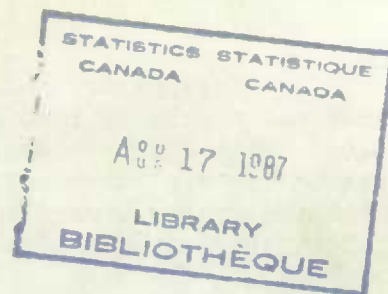


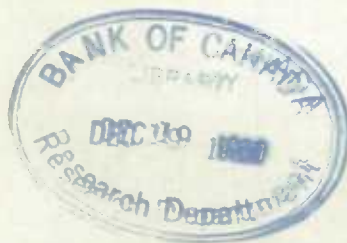
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MONTHLY



STOCKS OF  
MEAT AND LARD  
DECEMBER 1960



Published by Authority of  
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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 AND LARD

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

December 1, 1960

### COLD STORAGE:

Total meat in cold storage at December 1, 1960 amounted to 38,236,000 lb. as compared with 32,587,000 lb. last month and 69,749,000 lb. at December 1, 1959. Current frozen holdings included 12,739,000 lb. of pork, 16,163,000 lb. of beef, 5,409,000 lb. of veal and 2,795,000 lb. of mutton and lamb. The remaining 1,130,000 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 December 1, were 20,690,000 lb. as compared with 22,852,000 lb. a month earlier and 21,905,000 lb. on December 1, 1959. The December stock consisted of 5,163,000 lb. of pork, 13,640,000 lb. of beef, 918,000 lb. of veal and 369,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 600,000 lb.

### CURED AND IN CURE:

Stocks of meat, cured and in cure, at December 1 were 9,986,000 lb. as compared with 8,375,000 lb. and 11,957,000 lb. last month and a year ago respectively. The current total consisted of 9,374,000 lb. of pork, 332,000 lb. of beef and an estimate of 280,000 lb. not classified as to kind.

### TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at December 1, 1960 amounted to 68,912,000 lb. as compared with 63,814,000 lb. last month and 103,611,000 lb. a year ago. In addition there were 6,276,000 lb. of imported meat. This total consisted of 1,913,000 lb. of beef, 58,000 lb. of veal, 1,342,000 lb. of mutton and 2,963,000 lb. of lamb. A summary of stocks at November 1, 1960 by kinds of meat will be found on page 20 of this report.

### LARD:

The total stocks on December 1, 1960 were 4,635,000 lb. as compared with 3,809,000 lb. on November 1, 1960 and 5,190,000 lb. at December 1, 1959.

### EDIBLE TALLOW:

Stocks of edible tallow on December 1, 1960 were 3,409,000 lb. as compared with 3,262,000 lb. on November 1, 1960 and 2,830,000 lb. at December 1, 1959.



## 2. STOCKS OF MEAT IN COLD STORAGE - December 1, 1960 - CANADA

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
1. <u>Pork:</u>			
Hams - (a) 20/down	3,390	2,854	10,681
(b) 20/up	567	575	728
Backs - Boneless, Skinless	945	668	1,754
Loins	251	255	253
Bellies (a) 14/down	973	624	22,553
(b) 14/up	62	44	153
Shoulders	110	93	245
Butts	365	470	1,269
Picnics	631	810	1,524
Tenderloins	155	97	85
Spare Ribs	649	595	527
Back Ribs	132	77	-
Trimnings - 80-85%	735	563	{ 969
50-60%	313	194	
Carcasses (a) Regular Hogs	185	52	65
(b) Sows	30	22	20
Unclassified	1,765	1,495	2,768
<b>TOTAL</b>	<b>11,458</b>	<b>9,488</b>	<b>43,594</b>
2. <u>Beef:</u>			
(a) Bone in	3,745	3,662	4,114
(b) Boneless	9,819	8,183	9,548
<b>TOTAL</b>	<b>13,564</b>	<b>11,845</b>	<b>13,662</b>
3. <u>Veal:</u>			
(a) Bone in	2,299	1,900	1,611
(b) Boneless	2,654	2,635	2,069
<b>TOTAL</b>	<b>4,953</b>	<b>4,535</b>	<b>3,680</b>
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	2,694	2,095	3,148
5. <u>Fancy Meats:</u>			
(a) Pork	1,281	1,323	2,138
(b) Beef	2,599	2,595	2,890
(c) Veal	456	459	458
(d) Lamb	101	247	179
<b>TOTAL</b>	<b>4,437</b>	<b>4,624</b>	<b>5,665</b>
Reported	37,106		
Estimated	1,130		
<b>TOTAL COLD STORAGE</b>	<b>38,236</b>	<b>32,587</b>	<b>69,749</b>

