

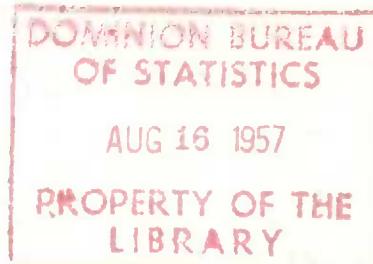
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STOCKS OF  
MEAT AND LARD

AUGUST, 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, LARD AND TALLOW

AUGUST 1, 1957

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

COLD STORAGE

Total meat in cold storage at August 1, amounted to 38,859,000 lb. as compared with 33,729,000 lb. last month and 39,507,000 lb. at August 1, 1956. Current frozen holdings included 13,083,000 lb. of pork, 11,030,000 lb. of beef, 4,219,000 lb. of veal and 987,000 lb. of mutton and lamb. The remaining 540,000 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 August 1, were 18,848,000 lb. as compared with 18,615,000 lb. a month earlier and 18,587,000 lb. on August 1, 1956. The August stocks consisted of 3,896,000 lb. of pork, 12,243,000 lb. of beef, 1,610,000 lb. of veal and 319,000 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 August 1, 1957 were 9,249,000 lb. as compared with 9,537,000 lb. and 13,646,000 lb. last month and a year ago respectively. The current total consisted of 3,602,000 lb. of pork, 347,000 lb. of beef and an estimate of 300,000 lb. not classified as to kind.

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at August 1, 1957 amounted to 56,956,000 lb. as compared with 61,931,000 lb. last month and 71,740,000 lb. a year ago. A summary of stocks at July 1, 1956 by kinds of meat will be found on page 20 of this report. In addition there were 1,500,000 lb. of imported meat. This total consisted of 253,000 lb. of beef, and 1,247,000 lb. of mutton and lamb.

LARD

The total stocks on August 1, 1957 were 5,386,000 lb. as compared with 5,864,000 lb. on July 1, 1957 and 7,110,000 lb. at August 1, 1956.

EDIBLE TALLOW

Stocks of edible tallow on August 1 were 4,681,000 lb. as compared with 5,347,000 lb. on July 1, 1957 and 5,574,000 lb. at August 1, 1956.

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1/ This report does not include stocks of canned meats. Stocks of these products at June 1, 1957 the latest available data, were 24,400,000 lb. of which 7,578,000 lb. were canned pork products, 14,078,000 lb. canned beef and 2,744,000 lb. other canned meat products.

## STOCKS OF MEAT IN COLD STORAGE - AUGUST 1, 1957 - CANADA

Kind and Classification	August 1, 1957	July 1, 1957	August 1,
	Preliminary	Revised	1956
<u>COLD STORAGE (Frozen)</u>			-thousand pounds-
<b>1. Pork</b>			
Wiltshires	"	-	3
Middles 36/down	-	-	-
Rib Backs 20/down	4	12	11
Fore-ends 22/down	-	16	4
Sub-total	4	28	18
Hams & Gammons (a) 20/down	1,247	2,484	4,670
(b) 20/up	506	534	499
Backs (a) Boneless Skinless	845	1,388	2,537
(b) Loins 20/down	400	453	552
(c) Loins 20/up	26	10	9
Bellies (a) 16/down	2,459	3,960	4,214
(b) 16/up	188	185	221
Shoulders (a) 22/down	97	109	189
(b) 22/up	2	7	6
Butts	669	1,398	904
Picnics	854	1,498	1,345
Tenderloins	140	144	148
Spare Ribs	666	786	787
Trimmings	961	1,130	1,533
Carcasses and Cuts:			
(a) Regular Hogs	50	71	39
(b) Sows, Rib Backs & Mids.	19	31	75
Unclassified	1,723	2,068	3,013
Sub-total	10,852	16,284	20,741
	<b>TOTAL</b>	<b>10,856</b>	<b>20,759</b>
<b>2. Beef</b>			
(a) Bone in	3,457	3,985	2,481
(b) Boneless	5,374	5,041	6,874
	<b>TOTAL</b>	<b>8,831</b>	<b>9,355</b>
<b>3. Veal</b>			
(a) Bone in	2,233	2,152	2,153
(b) Boneless	1,542	1,554	2,299
	<b>TOTAL</b>	<b>3,775</b>	<b>4,452</b>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	909	1,117	844
<b>5. Fancy Meats</b>			
(a) Pork	1,227	1,227	1,311
(b) Beef	2,199	1,930	2,319
(c) Veal	444	398	410
(d) Lamb	78	41	57
	<b>TOTAL</b>	<b>3,948</b>	<b>4,097</b>
Reported	28,319		
Estimated	540		
<b>TOTAL MEAT COLD STORAGE</b>	<b>28,859</b>	<b>33,729</b>	<b>39,507</b>

## INVENTORY OF MEATS, FRESH, CURED AND IN CURE - AUGUST 1, 1957 - CANADA

3.

