

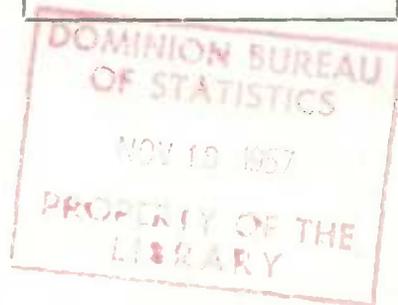
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CANADA

**STOCKS OF
MEAT AND LARD
NOVEMBER, 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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STOCKS OF MEAT 1/ LARD AND TALLOW

1.

November 1, 1957

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

COLD STORAGE

Total meat in cold storage at November 1, amounted to 28,464,000 lb. as compared with 25,773,000 lb. last month and 30,169,000 lb. at November 1, 1956. Current frozen holdings included 8,951,000 lb. of pork, 12,817,000 lb. of beef, 4,969,000 lb. of veal and 1,617,000 lb. of mutton and lamb. The remaining 110,000 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 November 1, were 21,998,000 lb. as compared with 20,538,000 lb. a month earlier and 23,330,000 lb. on November 1, 1956. The November stocks consisted of 4,443,000 lb. of pork, 15,135,000 lb. of beef, 1,757,000 lb. of veal and 493,000 lb. mutton and lamb. Estimated stocks for outstanding firms amounted to 170,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at November 1, 1957 were 9,152,000 lb. as compared with 9,433,000 lb. and 9,809,000 lb. last month and a year ago respectively. The current total consisted of 8,599,000 lb. of pork, 488,000 lb. of beef and an estimate of 65,000 lb. not classified as to kind.

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at November 1, 1957 amounted to 59,614,000 lb. as compared with 55,744,000 lb. last month and 63,308,000 lb. a year ago. A summary of stocks at October 1, 1956 by kinds of meat will be found on page 20 of this report. In addition there were 2,322,000 lb. of imported meat. This total consisted of 280,000 lb. of beef, and 2,042,000 lb. of mutton and lamb.

LARD

The total stocks on November 1, 1957 were 4,015,000 lb. as compared with 3,868,000 lb. on October 1, 1957 and 2,989,000 lb. at November 1, 1956.

EDIBLE TALLOW

Stocks of edible tallow on November 1, were 4,410,000 lb. as compared with 4,531,000 lb. on October 1, 1957 and 2,271,000 lb. at November 1, 1956.

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	8	11	-
Fore-ends 22/down	-	-	3
Sub-total	<u>8</u>	<u>11</u>	<u>3</u>
Hams & Gammons (a) 20/down	2,358	1,412	1,921
(b) 20/up	283	381	279
Backs (a) Boneless Skinless	348	308	234
(b) Loins 20/down	193	281	154
(c) Loins 20/up	4	1	9
Bellies (a) 16/down	878	632	314
(b) 16/up	41	63	54
Shoulders (a) 22/down	51	57	81
(b) 22/up	-	-	2
Butts	695	397	485
Picnics	221	310	235
Tenderloins	118	137	59
Spare Ribs	365	309	256
Trimmings	756	1,133	231
Carcasses and Cuts:			
(a) Regular Hogs	50	40	87
(b) Sows, Rib Backs & Mids.	19	22	24
Unclassified	<u>1,501</u>	<u>1,169</u>	<u>1,738</u>
Sub-total	<u>7,881</u>	<u>6,652</u>	<u>6,163</u>
	TOTAL	<u>7,889</u>	<u>6,166</u>
<u>2. Beef</u>			
(a) Bone in	3,570	3,270	2,895
(b) Boneless	6,135	5,384	9,501
	TOTAL	<u>9,705</u>	<u>12,396</u>
<u>3. Veal</u>			
(a) Bone in	2,435	2,275	2,588
(b) Boneless	2,119	1,990	2,726
	TOTAL	<u>4,554</u>	<u>5,314</u>
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	1,459	1,514	1,470
<u>5. Fancy Meats</u>			
(a) Pork	1,062	1,002	1,266
(b) Beef	3,112	3,096	2,933
(c) Veal	415	454	494
(d) Lamb	158	125	130
	TOTAL	<u>4,747</u>	<u>4,823</u>
Reported	28,354		
Estimated	110		
TOTAL MEAT COLD STORAGE	<u>28,464</u>	25,773	30,169