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	5,163	6,124	7,132
2. Beef	13,640	14,613	13,199
3. Veal	918	1,539	1,166
4. Mutton & Lamb	369	576	408
Reported	20,090		
Estimated	600		
TOTAL FRESH	20,690	22,852	21,905

CURED AND IN CURE

1. <u>Pork</u>			
Hams - 20/down	4,157	2,987	5,223
20/up	34	111	49
Backs	439	485	540
Bellies - (a) 14/down	1,510	1,549	1,854
(b) 14/up	52	41	97
Shoulders	22	13	18
Butts, Cottage Rolls	1,015	734	960
Picnics	733	593	980
Dry Salt Meats	120	155	145
Barrelled	512	580	859
Unclassified	780	827	789
TOTAL	9,374	8,075	11,514
2. <u>Beef:</u>	332	300	443

Reported	9,706		
Estimated	280		
TOTAL CURED AND IN CURE	9,986	8,375	11,957

MEAT SUMMARY

COLD STORAGE	38,236	32,587	69,749
FRESH	20,690	22,852	21,905
CURED AND IN CURE	9,986	8,375	11,957
TOTAL MEAT (Domestic)	68,912	63,814	103,611

STOCKS OF IMPORTED MEAT  
(not included in above summary)

Beef	1,913	2,650	1,014
Veal	58	66	196
Mutton	1,342	1,256	(2,633
Lamb	2,963	3,097	)
TOTAL	6,276	7,069	3,843

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	212	127	423
(b) 20/up	21	25	58
Backs - Boneless, Skinless	1/	1/	58
Loins	35	22	17
Bellies (a) 14/down	90	53	190
(b) 14/up	-	-	-
Shoulders	15	15	25
Butts	60	35	132
Picnics	54	1/	32
Tenderloins	2	2	2
Spare Ribs	28	14	9
Back Ribs	-	-	-
Trimnings - 80-85%	29	8	(37
50-60%	28	12	)
Carcasses (a) Regular Hogs	12	3	10
(b) Sows	-	-	-
Unclassified	101	50	123
TOTAL	687	366	1,116
2. <u>Beef:</u>			
(a) Bone in	332	273	301
(b) Boneless	366	299	231
TOTAL	698	572	532
3. <u>Veal:</u>			
(a) Bone in	45	45	60
(b) Boneless	67	56	44
TOTAL	112	101	104
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	314	219	198
5. <u>Fancy Meats:</u>			
(a) Pork	58	53	62
(b) Beef	198	227	146
(c) Veal	14	11	3
(d) Lamb	4	3	5
TOTAL	274	294	216

<u>TOTAL COLD STORAGE</u>	<u>2,085</u>	<u>1,552</u>	<u>2,166</u>
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1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.



Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	132	198	157
2. Beef	252	251	189
3. Veal	14	14	7
4. Mutton & Lamb	25	40	27
<b>TOTAL FRESH</b>	<b>423</b>	<b>503</b>	<b>380</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork</u> :			
Hams - 20/down	128	66	127
20/up	-	-	-
Backs	8	4	7
Bellies - (a) 14/down	(90	(82	77
(b) 14/up	)	)	1
Shoulders	-	-	-
Butts, Cottage Rolls	23	20	43
Picnics	57	34	62
Dry Salt Meats	-	1	4
Barrelled	69	23	112
Unclassified	26	30	32
<b>TOTAL</b>	<b>401</b>	<b>259</b>	<b>465</b>
2. <u>Beef</u> :	14	21	29
<b>TOTAL CURED AND IN CURE</b>	<b>415</b>	<b>280</b>	<b>494</b>

