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# STOCKS OF

# MEAT AND LARD

JUNE, 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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			Winnipeg	1.0	18
			Regina, Saskatoon, Calgary, Edmonton, Vancouver	17	19
19	19		Lard & Edible Tallow - Canada	19	20
Summar	у о	f Nea	t Stocks - Canada	10	20

#### JUNE 1, 1957

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

### COLD STORAGE

Total meat in cold storage at June 1, amounted to 38,942,000 lb. as compared with 38,967,000 lb. last month and 57,201,000 lb. at June 1, 1956. Current frozen holdings included 20,616,000 lb. of pork, 11,692,000 lb. of beef, 4,097,000 lb. of veal and 1,247,000 lb. of mutton and lamb. The remaining 1,290,000 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 June 1, were 18,493,000 lb. as compared with 19,721,000 lb. a month earlier and 19,040,000 lb. on June 1, 1956. The June 1 stocks consisted of 3,921,000 lb. of pork, 12,335,000 lb. of beef, 1,346,000 lb. of veal and 111,000 lb. mutton and lamb. Estimated stocks for outstanding firms amounted to 780,000 lb.

#### CURED AND IN CURE

Stocks of meat, cured and in cure, at June 1, 1957 were 9,693,000 lb. as compared with 9,808,000 lb. and 13,304,000 lb. last month and a year ago respectively. The current total consisted of 8,911,000 lb. of pork, 342,000 lb. of beef and an estimate of 440,000 lb. not classified as to kind.

#### TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at June 1, 1957 amounted to 67,128,000 lb. as compared with 68,496,000 lb. last month and 89,545,000 lb. a year ago. A summary of stocks at May 1, 1956 by kinds of meat will be found on page 20 of this report. In addition there were 2,333,000 lb. of imported meat. This total consisted of 20,000 lb. of pork, 111,000 lb. of beef and 2,202,000 lb. of mutton and lamb.

#### LARD

The total stocks on June 1, 1957 were 5,912,000 lb. as compared with 7,330,000 lb. on May 1, 1957 and 10,094,000 lb. at June 1, 1956.

#### EDIBLE TALLOW

Stocks of edible tallow on June 1 were 5,618,000 lb. as compared with 5,694,000 lb. on May 1, 1957 and 6,262,000 lb. at June 1, 1956.

<sup>1/</sup> This report does not include stocks of canned meats. Stocks of these products at April 1, 1957 the latest available data, were 28,532,000 lb. of which 9,665,000 lb. were canned pork products, 16,343,000 lb. canned beef and 2,524,000 lb. other canned meat products.

Kind and Classification		June 1, 1957	May 1, 1957	June 1, 1956
		Preliminary	Revised	
OLD STORAGE (Frozen)			thousand pounds	-
. Pork				
Wiltshires		_	_	6.
Middles 36/down		-	contr	cate
Rib Backs 20/down		11	16	17
Fore-ends 22/down		3	_	7
Sub-total		14	16	30
Hams & Gammons (a)		4,240	4,472	7,589
	20/up	425	294	672
Backs (a) Boneless		1,855	2,023	3,862
(b) Loins 20/	down	324	441	500
(c) Loins 20/		8	2	5
Bellies (a) 16/down		4,251	4,796	7,562
(b) 16/up		195	153	286
Shoulders (a) 22/dc	wn	87	79	240
(b) 22/ur		13	11	17
Butts		2,042	1,713	3,599
Picnics		1,543	1,110	2,871
Tenderloins		178	221	191
		693	711	865
Spare Ribs				
Trimmings		1,028	885	1,948
Carcasses and Cuts:		110	4.4	3 (7.0)
(a) Regular Hogs		118	44	137
(b) Sows, Rib Bac	eks & Mids.	13	36	111
Unclassified		2,338	2,436	3,547
Sub-total		19,351	19,427	34,002
	TOTAL	19,365	19,443	34,032
2. Beef	~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~			
(a) Bone in		4,125	4,072	3,240
(b) Boneless		5,796	7,880	9,592
(a) Polleress	TOTAL	9,921	11,952	12,832
3. Veal	TOTAT	0 9 0 000	and g debt	10,000
(a) Bone in		2,090	1,378	2,010
(b) Boneless		1,632	1,214	1,941
(n) policios	TOTAL	3,722	2,592	3,951
4. Mutton & Lamb	IO IAL	0 9 1 10 20	and a second	0,002
Carcasses and Cuts		1,225	1,235	1,804
		1,000	7,000	1,004
5. Fancy Meats		1 251	7 72 1 7	1 574
(a) Pork		1,251	1,311	1,534
(b) Beef		1,771	2,153	2,564
(c) Veal		375	240	443
(d) Lamb		22	41	41
	TOTAL	3,419	3,745	4,582
Reported		37,652		
_		1,290		
Estimated		all g for J ()		

