

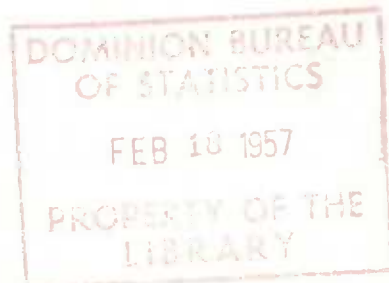
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# STOCKS OF MEAT AND LARD

FEBRUARY, 1957

Memorandum



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

**DOMINION BUREAU OF STATISTICS**

Agriculture Division

Live Stock Section

## 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 stocks held for large packers.

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FEBRUARY 1, 1957

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

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at February 1, 1957 amounted to 68,352,000 lb. as compared with 67,463,000 lb. last month and 88,309,000 lb. a year ago. A summary of stocks at January 1, 1956 by kinds of meat will be found on page 20 of this report. In addition there were 1,765,000 lb. of imported meat. This total consisted of 54,000 lb. of beef and 1,711,000 lb. of mutton and lamb.

COLD STORAGE

Total meat in cold storage at February 1, amounted to 38,800,000 lb. as compared with 41,923,000 lb. last month and 55,414,000 lb. at February 1, 1956. Current frozen holdings included 11,667,000 lb. of pork, 19,905,000 lb. of beef, 3,926,000 lb. of veal and 2,322,000 lb. of mutton and lamb. The remaining 980,000 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 February 1, were 20,431,000 lb. as compared with 17,572,000 lb. a month earlier and 21,413,000 lb. on February 1, 1956. The February 1 stocks consisted of 4,340,000 lb. of pork, 14,290,000 lb. of beef, 841,000 lb. of veal and 390,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 570,000 lb.

CURED AND IN CURE

Stocks of meat, cured and in cure, at February 1, 1957 were 9,121,000 lb. as compared with 7,968,000 lb. and 11,482,000 lb. last month and a year ago respectively. The current total consisted of 8,500,000 lb. of pork, 401,000 lb. of beef and an estimate of 220,000 lb. not classified as to kind.

LARD

The total stocks on February 1, 1957 were 5,438,000 lb. as compared with 4,853,000 lb. on January 1, 1957 and 6,225,000 lb. at February 1, 1956.

EDIBLE TALLOW

Stocks of edible tallow on February 1 were 3,402,000 lb. as compared with 2,376,000 lb. on January 1, 1957 and 3,220,000 lb. at February 1, 1956.

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1/ This report does not include stocks of canned meats. Stocks of these products at December 1, 1956 the latest available data, were 16,784,000 lb. of which 3,489,000 lb. were canned pork products 10,623,000 lb. canned beef and 2,672,000 lb. other canned meat products.

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	5	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	13	11	15
Fore-ends 22/down	3	2	4
Sub-total	<u>21</u>	<u>13</u>	<u>19</u>
Hams & Gammons (a) 20/down	2,547	1,580	5,530
(b) 20/up	252	205	696
Backs (a) Boneless Skinless	984	1,115	2,809
(b) Loins 20/down	275	253	435
(c) Loins 20/up	2	5	8
Bellies (a) 16/down	1,932	1,656	4,986
(b) 16/up	25	50	180
Shoulders (a) 22/down	101	110	125
(b) 22/up	6	10	19
Butts	800	654	3,215
Picnics	911	567	2,134
Tenderloins	175	180	151
Spare Ribs	508	642	842
Trimmings	374	445	1,434
Carcasses and Cuts:			
(a) Regular Hogs	35	27	183
(b) Sows, Rib Backs & Mids.	17	32	46
Unclassified	<u>1,553</u>	<u>1,706</u>	<u>4,159</u>
Sub-total	<u>10,497</u>	<u>9,237</u>	<u>26,952</u>
TOTAL	<u>10,518</u>	<u>9,250</u>	<u>26,971</u>
2. <u>Beef</u>			
(a) Bone in	3,949	4,528	4,223
(b) Boneless	<u>13,418</u>	<u>15,175</u>	<u>12,689</u>
TOTAL	<u>17,367</u>	<u>19,703</u>	<u>16,912</u>
3. <u>Veal</u>			
(a) Bone in	1,859	2,694	1,660
(b) Boneless	<u>1,780</u>	<u>2,485</u>	<u>1,448</u>
TOTAL	<u>3,639</u>	<u>5,179</u>	<u>3,108</u>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	2,241	2,646	3,513
5. <u>Fancy Meats</u>			
(a) Pork	1,149	1,295	1,572
(b) Beef	2,538	3,275	2,830
(c) Veal	287	426	353
(d) Lamb	<u>81</u>	<u>149</u>	<u>155</u>
TOTAL	<u>4,055</u>	<u>5,145</u>	<u>4,910</u>
Reported	37,820		
Estimated	980		
TOTAL MEAT COLD STORAGE	<u>38,800</u>	<u>41,923</u>	<u>55,414</u>



Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	4,340	3,696	5,624
2. Beef	14,290	13,087	14,541
3. Veal	841	519	946
4. Mutton & Lamb	390	270	302
Reported	19,861		
Estimated	570		
TOTAL FRESH	20,431	17,572	21,413
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	2	-	-
Middles	-	-	-
Gammons	17	13	1
Rib Backs	1	1	-
Fore-ends	2	3	-
Sub-total	22	17	1
Hams (a) 20/down	2,881	2,293	3,879
(b) 20/up	23	33	42
Backs	645	543	714
Bellies (a) 16/down	1,680	1,478	1,988
(b) 16/up	24	46	91
Shoulders	11	26	29
Butts, Cottage Rolls	739	667	942
Picnics	935	924	1,070
Dry Salt Meats	108	174	326
Barrelled	725	683	835
Unclassified	707	719	1,159
Sub-total	8,478	7,586	11,075
TOTAL	8,500	7,603	11,076
2. <u>Beef</u>	401	365	406
Reported	8,901		
Estimated	220		
TOTAL CURED AND IN CURE	9,121	7,968	11,482
<u>MEAT SUMMARY</u>			
Cold Storage	38,800	41,923	55,414
Fresh	20,431	17,572	21,413
Cured and In Cure	9,121	7,968	11,482
TOTAL ALL MEAT	68,352	67,463	88,309

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- 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	( 89	( 128	106
(b) 20/up	( 8	( 18	18
Backs (a) Boneless Skinless	8	18	33
(b) Loins 20/down	( 61	39	80
(c) Loins 20/up	( 53	-	3
Bellies (a) 16/down	53	( 158	96
(b) 16/up	-	( 7	7
Shoulders (a) 22/down	9	14	13
(b) 22/up	-	-	-
Butts	9	19	60
Picnics	36	32	54
Tenderloins	1/	1/	3
Spare Ribs	6	5	8
Trimnings	4	1/	35
Carcasses and Cuts:			
(a) Regular Hogs	4	1	1
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	63	84	52
Sub-total	342	498	569
TOTAL	342	498	569
2. <u>Beef</u>			
(a) Bone in	242	431	175
(b) Boneless	249	297	247
TOTAL	491	728	422
3. <u>Veal</u>			
(a) Bone in	48	59	83
(b) Boneless	26	63	49
TOTAL	74	122	132
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	176	332	201
5. <u>Fancy Meats</u>			
(a) Pork	62	90	63
(b) Beef	198	189	113
(c) Veal	11	21	12
(d) Lamb	7	5	10
TOTAL	278	305	198
TOTAL MEAT COLD STORAGE	1,361	1,985	1,522

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

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	210	82	148
2. Beef	261	124	306
3. Veal	25	10	18
4. Mutton & Lamb	35	54	37
<b>TOTAL FRESH</b>	<b>531</b>	<b>270</b>	<b>509</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	1/	1/	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	132	105	182
(b) 20/up	-	-	-
Backs	14	9	17
Bellies (a) 16/down	125	97	167
(b) 16/up	-	-	4
Shoulders	-	-	3
Butts, Cottage Rolls	41	16	46
Picnics	68	58	80
Dry Salt Meats	-	-	3
Barrelled	56	57	58
Unclassified	26	21	33
Sub-total	462	363	593
<b>TOTAL</b>	<b>462</b>	<b>363</b>	<b>593</b>
2. <u>Beef</u>	53	56	47
<b>TOTAL CURED AND IN CURE</b>	<b>515</b>	<b>419</b>	<b>640</b>
<u>MEAT SUMMARY</u>			
Cold Storage	1,361	1,985	1,522
Fresh	531	270	509
Cured and In Cure	515	419	640
<b>TOTAL MEAT</b>	<b>2,407</b>	<b>2,674</b>	<b>2,671</b>