MEAT SUMMARY

Cold Storage	2,085	1,552	2,166
Fresh	423	503	380
Cured and In Cure	415	280	494
<b>TOTAL MEAT (Domestic)</b>	<b>2,923</b>	<b>2,335</b>	<b>3,040</b>

STOCKS OF MEAT IN COLD STORAGE - December 1, 1960 - QUEBEC

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	708	443	1,507
(b) 20/up	72	81	226
Backs - Boneless, Skinless	82	46	96
Loins	82	95	92
Bellies (a) 14/down	{179	{96	5,218
(b) 14/up			19
Shoulders	78	46	20
Butts	91	66	93
Picnics	68	167	106
Tenderloins	30	14	13
Spare Ribs	29	22	57
Back Ribs	14	6	-
Trimnings - 80-85%	209	106	{284
50-60%		54	
Carcasses (a) Regular Hogs	{52	{41	20
(b) Sows			12
Unclassified	565	678	1,501
TOTAL	2,336	1,961	9,264
2. <u>Beef:</u>			
(a) Bone in	1,281	1,350	1,639
(b) Boneless	3,646	3,212	3,512
TOTAL	4,927	4,562	5,151
3. <u>Veal:</u>			
(a) Bone in	1,290	1,247	926
(b) Boneless	2,277	2,276	1,454
TOTAL	3,567	3,523	2,380
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	1,364	1,186	1,778
5. <u>Fancy Meats:</u>			
(a) Pork	233	252	410
(b) Beef	384	404	602
(c) Veal	244	242	229
(d) Lamb	50	155	77
TOTAL	911	1,053	1,318
Reported	13,105		
Estimated	700		
TOTAL COLD STORAGE	13,805	12,285	19,891

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



Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
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- thousand pounds -

FRESH (Not Frozen)  
(Incl. Fancy Meats)

1. Pork	722	896	1,397
2. Beef	3,122	3,374	2,658
3. Veal	254	539	350
4. Mutton & Lamb	115	207	87

Reported	4,213		
Estimated	100		
TOTAL FRESH	4,313	5,016	4,492

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	942	762	1,178
20/up	15	26	22
Backs	91	73	115
Bellies - (a) 14/down	229	{ 223	296
(b) 14/up	-		3
Shoulders	1/	-	12
Butts, Cottage Rolls	243	161	257
Picnics	166	152	222
Dry Salt Meats	2	3	9
Barrelled	250	347	512
Unclassified	257	283	314
TOTAL	2,195	2,030	2,940
2. <u>Beef:</u>	71	72	173

Reported	2,266		
Estimated	50		
TOTAL CURED AND IN CURE	2,316	2,102	3,113

MEAT SUMMARY

Cold Storage	13,805	12,285	19,891
Fresh	4,313	5,016	4,492
Cured and In Cure	2,316	2,102	3,113
TOTAL MEAT (Domestic)	20,434	19,403	27,496

## 8. STOCKS OF MEAT IN COLD STORAGE - December 1, 1960 - ONTARIO

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	810	777	6,659
(b) 20/up	101	111	126
Backs - Boneless, Skinless	350	433	1,082
Loins	22	22	66
Bellies (a) 14/down	(304	260	8,797
(b) 14/up	)	3	46
Shoulders	10	11	184
Butts	102	149	706
Picnics	196	298	449
Tenderloins	57	46	29
Spare Ribs	280	255	157
Back Ribs	59	42	-
Trimnings - 80-85%	236	237	(318
50-60%	99	82	)
Carcasses (a) Regular Hogs	(139	(24	1
(b) Sows	)	)	5
Unclassified	392	239	470
TOTAL	3,190	2,989	19,095
2. <u>Beef:</u>			
(a) Bone in	618	552	600
(b) Boneless	3,054	2,207	1,814
TOTAL	3,672	2,759	2,414
3. <u>Veal:</u>			
(a) Bone in	190	192	164
(b) Boneless	187	193	369
TOTAL	377	384	533
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	505	238	387
5. <u>Fancy Meats:</u>			
(a) Pork			
(b) Beef	380	405	536
(c) Veal	644	630	702
(d) Lamb	44	66	91
	22	27	46
TOTAL	1,090	1,128	1,375
Reported	8,834		
Estimated	50		
TOTAL COLD STORAGE	8,884	7,498	23,804