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
	rei .	· thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	3,921	5,211	5,448
2. Beef	12,335	12,756	11,950
3. Veal	1,346	1,641	1,484
4. Mutton & Lamb	111	113	158
Reported	17,713		
Estimated	780		
TOTAL FRESH	18,493	19,721	19,040
CURED AND IN CURE			
l. Pork Wiltshires			
Middles	der	9	~
Gammons	3	2 2	9
Rib Backs	2	6	2
Fore-ends		4	3
Sub-total	9	14	<u>3</u>
Home (a) 20/days	0 66	0.010	
Hams (a) 20/down (b) 20/up	2,794	2,919	4,500
Backs	40 761	7 <b>3</b> 590	46
Bellies (a) 16/down	1,731	1,763	704 2,363
(b) 16/up	77	51	117
Shoulders	4	19	26
Butts, Cottage Rolls	746	889	1,299
Picnica	907	851	1,330
Dry Salt Meats	152	158	207
Barrelled	687	951	896
Unclassified	1,003	1,222	1,193
Sub-total	8,902	9,486	12,681
TOTAL	8,911	9,500	12,686
2. Beef	342	308	618
Reported	9,253		
Estimated	440		
TOTAL CURED AND IN CURE	9,693	9,808	13,304
MEAT SUMMARY			
Cold Storage	38,942	38,967	57,201
Fresh	18,493	19,721	19,040
Cured and In Cure	9,693	9,808	13,304
POTAL ALL MEAT	67,128	68,496	89,545
process recognised the Mindestelland of Education to the	01,100	40, 770	00,010

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
	the second section of the second	- thousand pounds	
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	_	cate	400
Middles 36/down		ell®	
Rib Backs 20/down	402	1/	
Fore-ends 22/down	o <del>∞</del>	-	
Sub-total	emilgrap and effective to	do	
Hams & Gammons (a) 20/down	(180	(134	172
(b) 20/up	(180	(101	33
Backs (a) Boneless Skinless	1/	1/	50
(b) Loins 20/down	(26	<u>1</u> / 65	27
(c) Loins 20/up	(20	un	. 2
Bellies (a) 16/down	(254	(100	223
(b) 16/up	174	152	15
Shoulders (a) 22/down	17	8	19
(b) 22/up			122
Butts	75	47	38
Picnics	75	26	80
Tenderloins	4	5	1
Spare Ribs	22	23	35
Trimmings	72	77	58
Carcasses and Cuts:	/ ~		
(a) Regular Hogs	1/	2	9
(b) Sows, Rib Backs & Mids.	100		2
Unclassified	86	54	67
Sub-total	731	593	831
Jub-total			
TOTAL	731	593	831
2. Beef			
(a) Bone in	229	204	316
(b) Boneless	104	170	208
TOTAL	333	374	524
. Veal			
(a) Bone in	55	30	64
(b) Boneless	29	9	13
TOTAL	84	39	77
. Mutton & Lamb			7.40
Carcasses and Cuts	50	90	192
Fancy Meats			
(a) Pork	74	63	32
(b) Beef	140	157	273
(c) Veal	3	4	12
(d) Lamb	2	5	5
TOTAL	219	229	322
Reported	1,417		
Estimated	20		
TOTAL MEAT COLD STORAGE	1,437	1,325	1,946

