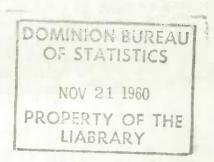




# STOCKS OF MEAT AND LARD NOVEMBER 1960



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The Honourable George Hees, Minister of Trade and Commerce

## DOMINION BUREAU OF STATISTICS

Agriculture Division

Livestock and Animal Products 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, 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.

11

11

#### INDEX

Stocks	of	Meat	in Cold Storage - Canada	Page	2
\$1	21	11	Fresh, Cured and In Cure - Canada	11	3
11	11	II.	in Cold Storage - Maritimes	17	1.
- 11	11	11	Fresh, Cured and In Cure - Maritimes	IT	5
.11	11	18	in Cold Storage - Quebec	11	6
11	11	- 18	Fresh, Cured and In Cure - Quebec	27	7
- 11	11	H	in Cold Storage - Ontario	- 11	8
11	11	19	Fresh, Cured and In Cure - Ontario	11	9
п	33	11	in Cold Storage - Manitoba	11	10
III-	11	18	Fresh, Cured and In Cure - Manitoba	11	11
It	22	19	in Cold Storage - Saskatchewan	22	12
11	10	19	Fresh, Cured and In Cure - Saskatchewan	18	13
11	11	11	in Cold Storage - Alberta	11	14
11	881	11	Fresh, Cured and In Cure - Alberta	It	15
11	H	19	in Cold Storage - British Columbia	11	16
10	89	It	Fresh, Cured and In Cure - British Columbia	11	17
Stocks	of	Meat.	Lard & Tallow in Montreal, Quebec, Toronto,		
			Winnipeg	11	18
			Regina, Saskatoon, Calgary, Edmonton, Vancouver	11	19
11	11		Lard & Edible Tallow - Canada	81	20
Summarv	of	Meat	Stocks - Canada	13	20
3					

21

10

#### STOCKS OF MEAT and LARD

Held by Packers, Abattoirs, Wholesale Butchers and Cold Storage Warehouses
November 1, 1960

#### COLD STORAGE:

Total meat in cold storage at November 1, 1960 amounted to 32,541,000 lb. as compared with 28,744,000 lb. last month and 81,879,000 lb. at November 1, 1959. Current frozen holdings included 10,529,000 lb. of pork, 14,276,000 lb. of beef, 4,958,000 lb. of veal and 2,338,000 lb. of mutton and lamb. The remaining 440,000 lb. was the estimated quantity of all frozen meat held by firms whose reports were not received in time.

### FRESH:

Stocks of fresh meat (not Frozen) at November 1, were 22,888,-000 lb. as compared with 21,125,000 lb. a month earlier and 24,293,000 lb. on November 1, 1959. The November stock consisted of 5,907,000 lb. of pork, 14,391,000 lb. of beef, 1,512,000 lb. of veal and 568,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 510,000 lb.

#### CURED AND IN CURE:

Stocks of meat, cured and in cure, at November 1 were 8,361,000 lb. as compared with 9,536,000 lb. and 9,822,000 lb. last month and a year ago respectively. The current total consisted of 7,807,000 lb. of pork, 294,000 lb. of beef and an estimate of 260,000 lb. not classified as to kind.

#### TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at November 1, 1960 amounted to 63,790,000 lb. as compared with 59,405,000 lb. last month and 115,994,000 lb. a year ago. In addition there were 6,992,000 lb. of imported meat. This total consisted of 2,575,000 lb. of beef, 66,000 lb. of veal, 1,256,000 lb. of mutton and 3,095,000 lb. of lamb. A summary of stocks at October 1, 1960 by kinds of meat will be found on page 20 of this report.

#### LARD:

The total stocks on November 1, 1960 were 3,781,000 lb. as compared with 4,936,000 lb. on October 1, 1960 and 4,285,000 lb. at November 1, 1959.

## EDIBLE TALLOW:

Stocks of edible tallow on November 1, 1960 were 3,262,000 lb. as compared with 2,361,000 lb. on October 1, 1960 and 2,211,000 lb. at November 1, 1959.

