



STOCKS OF

MEAT AND LARD

SEPTEMBER 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

September, 1962 5503-507

Price \$3.00 per year

Vol. 45-No. 9

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, Cured and In Cure - Maritimes	11	5
11	11	9.9	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
7.9	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	11	9.8	in Cold Storage - Alberta	11	14
11	11	11	Fresh, Cured and In Cure - Alberta	11	15
- 11	11	11	in Cold Storage - British Columbia	11	16
11	FF	11	Fresh, Cured and In Cure - British Columbia	11	17
Stocks	of	Meat	, Lard & Tallow in Montreal, Quebec, Toronto,		
			Winnipeg	11	18
			Regina, Saskatoon, Calgary, Edmonton, Vancouver	11	19
FP	11	H	Lard & Edible Tallow - Canada	11	20
Summary	7 01	E Meat	t Stocks - Canada	11	20

11

STOCKS OF MEAT AND LARD

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

September 1, 1962

COLD STORAGE:

Total meat in cold storage at September 1, 1962 amounted to 23,170,000 lb. as compared with 27,465,000 lb. last month and 29,732,000 lb. at September 1, 1961. Current frozen holdings included 9,947,000 lb. of pork, 8,495,000 lb. of beef, 2,331,000 lb. of veal and 1,097,000 lb. of mutton and lamb. The remaining 1,300,000 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 September 1, 1962 were 18,759,000 lb. as compared with 17,264,000 lb. a month earlier and 20,525,000 lb. at September 1, 1961. The September 1 stocks consisted of 4,340,000 lb. of pork, 11,948,000 lb. of beef, 954,000 lb. of veal and 247,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,270,000 lb.

CURED AND IN CURE:

Stocks of meat, cured and in cure, at September 1, 1962 were 7,532,000 lb. as compared with 7,707,000 lb. and 8,238,000 lb. last month and a year ago respectively. The current total consisted of 6,610,000 lb. of pork, 412,000 lb. of beef and an estimate of 510,000 lb. not classified as to kind.

TOTAL MEAT STOCKS:

The total stocks of meat of domestic origin at September 1, 1962 amounted to 49,461,000 lb. as compared with 52,436,000 lb. last month and 58,495,000 lb. a year ago. In addition there were 4,918,000 lb. of imported meat. This total consisted of 1,193,000 lb. of beef, 134,000 lb. of veal, 2,368,000 lb. of mutton and 1,223,000 lb. of lamb. A summary of stocks for August 1, 1962 by kinds of meat will be found on page 20 of this report.

LARD:

The total stocks at September 1, 1962 were 3,817,000 lb. as compared with 4,781,000 lb. at August 1, 1962 and 4,750,000 lb. at September 1, 1961.

EDIBLE TALLOW:

Stocks of edible tallow at September 1, 1962 were 3,211,000 lb. as compared with 3, 121,000 lb. at August 1, 1962 and 4,654,000 lb. at September 1, 1961.

11

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
ANT D. CIBOD AGE (Program)	- th	ousand pounds -	
COLD STORAGE (Frozen)			
1. Pork:			
Hams - (a) 20/down	1,479	2,175	916
(b) 20/up	379	479	440
Backs - Boneless, Skinless	589	1,241	1,243
Loins	448	485	246
Bellies (a) 14/down	1,481	3,453	1,053
(b) 14/up	64	71	99
Shoulders	96	108	77
Butts	381	819	440
Picnics Tenderloins	510	481	689
Spare Ribs	108	153 462	129
Back Ribs	165	205	251
Trimmings - 80-85%		827	453
50-60%	718		628
Carcasses (a) Regular Hogs	230	347 270	247
(b) Sows	41	52	66
Unclassified	1,554	1,877	2,071
WAR BEEN IN TOWN		2,011	-,072
TOTAL	8,741	13,505	9,497
2. Beef:			
(a) Bone in	2,123	2,438	3,526
(b) Boneless	4,209	4,350	7,595
TOTAL	6,332	6,788	11,121
		-	
3. Veal:			
(a) Bone in	962	845	1,092
(b) Boneless	1,119	978	1,817
mo mar	2.001	3 000	2 000
TOTAL	2,081	1,823	2,909
4. Mutton & Lamb:			
Carcasses and Cuts	1,001	1,026	915
	15 23 1 1 1		
5. Fancy Meats:			
(a) Pork	1,206	1,549	1,947
(b) Beef	2,163	2,397	2,859
(c) Veal	250	293	374
(d) Lamb	96	84	110
	0 03 5	1 200	5.000
TOTAL	3,715	4,323	5,290
Reported	21,870		
Estimated	1,300		
TOTAL COLD STORACE	23,170	27,465	29,732
5503-136	~>1+10	~140/	~/31/2