<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	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
		thousand pounds	ets
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	189	199	1.34
2. Beef	271	295	262
3. Veal	26	11	17
4. Mutton & Lamb	9	34	46
Reported	495		
Estimated	30		
TOTAL FRESH	525	539	459
CURED AND IN CURE		The state of the s	
l. Pork			
Wiltshires	€	-	-
Middles	40	-	-
Ganmons Rib Backs		-	-
Fore-ends	1	1/	-
Sub-total			3
Hams (a) 20/down	80	121	139
(b) 20/up	corp.	607	-
Backs	8	9	18
Bellies (a) 16/down	103	121	206
(b) 16/up	em-	_	11
Shoulders	THE	-	-
Butts, Cottage Rolls	32	45	75:
Picnics	38	56	97
Dry Salt Meats	1/	-	3
Barrelled	89	79	60
Unclassified	28	35	38
Sub-total	378	466	647
TOTAL	378	466	650
Beef	13	69	53
Reported	391		
Estimated	60		
POTAL CURED AND IN CURE	451	535	703
EAT SUMMARY			
Cold Storage	1,437	1,325	1,946
Fresh	525	539	459
Cured and In Cure	451	535	703
COTAL MEAT	2,413	2,399	3,108
and the state of t	2,410	2,077	0,100

Mind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
		- thousand pounds -	
OLD STORACE (Frozen)			
. Pork			
Wiltshires	-	400	vide
	-		
Middles 36/down			
Rib Backs 20/down	3 /	-	2 10 10 10
Fore-ends 22/down		-	7
Sub-total	-		-/
Hams & Gammons (a) 20/down	1,646	1,740	2,646
(b) 20/up	50	38	93
Backs (a) Boneless Skinless	506	572	571
(b) Loins 20/down	70	83	50
(c) Loins 20/up	_	403	-
Bellies (a) 16/down	990	1	2,316
		1,380	18
(b) 16/up		200	121
Shoulders (a) 22/down	31	27	
(b) 22/up	-		2 -00
Butts	588	500	1,089
Picnics	412	265	1,031
Tenderloins	10	36	34
Spare Ribs	35	32	24
Trimmings	174	253	287
Carcasses and Cuts:			
(a) Regular Hogs	1/	34	100
	=	22	56
(b) Sows, Rib Backs & Mids.	842	948	1,485
Unclassified	5,354	5,930	9,921
Sub-total	0,004	5,950	5,361
TOTAL	5,354	5,930	9,928
. Beef			
(a) Bone in	1,136	903	770
(b) Boneless	2,166	2.597	3,212
TOTAL	3,302	2,597 3,500	3,982
. Veal			•
(a) Bone in	1,830	990	1,630
(b) Boneless	1,134	798	1,322
(b) Boneress	2,964	1,788	2,952
	N DUT	2,.00	, , , ,
. Mutton & Lamb	473	483	604
Carcasses and Cuts	4/0	100	001
· Fancy Meats	050	709	970
(a) Pork	252	302	238
(b) Beef	255	274	339
(c) Veal	203	133	274
(d) Lamb	10	21	14
TOTAL	720	730	865
Reported	12,813		
Stimated	600		
COTAL MEAT COLD STORAGE	13,413	12,431	18,331

<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	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 195
STATEMENT / BLock Discount	-	thousand pounds	-
FRESH (Not Frozen) (Incl. Fancy Meats)			
Damle	007		
l. Pork Beef	271 2,386	720	910
3. Veal	597	2,613 835	2,690
4. Mutton & Lamb	21	7	49
Reported	3,275		
Estimated	180		
COTAL FRESH	3,455	4,175	4,495
CURED AND IN CURE			
Pork			
Wiltshires	dille	eso.	-
Middles			400
Gammons Fib. Books	1/ 1/ 1/	1/	1
Rib Backs Fore-ends	1	1	cate
Sub-total	<u>/</u>		1
Hams (a) 20/down	(	529	878
(b) 20/up	647	43	12
Backs	116	57	129
Bellies (a) 16/down	(312	238	305
(b) 16/up	(010	(	2
Shoulders		1/	6
Butts, Cottage Rolls Picnics	241	237	361
Dry Salt Meats	282 6	172	329
Barrelled	347	40 609	11
Unclassified	484	728	490 4 <b>9</b> 0
Sub-total	2,435	2,653	3,013
TOTAL	2,435	2,653	3,014
Beef	89	61	167
Reported	2,524		
Istimated	220		
POTAL CURED AND IN CURE	2,744	2,714	3,181
EAT SUMMARY			
Cold Storage	13,413	12,431	18,331
Fresh	3,455	4,175	4,495
Cured and In Cure	2,744	2,714	3,181
TOTAL LEAT	19,612	19,320	26,007

