

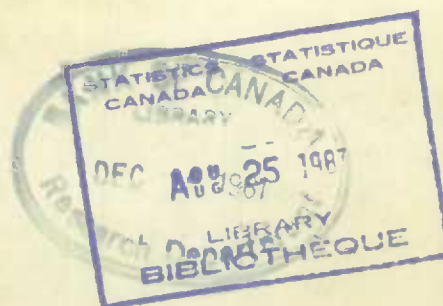
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MONTHLY



STOCKS OF  
MEAT AND LARD  
DECEMBER 1961



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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.

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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## 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

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## STOCKS OF MEAT AND LARD

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

### COLD STORAGE:

Total meat in cold storage at December 1, 1961 amounted to 46,006,000 lb. as compared with 37,415,000 lb. last month and 38,025,000 lb. at December 1, 1960. Current frozen holdings included 13,607,000 lb. of pork, 17,321,000 lb. of beef, 4,008,000 lb. of veal and 4,275,000 lb. of mutton and lamb. The remaining 740,000 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 20,711,000 lb. as compared with 23,118,000 lb. a month earlier and 20,740,000 lb. on December 1, 1960. The December 1 stocks consisted of 6,139,000 lb. of pork, 12,535,000 lb. of beef, 1,109,000 lb. of veal and 448,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 480,000 lb.

### CURED AND IN CURE:

Stocks of meat, cured and in cure, at December 1, were 9,299,000 lb. as compared with 8,284,000 lb. and 9,965,000 lb. last month and a year ago respectively. The current total consisted of 8,630,000 lb. of pork, 439,000 lb. of beef and an estimate of 230,000 lb. not classified as to kind.

### TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at December 1, 1961 amounted to 76,016,000 lb. as compared with 68,817,000 lb. last month and 68,730,000 lb. a year ago. In addition there were 7,564,000 lb. of imported meat. This total consisted of 2,593,000 lb. of beef, 113,000 lb. of veal, 2,520,000 lb. of mutton and 2,338,000 lb. of lamb. A summary of stocks at November 1, 1961 by kinds of meat will be found on page 20 of this report.

### LARD:

The total stocks at December 1, 1961 were 4,869,000 lb. as compared with 4,235,000 lb. at November 1, 1961 and 4,728,000 lb. at December 1, 1960.

### EDIBLE TALLOW:

Stocks of edible tallow at December 1, 1961 were 3,918,000 lb. as compared with 4,326,000 lb. at November 1, 1961 and 3,409,000 lb. at December 1, 1960.

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Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
<hr/>			
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	3,363	2,982	3,419
(b) 20/up	813	679	578
Backs - Boneless, Skinless	1,181	690	951
Loins	322	319	271
Bellies (a) 14/down	1,819	1,005	990
(b) 14/up	65	56	71
Shoulders	157	196	112
Butts	962	403	577
Picnics	634	252	637
Tenderloins	80	87	157
Spare Ribs	651	699	670
Back Ribs	290	237	135
Trimnings - 80-85%	515	332	768
50-60%	544	395	349
Carcasses (a) Regular Hogs	252	341	187
(b) Sows	50	52	73
Unclassified	1,909	1,832	1,924
TOTAL	<u>13,607</u>	<u>10,557</u>	<u>11,869</u>
2. <u>Beef:</u>			
(a) Bone in	3,793	3,812	3,865
(b) Boneless	13,528	10,410	9,837
TOTAL	<u>17,321</u>	<u>14,222</u>	<u>13,702</u>
3. <u>Veal:</u>			
(a) Bone in	1,740	1,516	2,368
(b) Boneless	2,268	2,076	2,702
TOTAL	<u>4,008</u>	<u>3,592</u>	<u>5,070</u>
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	4,275	3,493	2,708
5. <u>Fancy Meats:</u>			
(a) Pork	2,217	1,885	1,342
(b) Beef	3,153	2,998	2,653
(c) Veal	485	443	491
(d) Lamb	200	225	190
TOTAL	<u>6,055</u>	<u>5,551</u>	<u>4,676</u>
<hr/>			
Reported	45,286		
Estimated	740		
TOTAL MEAT COLD STORAGE	<u>46,026</u>	<u>37,415</u>	<u>38,025</u>



STOCKS OF MEAT, FRESH, CURED AND IN CURE - December 1, 1961 - CANADA 3.