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
COLD STORAGE (Frozen)		- thousand poun	ds -
COLD STORAGE (FF020H)			
L. Pork:			
Hams - (a) 20/down	2,773	1,529	13,214
(b) 20/up	547	405	728
Backs - Boneless, Skinless	658	952	3,052 449
Loins	239	255 1,146	29,798
Bellies (a) 14/down	615	60	172
(b) 14/up	40	98	596
Shoulders	87	511	2,640
Butts	468 801	1,002	2,337
Picnics	94	67	69
Tenderloins	576	358	526
Spare Ribs	73	43	
Back Ribs	545	465	
Trimmings - 80-85%	193	256	595
50-60%		46	48
Carcasses (a) Regular Hogs	52 22	37	23
(b) Sows		1,614	2,753
Unclassified	1,439	1,014	~,177
TOTAL	9,222	8,844	57,000
Beef:			
(a) Bone in	3,618	3,644	4,290
(b) Boneless	8,090	6,940	8,617
(1) 2020-000			
TOTAL	11,708	10,584	12,907
3. Veal:	The state of the s		un te liver
(a) Bone in	1,872	1,463	1,454
(b) Boneless	2,631	2,368	1,777
(b) Doneress	~,0)1		
TOTAL	4,503	3,831	3,231
- V 2.7m			
1. Mutton & Lamb:			
Carcasses and Cuts	2,092	1,269	3,204
5. Fancy Meats:			
(a) Pork	1,307	1,036	2,510
(b) Beef	2,568	2,541	2,501
(c) Veal	455	423	348
(d) Lamb	246	216	178
(u) same			
TOTAL	4,576	4,216	5,537
deported	32,101		
Stimated	440	0.0	di dea
TOTAL COLD STORAGE	32.541	28,744	81,879

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
FRESH (Not Frozen)		thousand pounds	
Incl. Fancy Meats)			
L. Pork	5,907	4,974	7,881
Beef Beef	14,391	14,054	14,415
3. Veal	1,512	1,624	1,488
. Mutton & Lamb	568	473	509
Reported	22,378		
Estimated	510		
TOTAL FRESH	22,888	21,125	24,293
CURED AND IN CURE			
L. Pork			
Hams - 20/down	2,877	3,346	3,398
20/up	iii	49	50
Backs	471	601	494
Bellies - (a) 14/down	1,472	1,880	1,733
(b) 14/up	40	36	39
Shoulders	13	23	34
Butts, Cottage Rolls	714	768	751
Picnics	564	841	767
Dry Salt Meats	153	123	181
Barrelled Unclassified	576 816	613	958
		850	879
TOTAL	7,807	9,130	9,284
2. Beef:	294	406	538
Reported	8,101		
Estimated	260		
OTAL CURED AND IN CURE	8,361	9,536	9,822
	MEAT S	UMMARY	4523 336 1
COLD STORAGE	32,541	28,744	81,879
FRESH	22,888	21,125	24,293
CURED AND IN CURE	8,361	9,536	9,822
TOTAL MEAT (Domestic)	63,790	59,405	115,994
	STOCKS OF IM	in above summary)	
Beef	2,575	3,011	1,027
Veal	-66	69	183
Mutton	1,256	1,287	(2,502
Lamb	3,095	2,690	(~, , , , , ,
TOTAL	6,992	7,057	3,712

