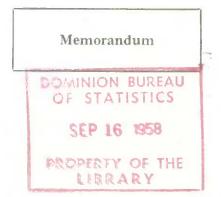
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STOCKS OF

MEAT AND LARD

SEPTEMBER, 1958



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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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			Regina, Saskatoon, Calgary, Edmonton, Vancouver	79	19
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Summary	7 01	neat	Stocks - Canada	15	20

STOCKS OF MEAT 1/ AND LARD

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

September 1, 1958

COLD STORAGE

Total meat in cold storage at September 1, 1958 amounted to 29,758,000 lb. as compared with 31,569,000 lb. last month and 24,437,000 lb. at September 1, 1957. Current frozen holdings included 11,552,000 lb. of pork, 10,526,000 lb. of beef, 3,866,000 lb. of veal and 2,594,000 lb. of mutton and lamb. The remaining 1,220,000 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 September 1, were 20,346,000 lb. as compared with 19,038,000 lb. a month earlier and 19,290,000 lb. on September 1, 1957. The September stocks consisted of 5,598,000 lb. of pork, 12,321,000 lb. of beef, 1,007,000 lb. of veal and 390,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,030,000 lb.

CURED AND IN CUFE

Stocks of meat, cured and in cure, at September 1, were 9,830,000 lb. as compared with 10,113,000 lb. and 9,033,000 lb. last month and a year ago respectively. The current total consisted of 8,804,000 lb. of pork, 426,000 lb. of beef and an estimate of 600,000 lb. not classified as to kind.

TOTAL MEAT STOCKS

The total stocks of meat of domestic origin at September 1, 1958 amounted to 59,934,000 lb. as compared with 60,720,000 lb. last month and 52,760,000 lb. a year ago. A summary of stocks at August 1, 1958 by kinds of meat will be found on page 20 of this report. In addition there were 4,188,000 lb. of imported meat. This total consisted of 178,000 lb. of beef, 24,000 lb. of veal and 3,986,000 of mutton and lamb.

LARD

The total stocks on September 1, 1958 were 5,566,000 lb. as compared with 5,730,000 lb. on August 1, 1958 and 5,818,000 lb. at September 1, 1957.

EDIBLE TALLOW

Stocks of edible tallow on September 1, 1958 were 4,672,000 lb. as compared with 5,242,000 lb. on August 1, 1958 and 4,756,000 lb. at Saptember 1, 1957.

This report does not include stocks of canned meats. Stocks of these products at July 1, 1958, the latest available data, were 19,838,000 lb. of which 7,243,000 lb. were the canned pork products, 10,194,000 lb. canned beef and 2,401,000 lb. other canned meat products.

	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
		thousand pounds	-
OLD STORAGE (Frozen)			
- Pork			
Wiltshires			
	179		
Middles 36/down		10	_
Rib Backs 20/down	3	10	4
Fore-ends 22/down		3.0	
Sub-total	3	10	4
Hams & Gammons (a) 20/down	1,099	1,807	720
(b) 20/up	586	736	506
Backs (a) Boneless Skinless	1,139	1,592	428
(b) Loins 20/down	301	393	354
(c) Loins 20/up	19	27	
			1 024
Bellies (a) 16/down	1,924	3,193	1,024
(b) 16/up	159	183	104
Shoulders (a) 22/down	71	105	96
(b) 22/up	E 0.0	2	2
Butts	520	796	352
Picnics	599	734	434
Tenderloins	127	142	152
Spare Ribs	698	792	413
Trimmings	940	1,037	864
Carcasses and Cuts:			
(a) Regular Hogs	15	35	31
(b) Sows, Rib Backs & Mids.		81	28
Unclassified	2,053	2,321	1,412
Sub-total	10,339	13,976	6,924
770 77 4	10 742	35 005	6 000
	10,342	13,986	6,928
. Beef	7 055	7 73 7	g en0
(a) Bone in	3,955	3,313	3,579
(b) Boneless	4,183	5,174 8,487	4,958
TOTAL	8,138	8,487	8,537
S. Veal	1 001	1 850	0.200
(a) Bone in	1,881	1,752	2,190
(b) Boneless	1,742	1,597	1,671
TO TAI	3,623	3,349	3,861
. Mutton & Lamb	0 610	2 004	C 200 000
Carcasses and Cuts	2,517	1,994	577
. Fancy Meats	2 020	3 5744	3 000
(a) Pork	1,210	1,344	1,037
(b) Beef	2,388	2,051	2,968
(c) Veal	243	308	440
(d) Lamb	77	50	89
TOTAL	3,918	3,753	4,534
Reported	28,538		
	NO LOCU		
Reported Estimated	1,220		