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,994	2,371	2,766
2. Beef	4,241	4,595	4,683
3. Veal	130	187	217
4. Mutton & Lamb	120	119	150
Reported	6,485		
Estimated	150		
<b>TOTAL FRESH</b>	<b>6,635</b>	<b>7,272</b>	<b>7,816</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(2,039	1,379	2,255
20/up	)	13	4
Backs	205	254	283
Bellies - (a) 14/down	(649	633	788
(b) 14/up	)	8	12
Shoulders	4	13	3
Butts, Cottage Rolls	524	336	400
Picnics	314	199	358
Dry Salt Meats	81	111	87
Barrelled	159	192	192
Unclassified	443	453	343
TOTAL	4,418	3,591	4,725
2. <u>Beef:</u>	211	184	168

Reported	4,629		
Estimated	60		
<b>TOTAL CURED AND IN CURE</b>	<b>4,689</b>	<b>3,775</b>	<b>4,893</b>

MEAT SUMMARY

Cold Storage	8,884	7,498	23,804
Fresh	6,635	7,272	7,816
Cured and In Cure	4,689	3,775	4,893
<b>TOTAL MEAT (Domestic)</b>	<b>20,208</b>	<b>18,545</b>	<b>36,513</b>



Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork:</u>			
Hams - (a) 20/down	315	338	97
(b) 20/up	44	117	72
Backs - Boneless, Skinless	102	48	-
Loins	24	41	30
Bellies (a) 14/down	(129	43	1,254
(b) 14/up	8	8	15
Shoulders	3	10	5
Butts	90	44	19
Picnics	46	74	63
Tenderloins	29	15	21
Spare Ribs	97	115	125
Back Ribs	22	6	-
Trimnings - 80-85%	103	63	(89
50-60%	25	4	-
Carcasses (a) Regular Hogs	(6	1/	-
(b) Sows	-	-	2
Unclassified	212	210	192
<b>TOTAL</b>	<u>1,247</u>	<u>1,136</u>	<u>1,984</u>
<u>2. Beef:</u>			
(a) Bone in	507	335	392
(b) Boneless	1,432	1,603	1,978
<b>TOTAL</b>	<u>1,939</u>	<u>1,938</u>	<u>2,370</u>
<u>3. Veal:</u>			
(a) Bone in	100	180	129
(b) Boneless	77	65	102
<b>TOTAL</b>	<u>180</u>	<u>245</u>	<u>231</u>
<u>4. Mutton &amp; Lamb:</u>			
Carcasses and Cuts	255	195	186
<u>5. Fancy Meats:</u>			
(a) Pork	155	180	284
(b) Beef	596	604	609
(c) Veal	50	35	50
(d) Lamb	14	40	37
<b>TOTAL</b>	<u>815</u>	<u>859</u>	<u>980</u>
Reported	4,436		
Estimated	200		
<b>TOTAL COLD STORAGE</b>	<u>4,636</u>	<u>4,373</u>	<u>5,751</u>

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

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	529	821	684
2. Beef	1,983	2,395	1,847
3. Veal	171	191	143
4. Mutton & Lamb	41	125	43
Reported	2,724		
Estimated	130		
<b>TOTAL FRESH</b>	<b>2,854</b>	<b>3,532</b>	<b>2,717</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(346	209	463
20/up	)	10	13
Backs	29	32	38
Bellies - (a) 14/down	(146	179	165
(b) 14/up	)	17	33
Shoulders	-	-	-
Butts, Cottage Rolls	46	51	63
Picnics	61	53	132
Dry Salt Meats	21	17	22
Barrelled	1/	7	18
Unclassified	34	23	28
TOTAL	683	598	975
2. <u>Beef:</u>	11	8	58

