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STOCKS OF MEAT AND LARD

Source and Content

Departments report contains data on the stocks of fresh, frozen and cured meats and stocks of land 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 Industry 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 no 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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Prepared in Livestock and Animal Products Section

AGRICULTURE DIVISION.

January 1954 5503-507

ROGER DUHAMEL, F.R.S.C., Queen's Printer and Controller of Stationery Ottawa

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STOCKS OF MEAT AND LARD

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

January 1, 1964

COLD STORAGE 8

Total meat in cold storage at the opening of the first business day of January 1964 amounted to 60,249,000 lb. as compared with 57,863,000 lb. last month and 45,139,000 lb. a year ago. Current frozen holdings included 15,514,000 lb. of pork, 29,953,000 lb. of beef, 4,958,000 lb. of veal and 8,744,000 lb. of mutton and lamb. The remaining 1,080,000 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) were 20,133,000 lb. as compared with 24,660,000 lb. last month and 16,723,000 lb. at January 1, 1963. The January stocks consisted of 4,857,000 lb. of pork, 13,759,000 lb. of beef, 490,000 lb. of veal and 347,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 680,000 lb.

CURED AND IN CURES

Stocks of meat, cured and in cure, were 6,854,000 lb. as compared with 9,701,000 lb. and 6,136,000 lb. last month and a year ago, respectively. The current total consisted of 6,298,000 lb. of pork, 396,000 lb. of beef and an estimate of 160,000 lb. not classified as to kind.

TOTAL MEAT STOCKS 8

Total stocks of meat amounted to 87,236,000 lb. as compared with 92,224,000 lb. last month and 67,998,000 lb. a year ago. The current total includes imported meat consisting of 4,256,000 lb. of beef, 544,000 lb. of veal, 3,321,000 lb. of mutton and 3,450,000 lb. of lamb. Stocks of imported pork are not separately available.

A summary of stocks for December 1, 1963 by kinds of meat will be found on page 20 of this report.

LARD:

The total stocks were 5,829,000 lb. as compared with 4,307,000 lb. last month and 6,263,000 lb. at the same date last year.

EDIBLE TAILOW 8

Stocks of edible tallow were 3,451,000 lb. as compared with 2,697,000 lb. last month and 3,159,000 lb. at the same date last year.

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
TOT D. COMOD ACTO. (Theorem)	- t	housand pounds -	
COLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	1,378	3,687	867
(b) 20/up	712	768	411
Backs - Boneless, Skinless	1,111	646	815
Loins	302	379	324
Bellies (a) 14/down	2,005	1,570	1,142
(b) 14/up	287	146	62
Shoulders	182	334	86
Butts	767	460	529
Picnics	662	556	610
Tenderloins	110	76	133
Spare Ribs	944	758	539
Back Ribs	271	194	169
Trimmings - 80-85%	694	1,060	602
50-60%	856	1,152	374
Carcasses (a) Regular Hogs	175	188	50
(b) Sows	15	39	121
Unclassified	3,063	3,045	1,672
	-		
TOTAL	13,534	15,058	8,506
10 1765			
2. Beef:			
(a) Bone in	4,696	4,393	6,577
(b) Boneless	21,635	18,328	14,741
(b) Dolleress	~=,0))	20,520	
TOTAL	26,331	22,721	21,318
IV IAI	~~,//1		
3. Veal:			
(a) Bone in	1,915	1,613	1,837
(b) Boneless		2,884	1,610
(p) poueress	2,719	2,004	1,010
TOTAL	4,634	4,497	3,447
TOTAM	4,034	49471	7,441
4. Mutton & Lamb:			
4. MULLOH OF THEMP:			
Carcasses and Cuts	8,578	9,440	6,867
Caroasses and Odds	0,770	7,440	0,007
5 Poncy Voets			
5. Fancy Meats:	1,980	1 00%	7 (5)
(a) Pork	3,622	1,825	1,454
(b) Beef		3,725	2,963
(c) Veal	324	407	437
(d) Lamb	166	190	147
	(ma	(210	F 003
TOTAL	6,092	6,147	5,001
	70-2/2		
Reported	59,169		
Estimated	1,080 60,249	state at 1 th	
TOTAL COLD STORAGE	00,249	57.863	45.139