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
COLD STORAGE (Frozen)	DEL CA MARIAN	- thousand pounds	
1. Pork:			
Hams - (a) 20/down	127	38	414
(b) 20/up	25	21	15 62
Backs - Boneless, Skinless Loins	<u>1</u> / 22	32	42
Bellies (a) 14/down	53	55	254
(b) 14/up		-	The second second
Shoulders	15	33	9
Butts	35	42	132
Picnics	$\frac{1}{2}$	65	18
Tenderloins	14	13	1 8
Spare Ribs Back Ribs	74	15	-
Trimmings - 80-85%	8	29	(00
50-60%	12	30	27
Carcasses (a) Regular Hogs	3	1	4
(b) Sows	- 5.0	77	
Unclassified	50	66	97
TOTAL	366	426	1,083
2. Beef:			
(a) Bone in	273	251	342
(b) Boneless	299	270	163
TOTAL	572	521	505
3. Veal:			
(a) Bone in	45	35	72
(b) Boneless	56	64	43
TOTAL	101	99	115
4. Mutton & Lamb:			
Carcasses and Cuts	219	88	137
5. Fancy Meats:			
(a) Pork	53	56	54
(b) Beef	227	204	83
(c) Veal	11	3	9
(d) Lamb	3	3	6
TOTAL	294	266	152
TOTAL COLD STORAGE	1,552	1,400	1,992
TOTAL OTTO	-3//~	2,400	-3//~

<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	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
		- thousand pounds	-
RESH (Not Frozen) (Incl. Fancy Meats)			
L. Pork	189	147	202
Beef .	230	245	285
Veal Mutton & Lamb	13	8 27	14 33
to authority many	37	~1	
eported	469		The Spinster
stimated NOTAL FRESH	30 499	427	534
IOTAL PRESE	477	HC.	7)14
CURED AND IN CURE			
l. Pork:	10.00	Park Andrews	
Hams - 20/down	64	102	104
20/up	3	9	5
Backs Bellies - (a) 14/down	1	95	96
(b) 14/up	79	_	-
Shoulders	2-2-2		
Butts, Cottage Rolls	20	25	36
Picnics	32	57	43
Dry Salt Meats Barrelled	19	30	84
Unclassified	30	22	29
TOTAL	247	340	397
			Lucia III
2. Beef:	16	9	22
	912111111111111111111111111111111111111		
TOTAL CURED AND IN CURE	263	349	419
	MEAT SUMM	ARY	
New Park			
Cold Storage	1,552	1,400	1,992
Fresh	499	427	534
Cured and In Cure	263	349	419
TOTAL MEAT (Domestic)	2,314	2,176	2,945

ind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
- Sur In Challe	Here years	- thousand pou	nds -
OLD STORAGE (Frozen)			
. Pork:			
Hams - (a) 20/down	443	392	1,899
(b) 20/up	81	82	222
Backs - Boneless, Skinless	46	291	531
Loins	95	85	102
Bellies (a) 14/down	1	(	5,613
(b) 14/up	92	300	31
Shoulders	46	41	6
Butts	66	46	200
Picnics	160	163	197
Tenderloins	14	4	15
Spare Ribs	22	23	49
Back Ribs	6	3	-
Trimmings - 80-85%	106	87	(122
50-60%	54	105	
Carcasses (a) Regular Hogs	(, ,	(70	28
(b) Sows	241	(10	12
Unclassified	652	717	1,577
TOTAL	1,924	2,408	10,604
Beef:			
(a) Bone in	1,350	1,284	2,151
(b) Boneless	3,186	2,937	3,781
TOTAL	4,536	4,221	5,932
	-		
· Veal:			
(a) Bone in	1,221	1,094	997
(b) Boneless	2,275	1,970	1,208
TOTAL	3,496	3,064	2,205
Mutton & Lamb:			
		Mad A	7 701 70
Carcasses and Cuts	1,185	588	1,747
· Fancy Meats:	- NO	0.00	(00
(a) Pork	252	207	692
(b) Beef	404	458	476
(c) Veal	241	249	204
(d) Lamb	155	140	77
	3 000	2 051	3 110
TOTAL	1,052	1,054	1,449
	30.300		
eported	12,193		
stimated	80	7. 22.	27 020
OTAL COLD STORAGE	12,273	11.335	21,937

