CATALOGUE No. MONTHLY



STOCKS OF MEAT AND LARD **MARCH 1962**

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

DOMINION BUREAU OF STATISTICS

Agricultural Division Livestock and Animal Products Section STATISTICS STATISTIQUE CANADA

Vol. 45 - No. 3

5503-507-32

Price \$3.00 per year

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.

INDEX

Stocks	of	Meat	in Cold Storage - Canada	Page	2
11	11	11	Fresh, Cured and In Cure - Canada	11	3
11	11	11	in Cold Storage - Maritimes	11	4
- 11	11	11	Fresh, Gured and In Cure - Maritimes	11	5
11	91	11	in Cold Storage - Quebec	11	6
11	11	11	Fresh, Cured and In Cure - Quebec	11	7
11	11	11	in Cold Storage - Ontario	11	8
11	11	11	Fresh, Cured and In Cure - Ontario	11	9
11	11	11	in Cold Storage - Manitoba	11	10
11	11	11	Fresh, Cured and In Cure - Manitoba	11	11
11	11	11	in Cold Storage - Saskatchewan	- 11	12
11	11	11	Fresh, Cured and In Cure - Saskatchewan	11	13
11	9.9	9.0	in Cold Storage - Alberta	- 11	14
9.9	11	11	Fresh, Cured and In Cure - Alberta	11	15
9.9	9.9	11	in Cold Storage - British Columbia	9.9	16
11	11	11	Fresh, Cured and In Cure - British Columbia	11	17
Stocks	of	Meat	, Lard & Tallow in Montreal, Quebec, Toronto,		
CATE 1	34	STATES	Winnipeg	11	18
	ATI	MS3	Regina, Saskatoon, Calgary, Edmonton, Vancouver	11	19
11	11	11	Lard & Edible Tallow - Canada	11	20
Summar	y 0:	f Meat	Stocks - Canada	11	20

STOCKS OF MEAT AND LARD

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

March 1, 1962.

COLD STORAGE:

Total meat in cold storage at March 1, 1962 amounted to 43,923,-000 lb. as compared with 43,072,000 lb. last month and 42,014,000 lb. at March 1, 1961. Current frozen holdings included 19,927,000 lb. of pork, 17,283,000 lb. of beef, 1,890,000 lb. of veal and 3,263,000 lb. of mutton and lamb. The remaining 1,560,000 lb. was the estimated quantity of all frozen meat held by firms whose reports were not received on time.

FRESH:

Stocks of fresh meat (not frozen) at March 1, were 19,497,000 lb. as compared with 22,286,000 lb. a month earlier and 18,576,000 lb. on March 1, 1961. The March 1 stocks consisted of 5,340,000 lb. of pork 12,324,000 lb. of beef, 530,000 lb. of veal and 173,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,130,000 lb.

CURED AND IN CURE:

Stocks of meat, cured and in cure, at March 1, were 8,116,000 lb. as compared with 7,619,000 lb. and 8,956,000 lb. last month and a year ago respectively. The current total consisted of 7,291,000 lb. of pork, 365,000 lb. of beef, and an estimate of 460,000 lb. not classified as to kind.

TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at March 1, 1962 amounted to 71,536,000 lb. as compared with 72,977,000 lb. last month and 69,546,000 lb. a year ago. In addition there were 4,358,000 lb. of imported meat. This total consisted of 1,231,000 lb. of beef, 44,000 lb. of veal 1,415,000 lb. of mutton and 1,668,000 lb. of lamb. A summary of stocks at February 1, 1962 by kinds of meat will be found on page 20 of this report.

LARD:

The total stocks at March 1, 1962 were 5,117,000 lb. as compared with 5,829,000 lb. at February 1, 1962 and 5,228,000 lb. at March 1, 1961.

EDIBLE TALLOW:

Stocks of edible tallow at March 1, 1962 were 3,505,000 lb. as compared with 3,519,000 lb. at February 1, 1962 and 3,538,000 lb. at March 1, 1961.