Kind and Classification	Jan. 1, 1964 Preliminary		Jan. 1, 1963
		- thousand pounds	-
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	4,857	6,869	4,239
2. Beef	13,759	16,324	11,877
3. Veal	490	1,200	420
4. Mutton & Lamb	347	267	187
leported	19,453		
Estimated	680	The second second	
TOTAL FRESH	20,133	24,660	16,723
CURED AND IN CURE			
1. Pork			
Hams - (a) 20/down	1,687	4,158	1,427
- (b) 20/up	40	48	20
Backs	299	402	322
Bellies - (a) 14/down	1,687	1,762	1,225
(b) 14/up	35	34	142
Shoulders Palla	11	18	13
Butts, Cottage Rolls Picnics	537	699 648	508
Dry Salt Meats	448 144	261	431 273
Barrelled	706	649	609
Unclassified	704	586	642
TOTAL	(20 G	Chizonoleanneado	F 430
TOTAL	6,298	9,265	5,612
2. Beef	396	436	524
20 Deel		4,70	724
Reported	6,694		
Estimated TOTAL CURED AND IN CURE	160 6,854	9,701	6,136
			3 10 2 10 10 10 10 10 10 10 10 10 10 10 10 10
ACLD OFFICE OFFI	(0.010	MEAT SUMMAR	
COLD STORAGE PRESH	60,249 20,133	57,863	45,139
CURED AND IN CURE	6,854	24,660	16,723
THE COLE	0,004	9,701	6,136
TOTAL MEAT	87,236	92,224	67,998
The second secon		Cliniciannic sub-anno anno 1889	50m2 (VIII)
		STOCKS OF IMPORTED ME	A 77
	(:	included in above summ	magnine.
Beef - Bone-in	913	1,076	2,351
- Boneless	3,343	3,102	1,729
Veal - Bone-in	108	137	110
- Boneless	436	353	285
Mutton	3,321	2,756	3,401
amb	3,450	3,914	1,761
TOTAL	11,571	11,338	0 627
LINIVA	11,97/1	TTOO	9,637

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1 1963
TOT D. CITACO ACTE / Panagam	- tho	usand pounds -	
COLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	145	354	80
(b) 20/up	33	56	25
Backs - Boneless, Skinless	30	1	3
Loins	30	59	32
Bellies (a) 14/down	129	124	45
(b) 14/up			1
Shoulders	14	27	8
Butts	71	68	16
Picnics	41	28	63
Tenderloins	1	1	7
Spare Ribs	24	21	20
Back Ribs	-	-	ALL MEST
Trimmings - 80-85%	14	2	3
50-60%	12	17	10
Carcasses (a) Regular Hogs	1/	9	1
(b) Sows	-	-	-
Unclassified	97	117	66
Section 19	Columbia Columbia	444	0.40
TOTAL	611	884	380
A SECOND REPORT OF THE PARTY OF			
2. Beef:		244	70.0
(a) Bone in	433	388	720
(b) Boneless	786	603	598
	2 020		2 22 6
TOTAL	1,219	991	1,318
77 7			
3. Veal:	50	24	0.5
(a) Bone in	50	36	95
(b) Boneless	32	88	104
CO CAT		3.01	3.00
TOTAL	82	124	199
Musham & Lamba			
4. Mutton & Lamb:			
Carcasses and Cuts	449	558	408
Carcasses and Cuts	447	770	400
5. Fancy Meats:			
(a) Pork	133	113	90
(b) Beef	289	262	195
(c) Veal	7	8	11
(d) Lamb	10	11	6
(a) want		44	
TOTAL	439	394	302
2022	427	274	
Reported	2,800		
Estimated	30		
TOTAL COLD STORAGE	2.830	2,951	2,607