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	6,139	6,741	5,429
2. Beef	12,535	14,284	13,995
3. Veal	1,109	1,522	964
4. Mutton & Lamb	448	571	392
Reported	20,231		
Estimated	480		
<b>TOTAL FRESH</b>	<b>20,711</b>	<b>23,118</b>	<b>20,740</b>

CURED AND IN CURE

1. <u>Pork</u>			
Hams - 20/down	3,863	2,667	4,263
- 20/up	51	33	37
Backs	417	406	446
Bellies - (a) 14/down	1,555	1,687	1,591
(b) 14/up	43	66	55
Shoulders	9	30	31
Butts, Cottage Rolls	704	618	1,029
Picnics	611	554	753
Dry Salt Meats	179	208	125
Barrelled	533	709	517
Unclassified	665	681	783
TOTAL	<b>8,630</b>	<b>7,659</b>	<b>9,630</b>
2. <u>Beef</u>	439	625	335
Reported	9,069		
Estimated	230		
<b>TOTAL CURED AND IN CURE</b>	<b>9,299</b>	<b>8,284</b>	<b>9,965</b>

M E A T S U M M A R Y

COLD STORAGE	46,006	37,415	38,025
FRESH	20,711	23,118	20,740
CURED AND IN CURE	9,299	8,284	9,965
TOTAL MEAT (Domestic)	<b>76,016</b>	<b>68,817</b>	<b>68,730</b>

STOCKS OF IMPORTED MEAT  
(not included in above summary)

Beef	2,593	2,487	2,123
Veal	113	123	70
Mutton	2,520	2,352	1,342
Lamb	2,338	2,123	3,213
TOTAL	<b>7,564</b>	<b>7,085</b>	<b>6,748</b>

4. STOCKS OF MEAT IN COLD STORAGE - December 1, 1961 - MARITIMES

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	172	206	212
(b) 20/up	35	33	21
Backs - Boneless, Skinless	9	-	6
Loins	27	23	35
Bellies (a) 14/down	(64	52	89
(b) 14/up	)	-	-
Shoulders	16	18	15
Butts	40	20	60
Picnics	60	42	54
Tenderloins	1	2	2
Spare Ribs	20	27	28
Back Ribs	1/	1/	-
Trimming - 80-85%	1/	9	29
50-60%	5	15	28
Carcasses (a) Regular Hogs	(10	11	12
(b) Sows	)	-	-
Unclassified	53	58	95
TOTAL	512	516	686
2. <u>Beef:</u>			
(a) Bone in	375	444	332
(b) Boneless	507	423	366
TOTAL	882	867	698
3. <u>Veal:</u>			
(a) Bone in	76	91	45
(b) Boneless	40	62	67
TOTAL	116	153	112
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	356	264	314
5. <u>Fancy Meats:</u>			
(a) Pork	86	83	58
(b) Beef	111	96	198
(c) Veal	81	44	14
(d) Lamb	4	3	4
TOTAL	282	226	274
Reported	2,148		
Estimated	40		
TOTAL COLD STORAGE	2,188	2,026	2,084

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

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	126	158	132
2. Beef	210	291	252
3. Veal	8	9	14
4. Mutton & Lamb	27	31	25
<u>TOTAL FRESH</u>	<u>371</u>	<u>489</u>	<u>423</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	96	80	128
20/up	-	-	-
Backs	6	3	8
Bellies - (a) 14/down	(118	(82	89
(b) 14/up	)	)	1
Shoulders	-	-	-
Butts, Cottage Rolls	30	19	23
Picnics	78	51	57
Dry Salt Meats	2	2	-
Barrelled	64	53	69
Unclassified	42	28	26
TOTAL	<u>436</u>	<u>318</u>	<u>401</u>
2. <u>Beef:</u>	31	25	14
<u>TOTAL CURED AND IN CURE</u>	<u>467</u>	<u>343</u>	<u>415</u>