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1,
		- thousand pounds -	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	4,340	4,448	5,074
2. Beef	11,948	11,682	13,854
3. Veal	954	881	1,170
4. Mutton & Lamb	247	253	427
Reported	17,489		
Stimated	1,270		
TOTAL FRESH	18,759	17,264	20,525
CURED AND IN CURE			
1. Pork	2 320	2,904	2,571
Hams - 20/down	2,320 34	57	30
- 20/up Backs	338	372	457
Bellies - (a) 14/down	1,466	1,443	1,345
(b) 14/up	82	42	43
Shoulders	9	42	27
Butts, Cottage Rolls	612	687	737
	662	515	618
Picnics	117		
Dry Salt Meats		185	189
Barrelled	546	550	742
Unclassified	424	524	723
TOTAL	6,610	7,279	7,482
2. Beef	412	428	756
Reported	7,022		
Satimated	510	n non	0 220
TOTAL CURED AND IN CURE	7.532	7,707	8,238
MEA	TSUMMAR	<u>Y</u>	
COLD STORAGE	23,170	27,465	29,732
PRESH	18,759	17,264	20,525
CURED AND IN CURE	7,532	7,707	8,238
TOTAL MEAT (Domestic)	49,461	52,436	58,495
	S OF IMPORTED ME		
Seef	1,193	1,536	2,244
Veal	134	40	81
	2,368	2,626	2,354
	2.000	2,020	
	-	1 300	2 626
Mutton Lamb	1,223	1,398	2,626 7,305

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
COLD STORAGE (Frozen)	- ti	housand pounds -	
L. Pork:			
Hams - (a) 20/down	149	74	80
(b) 20/up	22	22	12
Backs - Boneless, Skinless	1/		7
Loins	95	120	31
Bellies (a) 14/down	/	(6
(b) 14/up	38	78	8
Shoulders	8	8	4
Butts	17	3	29
Picnics	102	37	112
Tenderloins	1/	2	1
Spare Ribs	17	17	17
Back Ribs	-		41
Trimmings - 80-85%	1/	1/	7
50-60%	1/8	<u>1</u> / 9 3	1.0
Carcasses (a) Regular Hogs	/	3	49
(b) Sows	(4	_	_
Unclassified	50	49	55
		4/	
TOTAL	510	422	423
	710	44.6	42
Beef:			
(a) Bone in	161	189	312
(b) Boneless	198	195	280
	delitoration		
TOTAL	359	384	592
3. Veal:			
(a) Bone in	69	42	55
(b) Boneless	47	27	47
TOTAL	116	69	102
			-
4. Mutton & Lamb:			
Carcasses and Cuts	26	63	48
5. Fancy Meats:			
(a) Pork	63	78	83
(b) Beef	83	94	83
(c) Veal	3	18	27
(d) Lamb	BESS STORE TO		2
	_		
TOTAL	149	191	195
			-//
Reported	1,160		
Estimated	200		
TOTAL COLD STORAGE	1,360	1,129	1,360