^{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, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1 1963
in the state of th	- thou	usand pounds -	ali more no
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
L. Pork	156	242	102
Beef	106	187	133
S. Veal	6	15	5
. Mutton & Lamb	7		24
		1112 125 (8)	<u> </u>
leported	275	67	Eastin 25
Estimated	20		Hale Land
TOTAL FRESH	295	462	264
CURED AND IN CURE			
VALUE PRIOR LET VALUE			- Delta
L. Pork:	1 4 125		
Hams - 20/down	(73	152	56
20/up	(1)		-
Backs	6	5	4
Bellies - (a) 14/down	(145	127	92
(b) 14/up			4
Shoulders	3.5	23	20
Butts, Cottage Rolls	15	83	28
Picnics	49	3	74
Dry Salt Meats Barrelled	38	37	33
Unclassified	49	50	35
AMARON 44 TOR	**/		
TOTAL	375	480	327
All Charles		29414	
2. Beef:	7	12	119
Reported	382		
Estimated	20		
TOTAL CURED AND IN CURE	402	492	446

MEAT SUMMARY

Cold Storage	2,830	2,951	2,607
Fresh	295	462	264
Cured and In Cure	402	492	446
TOTAL MEAT	3,527	3,905	3,317
the same of the sa	Contract College Contract		

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
COLD CHOD AND (Phones)	- the	ousand pounds -	
COLD STORAGE (Frozen)			
1. Pork:			
Hams - (a) 20/down	341	1,009	86
(b) 20/up	293	129	76
Backs - Boneless, Skinless	207	263	51
Loins	77	103	71
Bellies (a) 14/down	308	421	123
(b) 14/up	89	30	2
Shoulders	149	222	61
Butts	102	85	62
Picnics	87	171	94
Tenderloins	17	17	53
Spare Ribs	129	119	62
Back Ribs	27	43	32
Trimmings - 80-85%	143	570	100
50-60%	533	702	136
Carcasses (a) Regular Hogs	(7	37	24
(b) Sows	(21	110
Unclassified	1,171	1,115	615
TOTAL	3,680	5,057	1,758
	Manufactures (MANA)		The same
Beef:			
(a) Bone in	1,554	1,913	3,094
(b) Boneless	9,782	7,447	5,919
The state of the s			Contract of the Contract of th
TOTAL	11,336	9,360	9,013
S. Veal:			
(a) Bone in	1,018	949	1,077
(b) Boneless	1,987	2,125	966
	material		
TOTAL	3,005	3,074	2,043
L. Mutton & Lamb:	Charles of the Control of the Contro		
Carcasses and Cuts	1,680	2,478	1 610
Var vasses and vavs	2,000	2,410	1,640
5. Fancy Meats:	607	63.0	000
(a) Pork	731	712	390
(b) Beef	179	795	719
(c) Veal		225	240
(d) Lamb	56	52	75
TOTAL	1,573	1,784	1,424
			T. T. T. T. T.
Reported	21,274		
Estimated	600	02 020	
TOTAL COLD STORAGE	21,874	21,753	15,878

^{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, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
- should live	- thous	and pounds -	
RESH (Not Frozen)			
(Incl. Fancy Meats)			
	1,097	000	0/0
l. Pork	1,996	908	868
Beef	198	2,867	1,890
3. Veal	22	182	188
4. Mutton & Lamb	LR	48	24
Reported	3,313		and a supplied to
Estimated	200		a tout
TOTAL FRESH	3,513	4,005	2,970
			Spain El
CURED AND IN CURE			KELINGITE.
Domlar		100-08	
Hams - 20/down	316		332
	310	1,000	9
20/up Backs	37	48	26
Bellies - (a) 14/down		267	204
(b) 14/up	394	201	29
Shoulders	3/		2
	101	1/	91
Butts, Cottage Rolls		155	68
Picnics	89	167 21	00
Dry Salt Meats	28	~	
Barrelled	380	381	346
Unclassified	188	169	174
TOTAL	1,533	2,593	1,289
Je.			05(0)(6)
2. Beef:	109	166	219
New Later Committee Commit		326	
TOTAL CURED AND IN CURE	1,642	2,759	1,508
			PAGE Wal
	MEAT SUMMARY		
Cold Stoners	21,874	21,753	15,878
Cold Storage	3,513		2,970
Fresh Cured and In Cure	1,642	4,005	
ourse and in ours	1,042	2,759	1,508
TOTAL MEAT	27,029	28,517	20,356
AV Acted BUSECA	~ 1 3 0 2 /	~0,)1/	الرو الم

