

CATALOGUE No.

32-012

MONTHLY



STOCKS OF MEAT AND LARD

OCTOBER 1961



Published by Authority of
The Honourable George Hees, Minister of Trade and Commerce

DOMINION BUREAU OF STATISTICS

Agricultural Division

Livestock and Animal Products Section

5503-507-101

Price \$3.00 per year

Vol. 44—No. 10

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.

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.

"

"

I N D E X

Stocks of Meat in Cold Storage - Canada	Page	2
" " " Fresh, Cured and In Cure - Canada	"	3
" " " in Cold Storage - Maritimes	"	4
" " " Fresh, Cured and In Cure - Maritimes	"	5
" " " in Cold Storage - Quebec	"	6
" " " Fresh, Cured and In Cure - Quebec	"	7
" " " in Cold Storage - Ontario	"	8
" " " Fresh, Cured and In Cure - Ontario	"	9
" " " in Cold Storage - Manitoba	"	10
" " " Fresh, Cured and In Cure - Manitoba	"	11
" " " in Cold Storage - Saskatchewan	"	12
" " " Fresh, Cured and In Cure - Saskatchewan	"	13
" " " in Cold Storage - Alberta	"	14
" " " Fresh, Cured and In Cure - Alberta	"	15
" " " in Cold Storage - British Columbia	"	16
" " " Fresh, Cured and In Cure - British Columbia ...	"	17
Stocks of Meat, Lard & Tallow in Montreal, Quebec, Toronto, Winnipeg	"	18
Regina, Saskatoon, Calgary, Edmonton, Vancouver	"	19
" " " Lard & Edible Tallow - Canada	"	20
Summary of Meat Stocks - Canada	"	20

"

"

STOCKS OF MEAT AND LARD

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

COLD STORAGE:

Total meat in cold storage at October 1, 1961 amounted to 31,555,000 lb. as compared with 29,547,000 lb. last month and 29,183,000 lb. at October 1, 1960. Current frozen holdings included 10,071,000 lb. of pork, 14,836,000 lb. of beef, 3,664,000 lb. of veal and 2,404,000 lb. of mutton and lamb. The remaining 580,000 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 October 1, were 20,729,000 lb. as compared with 20,448,000 lb. a month earlier and 22,082,000 lb. on October 1, 1960. The October 1 stocks consisted of 5,876,000 lb. of pork 12,748,000 lb. of beef, 1,299,000 lb. of veal and 566,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 240,000 lb.

CURED AND IN CURE:

Stocks of meat, cured and in cure, at October 1, were 8,474,000 lb. as compared with 8,181,000 lb. and 9,589,000 lb. last month and a year ago respectively. The current total consisted of 7,640,000 lb. of pork, 764,000 lb. of beef and an estimate of 70,000 lb. not classified as to kind.

TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at October 1, 1961 amounted to 60,758,000 lb. as compared with 58,176,000 lb. last month and 60,854,000 lb. a year ago. In addition there were 7,660,000 lb. of imported meat. This total consisted of 3,456,000 lb. of beef, 98,000 lb. of veal, 2,076,000 lb. of mutton and 2,030,000 lb. of lamb. A summary of stocks at September 1, 1961 by kinds of meat will be found on page 20 of this report.

LARD:

The total stocks at October 1, 1961 were 4,497,000 lb. as compared with 4,727,000 lb. at September 1, 1961 and 4,936,000 lb. at October 1, 1960.

EDIBLE TALLOW:

Stocks of edible tallow at October 1, 1961 were 5,116,000 lb. as compared with 4,654,000 lb. at September 1, 1961 and 2,361,000 lb. at October 1, 1960.

