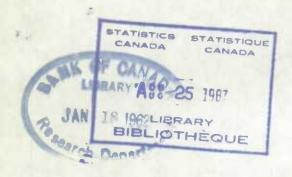
32-012 MONTHLY



STOCKS OF MEAT AND LARD JANUARY 1962



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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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STOCKS OF MEAT AND LARD

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

January 1, 1962

COLD STURAGE:

Total meat in cold storage at January 1, 1962 amounted to 43,924,000 lb. as compared with 46,157,000 lb. last month and 38,037,000 lb. at January 1, 1961. Current frozen holdings included 14,660,000 lb. of pork, 19,888,000 lb. of beef, 3,-382,000 lb. of veal and 5,164,000 lb. of mutton and lamb. The remaining 830,000 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 January 1, were 19,062,000 lb. as compared with 20,572,000 lb. a month earlier and 17,120,000 lb. on January 1, 1961. The January 1 stocks consisted of 5,433,000 lb. of pork, 12,009,000 lb. of beef, 486,-000 lb. of veal and 144,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 990,000 lb.

CURED AND IN CURE:

Stocks of meat, cured and in cure, at January 1, were 6,654,000 lb. as compared with 9,326,000 lb. and 6,624,000 lb. last month and a year ago respectively. The current total consisted of 5,607,000 lb. of pork, 357,000 lb. of beef and an estimate of 690,000 lb. not classified as to kind.

TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at January 1, 1962 amounted to 69,640,000 lb. as compared with 76,055,000 lb. last month and 61,781,000 lb. a year ago. In addition there were 7,323,000 lb. of imported meat. This total consisted of 2,553,000 lb. of beef, 82,000 lb. of veal, 2,726,000 lb. of mutton and 1,962,000 lb. of lamb. A summary of stocks at December 1, 1961 by kinds of meat will be found on page 20 of this report.

LARD:

The total stocks at January 1, 1962 were 6,866,000 lb. as compared with 4,900,000 lb. at December 1, 1961 and 5,949,000 lb. at January 1, 1961.

EDIBLE TALLOW:

Stocks of edible tallow at January 1, 1962 were 3,537,000 lb. as compared with 3,918,000 lb. at December 1, 1961 and 3,485,000 lb. at January 1, 1961.

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)	-	thousand pounds	-
1. Pork:			
Hams - (a) 20/down	1,206	3,370	1,427
(b) 20/up	589	833	302
Backs - Boneless, Skinless	1,473	1,186	1,315
Loins	390	336	409
Bellies (a) 14/down	2,297	1,854	1,237
(b) 14/up	114	65	46
Shoulders	161	158	88
Butts	1,006	970	994
Picnics	623	639	464
Tenderloins	89	80	206
Spare Ribs	658	653	836
Back Ribs	296	293	198
Trimmings - 80-85%	550	523	304
50-60%	329	544	479
Carcasses (a) Regular Hogs	114	253	62
(b) Sows	81	50	63
Unclassified	2,351	1,946	1,886
	Contragorate with a full place	Oliganica relation (continue)	minimum parlimenta, est 7 il
TOTAL	12,327	13,753	10,315
	See and the second	ORDER THE STREET	
Beef:			
(a) Bone in	3,364	3,992	3,815
(b) Boneless	13,852	13,572	11,717
	Charles and Charle		
TOTAL	17,216	17,564	15,532
3. Veal:			Belleville To
(a) Bone in	1,475	1,756	2,267
(b) Boneless	1,508	2,270	2,045
	chors.and/orlegs.and		
TOTAL	2,983	4,026	4,312
	8-7-7-7-	rentalitation-landelo	
4. Mutton & Lamb:			
Carcasses and Cuts	4,925	4,692	2,835
Fancy Meats:			
(a) Pork	2,333	2,248	1,814
(b) Beef	2,672	3,188	2,584
(c) Veal	399	484	443
(d) Lamb	239	202	201
	Complete Control		
TOTAL	5,643	6,122	5,042
	C-Mind Mind Const.	desiredicteduration	
Reported	43,094		
Estimated	830		
TOTAL MEAT COLD STORAGE	43,924	46.157	38.037
5503-136			