<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	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
		- thousand pounds -	inerell sellers
FRESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	804	900	1,473
2. Beef	3,363	3,482	2,797
3. Veal	537	494	588
4. Mutton & Lamb	206	146	145
Reported	4,910		
Estimated	50		
TOTAL FRESH	4.960	5.022	5.003
CURED AND IN CURE			
l. Pork:			
Hams - 20/down	706	948	668
20/up	26	31	26
Backs	70	74	52
Bellies - (a) 14/down	217	283	297
(b) 14/up	(		20
Shoulders Butts, Cottage Rolls	155	170	228
Picnics	147	165	267
Dry Salt Meats	3	1/	12
Barrelled	347	356	558
Unclassified	277	318	410
TOTAL	1,948	2,345	2,540
TO TAB	4,9,000		-,,,40
2. Beef:	72	/ 7	0.50
		67	253
Reported	2,020		
Estimated	120	2 112	2 702
TOTAL CURED AND IN CURE	2.140	2,412	2,793
	MEAT SUMM	ARY	
Cold Storage	Very Land		
Fresh	12,273	11,335	21,937
Cured and In Cure	4,960	5,022	5,003
	2,140	2,412	2,793
TOTAL MEAT (Domestic)	19,373	18,769	29,733
			-

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
COLD STORAGE (Frozen)		- thousand pou	inds -
COLD STORAGE (FIGURE)			
1. Pork:			
Hams - (a) 20/down	763	509	7,451
(b) 20/up	111	72	127
Backs - Boneless, Skinless	426	541	1,490
Loins	20	40	192
Bellies (a) 14/down	259	662	10,880
(b) 14/up	3		554
Shoulders Butts	10	5 113	1,761
Picnics	148	510	716
Tenderloins	298	40	28
Spare Ribs	45 251	106	185
Back Ribs	41	25	to the same the court
Trimmings - 80-85%	223	204	(000
50-60%	82	76	251
Carcasses (a) Regular Hogs	1	5	2
(b) Sows	24	_	2
Unclassified	233	229	419
TOTAL	2,937	3,158	24,081
2. Beef:	524	737	467
(a) Bone in	536		1,879
(b) Boneless	2,197	2,037	2,017
TOTAL	2,733	2,774	2,346
. 77			
3. Veal:	101	125	141
(a) Bone in	191	232	330
(b) Boneless	192	6,76	370
TOTAL	383	357	471
4. Mutton & Lamb:			
Carcasses and Cuts	237	409	583
	2)1	407	
5. Fancy Meats:	101	384	596
(a) Pork	404	604	639
(b) Beef	630	63	52
(c) Veal (d) Lamb	27	35	42
(c) value	4/		
TOTAL	1,127	1,086	1,329
	1890		The Paris Court
Reported	7,417		
Estimated	90		00 130
TOTAL COLD STORAGE	7.507	7,784	28,810

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
		- thousand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
L. Pork 2. Beef 3. Veal 4. Mutton & Lamb	2,304 4,566 181 118	2,202 4,466 237 79	3,210 5,568 334 131
Reported Estimated TOTAL FRESH	7,169 120 7,289	6.984	9.243
CURED AND IN CURE			
Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up	1,357 13 253 624 8	(1,291 393 965 8	1,586 2 279 625 5
Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified	13 331 193 110 192 451	6 333 295 88 196 460	5 289 274 117 259 341
TOTAL	3,545	4,035	3,782
2. Beef:	184	307	191
Reported Estimated TOTAL CURED AND IN CURE	3,729 40 3,769	4,342	3.973

# MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	7,507	7,784	28,810
	7,289	6,984	9,243
	3,769	4,342	3,973
TOTAL MEAT (Domestic)	18,565	19,110	42,026