Reported	694		
Estimated	100		
<b>TOTAL CURED AND IN CURE</b>	<b>794</b>	<b>606</b>	<b>1,033</b>

MEAT SUMMARY

Cold Storage	4,636	4,373	5,751
Fresh	2,854	3,532	2,717
Cured and In Cure	794	606	1,033
<b>TOTAL MEAT (Domestic)</b>	<b>8,284</b>	<b>8,511</b>	<b>9,501</b>

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
<hr/>			
- thousand pounds -			
<hr/>			
<u>COLD STORAGE (Frozen)</u>			
<hr/>			
1. <u>Pork:</u>			
Hams - (a) 20/down	304	129	36
(b) 20/up	50	49	43
Backs - Boneless, Skinless	88	33	-
Loins	30	31	9
Bellies (a) 14/down	65	{ 86	2,967
(b) 14/up	3		12
Shoulders	-	4	3
Butts	43	33	9
Picnics	18	54	6
Tenderloins	7	5	10
Spare Ribs	21	14	40
Back Ribs	12	5	-
Trimnings - 80-85%	2	1/	{ 33
50-60%	52	25	
Carcasses (a) Regular Hogs	-	-	32
(b) Sows	-	-	-
Unclassified	110	100	115
TOTAL	805	568	3,315
<hr/>			
2. <u>Beef:</u>			
(a) Bone in	375	388	603
(b) Boneless	294	172	371
TOTAL	669	560	974
<hr/>			
3. <u>Veal:</u>			
(a) Bone in	72	68	101
(b) Boneless	12	21	53
TOTAL	84	89	154
<hr/>			
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	82	71	90
<hr/>			
5. <u>Fancy Meats:</u>			
(a) Pork	110	72	110
(b) Beef	231	215	193
(c) Veal	25	25	8
(d) Lamb	4	3	2
TOTAL	370	315	313
<hr/>			

TOTAL COLD STORAGE

2,010

1,503

4,846

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



STOCKS OF MEAT, FRESH, CURED AND IN CURE - December 1, 1960 - SASKATCHEWAN 13.

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	376	336	360
2. Beef	911	809	813
3. Veal	53	74	62
4. Mutton & Lamb	9	15	11
Reported	1,349		
Estimated	40		
<b>TOTAL FRESH</b>	<b>1,389</b>	<b>1,234</b>	<b>1,246</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(196	120	348
20/up	)	1	2
Backs	21	16	22
Bellies - (a) 14/down	(90	72	82
(b) 14/up	)	2	33
Shoulders	-	-	-
Butts, Cottage Rolls	31	24	42
Picnics	58	30	89
Dry Salt Meats	6	6	4
Barrelled	-	-	-
Unclassified	5	4	40
TOTAL	<u>407</u>	<u>275</u>	<u>662</u>
2. <u>Beef:</u>	1	-	1

<b>TOTAL CURED AND IN CURE</b>	<b>408</b>	<b>275</b>	<b>663</b>
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MEAT SUMMARY

Cold Storage	2,010	1,603	4,846
Fresh	1,389	1,234	1,246
Cured and In Cure	408	275	663
<b>TOTAL MEAT (Domestic)</b>	<b>3,807</b>	<b>3,112</b>	<b>6,755</b>