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	-	-
Fore-ends 22/down	1/	1/	4
Sub-total	-	-	4
Hams & Gammons (a) 20/down	802	471	1,758
(b) 20/up	23	16	162
Backs (a) Boneless Skinless	171	150	430
(b) Loins 20/down	37	43	49
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	413	( 303	1,703
(b) 16/up	-	)	21
Shoulders (a) 22/down	51	54	49
(b) 22/up	-	-	1
Butts	284	115	777
Picnics	194	105	627
Tenderloins	26	27	19
Spare Ribs	27	25	75
Trimnings	44	75	303
Carcasses and Cuts:			
(a) Regular Hogs	( 32	( 35	142
(b) Sows, Rib Backs & Mids.	(	)	23
Unclassified	741	847	1,389
Sub-total	2,845	2,266	7,529
TOTAL	2,845	2,266	7,533
2. <u>Beef</u>			
(a) Bone in	1,065	1,198	1,219
(b) Boneless	4,263	4,536	4,694
TOTAL	5,328	5,734	5,913
3. <u>Veal</u>			
(a) Bone in	914	1,377	848
(b) Boneless	1,111	1,529	674
TOTAL	2,025	2,906	1,522
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	1,026	1,072	1,243
5. <u>Fancy Meats</u>			
(a) Pork	191	193	316
(b) Beef	368	478	473
(c) Veal	112	151	167
(d) Lamb	33	77	79
TOTAL	704	899	1,035
Reported	11,928		
Estimated	80		
TOTAL MEAT COLD STORAGE	12,008	12,877	17,246

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



Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	943	538	1,227
2. Beef	3,157	2,670	2,871
3. Veal	314	164	321
4. Mutton & Lamb	91	50	47
<u>TOTAL FRESH</u>	<u>4,505</u>	<u>3,422</u>	<u>4,466</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	<u>1/</u>	<u>1/</u>	-
Rib Backs	-	-	-
Fore-ends	<u>1/</u>	<u>1/</u>	-
Sub-total	-	-	-
Hams (a) 20/down	(542	(338	657
(b) 20/up	(	(	7
Backs	83	65	119
Bellies (a) 16/down	287	196	223
(b) 16/up	-	-	9
Shoulders	7	25	22
Butts, Cottage Rolls	261	202	343
Picnics	299	245	364
Dry Salt Meats	6	30	8
Barrelled	452	340	490
Unclassified	381	266	594
Sub-total	<u>2,318</u>	<u>1,707</u>	<u>2,836</u>
<u>TOTAL</u>	<u>2,318</u>	<u>1,707</u>	<u>2,836</u>
2. <u>Beef</u>	135	116	99
<u>TOTAL CURED AND IN CURE</u>	<u>2,453</u>	<u>1,823</u>	<u>2,935</u>
<u>MEAT SUMMARY</u>			
Cold Storage	12,008	12,877	17,246
Fresh	4,505	3,422	4,466
Cured and In Cure	2,453	1,823	2,935
<u>TOTAL MEAT</u>	<u>18,966</u>	<u>18,122</u>	<u>24,647</u>