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 196 Revised	Nov. 1, 1959
COLD STORAGE (Frozen)		- thousand	pounds -
l. Pork:			
Hams - (a) 20/down	286	62	126
(b) 20/up	89	58	119
Backs - Boneless, Skinless	47	9	7
Loins	30	23	31
Bellies (a) 14/down	1	8	4,431
(b) 14/up	46	-	19
Shoulders	5	1/	2
Butts	44	1/9	60
Picnics	74	32	72
Tenderloins	13	5	14
Spare Ribs	110	63	98
Back Ribs	4	4	-
Trimmings - 80-85%	63	37	( .
50-60%	63	16	43
Carcasses (a) Regular Hogs	1/	10	
(b) Sows	=	(2	2
Unclassified	196	244	190
OHCIESSII 16d	170	रमम	170
TOTAL	1,007	572	5,214
2. Beef:			
(a) Bone in	335	220	100
(b) Boneless	1,577	732	1,329
(b) Dollozopp		122	19727
TOTAL	1,912	952	1,429
7 Vanle			
3. Veal: (a) Bone in		71	11
	179	14	
(b) Boneless	65	74	95
TOTAL	01.1	90	106
TOTAL	244	88	100
4. Mutton & Lamb:			
Carcasses and Cuts	195	50	104
5. Fancy Meats:			0.40
(a) Pork	166	114	282
(b) Beef	577	509	482
(c) Veal	33	37	32
(d) Lamb	39	20	38
TOTAL	815	680	834
Reported	4,173		
Estimated	220		
TOTAL COLD STORAGE	4.393	2,342	7,687

<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	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
CONTROL STATE OF BRIDE OF BRIDE		thousand pounds	
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork 2. Beef 3. Veal 4. Mutton & Lamb	785 2,271 186 123	337 1,806 385 89	957 2,121 224 117
Reported Estimated TOTAL FRESH	3,365 250 3,615	2,617	3,419
CURED AND IN CURE  1. Pork: Hams - 20/down 20/up  Backs Bellies - (a) 14/down (b) 14/up  Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled	(203 26 (150 - 47 39 16	(237 23 (113 - 52 79 18 14	324 12 31 194 15 - 47 66 24 39
Unclassified TOTAL	511	561	782
2. Beef:	8	8	53
Reported Estimated TOTAL CURED AND IN CURE	519 60 579	569	835

# MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	4,393	2,342	7,687
	3,615	2,617	3,419
	579	569	835
TOTAL MEAT (Domestic)	8,587	5,528	11,941

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959	
COLD STORAGE (Frozen)		- thousand poun	ds -	
1. Pork:			0.0	
Hams - (a) 20/down	129	47	39	
(b) 20/up	49	23	69	
Backs - Boneless, Skinless Loins	33	10	28	
Bellies (a) 14/down	31	(	2,610	
(b) 14/up	86	246	29	
Shoulders	4	1/	10	
Butts	33	20	54	
Picnics	54	51	7	
Tenderloins	5		8	
Spare Ribs		13	44	
Back Ribs	14 5 1/ 25	3	-	
Trimmings - 80-85%	1/	12	(16	
50-60%	25	19	(10	
Carcasses (a) Regular Hogs	-	-	14	
(b) Sows		-	-	
Unclassified	100	61	139	
TOTAL	568	329	3,069	
2. Beef:	200	367	507	
(a) Bone in (b) Boneless	388	259	310	
(b) Doneress	172	~ )7		
TOTAL	560	626	817	
3. Veal:		1.0	70	
(a) Bone in	68	42	78	
(b) Boneless	21	16	45	
TOTAL	89	58	123	
4. Mutton & Lamb:				
Carcasses and Cuts	71	39	71	
5. Fancy Meats:				
(a) Pork	72	32	140	
(b) Beef	215	208	197	
(c) Veal	25	17	9	
(d) Lamb	3	4	3	
And the same of th			0:0	
TOTAL	315	261	349	

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

1,603

TOTAL COLD STORAGE

1,313

4,429

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
a a fair a au		- thousand pounds .	2000 3600
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	336	278	217
2. Beef	809	728	341 701
3. Veal	74	70	65
4. Mutton & Lamb	15	21	ű
- Alt			
TOTAL FRESH	1,234	1,097	1,118
CURED AND IN CURE			
1. Pork:	1 40 2W		
Hams - 20/down	120	(200	223
20/up	1	127	5
Backs	16	34	28
Bellies - (a) 14/down	72	(92	92
(b) 14/up	2	(72	5
Shoulders	-	-	
Butts, Cottage Rolls	24	31	28
Picnics	30	36	41
Dry Salt Meats Barrelled	6	5	14
Unclassified		2	-
OUCIGERILIE	4	3	29
TOTAL	275	328	465
			407
2. Beef:			
The little was a series			1
TOTAL CURED AND IN CURE	275	328	466
	MEAT SUMM	ARY	
Cold Storage	1,603	1,313	4,429
Fresh	1,234	1,097	1,118
Cured and In Cure	275	328	466
	-		
TOTAL MEAT (Domestic)	3,112	2,738	6,013