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<b>1. Pork:</b>			
Hams - (a) 20/down	666	679	825
(b) 20/up	208	159	196
Backs - Boneless, Skinless	253	88	333
Loins	39	27	31
Bellies (a) 14/down	145	59	3,448
(b) 14/up	31	17	58
Shoulders	4	6	6
Butts	164	117	149
Picnics	237	200	301
Tenderloins	26	12	9
Spare Ribs	92	82	82
Back Ribs	18	13	-
Trimnings - 80-85%	128	104	(175
50-60%	21	15	)
Carcasses (a) Regular Hogs	(3	(4	1
(b) Sows			1
Unclassified	177	147	173
<b>TOTAL</b>	<b>2,212</b>	<b>1,729</b>	<b>5,768</b>
<b>2. Beef:</b>			
(a) Bone in	513	648	420
(b) Boneless	827	571	1,176
<b>TOTAL</b>	<b>1,340</b>	<b>1,219</b>	<b>1,596</b>
<b>3. Veal:</b>			
(a) Bone in	518	94	124
(b) Boneless	30	12	24
<b>TOTAL</b>	<b>548</b>	<b>106</b>	<b>148</b>
<b>4. Mutton &amp; Lamb:</b>			
Carcasses and Cuts	82	77	164
<b>5. Fancy Meats:</b>			
(a) Pork	339	347	716
(b) Beef	529	461	588
(c) Veal	72	66	67
(d) Lamb	6	18	10
<b>TOTAL</b>	<b>946</b>	<b>892</b>	<b>1,381</b>
<b>TOTAL COLD STORAGE</b>	<b>5,128</b>	<b>4,023</b>	<b>9,077</b>

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

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,166	1,127	1,361
2. Beef	2,151	2,300	2,144
3. Veal	220	385	254
4. Mutton & Lamb	30	43	63
<b>TOTAL FRESH</b>	<b>3,567</b>	<b>3,855</b>	<b>3,822</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(335	(386	526
20/up			6
Backs	54	60	43
Bellies - (a) 14/down	167	196	193
(b) 14/up	22	7	13
Shoulders	-	-	3
Butts, Cottage Rolls	68	66	74
Picnics	67	100	96
Dry Salt Meats	8	11	13
Barrelled	20	1/	25
Unclassified	18	28	18
<b>TOTAL</b>	<b>759</b>	<b>854</b>	<b>1,010</b>
2. <u>Beef:</u>	13	6	3

<b>TOTAL CURED AND IN CURE</b>	<b>772</b>	<b>860</b>	<b>1,013</b>
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MEAT SUMMARY

Cold Storage	5,128	4,023	9,077
Fresh	3,567	3,855	3,822
Cured and In Cure	772	860	1,013
<b>TOTAL MEAT (Domestic)</b>	<b>9,467</b>	<b>8,738</b>	<b>13,912</b>



Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
<b>COLD STORAGE (Frozen)</b>			
<b>- thousand pounds -</b>			
<b>1. Pork:</b>			
Hams - (a) 20/down	375	361	1,134
(b) 20/up	38	33	7
Backs - Boneless, Skinless	64	16	185
Loins	19	17	8
Bellies (a) 14/down	(89	(43	679
(b) 14/up			3
Shoulders	-	1	2
Butts	15	26	161
Picnics	12	14	567
Tenderloins	4	3	1
Spare Ribs	102	93	57
Back Ribs	7	5	-
Trimmings - 80-85%	28	41	(33
50-60%	11	2	
Carcasses (a) Regular Hogs	1/	1/	1
(b) Sows	-	-	-
Unclassified	217	84	194
<b>TOTAL</b>	<b>981</b>	<b>739</b>	<b>3,032</b>
<b>2. Beef:</b>			
(a) Bone in	119	116	159
(b) Boneless	200	119	466
<b>TOTAL</b>	<b>319</b>	<b>235</b>	<b>625</b>
<b>3. Veal:</b>			
(a) Bone in	81	75	107
(b) Boneless	4	12	23
<b>TOTAL</b>	<b>85</b>	<b>87</b>	<b>130</b>
<b>4. Mutton &amp; Lamb:</b>			
Carcasses and Cuts	92	109	345
<b>5. Fancy Meats:</b>			
(a) Pork	6	14	20
(b) Beef	17	54	50
(c) Veal	7	14	10
(d) Lamb	1	1	2
<b>TOTAL</b>	<b>31</b>	<b>83</b>	<b>82</b>
Reported	1,508		
Estimated	180		
<b>TOTAL COLD STORAGE</b>	<b>1,688</b>	<b>1,253</b>	<b>4,214</b>