Kind and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
	- t	housand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	5,598	4,785	4,078
2. Beef	12,321	12,865	13,319
3. Veal	1,007	1,073	1,482
4. Mutton & Lamb	390	315	411
Reported	19,316		
Estimated	1,030		
TOTAL FRESH	20,346	19,038	19,290
CURED AND IN CURE			
l. Pork			
Wiltshires	1	1	-
Middles	-	_	1
Gammons	-		8
Rib Backs	-	4	5
Fore-ends	30	33	3
Sub-total	31	38	17
Hems (a) 20/down	2,624	2,966	2,677
(b) 20/up	154	164	72
backs	652	803	603
Bellies (a) 16/down	1,589	1,835	1,648
(b) 16/up	67	44	105
Shoulders	4	12	14
Butts, Cottage Rolls	932	1,011	873
Picnics	958	915	1,046
Dry Salt Meats	241	209	187
Barrelled	623	681	645
Unclassified	929	949	738
Sub-total	8,773	9,589	8,608
TOTAL	8,804	9,627	8,625
2. Beef	426	486	408
Reported	9,230		
Estimated	600		
TOTAL CURED AND IN CURE	9,830	10,113	9,033
MEAT SUMMARY			
Cold Storage	29,758	31,569	24,437
Fresh	20,346	19,038	19,290
Cured and In Cure	9,830	10,113	9,033
TOTAL ALL MEAT	59,934	60,720	52,760

Albu suu Lassiilestion	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
	-	thousand pounds .	
COLD STORAGE (Frozen)			
L. Pork			
Wiltshires	-	•	
Middles 36/down	4.00		- 10 000
Rib Backs 20/down	DECEMBER 1	-	- 17 - 60
Fore-ends 22/down		_	
Sub-total	•		
Hams & Gammons (a) 20/down	67	54	65
		31	28
(b) 20/up	37		
Backs (a) Boneless Skinless	21	20	7
(b) Loins 20/down	28	32	69
(c) Loins 20/up			-
Bellies (a) 16/down	136	131	67
(b) 16/up			12
Shoulders (a) 22/down	22	29	22
(b) 22/up		-	- 100
Butts	31	38	13
Picnics	25	19	67
Tenderloins	1	1	3
Spare Ribs	12	6	7
Trimmings	31	29	50
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	4
(b) Sows, Rib Backs & Mids		-	-
Unclassified	63	74	17
Sub-total	474	464	431
TOTA	L 474	464	431
Beef			
(a) Bone in	98	123	219
(b) Boneless	146		226
TOTA		150 273	445
. Veal	MEE WEE	~ 7 0	2.40
(a) Bone in	46	22	101
(b) Boneless	54		73
TO TA		<u>13</u> 35	174
. Mutton & Lamb	100		æ1 <u>₹</u>
Carcasses and Cuts	45	46	29
	10	10	NO 3
Fan cy Meats	56	3 6	53
(a) Pork	113	119	116
(b) Beef	22	17	6
(c) Yeal			3
(d) Lamb	2	2 174	178
TOTA	L 193	174	170
eported	1,056		original discretion
stimated	60		
OTAL MEAT COLD STORAGE	1,116	992	1,257

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

	Preliminary	Revised	
		- thousand pound	is -
RESH (Not Frozen)			
Incl. Fancy Meats)			
. Pork	153	109	161
Beef Beef	305	211	296
Veal	65	21	39
Mutton & Lamb	51	40	43
Réported	574		
Estimated	90		
OTAL FRESH	664	381	539
			1 2 14 14 11 11 11 11
CURED AND IN CURE			
. Pork			
Wiltshires	ditto	GB	W 00 0 - 1
Middles	_	-	I I I I I I I I I I I I I I I I I I I
Gammons	-	-	
Rib Backs	- (1)	1/	-
Fore-ends	-		
Sub-total	-	-	1 1 1 1 1 as (1 1 1 1
Hams (a) 20/down	89	99	88.
(b) 20/up	-	_	- 1 February 2
Backs	8	9	7
Bellies (a) 16/down	129	128	95
(b) 16/up		_	1
Shoulders	_	<u>1</u> /	3
Butts, Cottage Rolls	54		38
Picnics	50	74	49
Dry Salt Meats	4	<u>l</u> /	3
Barrelled	65		69
Unclassified	20	<u>34</u> 478	35
Sub-total	419	478	388
Mo Mar	430	ARO	700
TOTAL	419	478	388
Beef	21	18	35
OTAL CURED AND IN CURE	440	496	423
EAT SUMMARY			
Cold Storage	1,116	992	1,257
Fresh	664	381	539
Cured and In Cure	440	496	423
OTAL MEAT	2,220	1,869	2,219