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

and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1961
	- thou	usand pounds -	
RESH (Not Frozen) Incl. Fancy Meats)			
Pork	147	116	135
Beef	245	224	191
S. Veal	9	10	9
Mutton & Lamb			7
POTAL FRESH	420	360	344
THE PRINCE	4.0		
URED AND IN CURE			
Pork: Hams - 20/down	96	79	96
20/up	-	-	-
Backs	, 4	, 3	2
Bellies - (a) 14/down (b) 14/up	106	2110	87
Shoulders	-	-	
Butts, Cottage Rolls	30	31	35
Picnics	104	61	54
Dry Salt Meats Barrelled	27	39	35
Unclassified	15	<u>1</u> / 39 30	29
TO THE T	202	353	338
TOTAL	382	222	226
2. Beef:	6	13	
TOTAL CURED AND IN CURE	388	366	345
<u>M</u>	EAT SUMMARY		
Cold Storage	1,360	1,129	1,360
Fresh	420	360	341
Cured and In Cure	388	366	345
TOTAL MEAT (Domestic)	2,068	1,855	2,049
LOTHER DESIGN IN CHES OF THE I	, , , , ,	-3-11	~304/

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1961
COLD STORAGE (Frozen)	- th	ousand pounds -	
JOHN STORAGE (FIGURE)			
L. Pork:			7.0
Hams - (a) 20/down	367	527	142
(b) 20/up	38	97 232	56 317
Backs - Boneless, Skinless Loins	133 122	102	73
Bellies (a) 14/down	120	219	163
(b) 14/up	8	22	6
Shoulders	62	56	27
Butts	58	185	104
Picnics	95	89	209
Tenderloins	25	22	24
Spare Ribs	63	94	39
Back Ribs	29	19	23
Trimmings - 80-85%	121	181	67
50-60%	59	61	106
Carcasses (a) Regular Hogs	46	69	66
(b) Sows	18	17	22
Unclassified	696	676	761
PROVIDENT	2.060	2,668	2,205
TO PAL	2,060	2,000	2,200
Beef:			
(a) Bone in	924	987	757
(b) Boneless	1,526	1,451	2,415
	CHARACTERIST	Clinical Spin Spin State of California	
TOTAL	2,440	2,438	3,172
. Veal:			
(a) Bone in	726	645	770
(b) Boneless	772	686	1,247
	CARRELL CHICAGO		
TOTAL	1,498	1,331	2,017
Market & Tanks			
Mutton & Lamb:			
Carcasses and Cuts	446	401	281
. Fancy Meats:			
(a) Pork	314	336	406
(b) Beef	394	419	256
(c) Veal	177	177	195
(d) Lamb	54	34	41
TATION	020	966	90.0
TOTAL	939	700	898
Reported	7,383		
Estimated	300		
TOTAL COLD STORAGE	7.683	7,804	8,573

^{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	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
	- thou	sand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	916	783	783
2. Beef	2,032	1,778	2,667
3. Veal	325	268	334
4. Mutton & Lamb	71	27	101
Reported	3,344		
Estimated	260 3,604	2,856	3,885
NOTAL FRESH	3,004	2,0)0	2,007
CURED AND IN CURE			
l. Pork:			
Hams - 20/down	653	858	438
20/up	12	35	15
Backs	60	59	69
Bellies - (a) 14/down	246	197	194
(b) 14/up		-	-
Shoulders	1	180	12 150
Butts, Cottage Rolls Picnics	211 179	91	117
Dry Salt Meats	12	16	1
Barrelled	357	342	443
Unclassified	157	228	270
TOTAL	1,887	2,006	1,709
2. Beef:	234	229	127
Reported	2,121		
Estimated	130	2 225	7 026
TOTAL CURED AND IN CURE	2,251	2,235	1,836
	MEAT SUMMARY		
	7 600	E dol	0 550
Cold Storage	7,683	7,804	8,573
Fresh	3,604 2,251	2,856	3,885 1,836
Cured and In Cure	~3~/±	2,235	1,000
TOTAL MEAT (Domestic)	13,538	12,895	14,294