22

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
COLD CHOOLAGE (Tarrens)		- thousand pounds	-
COLD STORAGE (Frozen)			
Dowles			
1. Pork:	1 172	2,866	4,669
Hams - (a) 20/down	4,473	822	381
(b) 20/up Backs - Boneless, Skinless	1,283	1,332	1,575
Loins	329	408	445
Bellies (a) 14/down	3,596	2,537	2,761
(b) 14/up	82	93	51
Shoulders	102	119	110
Butts	1,495		2,105
Picnics	974	1,303 693	1,501
	92	67	189
Tenderloins	690	612	748
Spare Ribs Back Ribs	225	297	301
	673	691	352
Trimmings - 80-85%			689
50-60%	508	383	
Carcasses (a) Regular Hogs	217	190	344
(b) Sows	56	73	
Unclassified	2,247	2,401	1,956
TOTAL	17,736	14,887	18,237
2023	-1,150		
2. Beef:			
(a) Bone in	3,517	3,644	3,542
(b) Boneless	11,509	12,196	11,111
TOTAL	15,026	15,840	14,653
THE RESERVE OF THE PERSON OF T			
3. Veal:	/ 43	0.00	2 000
(a) Bone in	681	972	1,083
(b) Boneless	974	1,085	1,458
TOTAL	1,655	2,057	2,541
A Marine A To be	onem a Alburra S		
4. Mutton & Lamb:			
Carcasses and Cuts	3,185	4,557	2,248
5. Fancy Meats:			- (0)
(a) Pork	2,191	2,400	1,624
(b) Beef	2,257	2,869	2,326
(c) Veal	235	321	313
(d) Lamb	78	141	72
		F 003	1 225
TOTAL	4,761	5,731	4,335
Reported	42,363		
Estimated	1,560		
TOTAL COLD STORAGE	43,923	43,072	42,014
5503-136	7/3/7/		72.

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
		- thousand pounds	-
FRESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	5,340	6,358	5,557
2. Beef	12,324	14,748	11,967
3. Veal	530	926	
4. Mutton & Lamb	173	254	260
Reported .	18,367	105.070	581
Estimated	1,130		arecolariil)
TOTAL FRESH	19,497	22,286	18,576
CURED AND IN CURE			
Da-las			
l. Pork:	2 003	2 71 5	2 201
Hams - 20/down - 20/up	3,021	2,745 34	3,371
Backs	23	357	29 450
Bellies - (a) 14/down	423	1,431	
(b) 14/up	1,300	69	1,620
Shoulders	30	33	22
Butts, Cottage Rolls	647	747	743
Picnics		411	653
Dry Salt Meats	427	97	113
Barrelled	150	649	622
Unclassified	576 683	639	864
Oliciassified	00)	0)7	004
TOTAL	7,291	7,212	8,566
2. Beef:	365	407	390
Reported	7,656		
Estimated TOTAL CURED AND IN CURE	460	0 /20	0.05/
	8,116	7,619	8,956
M E A			well a series
COLD STORAGE	43,923	43,072	42,014
FRESH	19,497	22,286	18,576
CURED AND IN CURE	8,116	7,619	8,956
TOTAL MEAT (Domestic)	71,536	72,977	69,546
STOCK	S OF IMPORTED MEA	T	
(not incl	uded in above sum	mary)	
Beef	1,231	1,833	1,039
Veal	44	29	43
Mutton	1,415	1,743	1,203
Lamb	1,668	1,654	2,899
TOTAL	4,358	5,259	5,184

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
COLD STORAGE (Frozen)		- thousand pounds	
1. Pork:	202	128	257
Hams - (a) 20/down (b) 20/up	293 27	38	12
Backs - Boneless, Skinless	ĩi	17	13
Loins	41	36	78
Bellies (a) 14/down	(64	174
(b) 14/up	(81		-
Shoulders	17	26	15
Butts	43	22	60
Picnics	77	67	193
Tenderloins	2	4	3
Spare Ribs	9	6	34
Back Ribs	1	1	200
Trimmings - 80-85%	6	6	27 66
50-60%	10	1/1/	
Carcasses (a) Regular Hogs (b) Sows	_	<u>-</u> /	3
Unclassified	64	53	63
0110770017700			
TOTAL	683	468	998
> 026			-
Beef:			
(a) Bone in	209	444	275
(b) Boneless	531	605	314
100		3.010	500
TOTAL	740	1,049	589
W3.			
S. Veal: (a) Bone in	33	55	39
(b) Boneless	9	27	50
(b) Boneless			_
TOTAL	42	82	89
10 1795	_	_	_
. Mutton & Lamb:			
Carcasses and Cuts	124	291	182
Fancy Meats:	PIO.	40	2/
(a) Pork	78	89	36
(b) Beef	153	102	168
(c) Veal	44	44	25
(d) Lamb		3	11
TOTAL	276	238	240
IUIAL	~ 10	2)0	240
deported	1,865		
Estimated	290		
OTAL COLD STORAGE	2,155	2,128	2,098