	reliminary	Revised	
	- t	housand pounds -	and the state of t
OLD STORAGE (Frozen)			
• Pork			
Wiltshires	60	-	10
Middles 36/down	-	•	· Detail
Rib Backs 20/down	con	1	
Fore-ends 22/down	- 73.	-	-
Sub-total	-	-	-
TI % Clarence (a) 20/3 arm	304	405	212
Hams & Gammons (a) 20/down	194	485	212
(b) 20/up	22	48	101
Backs (a) Boneless Skinless	121	257 - *	99
(b) Loins 20/down	61	83	74
(c) Loins 20/up	/		0.07
Bellies (a) 16/down	578	780	203
(b) 16/up			70
Shoulders (a) 22/down	12	2.0	32
(b) 22/up	70	350	7174
Butts	99	179	134
Picnics	18	153	116
Tenderloins	46	10	19
Spare Ribs		33	54
Trimmings	195	221	103
Carcasses and Cuts:	,	2 7	0.0
(a) Regular Hogs	84	11	22
(b) Sows, Rib Backs & Mids.		1/	10
Unclassified	585	744	509
Sub-total	2,085	3,024	1,688
TOTAL	2,085	3,024	1,688
, Beef	2,000	O ON E	2,000
(a) Bone in	2,088	1,391	1,004
(b) Boneless	1,220	1,569	2,243
TOTAL		2,960	3,247
Veal	. 0,000	~, JOO	U, NII
(a) Bone in	1,544	1,439	1,739
(b) Boneless	1,136	1,083	1,102
TOTAL		2,522	2,841
Mutton & Lamb		,	
Carcasses and Cuts	1,348	949	196
Fancy Meats			
(a) Pork	248	270	276
(b) Beef	473	374	618
(c) Veal	133	195	227
(d) Lamb	23	24	35
TOTAL		863	1,156
	140.0		- TEXT 25.05
ported	10,298		n t Sp. No. Bearld
timated	450		The state of the state of
OTAL MEAT COLD STORAGE	10,748	10,318	9,128

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

	I I O'L IMITION 3	Revised		
		- thousand pou	ınds -	
FRESH (Not Frozen)		_		
(Incl. Fancy Meats)				
l. Pork	1,232	723	676	
Beef	2,476	1,973	2,672	
. Veal	296	250	246	
Mutton & Lamb	121	40	141	
Reported	4,125			
Estimated	350			
NOTAL FRESH	4,475	2,986	3,735	
CURED AND IN CURE				
l. Pork				
Wiltshires		-	_	
Middles	60	em em	•	
Gammons	~	-	6	
Rib Backs		-	4	
Fore-ends	1/	1/	3	
Sub-total	den	-	13	
Hams (a) 20/down	540	592	609	
(b) 20/up	127	133	14	
Backs	84	110	118	
Bellies (a) 16/down	1	264	245	
(b) 16/up	193	180-	420	
Shoulders	1/	10	5	
Butts, Cottage Rolls	273	285	222	
Picnics	258	234	304	
Dry Salt Meats	8	24	28	
Barrelled	226	266	320	
Unclassified	517	453	283	
Sub-total	2,226	2,371	2,145	
TOTAL	2,226	2,371	2,158	
Beef	88	83	75	
Reported	2,314			
Estimated	150			
NOTAL CURED AND IN CURE	2,464	2,454	2,233	
MEAT SUMMARY				
Cold Storage	10,748	10,318	9,128	
Fresh	4,475	2,986	3,735	
Cured and In Cure	2,464	2,454	2,233	
		15,758	15,096	

		958 Aug. 1, 1958 y Revised	Sept. 1, 1957
		- thousand pounds	-
1. Fork			
Wiltshires		-	The state of the s
Middles 36/down	_	-	7
Rib Backs 20/down	•	19141	<u> </u>
Fore-ends 22/down			
Sub-total			
Hams & Gammons (a) 20/down	283	344	153
(b) 20/up	92	157	29
Backs (a) Boneless Skinless	369	598	172
(b) Loins 20/down	18	(36	51
(c) Loins 20/up	-	(16	-
Bellies (a) 16/down	175	(470	210
(b) 16/up	(11)	(438	34
Shoulders (a) 22/down	7	(=	13
(b) 22/up	-	(5	1
Butts	136	125	61
Picnics	84	99	30
Tenderloins	33	68	67
Spare Ribs	103	132	94
Trimmings	164	208	120
Carcasses and Cuts:			
(a) Regular Hogs	-	20	2
(b) Sows, Rib Backs & Mids.	_	10	7
Unclassified	311	439	297
Sub-total	1,775	2,659	1,341
TOTAL	1,775	2,659	1,342
2. Beef	1 110		
(a) Bone in	534	630	784
(b) Boneless	1,160	1,451	1,056
TOTAL		2,081	1,840
3. Veal	1,00%	2,002	,
(a) Bone in	202	181	147
(b) Boneless	375	330	315
TOTAL		511	462
4. Mutton & Lamb			
Carcasses and Cuts	466	302	131
5. Fancy Meats			
(a) Pork	289	369	296
(b) Beef	451	437	725
(c) Veal	21	31	65
(d) Lamb	15	3	30
TOTAL		840	1,116
Reported	5,288		100
Estimated	300		100
TOTAL MEAT COLD STORAGE	5,588	6,393	4,891