Kind and Classification	Aug. 1, 1957 Preliminary	July 1, 1957 Revised	Aug. 1, 1956
<b>FRESH (Not Frozen)</b> (Incl. Fancy Meats)			
1. Pork	3,896	3,958	4,293
2. Beef	12,243	12,871	12,699
3. Veal	1,610	1,614	1,344
4. Mutton & Lamb	319	172	251
Reported	18,068		
Estimated	780		
<b>TOTAL FRESH</b>	<b>18,848</b>	<b>18,615</b>	<b>18,587</b>

CURED AND IN CURE1. Pork

Wiltshires	1	1	-
Middles	-	-	-
Gammons	-	5	7
Rib Backs	13	2	-
Fore-ends	1	7	5
Sub-total	<u>15</u>	<u>15</u>	<u>12</u>
Hams (a) 20/down	2,728	2,940	4,727
(b) 20/up	73	82	51
Backs	672	735	928
Bellies (a) 16/down	1,602	1,777	2,250
(b) 16/up	100	83	82
Shoulders	6	10	43
Butts, Cottage Rolls	1,012	1,047	1,249
Picnics	978	894	1,485
Dry Salt Meats	183	196	253
Barrelled	498	604	958
Unclassified	735	822	1,041
Sub-total	<u>8,587</u>	<u>9,190</u>	<u>13,067</u>
<b>TOTAL</b>	<b><u>8,602</u></b>	<b><u>9,205</u></b>	<b><u>13,079</u></b>

2. Beef

Reported	8,949		
Estimated	300		
<b>TOTAL CURED AND IN CURE</b>	<b>9,249</b>	<b>9,587</b>	<b>13,646</b>

MEAT SUMMARY

Cold Storage	28,859	33,729	39,507
Fresh	18,848	18,615	18,587
Cured and In Cure	9,249	9,587	13,646
<b>TOTAL ALL MEAT</b>	<b>56,956</b>	<b>61,931</b>	<b>71,740</b>

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

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1, 1956	
	Preliminary	Revised		
- thousand pounds -				
<u>COLD STORAGE (Frozen)</u>				
<b>1. Pork</b>				
Wiltshires	-	-	-	
Middles 36/down	-	-	-	
Rib Backs 20/down	-	-	-	
Fore-ends 22/down	-	-	-	
Sub-total	-	-	-	
Hams & Gammons (a) 20/down	51	168	52	
(b) 20/up	43	41	40	
Backs (a) Boneless Skinless	1/	1/	31	
(b) Loins 20/down	43	(35	35	
(c) Loins 20/up	7	(1	1	
Bellies (a) 16/down	(170	(279	139	
(b) 16/up	-	-	2	
Shoulders (a) 22/down	20	23	15	
(b) 22/up	-	-	-	
Butts	24	53	24	
Picnics	134	65	108	
Tenderloins	2	1	1	
Spare Ribs	12	13	6	
Trimmings	94	59	21	
Carcasses and Cuts:				
(a) Regular Hogs	(3	(3	9	
(b) Sows, Rib Backs & Mids.	(1	(1	3	
Unclassified	44	73	59	
Sub-total	647	813	546	
	<b>TOTAL</b>	<b>647</b>	<b>813</b>	<b>546</b>
<b>2. Beef</b>				
(a) Bone in	209	298	150	
(b) Boneless	216	154	216	
	<b>TOTAL</b>	<b>425</b>	<b>452</b>	<b>366</b>
<b>3. Veal</b>				
(a) Bone in	155	77	90	
(b) Boneless	28	33	30	
	<b>TOTAL</b>	<b>183</b>	<b>110</b>	<b>120</b>
<b>4. Mutton &amp; Lamb</b>				
Carcasses and Cuts	39	45	41	
<b>5. Fancy Meats</b>				
(a) Pork	39	69	41	
(b) Beef	134	148	156	
(c) Veal	22	4	15	
(d) Lamb	2	-	8	
	<b>TOTAL</b>	<b>197</b>	<b>221</b>	<b>220</b>
<b>Reported</b>	1,491			
<b>Estimated</b>	50			
<b>TOTAL MEAT COLD STORAGE</b>	<b>1,541</b>	<b>1,641</b>	<b>1,293</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 - AUGUST 1, 1957 - MARITIMES 5.