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
		thousand pounds -	
COLD STORAGE (Frozen)			
Domin			
l. Pork			C
Wiltshires	-	-	6
Middles 36/down	2 /	2 /	-
Rib Backs 20/down	7	1	5
Fore-ends 22/down		-	
Sub-total	-	<b>(E)</b>	11
Hams & Cammons (a) 20/down	1,038	1,003	2,178
(b) 20/up	68	96	195
Backs (a) Boneless Skinless	580	731	1,588
(b) Loins 20/down	/	46	83
(c) Loins 20/up	25	±0	-
Bellies (a) 16/down	895	1,078	2,087
(b) 16/up	107	99	144
Shoulders (a) 22/down	1	,	59
(b) 22/up	27	41	17
Butts	634	398	980
Picnics	392	246	
	63		645
Tenderloins		88	18
Spare Ribs	191	272	149
Trimmings	202	264	608
Carcasses and Cuts:			7.0
(a) Regular Hogs	3.0	6	10
(b) Sows, Rib Backs & Mids.	13	8	43
Unclassified	573	553	597
Sub-total	4,808	4,929	9,401
TOTAL	4,808	4,929	9,412
. Beef			
(a) Bone in	916	895	723
(b) Boneless	2,319	2,950	
TOTAL	3,235	3,845	3,682 4,405
. Veal	, , , , ,	-,	.,
(a) Bone in	14	18	121
(b) Boneless	358	265	395
TOTAL	372	283	516
. Mutton & Lamb			
Carcasses and Cuts	413	207	353
. Fancy Meets	~		
(a) Pork	318	351	405
(b) Beef	428	574	646
(c) Veal	80	15	34
(d) Lamb	2	1	10
TOTAL	828	941	1,095
Reported	9,656		
Sstimated	200		
FOTAL MEAT COLD STORAGE	9,856	10,205	15,781

<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	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
and the second s		thousand pounds -	*
FRESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	1,401	2,070	1,687
2. Beef	4,756	4,689	4,464
3. Veal	324	250	243
4. Mutton & Lamb	59	46	32
Reported	6,540		
Estimated	230		
TOTAL FRESH	6,770	7,055	6,426
CURED AND IN CURE			
l. Pork			
Wiltshires	-	-	anno
Middles	40	_	_
Gammons	6000	OME	1
Rib Backs	retro	anto	_
Fore-ends Sub-total	TOP TOTAL CONTROL OF THE CONTROL OF T		1
Hams (a) 20/down	1,271	1,337	1,993
(b) 20/up	2	3	5
Backs	437	307	284
Bellies (a) 16/down	738	706	878
(b) 16/up	12	6	12
Shoulders	4	2	20
Butts, Cottage Rolls	260	393	425
Picnics	281	293	434
Dry Salt Meats	64	49	114
Barrelled	223	240	274
Unclassified	379	384	534
Sub-total	3,671	3,720	4,973
TOPAL	3,671	3,720	4,974
Beef	143	146	341
Reported	3,814		
Estimated	50		
TOTAL CURED AND IN CURE	3,864	3,866	5,315
YEAT SUMMARY			
Cold Storage	9,856	10,205	15,781
Fresh	6,770	7,055	6,426
Cured and In Cure	3,864	3,866	5,315
TOTAL MEAT	20,490	21,126	27,522

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
		- thousand pounds	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	-	core	-
Middles 36/down	-	***	-
Rib Backs 20/down	1/	1/	12
Fore-ends 22/down		_	-
Sub-total	constituting and proposition to	-	12
Hams & Gammons (a) 20/down	386	234	523
(b) 20/up	45	39	78
	46	36	186
Backs (a) Boneless Skinless	/	(	45
(b) Loins 20/down	50	108	3
(c) Loins 20/up			749
Bellies (a) 16/down	495	537	21
(b) 16/up	1	4	16
Shoulders (a) 22/down	4	*±	
(b) 22/up	300	51	200
Butts	108	44	<b>33</b> 5
Picnics	176	20	12
Tenderloins	19	87	150
Spare Ribs	90	53	67
Trimmings	109	55	07
Carcasses and Cuts:		1	3 17
(a) Regular Hogs	_	, 6	13
(b) Sows, Rib Backs & Mids.	200	242	5
Unclassified	167	241	310
Sub-total	1,695	1,460	2,713
TOTAL	1,695	1,460	2,725
2. Beef	422	601	208
(a) Bone in (b) Boneless	578	906	730
TOTAL	1,000	1,507	938
	1,000	19.201	300
3. Veal (a) Bone in	13	19	24
(b) Boneless	38	39	73
TOTAL	51	58	97
4. Mutton & Lamb	~		0.1
Carcasses and Cuts	65	101	101
5. Fancy Meats			
(a) Pork	121	98	146
(b) Beef	421	434	263
(c) Veal	39	30	34
(d) Lamb	3	4	5.
TOTAL	584	566	448