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

Kind and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
		- thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	2,119	1,732	1,638
2. Beef	4,692	4,739	4,435
3. Veal	191	250	307
4. Mutton & Lamb	121	127	99
eported	7,123		
stimated	330		
TOTAL FRESH	7,453	6,848	6,479
CURED AND IN CURE			
l. Pork			
Wiltshires	1/	1/	-
Middles	=	=	1
Gammons	-	_	2
Rib Backs	_	_	1
Fore-ends	1/	1/	_
Sub-total			4
Bams (a) 20/down	1,226	1,366	1,151
(b) 20/up	2	2	4
Backs	393	446	297
Bellies (a) 16/down	604	717	714
(b) 16/up	3	16	17
Shoulders	3	1/	5
Butts, Cottage Rolls	362	416	386
Picnics	270	337	323
	143	116	
Dry Salt Meats	290		65
Barrelled		290	199
Unclassified	309	379	301
Sub-total	3,605	4,085	3,462
TOTAL	3,605	4,085	3,466
2. Beef	241	297	212
Reported	3,846		
Estima ted	340		
NOTAL CURED AND IN CURE	4, 186	4,382	3,678
EAT SUMMARY			
Cold Storage	5,588	6,393	4,891
Fresh	7,453	6,848	6,479
Cured and In Cure	4,186	4,382	3,678
MYTAL MEAT	17,227	17,623	15,048
A STATE OF THE STA			,0

Kind ond Electrinorion	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
termina de la companya de la company	using the same of the	thousand pounds -	
COID STORAGE (Frozen)			
1. Pork			
Wiltshires	M		-
Middles 36/down	150	_	- 2
Rib Backs 20/down	1/	-	3
Fore-ends 22/down	=	_	L. Chreekiji is
Sub-total	-	deptargement desire.	3
Hams & Gammons (a) 20/down	77	154	70
(b) 20/up	114	160	61
Backs (a) Boneless Skinless	64	98	32
(b) Loins 20/down	32	(29
(c) Loins 20/up		68	4
Bellies (a) 16/down	(387	80
(b) 16/up	189	56	21
Shoulders (a) 22/down	20	17	3
(b) 22/up	-	-	-
Butts	45	90	19
Picnics	44	56	16
Tenderloins	14	23	15
Spare Ribs	144	156	73
Trimmings	182	187	52
Carcasses and Cuts:			
(a) Regular Hogs	(,	J./	
(b) Sows, Rib Backs & Mids	. (4	1/	1
Unclassified	210	283	96
Sub-total	1,139	1,735	572
TOTA	L 1,139	1,735	575
Beef			
(a) Bone in	147	121	171
(b) Boneless	721	748	686
TO TA	L 868	869	857
3. Veal			
(a) Bone in	5	7	14
(b) Boneless	91	86	92
TOTA	L 96	93	106
Mutton & Lamb	44		
Carcasses and Cuts	44	47	41
5. Fancy Meats	100	010	101
(a) Pork	188	210	121
(b) Beef	580 28	402	565
(c) Veal	18	26	72
(d) Lamb	At the same of the	648	11 769
TOTA	014	040	109
Reported	2,961		
Stimated	380		- E 3m 19m3
NOTAL MEAT COLD STORAGE	3,341	3,392	2,348

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

kind and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
		- thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	424	352	239
2. Beef	1,864	2,213	2,308
3. Veal	168	234	354
4. Mutton & Lamb	35	33	32
Reported	2,491		
Sstimated	200		
TOTAL FRESH	2,691	2,832	2,933
CURED AND IN CURE			
l. Pork			
Wiltshires	_	_	
Middles	_	_	
Gammons	_	-	-
	-	-	-
Rib Backs	••	-	-
Fore-ends	-	desire the second secon	_
Sub-total	-	-	-
Hans (a) 20/down	168	248	178
(b) 20/up	13	22	33
Backs	44	79	35
	44	, , ,	
Bellies (a) 16/down	165	187	146
(b) 16/up			51
Shoulders	-	-	-
Butts, Cottage Rolls	35	48	43
Picnics	107	80	80
Dry Salt Meats	29	28	47
Barrelled	29	25	23
Unclassified	45	42	45
Sub-total	635	759	681
TOTAL	635	759	681
2. Beef	43	47	58
Reported	678		
Estimated	60		
TOTAL CURED AND IN CURE	738	806	739
MEAT SUMMARY			
Cold Storage	3,341	3,392	2,348
Fresh	2,691	2,832	2,933
Cured and In Cure	738	806	739
FOR CHAT. AND A CO.	A 555 A	7 070	6 020
TOTAL MEAT	6,770	7,030	6,020