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
	-	thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
		/ 0.40	
1. Pork	5,433	6,259	4,506
2. Beef	12,009	12,712	11,807
3. Veal	486	1,142	529
4. Mutton & Lamb	144	459	278
Reported	18,072		
Estimated	990		
TOTAL FRESH	19,062	20,572	17,120
CURED AND IN CURE			
l. Pork			
Hams - 20/down	1,862	3,956	1,953
- 20/up	16	51	19
Backs	288	426	390
Bellies - (a) 14/down	1,150	1,617	1,389
(b) 14/up	66	44	55
Shoulders		9	19
	15	734	626
Butts, Cottage Rolls	496	646	453
Picnics	456	186	
Dry Salt Meats	131		106
Barrelled	580	536	596
Unclassified	547	677	711
TOTAL	5,607	8,882	6,317
2. Beef	357	444	307
Reported	5,964		
Estimated	690	9,326	6 621
TOTAL CURED AND IN CURE	6,654		6,624
M E A	AT SUMMAR		Branchis Since
COLD STORAGE	43,924	46,157	38,037
FRESH	19,062	20,572	17,120
CURED AND IN CURE	6,654	9,326	6,624
TOTAL MEAT (Domestic)	69,640	76,055	61,781
STOCE	S OF IMPORTED MEA	T	
(not incl	luded in above sum	mary)	
Beef	2,553	2,595	1,562
Veal	82	113	129
Mutton	2,726	2,546	1,218
Lamb	1,962	2,370	3,485
TOTAL	7,323	7,624	6,394

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)		- thousand pounds	•
(220202)			
l. Pork:			Salar Salar
Hams - (a) 20/down	49	173	114
(b) 20/up	14	40	6
Backs - Boneless, Skinless Loins	7	10 32	16 36
Bellies (a) 14/down	39 82	1	124
(b) 14/up	O.C.	64	
Shoulders		16	14
Butts	22	40	29
Picnics	64	60	107
Tenderloins	-	1	i
Spare Ribs	20	21	47
Back Ribs	1/	1/	1 1 -513
Trimmings - 80-85%	15	1/	31 33
50-60%	15	5	33
Carcasses (a) Regular Hogs	1/	9	3
(b) Sows Unclassified	-	1/ 5 9 1/ 68	76
Onclassified	60	08	70
TOTAL	2.07	539	637
10174	387		
. Beef:			
(a) Bone in	310	380	302
(b) Boneless	678	516	453
	-		
TOTAL	988	896	755
			-
S. Veal:			
(a) Bone in	68	77	36
(b) Boneless	39	40	58
MO MAY	200	110	
TOTAL	107	117	94
L. Mutton & Lamb:			
account a sens.			
Carcasses and Cuts	328	357	280
5. Fancy Meats:			
(a) Pork	116	93	44
(b) Beef	64	113	183
(c) Veal	115	81	28
(d) Lamb	39	4	3
MO TAT		203	0.50
TOTAL	334	291	258
Reported	2,144		
Stimated	130		
TOTAL COLD STORAGE	2.274	2,200	2.024

⁵⁵⁰³⁻¹³⁶ Less than three firms reporting this item. Therefore the figures cannot be shown separately but are included in unclassified.

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
		thousand pounds -	lina dell'interv
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
L. Pork	50	127	176
Beef	153	214	224
3. Veal	8	8	7
Mutton & Lamb	19	27	20
Reported	230		
Estimated	90		31110
IOTAL FRESH	320	376	427
CURED AND IN CURE			
L. Pork:			
Hams - 20/down	59	97	67
20/up	THE REAL PROPERTY.	¢a	AND WATER
Backs	4	6	6
Bellies - (a) 14/down (b) 14/up	(120	(121	107
Shoulders	-	-	~
Butts, Cottage Rolls	25	30	26
Picnics Dry Salt Meats	44	78 2	38
Barrelled	59	64	70
Unclassified	13	42	32
	N-Marketon -		and the latest the lat
TOTAL	330	440	348
	denterrible		
2. Beef:	23	35	19
TO SHOULD BE SELLED			
Reported	353		
Estimated	50		Marie Land
TOTAL CURED AND IN CURE	403	475	367
	4 Th A CR	D 25	
	MEAT SUMMA	<u>K Y</u>	
Cold Storage	2,274	2,200	2,024
Fresh	320	376	427
Cured and In Cure	403	475	367
TOTAL MEAT (Domestic)	2,997	3,051	2,818
CANTON WINES (DAMODOLO)		7,07	-,020