TOTAL MEAT COLD STORAGE 3,395 3,692 4,309

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

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
	-	thousand pounds	44
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	228	380	569
2. Beef	1,836	1,726	1,457
3. Veal	184	207	204
4. Mutton & Lamb	2	1	204
To Medocii or Polito	~	-	₩
Reported	2,250		
Estimated	60		
TOTAL FRESH	2,310	2,314	2,232
CURED AND IN CURE			
l. Pork			
Wiltshires	-	- (	-
Middles	-	1/	-
Gammons Fib. Basks		Name of the last o	-
Rib Backs	-	colle	-
Fore-ends	Charles Control of Control		
Sub-total	No.	No.	-
Hams (a) 20/down	167	165	361
(b) 20/up	18	17	21
Backs	33	37	43
Bellies (a) 16/down	1	1	236
(b) 16/up	176	217	52
Shoulders	-	1/	-
Butts, Cottage Rolls	23	15	50
Picnics	116	116	141
Dry Salt Meats	26	13	26
Barrelled	1/	1/	37
Unclassified	41	53	68
Sub-total	600	633	1,035
7707147		405	
TOTAL	600	633	1,035
2. Beef	60	8	31
TOTAL CITY AND THE CITY			
TOTAL CURED AND IN CURE	660	641	1,066
MEAT SUMMARY			
Cold Storage	3,395	3,692	4,309
Fresh	2,310	2,314	2,232
Gured and In Gure	660	641	1,066
			_,000
TOTAL MEAT	6,365	6,647	7,607
		7	.,

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
COID CHODACH (Frace)	4	- thousand pounds -	
COLD STORAGE (Frozen)			
1. Pork			
Wiltshires	-	-	-
Middles 36/down	400	-	007
Rib Backs 20/down	10	en	-
Fore-ends 22/down			-
Sub-total	-	go	40
Hams & Gammons (a) 20/down	84	156	457
(b) 20/up	47	15	111
Backs (a) Boneless Skinless	208	128	233
(b) Loins 20/down	43	33	103
(c) Loins 20/up	600	all?	
Bellies (a) 16/down	(703	( 73.0	440
(b) 16/up	(301	318	13
Shoulders (a) 22/down	1/	2	-
(b) 22/up	_	-	-
Butts	89	109	255
Ficnics	70	46	156
Tenderloins	2	2	46
Spare Ribs	34	28	57
Trimmings	139	75	174
Carcasses and Cuts:			
(a) Regular Hogs	1/	40	1
(b) Sows, Rib Backs & Mids.	_	-	1
Unclassified	183	273	264
Sub-total	1,200	1,185	2,311
TOTAL	1,200	1,185	2,311
. Beef			
(a) Bone in	425	454	208
(b) Boneless	175	340	352
TOTAL	600	794	560
. Veal			
(a) Bone in	37	55	25
(b) Boneless	17	17	17
TOTAL	54	72	42
. Mutton & Lamb			
Carcasses and Cuts	11	23	10
. Fancy Meats			
(a) Pork	5.1	86	89
(b) Beef	149	176	227
(c) Veal	10	15	8
(d) Lamb		1	2
TOTAL	211	278	326
Reported	2,076		
Stimated	20		
COTAL MEAT COLD STORAGE	2,096	2,352	3,249