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1 1963
COLD STORAGE (Frozen)	- th	ousand pounds -	
COLD STORAGE (FFOZON)			
l. Pork:			
Hams - (a) 20/down	457	1,127	274
(b) 20/up	208	291	144
Backs - Boneless, Skinless	351	209	182
Loins	61	73	69
Bellies (a) 14/down	624	633	363
(b) 14/up	42	26	8
Shoulders	7	26	6
Butts	163	104	. 117
Picnics	114	179	93
Tenderloins	38	30	35
Spare Ribs	193	224	179
Back Ribs	101	69	71
Trimmings - 80-85%	401	430	416
50-60%	256	312	139
Carcasses (a) Regular Hogs	168	152	22
(b) Sows			7
Unclassified	600	904	409
	0.004		
TOTAL	3,784	4,789	2,534
	Annual Annual Security Control	condition Condition	
2. Beef:	000		
(a) Bone in	993	892	1,386
(b) Boneless	5,638	5,419	3,436
CONTRACT.	/ / 03	4	
TOTAL	6,631	6,311	4,822
g Wa-la	Control of the contro		
3. Veal:	267	306	3.50
(a) Bone in		186	1.53
(b) Boneless	411	377	233
TOTAL	670	543	206
TOTAL	678	563	386
4. Mutton & Lamb:			
Z. MUOVOI W DAILY.			
Carcasses and Cuts	3,911	4,924	2,682
	29/11	4,9 /~4	2,000
5. Fancy Meats:			
(a) Pork	444	378	407
(b) Beef	834	870	640
(c) Veal	52	65	52
(d) Lamb	40	50	22
			-
TOTAL	1,370	1,363	1,121
		-,,,,,	
Reported	16,374		
Estimated	200		
TOTAL COLD STORAGE	16,574	17,950	11.545

-

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
	- tho	usand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
Donk	1,717	2,946	1,998
l. Pork 2. Beef	5,355	5,754	3,981
3. Veal	74	199	64
4. Mutton & Lamb	248	87	36
Reported	7,394		
Estimated	7,564	8,986	6,079
TOTAL FRUSH	7,904	0,700	0,017
CURED AND IN CURE		1000 - 00 - 00	
1. Pork:	mo	1 460	600
Hams - 20/down	798	1,668	698
20/up	174	238	229
Backs	573	780	491
Bellies - (a) 14/down (b) 14/up	17		96
Shoulders			-
Butts, Cottage Rolls	287	360	236
Picnics	161	202	173
Dry Salt Meats	65	185	222
Barrelled	238	182	192
Unclassified	442	343	385
TOTAL	2,790	4,007	2,731
	CECUTATION ACTION	121 x	Children of the
2. Beef:	247	212	166
Reported	3,037		
Estimated TOTAL CURED AND IN CURE	90 3,127	4,219	2,897
TOTAL CURED AND IN COLE	7,441		
	MEAT SUMMAR		
	A D A L D D M M A A A		
Cold Storage	16,574	17,950	11,545
Fresh	7,564	8,986	6,079
Gured and In Cure	3,127	4,219	2,897
	Proceediments		
TOTAL MEAT	27,265	31,155	20,521