2. STOCKS OF MEAT IN COLD STORAGE - October 1, 1961 - CANADA

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
<hr/>			
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	1,161	904	1,541
(b) 20/up	592	440	405
Backs - Boneless, Skinless	810	1,243	952
Loins	270	245	256
Bellies (a) 14/down	658	1,033	1,155
(b) 14/up	95	99	65
Shoulders	94	77	98
Butts	307	430	521
Picnics	282	688	1,007
Tenderloins	72	129	67
Spare Ribs	360	447	359
Back Ribs	195	250	43
Trimnings - 80-85%	299	452	516
50-60%	387	628	230
Carcasses (a) Regular Hogs	361	246	48
(b) Sows	48	65	37
Unclassified	2,097	2,089	1,654
TOTAL	8,088	9,465	8,954
2. <u>Beef:</u>			
(a) Bone in	3,179	3,506	3,707
(b) Boneless	8,646	7,560	7,050
TOTAL	11,825	11,066	10,757
3. <u>Veal:</u>			
(a) Bone in	1,154	1,054	1,446
(b) Boneless	2,095	1,812	2,400
TOTAL	3,249	2,866	3,846
4. <u>Mutton & Lamb:</u>			
Carcasses and Cuts	2,245	911	1,308
5. <u>Fancy Meats:</u>			
(a) Pork	1,983	1,917	1,039
(b) Beef	3,011	2,838	2,625
(c) Veal	415	374	438
(d) Lamb	159	110	216
TOTAL	5,568	5,239	4,318
<hr/>			
Reported	30,975		
Estimated	580		
TOTAL MEAT COLD STORAGE	31,555	29,547	29,183

STOCKS OF MEAT, FRESH, CURED AND IN CURE - October 1, 1961 - CANADA

3.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>FRESH</u> (Not Frozen) (Incl. Fancy Meats)			
1. Pork	5,876	5,076	5,246
2. Beef	12,748	13,800	14,729
3. Veal	1,299	1,148	1,633
4. Mutton & Lamb	566	424	474
Reported	20,489		
Estimated	240		
TOTAL FRESH	20,729	20,448	22,082

CURED AND IN CURE

1. <u>Pork</u>			
Hams - 20/down	2,866	2,568	3,366
-20/up	21	30	52
Backs	460	422	602
Bellies - (a) 14/down	1,254	1,342	1,894
(b) 14/up	49	43	39
Shoulders	22	26	31
Butts, Cottage Rolls	622	737	775
Picnics	600	617	858
Dry Salt Meats	202	185	125
Barrelled	893	741	617
Unclassified	651	718	839
TOTAL	7,640	7,429	9,198
2. <u>Beef</u>	764	752	391
Reported	8,404		
Estimated	70		
TOTAL CURED AND IN CURE	8,474	8,181	9,589

MEAT SUMMARY

COLD STORAGE	31,555	29,547	29,183
FRESH	20,729	20,448	22,082
CURED AND IN CURE	8,474	8,181	9,589
TOTAL MEAT (Domestic)	60,758	58,176	60,854

STOCKS OF IMPORTED MEAT
(not included in above summary)

Beef	3,456	2,244	3,051
Veal	98	118	69
Mutton	2,076	2,336	1,287
Lamb	2,030	2,625	2,690
TOTAL	7,660	7,323	7,097

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork:</u>			
Hams - (a) 20/down	91	60	46
(b) 20/up	25	12	21
Backs - Boneless, Skinless	9	1/	6
Loins	19	31	32
Bellies (a) 14/down	(32	(14	55
(b) 14/up			-
Shoulders	14	4	33
Butts	26	19	42
Picnics	100	112	65
Tenderloins	1	1	1
Spare Ribs	20	17	13
Back Ribs	1/	-	-
Trimnings - 80-85%	4	1/	29
50-60%	25	49	30
Carcasses (a) Regular Hogs	1/	5	1
(b) Sows	-	-	-
Unclassified	87	69	60
TOTAL	453	393	434
<u>2. Beef:</u>			
(a) Bone in	284	295	251
(b) Boneless	428	250	270
TOTAL	712	545	521
<u>3. Veal:</u>			
(a) Bone in	73	55	35
(b) Boneless	68	47	64
TOTAL	141	102	99
<u>4. Mutton & Lamb:</u>			
Carcasses and Cuts	115	48	88
<u>5. Fancy Meats:</u>			
(a) Pork	91	83	56
(b) Beef	69	64	204
(c) Veal	62	27	3
(d) Lamb	3	2	3
TOTAL	225	176	266

TOTAL COLD STORAGE	1,646	1,264	1,408
---------------------------	--------------	--------------	--------------

5503-136 1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
-------------------------	-----------------------------	--------------------------	--------------

- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	168	135	147
2. Beef	196	144	245
3. Veal	13	9	8
4. Mutton & Lamb	14	7	27

<u>TOTAL FRESH</u>	<u>391</u>	<u>295</u>	<u>427</u>
--------------------	------------	------------	------------

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(123	96	102
20/up	-	-	-
Backs	3	2	9
Bellies - (a) 14/down	(70	87	95
(b) 14/up	-	-	-
Shoulders	-	-	-
Butts, Cottage Rolls	23	35	25
Picnics	58	54	57
Dry Salt Meats	1	-	-
Barrelled	41	35	30
Unclassified	34	29	22
TOTAL	<u>353</u>	<u>338</u>	<u>340</u>
2. <u>Beef:</u>	24	5	9

<u>TOTAL CURED AND IN CURE</u>	<u>377</u>	<u>343</u>	<u>349</u>
--------------------------------	------------	------------	------------

MEAT SUMMARY

Cold Storage	1,646	1,264	1,408
Fresh	391	295	427
Cured and In Cure	377	343	349
<u>TOTAL MEAT (Domestic)</u>	<u>2,414</u>	<u>1,902</u>	<u>2,184</u>

6. STOCKS OF MEAT IN COLD STORAGE - October 1, 1961 - QUEBEC

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	256	150	392
(b) 20/up	53	56	82
Backs - Boneless, Skinless	287	317	291
Loins	81	73	86
Bellies (a) 14/down	(33	163	280
(b) 14/up) 6	6	19
Shoulders	50	27	41
Butts	40	104	56
Picnics	90	209	168
Tenderloins	10	24	4
Spare Ribs	15	39	23
Back Ribs	39	23	3
Trimnings - 80-85%	65	67	129
50-60%	90	106	63
Carcasses (a) Regular Hogs	183	66	39
(b) Sows	25	22	33
Unclassified	854	761	717
TOTAL	<u>2,171</u>	<u>2,213</u>	<u>2,426</u>
2. <u>Beef:</u>			
(a) Bone in	990	757	1,291
(b) Boneless	3,042	2,415	2,966
TOTAL	<u>4,032</u>	<u>3,172</u>	<u>4,257</u>
3. <u>Veal:</u>			
(a) Bone in	845	770	1,094
(b) Boneless	1,532	1,247	1,970
TOTAL	<u>2,377</u>	<u>2,017</u>	<u>3,064</u>
4. <u>Mutton & Lamb:</u>			
Carcasses and Cuts	859	281	588
5. <u>Fancy Meats:</u>			
(a) Pork	443	406	207
(b) Beef	401	256	458
(c) Veal	188	195	249
(d) Lamb	62	41	140
TOTAL	<u>1,094</u>	<u>898</u>	<u>1,054</u>
Reported	10,533		
Estimated	70		
TOTAL COLD STORAGE	<u>10,603</u>	<u>8,581</u>	<u>11,389</u>

5503-136 1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,031	785	900
2. Beef	2,933	2,667	3,482
3. Veal	453	333	494
4. Mutton & Lamb	108	100	146
Reported	4,525		
Estimated	60		
TOTAL FRESH	4,585	3,885	5,022

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	630	437	948
20/up	6	15	31
Backs	54	39	74
Bellies - (a) 14/down	192	194	281
(b) 14/up	-	-	2
Shoulders	12	12	17
Butts, Cottage Rolls	159	150	177
Picnics	104	117	169
Dry Salt Meats	1/	1/	1
Barrelled	512	443	356
Unclassified	239	269	300
TOTAL	1,908	1,676	2,356
2. <u>Beef:</u>	165	126	67

Reported	2,073		
Estimated	50		
TOTAL CURED AND IN CURE	2,123	1,802	2,423

MEAT SUMMARY

Cold Storage	10,603	8,581	11,389
Fresh	4,585	3,885	5,022
Cured and In Cure	2,123	1,802	2,423
TOTAL MEAT (Domestic)	17,311	14,268	18,834