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

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
		- thousand pounds	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
(money many money			
l. Pork	142	108	120
2. Beef	165	242	202
3. Veal	4	5	4
4. Mutton & Lamb	7	20	11
Damand ad	210		
Reported Estimated	318 60		
TOTAL FRESH	378	375	337
IO IAB IIUSAI	110		
CURED AND IN CURE			
N = 50 11 11 11 11 11 11 11 11 11 11 11 11 11			
l. Pork:		ph.ma	2.00
Hams - 20/down	73	87	101
20/up	7	3	-
Backs	76	(7
Bellies - (a) 14/down	79	87	79
(b) 14/up Shoulders			
Butts, Cottage Rolls	$\frac{1}{22}$	<u>1</u> /27	11
Picnics	53	43	72
Dry Salt Meats	7/	42	î
Barrelled	42	38	52
Unclassified	24	37	39
TOTAL	369	322	363
		-	THE RELEASE OF
0 7 0			20
2. Beef:	4	9	20
			allent a rooms
TOTAL CURED AND IN CURE	2772	331	383
TOTAL CURSD AND IN CURE	373) <u>)</u>	30)
	MEAT SUMM	ARY	
	MAKI DUMM	A A A	
Cold Stamone	2 155	2 120	2 000
Cold Storage	2,155	2,128	2,098
Fresh	378 3 73	375	337
Cured and In Cure	20	331	383
TOTAL MEAT (Domestic)	2,906	2,834	2,818
TO TIME WHITE (DOMODOSO)	~,700	~,0)4	~,010

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
and the property of the party o		- thousand pounds	-
OLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	544	332	1,245
(b) 20/up	76	70	46
Backs - Boneless, Skinless	259	258	173
Loins	128	150	139
Bellies (a) 14/down	375	280	489
(b) 14/up	3	-	3
Shoulders	24	28	72
Butts	279	162	432
Picnics	190	105	330
Tenderloins	5	5	33
Spare Ribs	35	48	50
Back Ribs	32	30	32
Trimmings - 80-85%	139	180	49
50-60%	100	99	300
Carcasses (a) Regular Hogs	41	42	210
(b) Sows	40	43	39
Unclassified	966	900	929
		2 722	1 577
TOTAL	3,236	2,732	4,571
Beef:	7 015	1,242	863
(a) Bone in	1,045	4,751	3,930
(b) Boneless	4,202	49 ()L	2,730
The second of th	5,247	5,993	4,793
TOTAL	7,241	2,772	43 (72
Was I a			
3. Veal: (a) Bone in	213	416	475
	443	743	1,075
(b) Boneless	447		
TOTAL	656	1,159	1,550
TO TAM		-1-77	
4. Mutton & Lamb:			
man argan 440 as			
Carcasses and Cuts	826	1,200	1,118
5. Fancy Meats:			
(a) Pork	370	457	436
(b) Beef	417	581	304
(c) Veal	80	122	189
(d) Lamb	42	73	29
(w) actions			
TOTAL	909	1,233	958
A STATE OF THE STA			
Reported	10,874		
Estimated	500		
TOTAL COLD STORAGE	11,374	12,317	12,990