<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	Preliminary		
	er de militare de la mercia de la communidad de la decada colonidad de militare de la decada colonidad de la d	- thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	311	278	333
2. Beef	637	596	449
3. Veal	45	27	26
4. Mutton & Lamb	1	1	1
FOTAL FRESH	994	902	809
CURED AND IN CURE			
A ON THE STATE OF			
l. Pork			
Wiltshires	-	-	-
hiddles	-	-	-
Gammons	-	mer.	•
Rib Backs	_	~	-
Fore-ends		~	
Sub-total		com-	-
Hams (a) 20/down	102	92	107
(b) 20/up	2	2	3
Backs	21	19	13
Bellies (a) 16/down	(66	(79	91
(b) 16/up	( 00	( 1 3	7
Shoulders	-	-	_
Butts, Cottage Rolls	21	19	16
Picnics	55	40	62
Dry Salt Meats	7	7	9
Barrelled	-	1/	9
Unclassified	12	23	8
Sub-total	286	281	325
TOTAL	286	281	325
2. Beef	7	2	-
,			
TOTAL CURED AND IN CURE	293	283	325
MEAT SUMMARY			
Cold Storage	2,096	2,352	3,249
Fresh	994	902	809
Cured and In Cure	293	283	325
TOTAL MEAT	3,383	3,537	4,383
	to the speciment		-

ind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 195
		- thousand pounds	<b>3</b>
OID STORAGE (Frozen)			
. Pork			
Wiltshires	-	GEP	
Middles 36/down	-	alto	400
Rib Backs 20/down	other	one	-
Fore-ends 22/down	-	ater	care .
Sub-total	-	60	-
Hams & Gammons (a) 20/down	685	920	1,126
(b) 20/up	170	81	144
Backs (a) Boneless Skinless	389	430	629
(b) Loins 20/down	(	77	132
	101	_	100
(c) Loins 20/up	1,145	1,074	
Bellies (a) 16/down	34		1,197
(b) 16/up	04	19	75
Shoulders (a) 22/down	18	7	23
(b) 22/up	1707	ev	
Butts	363	398	644
Picnics	283	397	459
Tenderloins	68	63	55
Spare Ribs	167	147	236
Trimmings	235	106	354
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	3
(b) Sows, Rib Backs & Mids.	100	_	4
Unclassified	427	277	297
Sub-total	4,085	3,996	5,378
TOTAL	4,085	3,996	5,378
Beef			
(a) Bone in	661	633	572
(b) Boneless	355	583	431
TOTAL	1,016	1,216	1,003
Veal	,	- 7	,
(a) Bone in	54	131	76
(b) Boneless	29	63	69
TOTAL	83	194	145
Mutton & Lamb		* A T	210
	60	84	85
Carcasses and Cuts		04	00
Fancy Meats	412	360	406
(a) Pork	335	407	
(b) Beef			546
(c) Veal	37	32	49
(d) Lamb	3	5	2
TOTAL	787	804	1,003
IKENE I -			
	0.000	0.00	
OTAL MEAT COLD STORAGE	6,031	6,294	7,614

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

Kind and Classific	ation	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
		-	thousand pounds	-
FRESH (Not Frozen)				
(Incl. Fancy Meats				
1. Pork		1,205	1,128	1 400
<ol> <li>Pork</li> <li>Beef</li> </ol>		1,741	•	1,498
3. Veal		139	1,831 238	1,826
4. Mutton & Lam	ıb	5	11	8
Reported		3,090		
Estimated		40		
TOTAL FRESH		3,130	3,208	3,435
CURED AND IN CURE				
l. Pork Wiltshires				
Middles			-	**
Gammons		-	-	-
Rib Backs		_	-	-
Fore-ends		-	an	_
Sub-tot	al		-	
200-000	αT	estr	_	-
Hams (a) 20/	down	(	(	780
(b) 20/		374	446	4
Backs		97/	100	139
Bellies (a)	16/down	213	228	385
(b)	16/up	18	23	33
Shoulders		-	-	-
Butts, Cotta	ge Kolls	81	71	165
Picnics		104	129	203
Dry Salt Mea	ts	31	31	37
Barrelled		17	9	24
Unclassified		52	17	23
Sub-tot	al	987	1,054	1,793
	TOTAL	987	1,054	1,793
2. Beef		11	13	16
TOTAL CURED AND IN	CURE	998	1,067	1,809
NEAT SUMMARY				
Cold Storage		6,031	6,294	7,614
Fresh		3,130	3,208	3,435
Cured and In	Cure	998	1,067	1,809
TOTAL MEAT		10,159	10,569	12,858
TOTAT BRAKET		10,103	10,000	10,000