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
COLD STORAGE (Frozen)		- thousand pour	ids -
l. Pork:	/	210	1 (10
Hams - (a) 20/down	679	348	1,613
(b) 20/up	159	126	165
Backs - Boneless, Skinless		40	346
Loins	27	31	49
Bellies (a) 14/down	59	60	4,388
(b) 14/up	17	10	69
Shoulders	6	13	14
Butts	117	111	163
Picnics	200	169	298
Tenderloins	12	9	3
Spare Ribs	82	43	67
Back Ribs	13	4	
Trimmings - 80-85%	104	30	(117
50-60%	15	1/	(11)
Carcasses (a) Regular Hogs	(	C	
(b) Sows	24	(4	7
Unclassified	147	143	197
CHCLESS II 190	741		-/(
momar	7 720	1,141	7,496
TOTAL	1,729	7 9 747	7,470
2. Beef:	/00	552	501.
(a) Bone in	620	553	
(b) Boneless	571	617	869
TOTAL	1,191	1,170	1,370
3. Veal:			
(a) Bone in	93	96	75
(b) Boneless	12	9	40
(1) 10201010			311
TOTAL	105	105	115
AV A.PM			
4. Mutton & Lamb:			
Carcasses and Cuts	77	30	141
5. Fancy Meats:			
(a) Pork	347	228	721
(b) Beef	461	495	572
(c) Veal	66	41	39
(d) Lamb	18	12	9
TOTAL	892	776	1,341
LULRU	7,00		-
	100		
POTAL COLD STORAGE	3,994	3,222	10,463

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

ind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
- 42 m/m 5-11		- thousand pounds	-
RESH (Not Frozen)			
Incl. Fancy Meats)			
. Pork	1,126	824	1,264
Beef	2,276	2,428	2,013
. Veal	372	356	213
. Mutton & Lamb	43	64	57
Reported	3,817		
Stimated	40		
OTAL FRESH	3,857	3,672	3,547
URED AND IN CURE			
· Pork:			
Hams - 20/down	(386	462	308
20/up			3
Backs	60	34	49
Bellies - (a) 14/down	196	176	204
(b) 14/up	7	10	11
Shoulders	-	_	9
Butts, Cottage Rolls	66	66	41
Picnics	100	162	64
Dry Salt Meats	11,	8	10
Barrelled	<u>1</u> /	15	13
Unclassified	28	15	26
TOTAL	854	948	738
Beef:	6	5	9
MAY CUDED AND THE CUDE	940	052	71.7
TOTAL CURED AND IN CURE	860	953	747
	MEAT SUMM	ARY	1
Cold Storage	3,994	3,222	10,463
Fresh	3,857	3,672	3,547
Cured and In Cure	860	953	747
	A 62.2	0.010	31.000
OTAL MEAT (Domestic)	8,711	7,847	14,757

