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CANADA



**STOCKS OF  
MEAT AND LARD  
OCTOBER, 1957**

**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, made with the industry through 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 large packers.

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I N D E X

Stocks of Meat in Cold Storage - Canada .....	Page	2
"    "    "    Fresh, Cured and In Cure - Canada .....	"	3
"    "    "    in Cold Storage - Maritimes .....	"	4
"    "    "    Fresh, Cured and In Cure - Maritimes .....	"	5
"    "    "    in Cold Storage - Quebec .....	"	6
"    "    "    Fresh, Cured and In Cure - Quebec .....	"	7
"    "    "    in Cold Storage - Ontario .....	"	8
"    "    "    Fresh, Cured and In Cure - Ontario .....	"	9
"    "    "    in Cold Storage - Manitoba .....	"	10
"    "    "    Fresh, Cured and In Cure - Manitoba .....	"	11
"    "    "    in Cold Storage - Saskatchewan .....	"	12
"    "    "    Fresh, Cured and In Cure - Saskatchewan .....	"	13
"    "    "    in Cold Storage - Alberta .....	"	14
"    "    "    Fresh, Cured and In Cure - Alberta .....	"	15
"    "    "    in Cold Storage - British Columbia .....	"	16
"    "    "    Fresh, Cured and In Cure - British Columbia ..	"	17
Stocks of Meat, Lard & Tallow in Montreal, Quebec, Toronto,		
Winnipeg .....	"	18
Regina, Saskatoon, Calgary, Edmonton, Vancouver	"	19
"    "    Lard & Edible Tallow - Canada .....	"	20
Summary of Meat Stocks - Canada .....	"	20

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## STOCKS OF MEAT 1/ LARD AND TALLOW

1.

October 1, 1957

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

### COLD STORAGE

Total meat in cold storage at October 1, amounted to 25,617,000 lb. as compared with 25,009,000 lb. last month and 27,127,000 lb. at October 1, 1956. Current frozen holdings included 7,486,000 lb. of pork, 11,325,000 lb. of beef, 4,684,000 lb. of veal and 1,612,000 lb. of mutton and lamb. The remaining 510,000 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 October 1, were 20,705,000 lb. as compared with 19,154,000 lb. a month earlier and 20,326,000 lb. on October 1, 1956. The October stocks consisted of 3,820,000 lb. of pork, 13,706,000 lb. of beef, 1,855,000 lb. of veal and 489,000 lb. mutton and lamb. Estimated stocks for outstanding firms amounted to 835,000 lb.

### CURED AND IN CURE

Stocks of meat, cured and in cure, at October 1, 1957 were 9,576,000 lb. as compared with 8,867,000 lb. and 10,015,000 lb. last month and a year ago respectively. The current total consisted of 8,770,000 lb. of pork, 401,000 lb. of beef and an estimate of 405,000 lb. not classified as to kind.

### TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at October 1, 1957 amounted to 55,898,000 lb. as compared with 53,030,000 lb. last month and 57,468,000 lb. a year ago. A summary of stocks at September 1, 1956 by kinds of meat will be found on page 20 of this report. In addition there were 2,239,000 lb. of imported meat. This total consisted of 143,000 lb. of beef, and 2,096,000 lb. of mutton and lamb.

### LARD

The total stocks on October 1, 1957 were 4,050,000 lb. as compared with 5,803,000 lb. on September 1, 1957 and 2,992,000 lb. at October 1, 1956.

### EDIBLE TALLOW

Stocks of edible tallow on October 1, were 4,534,000 lb. as compared with 4,711,000 lb. on September 1, 1957 and 3,273,000 lb. at October 1, 1956.