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1,
	Preliminary	Revised	1956
- thousand pounds -			
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork	144	144	153
2. Beef	305	225	319
3. Veal	70	29	24
4. Mutton & Lamb	10	21	20
<b>TOTAL FRESH</b>	<b>529</b>	<b>419</b>	<b>516</b>
 <u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore- ends	-	1/	-
Sub-total	-	-	-
 Hams (a) 20/down	92	99	191
(b) 20/up	-	-	-
Backs	2	12	17
Bellies (a) 16/down	95	(95	215
(b) 16/up	-	-	9
Shoulders	1/	1/	1
Butts, Cottage Rolls	33	41	48
Picnics	33	35	136
Dry Salt Meats	1/	1/	3
Barrelled	13	67	64
Unclassified	31	28	30
Sub-total	298	377	714
 TOTAL	<u>298</u>	<u>377</u>	<u>714</u>
2. <u>Beef</u>	17	29	121
 <b>TOTAL CURED AND IN CURE</b>	<b>315</b>	<b>406</b>	<b>835</b>
 <u>MEAT SUMMARY</u>			
Cold Storage	1,541	1,641	1,293
Fresh	529	419	516
Cured and In Cure	315	406	835
 TOTAL MEAT	<u>2,385</u>	<u>2,466</u>	<u>2,644</u>

## STOCKS OF MEAT IN COLD STORAGE - AUGUST 1, 1957 - QUEBEC

Kind and Classification	Aug. 1, 1957 Preliminary	July 1, 1957	Aug. 1, 1956	
		Revised		
- thousand pounds -				
<u>COLD STORAGE (Frozen)</u>				
<b>1. Pork</b>				
Wiltshires	-	-	2	
Middles 36/down	-	-	-	
Rib Backs 20/down	-	1/	-	
Fore-ends 22/down	-	1/	4	
Sub-total	-	-	6	
Hams & Gammons (a) 20/down	423	1,027	1,581	
(b) 20/up	55	108	34	
Backs (a) Boneless Skinless	149	343	364	
(b) Loins 20/down	78	127	40	
(c) Loins 20/up	-	-	-	
Bellies (a) 16/down	739	(1,121	1,102	
(b) 16/up	-	-	8	
Shoulders (a) 22/down	42	39	64	
(b) 22/up	-	-	-	
Butts	178	403	115	
Picnics	151	393	198	
Tenderloins	12	14	10	
Spare Ribs	68	83	28	
Trimmings	80	188	109	
Carcasses and Cuts:				
(a) Regular Hogs	-	65	23	
(b) Sows, Rib Backs & Mids	(41	-	23	
Unclassified	706	676	1,076	
Sub-total	2,722	4,587	4,775	
	<b>TOTAL</b>	<b>2,722</b>	<b>4,781</b>	
<b>2. Beef</b>				
(a) Bone in	935	1,010	560	
(b) Boneless	2,150	1,993	2,652	
	<b>TOTAL</b>	<b>3,085</b>	<b>3,212</b>	
<b>3. Veal</b>				
(a) Bone in	1,850	1,829	1,731	
(b) Boneless	1,032	1,041	1,752	
	<b>TOTAL</b>	<b>2,882</b>	<b>3,483</b>	
<b>4. Mutton &amp; Lamb</b>				
Carcasses and Cuts	241	354	207	
<b>5. Fancy Meats</b>				
(a) Pork	251	206	313	
(b) Beef	434	342	463	
(c) Veal	226	243	232	
(d) Lamb	54	28	12	
	<b>TOTAL</b>	<b>965</b>	<b>1,020</b>	

TOTAL MEAT COLD STORAGE	9,895	11,633	12,703
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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 - JULY 1, 1957 - QUEBEC 7.