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,443	3,979	5,379
2. Beef	15,135	14,154	15,342
3. Veal	1,757	1,904	1,990
4. Mutton & Lamb	493	501	619
Reported	21,828		
Estimated	170		
TOTAL FRESH	21,998	20,538	23,330
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	4	-	6
Middles	-	1	-
Gammons	4	8	3
Rib Backs	3	5	5
Fore-ends	4	3	3
Sub-total	15	17	17
Hams (a) 20/down	2,866	3,166	3,363
(b) 20/up	37	120	41
Backs	708	593	664
Bellies (a) 16/down	1,602	1,543	1,697
(b) 16/up	56	75	52
Shoulders	12	3	8
Butts, Cottage Rolls	864	920	983
Picnics	900	933	985
Dry Salt Meats	172	169	137
Barrelled	552	569	722
Unclassified	815	872	826
Sub-total	8,584	8,963	9,478
TOTAL	8,599	8,980	9,495
2. <u>Beef</u>			
	488	453	314
Reported	9,097		
Estimated	65		
TOTAL CURED AND IN CURE	9,152	9,433	9,809
<u>MEAT SUMMARY</u>			
Cold Storage	28,464	25,773	30,169
Fresh	21,998	20,538	23,330
Cured and In Cure	9,152	9,433	9,809
TOTAL ALL MEAT	59,614	55,744	63,308

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	96	104	106
(b) 20/up	43	12	19
Backs (a) Boneless Skinless	1/	1/	-
(b) Loins 20/down	27	43	15
(c) Loins 20/up	3	-	1
Bellies (a) 16/down	(104	(59	3
(b) 16/up	-	-	-
Shoulders (a) 22/down	7	8	13
(b) 22/up	-	-	-
Butts	44	30	12
Picnics	18	1/	6
Tenderloins	6	5	2
Spare Ribs	20	20	3
Trimnings	10	62	3
Carcasses and Cuts:			
(a) Regular Hogs	5	(8	3
(b) Sows, Rib Backs & Mids.	-	(-
Unclassified.	29	21	62
Sub-total	412	372	248
TOTAL	412	372	248
2. Beef			
(a) Bone in	236	167	323
(b) Boneless	262	198	184
TOTAL	498	365	507
3. Veal			
(a) Bone in	113	84	70
(b) Boneless	72	99	25
TOTAL	185	183	95
4. Mutton & Lamb			
Carcasses and Cuts	216	69	157
5. Fancy Meats			
(a) Pork	72	72	79
(b) Beef	171	186	139
(c) Veal	9	7	38
(d) Lamb	9	5	4
TOTAL	261	270	260
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TOTAL MEAT COLD STORAGE	1,572	1,259	1,267

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 - NOVEMBER 1, 1957 - MARITIMES 5.

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	184	150	168
2. Beef	378	351	269
3. Veal	60	53	22
4. Mutton & Lamb	93	31	53
Reported	715		
Estimated	30		
TOTAL FRESH	745	585	512
<u>CURED AND IN CURE</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	98	122	151
(b) 20/up	-	-	-
Backs	8	11	5
Bellies (a) 16/down	{ 85	{ 111	102
(b) 16/up			3
Shoulders	1/	-	-
Butts, Cottage Rolls	40	43	19
Picnics	42	44	42
Dry Salt Meats	3	6	1
Barrelled	109	85	63
Unclassified	34	31	24
Sub-total	419	453	410
TOTAL	419	453	410
<u>2. Beef</u>			
	43	30	24
Reported	462		
Estimated	15		
TOTAL CURED AND IN CURE	477	483	434
<u>MEAT SUMMARY</u>			
Cold Storage	1,572	1,259	1,267
Fresh	745	585	512
Cured and In Cure	477	483	434
TOTAL MEAT	2,794	2,327	2,213