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	4	-	3
Fore-ends 22/down	-	-	-
Sub-total	<u>4</u>	<u>-</u>	<u>3</u>
Hams & Gammons (a) 20/down	586	337	1,923
(b) 20/up	85	56	150
Backs (a) Boneless Skinless	480	459	1,437
(b) Loins 20/down	21	16	48
(c) Loins 20/up	1	3	-
Bellies (a) 16/down	( 452	332	778
(b) 16/up	(	7	68
Shoulders (a) 22/down	29	24	17
(b) 22/up	6	10	17
Butts	205	201	835
Picnics	179	97	592
Tenderloins	74	68	44
Spare Ribs	169	250	269
Trimnings	129	121	436
Carcasses and Cuts:			
(a) Regular Hogs	( 8	( 6	11
(b) Sows, Rib Backs & Mids.	(	(	10
Unclassified	164	212	547
Sub-total	<u>2,588</u>	<u>2,199</u>	<u>7,182</u>
TOTAL	<u>2,592</u>	<u>2,199</u>	<u>7,185</u>
2. <u>Beef</u>			
(a) Bone in	389	545	685
(b) Boneless	<u>4,616</u>	<u>4,798</u>	<u>3,694</u>
TOTAL	<u>5,005</u>	<u>5,343</u>	<u>4,379</u>
3. <u>Veal</u>			
(a) Bone in	137	142	56
(b) Boneless	<u>357</u>	<u>494</u>	<u>345</u>
TOTAL	<u>494</u>	<u>636</u>	<u>401</u>
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	438	432	1,323
5. <u>Fancy Meats</u>			
(a) Pork	229	262	432
(b) Beef	548	583	807
(c) Veal	16	31	25
(d) Lamb	<u>15</u>	<u>32</u>	<u>37</u>
TOTAL	<u>808</u>	<u>908</u>	<u>1,301</u>
Reported	9,337		
Estimated	80		
TOTAL MEAT COLD STORAGE	<u>9,417</u>	<u>9,518</u>	<u>14,589</u>

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,615	1,274	1,720
2. Beef	5,491	4,541	5,186
3. Veal	174	117	162
4. Mutton & Lamb	118	103	103
Reported	7,398		
Estimated	80		
<b>TOTAL FRESH</b>	<b>7,478</b>	<b>6,035</b>	<b>7,171</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	1
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	1
Hams (a) 20/down	1,270	852	1,571
(b) 20/up	4	9	6
Backs	347	294	328
Bellies (a) 16/down	667	582	710
(b) 16/up	2	14	13
Shoulders	3	1	1
Butts, Cottage Rolls	280	283	323
Picnics	334	317	282
Dry Salt Meats	43	75	192
Barrelled	165	227	195
Unclassified	252	350	382
Sub-total	3,367	3,004	4,003
<b>TOTAL</b>	<b>3,367</b>	<b>3,004</b>	<b>4,004</b>
2. <u>Beef</u>	147	134	166
Reported	3,514		
Estimated	40		
<b>TOTAL CURED AND IN CURE</b>	<b>3,554</b>	<b>3,138</b>	<b>4,170</b>
<u>MEAT SUMMARY</u>			
Cold Storage	9,417	9,518	14,589
Fresh	7,478	6,035	7,171
Cured and In Cure	3,554	3,138	4,170
<b>TOTAL MEAT</b>	<b>20,449</b>	<b>18,691</b>	<b>25,930</b>

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

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	12
Fore-ends 22/down	-	-	-
Sub-total	-	-	12
Hams & Gammons (a) 20/down	289	144	305
(b) 20/up	41	43	62
Backs (a) Boneless Skinless	76	61	160
(b) Loins 20/down	60	( 63	106
(c) Loins 20/up	-	(	3
Bellies (a) 16/down	( 328	( 125	645
(b) 16/up	(	(	4
Shoulders (a) 22/down	3	5	25
(b) 22/up	-	-	-
Butts	45	42	168
Picnics	99	50	147
Tenderloins	13	30	23
Spare Ribs	85	114	62
Trimminga	40	20	102
Carcasses and Cuts:			
(a) Regular Hogs	( 4	( 11	20
(b) Sows, Rib Backs & Mids.	(	(	10
Unclassified	116	141	191
Sub-total	1,199	849	2,033
TOTAL	1,199	849	2,045
2. <u>Beef</u>			
(a) Bone in	1,149	1,257	699
(b) Boneless	2,073	2,450	1,475
TOTAL	3,222	3,707	2,174
3. <u>Veal</u>			
(a) Bone in	101	161	106
(b) Boneless	119	234	176
TOTAL	220	395	282
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	172	232	306
5. <u>Fancy Meats</u>			
(a) Pork	159	188	99
(b) Beef	433	688	422
(c) Veal	36	60	52
(d) Lamb	11	18	13
TOTAL	639	954	586
<hr/>			
TOTAL MEAT COLD STORAGE	5,452	6,137	5,393