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
COLD STORAGE (Frozen)	- thou	sand pounds -	
7-1-			
1. Pork:	184	203	116
Hams - (a) 20/down (b) 20/up	56	73	34
Backs - Boneless, Skinless	137	20	74
Loins	17	60	35
Bellies (a) 14/down	284	144	96
(b) 14/up	68	52	16
Shoulders	1/	1/	2
Butts	89	22	33
Picnics	28	22	15
Tenderloins	10	6	10
Spare Ribs	101	68	56
Back Ribs	62	13	23
Trimmings - 80-85%	33	34	4
50-60%	13	3	23
Carcasses (a) Regular Hogs		1/	2
(b) Sows	1/		4
Unclassified	334	328	161
TOTAL	1,416	1,048	704
Beef:			
(a) Bone in	403	349	409
(b) Boneless	2,767	2,427	1,965
			-,,-,
TOTAL	3,170	2,776	2,374
3. Veal:			
(a) Bone in	209	213	108
(b) Boneless	149	126	78
TOTAL	358	339	186
4. Mutton & Lamb:	TREE TO THE	***************************************	
Carcasses and Cuts	648	313	511
5 Fency Voots			
5. Fancy Meats: (a) Pork	205	206	157
(b) Beef	464	608	495
(c) Veal	14	37	495
(d) Lamb	16	37	12
TOTAL	699	888	706

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

TOTAL COLD STORAGE

6,291

5,364

4,481

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963	
The state of the s	- thousand pounds -			
(27 (27)			PARTY IN	
FRESH (Not Frozen)				
(Incl. Fancy Meats)				
l. Pork	618	842	489	
2. Beef	1,881	2,196	1,711	
3. Veal	72	222	38	
4. Mutton & Lamb	32	35	17	
	4			
TOTAL FRESH	2,603	3,295	2,255	
CURED AND IN CURE				
1. Pork:		A		
Hams - 20/down	83	(232	57	
20/up			1	
Backs	16	20	12	
Bellies - (a) 14/down	166	100	111	
(b) 14/up Shoulders		_	11	
Butts, Cottage Rolls	37	52	45	
Picnics	36	48	21	
Dry Salt Meats	14	14	16	
Barrelled	. 28	21	26	
Unclassified	15	9	13	
			CONTRACTOR	
TOTAL	395	496	313	
2. Beef:	14	22	12	
			27.0	
TOTAL CURED AND IN CURE	409	518	325	
TOTAL TOTAL	40/			
Market Ma	BAT SUMMARY		-	
Cold Storage	6,291	5,364	4,481	
Fresh	2,603	3,295	2,255	
Cured and In Cure	409	518	325	
TO THAT AND ASS	0.000			
TOTAL MEAT	9,303	9,177	7,061	

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963	
COLD STORAGE (Frozen)	- thousand pounds -			
1. Pork:				
Hams - (a) 20/down	48	191	95	
(b) 20/up Backs - Boneless, Skinless	13	43	51	
Loins	93	71 21	131	
Bellies (a) 14/down	31	1	34 151	
(b) 14/up	266	57	3	
Shoulders	4	3	3	
Butts	121	78	159	
Picnics	102	58	120	
Tenderloins	7.4	11.	6	
Spare Ribs	100	41	48	
Back Ribs	16	32	12	
Trimmings - 80-85%	25	5	24	
50-60%	1/	31	23	
Carcasses (a) Regular Hogs	-	•	- 1 7 -	
(b) Sows	_	- 10	-	
Unclassified	213	155	179	
Mo MaT	2 01/	CO. O. De	-	
TOTAL	1,046	797	1,039	
2. Beef:			Madradiu-c	
(a) Bone in	205	222	27.7	
(b) Boneless	295	288	315	
(b) Dolletess	501	422	475	
TOTAL	796	710	790	
	770	/10	790	
3. Veal:				
(a) Bone in	47	32	213	
(b) Boneless	-48-	46	35	
	Control State Co	Children Communication .		
TOTAL	95	78	248	
			Clarifold (Charles)	
4. Mutton & Lamb:				
Carcasses and Cuts	711	141	436	
5 Person March				
5. Fancy Meats:				
(a) Pork	138	72	79	
(b) Beef	247	175	226	
(c) Veal (d) Lamb	11	11	16	
(a) remp	15	10	2	
TOTAL	411	268	202	
TOTAL	6 feelings.	208	323	
	10000000000000000000000000000000000000			
TOTAL COLD STORAGE	3.059	1,994	2,836	
TOTAM COMP DICHERS	2,027	Lo 774	2,000	