MEAT SUMMARY

Cold Storage	2,188	2,026	2,084
Fresh	371	489	423
Cured and In Cure	467	343	415
<u>TOTAL MEAT (Domestic)</u>	<u>3,026</u>	<u>2,858</u>	<u>2,922</u>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<b><u>COLD STORAGE (Frozen)</u></b>			
<b>1. <u>Pork:</u></b>			
Hams - (a) 20/down	538	254	722
(b) 20/up	120	66	72
Backs - Boneless, Skinless	328	247	85
Loins	125	100	82
Bellies (a) 14/down	(157	(56	165
(b) 14/up	)	)	14
Shoulders	90	40	78
Butts	151	64	91
Picnics	72	37	68
Tenderloins	22	21	30
Spare Ribs	80	87	37
Back Ribs	50	33	14
Trimnings - 80-85%	213	123	233
50-60%	164	95	96
Carcasses (a) Regular Hogs	142	137	50
(b) Sows	39	40	44
Unclassified	746	728	686
<b>TOTAL</b>	<b>3,037</b>	<b>2,128</b>	<b>2,567</b>
<b>2. <u>Beef:</u></b>			
(a) Bone in	1,176	1,106	1,329
(b) Boneless	4,708	3,530	3,594
<b>TOTAL</b>	<b>5,884</b>	<b>4,636</b>	<b>4,923</b>
<b>3. <u>Veal:</u></b>			
(a) Bone in	1,058	972	1,352
(b) Boneless	1,725	1,608	2,312
<b>TOTAL</b>	<b>2,783</b>	<b>2,580</b>	<b>3,664</b>
<b>4. <u>Mutton &amp; Lamb:</u></b>			
Carcasses and Cuts	1,453	1,356	1,376
<b>5. <u>Fancy Meats:</u></b>			
(a) Pork	425	430	252
(b) Beef	777	520	413
(c) Veal	235	204	271
(d) Lamb	84	92	139
<b>TOTAL</b>	<b>1,521</b>	<b>1,246</b>	<b>1,075</b>
Reported	14,678		
Estimated	200		
<b>TOTAL COLD STORAGE</b>	<b>14,878</b>	<b>11,946</b>	<b>13,605</b>



Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,057	1,301	753
2. Beef	2,951	3,186	3,126
3. Veal	323	476	261
4. Mutton & Lamb	80	157	118
Reported	4,411		
Estimated	250		
<b>TOTAL FRESH</b>	<b>4,661</b>	<b>5,120</b>	<b>4,258</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	1,150	(671	975
20/up	24	)	15
Backs	88	58	91
Bellies - (a) 14/down	260	252	229
(b) 14/up	-	-	-
Shoulders	6	10	18
Butts, Cottage Rolls	146	110	243
Picnics	126	104	166
Dry Salt Meats	33	4	2
Barrelled	228	378	250
Unclassified	185	214	239
TOTAL	<u>2,246</u>	<u>1,801</u>	<u>2,228</u>
2. <u>Beef:</u>	135	150	71
Reported	2,381		
Estimated	50		
<b>TOTAL CURED AND IN CURE</b>	<b>2,431</b>	<b>1,951</b>	<b>2,299</b>

