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March 1, 1964

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STOCKS OF MEAT AND LARD

Source and Content

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. Ganned 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

March 1964 5503-507

AGRICULTURE DIVISION.

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

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STOCKS OF MEAT AND LARD

Held by Fackers, Abattoirs, Wholesals Butchers and Gold Storage Warehouses
Narch 1, 1964

COLD STORAGES

Total meat in cold storage at the opening of the first business day of harch 1964, amounted to 67,544,000 lb. as compared with 62,069,000 lb. last month and 47,879,000 lb. a year ago. Current frozen holdings included 23,803,000 lb. of pork, 29,048,000 lb. of beef, 3, ,000 lb. of veal and 7,937,000 lb. of mutton and labb. The remaining 3,300,000 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) were 20,452,000 lb. as compared with 23,483,000 lb. last month and 19,725,000 lb. at March 1, 1963. The March stocks consisted of 5,231,000 lb. of pork, 12,971,000 lb. of beef, 551,000 lb. of veal and 159,000 lb. of mutton and lamb. Estimated stocks for outstanding firms amounted to 1,540,000 lb.

CURED AND IN CURES

Stocks of meat, cured and in cure, were 9,777,000 lb. as compared with 8,578,000 lb. and 8,337,000 lb. last month and a year ago, respectively. The current total consisted of 8,400,000 lb.cf pork, 667,000 of beef and an estimate of 710,000 lb. not classified as to kind.

TOTAL MEAT STOCKS 8

Total stocks of meat amounted to 97,773,000 lb. as compared with 94,130,000 lb. last month and 75,941,000 lb. a year ago. The current total includes imported meat consisting of 3,315,000 lb. of beef, 342,000 lb. a seal, 4,186,000 lb. of mutton and 2,214,000 lb. of lamb. Stocks of imported pork are not separately available.

A summary of stocks for February 1, 1964 by kinds of meat will be found on page 20 of this report.

LARDS

The total stocks were 5,097,000 lb. as compared with 4,855,000 lb. last month and 5,899,000 lb. at the same date last year.

EDIBLE TALYCUR

Stocks of edible tallow were 4,791,000 lb. as compared with 4,051,000 lb. last month and 4,172,000 lb. at the same date last year.

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
	- ti	housand pounds -	
OLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	5,350	3,672	3,178
(b) 20/up	663	745	570
Backs - Boneless, Skinless	1,532	916	919
Loins	438	321	303
Bellies (a) 14/down	3,581	2,079	2,180
(b) 14/up	162	194	61
Shoulders	184	178	113
Butts	1,500	975	938
Picnics	1,683	1,126	1,245
	186	132	63
Tenderloins Spare Ribs	802	838	877
Back Ribs	270	271	135
			880
Trimmings - 80-85%	847	1,010	
50-60%	1,085	976	524
Carcasses (a) Regular Hogs	218	245	251
(b) Sows	34	35	56
Unclassified	3,430	3,470	2,397
TOTAL	21,965	17,183	14,690
		CHARLES OF CASES	prominents to the tell
2. Beef:			
(a) Bone in	4,629	4,602	6,014
(b) Boneless	21,363	22,160	14,555
TOTAL	25,992	26,762	20,569
***************************************		3,100	
3. Veal:			
(a) Bone in	7 252	3 53 5	1,007
	1,252	1,515	
(b) Boneless	1,929	2,230	1,097
MO MAT	0.343	2 71 5	2.301
TOTAL	3,181	3,745	2,104
			planta and the same of the sam
4. Mutton & Lamb:			
Carcasses and Cuts	7,801	8,103	5,770
5. Fancy Meats:			
(a) Pork	1,838	2,189	1,369
(b) Beef	3,056	3,546	2,874
(c) Veal		364	328
(d) Lamb	275 136	177	175
(10)			
TOTAL	5,305	6,276	4,746
TA TUM	7,507	-9-10	43140
Reported	64,244		
Estimated	3,300		
TOTAL COLD STORAGE	67,544	62,059	47,879