^{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, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
he-habe-laman	- tho	usand pounds -	
DEDIROTE (No.4 Program)			
RESH (Not Frozen) (Incl. Fancy Meats)			
New Action of the Control of the Con	212	328	128
l. Pork	349 756	1,090	682
3. Veal	16	106	25
4. Mutton & Lamb	4		15
			5844300
TOTAL FRESH	1,125	1,535	850
20 4.00		1910	
CURED AND IN CURE			
1. Pork:			
Hams - 20/down	140	252	65
20/up	-		-
Backs	16	19	17
Bellies - (a) 14/down	69	96	73
(b) 14/up			ı 1
Shoulders Polls	16	24	16
Butts, Cottage Rolls Picnics	33		31
Dry Salt Meats	6	9	5
Barrelled	-	-	-
Unclassified	4	4	5
	e-rance	Catalonian .	and the same of th
TOTAL	284	461	224
2. Beef:	1	2	
TOTAL CURED AND IN CURE	285	463	225
		103	ties en
1	MEAT SUMMARY		
Cold Storage	3,059	1,994	2,836
Fresh	1,125	1,535	850
Cured and In Cure	285	463	225
	(manus) (manus)	CHIEDO-CHIED CHIO	
TOTAL MEAT	4,469	3,992	3,911

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1 1963	
COLD STORAGE (Frozen)	- thousand pounds -			
Danke				
Hams - (a) 20/down	201	554	208	
(b) 20/up	104	153	60	
Backs - Boneless, Skinless	291	57	349	
Loins	67	49	76	
Bellies (a) 14/down	303	131	279	
(b) 14/up	44	30	19	
Shoulders	1/	54	4	
Butts	209	81	121	
Picnics	280	90	215	
Tenderloins	20	8	17	
Spare Ribs	193	127	116	
Back Ribs	61	33	22	
Trimmings - 80-85%	75	16	51	
50-60%	32	44,	1	
Carcasses (a) Regular Hogs (b) Sows	1/	1/	-	
Unclassified	253	240	169	
TOTAL	2,133	1,667	1,707	
2. Beef:				
(a) Bone in	622	277	235	
(b) Boneless	1,273	1,279	1,808	
			-	
TOTAL	1,895	1,556	2,043	
3. Veal:				
(a) Bone in	177	64	63	
(b) Boneless	44	58	151	
	Calculate anniperculate	Carrier County	-	
TOTAL	221	122	21/	
4. Mutton & Lamb:				
Carcasses and Cuts	343	331	264	
5. Fancy Meats:				
(a) Pork	433	313	265	
(b) Beef	433 977	897	560	
(c) Veal	52	51 27	73 28	
(d) Lamb	27	27	28	
TOTAL	1,489	1,288	926	

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

TOTAL COLD STORAGE

6,081

1.,964

- thou 813 ,190 86 17		529 2,694 68 40 3,331
190 86 17 106	3,304 345 42 4,978	2,694 68 40 3,331
190 86 17 106	3,304 345 42 4,978	2,694 68 40 3,331
190 86 17 106	3,304 345 42 4,978	2,694 68 40 3,331
250 43	3,304 345 42 4,978	3,331
17 106 250 43	42 4.978 (377 47	3,331
250	(377	3,331 171 1
250 43	(377	171
250 43	(377	171
43	(377	171
43	(377	171
43	(377	171
43	47	1
(47	
(1	21
308	351	
	())4	156
		1
64	57	43
75	84	61
27	24	15
22	26	11
9	16	25
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MMARY		Anna VIII (n. h.) Hestook (5)
		112/21
		5,154
,106		3,331
812	1,000	507
	30 013	8,992
	799 13 812 J M M A R Y	799 985 13 15 812 1,000 J M M A R Y ,081 4,964 4,978