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2. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - CANADA

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1	4	-
Fore-ends 22/down	-	-	5
Sub-total	<u>1</u>	<u>4</u>	<u>5</u>
Hams & Gammons (a) 20/down	1,366	716	1,672
(b) 20/up	381	489	279
Backs (a) Boneless Skinless	305	417	387
(b) Loins 20/down	259	316	236
(c) Loins 20/up	1	4	4
Bellies (a) 16/down	618	1,011	321
(b) 16/up	62	104	74
Shoulders (a) 22/down	55	96	94
(b) 22/up	-	2	2
Butts	404	323	262
Picnics	296	404	232
Tenderloins	137	175	37
Spare Ribs	303	403	164
Trimmings	1,119	847	547
Carcasses and Cuts:			
(a) Regular Hogs	27	30	75
(b) Sows, Rib Backs & Mids.	22	28	32
Unclassified	<u>1,140</u>	<u>1,503</u>	<u>1,795</u>
Sub-total	<u>6,495</u>	<u>6,868</u>	<u>6,213</u>
TOTAL	<u>6,496</u>	<u>6,872</u>	<u>6,218</u>
<u>2. Beef</u>			
(a) Bone in	3,150	3,564	3,002
(b) Boneless	<u>5,096</u>	<u>4,926</u>	<u>7,220</u>
TOTAL	<u>8,246</u>	<u>8,490</u>	<u>10,222</u>
<u>3. Veal</u>			
(a) Bone in	2,258	2,226	2,293
(b) Boneless	<u>1,974</u>	<u>1,661</u>	<u>2,477</u>
TOTAL	<u>4,232</u>	<u>3,887</u>	<u>4,770</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	1,487	1,249	795
<u>5. Fancy Meats</u>			
(a) Pork	990	1,036	1,322
(b) Beef	3,079	2,956	3,197
(c) Veal	452	430	489
(d) Lamb	<u>125</u>	<u>89</u>	<u>114</u>
TOTAL	<u>4,646</u>	<u>4,511</u>	<u>5,122</u>
Reported	25,107		
Estimated	510		
<b>TOTAL MEAT COLD STORAGE</b>	<b>25,617</b>	<b>25,009</b>	<b>27,127</b>

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - OCTOBER 1, 1957 - CANADA 3.

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	3,820	4,058	3,972
2. Beef	13,706	13,234	13,950
3. Veal	1,855	1,464	1,978
4. Mutton & Lamb	439	398	426
Reported	19,870		
Estimated	835		
<b>TOTAL FRESH</b>	<b>20,705</b>	<b>19,154</b>	<b>20,326</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	6	6
Rib Backs	3	4	-
Fore-ends	-	15	4
Sub-total	<u>3</u>	<u>25</u>	<u>10</u>
Hams (a) 20/down	3,123	2,622	3,486
(b) 20/up	116	70	48
Backs	576	600	652
Bellies (a) 16/down	1,500	1,587	1,767
(b) 16/up	75	126	59
Shoulders	2	14	30
Butts, Cottage Rolls	878	864	968
Picnics	922	1,043	917
Dry Salt Meats	167	186	131
Barrelled	569	610	699
Unclassified	839	712	893
Sub-total	<u>8,767</u>	<u>8,434</u>	<u>9,650</u>
TOTAL	<u>8,770</u>	<u>8,459</u>	<u>9,660</u>
2. <u>Beef</u>			
	401	408	355
Reported	9,171		
Estimated	405		
<b>TOTAL CURED AND IN CURE</b>	<b>9,576</b>	<b>8,867</b>	<b>10,015</b>
<u>MEAT SUMMARY</u>			
Cold Storage	25,617	25,009	27,127
Fresh	20,705	19,154	20,326
Cured and In Cure	9,576	8,867	10,015
<b>TOTAL ALL MEAT</b>	<b>55,898</b>	<b>53,030</b>	<b>57,468</b>

4. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - MARITIMES

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<b>COLD STORAGE (Frozen)</b>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	104	65	117
(b) 20/up	12	28	11
Backs (a) Boneless Skinless	1/	1/	4
(b) Loins 20/down	43	69	31
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(59	(79	2
(b) 16/up	(	(	-
Shoulders (a) 22/down	8	22	8
(b) 22/up	-	-	-
Butts	30	13	25
Picnics	1/	67	18
Tenderloins	5	3	-
Spare Ribs	20	7	2
Trimnings	62	50	5
Carcasses and Cuts:			
(a) Regular Hogs	(8	1/	3
(b) Sows, Rib Backs & Mids.	(	-	-
Unclassified	21	28	71
Sub-total	372	431	297
<b>TOTAL</b>	<b>372</b>	<b>431</b>	<b>297</b>
<b>2. Beef</b>			
(a) Bone in	167	219	300
(b) Boneless	198	226	232
<b>TOTAL</b>	<b>365</b>	<b>445</b>	<b>532</b>
<b>3. Veal</b>			
(a) Bone in	84	101	94
(b) Boneless	99	73	26
<b>TOTAL</b>	<b>183</b>	<b>174</b>	<b>120</b>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	69	29	59
<b>5. Fancy Meats</b>			
(a) Pork	72	53	70
(b) Beef	186	116	187
(c) Veal	7	6	22
(d) Lamb	5	3	7
<b>TOTAL</b>	<b>270</b>	<b>178</b>	<b>286</b>
<b>TOTAL MEAT COLD STORAGE</b>	<b>1,259</b>	<b>1,257</b>	<b>1,294</b>

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 - OCTOBER 1, 1957 - MARITIMES 5.

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	150	161	141
2. Beef	351	296	272
3. Veal	53	39	28
4. Mutton & Lamb	31	43	20
<b>TOTAL FRESH</b>	<b>585</b>	<b>539</b>	<b>461</b>
<u>CURED AND IN CURE</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	122	88	149
(b) 20/up	-	-	-
Backs	11	7	12
Bellies (a) 16/down	( 111	( 96	159
(b) 16/up	)	)	2
Shoulders	-	1/	-
Butts, Cottage Rolls	43	38	38
Picnics	44	49	59
Dry Salt Meats	6	1/	1
Barrelled	85	69	64
Unclassified	31	41	32
Sub-total	453	388	516
<b>TOTAL</b>	<b>453</b>	<b>388</b>	<b>516</b>
<u>2. Beef</u>	30	35	19
<b>TOTAL CURED AND IN CURE</b>	<b>483</b>	<b>423</b>	<b>535</b>
<u>MEAT SUMMARY</u>			
Cold Storage	1,259	1,257	1,294
Fresh	585	539	461
Cured and In Cure	483	423	535
<b>TOTAL MEAT</b>	<b>2,327</b>	<b>2,219</b>	<b>2,290</b>

6. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - QUEBEC

Kind and Classification	Oct 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	5
Sub-total	-	-	5
Hams & Gammons (a) 20/down	266	212	479
(b) 20/up	13	101	20
Backs (a) Boneless Skinless	62	96	50
(b) Loins 20/down	42	74	81
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	56	193	49
(b) 16/up	-	-	3
Shoulders (a) 22/down	15	32	85
(b) 22/up	-	-	-
Butts	121	108	59
Picnics	139	116	107
Tenderloins	17	19	12
Spare Ribs	27	54	9
Trimnings	177	103	97
Carcasses and Cuts:			
(a) Regular Hogs	(30	16	42
(b) Sows, Rib Backs & M <sub>1</sub> ds.	(	10	21
Unclassified	359	509	804
Sub-total	1,324	1,643	1,898
TOTAL	1,324	1,643	1,903
<u>2. Beef</u>			
(a) Bone in	957	1,005	1,206
(b) Boneless	2,016	2,243	2,590
TOTAL	2,973	3,248	3,796
<u>3. Veal</u>			
(a) Bone in	1,718	1,739	1,816
(b) Boneless	1,238	1,102	1,650
TOTAL	2,956	2,841	3,466
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	326	195	247
<u>5. Fancy Meats</u>			
(a) Pork	254	275	267
(b) Beef	588	618	602
(c) Veal	213	227	222
(d) Lamb	56	35	52
TOTAL	1,111	1,155	1,149
Reported	8,700		
Estimated	120		
<b>TOTAL MEAT COLD STORAGE</b>	<b>8,820</b>	<b>9,084</b>	<b>10,753</b>

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 - OCTOBER 1, 1957 - QUEBEC

7.