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
	- thousand pounds -		
<b>FRESH (Not Frozen)</b> (Incl. Fancy Meats)			
1. Pork	741	576	859
2. Beef	2,470	2,463	2,649
3. Veal	417	485	423
4. Mutton & Lamb	72	24	44
<b>Reported</b>	<b>3,700</b>		
<b>Estimated</b>	<b>70</b>		
<b>TOTAL FRESH</b>	<b>3,770</b>	<b>3,548</b>	<b>3,975</b>
<b>CURED AND IN CURE</b>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	1/	7
Rib Backs	1/	1/	-
Fore-ends	1/	1/	5
Sub-total	-	-	12
Hams (a) 20/down	631	679	925
(b) 20/up	16	14	5
Backs	140	145	141
Bellies (a) 16/down	370	(321	319
(b) 16/up	-	1	1
Shoulders	1/	1/	24
Butts, Cottage Rolls	301	273	323
Picnics	285	233	327
Dry Salt Meats	30	17	6
Barrelled	250	257	576
Unclassified	281	335	538
Sub-total	2,304	2,274	3,185
<b>TOTAL</b>	<b>2,304</b>	<b>2,274</b>	<b>3,197</b>
<b>2. Beef</b>	<b>103</b>	<b>111</b>	<b>127</b>
<b>TOTAL CURED AND IN CURE</b>	<b>2,407</b>	<b>2,385</b>	<b>3,324</b>
<b>MEAT SUMMARY</b>			
Cold Storage	9,895	11,633	12,703
Fresh	3,770	3,548	3,975
Cured and In Cure	2,407	2,385	3,324
<b>TOTAL MEAT</b>	<b>16,072</b>	<b>17,566</b>	<b>20,002</b>

## STOCKS OF MEAT IN COLD STORAGE - AUGUST 1, 1957 - Ontario

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1, 1956
	Preliminary	Revised	
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	1/	1
Fore-ends 22/down	-	-	-
Sub-total	-	-	1
Hams & Gammons (a) 20/down	249	533	821
(b) 20/up	42	105	101
Backs (a) Boneless Skinless	297	468	836
(b) Loins 20/down	(35	32	34
(c) Loins 20/up	(35	-	2
Bellies (a) 16/down	345	683	980
(b) 16/up	80	104	54
Shoulders (a) 22/down	(13	(32	23
(b) 22/up	(13	(5	5
Butts	169	406	290
Picnics	108	316	179
Tenderloins	65	43	43
Spare Ribs	146	185	155
Trimmings	101	222	461
Carcasses and Cuts:			
(a) Regular Hogs	(7	(17	2
(b) Sows, Rib Backs & Mids.	(7	(44	44
Unclassified	353	474	490
Sub-total	2,010	3,620	4,520
	<u>TOTAL</u>	<u>2,010</u>	<u>4,521</u>
<u>2. Beef</u>			
(a) Bone in	944	1,008	775
(b) Boneless	1,591	1,877	1,967
	<u>TOTAL</u>	<u>2,535</u>	<u>2,742</u>
<u>3. Veal</u>			
(a) Bone in	58	87	149
(b) Boneless	303	390	334
	<u>TOTAL</u>	<u>361</u>	<u>483</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	433	547	245
<u>5. Fancy Meats</u>			
(a) Pork	351	384	325
(b) Beef	472	412	430
(c) Veal	52	41	36
(d) Lamb	9	4	19
	<u>TOTAL</u>	<u>884</u>	<u>810</u>
Reported	6,223		
Estimated	160		
<u>TOTAL MEAT COLD STORAGE</u>	<u>6,383</u>	<u>8,206</u>	<u>8,801</u>

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 - AUGUST 1, 1957 - ONTARIO 9.

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,434	1,380	1,459
2. Beef	4,207	4,725	4,058
3. Veal	438	332	245
4. Mutton & Lamb	140	60	89
<u>Reported</u>	6,219		
<u>Estimated</u>	290		
<b>TOTAL FRESH</b>	<b>6,509</b>	<b>6,497</b>	<b>5,851</b>

CURED AND IN CURE

<u>1. Pork</u>			
Wiltshires	1/	1/	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	1,186	1,281	1,885
(b) 20/up	2	4	9
Backs	332	381	431
Bellies (a) 16/down	597	727	835
(b) 16/up	15	5	9
Shoulders	1	1/	3
Butts, Cottage Rolls	441	472	541
Picnics	290	306	476
Dry Salt Meats	57	73	149
Barrelled	212	253	254
Unclassified	325	357	291
Sub-total	<u>3,458</u>	<u>3,859</u>	<u>4,883</u>
<b>TOTAL</b>	<b><u>3,458</u></b>	<b><u>3,859</u></b>	<b><u>4,883</u></b>
<u>2. Beef</u>	204	171	256
<u>Reported</u>	3,662		
<u>Estimated</u>	130		
<b>TOTAL CURED AND IN CURE</b>	<b>3,792</b>	<b>4,030</b>	<b>5,139</b>