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 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	-	-	3
Sub-total	-	-	3
Hams & Gammons (a) 20/down	646	268	576
(b) 20/up	16	13	22
Backs (a) Boneless Skinless	51	62	35
(b) Loins 20/down	34	58	36
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(217	56	121
(b) 16/up	(-	-
Shoulders (a) 22/down	14	17	51
(b) 22/up	-	-	-
Butts	193	129	71
Picnics	101	152	42
Tenderloins	6	17	19
Spare Ribs	45	28	21
Trimnings	222	177	68
Carcasses and Cuts:			
(a) Regular Hogs	(48	(40	66
(b) Sows, Rib Backs & Mids.	((17
Unclassified	542	359	773
Sub-total	2,135	1,376	1,918
TOTAL	2,135	1,376	1,921
<u>2. Beef</u>			
(a) Bone in	866	967	1,031
(b) Boneless	1,913	2,092	3,551
TOTAL	2,779	3,059	4,582
<u>3. Veal</u>			
(a) Bone in	1,731	1,718	1,876
(b) Boneless	1,278	1,243	1,875
TOTAL	3,009	2,961	3,751
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	710	326	593
<u>5. Fancy Meats</u>			
(a) Pork	235	264	268
(b) Beef	630	588	587
(c) Veal	223	214	213
(d) Lamb	62	56	59
TOTAL	1,156	1,122	1,127
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TOTAL MEAT COLD STORAGE	9,789	8,844	11,974

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	1,006	921	1,146
2. Beef	3,028	3,300	3,480
3. Veal	432	535	447
4. Mutton & Lamb	167	229	189
Reported	4,635		
Estimated	20		
TOTAL FRESH	4,655	4,985	5,262

CURED AND IN CURE

<u>1. Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	<u>1/</u>	<u>1/</u>	3
Rib Backs	<u>1/</u>	<u>1/</u>	5
Fore-ends	<u>1/</u>	<u>1/</u>	3
Sub-total	-	-	<u>11</u>
Hams (a) 20/down	(660	907	666
(b) 20/up	(33	8
Backs	194	102	88
Bellies (a) 16/down	(229	(300	241
(b) 16/up	(-
Shoulders	<u>1/</u>	<u>1/</u>	3
Butts, Cottage Rolls	255	225	272
Picnics	273	293	251
Dry Salt Meats	33	35	14
Barrelled	299	296	441
Unclassified	405	412	389
Sub-total	<u>2,348</u>	<u>2,603</u>	<u>2,373</u>
TOTAL	<u>2,348</u>	<u>2,603</u>	<u>2,384</u>
<u>2. Beef</u>	126	153	62

TOTAL CURED AND IN CURE	2,534	2,756	2,446
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MEAT SUMMARY

Cold Storage	9,729	8,844	11,974
Fresh	4,655	4,985	5,262
Cured and In Cure	2,534	2,756	2,446
TOTAL MEAT	<u>16,918</u>	<u>16,585</u>	<u>19,682</u>

INVENTORY OF MEATS, FRESH, CURED AND IN CURE - NOVEMBER 1, 1957 - ONTARIO 9.

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,493	1,770	1,745
2. Beef	4,969	4,757	5,017
3. Veal	356	373	313
4. Mutton & Lamb	114	100	164
Reported	6,932		
Estimated	50		
TOTAL FRESH	6,982	7,000	7,239
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	1/	-
Gammons	-	1/	-
Rib Backs	1/	1/	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	1,232	1,423	1,476
(b) 20/up	3	5	5
Backs	315	309	330
Bellies (a) 16/down	671	618	701
(b) 16/up	13	9	9
Shoulders	1/	2	2
Butts, Cottage Rolls	362	401	413
Picnics	314	249	369
Dry Salt Meats	58	50	60
Barrelled	116	150	172
Unclassified	288	344	310
Sub-total	3,372	3,560	3,849
TOTAL	3,372	3,560	3,849
2. <u>Beef</u>			
	203	167	185
Reported	3,575		
Estimated	20		
TOTAL CURED AND IN CURE	3,595	3,727	4,034
<u>MEAT SUMMARY</u>			
Cold Storage	6,893	6,520	6,677
Fresh	6,982	7,000	7,239
Cured and In Cure	3,595	3,727	4,034
TOTAL MEAT	17,470	17,247	17,950