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)	-	thousand pounds	-
1. Pork:			19219-1993
Hams - (a) 20/down	203	542	233
(b) 20/up	74	121	43
Backs - Boneless, Skinless	242	328	107
Loins	146	126	115
Bellies (a) 14/down	340	160	8
(b) 14/up Shoulders		90	42
	36		
Butts	109	151	74 84
Picnics Tenderloins	47	72 22	32
Spare Ribs	18	75	30
Back Ribs	41	50	7
Trimmings - 80-85%	82	221	20
50-60%	67	164	91
Carcasses (a) Regular Hogs	28	142	37
(b) Sows	55	39	63
Unclassified	822	758	749
OLIO LEGIS LE LOW	022		147
TOTAL	2,353	3,061	1,897
** ***	-9070		
2. Beef:			
(a) Bone in	1,187	1,186	1,191
(b) Boneless	5,146	4,710	4,607
	-		
TOTAL	6,333	5,896	5,798
3. Veal:			
(a) Bone in	829	1,061	1,171
(b) Boneless	1,021	1,726	1,727
	-		
TOTAL	1,850	2,787	2,898
			-
4. Mutton & Lamb:			
Carcasses and Cuts	1,128	1,454	1,013
5. Fancy Meats:			
(a) Pork	416	429	356
(b) Beef	581	788	458
(c) Veal	131	234	
(d) Lamb	81	86	239 151
(a) same			1)1
TOTAL	1,209	1,537	1,204
20 2.700	~,~~/	-, // (1,204

^{12,873 14,735} 1/ Less than three firms reporting this item. The figures therefore 5503-136 cannot be shown separately but are included in unclassified.

and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
	- th	ousand pounds -	
RESH (Not Frozen) Incl. Fancy Meats)			
. Pork	1,190	1,101	435
. Beef	1,882	3,043	2,433
. Veal	178	331	258
. Mutton & Lamb	20	84	122
Reported	3,270		
Estimated	50		
OTAL FRESH	3,320	4.559	3,248
URED AND IN CURE			
Pork:		3 7/5	
Hams - 20/down	394	1,165	451
20/up Backs	26	24 93	1 43
Bellies - (a) 14/down	222	279	236
(b) 14/up	-		-
Shoulders	12	6	6
Butts, Cottage Rolls	166	162	119
Picnics	91	145	114
Dry Salt Meats	1/	33	3
Barrelled	307	228	249
Unclassified	178	195	196
TOTAL	1,396	2,330	1,418
			expression to
Beef:	98	135	45
Reported	1,494		
Stimated Di CITT	90	2165	3 1/0
OTAL CURED AND IN CURE	1,584	2.465	1,463
<u>M</u>	EAT SUMMAR	<u>X</u>	
Cold Storage	12,873	14,735	12,810
Fresh	3,320	4,559	3,248
Cured and In Cure	1,584	2,465	1,463
POTAL MEAT (Domestic)	17,777	21,759	17,521
Color tomore (a onto by a o	-19111		-13/~-

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)		- thousand poun	ds -
COLD STORME (FF02ell)			
L. Pork:			
Hams - (a) 20/down	164	1,042	231
(b) 20/up	115	140	39
Backs - Boneless, Skinless	282	241	360
Loins	23	24	47
Bellies (a) 14/down	400	471	118
(b) 14/up	45	8	10
Shoulders	5	<u>1</u> / 295	16
Butts	256	295	124
Picnics	78	147	25
Tenderloins	39	32	82
Spare Ribs	188	251	297
Back Ribs	72	81	79
Trimmings - 80-85%	255	139	146
50-60%	78	167	170
Carcasses (a) Regular Hogs	80	96	20
(b) Sows	499	362	-
Unclassified	499	362	351
	0. 450		
TOTAL	2,579	3,496	2,115
Beef:	==/		
(a) Bone in	516	765	697
(b) Boneless	3,514	3,080	3,821
	1 020	0.4.5	
TOTAL	4,030	3,845	4,518
· Veal:			
(a) Bone in	125	179	218
(b) Boneless	197	207	178
Ma mar			
TOTAL	322	386	396
Makkan A Tamba	- Companie	GEOGRAD.	-
. Mutton & Lamb:			
Company and Cubs	OF/	~//	0.00
Carcasses and Cuts	856	566	980
Panar Masta.			
Fancy Meats:	600	400	115
(a) Pork	672	689	645
(b) Beef	633	838	673
(c) Veal	26	34	35
(d) Lamb	41	45	20
momat.	2 200	1 (0)	7 000
TOTAL	1,372	1,606	1,373
Revised	9,159		
Sstimated	500		
TOTAL COLD STORAGE	9.659	9.899	9,382

^{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	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
	-	thousand pound	8 -
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork 2. Beef 3. Veal 4. Mutton & Lamb	1,603 3,732 55 45	2,164 4,199 173 113	1,869 3,571 84 62
Reported Estimated TOTAL FRESH	5,435 300 5,735	6,649	5.586
CURED AND IN CURE			
1. Pork: Hams - 20/down 20/up	(1,009	(1,536	903
Backs Bellies - (a) 14/down (b) 14/up	163 411 42	213 683 13	241 519 19
Shoulders Butts, Cottage Rolls Picnics	189 157	3 326 209	13 295 163
Dry Salt Meats Barrelled Unclassified	77 183 318	80 207 370	57 235 420
TOTAL	2,549	3,640	2,871
2. Beef:	208	251	223
Reported Estimated TOTAL CURED AND IN CURE	2,757 450 3,207	3.891	3.094

MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	9,659	9,899	9,382
	5,735	6,649	5,586
	3,207	3,891	3,094
TOTAL MEAT (Domestic)	18,601	20,439	18,062

- thousand pounds - - thousan	Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
Pork: Hams - (a) 20/down		Tax I	- thousand poun	ds -
Hams - (a) 20/down	COLD STORAGE (Frozen)			
Hams - (a) 20/down	l. Pork:			
(b) 20/up 52 99 38		115	313	173
Backs - Boneless, Skinless				
Loins Bellies (a) 14/down (b) 14/up (25) (327) 7 Shoulders				
Bellies (a) 14/down (b) 14/up 25 (327 181 (b) 14/up 25 7 7 7 7 7 7 7 7 7 7 7 8 8 8 8 8 8 8 8				
(b) 14/up 25 (327 7	Bellies (a) 14/down		/	
Shoulders Butts 92 86 119 Pionics 41 30 54 Tenderloins 8 3 28 Spare Ribs 63 58 147 Beck Ribs 8 37 24 52 Trimmings - 80-85% 48 81 41 50-60% 1/16 29 Carcasses (a) Regular Hogs (b) Sows 1/2			(321	7
Butts Picnics			4	
Picnics Tenderloins Rederloins Re	Butts	92		
Tenderloins				
Spare Ribs Beck Ribs 37 24 52 Trimmings - 80-85% 48 81 41 50-60% 1/ 16 29 Carcasses (a) Regular Hogs 1/ 1 - (b) Sows 1/ 22 250 249 TOTAL 1,599 1,412 1,390 2. Beef: (a) Bone in 485 575 549 (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866				
Back Ribs Trimmings - 80-85%	Spare Ribs			
Trimmings - 80-85% 48 81 41 50-60% 1/ 16 29 Carcasses (a) Regular Hogs 1/ 1				
Carcasses (a) Regular Hogs (b) Sows (b) Sows (c)	Trimmings - 80-85%			
Carcasses (a) Regular Hogs (b) Sows		1/		
TOTAL 1,599 1,412 1,390 2. Beef: (a) Bone in 485 575 549 (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		1/		
TOTAL 1,599 1,412 1,390 2. Beef: (a) Bone in 485 575 549 (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		1/	_	-
TOTAL 1,599 1,412 1,390 2. Beef: (a) Bone in 485 575 549 (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		422	250	249
2. Beef: (a) Bone in (b) Boneless 2,116 2,716 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in (b) Boneless 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef (c) Veal (d) Lamb 32 29 14 TOTAL 857 806 866				NO TO STATE OF THE PARTY OF THE
2. Beef: (a) Bone in (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in (b) Boneless 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef 4,77 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866	TOTAL	1,599	1,412	1,390
(a) Bone in (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lemb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef (c) Veal (d) Lamb 32 29 14 TOTAL 857 806 866		- 7000		THE PERSON
(a) Bone in (b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lemb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef (c) Veal (d) Lamb 32 29 14 TOTAL 857 806 866	2. Beef:			
(b) Boneless 2,116 2,716 1,323 TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 4,77 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		485	575	549
TOTAL 2,601 3,291 1,872 3. Veal: (a) Bone in 116 130 90 (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lemb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866				
3. Veal: (a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef 477 505 572 (c) Veal (d) Lamb 32 29 14 TOTAL 857 806 866			-	
3. Veal: (a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork (b) Beef 477 505 572 (c) Veal (d) Lamb 32 29 14 TOTAL 857 806 866	TOTAL	2,601	3,291	1,872
(a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		y	THE PERSON NAMED IN COLUMN 1	
(a) Bone in (b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866	3. Veal:			
(b) Boneless 115 154 25 TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		116	130	90
TOTAL 231 284 115 4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866				
4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866				
4. Mutton & Lamb: Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866	TOTAL	231	284	115
Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		~		- marin
Carcasses and Cuts 1,185 1,211 309 5. Fancy Meats: (a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866	4. Mutton & Lamb:			
5. Fancy Meats: (a) Pork (b) Beef (c) Veal (d) Lamb TOTAL 302 224 239 477 505 572 48 41 41 41 857 806 866				
5. Fancy Meats: (a) Pork (b) Beef (c) Veal (d) Lamb TOTAL 302 224 239 477 505 572 48 41 41 41 857 806 866	Carcasses and Cuts	1.185	1,211	309
(a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866				
(a) Pork 302 224 239 (b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866	5. Fancy Meats:			
(b) Beef 477 505 572 (c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866		302	224	239
(c) Veal 46 48 41 (d) Lamb 32 29 14 TOTAL 857 806 866			· ·	
(d) Lamb 32 29 14 TOTAL 857 806 866				
TOTAL 857 806 866				
				_
	TOTAL	857	806	866
			-	

^{5,473 7.004} 1/ Less than three firms reporting this item. The figures therefore 5503-136 cannot be shown separately but are included in unclassified.