^{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	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
		- thousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
1. Pork	5,231	6,324	5,244
2. Beef 3. Veal	12,971	16,227	13,576
3. Veal 4. Mutton & Lamb	551 159	693 239	69 8 207
		437	201
Reported Estimated	18,912		
TOTAL FRESH	1,540 20,452	23,483	19,725
CURED AND IN CURE			
1. Pork			
Hams - (a) 20/down	3,415	2,863	2,935
- (b) 20/up	123	35	19
Backs	293	411	501
Bellies - (a) 14/down	1,740	1,692	1,817
(b) 14/up	24	74	38
Shoulders	1/	1/	13
Butts, Cottage Rolls	781	636	640
Picnics	479	511	590
Dry Salt Meats	86	130	120
Barrelled	716	921	591
Unclassified	743	753	488
TOTAL	8,400	8,026	7,752
2. Beef	667	552	585
Reported	9,067		
Estimated	710		
TOTAL CURED AND IN CURE	9.777	8,578	8,337
	MEAT SUMMARI		
COLD STORAGE	67,544	62,069	47,879
FRESH	20,452	23,483	19,725
CURED AND IN CURE	9,777	8,578	8,337
TOTAL MEAT	97,773	94,130	75,941
	CRESCUE WHALL SET	7-49-00	17) /42
	STOCKS OF IMPORTED MEAT (included in above summary		
Boof - Popolis			2.152
Beef - Bone-in - Boneless	777	684	2,153
Veal - Bone-in	2, 538 58	3,263 112	1,261
- Boneless	284	322	188
Mutton	4,186	3,012	2,717
Lamb	2,214	2,894	1,752
	and a second	9 - 7 - 1	-9 () A
TOTAL	10,057	10,287	8,127

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
COLD STORAGE (Frozen)	- th	ousand pounds -	
l. Pork:	000		
Hams - (a) 20/down	333	234	140
(b) 20/up	23	49	53
Backs - Boneless, Skinless		57	7
Loins	66	, 57	65
Bellies (a) 14/down	168	175	77
(b) 14/up			25
Shoulders	8	25	23
Butts	103	79	39
Picnics	208	45	99
Tenderloins	1	2	7/
Spare Ribs	12	13	16
Back Ribs	28	0.5	3
Trimmings - 80-85%		25	1
50-60%	9	18	23
Carcasses (a) Regular Hogs	4	3	1
(b) Sows	96	/2	300
Unclassified	112	67	120
	The second second	500	100
TOTAL	1,075	792	692
		Company of a serve (see	814 May 100 M 10 M 10
Beef:	00/		
(a) Bone in	306	424	747
(b) Boneless	772	895	483
	CHIEF COLORS - NO		2 000
TOTAL	1,078	1,319	1,230
	With Contract Contrac		
3. Veal:	and the second second		
(a) Bone in	24	47	39
(b) Boneless	65	50	60
TOTAL	89	97	99
			-
Mutton & Lamb:			
Carcasses and Cuts	339	486	377
5. Fancy Meats:			
(a) Pork	146	138	75
(b) Beef	238	166	225
(c) Veal	74	95	13
(d) Lamb	6	8	12
	MO/School-Mourico		-
TOTAL	464	407	325
Reported	3,045		
Estimated	40		
TOTAL COLD STORAGE	3,085	3,101	2,723

^{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	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
	- t	housand pounds -	
RESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	277	224	138
2. Beef	207	295	181
3. Veal 4. Mutton & Lamb	8	10	10 21
e, madout a banto			~1
TO THAT THE PROPERTY	507	525	250
TOTAL FRESH	701	537	350
CURED AND IN CURE			
l. Pork:	207	da	00
Hams - 20/down 20/up	201	81	92
Backs	3	2	12
Bellies - (a) 14/down	(135	131	104
(b) 14/up		5	-
Shoulders Polls	20	-	_
Butts, Cottage Rolls Picnics	81	28	14
Dry Salt Meats	2	82 1/	62
Barrelled	43	54	41
Unclassified	76	65	35
TOTAL	567	448	360
D. D. d.	2.4		
2. Beef:	18	18	18
	505		
TOTAL CURED AND IN CURE	585	466	378
	MEAT SUMMAR	×.	
Cold Storage	3,085	3,101	2,723
Fresh	507	537	350
Cured and In Cure	585	466	378
TOTAL MEAT	4,177	4,104	3,451