Kind and Classification	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 195
	4	- thousand pounds .	-
COLD STORAGE (Frozen)			
l. Pork			
Wiltshires	-	_	_
Middles 36/down	_	-	_
Rib Backs 20/down		_	
		-	_
Fore-ends 22/down	The second secon		
Sub-total	-		-
Hams & Gammons (a) 20/down	236	295	487
(b) 20/up	30	15	18
Backs (a) Boneless Skinless	114	107	605
(b) Loins 20/down	17	31	60
	-	21	-
(c) Loins 20/up	(	1	550
Bellies (a) 16/down	305	292	
(b) 16/up	7		-
Shoulders (a) 22/down	1	1	2
(b) 22/up		-	-
Butts	185	210	393
Picnics	135	86	165
Tenderloins	12	7	25
Spare Ribs	154	122	214
Trimmings	97	57	400
Carcasses and Cuts:			-00
	1/		1
(a) Regular Hogs	1/	1/	_
(b) Sows, Rib Backs & Mids.	206	127	507
Unclassified	206		527
Sub-total	1,492	1,350	3,447
TOTAL	1,492	1,350	3,447
Beef	And the second section is		
(a) Bone in	336	382	443
(b) Boneless	99	334	977
TOTAL	435	716	1,420
3. Veal	100	, 20	-, -
(a) Bone in	87	135	70
(b) Boneless	27	23	52
	114	158	122
TOTAL	114	198	166
4. Mutton & Lamb	157	0.47	450
Carcasses and Cuts	153	247	459
Fancy Meats	22		
(a) Pork	23	51	218
(b) Beef	43	131	270
(c) Veal	3	11	32
(d) Lamb	1	4	3
TOTAL	70	197	523
Conomb od	2,264		
Reported			
Estimated	450	0 000	C 002
TOTAL MEAT COLD STORAGE	2,714	2,668	5,971

<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	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
	**	thousand pounds	do
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	316	436	317
2. Beef	708	1,006	802
3. Veal	31	73	45
4. Mutton & Lamb	14	13	20
Reported	1,069		
Estimated	240	1 500	3 304
POTAL FRESH	1,309	1,528	1,184
CURED AND IN CURE			
l. Pork			
Wiltshires			
Middles	60	_	119
Gammons	78	•••	
	~~	-	-
Rib Backs	-	-	-
Fore-ends		-	ally
Sub-total	-	do	-
Hams (a) 20/down	171	(077	242
(b) 20/up	THE	237	1
Backs	49	61	78
Bellies (a) 16/down	170	196	262
(b) 16/up	±10		~
Shoulders	- Mito		_
Butts, Cottage Rolls	88	109	207
Picnics	31	45	64
Dry Salt Meats	17	18	7
Barrelled			2
Unclassified	20	90	
Sub-total	28	27	32
Sub-total	554	693	895
TOTAL	554	693	895
2. Beef	19	9	10
Reported	573		
Estimated	110		
TOTAL CURED AND IN CURE	683	702	905
	000	1.04	300
MEAT SUMMARY			
Cold Storage	2,714	2,668	5,971
Fresh	1,309	1,528	1,184
Cured and In Cure	683	702	905
		-	-
TOTAL MEAT	4,706	4.,898	8,060
	-,.00	,	-,000

		Quebec	Toronto	Winnipeg
	-	thousand po	unds -	
COLD STORAGE				
Frozen, Including Fancy Meats)				
Pork	3,064	1,868	2,408	1,752
Beef	3,031	272	2,492	1,393
Veal	1,905	980	161	75
Mutton & Lamb	442	39	158	68
POTAL	8,442	3,159	5,219	3,288
RESH				
Not Frozen, Incl. Fancy Meats)				
Pork	195	32	500	200
Beef	1,782	359	3,440	1,775
Veal	380	192	241	180
Mutton & Lamb	19	1	54	2
COTAL	2,376	584	4,235	2,157
CURED AND IN CURE				
Pork	1,756	487	1,784	560
Beef	86	ALC:	124	58
COTAL	1,842	487	1,908	618
1	620	= 6	1 400	777
Lard	638	56	1,426	736
Tallow	1,617	38	1,692	380

<sup>1/</sup> Including New Westminster.

N.B.