Kind and Classification		1, 1958 inary	Aug. 1, 1958 Revised	Sept. 1, 195	57
and the second second			- thousand pounds		
COLD STORAGE (Frozen)				THE RESERVE	
l. Pork					-
Wiltshires		44	_	-	
Middles 36/down		-	_	_	
Rib Backs 20/down		-		-	
Fore-ends 22/down					
Sub-total		-	and the same of th	-	
7		00	110	4.4	
Hams & Gammons (a) 20/down		107	110	44	
(b) 20/up		82	96	129	
Backs (a) Boneless Skinles	S	94	120	63	
(b) Loins 20/down		41	55	46	
(c) Loins 20/up		-	_	-	
Bellies (a) 16/down		153	266	146	3
(b) 16/up		21	19	8	7
Shoulders (a) 22/down		1	(24	1	
(b) 22/up		en ()	(~4	-	
Butts		74	92	50	
Picnics		43	44	70	
Tenderloins		19	9	5	
Spare Ribs		83	86	56	
Trimmings		74	78	79	
Carcasses and Cuts:					
(a) Regular Hogs		776	CHIT.	-	
(b) Sows, Rib Backs & Mi	ds.	-	-	-	
Unclassified		249	247	129	
Sub-total	1,	041	1,246	826	
TO	TAL 1,	041	1,246	826	
Beef		0 1 1			
(a) Bone in		898	301	383	
(b) Boneless		293	308	235	
		591	609	618	
3. Veal					
(a) Bone in		27	25	79	
(b) Boneless		39	35	38	
TO	TAL	66	60	117	
4. Mutton & Lamb					
Carcasses and Cuts		52	30	32	
5. Fancy Meats					
(a) Pork		80	86	63	
(b) Beef	4	228	260	319	
(c) Veal		10	8	11	
(d) Lamb		3	1	2	
	TAL	321	355	395	

TOTAL MEAT COLD STORAGE

2,071

2,300

1,988

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

Kind and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 195	7
		- thousand pounds	3 -	
FRESH (Not Frozen)				
(Incl. Fancy Meats)				
l. Pork	186	206	224	
2. Beef	620	610	658	
3. Veal	51	31	81	
4. Mutton & Lamb	12	6	8	
TOTAL FRESH	869	853	971	
CURED AND IN CURE				
1 Donk				
l. Pork Wiltshires	_	_	_	
Middles	_	_	***	
Gammons		_		
Rib Backs	_	1/		
	_	=	_	
Fore-ends Sub-total				
200-00 tal				
Hans (a) 20/down	75	83	105	
(b) 20/up	7	5	6	
Backs	20	21	19	
Bellies (a) 16/down	74	82	74	
(b) 16/up	4	3	1	
Shoulders	_	400	-	
Butts, Cettage Rolls	30	27	25	
Picnics	39	59	63	
Dry Salt Meats	8	12	8	
Barrelled	-		446	
Unclassified	15	9	9	
Sub-Total	<u>15</u> 272	301	310	
TOTAL	272	301	310	
2. Beef	3	9	2	
TOTAL CURED AND IN CURE	275	310	312	
MEAT SUMMARY				
Cold Storage	2,071	2,300	1,988	
Fresh	869	853	971	
Cured and In Cure	275	310	312	
offied alle Til offie	~~~			
TOTAL MEAT	3,215	3,463	3,271	
with the same of t	,	, =		