MEAT SUMMARY

Cold Storage	6,383	8,206	8,801
Fresh	6,509	6,497	5,851
Cured and In Cure	3,792	4,030	5,139
<b>TOTAL MEAT</b>	<b>16,684</b>	<b>18,733</b>	<b>19,791</b>

## STOCKS OF MEAT IN COLD STORAGE - AUGUST 1, 1957 - MANITOBA

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
	- thousand pounds -		
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork</u>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	1/	1/	10
Fore-ends 22/down	-	-	-
Sub-total	-	-	10
Hams & Gammons (a) 20/down	51	236	350
(b) 20/up	123	76	90
Backs (a) Boneless Skinless	59	66	203
(b) Loins 20/down	(58	(49	110
(c) Loins 20/up	(	(	3
Bellies (a) 16/down	234	417	470
(b) 16/up	24	9	47
Shoulders (a) 22/down	4	6	16
(b) 22/up	-	-	-
Butts	39	93	90
Picnics	37	125	306
Tenderloins	11	21	8
Spare Ribs	124	127	121
Trimmings	47	126	48
Carcasses and Cuts:			
(a) Regular Hogs	1/	-	1
(b) Sows, Rib Backs & Mids.	-	1/	-
Unclassified	200	224	215
Sub-total	1,011	1,575	2,078
	<u>TOTAL</u>	<u>1,011</u>	<u>2,088</u>
<u>2. Beef</u>			
(a) Bone in	186	217	86
(b) Boneless	678	408	697
	<u>TOTAL</u>	<u>864</u>	<u>783</u>
<u>3. Veal</u>			
(a) Bone in	14	13	20
(b) Boneless	96	44	96
	<u>TOTAL</u>	<u>110</u>	<u>116</u>
<u>4. Mutton &amp; Lamb</u>			
Carcasses and Cuts	40	44	70
<u>5. Fancy Meats</u>			
(a) Pork	179	157	132
(b) Beef	414	376	267
(c) Veal	65	55	45
(d) Lamb	7	5	6
	<u>TOTAL</u>	<u>665</u>	<u>450</u>
<u>TOTAL MEAT COLD STORAGE</u>	<u>2,690</u>	<u>2,894</u>	<u>3,507</u>

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 - AUGUST 1, 1957 - MANITOBA 11.

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
	- thousand pounds -		
<b>FRESH (Not Frozen)</b> (Incl. Fancy Meats)			
1. Pork	268	383	472
2. Beef	1,941	1,763	2,004
3. Veal	325	302	287
4. Mutton & Lamb	35	22	31
<b>TOTAL FRESH</b>	<b>2,569</b>	<b>2,470</b>	<b>2,794</b>
<b>CURED AND IN CURE</b>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	194	244	602
(b) 20/up	38	33	28
Backs	35	43	80
Bellies (a) 16/down	{ 160	{ 188	215
(b) 16/up			34
Shoulders	-	-	-
Butts, Cottage Rolls	35	42	43
Picnics	109	111	213
Dry Salt Meats	37	36	26
Barrelled	1/	1/	24
Unclassified	80	62	111
Sub-total	688	759	1,376
TOTAL	<u>688</u>	<u>759</u>	<u>1,376</u>
2. <u>Beef</u>	8	53	43
<b>TOTAL CURED AND IN CURE</b>	<b>696</b>	<b>812</b>	<b>1,419</b>
<b>MEAT SUMMARY</b>			
Cold Storage	2,690	2,894	3,507
Fresh	2,569	2,470	2,794
Cured and In Cure	696	812	1,419
<b>TOTAL MEAT</b>	<b>5,955</b>	<b>6,176</b>	<b>7,720</b>