MEAT SUMMARY

Cold Storage	14,878	11,946	13,605
Fresh	4,661	5,120	4,258
Cured and In Cure	2,431	1,951	2,299
<b>TOTAL MEAT (Domestic)</b>	<u>21,970</u>	<u>19,017</u>	<u>20,162</u>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork:</u>			
Hams - (a) 20/down	1,040	899	816
(b) 20/up	126	105	134
Backs - Boneless, Skinless	241	189	350
Loins	24	45	25
Bellies (a) 14/down	455	194	303
(b) 14/up	8	9	4
Shoulders	1/	32	11
Butts	289	114	103
Picnics	147	61	196
Tenderloins	32	35	57
Spare Ribs	248	300	284
Back Ribs	78	91	60
Trimnings - 80-85%	139	112	245
50-60%	167	115	112
Carcasses (a) Regular Hogs	(104	(197	118
(b) Sows			24
Unclassified	352	335	403
<b>TOTAL</b>	<b>3,450</b>	<b>2,833</b>	<b>3,245</b>
<u>2. Beef:</u>			
(a) Bone in	702	695	689
(b) Boneless	3,051	2,649	3,071
<b>TOTAL</b>	<b>3,753</b>	<b>3,344</b>	<b>3,760</b>
<u>3. Veal:</u>			
(a) Bone in	176	154	192
(b) Boneless	207	195	189
<b>TOTAL</b>	<b>383</b>	<b>349</b>	<b>381</b>
<u>4. Mutton &amp; Lamb:</u>			
Carcasses and Cuts	565	304	506
<u>5. Fancy Meats:</u>			
(a) Pork	669	620	386
(b) Beef	828	857	648
(c) Veal	34	56	44
(d) Lamb	45	51	22
<b>TOTAL</b>	<b>1,576</b>	<b>1,584</b>	<b>1,100</b>
Reported	9,727		
Estimated	300		
<b>TOTAL COLD STORAGE</b>	<b>10,027</b>	<b>8,414</b>	<b>8,992</b>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	2,091	2,403	2,091
2. Beef	4,128	4,507	4,339
3. Veal	159	235	151
4. Mutton & Lamb	110	120	124
Reported	6,488		
Estimated	200		
<b>TOTAL FRESH</b>	<b>6,688</b>	<b>7,265</b>	<b>6,705</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	(1,502	1,271	2,057
20/up	)	9	5
Backs	210	211	205
Bellies - (a) 14/down	668	744	666
(b) 14/up	12	14	6
Shoulders	1/	11	13
Butts, Cottage Rolls	317	308	530
Picnics	195	226	323
Dry Salt Meats	73	102	85
Barrelled	204	246	163
Unclassified	374	368	444
TOTAL	<u>3,555</u>	<u>3,510</u>	<u>4,497</u>
2. <u>Beef:</u>	251	420	213

Reported	3,806		
Estimated	100		
<b>TOTAL CURED AND IN CURE</b>	<b>3,906</b>	<b>3,930</b>	<b>4,710</b>

MEAT SUMMARY

Cold Storage	10,027	8,414	8,992
Fresh	6,688	7,265	6,705
Cured and In Cure	3,906	3,930	4,710
<b>TOTAL MEAT (Domestic)</b>	<b>20,621</b>	<b>19,609</b>	<b>20,407</b>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
<u>1. Pork:</u>			
Hams - (a) 20/down	313	341	308
(b) 20/up	99	143	46
Backs - Boneless, Skinless	78	33	105
Loins	42	35	37
Bellies (a) 14/down	(327	(168	133
(b) 14/up	)	)	10
Shoulders	4	63	4
Butts	86	25	91
Picnics	30	21	48
Tenderloins	3	9	30
Spare Ribs	58	104	101
Back Ribs	24	16	23
Trimnings - 80-85%	81	25	103
50-60%	16	15	27
Carcasses (a) Regular Hogs	1	(6	3
(b) Sows	-	(6	3
Unclassified	250	221	231
<b>TOTAL</b>	<b>1,412</b>	<b>1,225</b>	<b>1,303</b>
<u>2. Beef:</u>			
(a) Bone in	572	551	507
(b) Boneless	2,716	1,941	1,449
<b>TOTAL</b>	<b>3,288</b>	<b>2,492</b>	<b>1,956</b>
<u>3. Veal:</u>			
(a) Bone in	130	181	103
(b) Boneless	154	99	79
<b>TOTAL</b>	<b>284</b>	<b>280</b>	<b>182</b>
<u>4. Mutton &amp; Lamb:</u>			
Carcasses and Cuts	797	652	255
<u>5. Fancy Meats:</u>			
(a) Pork	224	194	180
(b) Beef	498	532	601
(c) Veal	48	59	53
(d) Lamb	29	47	14
<b>TOTAL</b>	<b>799</b>	<b>832</b>	<b>848</b>
Reported	6,580		
Estimated	100		
<b>TOTAL COLD STORAGE</b>	<b>6,680</b>	<b>5,481</b>	<b>4,546</b>



Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	932	861	588
2. Beef	1,474	2,020	2,144
3. Veal	164	257	175
4. Mutton & Lamb	85	90	43
<b>TOTAL FRESH</b>	<b>2,655</b>	<b>3,228</b>	<b>2,950</b>

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	265	(165	351
20/up	16	)	7
Backs	25	29	34
Bellies - (a) 14/down	(152	(220	154
(b) 14/up	)	)	21
Shoulders	-	-	-
Butts, Cottage Rolls	41	42	48
Picnics	79	38	69
Dry Salt Meats	1/	23	21
Barrelled	1/	1/	10
Unclassified	63	31	24
TOTAL	<u>641</u>	<u>548</u>	<u>739</u>
2. <u>Beef:</u>	4	11	12

Reported	645		
Estimated	30		
<b>TOTAL CURED AND IN CURE</b>	<b>675</b>	<b>559</b>	<b>751</b>

MEAT SUMMARY

Cold Storage	6,680	5,481	4,544
Fresh	2,655	3,228	2,950
Cured and In Cure	675	559	751
<b>TOTAL MEAT (Domestic)</b>	<b>10,010</b>	<b>9,268</b>	<b>8,245</b>

12.