Kind and Classification	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1 1963
COLD CHOOLAGE (Process)	- thou	usand pounds -	
COLD STORAGE (Frozen)			
1. Pork:			
Hams - (a) 20/down	9	(8
(b) 20/up	(-	272	21
Backs - Boneless, Skinless	30	25	25
Loins	19	14	7
Bellies (a) 14/down	135	68	85
(b) 14/up		-	13
Shoulders	***	-	2
Butts	12	22	21
Picnics	10	8	10
Tenderloins	10	3	5
Spare Ribs	204	158	58
Back Ribs	4	4	9
Trimmings - 80-85%	1/	1	4
50–60%	3/1	43	42
Carcasses (a) Regular Hogs (b) Sows	1	5	1
Unclassified	433	194	73
Chicago II 160	4,7,7	- 14	()
TOTAL	864	816	384
Page 1			
2. Beef: (a) Bone in	396	286	418
(b) Boneless	888	731	540
(5) 20102005			
TOTAL	1,284	1,017	958
3. Veal:			
(a) Bone in	147	133	128
(b) Boneless	48	64	43
	-		- American
TOTAL	195	197	171
4. Mutton & Lamb:			
Carcasses and Cuts	836	695	926
Var var bar a war		0//	,20
5. Fancy Meats:			
(a) Pork	20	31	66
(b) Beef	80	118	128
(c) Veal	9	10	3
(d) Lamb	2	3	2
TOTAL	111	162	199
Reported	3,290		
Estimated	250		
TOTAL COLD STORAGE	3,540	2.887	2,638

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

	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
	- tho	usand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	107	27/	3.04
2. Beef	475	316	125
3. Veal	38	926	786
4. Mutton & Lamb	17	131 26	32
		20	71
Reported	637		
Estimated	290 927		
TOTAL FRESH	921	1.399	974
CURED AND IN CURE			
1. Pork:			
Hams - 20/down	32	102	48
20/up	Manager and	- 12	-
Backs	7	25	13
Bellies - (a) 14/down	50	61	98
(b) 14/up	-	The state of the s	-
Shoulders Polls		20	-
Butts, Cottage Rolls	17	28	49
Picnics Dry Salt Meats	4	7	3
Barrelled	3	5	6
Unclassified	9	1/	5
01020011100	7	15	-
TOTAL	122	243	223
			ben artag
2. Beef:	5	7	5
Reported	127	5976	
Estimated TOTAL CURED AND IN CURE	50	250	222
TOTAL CORED AND IN CORE	177	250	228
	MEAT SUMMARY		
	11 17 17 17		
Cold Storage	3,540	2,887	2,638
Fresh	927	1,399	974
Cured and In Cure	177	250	228
		Control of the Contro	

Landy and Landy	Montreal	Quebec	Toronto	Winnipeg
		- thousan	d pounds -	
COLD STORAGE (Frozen, including Fancy Meats)				
Pork Beef Veal Mutton & Lamb	3,026 9,903 1,985 1,546	544 1,421 685 97	1,823 4,842 545 3,050	1,621 3,556 372 609
TOTAL	16,460	2,847	10,260	6,168
FRESH (Not Frozen, incl. Fancy Meats)				
Pork Beef Veal Mutton & Lamb	686 1,287 105 6	186 290 50 10	1,032 3,742 46 243	618 1,881 72 32
TOTAL	2,084	536	5,063	2,603
CURED AND IN CURE		** dags de-e-managed (Laser)	Conservation Management (Conservation Conservation Conser	piga, amminina de coma de vero
Pork Beef	1,065	142	1,241	395 14
TOTAL	1,167	146	1,416	409
Lard	612	117	2,125	93
Tallow	475	80	1,139	36

^{1/} Including New Westminster.

N.B.