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

999 2,861 113 15 3,988 200 4,188	1,142 2,885 217 52	812 2,399 267 44
2,861 113 15 3,988 200	2,885 217 52	2,399 267
2,861 113 15 3,988 200	2,885 217 52	2,399 267
2,861 113 15 3,988 200	2,885 217 52	2,399 267
113 15 3,988 200	217 52	267
3,988 200	52	
200	. 00/	
	1 00/	
4,188		and the second
	4.296	3,522
(1 093	(770	992
,	,	5
		86
141	199	261
-	7/	6
7/0		9
		219
		191
		326
190	100	170
2,081	1,949	2,271
91	138	85
2,172		Land Conference
230		
2,402	2.087	2,356
	91 2,172 230	73 141 199 - 160 211 107 141 2 144 335 190 188 2,081 1,949 91 138

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 196
		- thousand pounds	-
COLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	911	515	1,329
(b) 20/up	108	104	74
Backs - Boneless, Skinless	261	394	628
Loins	24	31	44
Bellies (a) 14/down	1	422	379
(b) 14/up	556	42	6
Shoulders	34	38	9
Butts	370	311	505
Picnics	115	70	247
Tenderloins	47	20	48
Spare Ribs	298	195	311
Back Ribs	82	76	86
Trimmings - 80-85%	265		161
50-60%		273	
	179	124	165
Carcasses (a) Regular Hogs	178	142	130
(b) Sows		1/	16
Unclassified	385	448	477
	0. 42.0	0.005	. /2-
TOTAL	3,813	3,205	4,615
The Real Property of the Control of			
2. Beef:	/ 0:	~2.0	don
(a) Bone in	604	713	829
(b) Boneless	3,299	3,393	3,721
	0	- /	
TOTAL	3,903	4,106	4,550
Tool.			HULDHIA D
3. Veal:	100	310	715
(a) Bone in	133	149	145
(b) Boneless	329	142	222
mo max		201	2/2
TOTAL	462	291	367
Muhham & Tanka			PHILIP TO THE REAL PRINTS
4. Mutton & Lamb:			
Company and Cuts	656	618	470
Carcasses and Cuts	0)0	010	612
5 Foncy Meets			
5. Fancy Meats:	807	681	103
(a) Pork	536		491
(b) Beef		823	602
(c) Veal	23	37	19
(d) Lamb	11	17	17
The COAT	1 200	7 550	2 200
TOTAL	1,377	1,558	1,129
Reported	10,211		
Estimated	1.50		
TOTAL COLD STORAGE	10,361	9,778	11,273

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

and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
a shape bases	ALL III	thousand pounds	-
RESH (Not Frozen) Incl. Fancy Meats)			
Pork	2,091	1,912	2,353
Beef Beef	4,055	4,955	3,924
. Veal	120	120	155
. Mutton & Lamb	74	76	109
leported	6,340		A WATER OF THE PARTY OF THE PAR
Stimated	80		A CONTRACT
TOTAL FRESH	6,420	7,063	6,541
			STELL STORY
URED AND IN CURE			
Pork:		100	
Hams - 20/down	1,120	1,064	1,349
20/ u p	10	9	6
Backs	187	197	248
Bellies - (a) 14/down	617	595	793
(b) 14/up	15	48 11	9
Shoulders Polls	212	335	316
Butts, Cottage Rolls Picnics	319	103	241
Dry Salt Meats	152 88	47	64
Barrelled	146	215	217
Unclassified	415	368	602
TOTAL	3,069	2,992	3,857
Beef:	238	226	252
anowt ad	3 207		
eported stimated	3,307		
NOTAL CURED AND IN CURE	3,407	3,218	4,109
	EAT SUMM		4,207
2			
Cold Storage	10,361	9,778	11,273
Fresh	6,420	7,063	6,541
Cured and In Cure	3,407	3,218	4,109
TOTAL ROBATE (Dans Als)	20.3.00	20,059	21,923
POTAL MEAT (Domestic)	20,188	20,009	21,76)