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1961
The second secon	- thousand pounds -		
COLD STORAGE (Frozen)			
Damine			
Hams - (a) 20/down	426	454	287
(b) 20/up	74	110	78
Backs - Boneless, Skinless	214	521	158
Loins	50	90	21
Bellies (a) 14/down	(1,081	223
(b) 14/up	583	10	19
Shoulders	7	9	10
Butts	134	231	63
Picnics	185	181	112
Tenderloins	57	93	45
Spare Ribs	110	113	148
Back Ribs	73	86	107
Trimmings - 80-85%	525	528	235
50-60%	47	161	223
Carcasses (a) Regular Hogs	((2/1	173
(b) Sows	245	(164	30
Unclassified	272	452	310
			-
TOTAL	2,902	4,284	2,242
2. Beef:			
(a) Bone in	422	592	832
(b) Boneless	1,117	1,104	2,24
TOTAL	1,539	1,696	3,079
3. Veal:			
(a) Bone in	78	64	131
(b) Boneless	93	119	21/
TOTAL	171	183	345
4. Mutton & Lamb:			
	200	0.07	27.6
Carcasses and Cuts	182	227	315
5. Fancy Meats:	200	202	709
(a) Pork	390	393	783
(b) Beef	498	649	
(c) Veal	27 10	12	28
(d) Lamb	10		20
moma?	925	1 000	1,56
TOTAL	747	1,098	1,00
Reported	5,719		
Reported Estimated	230		
	5,949	7,488	7,548
TOTAL COLD STORAGE	2,747	1,400	13240