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959	
TOTA CHOOLAT (Progen)		- thousand poun	ds -	
COLD STORAGE (Frozen)				
L. Pork:				
Hams - (a) 20/down	346	133	1,672	
(b) 20/up	33	23	11	
Backs - Boneless, Skinless	14	55	614	
Loins	14	24	5	
Bellies (a) 14/down	(40	45	1,622	
(b) 14/up	(40	(4)	1	
Shoulders	1	1	1	
Butts	25	170	270	
Picnics	12	12	1,029	
Tenderloins	3	4		
Spare Ribs	83	97	75	
Back Ribs	4	4	-	
Trimmings - 80-85%	37	66	19	
50-60%	2	5		
Carcasses (a) Regular Hogs	1/	1	A 44 -	
(b) Sows	-	-		
Unclassified	77	170	134	
	/00	42.0	r 150	
TOTAL	691	810	5,453	
			Plent of	
Beef:	/	222	000	
(a) Bone in	116	232	222	
(b) Boneless	88	88	286	
	001	200	500	
TOTAL	204	320	508	
all the same of th				
Veal:	ne	En	80	
(a) Bone in	75	57 3	16	
(b) Boneless	10		10	
TO THE T	85	60	96	
TOTAL	0)		70	
Wohlen & Tamba				
. Mutton & Lamb:				
Carcasses and Cuts	108	65	421	
Carcasses and Cuts	100	0,	4~~	
Fency Westa				
(a) Pork	13	15	25	
(b) Beef	54	63	52	
(c) Veal	13	13		
(d) Lamb	1	2	3	
(a) Damp				
TOTAL	81	93	83	
LULAM				
Reported	1,169		Laborator Parker 19	
Estimated	50			
	1,219	1,348	6,561	

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

Kind and Classification	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959
in it didentity in the second color		thousand pounds -	and the state of t
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork	363	286	434
2. Beef	876	899	930
3. Veal 4. Mutton & Lamb	149	74	50
4. Mutton & Lamb	26	47	15
Reported	1,414		
Estimated	20		
TOTAL FRESH	1,434	1,306	1,429
CURED AND IN CURE			
1. Pork:			
Hams - 20/down	112	(197	185
20/up	-		2
Backs	43	, 34	50
Bellies - (a) 14/down	157	174	225
(b) 14/up Shoulders			1
Butts, Cottage Rolls	71	91	82
Picnics	23	47	12
Dry Salt Meats	23 3 1/ 18	3 2	4
Barrelled	1/		5
Unclassified	18	25	14
TOTAL	427	573	580
2. Beef:	8	10	9
Reported	435		
Estimated TOTAL CURED AND IN CURE	40	502	500
TOTAL CURED AND IN CURE	40 475 ABAT SUMMA	583 R Y	589
Cold Storage	1,219	1,348	6,561
Fresh Cured and In Cure	1,434	1,306	1,429
ANTON OTHER THE ANTO	475	583	589

3,128

3,237

8,579

TOTAL MEAT (Domestic)

Rel Li Fed	FOR TOUR	Montreal	e in	Quebec	Toronto	Winnipe	g
	TER OF MA			- thou	sand pounds	_	
COLD STORAGE							
(Frozen, Including	Fancy Meats)						
Pork Beef Veal Mutton & Lamb		1,603 3,456 2,504 1,194		259 756 936 110	1,613 2,091 332 200	1,173 2,489 277 234	
TOTAL		8,757		2,061	4,236	4,173	1410
FRESH (Not Frozen, Incl. :	Fancy Meats)						
Pork Beef Veal Mutton & Lamb		536 2,578 375 72		136 446 137 107	976 3,282 142 96	785 2,271 186 123	
TOTAL		3,561		826	4,496	3,365	
CURED AND IN CURE					84.636	And the Person	
Pork Beef	47	1,398	100	231	1,608	511	
TOTAL		1,466	En#	234	1,775	519	
Lard		289		84	1,193	31	
Tallow		970		18	659	90	
Spiritual services of the services							2 34100

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

# N.B.

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

			BREE - FIRE	WE AME ARE ARREST	Ell stills	
Regina	Saskatoon	Calgary	Edmonton	Vancouver 1/	TOTAL 9 CITIES	
		- thousand po	ounds -	Charle		
178 136 20 5	185 194 16 5	594 749 55 56	1,480 897 116 38	692 247 97 108	7,777 11,015 4,353 1,950	
339	400	1,454	2,531	1,144	25,095	
64 202 24 1	211 333 34 5	231 880 151 18	895 1,396 221 25	354 849 147 25	4,188 12,237 1,417 472	
291	583	1,280	2,537	1,375	18,314	
70	107	279 4	575 2	411	5,190 2 <b>56</b>	
70	107	283	577	415	5,446	
5	19	161	359	109	2,250	
25	22	166	235	55	2,240	