## STOCKS OF MEAT IN COLD STORAGE - December 1, 1961 - SASKATCHEWAN

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
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- thousand pounds -

COLD STORAGE (Frozen)1. Pork:

Hams - (a) 20/down	192	239	304
(b) 20/up	101	97	50
Backs - Boneless, Skinless	152	86	88
Loins	32	47	30
Bellies (a) 14/down	240	150	65
(b) 14/up	10	8	3
Shoulders	-	1	-
Butts	128	63	43
Picnics	51	8	18
Tenderloins	9	6	7
Spare Ribs	51	51	21
Back Ribs	34	28	12
Trimnings - 80-85%	28	24	2
50-60%	137	139	52
Carcasses (a) Regular Hogs	-	-	-
(b) Sows	-	-	-
Unclassified	207	204	110
<b>TOTAL</b>	<b>1,372</b>	<b>1,151</b>	<b>805</b>

2. Beef:

(a) Bone in	354	336	375
(b) Boneless	469	405	294
<b>TOTAL</b>	<b>823</b>	<b>741</b>	<b>669</b>

3. Veal:

(a) Bone in	75	57	72
(b) Boneless	42	37	12
<b>TOTAL</b>	<b>117</b>	<b>94</b>	<b>84</b>

4. Mutton & Lamb:

Carcasses and Cuts	124	122	82
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5. Fancy Meats:

(a) Pork	173	134	110
(b) Beef	192	244	231
(c) Veal	28	23	25
(d) Lamb	5	3	4
<b>TOTAL</b>	<b>398</b>	<b>404</b>	<b>370</b>

TOTAL COLD STORAGE

2,834

2,512

2,010

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 - December 1, 1961 - SASKATCHEWAN 13.

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	400	436	386
2. Beef	685	730	928
3. Veal	66	111	54
4. Mutton & Lamb	9	29	9
<b>TOTAL FRESH</b>	<b>1,160</b>	<b>1,306</b>	<b>1,377</b>
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	246	(137	194
20/up	-	)	3
Backs	23	16	21
Bellies - (a) 14/down	(73	68	91
(b) 14/up	)	23	2
Shoulders	-	1/	-
Butts, Cottage Rolls	39	36	31
Picnics	45	38	59
Dry Salt Meats	8	7	6
Barrelled	1/	-	-
Unclassified	8	14	5
TOTAL	<u>442</u>	<u>339</u>	<u>412</u>
2. <u>Beef:</u>	2	1	1
<b>TOTAL CURED AND IN CURE</b>	<b>444</b>	<b>340</b>	<b>413</b>

MEAT SUMMARY

Cold Storage	2,834	2,512	2,010
Fresh	1,160	1,306	1,377
Cured and In Cure	444	340	413
<b>TOTAL MEAT (Domestic)</b>	<b>4,438</b>	<b>4,158</b>	<b>3,800</b>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>COLD STORAGE (Frozen)</u>			
1. <u>Pork:</u>			
Hams - (a) 20/down	961	899	666
(b) 20/up	230	185	208
Backs - Boneless, Skinless	368	122	253
Loins	60	54	39
Bellies (a) 14/down	468	342	145
(b) 14/up	27	22	31
Shoulders	42	42	4
Butts	256	97	164
Picnics	269	78	237
Tenderloins	11	10	26
Spare Ribs	120	94	92
Back Ribs	92	61	18
Trimming - 80-85%	33	36	128
50-60%	40	13	21
Carcasses (a) Regular Hogs	(3	-	1
(b) Sows	(3	1/	2
Unclassified	207	204	177
TOTAL	3,187	2,259	2,212
2. <u>Beef:</u>			
(a) Bone in	410	473	513
(b) Boneless	1,696	1,156	827
TOTAL	2,106	1,629	1,340
3. <u>Veal:</u>			
(a) Bone in	144	31	518
(b) Boneless	43	43	30
TOTAL	187	74	548
4. <u>Mutton &amp; Lamb:</u>			
Carcasses and Cuts	481	373	82
5. <u>Fancy Meats:</u>			
(a) Pork	626	408	339
(b) Beef	685	684	529
(c) Veal	49	50	72
(d) Lamb	23	25	6
TOTAL	1,388	1,167	946