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	<u>1/</u>	<u>1/</u>	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	171	131	104
(b) 20/up	28	73	32
Backs (a) Boneless Skinless	40	20	21
(b) Loins 20/down	16	37	29
(c) Loins 20/up	-	-	3
Bellies (a) 16/down	(96	(101	25
(b) 16/up	-	-	-
Shoulders (a) 22/down	<u>1/</u>	4	5
(b) 22/up	-	-	-
Butts	46	30	50
Picnics	25	15	16
Tenderloins	17	13	9
Spare Ribs	46	42	51
Trimnings	77	85	1
Carcasses and Cuts:			
(a) Regular Hogs	<u>1/</u>	-	9
(b) Sows, Rib Backs & Mids.	-	<u>1/</u>	1
Unclassified	126	105	107
Sub-total	<u>688</u>	<u>656</u>	<u>463</u>
TOTAL	<u>688</u>	<u>656</u>	<u>463</u>
<u>2. Beef</u>			
(a) Bone in	167	140	543
(b) Boneless	<u>1,107</u>	<u>887</u>	<u>1,612</u>
TOTAL	<u>1,274</u>	<u>1,027</u>	<u>2,155</u>
<u>3. Veal</u>			
(a) Bone in	49	15	116
(b) Boneless	<u>161</u>	<u>132</u>	<u>175</u>
TOTAL	<u>210</u>	<u>147</u>	<u>291</u>
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	75	41	100
<u>5. Fancy Meats</u>			
(a) Pork	169	120	157
(b) Beef	469	569	537
(c) Veal	59	97	64
(d) Lamb	<u>16</u>	<u>11</u>	<u>14</u>
TOTAL	<u>713</u>	<u>797</u>	<u>772</u>
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TOTAL MEAT COLD STORAGE	2,960	2,668	3,781

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 - NOVEMBER 1, 1957 - MANITOBA 11.

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	424	347	667
2. Beef	2,567	2,254	2,433
3. Veal	302	453	359
4. Mutton & Lamb	40	55	66
TOTAL FRESH	3,333	3,109	3,525
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	6
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	6
Hams (a) 20/down	383	186	361
(b) 20/up	16	23	19
Backs	36	49	43
Bellies (a) 16/down	(188	(150	163
(b) 16/up))	18
Shoulders	-	-	-
Butts, Cottage Rolls	31	33	45
Picnics	71	109	100
Dry Salt Meats	34	36	16
Barrelled	15	13	22
Unclassified	29	31	33
Sub-total	703	630	820
TOTAL	703	630	826
2. <u>Beef</u>			
	26	56	24
TOTAL CURED AND IN CURE	729	686	850
<u>MEAT SUMMARY</u>			
Cold Storage	2,960	2,668	3,781
Fresh	3,333	3,109	3,525
Cured and In Cure	729	686	850
TOTAL MEAT	7,022	6,463	8,156

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	99	62	75
(b) 20/up	21	67	29
Backs (a) Boneless Skinless	64	66	21
(b) Loins 20/down	32	41	17
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	39	27	11
(b) 16/up	-	5	-
Shoulders (a) 22/down	1	-	1
(b) 22/up	-	-	-
Butts	100	47	66
Picnics	13	19	4
Tenderloins	3	5	3
Spare Ribs	31	17	19
Trimmings	78	65	4
Carcasses and Cuts:			
(a) Regular Hogs	-	1/	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified.	71	94	114
Sub-total	563	515	364
TOTAL	563	515	364
2. Beef			
(a) Bone in	424	388	269
(b) Boneless	242	187	245
TOTAL	666	575	514
3. Veal			
(a) Bone in	124	104	94
(b) Boneless	34	35	42
TOTAL	158	139	136
4. Mutton & Lamb			
Carcasses and Cuts	73	47	52
5. Fancy Meats			
(a) Pork	73	44	85
(b) Beef	297	318	255
(c) Veal	11	13	35
(d) Lamb	2	2	4
TOTAL	383	377	379
Reported	1,845		
Estimated	20		
TOTAL MEAT COLD STORAGE	1,865	1,653	1,445

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 - NOVEMBER 1, 1957 - SASKATCHEWAN 13