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	876	676	888
2. Beef	3,216	2,676	3,126
3. Veal	511	246	797
4. Mutton & Lamb	221	141	138
Reported	4,824		
Estimated	190		
<b>TOTAL FRESH</b>	<b>5,014</b>	<b>3,739</b>	<b>4,949</b>

CURED AND IN CURE

<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	<u>1/</u>	5
Rib Backs	<u>1/</u>	<u>1/</u>	-
Fore-ends	-	<u>1/</u>	4
Sub-total	-	-	9
Hams (a) 20/down	901	587	734
(b) 20/up	33	14	11
Backs	102	118	101
Bellies (a) 16/down	(292	245	260
(b) 16/up	(	-	-
Shoulders	<u>1/</u>	<u>1/</u>	26
Butts, Cottage Rolls	218	222	341
Picnics	289	304	190
Dry Salt Meats	35	28	7
Barrelled	296	290	465
Unclassified	398	290	419
Sub-total	<u>2,564</u>	<u>2,098</u>	<u>2,554</u>
<b>TOTAL</b>	<b><u>2,564</u></b>	<b><u>2,098</u></b>	<b><u>2,563</u></b>
<u>2. Beef</u>			
	153	75	138

Reported	2,717		
Estimated	50		
<b>TOTAL CURED AND IN CURE</b>	<b>2,767</b>	<b>2,173</b>	<b>2,701</b>

MEAT SUMMARY

Cold Storage	8,820	9,084	10,763
Fresh	5,014	3,739	4,949
Cured and In Cure	2,767	2,173	2,701
<b>TOTAL MEAT</b>	<b><u>16,601</u></b>	<b><u>14,996</u></b>	<b><u>18,413</u></b>

8.

## STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - ONTARIO

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	606	149	580
(b) 20/up	54	28	60
Backs (a) Boneless Skinless	120	174	196
(b) Loins 20/down	25	46	34
(c) Loins 20/up	-	-	2
Bellies (a) 16/down	( 170	207	57
(b) 16/up	(	34	-
Shoulders (a) 22/down	1/	( 14	4
(b) 22/up	-	(	2
Butts	87	58	103
Picnics	44	29	34
Tenderloins	50	67	6
Spare Ribs	117	94	29
Trimnings	97	118	121
Carcasses and Cuts:			
(a) Regular Hogs	( 2	( 9	27
(b) Sows, Rib Backs & Mids.	(	(	7
Unclassified	326	298	271
Sub-total	1,708	1,325	1,533
TOTAL	1,708	1,325	1,533
<b>2. Beef</b>			
(a) Bone in	593	768	641
(b) Boneless	1,241	1,064	2,142
TOTAL	1,834	1,832	2,783
<b>3. Veal</b>			
(a) Bone in	192	185	173
(b) Boneless	417	315	327
TOTAL	609	500	500
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	895	803	229
<b>5. Fancy Meats</b>			
(a) Pork	248	295	371
(b) Beef	755	723	579
(c) Veal	62	65	89
(d) Lamb	38	30	26
TOTAL	1,103	1,113	1,065
Reported	6,149		
Estimated	230		
<b>TOTAL MEAT COLD STORAGE</b>	<b>6,379</b>	<b>5,573</b>	<b>6,110</b>

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

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	1,689	1,523	1,512
2. Beef	4,601	4,363	4,313
3. Veal	368	301	369
4. Mutton & Lamb	97	96	134
Reported	6,755		
Estimated	270		
<b>TOTAL FRESH</b>	<b>7,025</b>	<b>6,283</b>	<b>6,328</b>