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

Kind and Classification	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	244	375	407
2. Beef	980	889	865
3. Veal	76	149	133
4. Mutton & Lamb	29	27	27
Reported	1,329		
Estimated	180		
<b>TOTAL FRESH</b>	<b>1,509</b>	<b>1,440</b>	<b>1,432</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(190	126	326
20/up		-	2
Backs	31	46	32
Bellies - (a) 14/down	(169	(171	253
(b) 14/up			2
Shoulders	-	-	-
Butts, Cottage Rolls	80	76	81
Picnics	10	25	21
Dry Salt Meats	2	3	6
Barrelled	<u>1</u>	<u>1</u>	-
Unclassified	29	21	14
<b>TOTAL</b>	<b>511</b>	<b>468</b>	<b>737</b>
2. <u>Beef:</u>	11	9	11

Reported	522		
Estimated	70		
<b>TOTAL CURED AND IN CURE</b>	<b>592</b>	<b>477</b>	<b>748</b>

MEAT SUMMARY

Cold Storage	1,688	1,253	4,214
Fresh	1,509	1,440	1,432
Cured and In Cure	592	477	748
<b>TOTAL MEAT (Domestic)</b>	<b>3,789</b>	<b>3,170</b>	<b>6,394</b>

	Montreal	Quebec	Toronto	Winnipeg
- thousand pounds -				
<u>COLD STORAGE</u>				
(Frozen, Including Fancy Meats)				
Pork	1,883	192	1,913	1,402
Beef	3,390	834	2,967	2,535
Veal	2,602	941	285	230
Mutton & Lamb	1,307	78	447	269
TOTAL	9,182	2,045	5,612	4,436
<u>FRESH</u>				
(Not Frozen, Incl. Fancy Meats)				
Pork	579	52	676	529
Beef	2,473	246	2,999	1,983
Veal	233	11	102	171
Mutton & Lamb	24	84	98	41
TOTAL	3,309	393	3,875	2,724
<u>CURED AND IN CURE</u>				
Pork	1,723	201	2,179	683
Beef	71	-	192	11
TOTAL	1,794	201	2,371	694
<u>Lard</u>	335	47	1,776	117
<u>Tallow</u>	915	44	521	150

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 --					
297	269	669	1,881	975	9,481
204	212	749	1,108	327	12,326
26	13	103	516	88	4,804
4	5	55	33	93	2,291
<u>531</u>	<u>499</u>	<u>1,576</u>	<u>3,538</u>	<u>1,483</u>	<u>28,902</u>
75	225	280	886	234	3,536
293	313	921	1,230	950	11,408
13	23	58	162	74	847
2	2	11	19	26	307
<u>383</u>	<u>563</u>	<u>1,270</u>	<u>2,297</u>	<u>1,284</u>	<u>16,098</u>
74	190	229	530	496	6,305
1	1	10	3	4	293
<u>75</u>	<u>191</u>	<u>239</u>	<u>533</u>	<u>500</u>	<u>6,598</u>
33	23	166	446	256	3,199
7	24	149	219	106	2,135

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

December 1, 1960

	Dec. 1, 1960 Preliminary	Nov. 1, 1960 Revised	Dec. 1, 1959
- thousand pounds -			

L A R D 1/

<u>Canada</u>	<u>4,635</u>	<u>3,809</u>	<u>5,190</u>
Maritimes	131	67	138
Quebec	455	701	660
Ontario	2,535	1,896	1,987
Manitoba	466	309	580
Saskatchewan	138	182	370
Alberta	612	519	1,024
British Columbia	298	135	431

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

<u>Canada</u>	<u>3,409</u>	<u>3,262</u>	<u>2,830</u>
Maritimes	5	7	12
Quebec	1,438	1,225	909
Ontario	1,153	1,229	991
Manitoba	266	258	221
Saskatchewan	69	82	116
Alberta	368	401	431
British Columbia	110	60	150

SUMMARY OF MEAT STOCKS BY KIND OF MEATC A N A D A

	<u>Nov. 1, 1960</u>	<u>Nov. 1, 1959</u>
PORK	25,010	76,675
BEEF	29,353	30,361
VEAL	6,533	5,067
MUTTON & LAMB	2,918	3,891
TOTAL	<u>63,814</u>	<u>115,994</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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