8. STOCKS OF MEAT IN COLD STORAGE - October 1, 1961 - ONTARIO

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	339	287	509
(b) 20/up	104	78	72
Backs - Boneless, Skinless	206	158	541
Loins	8	20	40
Bellies (a) 14/down	197	223	662
(b) 14/up	35	19	21
Shoulders	13	10	5
Butts	69	63	113
Picnics	18	111	510
Tenderloins	32	45	40
Spare Ribs	144	146	107
Back Ribs	67	106	25
Trimnings - 80-85%	127	234	213
50-60%	175	223	92
Carcasses (a) Regular Hogs	(189	172	5
(b) Sows)	29	-
Unclassified	410	328	234
TOTAL	2,133	2,252	3,189
2. <u>Beef:</u>			
(a) Bone in	555	829	793
(b) Boneless	2,144	2,242	2,043
TOTAL	2,699	3,071	2,836
3. <u>Veal:</u>			
(a) Bone in	111	93	108
(b) Boneless	202	213	255
TOTAL	313	306	363
4. <u>Mutton & Lamb:</u>			
Carcasses and Cuts	553	311	410
5. <u>Fancy Meats:</u>			
(a) Pork	675	709	387
(b) Beef	917	779	605
(c) Veal	56	49	63
(d) Lamb	36	28	35
TOTAL	1,684	1,565	1,090
Reported	7,382		
Estimated	230		
TOTAL COLD STORAGE	7,612	7,505	7,888

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
-------------------------	-----------------------------	--------------------------	--------------

- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	2,211	2,035	2,285
2. Beef	4,130	4,217	4,510
3. Veal	150	181	245
4. Mutton & Lamb	129	87	79
Reported	6,620		
Estimated	180		
TOTAL FRESH	6,800	6,520	7,119

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	1,179	1,165	1,297
20/up	8	7	7
Backs	253	275	393
Bellies - (a) 14/down	500	578	979
(b) 14/up	15	15	11
Shoulders	10	14	14
Butts, Cottage Rolls	237	352	333
Picnics	141	223	303
Dry Salt Meats	140	121	90
Barrelled	314	235	200
Unclassified	321	348	449
TOTAL	<u>3,118</u>	<u>3,333</u>	<u>4,076</u>
2. <u>Beef:</u>	549	590	292

Reported	3,667		
Estimated	20		
TOTAL CURED AND IN CURE	3,687	3,923	4,368

MEAT SUMMARY

Cold Storage	7,612	7,505	7,888
Fresh	6,800	6,520	7,119
Cured and In Cure	3,687	3,923	4,368
TOTAL MEAT (Domestic)	<u>18,099</u>	<u>17,948</u>	<u>19,375</u>

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
<u>COLD STORAGE (Frozen)</u> - thousand pounds -			
<u>1. Pork:</u>			
Hams - (a) 20/down	162	63	62
(b) 20/up	135	45	58
Backs - Boneless, Skinless	45	55	9
Loins	57	31	23
Bellies (a) 14/down	(54	(37	8
(b) 14/up))	5
Shoulders	8	1	4
Butts	28	21	9
Picnics	8	10	32
Tenderloins	8	9	5
Spare Ribs	48	60	63
Back Ribs	17	22	4
Trimnings - 80-85%	21	50	37
50-60%	7	15	16
Carcasses (a) Regular Hogs	(9	(16	1
(b) Sows))	1
Unclassified	224	231	240
TOTAL	831	665	577
<u>2. Beef:</u>			
(a) Bone in	315	463	220
(b) Boneless	1,721	1,540	807
TOTAL	2,036	2,003	1,027
<u>3. Veal:</u>			
(a) Bone in	22	18	14
(b) Boneless	205	212	74
TOTAL	227	230	88
<u>4. Mutton & Lamb:</u>			
Carcasses and Cuts	241	157	88
<u>5. Fancy Meats:</u>			
(a) Pork	125	126	114
(b) Beef	635	631	579
(c) Veal	54	49	52
(d) Lamb	28	22	20
TOTAL	842	828	765
Reported	4,177		
Estimated	180		
TOTAL COLD STORAGE	4,357	3,883	2,545