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	1
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	1,394	1,118	1,506
(b) 20/up	2	2	6
Backs	306	298	365
Bellies (a) 16/down	598	697	727
(b) 16/up	9	17	5
Shoulders	1	5	4
Butts, Cottage Rolls	398	378	359
Picnics	243	320	287
Dry Salt Meats	49	64	59
Barrelled	150	199	128
Unclassified	312	295	303
Sub-total	3,461	3,393	3,749
<b>TOTAL</b>	<b>3,461</b>	<b>3,393</b>	<b>3,750</b>
2. <u>Beef</u>			
	167	212	149
Reported	3,628		
Estimated	240		
<b>TOTAL CURED AND IN CURE</b>	<b>3,868</b>	<b>3,605</b>	<b>3,899</b>

MEAT SUMMARY

Cold Storage	6,379	5,573	6,110
Fresh	7,025	6,283	6,328
Cured and In Cure	3,868	3,605	3,899
<b>TOTAL MEAT</b>	<b>17,272</b>	<b>15,461</b>	<b>16,337</b>

10. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - MANITOBA

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- 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	131	70	99
(b) 20/up	73	61	43
Backs (a) Boneless Skinless	19	32	17
(b) Loins 20/down	37	( 33	35
(c) Loins 20/up	-	(	2
Bellies (a) 16/down	( 101	80	30
(b) 16/up	(	21	5
Shoulders (a) 22/down	4	<u>1/</u>	4
(b) 22/up	-	-	-
Butts	30	19	13
Picnics	15	16	18
Tenderloins	13	15	4
Spare Ribs	38	73	24
Trimnings	76	52	2
Carcasses and Cuts:			
(a) Regular Hogs	-	-	-
(b) Sows, Rib Backs & Mids.	<u>1/</u>	<u>1/</u>	-
Unclassified	95	103	95
Sub-total	<u>632</u>	<u>575</u>	<u>391</u>
TOTAL	<u>632</u>	<u>575</u>	<u>391</u>
<u>2. Beef</u>			
(a) Bone in	109	171	207
(b) Boneless	875	646	<u>1,001</u>
TOTAL	<u>984</u>	<u>817</u>	<u>1,208</u>
<u>3. Veal</u>			
(a) Bone in	15	14	17
(b) Boneless	132	82	154
TOTAL	<u>147</u>	<u>96</u>	<u>171</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	41	41	69
<u>5. Fancy Meats</u>			
(a) Pork	120	121	106
(b) Beef	569	555	608
(c) Veal	97	62	52
(d) Lamb	11	11	12
TOTAL	<u>797</u>	<u>749</u>	<u>778</u>
Reported	2,601		
Estimated	80		
<b>TOTAL MEAT COLD STORAGE</b>	<b>2,681</b>	<b>2,278</b>	<b>2,617</b>

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 - OCTOBER 1, 1957 - MANITOBA 11.

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	328	239	321
2. Beef	2,122	2,308	2,210
3. Veal	440	354	230
4. Mutton & Lamb	55	32	31
Reported	2,945		
Estimated	90		
<b>TOTAL FRESH</b>	<b>3,035</b>	<b>2,933</b>	<b>2,792</b>

CURED AND IN CURE

<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	182	178	331
(b) 20/up	23	33	23
Backs	46	31	28
Bellies (a) 16/down	(142	129	128
(b) 16/up	)	72	31
Shoulders	-	-	-
Butts, Cottage Rolls	33	43	15
Picnics	109	80	120
Dry Salt Meats	36	47	22
Barrelled	13	23	13
Unclassified	31	45	41
Sub-total	615	681	752
<b>TOTAL</b>	<b>615</b>	<b>681</b>	<b>752</b>
<u>2. Beef</u>			
	16	58	28
Reported	631		
Estimated	40		
<b>TOTAL CURED AND IN CURE</b>	<b>671</b>	<b>739</b>	<b>780</b>

MEAT SUMMARY

Cold Storage	2,681	2,278	2,617
Fresh	3,035	2,933	2,792
Cured and In Cure	671	739	780
<b>TOTAL MEAT</b>	<b>6,387</b>	<b>5,950</b>	<b>6,189</b>

12. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - SASKATCHEWAN

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<b>COLD STORAGE (Frozen)</b>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	62	44	49
(b) 20/up	67	129	36
Backs (a) Boneless Skinless	66	53	8
(b) Loins 20/down	41	46	21
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	27	146	33
(b) 16/up	5	8	-
Shoulders (a) 22/down	-	1	1
(b) 22/up	-	-	-
Butts	63	50	27
Picnics	19	70	4
Tenderloins	5	5	-
Spare Ribs	17	56	10
Trimnings	64	79	31
Carcasses and Cuts:			
(a) Regular Hogs	-	-	1
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	89	109	127
Sub-total	525	796	348
TOTAL	525	796	348
<b>2. Beef</b>			
(a) Bone in	369	383	184
(b) Boneless	181	235	256
TOTAL	550	618	440
<b>3. Veal</b>			
(a) Bone in	100	77	82
(b) Boneless	33	38	32
TOTAL	133	115	114
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	46	32	43
<b>5. Fancy Meats</b>			
(a) Pork	43	63	52
(b) Beef	315	319	329
(c) Veal	12	11	18
(d) Lamb	2	2	4
TOTAL	372	395	403
Reported	1,626		
Estimated	20		
<b>TOTAL MEAT COLD STORAGE</b>	<b>1,646</b>	<b>1,956</b>	<b>1,348</b>

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 - OCTOBER 1, 1957 - SASKATCHEWAN 13

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	168	224	140
2. Beef	578	658	542
3. Veal	67	81	61
4. Mutton & Lamb	9	8	6
Reported	822		
Estimated	15		
<b>TOTAL FRESH</b>	<b>837</b>	<b>971</b>	<b>749</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(89	105	80
(b) 20/up	(	6	4
Backs	15	19	21
Bellies (a) 16/down	(46	(75	76
(b) 16/up	(	(	1
Shoulders	-	-	-
Butts, Cottage Rolls	34	25	21
Picnics	56	63	49
Dry Salt Meats	7	8	5
Barrelled	1/	-	6
Unclassified	9	9	13
Sub-total	256	310	276
<b>TOTAL</b>	<b>256</b>	<b>310</b>	<b>276</b>
2. <u>Beef</u>			
	-	2	1
<b>TOTAL CURED AND IN CURE</b>	<b>256</b>	<b>312</b>	<b>277</b>
<u>MEAT SUMMARY</u>			
Cold Storage	1,646	1,956	1,348
Fresh	837	971	749
Cured and In Cure	256	312	277
<b>TOTAL MEAT</b>	<b>2,739</b>	<b>3,239</b>	<b>2,374</b>

14. STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - ALBERTA

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<b>COLD STORAGE (Frozen)</b>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	184	148	309
(b) 20/up	146	117	104
Backs (a) Boneless Skinless	24	47	102
(b) Loins 20/down	( 64	36	24
(c) Loins 20/up	(	-	-
Bellies (a) 16/down	210	291	122
(b) 16/up	21	26	66
Shoulders (a) 22/down	15	( 25	11
(b) 22/up	-	(	-
Butts	67	63	34
Picnics	54	73	37
Tenderloins	37	55	13
Spare Ribs	37	48	31
Trimnings	623	407	279
Carcasses and Cuts:			
(a) Regular Hogs	( 6	( 15	-
(b) Sows, Rib Backs & Mids.	( 6	(	4
Unclassified	228	337	117
Sub-total	1,716	1,688	1,253
TOTAL	1,716	1,688	1,253
<b>2. Beef</b>			
(a) Bone in	611	662	245
(b) Boneless	477	442	510
TOTAL	1,088	1,104	755
<b>3. Veal</b>			
(a) Bone in	68	40	49
(b) Boneless	35	28	44
TOTAL	103	68	93
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	27	23	28
<b>5. Fancy Meats</b>			
(a) Pork	235	220	394
(b) Beef	621	571	725
(c) Veal	56	54	66
(d) Lamb	4	6	7
TOTAL	916	851	1,192
<hr/>			
TOTAL MEAT COLD STORAGE	3,850	3,734	3,321