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

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1,
	Preliminary	Revised	1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	<u>-</u>	<u>-</u>	<u>-</u>
Hams & Gammons (a) 20/down	60	111	341
(b) 20/up	71	69	73
Backs (a) Boneless Skinless	105	133	130
(b) Loins 20/down	(54	55	108
(c) Loins 20/up	(	-	-
Bellies (a) 16/down	232	(271	382
(b) 16/up	12	(	17
Shoulders (a) 22/down	2	2	57
(b) 22/up	-	-	-
Butts	69	97	71
Picnics	68	102	88
Tenderloins	3	7	44
Spare Ribs	71	56	100
Trimmings	128	114	241
Carcasses and Cuts:			
(a) Regular Hogs	-	1/	-
(b) Sows, Rib Backs & Mids.	-	-	-
Unclassified	32	194	354
Sub-total	<u>907</u>	<u>1,211</u>	<u>2,006</u>
	<b>TOTAL</b>	<b>907</b>	<b>2,006</b>
<b>2. Beef</b>			
(a) Bone in	393	390	177
(b) Boneless	155	153	274
	<b>TOTAL</b>	<b>548</b>	<b>451</b>
<b>3. Veal</b>			
(a) Bone in	51	12	43
(b) Boneless	31	15	15
	<b>TOTAL</b>	<b>82</b>	<b>58</b>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	9	7	6
<b>5. Fancy Meats</b>			
(a) Pork	65	77	77
(b) Beef	227	182	302
(c) Veal	11	12	12
(d) Lamb	1	1	2
	<b>TOTAL</b>	<b>304</b>	<b>393</b>

**TOTAL MEAT COLD STORAGE**                   **1,850**                   **2,060**                   **2,914**

**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 - AUGUST 1, 1957 - SASKATCHEWAN 13.

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	210	279	217
2. Beef	770	625	461
3. Veal	74	83	66
4. Mutton & Lamb	11	5	4
 <u>TOTAL FRESH</u>	<u>1,065</u>	<u>992</u>	<u>748</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	103	86	96
(b) 20/up	4	3	4
Backs	20	22	28
Bellies (a) 16/down	59	70	101
(b) 16/up	5	3	6
Shoulders	-	-	15
Butts, Cottage Rolls	23	24	21
Picnics	58	59	67
Dry Salt Meats	7	6	11
Barrelled	-	-	17
Unclassified	12	10	6
Sub-total	<u>291</u>	<u>283</u>	<u>372</u>
TOTAL	<u>291</u>	<u>283</u>	<u>372</u>
2. <u>Beef</u>	1	-	1
 <u>TOTAL CURED AND IN CURE</u>	<u>292</u>	<u>283</u>	<u>373</u>
<u>MEAT SUMMARY</u>			
Cold Storage	1,850	2,060	2,914
Fresh	1,065	992	748
Cured and In Cure	292	283	373
 <u>TOTAL MEAT</u>	<u>3,307</u>	<u>3,335</u>	<u>4,035</u>

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1, 1956
	Preliminary	Revised	
- thousand -			
<u>COLD STORAGE (FROZEN)</u>			
<b>1. Pork</b>			
Wiltshires	-	-	-
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	-
Hams & Gammons (a) 20/down	403	289	1,112
(b) 20/up	153	108	140
Backs (a) Boneless Skinless	307	235	760
(b) Loins 20/down	(134)	129	157
(c) Loins 20/up	( )	-	3
Bellies (a) 16/down	680	886	912
(b) 16/up	34	30	93
Shoulders (a) 22/down	(17)	(11)	12
(b) 22/up	( )	( )	1
Butts	152	117	236
Picnics	305	319	385
Tenderloins	37	43	30
Spare Ribs	142	141	247
Trimmings	476	301	432
Carcasses and Cuts:			
(a) Regular Hogs	-	-	2
(b) Sows, Rib Backs & Mids.	1/	1/	5
Unclassified	269	287	347
Sub-total	<u>3,009</u>	<u>2,896</u>	<u>4,874</u>
TOTAL	<u>3,009</u>	<u>2,896</u>	<u>4,874</u>
<b>2. Beef</b>			
(a) Bone in	523	682	389
(b) Boneless	531	365	630
TOTAL	<u>1,054</u>	<u>1,047</u>	<u>1,019</u>
<b>3. Veal</b>			
(a) Bone in	41	34	61
(b) Boneless	28	11	39
TOTAL	<u>69</u>	<u>45</u>	<u>100</u>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	27	36	38
<b>5. Fancy Meats</b>			
(a) Pork	325	316	311
(b) Beef	456	392	549
(c) Veal	65	40	53
(d) Lamb	5	3	4
TOTAL	<u>851</u>	<u>751</u>	<u>917</u>