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
COLD STORAGE (Frozen)		- thousand pounds	-
1 Dowles			
1. Pork: Hams - (a) 20/down	530	399	371
(b) 20/up		iii	64
Backs - Boneless, Skinless	74 68	81	158
Loins	44	91	65
Bellies (a) 14/down	1	(460	381
(b) 14/up	649	(400	-
Shoulders	10	18	4
Butts	153	143	156
Picnics	85	54	97
Tenderloins	9	8	46
Spare Ribs	70	78	131
Back Ribs	57	60	94
Trimmings - 80-85%	1/	46	57
50-60%	,94	49	40
Carcasses (a) Regular Hogs (b) Sows	12	1/	4
Unclassified	305	444	158
0110123511104			-
TOTAL	2,160	2,042	1,826
2. Beef:			
(a) Bone in	542	404	412
(b) Boneless	1,614	1,407	1,637
(0)			-
TOTAL	2,156	1,811	2,049
3. Veal:			
(a) Bone in	19	53	37
(b) Boneless	84	75	43
SISMS ENTRY	-		- Constitution
TOTAL	103	128	80
4. Mutton & Lamb:			
Carcasses and Cuts	589	810	145
5 Th			
5. Fancy Meats:	206	236	153
(a) Pork (b) Beef	443	447	520
(c) Veal	16	31	16
(d) Lamb	6	14	4
(a) mann	-		
TOTAL	671	728	693
		Control of the Contro	

TOTAL COLD STORAGE 5.679 5.519 4.793

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

RESH (Not Frozen)	Preliminary	Feb. 1, 1962 Revised	March 1, 1961
		thousand pounds	-
T2 13 WA-1			
Incl. Fancy Meats)			
. Pork	919	925	717
. Beef	1,812	2,217	1,858
. Veal	96	167	138
Mutton & Lamb	27	38	27
Reported	2,854		
Estimated	70		
OTAL FRESH	2,924	3.347	2.740
URED AND IN CURE			
. Pork:			
Hams - 20/down	(-,,	(208
20/up	(166	204	7
Backs	19	26	24
Bellies - (a) 14/down	(116	(108	116
(b) 14/up	(110	(**************************************	15
Shoulders	- 4	-	_
Butts, Cottage Rolls	43	53	53
Picnics	57	44	55
Dry Salt Meats	25	17	19
Barrelled	<u>1</u> /	17 31	11 12
Unclassified	24	71	TZ.
TOTAL	480	500	520
	5(1)	deside-state	
Beef:	14	10	12
41		20	V-1363
Reported	494		Oderal Export
Estimated	20		
TOTAL CURED AND IN CURE	514	510	532

and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 196
OLD STORAGE (Frozen)		- thousand pounds	
. Pork:			
Hams - (a) 20/down	1//	252	21.5
(b) 20/up	466	373	345
Backs - Boneless, Skinless	3 7 3 47	52	55 288
Loins		233	25
Bellies (a) 14/down	, 37	365	557
(b) 14/up	589		
		17	9
Shoulders	1/	1/	1
Butts	182	215	318
Picnics	80	119	249
Tenderloins	7	9	16
Spare Ribs	38	64	20
Back Ribs	26	38	35
Trimmings - 80-85%	116	135	32
50-60%	47	1/	91
Carcasses (a) Regular Hogs	-	1/	-
(b) Sows	-	0.40	-
Unclassified	180	280	116
me rite T		7.010	0.350
TOTAL	2,152	1,940	2,157
. Beef:			
(a) Bone in	449	347	419
(b) Boneless	311	364	302
		-	
TOTAL	760	711	721
	-		
o. Veal:			
(a) Bone in	55	66	39
(b) Boneless	21	39	22
			_
TOTAL	76	105	61
	_		
. Mutton & Lamb:			
Carcasses and Cuts	129	224	68
Fancy Meats:			
(a) Pork	207	198	176
(b) Beef	153	169	131
(c) Veal	20	22	19
(d) Lamb	5	5	1
	-		
TOTAL	385	394	327
		-	-