MUTTON & LAMB

TOTAL

# November 1, 1960

	Nov. 1, 1960 Preliminary	Oct. 1, 1960 Revised	Nov. 1, 1959	
		- thousand pounds	-	
LARD 1/				
Canada	3.781	4.936	4,285	
	20,000	41/20	41.00	
Maritimes	58	101	87	
Quebec	692	1,220	536	
Ontario	1,891	2,402	2,269	
Manitoba	309	473	291	
Saskatchewan	182	68	247	
Alberta	519	382	624	
British Columbia	130	290	231	
	1,40%			
The same of the sa				
EDIBLE TALLO	W 1/			
Cana da	3,262	2,361	2,211	
Maritimes	7	15	14	
Quebec	1,225	721	720	
Ontario	1,229	673	695	
Mani toba	258	320	256	
Saskatchewan	82	154	157	
Alberta	401	379	270	
British Columbia	60	99	99	
	SUMMARY OF MEA	T STOCKS BY KIND O	F MEAT	
	BOILING OF THE	1 DIOUND DI KIND O	Z FAMAL	
CANADA				
	Oct. 1, 1960	Oct.	1, 1959	
PORK	23,984	84,	,376	
BEEF	27,585	28	,719	
UE AT	r one		Mon	
VEAL	5,878	4	,727	

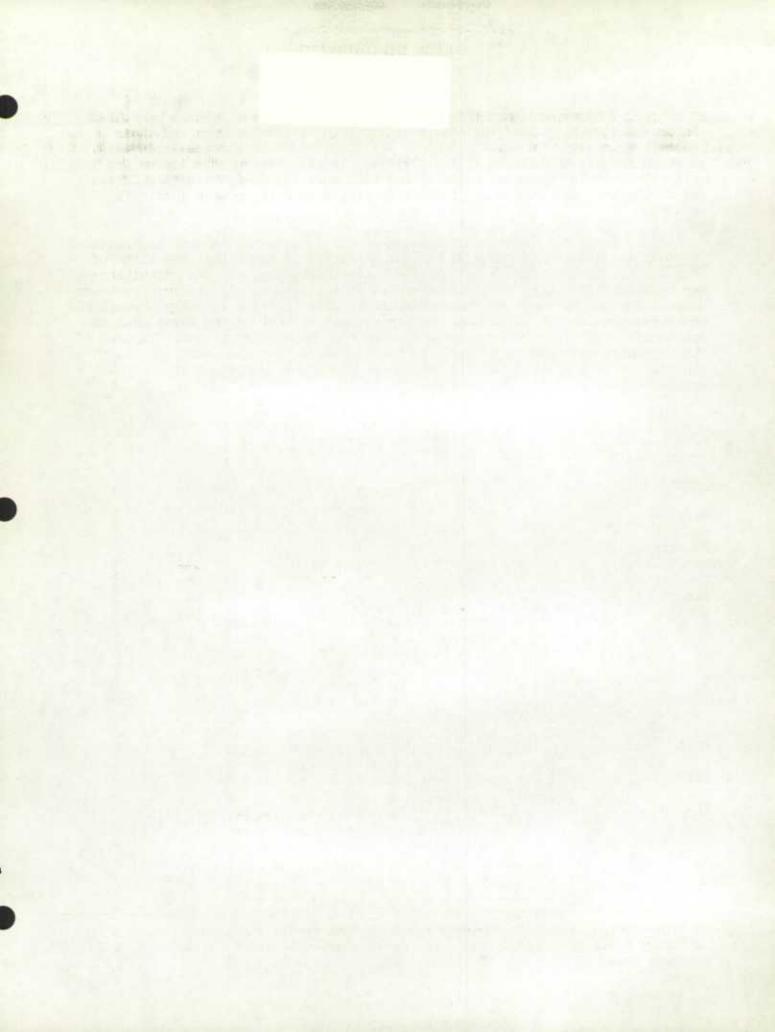
1,958

59,405

3,286

121,108

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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