The 3 and 63 cold to the	March 1, 1964	Feb. 1, 1964	March 1
Kind and Classification	Preliminary	Revised	1963
COLD STORAGE (Frozen)	- tl	nousand pounds -	
COLD STORAGE (FF0201)			
1. Pork:	2 2/5	702	700
Hams - (a) 20/down	1,165	703	708
(b) 20/up	276	257	75
Backs - Boneless, Skinless	362	268 69	77 62
Loins	78 669	373	286
Bellies (a) 14/down	75	81	2
(b) 14/up	126	120	60
Shoulders		155	167
Butts	300		
Picnics	518	240	342
Tenderloins	37	18	11 26
Spare Ribs	115	149	15
Back Ribs	25		121
Trimmings - 80-85%	163	245	78
50-60%	573	473	
Carcasses (a) Regular Hogs	42	69	44
(b) Sows	10	13	38
Unclassified	1,336	1,311	862
TOTAL	5,870	4,579	2,974
		grant gardiffer and marginish	
2. Beef:	1,618	1,679	2,838
(a) Bone in		9,972	5,947
(b) Boneless	9,707	7,9712	29741
TOTAL	11,325	11,651	8,785
Mark The Property of the Party			
3. Veal:		050	700
(a) Bone in	759	853	529
(b) Boneless	1,309	1,494	686
TOTAL	2,068	2,347	1,215
TOTAL	~ ,000		-9~27
4. Mutton & Lamb:			
Carcasses and Cuts	1,763	1,994	1,292
	49107	49//4	
5. Fancy Meats:	4 2 2	656	389
(a) Pork	655		765
(b) Beef	438	450	180
(c) Veal	110	138	108
(d) Lamb	53	51	108
TOTAL	1,256	1,295	1,442
The state of the s			
Reported	22,282		
Estimated	650		
TOTAL COLD STORAGE	22,932	21,856	15,708

^{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	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
	- t	nousand pounds -	
William Program			
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork	1,024	1,546	1,000
2. Beef	1,696	2,548	2,379
3. Veal	109	211	185
4. Mutton & Lamb	11	22	13
Reported	2,840		
Estimated	350	1 000	O FORM
TOTAL FRESH	3,190	4,327	3,577
CURED AND IN CURE			
1. Pork:	3 302	226	3 004
Hams - 20/down	1,103	826	1,006
20/up	5 25	45	49
Backs	225	(297
Bellies - (a) 14/down	~~,	224	271
(b) 14/up Shoulders	1/	10	13
	129	164	156
Butts, Cottage Rolls Picnics	55	122	139
Dry Salt Meats	17	49	10
Barrelled	384	553	343
Unclassified	198	189	167
ANATOD IV TOA	-		
TOTAL	2,141	2,191	2,186
			Service of
2. Beef:	185	135	231
Reported	2,326		
Estimated	500		
TOTAL CURED AND IN CURE	2,826	2,326	2,417

MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	22,932	21,866	15,708
	3,190	4,327	3,577
	2,826	2,326	2,417
TOTAL MEAT	28,948	28,519	21,702

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1963
TOTAL CHOCK AND A CANADA	- th	nousand pounds -	
COLD STORAGE (Frozen)			
1. Pork:			
Hams - (a) 20/down	1,633	1,244	1,002
(b) 20/up	154	277	141
Backs - Boneless, Skinless	473	140	290
Loins	91	65	30
Bellies (a) 14/down	1,022	573	779
(b) 14/up	14	36	14
Shoulders	22	15	21
Butts	406	122	222
Picnics	330	239	316
Tenderloins	77	41	32
Spare Ribs	317	205	434
Back Ribs	96	101	43
Trimmings - 80-85%	520	518	558
50-60%	406	326	239
Carcasses (a) Regular Hogs	1	(168
(b) Sows	(181	177	9
Unclassified	713	567	469
TOTAL	6,455	4,646	4,767
		-	
2. Beef:			
(a) Bone in	1,482	1,094	1,219
(b) Boneless	5,518	5,924	4,518
	-		
TOTAL	7,000	7,018	5,737
3. Veal:			-
(a) Bone in	129	147	70
(b) Boneless	282	418	197
	422	r/r	260
TOTAL	411	565	267
4. Mutton & Lamb:			
Company and Cuba	2,310	2,822	2,468
Carcasses and Cuts	2,510	2,022	2,400
5 Vener Vester			
5. Fancy Meats: (a) Pork	407	468	354
(a) Pork (b) Beef	908	878	654
(c) Veal	44	59	41
	44		18
(d) Lamb	5404 cardinament	48	10
TOTAL	1,403	1,453	1,067
TOTAL	- 3 - 4 - 7	-94//	1,007
Reported	17,579		
Estimated	240		Torrest.
TOTAL COLD STORAGE	17,819	16,504	14.306