Total Tota	Sept. 1, 1957	Aug. 1, 1958 Revised	ept. 1, 1958 reliminary		d and Classification
Middles 36/down Rib Backs 20/down Fore-ends 22/down Sub-total Hams & Gammons (a) 20/down Sub-total Hams & Gammons (a) 20/down Sub-total Hams & Gammons (a) 20/down (b) 20/up 231 226 Backs (a) Boneless Skinless 432 407 (b) Loins 20/down (c) Loins 20/up (d) Loins 20/up (e) Loins 20/up Bellies (a) 16/down (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up Butts Pienics 218 235 Tenderloins 39 25 Spare Ribs 186 226 Trimmings Carcasses and Cuts: (a) Regular Hogs (b) Sows, Rib Backs & Mids. Unclassified. Sub-total TOTAL 3,006 3,526 Beef (a) Bone in (b) Boneless TOTAL 898 946 Veal (a) Bone in (b) Boneless TOTAL 898 70TAL	3 -	- thousand pounds		Teresta testico	- Trongs
Middles 36/down Rib Backs 20/down Fore-ends 22/down Sub-total Hams & Gammons (a) 20/down (b) 20/up 231 226 Backs (a) Boneless Skinless 432 407 (b) Loins 20/down (c) Loins 20/up Bellies (a) 16/down (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up Butts Pienics 218 235 Tenderloins 39 25 Spare Ribs 186 226 Trimmings 246 232 Carcasses and Cuts: (a) Regular Hogs (b) Sows, Rib Backs & Mids. Unclassified. 420 374 Sub-total 3,006 3,526 POTAL 3,006 3,526 Beef (a) Bone in 420 304 (b) Boneless TOTAL 898 946 Veal (a) Bone in 35 25 (a) Regular Hogs (b) Boneless TOTAL 898 946 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats (a) Fork 322 344 (b) Beef (c) Veal (c) Veal (d) Lamb 9 3					STORAGE (Frozen)
Wiltshires -	activity was a				
Middles 36/down Rib Backs 20/down Fore-ends 22/down Sub-total Hams & Gammons (a) 20/down Sub-total Hams & Gammons (a) 20/down (b) 20/up 251 226 Backs (a) Boneless Skinless (c) Loins 20/down (b) Loins 20/down (c) Loins 20/down (b) 16/up 355 35 Shoulders (a) 16/down (b) 22/up Butts Picnics 108 Picnics 10					
Rib Backs 20/down Fore-ends 22/down Sub-total Fore-ends 22/down Sub-total Fore-ends 22/down Sub-total Fore-ends 22/down Sub-total	-	-	7.0		
Fore-ends 22/down Sub-total Hams & Gammons (a) 20/down 323 582 (b) 20/up 231 226 Backs (a) Boneless Skinless 432 407 (b) Loins 20/down 118 123 (c) Loins 20/up 18 123 Bellies (a) 16/down 610 893 (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up	-	-	-		
Hams & Gammons (a) 20/down (b) 20/up 231 226	-	-	_		
Hams & Gammons (a) 20/down 323 582 (b) 20/up 231 226 Backs (a) Boneless Skinless 432 407 (b) Loins 20/down (c) Loins 20/up 118 { 123	-	-			
Backs (a) Boneless Skinless	-		La la Contraction		Sub-total
Backs (a) Boneless Skinless	148	582	323	0/down	Hams & Gammons (a) 2
Backs (a) Boneless Skinless	133				
(b) Loins 20/down (c) Loins 20/up Bellies (a) 16/down (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up Butts Picnics Picnics 108 159 Picnics 218 236 Tenderloins 39 25 Spare Ribs Trimmings 246 232 Carcasses and Cuts: (a) Regular Hogs (b) Sows, Rib Backs & Mids. Unclassified. Sub-total TOTAL 3,006 3,526 Beef (a) Bone in (b) Boneless TOTAL 898 946 Veal (a) Bone in (b) Boneless TOTAL Mutton & Lamb Carcasses and Cuts (a) Pork (b) Beef (c) Veal (b) Beef (c) Veal (d) Lamb 9 33	47				
(c) Loins 20/up Bellies (a) 16/down 610 893 (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up	69	1	(
Bellies (a) 16/down (b) 16/up 55 35 Shoulders (a) 22/down 7 9 (b) 22/up		123	118		
(b) 16/up 555 35 Shoulders (a) 22/down 7 9 (b) 22/up	291	803	630	h	
Shoulders (a) 22/down 7 9	26				
Butts	24				
Butts Picnics		3		n	
Picnics 218 235 Tenderloins 39 25 Spare Ribs 186 226 Trimmings 246 232 Carcasses and Cuts: (a) Regular Hogs (13 - (b) Sows, Rib Backs & Mids. 420 374 Unclassified. 420 3,526 Sub-total 3,006 3,526 Deef 420 304 (a) Bone in 420 304 (b) Boneless 478 642 TOTAL 898 946 Veal 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb 27 29 Carcasses and Cuts 40 45 Fancy Meats 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	1	150			
Tenderloins 39 25 Spare Ribs 186 226 Trimmings 246 232 Carcasses and Cuts: (a) Regular Hogs	63				
Spare Ribs 186 226 Trimmings 246 232 Carcasses and Cuts: (a) Regular Hogs (13 - (b) Sows, Rib Backs & Mids. (13 - Unclassified. 420 374 Sub-total 3,006 3,526 TOTAL 3,006 3,526 Beef (a) Bone in 420 304 (b) Boneless 478 642 946 946 Veal (a) Bone in 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats 468 378 (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	102				
Trimmings	32				
Carcasses and Cuts: (a) Regular Hogs (b) Sows, Rib Backs & Mids. Unclassified. Sub-total TOTAL T	58				_
(a) Regular Hogs (b) Sows, Rib Backs & Mids. Unclassified. Sub-total TOTAL TOTAL 3,006 Beef (a) Bone in (b) Boneless TOTAL 420 3,526 TOTAL 420 3,526 TOTAL 420 3,526 TOTAL 898 946 Veal (a) Bone in (b) Boneless TOTAL 420 304 642 642 946 Veal (a) Bone in (b) Boneless TOTAL 420 304 642 542 544 455 Fancy Meats (a) Pork (b) Beef (c) Veal (c) Veal (d) Lamb 9 3	423	232	246		-
(b) Sows, Rib Backs & Mids. Unclassified. Sub-total TOTAL TOTAL 3,006 3,526 TOTAL 420 3,526 TOTAL 420 3,526 TOTAL 420 3,526 TOTAL 5,006 478 642 946 Veal (a) Bone in (b) Boneless TOTAL 4898 946 Veal (a) Bone in (b) Boneless TOTAL 40 45 Fancy Meats (a) Pork (b) Beef (c) Veal (d) Lamb 9 3					Carcasses and Cuts:
Unclassified. 420 374 Sub-total 3,006 3,526 Beef (a) Bone in 420 304 (b) Boneless TOTAL 898 946 Veal (a) Bone in 35 25 (b) Boneless TOTAL 62 54 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats (a) Pork 468 378 (c) Veal 26 27 (d) Lamb 9 3	2	-	(12		(a) Regular Hogs
Sub-total 3,006 3,526	8	-	(s & Mids.	(b) Sows, Rib Backs
TOTAL 3,006 3,526	225		420		Unclassified.
Beef 420 304 (b) Boneless 478 642 TOTAL 898 946 Veal 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb 62 54 Fancy Meats 40 45 (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	1,652	3,526	3,006		Sub-total
Beef 420 304 (b) Boneless 478 642 TOTAL 898 946 Veal 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb 62 54 Fancy Meats 40 45 (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	1 652	7 526	3 006	TATION	
(a) Bone in 420 304 (b) Boneless 478 642 TOTAL 898 946 • Veal 35 25 (b) Boneless 27 29 TOTAL 62 54 • Mutton & Lamb 40 45 • Carcasses and Cuts 40 45 • Fancy Meats 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	1,652	5,000	0,000	TOTAL	
(b) Boneless	669	TOA	4.90		
TOTAL 898 946 Veal (a) Bone in 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	662				
Veal 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb 40 45 Carcasses and Cuts 40 45 Fancy Meats 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	442			Mo Mil T	(b) Boneless
(a) Bone in 35 25 (b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb 40 45 Carcasses and Cuts 40 45 Fancy Meats 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	1,104	340	030	TOTAL	
(b) Boneless 27 29 TOTAL 62 54 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	4.0	95	75		
TOTAL 62 54 Mutton & Lamb Carcasses and Cuts 40 45 Fancy Meats (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	40				
Mutton & Lamb Carcasses and Cuts Fancy Meats (a) Pork (b) Beef (c) Veal (d) Lamb Mutton & Lamb 40 45 45 468 322 344 468 378 26 27 39 3	<u>28</u> 68			PRACTED A TO	(b) Boneless
Carcasses and Cuts 40 45 Fancy Meats (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	08	54	020	TOTAL	
Fancy Meats 322 344 (a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	0.7	45	40		
(a) Pork 322 344 (b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	23	45	40		
(b) Beef 468 378 (c) Veal 26 27 (d) Lamb 9 3	220	CAA	700		
(c) Veal 26 27 (d) Lamb 9 3	220				
(d) Lamb 9 3	571				
	54				
TOTAL 825 752	6			-	(d) Lamb
	851	752	825	TOTAL	
OTAL MEAT COLD STORAGE 4,831 5,323	3,690	5 393	4 831		AT NEWN COLD COOD ACE