TOTAL COLD STORAGE

3,502

3.374

3.334

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

Total Cured and in cure	- thousand pound 488 883 67 7 1,445	362 784 35 6 1,187
Incl. Fancy Meats 302 Pork	1,445 1,445 1,66 -16 (68 1/ 19 18 4	784 35 6 1,187
2. Beef 663 3. Veal 32 4. Mutton & Lamb 16 ROTAL FRESH 1.013 CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs 19 Bellies - (a) 14/down (b) 14/up (42 Shoulders 15 Picnics 15 Dry Salt Meats 7 Barrelled 1 Unclassified 6 TOTAL 275	1,445 1,445 1,66 -16 (68 1/ 19 18 4	784 35 6 1,187
3. Veal 4. Mutton & Lamb 16 TOTAL FRESH 1.013 CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified TOTAL 2. Beef: 1.013 1.013 1.013 1.013	1,445 1,445 1,66 16 (68 1/ 19 18 4	1,187 1,187 125 - 23 81 1 1 18 43
4. Mutton & Lamb 16 TOTAL FRESH 1.013 CURED AND IN CURE 1. Pork:	1,445 156 16 (68 1/ 19 18 4	1,187 1,187 125 - 23 81 1 1 18 43
CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified TOTAL 275	156 16 (68 1/ 19 18 4	125 - 23 81 1 1 18 43
CURED AND IN CURE 1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified TOTAL 275	156 16 (68 1/ 19 18 4	125 - 23 81 1 1 18 43
1. Pork: Hams - 20/down 20/up Backs Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified TOTAL 275	16 (68 19 19 18 4	23 81 1 1 18 43
Hams - 20/down 20/up -	16 (68 19 19 18 4	23 81 1 1 18 43
Hams - 20/down 20/up -	16 (68 19 19 18 4	23 81 1 1 18 43
Backs	(68 1/ 19 18 4	81 1 1 18 43
Bellies - (a) 14/down (b) 14/up Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Parrelled Unclassified TOTAL 275	(68 1/ 19 18 4	81 1 1 18 43
Shoulders Butts, Cottage Rolls Picnics Dry Salt Meats Barrelled Unclassified TOTAL 2. Beef: (b) 14/up (42 (42 (42 (42 (42 (42 (42 (4	1/ 19 18 4	1 1 18 43
Butts, Cottage Rolls Picnics 15 Dry Salt Meats 7 Barrelled Unclassified TOTAL 275 2. Beef: 1	18 4	18 43
Picnics Dry Salt Meats Barrelled Unclassified TOTAL 275 2. Beef: 15 7 7 7 7 275	18 4	43
Dry Salt Meats Barrelled Unclassified TOTAL 275 2. Beef: 1	4 _	
Barrelled 1 6	_	1 7
TOTAL 275 2. Beef: 1	13	7
2. <u>Beef</u> : 1	- Company	-
2. <u>Beef</u> : 1	294	306
	~ / 4	
TOTAL CURED AND IN CURE 276	1	4
TOTAL CURED AND IN CURE 276		
	295	310
MEAT ST	MMARY	
Cold Storage 3,502	3,374	3,334
Fresh 1,013	1,445	1,187
Cured and In Cure 276	-,44/	310
TOTAL MEAT (Domestic) 4,791	295	

ind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
OLD STORAGE (Frozen)		- thousand pounds	44
. Pork:			
Hams - (a) 20/down	1 270	778	910
(b) 20/up	1,270	424	112
Backs - Boneless, Skinless	336	323	219
Loins	304	41	56
Bellies (a) 14/down	51 957	698	483
(b) 14/up	33	17	33
Shoulders	15	8	8
Butts		351	484
Picnics	352	236	374
Tenderloins	353 18	17	13
Spare Ribs	133	131	75
Back Ribs	23	84	41
Trimmings - 80-85%	77	31	10
50-60%	51	24	27
Carcasses (a) Regular Hogs	71	_	-
(b) Sows	1/	1/	1
Unclassified	213	218	122
0144240014 204		constitute of the sales	
TOTAL	4,186	3,381	2,968
Beef:			
(a) Bone in	384	381	594
(b) Boneless	1,194	1,346	946
(0) 2020203	-3-/-4	-	
TOTAL	1,578	1,727	1,540
20 2000			
S. Veal:			
(a) Bone in	125	141	287
(b) Boneless	23	9	32
(0) 20162656	~)		
TOTAL	148	150	319
TOTAL	140		
. Mutton & Lamb:			
E. MUSCON & SCHOOL			
Carcasses and Cuts	347	626	64
Odrodobb and order	271		
5. Fancy Meats:			
(a) Pork	503	720	302
(b) Beef	504	674	510
(c) Veal	46	57	37
(d) Lamb	10	23	9
(a) mente			
TOTAL	1,063	1,474	858
202100			
	7.322		
Reported Estimated	7,322 320		

