482	
BEEF	36,352	30,726	
VEAL.	8,088	6,704	
MUTTON & LAMB	3,142	3,880	
		valuativated/100x0	
TOTAL	73,859	75,792	

<sup>1/</sup> 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.



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