ind and Classification		Aug. 1, 1958 Revised	Sept. 1, 1957
		- thousand pounds	-
RESH (Not Frozen)			
Incl. Fancy Meats)			
. Pork	1,167	1,283	788
Beef	1,436		
Veal ·	1,430	2,072	1,916 363
Mutton & Lamb	29	40	45
Reported Estimated	2,804 40		
		2 616	7 110
OTAL FRESH	2,844	3,616	3,112
CURED AND IN CURE			
L. Pork			
Wiltshires	ma	-	-
Middles	-	and a	-
Gammons	-	-	-
Rib Backs	-	-	
Fore-ends	-	-	
Sub-total		-	-
Hams (a) 20/down	1	1	437
(b) 20/up	400	381	6
Backs	64	92	82
Bellies (a) 16/down	265	255	243
(b) 16/up	7	9	29
Shoulders	_		1
Butts, Cottage Rolls	75	78	72
Picnics	188	95	203
Dry Salt Meats	34	12	25
Barrelled	13	14	32
Unclassified	33	42	42
Sub-total	1,079	978	1,172
TOTAL	1,079	978	1,172
		2.00	
2. Beef	17	17	16
OTAL CURED AND IN CURE	1,096	995	1,188
EAT SUMMARY			
Cold Storage	4,831	5,323	3,698
Fresh	2,844	3,616	3,112
Cured and In Cure	1,096	995	1,188
	0.53	0.07:	
OTAL MEAT	8,771	9,934	7,998
	-		

find and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1357
a latter to the public	-	- thousand pounds	-
OLD STORAGE (Frozen)			
. Pork			
Wiltshires	- 1-3	-	-
Middles 36/down		-	-
Rib Backs 20/down	-		-
Fore-ends 22/down		-	
Sub-total			
	A STATE OF THE PARTY OF THE PAR		
Hams & Gammons (a) 20/down	48	78	28
(b) 20/up	8	. 18	25
Backs (a) Boneless Skinless	38	92	8
(b) Loins 20/down	22	43	16
(c) Loins 20/up	-	-	-
Bellies (a) 16/down	(100	(371	27
(b) 16/up	(166	(3/1	3
Shoulders (a) 22/down	1/	3	1
(b) 22/up	-	-	The same
Butts	56	113	12
Picnics	86	128	33
Tenderloins	3	6	11
Spare Ribs	124	153	71
Trimmings	48	82	38
Carcasses and Cuts:			
(a) Regular Hogs	1/	1/	1.
(b) Sows, Rib Backs & Mids.	-		2
Unclassified	223	245	138
Sub-total	822	1,332	414
	il.		
TOTAL	822	1,332	414
Beef	770		95.0
(a) Bone in	370	443	356
(b) Boneless	165	306	70
TOTAL	535	749	426
Veal	22	En	E.O.
(a) Bone in	20	53	70
(b) Boneless TOTAL		2 <u>1</u>	<u>23</u>
	-549	74	90
Mutton & Lamb Carcasses and Cuts	522	57 5	125
Fancy Meats		010	700
(a) Pork	27	29	8
(b) Beef	75	81	54
(c) Veal	3	4	5
(d) Lamb	7	7	2
TOTAL		121	69
TOTAL	2.46	Tv.T	09
eported	2,033		
Stimated	30		
OTAL MEAT COID STORAGE	2,063	2,851	1,127