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
	- th	ousand pounds -	
FRESH (Not Frozen) (Incl. Fancy Meats)			
1. Pork	2,172	2,481	2,202
2. Beef	5,357	5,967	4,396
3. Veal	134	172	162
4. Mutton & Lamb	68	92	100
Reported	7,731		
Estimated	170		
TOTAL FRESH	7,901	8.712	6.860
CURED AND IN CURE			
1. Pork:			
Hams - 20/down	1,356	1,279	1,071
20/up	115	23	11
Backs	177	270	244
Bellies - (a) 14/down	751	685	848
(b) 14/up	5	10	26
Shoulders	•	-	-
Butts, Cottage Rolls	463	309	319
Picnics	203	192	260
Dry Salt Meats	40	46	77
Barrelled	249	256	168
Unclassified	419	428	246
TOTAL	3,778	3,498	3,270
2 Boof:	126	357	207
2. Beef:	436	351	297
Reported	4,214		
Estimated	150		
TOTAL CURED AND IN CURE	4,364	3,849	3,567

MEAT SUMMARY

Cold Storage Fresh Cured and In Cure	17,819	16,504	14,306
	7,901	8,712	6,860
	4,364	3,849	3,567
TOTAL MEAT	30,084	29,065	24,733

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
COLD STORAGE (Frozen)	- th	ousand pounds -	
1. Pork:	205	107	202
Hams - (a) 20/down	395 59	197	32
(b) 20/up	123	31 86	46
Backs - Boneless, Skinless	67	33	44
Loins	491	352	254
Bellies (a) 14/down	18	22	2
(b) 14/up	21	4	1
Shoulders			62
Butts	43	44	
Picnics	91	58 7	46
Tenderloins	<u>1</u> /	67	141
Spare Ribs	50	52	31
Back Ribs	54 55	86	21
Trimmings - 80-85%	22/	3 /	
50-60%	1	1	74
Carcasses (a) Regular Hogs	-	- 1	2
(b) Sows		100	3
Unclassified	479	490	206
TOTAL	1,982	1,529	1,171
10 1/15	49700		7.0
2. Beef:			
(a) Bone in	392	445	395
(b) Boneless	2,403	2,400	1,341
TOTAL	2,795	2,845	1,736
3. Veal:			
(a) Bone in	145	178	50
(b) Boneless	133	115	63
(0) 20102000	che / /	- more desirable for the second	CONTRACTOR OF THE PARTY OF THE
TOTAL	278	293	113
		2000 nepf-dP-VZ-hinkS, + ;	the model place of the
4. Mutton & Lamb:			
0	ະາດ	386	298
Carcasses and Cuts	529	200	270
5. Fancy Meats:			
(a) Pork	211	254	152
(b) Beef	490	605	412
(c) Veal	14	21	15
(d) Lamb	13	25	9
()	disconsistence of the same of	OMB-GROWNS	(Name of the Original Prop.)
TOTAL	728	902	588
	CONTRACTOR D		-

TOTAL COLD STORAGE

find and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
	- th		
RESH (Not Frozen)			
(Incl. Fancy Meats)			
. Pork	511	719	566
Beef	1,920	2,256	1,977
. Veal	102	110	110
L. Mutton & Lamb	15	31	17
TOTAL FRESH	2,548	3,116	2,670
CURED AND IN CURE			
L. Pork:			
Hams - 20/down	153	(97	114
20/up	3		2
Backs	15	15	17
Bellies - (a) 14/down	(181	(131	131
(b) 14/up	(202	(1)1	11
Shoulders			-
Butts, Cottage Rolls	68	54	52
Picnics	27	18	52
Dry Salt Meats	11	7	11
Barrelled	28	36	25
Unclassified	14	36	6
MO MAT	of carb	Cheffredia:	and the second state
TOTAL	500	358	421
2. Beef:	9	18	17
			-1