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
or a company and the second		thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	846	932	640
2. Beef	2,272	1,474	2,249
3. Veal	40	164	87
4. Mutton & Lamb	7	85	24
Reported	3,165		
Estimated	450		
TOTAL FRESH	3,615	2,655	3.000
CURED AND IN CURE			
l. Pork:			
Hams - 20/down	96	265	138
20/up		16	6
Backs	32	25	31
Bellies - (a) 14/down	(119	(152	140
(b) 14/up	(** 7	(1)2	17
Shoulders Polls	-	-	_
Butts, Cottage Rolls Picnics	39	41	40
Dry Salt Meats	38 20	79	23
Barrelled	23	1/	23
Unclassified	22	1/ 1/ 63	15
TOTAL	201		
TO TAL	394	641	477
2. Beef:	13	4	6
		The second second	September 1
TOTAL CURED AND IN CURE	407	645	483
	MEAT SUMMA	RY	
Cold Storage	6,473	7,004	4,552
Fresh	3,615	2,655	3,000
Cured and In Cure	407	645	483
CONTRACT ARRAY CO	20 105	10.204	0.025
TOTAL MEAT (Domestic)	10,495	10,304	8,035

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)		- thousand pounds	3 -
1. Pork:			
Hams - (a) 20/down	167	192	212
(b) 20/up	28	101	61
Backs - Boneless, Skinless	194	152	105
Loins	42	32	31
Bellies (a) 14/down	354	240	210
(b) 14/up	13	10	6
Shoulders	1/	_	1
Butts	164	128	115
Picnics	89	51	36
Tenderloins	11	9	16
Spare Ribs	73	51	47
Back Ribs	48	34	19
Trimmings - 80-85%	84	28	23
50-60%	120	137	124
Carcasses (a) Regular Hogs (b) Sows		-	
Unclassified	218	207	125
TOTAL	1,605	1,372	1,131
	-		
2. Beef:			
(a) Bone in	359	354	503
(b) Boneless	320	469	356
TOTAL	679	823	859
7 Veels	C		
3. <u>Veal</u> : (a) Bone in	774	ri c	4.1
(b) Boneless	76 50	75	64
(D) Doneress	50	42	10
TOTAL	126	117	80
40 4100		441	50
4. Mutton & Lamb:			
Carcasses and Cuts	121	124	88
5. Fancy Meats:			
(a) Pork	20.0	1772	120
(b) Beef	208 211	173 192	129
(c) Veal	23	28	164
(d) Lamb	6	5	25 3
(a) remo	0		
TOTAL	448	398	321
	Complication		THEOREM
	Consideration	_	Teconomia