<u>TOTAL COLD STORAGE</u>	<u>7,349</u>	<u>5,502</u>	<u>5,128</u>
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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	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	1,200	1,286	1,166
2. Beef	2,375	2,662	2,151
3. Veal	261	318	220
4. Mutton & Lamb	77	78	30
<u>TOTAL FRESH</u>	<u>3,913</u>	<u>4,344</u>	<u>3,567</u>
<u>CURED AND IN CURE</u>			
1. <u>Pork:</u>			
Hams - 20/down	(479	(242	333
20/up	)	)	2
Backs	39	47	54
Bellies - (a) 14/down	190	169	167
(b) 14/up	12	12	22
Shoulders	-	1/	-
Butts, Cottage Rolls	69	56	68
Picnics	79	86	67
Dry Salt Meats	40	67	8
Barrelled	21	15	20
Unclassified	19	30	18
TOTAL	<u>948</u>	<u>724</u>	<u>759</u>
2. <u>Beef:</u>	9	8	13
<u>TOTAL CURED AND IN CURE</u>	<u>957</u>	<u>732</u>	<u>772</u>

MEAT SUMMARY

Cold Storage	7,349	5,502	5,128
Fresh	3,913	4,344	3,567
Cured and In Cure	957	732	772
<u>TOTAL MEAT (Domestic)</u>	<u>12,219</u>	<u>10,578</u>	<u>9,467</u>

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
<u>COLD STORAGE (Frozen)</u>			
- thousand pounds -			
<b>1. Pork:</b>			
Hams - (a) 20/down	147	144	391
(b) 20/up	102	50	47
Backs - Boneless, Skinless	5	13	64
Loins	12	15	23
Bellies (a) 14/down	(128	(60	90
(b) 14/up	)	)	9
Shoulders	-	-	-
Butts	12	20	25
Picnics	1/	5	16
Tenderloins	2	4	5
Spare Ribs	74	36	107
Back Ribs	11	6	8
Trimnings - 80-85%	1/	1/	28
50-60%	15	3	13
Carcasses (a) Regular Hogs	1/	1/	3
(b) Sows	-	-	-
Unclassified	129	89	222
<b>TOTAL</b>	<b>637</b>	<b>445</b>	<b>1,051</b>
<b>2. Beef:</b>			
(a) Bone in	204	207	120
(b) Boneless	381	306	236
<b>TOTAL</b>	<b>585</b>	<b>513</b>	<b>356</b>
<b>3. Veal:</b>			
(a) Bone in	81	30	86
(b) Boneless	57	32	13
<b>TOTAL</b>	<b>138</b>	<b>62</b>	<b>99</b>
<b>4. Mutton &amp; Lamb:</b>			
Carcasses and Cuts	499	422	93
<b>5. Fancy Meats:</b>			
(a) Pork	14	16	17
(b) Beef	62	65	33
(c) Veal	10	7	12
(d) Lamb	5	4	1
<b>TOTAL</b>	<b>91</b>	<b>92</b>	<b>63</b>
Reported	1,950		
Estimated	100		
<b>TOTAL COLD STORAGE</b>	<b>2,050</b>	<b>1,534</b>	<b>1,662</b>

STOCKS OF MEAT, FRESH, CURED AND IN CURE - Dec. 1, 1961 - BRITISH COLUMBIA 17.