TOTAL MEAT COLD STORAGE      5,010      4,775      6,948

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 - AUGUST 1, 1957 - ALBERTA

15

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
<b>FRESH (Not Frozen)</b> (Incl. Fancy Meats)			
1. Pork	943	914	872
2. Beef	1,991	2,088	2,241
3. Veal	250	308	232
4. Mutton & Lamb	24	19	16
<b>TOTAL FRESH</b>	<b>3,208</b>	<b>3,329</b>	<b>3,361</b>
<b>CURED AND IN CURE</b>			
1. <u>Pork</u>			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub- total	-	-	-
Hams (a) 20/down	414	366	783
(b) 20/up	10	19	4
Backs	112	88	121
Bellies (a) 16/down	253	296	343
(b) 16/up	32	21	23
Shoulders	-	-	-
Butts, Cottage Rolls	98	98	137
Picnics	185	115	204
Dry Salt Meats	37	47	46
Barrelled	12	18	23
Unclassified	22	28	34
Sub-total	1,175	1,096	1,718
TOTAL	<u>1,175</u>	<u>1,096</u>	<u>1,718</u>
2. <u>Beef</u>			
	14	14	13
<b>TOTAL CURED AND IN CURE</b>	<b>1,189</b>	<b>1,110</b>	<b>1,731</b>
<b>MEAT SUMMARY</b>			
Cold Storage	5,010	4,775	6,948
Fresh	3,208	3,329	3,361
Cured and In Cure	1,189	1,110	1,731
<b>TOTAL MEAT</b>	<b>9,407</b>	<b>9,214</b>	<b>12,040</b>

Kind and Classification	Aug. 1, 1957	July 1, 1957	Aug. 1,
	Preliminary	Revised	1956
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<b>1. Pork</b>			
Wiltshires	-	-	1
Middles 36/down	-	-	-
Rib Backs 20/down	-	-	-
Fore-ends 22/down	-	-	-
Sub-total	-	-	1
Hams & Gammons (a) 20/down	{ 29	120	413
(b) 20/up	{ 29	27	21
Backs (a) Boneless Skinless	12	130	213
(b) Loins 20/down	17	36	68
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	{ 97	334	229
(b) 16/up	{ 97	11	-
Shoulders (a) 22/down	1/	3	2
(b) 22/up	-	-	-
Butts	38	229	78
Picnics	51	178	81
Tenderloins	10	15	12
Spare Ribs	103	181	130
Trimmings	35	120	221
Carcasses and Cuts:			
(a) Regular Hogs	-	{ 4	2
(b) Sows, Rib Backs & Mids.	-	{ 4	-
Unclassified	158	194	472
Sub-total	550	1,582	1,942
	<b>TOTAL</b>	<b>550</b>	<b>1,943</b>
<b>2. Beef</b>			
(a) Bone in	267	380	344
(b) Boneless	53	91	438
	<b>TOTAL</b>	<b>320</b>	<b>782</b>
<b>3. Veal</b>			
(a) Bone in	64	100	59
(b) Boneless	24	20	33
	<b>TOTAL</b>	<b>88</b>	<b>92</b>
<b>4. Mutton &amp; Lamb</b>			
Carcasses and Cuts	120	248	237
<b>5. Fancy Meats</b>			
(a) Pork	17	18	112
(b) Beef	62	78	152
(c) Veal	3	3	17
(d) Lamb	-	-	6
	<b>TOTAL</b>	<b>82</b>	<b>287</b>
Reported	1,160		
Estimated	260		
<b>TOTAL MEAT COLD STORAGE</b>	<b>1,420</b>	<b>2,520</b>	<b>3,341</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 - AUGUST 1, 1957 - BRITISH COLUMBIA