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



Kind and Classification	Feb. 1, 1957	Jan. 1, 1957	Feb. 1, 1956
	Preliminary	Revised	
- thousand pounds -			
<u>FRESH (Not Frozen)</u>			
(Incl. Fancy Meats)			
1. Pork	404	541	499
2. Beef	1,950	1,748	1,907
3. Veal	99	99	125
4. Mutton & Lamb	32	15	25
<b>TOTAL FRESH</b>	<b>2,485</b>	<b>2,403</b>	<b>2,556</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	1/	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	300	322	401
(b) 20/up	10	13	5
Backs	41	31	51
Bellies (a) 16/down	(	(	239
(b) 16/up	190	174	35
Shoulders	-	-	-
Butts, Cottage Rolls	23	23	25
Picnics	74	115	134
Dry Salt Meats	23	30	27
Barrelled	1/	1/	45
Unclassified	56	65	63
Sub-total	717	773	1,025
<b>TOTAL</b>	<b>717</b>	<b>773</b>	<b>1,025</b>
2. <u>Beef</u>	42	45	67
<b>TOTAL CURED AND IN CURE</b>	<b>759</b>	<b>818</b>	<b>1,092</b>
<u>MEAT SUMMARY</u>			
Cold Storage	5,452	6,137	5,393
Fresh	2,485	2,403	2,556
Cured and In Cure	759	818	1,092
<b>TOTAL MEAT</b>	<b>8,696</b>	<b>9,358</b>	<b>9,041</b>

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- 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	153	137	133
(b) 20/up	12	10	35
Backs (a) Boneless Skinless	43	197	57
(b) Loins 20/down	22	28	63
(c) Loins 20/up	-	-	1
Bellies (a) 16/down	168	235	311
(b) 16/up	5	-	16
Shoulders (a) 22/down	1/	-	1
(b) 22/up	-	-	-
Butts	43	77	233
Picnics	60	86	103
Tenderloins	16	22	11
Spare Ribs	37	73	90
Trimnings	39	43	118
Carcasses and Cuts:			
(a) Regular Hogs	-	1/	-
(b) Sows, Rib Backs & Mids.	-	-	3
Unclassified	172	184	236
Sub-total	770	1,092	1,411
TOTAL	770	1,092	1,411
2. <u>Beef</u>			
(a) Bone in	469	445	190
(b) Boneless	613	605	513
TOTAL	1,082	1,050	703
3. <u>Veal</u>			
(a) Bone in	149	175	97
(b) Boneless	33	38	18
TOTAL	182	213	115
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	44	74	18
5. <u>Fancy Meats</u>			
(a) Pork	72	129	134
(b) Beef	275	271	237
(c) Veal	34	35	9
(d) Lamb	4	4	2
TOTAL	385	439	382

TOTAL MEAT COLD STORAGE	2,463	2,868	2,629
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1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	208	383	329
2. Beef	624	461	478
3. Veal	30	22	25
4. Mutton & Lamb	2	4	2
 TOTAL FRESH	 864	 870	 834
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	91	80	148
(b) 20/up	2	4	14
Backs	15	14	19
Bellies (a) 16/down	74	( 79	76
(b) 16/up	3	(	4
Shoulders	1/	-	-
Butts, Cottage Rolls	13	20	20
Picnics	34	41	39
Dry Salt Meats	6	5	7
Barrelled	1/	1/	3
Unclassified	15	19	16
Sub-total	253	262	346
 TOTAL	 253	 262	 346
2. <u>Beef</u>	5	2	-
 TOTAL CURED AND IN CURE	 258	 264	 346
<u>MEAT SUMMARY</u>			
Cold Storage	2,463	2,868	2,629
Fresh	864	870	834
Cured and In Cure	258	264	346
 TOTAL MEAT	 3,585	 4,002	 3,809