Kind and Classification	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>FRESH (Not Frozen)</u> (Incl. Fancy Meats)			
1. Pork	333	296	313
2. Beef	712	888	1,015
3. Veal	128	116	89
4. Mutton & Lamb	60	66	43
Reported	1,233		
Estimated	30		
TOTAL FRESH	1,263	1,366	1,460

CURED AND IN CURE

1. <u>Pork:</u>			
Hams - 20/down	136	125	225
20/up	-	-	5
Backs	26	42	33
Bellies - (a) 14/down	113	(169	195
(b) 14/up	-	)	3
Shoulders	-	-	-
Butts, Cottage Rolls	62	47	86
Picnics	9	11	12
Dry Salt Meats	5	3	3
Barrelled	2	1/	5
Unclassified	9	22	27
TOTAL	362	419	594
2. <u>Beef:</u>	7	10	11

Reported	369		
Estimated	50		
TOTAL CURED AND IN CURE	419	429	605

MEAT SUMMARY

Cold Storage	2,050	1,534	1,662
Fresh	1,263	1,366	1,460
Cured and In Cure	419	429	605
TOTAL MEAT (Domestic)	3,732	3,329	3,727

	Montreal	Quebec	Toronto	Winnipeg
	- thousand pounds -			

COLD STORAGE

(Frozen, including Fancy Meats)

Pork	2,316	576	2,234	1,636
Beef	5,036	971	2,713	3,786
Veal	1,944	902	229	332
Mutton & Lamb	1,351	168	560	826
TOTAL	<u>10,647</u>	<u>2,617</u>	<u>5,736</u>	<u>6,580</u>

FRESH

(Not Frozen, incl. Fancy Meats)

Pork	844	98	889	932
Beef	2,261	364	2,935	1,474
Veal	248	69	134	164
Mutton & Lamb	68	11	94	85
TOTAL	<u>3,421</u>	<u>542</u>	<u>4,052</u>	<u>2,655</u>

CURED AND IN CURE

Pork	1,926	143	1,347	641
Beef	134	-	231	4
TOTAL	<u>2,060</u>	<u>143</u>	<u>1,578</u>	<u>645</u>
<u>Lard</u>	45	289	1,603	93
<u>Tallow</u>	158	659	701	87

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	TOTAL 9 CITIES
- thousand pounds -					
374	355	718	3,090	645	11,944
244	155	1,349	1,348	640	16,242
22	29	43	194	147	3,842
13	12	462	48	502	3,942
<u>653</u>	<u>551</u>	<u>2,572</u>	<u>4,680</u>	<u>1,934</u>	<u>35,970</u>
109	256	182	1,019	324	4,653
151	319	794	1,359	647	10,304
18	20	129	132	125	1,039
3	5	44	33	59	402
<u>281</u>	<u>600</u>	<u>1,149</u>	<u>2,543</u>	<u>1,155</u>	<u>16,398</u>
74	278	324	623	351	5,707
1	1	7	2	2	382
<u>75</u>	<u>279</u>	<u>331</u>	<u>625</u>	<u>353</u>	<u>6,089</u>
46	63	316	644	151	3,250
39	87	160	192	106	2,189

## STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW

December 1, 1961

	Dec. 1, 1961 Preliminary	Nov. 1, 1961 Revised	Dec. 1, 1960
- thousand pounds -			
<u>L A R D</u> 1/			
Canada	<u>4,869</u>	<u>4,235</u>	<u>4,728</u>
Maritimes	113	153	131
Quebec	407	650	513
Ontario	2,223	1,927	2,568
Manitoba	588	354	466
Saskatchewan	334	217	138
Alberta	960	650	612
British Columbia	244	284	300

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

Canada	<u>3,918</u>	<u>4,326</u>	<u>3,409</u>
Maritimes	6	13	5
Quebec	1,291	1,075	1,438
Ontario	1,781	2,336	1,153
Manitoba	208	205	266
Saskatchewan	159	139	69
Alberta	352	441	368
British Columbia	121	117	110

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

	<u>Nov. 1, 1961</u>	<u>Nov. 1, 1960</u>
PORK	26,842	25,186
BEEF	32,129	29,413
VEAL	5,557	6,565
MUTTON & LAMB	<u>4,289</u>	<u>2,925</u>
T O T A L	<u>68,817</u>	<u>64,089</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.



March 1, 1911. To the Honorable Secretary of the  
U. S. Department of the Interior, Washington, D. C.  
Dear Sir: I have the honor to acknowledge the receipt of  
your letter of the 28th inst. and in reply to inform you  
that the same has been forwarded to the proper authorities  
for their consideration.

I am, Sir, very respectfully,  
Your obedient servant,  
J. H. [Name]  
[Address]

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