2,979

2.834

1.79

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

Total Fresh	l, 1961 Jan. 1, 1 vised
(Incl. Fancy Meats) 1. Pork	nd pounds -
(Incl. Fancy Meats) 1. Pork	
1. Pork 2. Beef 611 6 3. Veal 35 4. Mutton & Lamb 8 TOTAL FRESH 1.091 1.1 CURED AND IN CURE 1. Pork: Hams - 20/down 20/up 8acks Bellies - (a) 14/down 52 (b) 14/up - (b) 14/up - (b) 14/up - (b) 14/up - (c) 8houlders 26 prenics 26 prenics 26 prenics 27 Barrelled 27 TOTAL 243 4 TOTAL 243 4 MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 1,091 1,11	
2. Beef 611 35 3. Veal 35 4. Mutton & Lamb 8 TOTAL FRESH 1.091 1.1 CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down 52 (a) 14/up Shoulders - 20/totage Rolls 20 Picnics 26 Dry Salt Meats 7 Barrelled - 20/totage Rolls 7 Barrelled 3 TOTAL 243 44 MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 1,091 1,1	
35. Veal 35. 4. Mutton & Lamb 8 TOTAL FRESH 1.091 1.1 CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down 52 (a) 14/down 52 (a) 14/up Shoulders - Butts, Cottage Rolls 20 Picnics 26 Dry Salt Meats 7 Barrelled - Unclassified 3 TOTAL 243 4 MEAT SUMMARY Cold Storage Fresh 1,091 1,1	400 315
### TOTAL FRESH 1.091 1.1 #### 1.091 1.1 ##### 1.091 1.1 #################################	685 585
CURED AND IN CURE 1. Pork:	66 12
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 TOTAL 243 TOTAL A MEAT SUMMARY Cold Storage Fresh 1,091 1,1	9 8
CURED AND IN CURE 1. Pork: Hams - 20/down	160 920
1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Farrelled Unclassified TOTAL 243 MEAT SUMMARY MEAT SUMMARY Cold Storage Fresh 1,091 14 22 244 25 26 27 28 MEAT SUMMARY	100 920
Hams = 20/down	
20/up 14 14 152 152 153 154 155	216
Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Farrelled Unclassified TOTAL 243 TOTAL MEAT SUMMARY Cold Storage Fresh 1,091 14 52 (6) 52 (6) 52 (7) 64 7 7 7 7 8 7 8 8 7 8 8 7 8 7 8 8 7 8 7	246 68
Bellies - (a) 14/down	23 17
Shoulders	1
Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Parrelled Unclassified TOTAL 243 TOTAL 243 TOTAL 244 MEAT SUMMARY Cold Storage Fresh 1,091 1,1	(73
Butts, Cottage Rolls Picnics 26 Dry Salt Meats 7 Barrelled Unclassified 3 TOTAL 243 4 2. Beef: 1 TOTAL CURED AND IN CURE 244 4 Cold Storage Fresh 2,979 2,88 1,091 1,1	
Picnics Dry Salt Meats Barrelled Unclassified TOTAL 243 42. Beef: 1 TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage Fresh 2,979 2,8 1,091 1,1	39 25
Dry Salt Meats Barrelled Unclassified TOTAL 243 42. Beef: 1 TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage Fresh 2,979 1,091 1,1	45 43
Barrelled January Total 243 4 Total 243 4 2. Beef: 1 Total Cured and in cure 244 4 Cold Storage 2,979 2,8 Fresh 2,991 1,1	8 5
TOTAL 243 4 2. Beef: 1 TOTAL CURED AND IN CURE 244 4 MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 2,991 1,1	8 1/ 8
2. Beef: TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage Fresh 2,979 2,8 1,091	8 3
2. Beef: TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage Fresh 2,979 2,8 1,091	
TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 1,091 1,1	442 251
MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 1,091 1,1	2 1
MEAT SUMMARY Cold Storage 2,979 2,8 Fresh 1,091 1,1	
Cold Storage 2,979 2,8 Fresh 1,091 1,1	444 252
Cold Storage 2,979 2,8 Fresh 1,091 1,1	
Fresh 1,091 1,1	
Fresh 1,091 1,1	834 2,479
	160 920
A company of the comp	444 252
TOTAL MEAT (Domestic) 4,314 4,4	438 3,651

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)		- thousand pounds	
1. Pork:			
Hams - (a) 20/down	472	961	358
(b) 20/up	276	230	89
Backs - Boneless, Skinless	570	368	468
Loins	57	60	61 286
Bellies (a) 14/down	548 19	469 27	13
(b) 14/up	110	43	6
Shoulders Butts	340	256	458
Picnics	302	269	148
Tenderloins	10	11	38
Spare Ribs	160	121	129
Back Ribs	85	92	30
Trimmings - 80-85%	32	33	21
50-60%	31	40	24
Carcasses (a) Regular Hogs	1/	1/	1
(b) Sows Unclassified	287	211	220
OHCLASS II 184	~~~		
TOTAL	3,299	3,191	2,350
			
2. Beef:			
(a) Bone in	392	524	480
(b) Boneless	1,618	1,696	890
TOTAL	2,010	2,220	1,370
IOTAB	~,020		
3. Veal:			
(a) Bone in	161	152	616
(b) Boneless	38	43	21
	3.00	305	627
TOTAL	199	195	637
4 Mutten & Lombs			
4. Mutton & Lamb:			
Carcasses and Cuts	493	481	99
5. Fancy Meats:	100	101	0.45
(a) Pork	605	626	385
(b) Beef	62 <u>1</u> 49	685 49	460 61
(c) Veal	32	28	6
(d) Lamb			_
TOTAL	1,307	1,388	912
2021			