5503-136 1/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	676	571	525
2. Beef	1,438	2,616	2,412
3. Veal	263	254	385
4. Mutton & Lamb	179	94	89
TOTAL FRESH	2,556	3,535	3,411
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	(163	(203	228
20/up			9
Backs	19	30	23
Bellies - (a) 14/down	105	91	101
(b) 14/up	18	14	12
Shoulders	-	-	-
Butts, Cottage Rolls	40	36	52
Picnics	44	56	79
Dry Salt Meats	21	38	18
Barrelled	1/	1/	14
Unclassified	30	31	25
TOTAL	440	499	561
2. <u>Beef:</u>	7	12	8
TOTAL CURED AND IN CURE	447	511	569

MEAT SUMMARY

Cold Storage	4,357	3,883	2,545
Fresh	2,556	3,535	3,411
Cured and In Cure	447	511	569
TOTAL MEAT (Domestic)	7,360	7,929	6,525

12. STOCKS OF MEAT IN COLD STORAGE - October 1, 1961 - SASKATCHEWAN

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	36	95	51
(b) 20/up	90	44	23
Backs - Boneless, Skinless	103	408	10
Loins	41	30	20
Bellies (a) 14/down	77	161	49
(b) 14/up	8	10	6
Shoulders	1/	1	1
Butts	53	73	20
Picnics	11	53	51
Tenderloins	7	22	4
Spare Ribs	38	54	13
Back Ribs	30	55	3
Trimming - 80-85%	33	35	12
50-60%	60	124	19
Carcasses (a) Regular Hogs	-	-	-
(b) Sows	-	-	-
Unclassified	133	124	95
TOTAL	720	1,289	377
2. <u>Beef:</u>			
(a) Bone in	331	309	367
(b) Boneless	286	239	259
TOTAL	617	548	626
3. <u>Veal:</u>			
(a) Bone in	42	30	42
(b) Boneless	23	20	16
TOTAL	65	50	58
4. <u>Mutton & Lamb:</u>			
Carcasses and Cuts	74	46	39
5. <u>Fancy Meats:</u>			
(a) Pork	161	146	32
(b) Beef	275	238	220
(c) Veal	17	17	17
(d) Lamb	7	3	4
TOTAL	460	404	273
<u>TOTAL COLD STORAGE</u>	1,936	2,337	1,373

STOCKS OF MEAT, FRESH, CURED AND IN CURE - October 1, 1961 - SASKATCHEWAN 13.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	412	330	278
2. Beef	874	765	728
3. Veal	127	64	70
4. Mutton & Lamb	27	14	21
<u>TOTAL FRESH</u>	<u>1,440</u>	<u>1,173</u>	<u>1,097</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	(154	(131	136
20/up			1
Backs	23	16	35
Bellies - (a) 14/down	107	(109	90
(b) 14/up	4		2
Shoulders	-	-	-
Butts, Cottage Rolls	32	30	31
Picnics	43	39	41
Dry Salt Meats	5	6	5
Barrelled	-	-	-
Unclassified	8	4	3
TOTAL	<u>376</u>	<u>335</u>	<u>344</u>
2. <u>Beef:</u>	1	2	-
<u>TOTAL CURED AND IN CURE</u>	<u>377</u>	<u>337</u>	<u>344</u>

MEAT SUMMARY

Cold Storage	1,936	2,337	1,373
Fresh	1,440	1,173	1,097
Cured and In Cure	377	337	344
<u>TOTAL MEAT (Domestic)</u>	<u>3,753</u>	<u>3,847</u>	<u>2,814</u>