Pork	Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1, 1961
Pork		- tho	usand pounds -	
See 3,874 3,821 4,22	FRESH (Not Frozen) (Incl. Fancy Meats)			
1,55	1. Pork			2,035
## Mutton & Lamb	2. Beef	3,874		4,224
Separated Sepa	3. Veal			202
### Part Summary Setimated 200	4. Mutton & Lamb	67	85	87
### COLOR STOTAL FRESH COLOR STOTAL FRESH 6,022 5,751 6,55	Reported			
Cured And In Cure Superior			5 55	6 710
Pork: Hams = 20/down	TOTAL FRESH	6.022	5,751	6,548
Pork: Hams = 20/down				
Hams - 20/down 20/up 9 11 Backs 185 200 22 Bellies - (a) 14/down 656 586 586 (b) 14/up 20 7 Shoulders 222 325 33 Picnics 152 218 22 Dry Salt Meats 74 133 1. Barrelled 140 143 22 Unclassified 208 220 3. TOTAL 2,557 3,038 3,34 2. Beef: 154 155 56 Reported 2,711 Setimated 140 TOTAL CURED AND IN CURE 2,851 3,193 3,92 MEAT SUMMARY Cold Storage 5,949 7,488 7,55 Gured and In Cure 2,851 3,193 3,92	CURED AND IN CURE			
Backs	1. Pork:		3 20"	2 2/10
Backs Bellies - (a) 14/down 656 586 586 (b) 14/up 20 7 Shoulders				1,167
Bellies - (a) 14/down (b) 14/up 20 7 Shoulders				7
Shoulders				275
Shoulders Butts, Cottage Rolls Pienics 152 218 228 Pienics 152 218 228 Dry Salt Meats 74 133 128 Barrelled 140 143 220 Unclassified 208 220 33 TOTAL 2,557 3,038 3,34 2. Beef: 154 155 56 Deported 2,711 Stimated 140 TOTAL CURED AND IN CURE 2,851 3,193 3,93 MEAT SUMMARY Cold Storage Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,93	Bellies - (a) 14/down			581
Butts, Cottage Rolls Picnics 152 218 227 218 218 227 228 229 232 240 232 240 25 25 25 26 27 27 28 28 29 20 20 20 20 20 20 20 20 20 20 20 20 20			7	15
Picnics 152 218 22 Dry Salt Meats 74 133 12 Barrelled 140 143 22 Unclassified 208 220 3 TOTAL 2,557 3,038 3,34 2. Beef: 154 155 5 Reported 2,711 Estimated 140 TOTAL CURED AND IN CURE 2,851 3,193 3,93 MEAT SUMMARY Cold Storage 5,949 7,488 7,55 Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,93				15
Dry Salt Meats				352
Barrelled 140 143 22 220 3: TOTAL 2,557 3,038 3,36 22. Beef: 154 155 5: Seported 2,711 2,551 3,193 3,95 2,551 3,193 3,95 2,551 6,55 2,851 3,193 3,95 2,551 6,55 2,851 3,193 3,95 2,551 3,193 3,95 2,851 3,193 3,				224
Unclassified 208 220 3: TOTAL 2,557 3,038 3,36 2. Beef: 154 155 5: Reported 2,711 340 3,193 3,95 Extinated 140 3,193 3,95 MEAT SUMMARY Cold Storage 5,949 7,488 7,55 Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,95				123
### TOTAL 2,557 3,038 3,34 2. Beef: 154 155 5 Reported 2,711 Reported 140 TOTAL CURED AND IN CURE 2,851 3,193 3,95 MEAT SUMMARY				236
2. Beef: 154 155 5 Reported 2,711 Estimated 140 TOTAL CURED AND IN CURE 2,851 3,193 3,9 MEAT SUMMARY Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,9	Unclassified	200	220	351
Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,949 7,488 7,56 Cured and In Cure 2,851 3,193 3,92 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 5,751 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 5,751 Cured and In Cure 5,751 5,751 Cured and In	TOTAL	2,557	3,038	3,346
Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,55 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,949 7,488 7,56 Cured and In Cure 2,851 3,193 3,92 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 6,5 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 5,751 Cured and In Cure 2,851 3,193 3,92 Cold Storage 5,751 5,751 Cured and In Cure 5,751 5,751 Cured and In				
MEAT SUMMARY	2. Beef:	154	155	591
MEAT SUMMARY				
TOTAL CURED AND IN CURE MEAT SUMMARY Cold Storage 5,949 7,488 7,5 Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9	Reported			
MEAT SUMMARY Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,93			2 202	2 027
Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9	TOTAL CURED AND IN CURE	2,871	2,192	2,721
Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9				
Cold Storage 5,949 7,488 7,56 Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9		MEAT SUMMARY		
Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9				
Fresh 6,022 5,751 6,5 Cured and In Cure 2,851 3,193 3,9	Cold Storege	5.919	7,488	7,548
Cured and In Cure 2,851 3,193 3,99				6,548
				3,937
TOTAL MEAT (Domestic) 14.822 16,432 18,0	outer aim III oute			
	TOTAL MEAT (Domestic)	14,822	16,432	18,033

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
COLD STORAGE (Frozen)	- the	ousand pounds -	
l. Pork:			
Hams - (a) 20/down	96	583	63
(b) 20/up		62	45
Backs - Boneless, Skinless	82	91	55
Loins	31	37	31
Bellies (a) 14/down	40	1	20
(b) 14/up	(106	491	17
Shoulders	12	1/	1
	21	36	
Butts	23	30	21
Picnics	9	31	10
Tenderloins	20	13 21	9
Spare Ribs	20		
Back Ribs		34	22
Trimmings - 80-85%	1/5	68	50
50-60%	, >	44	15
Carcasses (a) Regular Hogs	(16	24	2
(b) Sows			14
Unclassified	145	296	230
		Control of the Contro	
TOTAL	626	1,831	665
	-		-
2. Beef:			
(a) Bone in	126	150	463
(b) Boneless	670	730	1,540
	×.)		-
TOTAL	796	880	2,003
		-	
3. Veal:			
(a) Bone in	4	3	18
(b) Boneless	106	71	212
		-	
TOTAL	110	74	230
4. Mutton & Lamb:			
TO STATE OF THE PARTY OF THE PA			
Carcasses and Cuts	107	92	157
			-,,
5. Fancy Meats:			
(a) Pork	95	129	126
(b) Beef	464	410	631
(c) Veal	22	21	49
(d) Lamb	18	12	22
(d) Daile	70	12.	
TOTAL	599	572	828
LULAM	277	212	040
Reported	2,238		
Estimated	50	- Industrial	ONLY CHEST
TOTAL COLD STORAGE	2,288	3,449	3,883