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

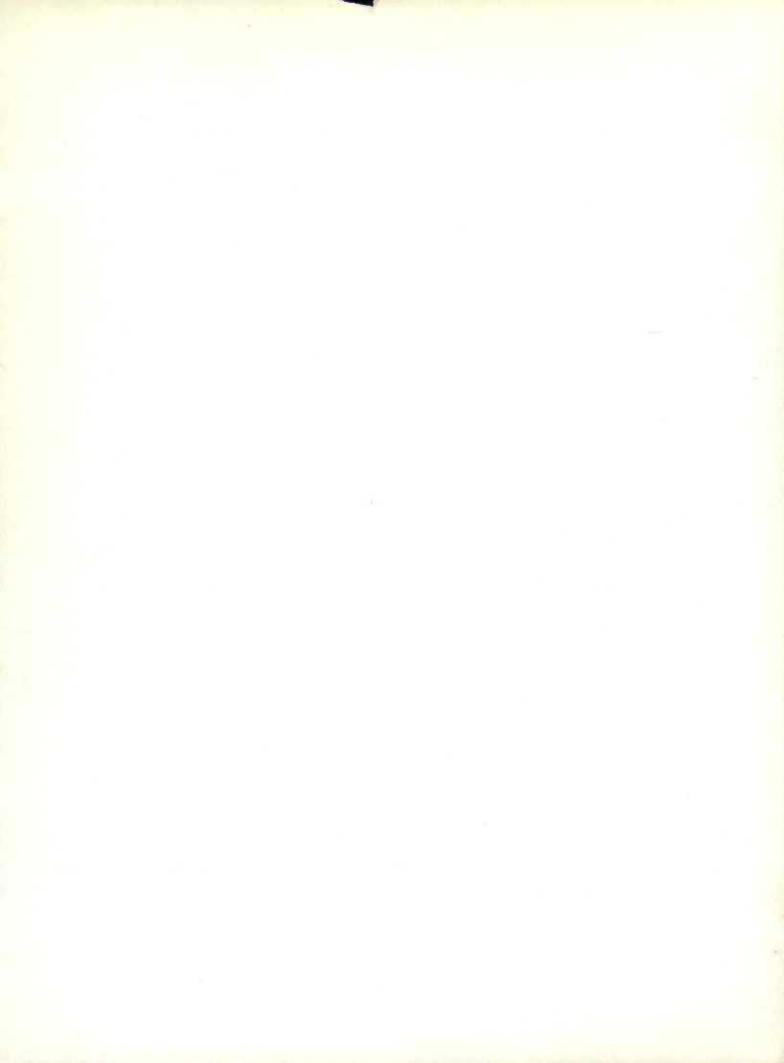
					Total
Regina	Saskatoon	Calgary	Edmonton	Vancouver 1/	9 Cities
		-	thousand pour	nds -	
377	593	1,462	3,033	1,507	16,064
109	203	589	759	336	9,184
14	11	52	68	113	3,379
2	1	42	21	125	898
502	808	2,145	3,881	2,081	29,525
126	141	305	900	311	2,710
160	283	632	1,109	661	10,201
18	20	39	100	28	1,198
-	1	2	3	11	93
304	445	978	2,112	1,011	14,202
98	106	314	673	535	6,313
5	2	6	5	18	304
103	108	320	678	553	6,617
				and the same of th	
54	98	419	941	281	4,649
76	31	176	341	127	4,478
	-				,

# STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	June 1, 1957 Preliminary	May 1, 1957 Revised	June 1, 1956
	•	- thousand pounds	-
LARD 1/			
Canada	5,912	7,330	10,094
Maritimes	96	169	124
quebec	696	1,059	902
Ontario	2,325	3,228	5,726
Manitoba	818	834	1,037
Saskatchewan	316	314	250
Alberta	1,360	1,446	1,605
British Columbia	301	280	450
Dalvida Volumbia		200	#00
EDIBLE TALLOW 1/			
Canada	5,618	5,694	6,262
Maritimes	25	33	35
Quebec	1,677	1,461	1,547
Ontario	2,675	3,001	3,487
Manitoba	421	353	401
Saskatchewan	173	196	135
Alberta	518	496	465
British Columbia	129	154	192
CANADA	May 1, 1957	May 1, 1956	
	- thousand po		
PORK	35,465	54,807	
BEEF	27,169	29,586	
VEAL	4,473	4,923	
MUTTON & LAMB	1,389	2,419	
	68,496	91,735	
TOTAL	00, 430	day ( OU	

<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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