TOTAL CURED AND IN CURE	509	376	438
	MEAT SUMMAR	X	
Cold Storage	6,312	5,955	3,906
Fresh	2,548	3,116	2,670
Cured and In Cure	509	376	438
omen and in onta			
oured and in oure	G and desirable industries		4,70
TOTAL MEAT	9,369	9,447	7,014

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1963
TOT D CHOD AND (Program)	- tl	nousand pounds -	
COLD STORAGE (Frozen)			
l. Pork:			
Hams - (a) 20/down	371	298	298
(b) 20/up	24	31	91
Backs - Boneless, Skinless	297	100	90
Loins	29	37	44
Bellies (a) 14/down	(102	/	186
(b) 14/up	492	262	2
Shoulders	4	4	4
Butts	394	203	154
Picnics	207	102	115
Tenderloins	33	16	5
Spare Ribs	31	35	51
Back Ribs	29	17	12
Trimmings - 80-85%	32	61	55
50-60%	32	45	48
Carcasses (a) Regular Hogs	72	-	
(b) Sows			3
Unclassified	268	204	182
OHCLASS II 18d	200	~ 04	
TOTAL	2 2/2	1,415	1,337
TO TAGE	2,243	154A /	A 9 / / /
B 4.			
Beef:	340	291	328
(a) Bone in	457		300
(b) Boneless	421	437	300
mo max		718	628
TOTAL	797	710	020
3. Veal:	27	207	
(a) Bone in	31	37	185
(b) Boneless	78	65	35
	7.00	3.02	220
TOTAL	109	102	220
4. Mutton & Lamb:			
	7 707	0/0	200
Carcasses and Cuts	1,505	869	370
5. Fancy Meats:		8.40	m =
(a) Pork	99	182	75
(b) Beef	182	264	185
(c) Veal	7	7	12
(d) Lamb	10	16	_
	TY -		
TOTAL	298	469	272
Panent od	4,952		
Reported Estimated	70		
		9 (1919)	0 405
TOTAL COLD STORAGE	5,022	3,573	2,827

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
	- th	ousand pounds -	
RESH (Not Frozen) (Incl. Fancy Meats)			
l. Pork	322	483	250
2. Beef	670	1,034	887
3. Veal	22	21	32
4. Mutton & Lamb	12	8	10
Reported	1,026		
Stimated	120	3 51/	3 300
TOTAL FRESH	1,146	1,546	1,179
CURED AND IN CURE			
l. Pork:			
Hams - 20/down	184	118	83
20/up	-	-	_
Backs	17	18	12
Bellies - (a) 14/down	63	(72	62
(b) 14/up	-	(12	1
Shoulders		-	-
Butts, Cottage Rolls	15	14	18
Picnics	25	33	26
Dry Salt Meats	3	5	3
Barrelled	-	_	_
Unclassified	5	3	7
TOTAL	312	263	212
TOTAL)1k	20)	~IX
2. Beef:	2	2	-
TOTAL CURED AND IN CURE	314	265	212
	MEAT SUMMAR	Y	
Cold Storage	5,022	3,573	2,827
Fresh	1,146	1.546	1,179
Cured and In Cure	314	1,546 265	212
TOTAL MEAT	6,482	5,384	4,218

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1963	
COLD STORAGE (Frozen)	- thousand pounds -			
l. Pork:				
Hams - (a) 20/down	1,157	760	546	
(b) 20/up	68	90	168	
Backs - Boneless, Skinless	210	220	387	
Loins	26	43	43	
Bellies (a) 14/down	384	176	460	
(b) 14/up	46	43	16	
Shoulders Shoulders	1/	1/	3	
	137	259	231	
Butts		432	308	
Picnics	303		. 6	
Tenderloins		33	73	
Spare Ribs	82	175	25	
Back Ribs	56	58		
Trimmings - 80-85%	43	74	108	
50-60%	$\frac{1}{1}$	44	11	
Carcasses (a) Regular Hogs (b) Sows	-	1/	36	
Unclassified	251	281	297	
TOTAL	2,780	2,688	2,724	
Panel				
Beef:	299	394	294	
(a) Bone in	1,120		1,410	
(b) Boneless	1,120	1,430	المعه ولد	
TOTAL	1,419	1,824	1,704	
		(findingstillingstill)	1857	
S. Veal:	m/		W 1	
(a) Bone in	76	137	54	
(b) Boneless	27	41	31	
TOTAL	103	178	85	
. Mutton & Lamb:				
	225	100	270	
Carcasses and Cuts	227 	492	270	
5. Fancy Meats:				
(a) Pork	284	462	308	
(b) Beef	679	1,062	577	
(c) Veal	23	38	65	
(d) Lamb	9	28	25	
TOTAL	995	1,590	975	
The second second second				
eported	5,524			
stimated	1,500 7,024			
TOTAL COLD STORAGE	7,024	6,772	5,758	