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 - OCTOBER 1, 1957 - ALBERTA 15

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	456	788	732
2. Beef	1,957	1,916	2,323
3. Veal	269	363	379
4. Mutton & Lamb	36	45	33
Reported	2,718		
Estimated	30		
<b>TOTAL FRESH</b>	<b>2,748</b>	<b>3,112</b>	<b>3,467</b>

CURED AND IN CURE

<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	287	437	491
(b) 20/up	52	6	3
Backs	60	82	75
Bellies (a) 16/down	220	243	259
(b) 16/up	14	29	18
Shoulders	-	1/	-
Butts, Cottage Rolls	70	72	105
Picnics	163	203	196
Dry Salt Meats	29	25	22
Barrelled	21	1/	21
Unclassified	29	70	43
Sub-total	945	1,167	1,233
<b>TOTAL</b>	<b>945</b>	<b>1,167</b>	<b>1,233</b>
<u>2. Beef</u>			
	10	16	18

<b>TOTAL CURED AND IN CURE</b>	<b>955</b>	<b>1,183</b>	<b>1,251</b>
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MEAT SUMMARY

Cold Storage	3,850	3,734	3,321
Fresh	2,748	3,112	3,467
Cured and In Cure	955	1,183	1,251
<b>TOTAL MEAT</b>	<b>7,553</b>	<b>8,029</b>	<b>8,039</b>

16 STOCKS OF MEAT IN COLD STORAGE - OCTOBER 1, 1957 - BRITISH COLUMBIA

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- 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	13	28	39
(b) 20/up	16	25	5
Backs (a) Boneless Skinless	11	8	10
(b) Loins 20/down	8	16	10
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	( 31	27	28
(b) 16/up	( 3	3	-
Shoulders (a) 22/down	1	1	1
(b) 22/up	-	-	-
Butts	6	12	1
Picnics	24	33	14
Tenderloins	10	11	2
Spare Ribs	47	71	59
Trimmings	20	38	12
Carcasses and Cuts:			
(a) Regular Hogs	1/	( 3	2
(b) Sows, Rib Backs & Mids.	-	(	-
Unclassified	32	138	310
Sub-total	219	414	493
TOTAL	219	414	493
<u>2. Beef</u>			
(a) Bone in	344	356	219
(b) Boneless	108	70	489
TOTAL	452	426	708
<u>3. Veal</u>			
(a) Bone in	81	70	60
(b) Boneless	20	23	44
TOTAL	101	93	104
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	83	125	120
<u>5. Fancy Meats</u>			
(a) Pork	8	8	62
(b) Beef	45	54	167
(c) Veal	5	5	14
(d) Lamb	9	2	6
TOTAL	67	69	249
Reported	922		
Estimated	60		
TOTAL MEAT COLD STORAGE	982	1,127	1,674

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 - OCTOBER 1, 1957 - BRITISH COLUMBIA

Kind and Classification	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	153	447	238
2. Beef	881	1,017	1,164
3. Veal	147	80	114
4. Mutton & Lamb	40	33	64
Reported	1,221		
Estimated	240		
<b>TOTAL FRESH</b>	<b>1,461</b>	<b>1,577</b>	<b>1,580</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	( 154	( 118	195
(b) 20/up	(	(	1
Backs	36	45	50
Bellies (a) 16/down	( 143	( 110	158
(b) 16/up	(	(	2
Shoulders	-	1/	-
Butts, Cottage Rolls	82	86	89
Picnics	18	24	16
Dry Salt Meats	5	11	15
Barrelled	3	1/	2
Unclassified	35	28	42
Sub-total	476	422	570
<b>TOTAL</b>	<b>476</b>	<b>422</b>	<b>570</b>
2. <u>Beef</u>			
	25	10	2
Reported	501		
Estimated	75		
<b>TOTAL CURED AND IN CURE</b>	<b>576</b>	<b>432</b>	<b>572</b>
<u>MEAT SUMMARY</u>			
Cold Storage	982	1,127	1,674
Fresh	1,461	1,577	1,580
Cured and In Cure	576	432	572
<b>TOTAL MEAT</b>	<b>3,019</b>	<b>3,136</b>	<b>3,826</b>