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- 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	542	372	857
(b) 20/up	75	50	235
Backs (a) Boneless Skinless	182	228	466
(b) Loins 20/down	57	43	47
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	403	405	721
(b) 16/up	12	37	46
Shoulders (a) 22/down	6	12	19
(b) 22/up	-	-	1
Butts	211	197	664
Picnics	330	188	459
Tenderloins	35	26	37
Spare Ribs	117	92	229
Trimnings	99	158	222
Carcasses and Cuts:			
(a) Regular Hogs	(3	-	6
(b) Sows, Rib Backs & Mids.	(	1/	-
Unclassified	156	132	906
Sub-total	2,228	1,940	4,915
TOTAL	2,228	1,940	4,915
2. <u>Beef</u>			
(a) Bone in	417	401	731
(b) Boneless	1,044	1,348	999
TOTAL	1,461	1,749	1,730
3. <u>Veal</u>			
(a) Bone in	223	416	294
(b) Boneless	64	86	115
TOTAL	287	502	409
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	100	114	179
5. <u>Fancy Meats</u>			
(a) Pork	379	380	324
(b) Beef	597	748	496
(c) Veal	50	71	68
(d) Lamb	7	6	8
TOTAL	1,033	1,205	896
Reported	5,109		
Estimated	250		
TOTAL MEAT COLD STORAGE	5,359	5,510	8,129

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



Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	811	772	1,309
2. Beef	1,887	2,507	2,623
3. Veal	157	86	216
4. Mutton & Lamb	71	32	40
Reported	2,926		
Estimated	290		
TOTAL FRESH	3,216	3,397	4,188
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(405	497	674
(b) 20/up	(405	4	5
Backs	101	84	94
Bellies (a) 16/down	237	224	365
(b) 16/up	4	11	26
Shoulders	-	-	3
Butts, Cottage Rolls	71	71	62
Picnics	107	126	125
Dry Salt Meats	27	23	75
Barrelled	30	24	41
Unclassified	12	21	22
Sub-total	994	1,085	1,492
TOTAL	994	1,085	1,492
2. <u>Beef</u>	14	8	9
Reported	1,008		
Estimated	90		
TOTAL CURED AND IN CURE	1,098	1,093	1,501
<u>MEAT SUMMARY</u>			
Cold Storage	5,359	5,510	8,129
Fresh	3,216	3,397	4,188
Cured and In Cure	1,098	1,093	1,501
TOTAL MEAT	9,673	10,000	13,818

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- 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	(102	16	448
(b) 20/up	(	5	34
Backs (a) Boneless Skinless	24	2	226
(b) Loins 20/down	18	(23	42
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	123	104	732
(b) 16/up	-	-	18
Shoulders (a) 22/down	2	1	1
(b) 22/up	-	-	-
Butts	3	3	478
Picnics	13	9	152
Tenderloins	9	5	14
Spare Ribs	67	83	109
Trimmings	19	19	218
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	3
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	162	136	838
Sub-total	542	406	3,313
TOTAL	542	406	3,313
2. <u>Beef</u>			
(a) Bone in	218	251	524
(b) Boneless	560	1,141	1,067
TOTAL	778	1,392	1,591
3. <u>Veal</u>			
(a) Bone in	287	364	176
(b) Boneless	70	41	71
TOTAL	357	405	247
4. <u>Mutton &amp; Lamb</u>			
Carcasses and Cuts	285	390	243
5. <u>Fancy Meats</u>			
(a) Pork	57	53	204
(b) Beef	119	318	282
(c) Veal	28	57	20
(d) Lamb	4	7	6
TOTAL	208	435	512
Reported	2,170		
Estimated	570		
TOTAL MEAT COLD STORAGE	2,740	3,028	5,906

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 - FEBRUARY 1, 1957 - BRITISH COLUMBIA 17.