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

Kind and Classification	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957
	-	thousand pounds -	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	317	700	750
Beef	928	380	352
3. Veal	64	1,047	1,034
Mutton & Lemb	21	29	92 43
Reported	1,330		
Estimated	20		
TOTAL FRESH	1,350	1,522	1,521
			3,002
CURED AND IN CURE			
l. Pork			
Wiltshires	-	••	-
Middles	em em	-	W
Gammons	-	-	
Rib Backs	-	-	_
Fore-ends			
Sub-total	916b	-	-
Hams (a) 20/down	(199	109
(b) 20/up	(131	-	9
Backs	39	46	45
Bellies (a) 16/down	f:	218	131
(b) 16/up	(212		6
Shoulders	-	460	3
Butts, Cottage Rolls	103	104	87
Picnics	46	36	24
Dry Salt Meats	15	16	11
Barrelled	=	1/	2
Unclassified	22	36	23
Sub-total	568	655	450
TOTAL	568	655	450
Beef			
- DOOL	13	15	10
Reported	581		
Estimated	50	0.00	
OTAL CURED AND IN CURE	631	670	460
EAT SUMMARY			
Cold Storage	2,063	2,851	1,127
Fresh	1,350	1,522	1,521
Cured and In Cure	631	670	460
OTAL MEAT	4,044	5,043	3,108
	.,	,	, = 0

	Montreal	Quebec	Toronto	Winnipe@
		- thous	sand pounds -	
COID STORAGE (Frozen, Including Fancy M	(eats)			
		677	999	1,324
Pork	1,458 3,083	372	1,343	1,448
Beef	2,114	479	374	124
Veal	1,318	50	363	62.
Mutton & Lamb	1,510	00		
TOTAL	7,973	1,578	3,079	2,958
FRESH				
Not Frozen, Incl. Fancy N	(eats)			
Pork	953	170	1,030	424
Beef	1,848	303	3,423	1,864
Veal	227	58	143	168
Mutton & Lamb	62	39	97	35
muo o o trans			-	
OTAL THE STATE OF	3,090	570	4,693	2,491
URED AND IN CURE		-	-	
ORED AND IN CORE				
Pork	1,660	296	1,845	6 35
Beef	87	-	194	43
OTAL	1,747	296	2,039	678
				-
Lard	760	40	1,251	524
Tallow	866	28	1,288	347
The second second				

^{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	9 CITIES
381	278	671	2,652	836	9,276
161	335	425	938	582	8,687
14	23	14	73	39	3,254
1	13	23	26	513	2,369
557	649	1,133	3,689	1,970	23,586
december of the second	describbases supre-village of				
71	83	236	931	315	4,213
171	301	524	912	870	10,216
8	29	20	152	62	867
2	5	9	20	19	288
252	418	789	2,015	1,266	15,584
			- State Communication of the State Communication		
87	69	36 0	719	550	6,221
ಂದ	3	12	5	13	357
87	72	372	724	563	6,578
			-		OV.
136	95	353	560	277	3,996
25	43	194	259	115	3,165

with comparative holdings for last year and for last month

	Sept. 1, 1958 Preliminary	Aug. 1, 1958 Revised	Sept. 1, 1957	
	-	thousand pounds	100	
LARD 1/				
Canada	5,566	5,730	5,818	
Maritimes	148	176	99	
Quebec	926	963	981	
Ontario	2,148	1,941	2,334	
Manitoba	565	534	766	
Saskatchewan	540	521	237	
Alberta	913	1,202	990	
British Columbia	326	393	411	
DIBLE TALLOW 1/				
Canada	4,672	5,242	4,756	
Maritimes	7	30	1.1	
Quebec	943	1,298	1,653	
Ontario	2,672	3,041	1,986	
Manitoba	358	157	411	
Saskatchewan	106	183	194	
Alberta	453	382	369	
British Columbia	133	151	192	
dell's				
ANADA	August 1, 1958	Augus	st 1, 1957	
	- tho	usand pounds -		
PORK	29,742	2	5,867	
HEEF	23,889	24,949		
VEAL	4,730	5,913		
MUTTON & LAMB	2,359	1,356		
COTAL	60,720	5	8,085	

^{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, Arrivalture Division.

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