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
		- thousand pounds -	
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	198	176	257
2. Beef	627	595	572
3. Veal	93	71	114
4. Mutton & Lamb	6	9	15
TOTAL FRESH	924	851	958
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	116	(94	85
(b) 20/up	5	(4
Backs	28	16	16
Bellies (a) 16/down	87	51	73
(b) 16/up	3	1	2
Shoulders	-	-	3
Butts, Cottage Rolls	26	35	22
Picnics	60	57	43
Dry Salt Meats	8	8	5
Barrelled	1/	1/	9
Unclassified	16	9	8
Sub-total	349	271	270
TOTAL	349	271	270
2. <u>Beef</u>			
	3	7	2
TOTAL CURED AND IN CURE	352	278	272
<u>MEAT SUMMARY</u>			
Cold Storage	1,865	1,653	1,445
Fresh	924	851	958
Cured and In Cure	352	278	272
TOTAL MEAT	3,141	2,782	2,675

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	434	184	320
(b) 20/up	108	146	81
Backs (a) Boneless Skinless	63	24	31
(b) Loins 20/down	(60	(64	32
(c) Loins 20/up	((-
Bellies (a) 16/down	214	210	68
(b) 16/up	22	21	53
Shoulders (a) 22/down	14	15	8
(b) 22/up	-	-	2
Butts	150	67	134
Picnics	29	54	119
Tenderloins	36	37	12
Spare Ribs	45	37	32
Trimnings	237	623	37
Carcasses and Cuts:			
(a) Regular Hogs	(7	(6	-
(b) Sows, Rib Backs & Mids.	((1
Unclassified	220	228	194
Sub-total	1,639	1,716	1,124
TOTAL	1,639	1,716	1,124
2. Beef			
(a) Bone in	731	611	256
(b) Boneless	677	477	599
TOTAL	1,408	1,088	855
3. Veal			
(a) Bone in	82	68	106
(b) Boneless	42	35	22
TOTAL	124	103	128
4. Mutton & Lamb			
Carcasses and Cuts	55	27	90
5. Fancy Meats			
(a) Pork	229	235	266
(b) Beef	569	621	667
(c) Veal	59	56	87
(d) Lamb	6	4	8
TOTAL	963	916	1,028
TOTAL MEAT COLD STORAGE	4,189	3,850	3,225

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
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- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	900	461	1,128
2. Beef	2,626	1,988	2,399
3. Veal	331	272	564
4. Mutton & Lamb	28	36	61

Reported	3,935		
Estimated	40		
TOTAL FRESH	3,975	2,757	4,152

CURED AND IN CURE

1. Pork			
Wiltshires	-	-	-
Middles	-	-	-
Carmons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	352	287	439
(b) 20/up	5	52	1
Backs	79	60	134
Bellies (a) 16/down	197	221	253
(b) 16/up	17	14	18
Shoulders	-	-	-
Butts, Cottage Rolls	79	71	101
Picnics	133	163	159
Dry Salt Meats	26	29	29
Barrelled	9	21	13
Unclassified	51	29	25
Sub-total	948	947	1,172
TOTAL	948	947	1,172
2. Beef			
	16	15	6

TOTAL CURED AND IN CURE	964	962	1,178
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MEAT SUMMARY

Cold Storage	4,129	3,850	3,225
Fresh	3,975	2,757	4,152
Cured and In Cure	964	962	1,178
TOTAL MEAT	9,128	7,569	8,555

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

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 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	146	13	75
(b) 20/up	17	16	9
Backs (a) Boneless Skinless	1/	11	9
(b) Loins 20/down	9	9	4
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(17	(30	13
(b) 16/up	((-
Shoulders (a) 22/down	1/	1	1
(b) 22/up	-	-	-
Butts	34	6	12
Picnics	11	24	13
Tenderloins	8	10	2
Spare Ribs	16	47	47
Trimnings	12	20	10
Carcasses and Cuts:			
(a) Regular Hogs	(2	1/	-
(b) Sows, Rib Backs & Mids.	(-	-
Unclassified	132	32	230
Sub-total	404	219	425
TOTAL	404	219	425
<u>2. Beef</u>			
(a) Bone in	345	369	237
(b) Boneless	116	138	573
TOTAL	461	507	810
<u>3. Veal</u>			
(a) Bone in	140	81	164
(b) Boneless	16	20	31
TOTAL	156	101	195
<u>4. Mutton & Lamb</u>			
Carcasses and Cuts	86	85	119
<u>5. Fancy Meats</u>			
(a) Pork	6	8	51
(b) Beef	56	45	181
(c) Veal	5	5	14
(d) Lamb	2	9	5
TOTAL	69	67	251
Reported	1,176		
Estimated	20		
TOTAL MEAT COLD STORAGE	1,196	979	1,800