7,308 7,475

5,368

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

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
	-	thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	1,070	1,201	832
2. Beef	2,819	2,375	1,956
3. Veal	140	270	53
4. Mutton & Lamb	29	77	28
TOTAL FRESH	1 050	3.923	2 840
IOTAL FRESH	4,058	3.923	2,869
AND THE CHINA			
CURED AND IN CURE			
l. Pork:			
Hams - 20/down 20/up	(161	(479	243
Backs	30	39	28
Bellies - (a) 14/down	1	190	134
(b) 14/up	(156	12	18
Shoulders		-	_
Butts, Cottage Rolls Picnics	41	69 79	42 38
Dry Salt Meats	93 17	40	9
Barrelled	8	21	19
Unclassified	14	19	6
MO MAY		01.0	510
TOTAL	520	948	542
2. Beef:	12	9	6
TOTAL CURED AND IN CURE	432	957	548
	MEAT SUMMA	RY	
	2 2 2 2 2 2 2		
Cold Storage	7,308	7,475	5,368
Fresh	4,058	3,923	2,869
Cured and In Cure	532	957	548
TOTAL MEAT (Domestic)	11 808	12,355	8,785
TO THE WINET (DOING DO TO)	11,898	,	0, (0)

Kind and Classification	Jan. 1, 1962 Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
COLD STORAGE (Frozen)	-	thousand poun	ds -
1. Pork:			
Hams - (a) 20/down	36	147	106
(b) 20/up	30	102	26
Backs - Boneless, Skinless	1/	9	63
Loins Bellies (a) 14/down	1	20	51
(b) 14/up	138	143	156
Shoulders		,	2
Butts	-	11	1
Picnics	23	14	75
Tenderloins	$\frac{1}{3}$	10	10
Spare Ribs	3	2	9
Back Ribs	113	76 11	139
Trimmings - 80-85%	10		11
50-60%	34	15	22
Carcasses (a) Regular Hogs	<u>1</u> /	15	8
(b) Sows	1	1	1
Unclassified	109	133	116
WOTERS IT ION	109	100	110
TOTAL	505	682	7704
TO THE	505	002	795
2. Beef:		7	The second late:
(a) Bone in	115	208	93
(b) Boneless	460	385	267
(0) 20202000	400	2007	207
TOTAL	575	593	360
	717	777	360
3. Veal:			
(a) Bone in	100	82	72
(b) Boneless	48	58	20
TOTAL	148	140	92
			7~
4. Mutton & Lamb:			
Carcasses and Cuts	814	499	66
5. Fancy Meats:			
(a) Pork	14	14	16
(b) Beef	85	67	74
(c) Veal	9	10	14
(d) Lamb	8	5	4
		_	
TOTAL	116	96	108
		_	
Reported	2,158		
Estimated	200		A STATE OF THE REAL PROPERTY.
TOTAL COLD STORAGE	2,358	2.010	1.422

^{5503-136 &}lt;u>l</u>/ Less than three firms reporting this item. The figures therefore cannot be shown separately but are included in unclassified.

Kind and Classification	Preliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
		thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	237	334	239
2. Beef	540	722	789
3. Veal	30	130	28
4. Mutton & Lamb	16	64	14
Reported	823		
Estimated	100		
NOTAL FRESH	923	1,250	1,070
CURED AND IN CURE			
Hams - 20/down	33	179	83
20/up	-	-17	0)
Backs	19	27	24
Bellies - (a) 14/down	94	138	165
(b) 14/up	-		-
Shoulders			-
Butts, Cottage Rolls	16	67	79
Picnics Dry Salt Meats	7 3	11 5	13
Barrelled		2	
Unclassified	3	12	39
		-	
TOTAL	175	441	410
			-
Beef:	2	8	7
Reported	177		
Estimated	100		
TOTAL CURED AND IN CURE	277	449	417
	MEAT SUMMA	RY	
Cold Storage	2,358	2,010	1,422
Fresh	923	1,250	1,070
Cured and In Cure	277	449	417
DOTTAL SERVER OF THE SERVER OF			
POTAL MEAT (Domestic)	3,558	3,709	2,909

	Montreal	Quebec	Toronto	Winnipeg		
		- thousand pounds -				
COLD STORAGE						
Frozen, including Fancy M	eats)					
Pork	1,956	510	1,634	1,901		
Beef	5,232	972	2,958	3,078		
Veal Mutton & Lamb	1,303 1,009	577 174	269 862	277 1,217		
OTAL	9,500	2,233	5,723	6,473		
RESH						
Not Frozen, incl. Fancy M	eats)					
Pork	979	121	558	846		
Beef Veal	1,240	296 106	2,847	2,272		
Mutton & Lamb	6	12	38	7		
OTAL	2,283	535	3,487	3,165		
	The Malurana					
URED AND IN CURE			1.7			
Pork	1,059	170	1,164	394		
Beef	97	-	184	13		
COTAL	1,156	170	1,348	407		
ard	403	114	2,757	89		
allow	662	49	870	118		

^{1/} Including New Westminster.