	Montreal	Quebec	Toronto	Winnipeg
- thousand pounds -				
<u>COLD STORAGE</u>				
(Frozen, Including Fancy Meats)				
Pork	1,259	169	995	678
Beef	2,793	455	1,840	1,505
Veal	2,062	894	498	216
Mutton & Lamb	226	146	213	52
TOTAL	<u>6,340</u>	<u>1,664</u>	<u>3,546</u>	<u>2,451</u>
<u>FRESH</u>				
(Not Frozen, Incl. Fancy Meats)				
Pork	639	77	611	274
Beef	2,384	323	3,487	2,042
Veal	381	98	298	420
Mutton & Lamb	155	46	72	53
TOTAL	<u>3,559</u>	<u>544</u>	<u>4,468</u>	<u>2,789</u>
<u>CURED AND IN CURE</u>				
Pork	1,976	258	1,704	572
Beef	150	-	144	14
TOTAL	<u>2,126</u>	<u>258</u>	<u>1,848</u>	<u>586</u>
<u>Lard</u>	702	64	834	437
<u>Tallow</u>	938	42	1,420	368

1/Including New Westminster.

N.B.  
The above figures do not include estimate for firms that did not report on time.

Regina	Saskatoon	Calgary	Edmonton	Vancouver <u>1/</u>	Total 9 Cities
- thousand pounds -					
179	121	276	1,674	218	5,569
195	233	515	1,192	418	9,146
43	22	23	136	101	3,995
3	4	12	19	77	752
<u>430</u>	<u>380</u>	<u>826</u>	<u>3,021</u>	<u>814</u>	<u>19,462</u>
60	90	36	420	152	2,359
194	166	603	1,354	841	11,394
16	32	56	213	144	1,658
1	3	11	24	38	403
<u>271</u>	<u>291</u>	<u>706</u>	<u>2,011</u>	<u>1,175</u>	<u>15,814</u>
92	80	392	553	458	6,085
-	-	5	5	24	342
<u>92</u>	<u>80</u>	<u>397</u>	<u>558</u>	<u>482</u>	<u>6,427</u>
33	71	87	442	338	3,008
78	30	127	319	203	3,525

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Oct. 1, 1957 Preliminary	Sept. 1, 1957 Revised	Oct. 1, 1956
- thousand pounds -			
<u>L A R D</u> <sup>1/</sup>			
<u>Canada</u>	<u>4,050</u>	<u>5,803</u>	<u>2,992</u>
Maritimes	99	99	52
Quebec	816	981	576
Ontario	1,622	2,319	1,681
Manitoba	462	766	136
Saskatchewan	150	237	50
Alberta	529	990	403
British Columbia	372	411	94
<u>E D I B L E T A L L O W</u> <sup>1/</sup>			
<u>Canada</u>	<u>4,534</u>	<u>4,711</u>	<u>3,273</u>
Maritimes	32	11	17
Quebec	1,044	1,653	818
Ontario	2,234	1,887	1,667
Manitoba	391	411	267
Saskatchewan	171	194	136
Alberta	446	369	263
British Columbia	216	186	105
<u>C A N A D A</u>			
	Sept. 1, 1957	Sept. 1, 1956	
- thousand pounds -			
PORK	20,425	27,928	
BEEF	25,088	25,667	
VEAL	5,781	6,499	
MUTTON & LAMB	1,736	1,164	
<u>T O T A L</u>	<u>53,030</u>	<u>61,258</u>	

<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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