Kind and Classification	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
	- Thousand pounds -		
<b>FRESH (Not Frozen)</b> (Incl. Fancy Meats)			
1. Pork	156	282	261
2. Beef	559	982	967
3. Veal	36	75	67
4. Mutton & Lamb	27	21	47
Reported	778		
Estimated	490		
<b>TOTAL FRESH</b>	<b>1,268</b>	<b>1,360</b>	<b>1,342</b>
<b>CURED AND IN CURE</b>			
1. Pork			
Wiltshires	-	-	-
Middles	-	-	-
Gammons	-	-	-
Rib Backs	-	-	-
Fore-ends	-	-	-
Sub-total	-	-	-
Hams (a) 20/down	{ 111	{ 194	245
(b) 20/up			1
Backs	31	44	110
Bellies (a) 16/down	{ 116	134	222
(b) 16/up			-
Shoulders	-	-	-
Butts, Cottage Rolls	82	97	136
Picnics	18	35	62
Dry Salt Meats	9	16	12
Barrelled	1/	1/	-
Unclassified	21	37	31
Sub-total	388	557	819
TOTAL	<u>388</u>	<u>557</u>	<u>819</u>
2. Beef	-	4	6
Reported	388		
Estimated	170		
<b>TOTAL CURED AND IN CURE</b>	<b>558</b>	<b>561</b>	<b>825</b>
<b>MEAT SUMMARY</b>			
Cold Storage	1,420	2,520	3,341
Fresh	1,268	1,360	1,342
Cured and In Cure	558	561	825
<b>TOTAL MEAT</b>	<b>3,246</b>	<b>4,441</b>	<b>5,508</b>

	Montreal	Quebec	Toronto	Winnipeg
- thousand pounds -				
<u>COLD STORAGE</u>				
(Frozen, Including Fancy Meats)				
Pork	2,272	390	1,283	1,138
Beef	2,695	454	2,179	1,227
Veal	1,846	965	200	155
Mutton & Lamb	240	49	69	46
<b>TOTAL</b>	<b>7,053</b>	<b>1,858</b>	<b>3,731</b>	<b>2,566</b>
<u>FRESH</u>				
(Not Frozen, Incl. Fancy Meats)				
Pork	566	31	550	239
Beef	1,697	330	3,090	1,877
Veal	286	92	373	314
Mutton & Lamb	40	23	127	34
<b>TOTAL</b>	<b>2,589</b>	<b>476</b>	<b>4,140</b>	<b>2,464</b>
<u>CURED AND IN CURE</u>				
Pork	1,679	181	1,593	628
Beef	100	-	168	7
<b>TOTAL</b>	<b>1,779</b>	<b>181</b>	<b>1,761</b>	<b>635</b>
<u>Lard</u>	328	40	1,206	677
<u>Tallow</u>	1,469	14	1,534	238

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 -					
320	434	935	2,399	547	9,718
190	174	449	1,060	264	8,692
30	13	22	112	86	3,429
-	-	17	15	98	534
<u>540</u>	<u>621</u>	<u>1,423</u>	<u>3,586</u>	<u>995</u>	<u>22,373</u>
<hr/>					
58	133	164	779	151	2,671
267	274	668	1,323	527	10,053
16	34	34	216	33	1,398
3	2	2	21	25	277
<u>344</u>	<u>443</u>	<u>868</u>	<u>2,339</u>	<u>736</u>	<u>14,399</u>
<hr/>					
92	94	355	820	371	5,813
-	1	9	4	-	289
<u>92</u>	<u>95</u>	<u>364</u>	<u>824</u>	<u>371</u>	<u>6,102</u>
<hr/>					
47	73	396	1,007	345	4,119
71	80	188	164	178	3,936

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

with comparative holdings for last year and for last month

	August 1, 1957 Preliminary	July 1, 1957 Revised	August 1, 1956
- thousand pounds -			
<u>L A R D</u> 1/			
<u>Canada</u>	<u>5,386</u>	<u>5,864</u>	<u>7,110</u>
Maritimes	44	80	75
Quebec	447	983	552
Ontario	2,117	1,967	3,562
Manitoba	711	748	770
Saskatchewan	241	189	253
Alberta	1,403	1,370	1,459
British Columbia	423	527	439

E D I B L E T A L L O W 1/

<u>Canada</u>	<u>4,681</u>	<u>5,347</u>	<u>5,574</u>
Maritimes	37	29	21
Quebec	1,543	1,833	1,209
Ontario	2,101	2,314	3,266
Manitoba	244	352	373
Saskatchewan	218	155	171
Alberta	352	463	465
British Columbia	186	201	69

C A N A D AJuly 1, 1957      July 1, 1956  
- thousand pounds -

PORK	30,674	48,652
BEEF	24,209	24,773
VEAL	5,718	6,063
MUTTON & LAMB	1,330	1,414
 <u>T O T A L</u>	 <u>61,931</u>	 <u>80,902</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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