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

find and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
	- thou	sand pounds -	
RESH (Not Frozen) Incl. Fancy Meats)			
Pork Beef Veal	390 2,014 183	494 1,742 145	571 2,616 254
Mutton & Lamb	23	45	94
TOTAL FRESH	2,610	2,426	3,535
CURED AND IN CURE			
Pork: Hams - 20/down	(180	172	201
20/up		2	2
Backs Bellies - (a) 14/down	24	26	30 91
(b) 14/up	(164	(155	14
Shoulders	J-10-10-10-10-10-10-10-10-10-10-10-10-10-	-	7
Butts, Cottage Rolls	50 53	43 45 15 <u>1</u> / 27	36
Picnics	53	45	56 38
Dry Salt Meats Barrelled	1/	1/	14
Unclassified	1/40	27	17
V. V			
TOTAL	511	485	499
Beef:	5	12	12
TOTAL CURED AND IN CURE	516	497	511
	D		
м	EAT SUMMARY		
Cold Storage	2,288	3,449	3,883
Fresh	2,610	2,426	3,535
Cured and In Cure	516	497	511
		6,372	7,929

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1, 1961
COLD STORAGE (Frozen)	- the	ousand pounds -	
2 7			
1. Pork: Hams - (a) 20/down	69	155	95
(b) 20/up	34	62	44
Backs - Boneless, Skinless	40	69	408
Loins	46	48	30
Bellies (a) 14/down (b) 14/up	55	239	161
Shoulders	2	-	1
Butts	15	44	73
Picnics	5	22	53
Tenderloins	5 9 6	7	22
Spare Ribs	9	45	54
Back Ribs	1/	14	55 35
Trimmings - 80-85% 50-60%	1/	1/	124
Carcasses (a) Regular Hogs	±/		_
(b) Sows	_	-	-
Unclassified	196	139	124
The state of the s	100	CIL	1 200
TOTAL	482	844	1,289
2. Beef:			
(a) Bone in	250	162	309
(b) Boneless	159	195	239
		250	FIG
TOTAL	409	357	548
3. Veal:			
(a) Bone in	27	19	30
(b) Boneless	54	55	20
4		77.1	50
TOTAL	81	74	
4. Mutton & Lamb:			
Carcasses and Cuts	56	28	46
5. Fancy Meats:			
(a) Pork	44	94	176
(b) Beef	213	150	238
(c) Veal	7	3	17
(d) Lamb	3		3
TOTAL	267	248	434
TOTAL	201	-	
The state of the s			

TOTAL COLD STORAGE 1,295 1,551 2,367

ind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1 1961
	- tho	usand pounds -	
RESH (Not Frozen)			
Incl. Fancy Meats)			
. Pork	271	222	330
Beef	714	898	765
. Veal	57	55	64
. Mutton & Lamb	14	14	14
OTAL FRESH	1,056	1,189	1,173
URED AND IN CURE			
Pork:			
Hams - 20/down	96	86	130
20/up		-	1
Backs	17	17	16
Bellies - (a) 14/down	45 33	28	106
(b) 14/up Shoulders		4	3
Butts, Cottage Rolls	19	17	30
Picnics	34	22	39
Dry Salt Meats	5	6	6
Barrelled	_		-
Unclassified	3	$\frac{1}{7}$	4
	-	_	- Communication
TOTAL	252	187	335
			02 2 2
Beef:	2	1	2
NOTAL CURED AND IN CURE	254	188	337
D.	EAT SUMMARY	ζ	
Cold Storage	1,295	1,551	2,367
Fresh	1,056	1,189	1,173
Cured and In Cure	254	188	337
		0.004	0.000
NOTAL MEAT (Domestic)	2,605	2,928	3,877