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork:</u>			
Hams - (a) 20/down	256	196	348
(b) 20/up	170	177	126
Backs - Boneless, Skinless	140	263	40
Loins	49	50	31
Bellies (a) 14/down	103	317	60
(b) 14/up	16	32	10
Shoulders	8	34	13
Butts	72	95	111
Picnics	43	153	169
Tenderloins	8	15	9
Spare Ribs	46	97	43
Back Ribs	34	35	4
Trimnings - 80-85%	41	51	30
50-60%	24	82	5
Carcasses (a) Regular Hogs	-	-	1
(b) Sows	<u>1</u>	-	3
Unclassified	192	258	138
TOTAL	<u>1,202</u>	<u>1,855</u>	<u>1,141</u>
<u>2. Beef:</u>			
(a) Bone in	463	423	553
(b) Boneless	778	657	617
TOTAL	<u>1,241</u>	<u>1,080</u>	<u>1,170</u>
<u>3. Veal:</u>			
(a) Bone in	26	50	96
(b) Boneless	50	49	18
TOTAL	<u>76</u>	<u>99</u>	<u>114</u>
<u>4. Mutton & Lamb:</u>			
Carcasses and Cuts	184	36	30
<u>5. Fancy Meats:</u>			
(a) Pork	477	423	228
(b) Beef	639	809	495
(c) Veal	37	34	41
(d) Lamb	20	13	12
TOTAL	<u>1,173</u>	<u>1,279</u>	<u>776</u>
Reported	3,876		
Estimated	100		
<u>TOTAL COLD STORAGE</u>	<u>3,976</u>	<u>4,349</u>	<u>3,231</u>

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
-------------------------	-----------------------------	--------------------------	--------------

- thousand pounds -

FRESH (Not Frozen)
(Incl. Fancy Meats)

1. Pork	1,033	1,040	824
2. Beef	2,565	2,506	2,432
3. Veal	255	252	357
4. Mutton & Lamb	37	42	64

TOTAL FRESH	3,890	3,840	3,677
-------------	-------	-------	-------

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	{ 456	{ 415	460
20/up			2
Backs	63	42	34
Bellies - (a) 14/down	179	177	176
(b) 14/up	11	10	10
Shoulders	-	-	-
Butts, Cottage Rolls	81	64	66
Picnics	203	112	162
Dry Salt Meats	28	16	8
Barrelled	13	13	15
Unclassified	12	22	15
TOTAL	<u>1,046</u>	<u>871</u>	<u>948</u>
2. <u>Beef:</u>	13	9	5

TOTAL CURED AND IN CURE	1,059	880	953
-------------------------	-------	-----	-----

MEAT SUMMARY

Cold Storage	3,976	4,349	3,231
Fresh	3,890	3,840	3,677
Cured and In Cure	1,059	880	953
TOTAL MEAT (Domestic)	<u>8,925</u>	<u>9,069</u>	<u>7,861</u>

16. STOCKS OF MEAT IN COLD STORAGE - October 1, 1961 - BRITISH COLUMBIA

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	21	53	133
(b) 20/up	15	28	23
Backs - Boneless, Skinless	20	35	55
Loins	15	10	24
Bellies (a) 14/down	(198	143	41
(b) 14/up		7	4
Shoulders	-	-	1
Butts	19	55	170
Picnics	12	40	12
Tenderloins	6	13	4
Spare Ribs	49	34	97
Back Ribs	7	9	4
Trimnings - 80-85%	8	8	66
50-60%	6	29	5
Carcasses (a) Regular Hogs	1/	1/	1
(b) Sows	-	-	-
Unclassified	202	334	170
TOTAL	578	798	810
2. <u>Beef:</u>			
(a) Bone in	241	430	232
(b) Boneless	247	217	88
TOTAL	488	647	320
3. <u>Veal:</u>			
(a) Bone in	35	38	57
(b) Boneless	15	24	3
TOTAL	50	62	60
4. <u>Mutton & Lamb:</u>			
Carcasses and Cuts	219	32	65
5. <u>Fancy Meats:</u>			
(a) Pork	11	24	15
(b) Beef	75	61	64
(c) Veal	1	3	13
(d) Lamb	3	1	2
TOTAL	90	89	94

TOTAL COLD STORAGE 1,425 1,628 1,349

5503-136 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 - Oct. 1, 1961 - BRITISH COLUMBIA 17.