^{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.

ind and Classification	PL ST	March 1, 1962 Fe	b. 1, 1962 Revised	March 1, 1961
- neme	n Preside	- thou	sand pounds	
RESH (Not Frozen)				THE RELIEF OF
(Incl. Fancy Meats)				
		924		
L. Pork	200	740	1,382	810
Beef		2,233	2,664	2,049
. Veal		138	282	151
. Mutton & Lamb		12	19	37
	8684			
Reported	- 1	3,123		
Istimated		400	1 210	2 015
TOTAL FRESH	n	3,523	4.347	3.047
				- PARTITION OF
CURED AND IN CURE				
CORED AND IN CORE				
L. Pork:				
Hams - 20/down		(959	222
20/up		368	394	11
Backs		37	45	44
Bellies - (a) 14/do	WIL	227	268	186
(b) 14/up		5	6	47
Shoulders			-	_
Butts, Cottage Roll	.8	55	61	71
Picnics	571	41	52	44
Dry Salt Meats		24	12	13
Barrelled		16	18	15
Unclassified		36	17	16
			400	- Continuence
TOTAL		809	873	779
The second second		R 2		at one a
2. Beef:		60	0	establication and
2. Beef:	824	9	9	7
	2475	Bef		
Reported		818		. Struct it massive
Estimated		50		
TOTAL CURED AND IN CURE	020	868	882	786
				THE REST
**		MEAT SUMMARY		
		EBAI SOMMANI		
Cold Storage		7,642	7,358	5,749
Fresh		3,523	4,347	3,047
Cured and In Cure		868	882	786
morner against the		20,000	10 500	0.500
TOTAL MEAT (Domestic)		12,033	12,587	9,582

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
COLD STORAGE (Frozen)		- thousand pounds -	
OLD STORAGE (FIOZOL)			
L. Pork:			
Hams - (a) 20/down	459	341	212
(b) 20/up	36	23	18
Backs - Boneless, Skinless	33	26 19	96
Loins	, 4	(38 298
Bellies (a) 14/down (b) 14/up	435	265	270
Shoulders		_	1
Butts	116	99	150
Picnics	74	42	11
Tenderloins	4	4	30
Spare Ribs	107	90	127
Back Ribs	4	8	13
Trimmings - 80-85%	25	20	16
50-60%	27	8	-
Carcasses (a) Regular Hogs	THE PARTY		1
(b) Sows	-	-	- 1000
Unclassified	182	174	91
		Challe-Standard	Chapter of the Control of the Contro
TOTAL	1,506	1,119	1,102
The latest the little and			
. Beef:		720	3.50
(a) Bone in	284	113	150
(b) Boneless	358	330	261
momet.	412	443	411
TOTAL	642	447	411
. Veal:			
(a) Bone in	103	92	61
(b) Boneless	65	50	14
(0) 20102000			- 14
TOTAL	168	142	75
And the second second			
. Mutton & Lamb:			
			The state of
Carcasses and Cuts	514	788	59
Wanner Marker			
• Fancy Meats: (a) Pork	20	19	30
(b) Beef	51	73	91
(c) Veal	6	8	8
(d) Lamb	3	6	1
(d) Lamo)		
TOTAL	80	106	130
IVIAL			
Reported	2,910		**********
Estimated	300		
OTAL COLD STORAGE	3,210	2,598	1,777