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 - NOVEMBER 1, 1957 - BRITISH COLUMBIA

Kind and Classification	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
<u>(Incl. Fancy Meats)</u>			
1. Pork	238	154	268
2. Beef	940	909	1,172
3. Veal	133	147	171
4. Mutton & Lamb	45	41	71
Reported	1,356		
Estimated	50		
TOTAL FRESH	1,406	1,251	1,682

CURED AND IN CURE1. Pork

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

Hams (a) 20/down	(133	(154	183
(b) 20/up))	4
Backs	48	46	48
Bellies (a) 16/down	(168	(143	164
(b) 16/up))	2
Shoulders	-	-	-
Butts, Cottage Rolls	71	112	111
Picnics	7	18	21
Dry Salt Meats	10	5	12
Barrelled	1/	3	2
Unclassified	23	35	37
Sub-total	460	516	584

TOTAL	460	516	584
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2. <u>Beef</u>	11	25	11
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Reported	471		
Estimated	30		
TOTAL CURED AND IN CURE	501	541	595

MEAT SUMMARY

Cold Storage	1,196	979	1,800
Fresh	1,406	1,251	1,682
Cured and In Cure	501	541	595
TOTAL MEAT	3,103	2,771	4,077

	Montreal	Quebec	Toronto	Winnipeg
- thousand pounds -				
<u>COLD STORAGE</u>				
(Frozen, Including Fancy Meats)				
Pork	1,839	318	1,114	809
Beef	2,592	437	2,269	1,650
Veal	2,140	901	431	254
Mutton & Lamb	531	210	264	89
TOTAL	7,102	1,866	4,078	2,802
<u>FRESH</u>				
(Not Frozen, Incl. Fancy Meats)				
Pork	753	49	552	401
Beef	2,148	301	3,570	2,470
Veal	305	82	292	286
Mutton & Lamb	104	49	94	38
TOTAL	3,310	481	4,508	3,195
<u>CURED AND IN CURE</u>				
Pork	1,709	264	1,542	640
Beef	186	-	184	21
TOTAL	1,895	264	1,726	661
<u>Lard</u>	496	84	1,145	441
<u>Tallow</u>	1,140	46	1,114	252

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
200	148	397	1,471	401	6,697
226	272	940	1,133	452	9,971
54	16	33	149	155	4,133
15	1	14	46	74	1,244
<u>495</u>	<u>437</u>	<u>1,384</u>	<u>2,799</u>	<u>1,082</u>	<u>22,045</u>
72	107	166	734	230	3,064
145	271	963	1,663	870	12,401
9	33	96	285	127	1,515
1	2	7	21	40	556
<u>227</u>	<u>413</u>	<u>1,232</u>	<u>2,703</u>	<u>1,267</u>	<u>17,336</u>
91	139	290	656	438	5,769
-	3	11	5	11	421
<u>91</u>	<u>142</u>	<u>301</u>	<u>661</u>	<u>449</u>	<u>6,190</u>
45	49	168	368	103	2,899
67	33	87	331	148	3,218

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Nov. 1, 1957 Preliminary	Oct. 1, 1957 Revised	Nov. 1, 1956
- thousand pounds -			
<u>L A R D</u> ^{1/}			
Canada	4,015	3,868	2,989
Maritimes	95	129	24
Quebec	655	854	463
Ontario	1,976	1,565	1,740
Manitoba	450	457	169
Saskatchewan	162	154	71
Alberta	536	529	448
British Columbia	141	180	74
<u>E D I B L E T A L L O W</u> ^{1/}			
Canada	4,410	4,531	2,271
Maritimes	9	32	26
Quebec	1,266	1,045	507
Ontario	2,131	2,266	871
Manitoba	283	363	258
Saskatchewan	143	171	137
Alberta	418	444	374
British Columbia	158	210	98
<u>C A N A D A</u>			
	Oct. 1, 1957	Oct. 1, 1956	
- thousand pounds -			
PORK	20,624	21,172	
BEEF	26,357	27,724	
VEAL	6,623	7,237	
MUTTON & LAMB	2,140	1,335	
<u>T O T A L</u>	<u>55,744</u>	<u>57,468</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.

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