Kind and Classification	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	345	180	287
2. Beef	612	885	920
3. Veal	38	55	74
4. Mutton & Lamb	72	80	48
<u>TOTAL FRESH</u>	<u>1,067</u>	<u>1,200</u>	<u>1,329</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	168	129	195
20/up	-	-	2
Backs	45	18	34
Bellies - (a) 14/down	102	{ 110	172
(b) 14/up	-		2
Shoulders	-	-	-
Butts, Cottage Rolls	50	70	91
Picnics	7	16	47
Dry Salt Meats	4	3	3
Barrelled	1/	1/	2
Unclassified	23	31	25
TOTAL	<u>399</u>	<u>377</u>	<u>573</u>
2. <u>Beef:</u>	5	8	10
<u>TOTAL CURED AND IN CURE</u>	<u>404</u>	<u>385</u>	<u>583</u>

MEAT SUMMARY

Cold Storage	1,425	1,628	1,349
Fresh	1,067	1,200	1,329
Cured and In Cure	404	385	583
<u>TOTAL MEAT (Domestic)</u>	<u>2,896</u>	<u>3,213</u>	<u>3,261</u>

	Montreal	Quebec	Toronto	Winnipeg
--	----------	--------	---------	----------

- thousand pounds -

COLD STORAGE

(Frozen, including Fancy Meats)

Pork	1,886	471	1,251	926
Beef	3,449	595	2,527	2,638
Veal	1,680	740	256	278
Mutton & Lamb	782	127	547	268
TOTAL	7,797	1,933	4,581	4,110

FRESH

(Not Frozen, incl. Fancy Meats)

Pork	634	197	893	634
Beef	2,246	307	2,966	1,380
Veal	320	112	116	260
Mutton & Lamb	68	25	113	177
TOTAL	3,268	641	4,088	2,451

CURED AND IN CURE

Pork	1,365	281	1,168	385
Beef	163	-	524	7
TOTAL	1,528	281	1,692	392

<u>Lard</u>	271	400	1,261	16
<u>Tallow</u>	812	96	1,023	248

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 <u>1/</u>	TOTAL 9 Cities
- thousand pounds -					
292	250	393	1,281	583	7,333
249	180	746	1,065	558	12,007
16	16	26	86	51	3,149
11	8	150	53	221	2,167
<u>568</u>	<u>454</u>	<u>1,315</u>	<u>2,485</u>	<u>1,413</u>	<u>24,656</u>
74	274	176	857	336	4,075
253	303	663	1,625	568	10,311
21	44	60	195	36	1,164
9	11	8	29	72	512
<u>357</u>	<u>632</u>	<u>907</u>	<u>2,706</u>	<u>1,012</u>	<u>16,062</u>
66	201	431	613	393	4,903
-	-	7	6	4	711
<u>66</u>	<u>201</u>	<u>438</u>	<u>619</u>	<u>397</u>	<u>5,614</u>
36	16	233	317	257	2,807
30	26	211	259	104	2,809

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

October 1, 1961

	Oct. 1, 1961 Preliminary	Sept. 1, 1961 Revised	Oct. 1, 1960
- thousand pounds -			
<u>L A R D</u> <u>1/</u>			
Canada	<u>4,497</u>	<u>4,727</u>	<u>4,936</u>
Maritimes	148	76	101
Quebec	817	713	1,220
Ontario	2,186	2,379	2,402
Manitoba	303	151	473
Saskatchewan	121	416	68
Alberta	550	560	382
British Columbia	372	432	290

EDIBLE TALLOW

Canada	<u>5,116</u>	<u>4,654</u>	<u>2,361</u>
Maritimes	20	20	15
Quebec	1,188	1,292	721
Ontario	2,878	2,516	673
Manitoba	346	254	320
Saskatchewan	101	123	154
Alberta	470	335	379
British Columbia	113	114	99

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

	<u>Sept. 1, 1961</u>	<u>Sept. 1, 1960</u>
PORK	23,887	29,831
BEEF	28,456	26,823
VEAL	4,388	5,030
MUTTON & LAMB	<u>1,445</u>	<u>1,277</u>
T O T A L	<u>58,176</u>	<u>62,961</u>

1/ Manufacturers' stocks as reported to the Animal Products Section, Industry and Merchandising Division plus wholesale and other storage stocks as reported to Cold Storage Unit, AGRICULTURE DIVISION.

July 1, 1964

Mr. J. Edgar Hoover

Sir:

Enclosed

for you

are two

copies of

the report

dated

June 1, 1964

and captioned

"Report of

the Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

on the

Activities of

the

Internal

Security

Committee

STATISTICS CANADA LIBRARY
BIBLIOTHÈQUE STATISTIQUE CANADA



1010667248