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

Kind and Classification	March 1, 1962 Preliminary	Feb. 1, 1962 Revised	March 1, 1961
	ever a la l	- thousand pounds	-
RESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	147	401	383
Beef	535	902	751
Veal Mutton & Lamb	27 22	68 42	42 26
4. Mutton & Lamb	7.1	44	SU LES BRANCES
Reported	731		arrelative to
Sstimated TOTAL FRESH	320	1,413	1,202
IVIAL FRESH	1,051	19412	1,202
CURED AND IN CURE			
l. Pork:			
Hams - 20/down	63	(86	264
20/up	12	TOTAL TOTAL	18
Backs Bellies - (a) 14/down	88	13 121	104
(b) 14/up	_	and the sales	-
Shoulders	-	-	-
Butts, Cottage Rolls	33	41	55
Picnics	2 2	10	
Dry Salt Meats Barrelled	-	3 1/ 8	
Unclassified	8	8	18
TOTAL	208	282	470
20 1.00			All mass in
2. Beef:	8	14	nombaum 10
distillutional time .	0	24	
Reported	216		Sequel & Coupe
Estimated	60		
TOTAL CURED AND IN CURE	276	296	480
	MEAT SUMM	ARY	
		Subtrace	
Cold Storage		-,/-	1,777
Fresh	1,051	1,413	1,202
Cured and In Cure	276	296	480
TOTAL MEAT (Domestic)	4,537	4,307	3,459
	~,,,,,,	4,501	2,777

	Montreal	Quebec	Toronto	Winnipeg
		- thousa	nd pounds -	
Land Ang 14				
ncy Meats)				
	2.255	737	1,993	2,366
24	4,596	654	2,830	2,599
Sal				119
	193	49	001	595
	8,171	1,630	5,864	5,679
Sinn				
ncy Meat)				
	760	103	789	919
	2,282			1,812
				27
		-		
	3,113	423	3,883	2,854
	1,649	176	1,146	480
	87		210	14
	1,736	176	1,356	494
	464	116	1,875	43
	560	66	1,033	200
	ncy Meats)	2,255 4,596 527 793 8,171 2,282 65 6 3,113	- thousand	- thousand pounds - 2,255 737 1,993 4,596 654 2,830 527 190 440 793 49 601 8,171 1,630 5,864 2,282 278 2,939 65 34 89 6 8 66 3,113 423 3,883 1,649 176 1,146 87 - 210 1,736 176 1,356 464 116 1,875

^{1/} Including New Westminster

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

legina	Saskatoon	Calgary	Edmonton	Vancouver1/	TOTAL 9 CITIES
		- the	ousand pounds	-	
			144		
569	1,000	1,259	3,431	1,514	15,124
164	10	1,137	921 163	173	13,756
13	91	131	227	515	3,015
761	1,269	2,557	4,742	2,889	33,562
					ALL THE PERSON NAMED IN
				1,244	
1 650 5			364.5		
62 217	222 224	183 924	557 1,308	135 490	3,730 10,474
5	19	54	84	26	472
170-1	15	1	11	20	154
284	480	1,162	1,960	671	14,830
			30	The stage	
				N THEORY	
48	189	275		196	4,692
-	1	7	2	Velerone	322
48	190	282	535	197	5,014
		DE L		Skill St.	
41	81	352	309	181	3,462
46	70	136	172		
40	70		1/2		2,382
				75.00	
				April di si	

	March 1, Prelimi	, 1962 Feb. 1, 1962 inary Revised	March 1, 1961
		- thousand pound	s -
LARD 1/			
Canada	5.1	5,829	5,228
Maritimes	1	12 172	169
Quebec	6	92 774	689
Ontario	2,8	77 2,873	2,918
Manitoba		63 393	271
Saskatchewan	1	75 280	264
Alberta	6	61 1,125	761
British Columbia		37 212	156
EDIBLE TALL	0 W 1/		
Canada	3.5	05 3,519	3,538
Maritimes		6 14	10
Quebec	2 2		998
Ontario	1,1	2 2.0	1,668
Manitoba	1,5		242
Saskatchewan			136
Alberta		/	
		200	424
British Columbia		07 105	60
	SUMMARY OF MEAT STO	OCKS BY KIND OF MEAT	
CANADA	Feb. 1, 1962	Feb. 1, 1961	
PORK	30,857	26,658	
BEEF	33,864	31,644	
ÆAL	3,304	4,310	
MUTTON & LAMB	4,952	2,674	
OTAL	72,977	65,286	

^{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.

STATISTICS CANADA LIBRARY ELELISTICUE STATISTICUE CANADA 1010667258