Kind and Classification	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	149	106	392
2. Beef	920	1,036	1,170
3. Veal	42	21	79
4. Mutton & Lamb	41	12	48
Reported	1,152		
Estimated	200		
TOTAL	1,352	1,175	1,689

CURED AND IN CURE

1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	(148	(102	246
(b) 20/up	)	)	5
Backs	44	46	86
Bellies (a) 16/down	115	147	208
(b) 16/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	50	52	123
Picnics	19	22	46
Dry Salt Meats	3	11	14
Barrelled	-	1/	3
Unclassified	10	29	49
Sub-total	389	409	780
TOTAL	389	409	780
2. <u>Beef</u>	5	4	18
Reported	394		
Estimated	90		
TOTAL CURED AND IN CURE	484	413	798

MEAT SUMMARY

Cold Storage	2,740	3,028	5,906
Fresh	1,352	1,175	1,689
Cured and In Cure	484	413	798
TOTAL MEAT	4,576	4,616	8,393

	Montreal	Quebec	Toronto	Winnipeg
- thousand pounds -				
<u>COLD STORAGE</u>				
(Frozen, Including Fancy Meats)				
Pork	2,024	642	1,098	1,311
Beef	4,490	818	4,172	3,607
Veal	1,616	429	340	232
Mutton & Lamb	847	181	332	181
TOTAL	8,977	2,070	5,942	5,331
<u>FRESH</u>				
(Not Frozen, Incl. Fancy Meats)				
Pork	697	68	610	385
Beef	2,359	376	4,052	1,874
Veal	207	81	102	96
Mutton & Lamb	79	8	105	30
TOTAL	3,342	533	4,869	2,385
<u>CURED AND IN CURE</u>				
Pork	1,553	397	1,582	651
Beef	133	-	122	41
TOTAL	1,686	397	1,704	692
<u>Lard</u>	629	82	2,172	543
<u>Tallow</u>	523	8	965	358

1/ Including New Westminster

N.B.

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



Regina	Saskatoon	Calgary	Edmonton	Vancouver 1/	Total 9 Cities
- thousand pounds -					
392	175	641	1,966	578	8,827
390	369	834	1,221	863	16,764
62	62	154	183	375	3,453
14	6	70	36	245	1,912
<u>858</u>	<u>612</u>	<u>1,699</u>	<u>3,406</u>	<u>2,061</u>	<u>30,956</u>
99	100	198	612	140	2,909
182	242	588	1,299	865	11,837
15	9	47	110	41	708
-	2	15	56	35	330
<u>296</u>	<u>353</u>	<u>848</u>	<u>2,077</u>	<u>1,081</u>	<u>15,784</u>
47	117	277	717	366	5,707
1	1	7	6	5	316
<u>48</u>	<u>118</u>	<u>284</u>	<u>723</u>	<u>371</u>	<u>6,023</u>
93	69	265	419	128	4,400
14	9	277	334	139	2,627

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	Feb. 1, 1957 Preliminary	Jan. 1, 1957 Revised	Feb. 1, 1956
- thousand pounds -			
<u>L A R D 1/</u>			
<u>Canada</u>	<u>5,438</u>	<u>4,853</u>	<u>6,225</u>
Maritimes	64	64	82
Quebec	740	670	767
Ontario	2,912	2,288	3,447
Manitoba	638	881	671
Saskatchewan	244	294	223
Alberta	684	542	771
British Columbia	156	114	264

EDIBLE TALLOW 1/

<u>Canada</u>	<u>3,402</u>	<u>2,376</u>	<u>3,220</u>
Maritimes	26	14	7
Quebec	588	351	685
Ontario	1,635	1,196	1,667
Manitoba	367	189	222
Saskatchewan	26	104	168
Alberta	611	377	311
British Columbia	149	145	160

C A N A D A

Jan. 1, 1957      Jan. 1, 1956  
- thousand pounds -

PORK	21,844	36,626
BEEF	36,430	32,407
VEAL	6,124	5,045
MUTTON & LAMB	3,065	3,909

T O T A L

67,463	77,987
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1/ Manufacturers' stocks as reported to the Animal Products Section, Census of Industry Division plus Wholesale and other storage stocks as reported to Cold Storage Unit, Agriculture Division.



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