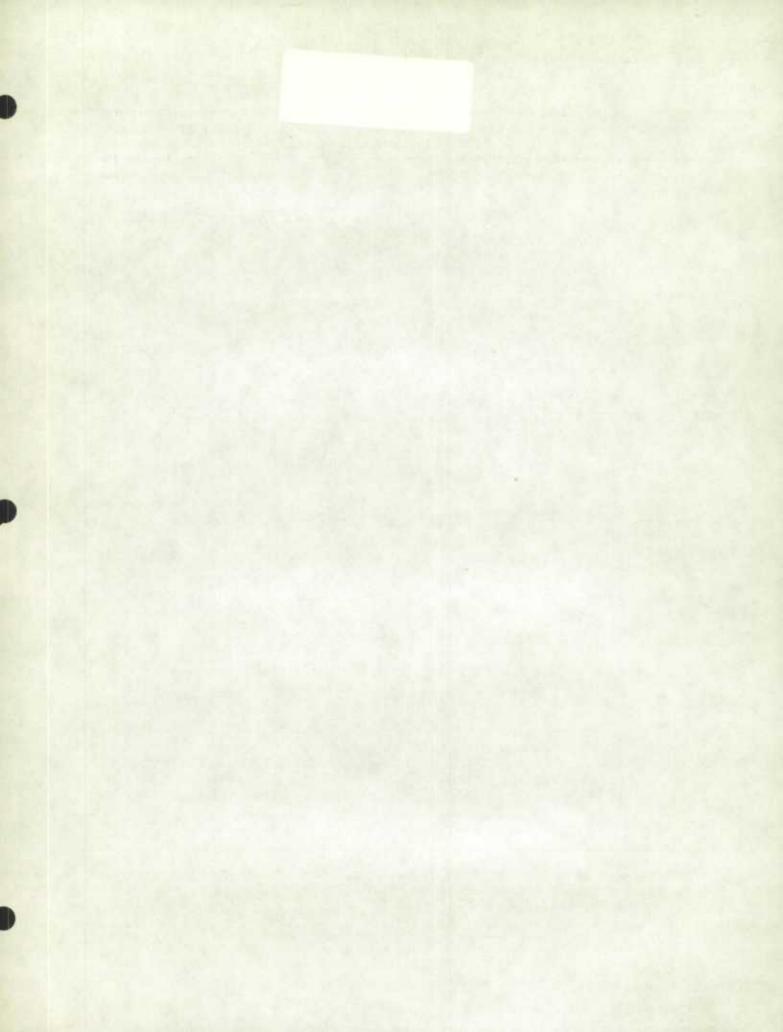
N.B. The above figures do not include estimates for firms that did not report on time.

Regina	Saskatoon	Calgary	Edmonton	Vancouver	TOTAL 9 CITIES	
		- t)	nousand pounds			
434 213	438 88	781 1,433	3,121 1,137	515 656	11,290	
26	27	47 481	201	156 821	2,883 4,638	
689	567	2,742	4,503	2,148	34,578	
83	263	155	915	229	4,149	
145	229	1,262	1,407	499 28	10,197	
236	5 504	16	2 296	15	114	
2,30	504	1,523	2,386	771	14,890	
40	145	198	318	169	3,657	
_	op po2007/9	7	5	2	308	
40	145	205	323	171	3,965	
42	67	314	859	175	4,820	
45	52	204	120	110	4,460	

STORAGE STOCKS OF LARD AND STOCKS OF EDIBLE TALLOW January 1, 1962

		-		and the second section of the section of
		n. 1, 1962 eliminary	Dec. 1, 1961 Revised	Jan. 1, 1961
			- thousand pounds	
LARD 1/				
Canada		6,866	4.900	5.949
Maritimes		96	117	200
Quebec		823	423	493
Ontario		3,388	2,223	3,017
Manitoba		674	588	465
Saskatchewan		392	334	454
Alberta		1,172	960	909
British Columbia		321	25 5	411
EDIBLE TALL	O W			
Canada		3.537	3.918	3.485
Maritimes		20	6	12
Quebec		1,215	1,291	1,226
Ontario		1,518	1,781	1,443
Manitoba		221	208	243
Saskatchewan		114	159	93
Alberta		324	352	345
British Columbia		125	121	123
	SUMMARY OF ME	AT STUCKS BY	KIND OF MEAT	
CANADA	Dec. 1, 1961		Dec. 1, 1960	
PORK	31,142		28,270	
BEEF	33,908		30,645	
EAL	5,652		6,525	
MUTTON & LAMB	5,353		3,290	

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



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