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

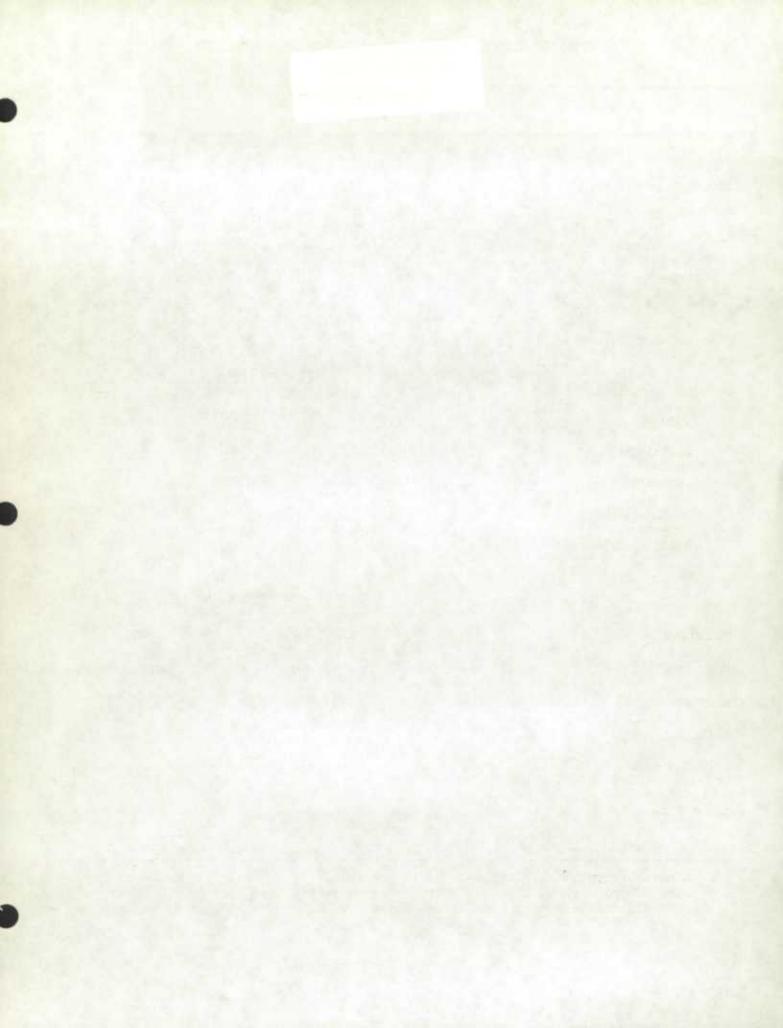
Regina	Saskatcon	Calgary	Edmonton	Vancouver 1/	TOTAL 9 CITIES
	- Committee	- t	chousand pounds	1-50	
266 300 21 38	605 354 14 593	593 1,223 73 182	1,940 1,224 198 186	879 1,350 202 837	11,397 24,183 4,095 7,138
- 4					Alteria
625	1,566	2,071	3,548	3,268	46,813
30 248 9 2	171 348 6 2	185 927 29 6	611 1,722 57 3	98 451 37 16	3,617 10,896 411 320
289	527	1,147	2,393	602	15,244
78	158	268	530	116	3,993
78	158	273	538	120	4,305
74	162	246	565	75	4,069
30	37	122	307	106	2,332

	Jan. 1, 1964 Preliminary	Dec. 1, 1963 Revised	Jan. 1, 1963
	_	thousand pounds	
LARD 1/			
Canada	5,829	4,307	6,263
Maritimes Quebec Ontario Manitoba Saskatchewan Alberta British Columbia	139 901 2,786 556 415 811 221	106 784 2,404 222 66 565 160	131 797 3,656 435 450 666 128
EDIBLE TALLOW 1/	2 187	0 /07	2.152
Canada	3,451	2,697	3,159
Maritimes Quebec Ontario Manitoba Saskatchewan Alberta British Columbia	18 977 1,615 132 110 487	20 793 1,123 141 117 423 80	11 1,042 1,389 132 126 379 80

SUMMARY OF MEAT STOCKS BY KIND OF MEAT

CANADA	Dec. 1, 1963	Dec. 1, 1962
PORK	33,017	26,873
BEEF	43,206	37,115
VEAL	6,104	5,567
MUTTON & LAMB	9,897	6,423
TOTAL		St. ond
IOIAL	92,224	75,978

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



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