Kind and Classification	Preliminary	Aug. 1, 1962 Revised	Sept. 1, 1961
COLD STORAGE (Frozen)	- the	ousand pounds -	
1. Pork:	200	25/	20/
Hams - (a) 20/down	370	356	196
(b) 20/up Backs - Boneless, Skinless	127 136	113 213	177 263
Loins	84	68	50
Bellies (a) 14/down	538	908	317
(b) 14/up	25	27	32
Shoulders	3	32	34
Butts	69	166	95
Picnics	100	113	153
Tenderloins	10	15	15
Spare Ribs	53	64	97
Back Ribs	28	34	35
Trimmings - 80-85%	64	46	51
50-60%	49	69	82
Carcasses (a) Regular Hogs	(1	
(b) Sows	(41	243	-
Unclassified	152	223	258
TOTAL	1,849	2,490	1,855
2. Beef:			
(a) Bone in	175	234	423
(b) Boneless	391	549	657
(a) polierass	271	747	
TOTAL	566	783	1,080
3. Veal:			
(a) Bone in	34	40	50
(b) Boneless	24	17	53
	-		
TOTAL	58	57	103
		-	
4. Mutton & Lamb:			
Carcasses and Cuts	31	36	36
E Paner Marks			
5. Fancy Meats:	291	481	1 22
(a) Pork (b) Beef	484	582	423 809
(c) Veal	13	28	34
(d) Lamb	11	20	13
(d) Lamb	4.4		
TOTAL	799	1,111	1,279
	-		
Reported	3,303		
Estimated	340		
TOTAL COLD STORAGE	3,643	4,477	4,353

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1,
	- tho	usand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork 2. Beef 3. Veal 4. Mutton & Lamb	767 2,414 160 25	884 2,484 175 37	1,040 2,506 252 42
Reported Estimated TOTAL FRESH	3,366 480 3,846	3,580	3,840
CURED AND IN CURE			
1. Pork: Hams - 20/down 20/up	346 8 31	(445 35	410 5 42
Backs Bellies - (a) 14/down (b) 14/up Shoulders	(218	283	177
Butts, Cottage Rolls Fichics Dry Salt Meats	52 139 15	49 70 10	64 112 16
Barrelled Unclassified	11 15	14 13	13 22
TOTAL	835	932	871
2. Beef:	7	8	9
Reported Estimated TOTAL CURED AND IN CURE	842 140 982	940	880

MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	3,643	4,477	4,353	
	3,846	3,580	3,840	
	982	940	880	
TOTAL MEAT (Domestic)	8,471	8,997	9,073	

Kind and Classification	Sept. 1, 1962 Preliminary	Aug. 1, 1962 Revised	Sept. 1, 1961	
COLD STORAGE (Frozen)	- thousand pounds -			
1. Pork:				
Hams - (a) 20/down	(,	(30	53	
(b) 20/up	(4	(39	28	
Backs - Boneless, Skinless	34	113	35	
Loins	11	20	10	
Bellies (a) 14/down	72	(449	163	
(b) 14/up	-		7	
Shoulders	2	1	_	
Butts	67	154	55	
Picnics	-	8	40	
Tenderloins	1	1	13	
Spare Ribs	46	108	34	
Back Ribs	9	,	9 8	
Trimmings - 80-85%	2/	1/		
50-60%	9 1/ 1/	1	29	
Carcasses (a) Regular Hogs (b) Sows	<u> </u>	1	1	
Unclassified	66	54	333	
WOLDS II 100		74		
TOTAL	312	966	8 18	
			-	
2. Beef:				
(a) Bone in	75	124	430	
(b) Boneless	148	126	217	
			_	
TOTAL	223	250	647	
			-	
3. Veal:				
(a) Bone in	24	32	38	
(b) Boneless	23	3	24	
	1.00	2.5	(0	
TOTAL	47	35	62	
A Western & Tombs				
4. Mutton & Lemb:				
Carcasses and Cuts	153	179	32	
5. Fancy Meats:				
(a) Pork	9	38	24	
(b) Beef	27	93	61	
(c) Veal	1 8882	2	3	
(d) Lamb	•	4	1	
COLO COLO COLO COLO COLO COLO COLO COLO	20	125	90	
TOTAL	37	137	89	
	Dia la			
Reported	772			
Estimated	180			
TOTAL COLD STORAGE	952	1,567	1,648	

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

- thou	usand pounds -					
		- thousand pounds -				
123	249	180				
655	735	885				
		55				
28	35	80				
871						
	1 100	1 200				
1,201	1,102	1,200				
	gu fini	3.00				
	77	129				
	22	23				
	1	109				
-	103	1				
_	_	-				
28	42	70				
1/	8	16				
3	4	5				
-	-	1				
15	12	30				
104	270	384				
180	210	704				
	10	8				
4	10	0				
190						
100						
290	288	392				
	65 28 871 330 1,201 63 17 60 - 28 1/3 15 186 4	65 28 35 871 330 1,201 1,102 63 77 17 32 60 (103 - 28 4 2 1/ 8 3 4 - 15 12 186 278 4 10				

	Montreal	Quebec	Toronto	Winnipeg
		- thousan	d pounds -	
COLD STORAGE (Frozen, including Fancy Meats)				
Pork Beef Veal Mutton & Lamb	1,899 2,334 1,168 460	175 223 387 29	1,814 1,123 131 158	721 1,260 132 125
TOTAL	5,861	814	3,226	2,238
FRESH (Not Frozen, incl. Fancy Meats)				
Pork Beef Veal Mutton & Lamb	733 1,518 223 46 2,520	10 194 75 12 291	658 2,744 124 55 3,581	390 2,014 183 23 2,610
CURED AND IN CURE				
Pork Beef	1,330 223	214	1,067	511
TOTAL	1,553	225	1,214	516
Lard	201	50	1,700	129
Tallow	256	39	670	73

^{1/} Including New Westminster.

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

Regina	Saskatoon	Calgary	Edmonton	Vancouver 1/	TOTAL 9 CITIES
188 187 34 3 412	153 67 16 13 249	754 453 11 19 1,237	1,381 512 59 23 1,975	309 240 47 153 749	7,394 6,399 1,985 983 16,761
38 219 18	222 248 25	134 855 55	633 1,352 105	120 584 61	2,938 9,728 869
2 277	503	1,056	2,103	792	198
46 1 	138 2 140	340 5 345	499 2 501	178 1 179	4,323 397 4,720
29	48	153	210	89	2,609
37	48	157	187	66	1,533

September 1, 1962

	Sept. 1, 1 Prelimina		Sept. 1 1961
		- thousand pounds -	
ARD 1/			
Canada	3,817	4.781	4.750
Maritimes	129	128	86
Quebec	369	592	713
Ontario	2,308	3,066	2,392
Manitoba	258	213	151
Saskatchewan	164	117	416
Alberta	363	480	560
British Columbia	226	185	432
DIBLE TALLOV	! ₺/		
Canada	3.211	3,121	4.654
Maritimes	21	14	20
Quebec	791	558	1,292
Ontario	1,604	1,785	2,516
Manitoba	228	280	254
Saskatchewan	148	81	123
Alberta	343	356	335
British Columbia	76	47	114
	SUMMARY OF MEAT STOC	KS BY KIND OF MEAT	
ANADA	Aug. 1, 1962	Aug. 1, 1961	
PORK	26,781	29,614	
EEF	21,295	28,136	
EAL	2,997	4,321	
IUTTON & LAMB	1,363	1,327	
OTAL	52,436	63,398	

^{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.