^{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	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
	- th	nousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	759	709	863
2. Beef	2,478	3,119	2,901
3. Veal	144	112	140
4. Mutton & Lamb	12	41	14
Reported	3,393		
Estimated	3,600	2 003	0.034
TOTAL FRESH	2,772	3,981	3,918
CURED AND IN CURE			
l. Pork:	362	389	472
Hams - 20/down 20/up	-	307	4/2
Backs	45	47	156
Bellies - (a) 14/down	316	379	285
(b) 14/up	7	40	MATERIAL -
Shoulders	61	-	-
Butts, Cottage Rolls	62	45 62	51
Picnics Dry Salt Meats	10	18	41 15
Barrelled	12	34	12
Unclassified	22	19	19
	COST		
TOTAL	897	1,033	1,051
		2.00	alsocial or
2. Beef:	11	17	7
Reported	908		
Estimated	40		
TOTAL CURED AND IN CURE	948	1,050	1,058
	MEAT SUMMAR	Y	
Cold Storage	7,024	6,772	5,758
Fresh	3,993	3,981	3,918
Cured and In Cure	948	1,050	1,058
MOMAT 100 4/0	11 065	33 000	3.0.001
TOTAL MEAT	11,965	11,803	10,734

Kind and Classification	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
COLD STORAGE (Frozen)	- t	housand pounds -	
l. Pork:	((282
Hams - (a) 20/down	355	246	10
(b) 20/up Backs - Boneless, Skinless	67	101	22
Loins	81	17	15
Bellies (a) 14/down	364	180	138
(b) 14/up	704	-	-
Shoulders	1	2	1
Butts	117	113	63
Picnics	26	10	19
Tenderloins	18	15	3
Spare Ribs	159	194	136
Back Ribs	9	8	6
Trimmings - 80-85%	1/	1/	16
50-60%	1/		51
Carcasses (a) Regular Hogs	-	1	2
(b) Sows Unclassified	~	648	261
Oncids it led	363	04.0	201
TOTAL	1,560	1,534	1,025
20 2130	-, , , , ,		7
Beef:			
(a) Bone in	192	285	193
(b) Boneless	1,386	1,102	556
	-		1
TOTAL	1,578	1,387	749
	epithological firetaments		27
3. Veal:		22/	20
(a) Bone in	88	116	80
(b) Boneless	35	47	25
TOTAL	123	163	105
TOTAL	16)	10)	105
. Mutton & Lamb:			
ACCOUNT OF MICHIGAN			
Carcasses and Cuts	1,128	1,054	695
5. Fancy Meats:			
(a) Pork	36	29	16
(b) Beef	121	124	56
(c) Veal	3 - 17/5	energia en en en en en	2
(d) Lamb	1	1	3
mo ma T	767	160	7777
TOTAL	161	16C	
Reported	4,550 800		
Estimated			
TOTAL COLD STORAGE	5,350	4.298	2,651

^{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	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1 1963
	- tl	nousand pounds -	
FRESH (Not Frozen)			
(Incl. Fancy Meats)			
l. Pork	166	162	225
2. Beef	643	1,008	855
3. Veal	32	57	59
4. Mutton & Lamb	26	37	32
Reported	867		
Estimated	300		
TOTAL FRESH	1,167	1,264	1,171
CURED AND IN CURE			
1. Pork:			
Hams - 20/down	50	76	97
20/up	_	-	-
Backs	11.	14	11
Bellies - (a) 14/down	81	89	90
(b) 14/up	C3	_	
Shoulders Polls	25	22	30
Butts, Cottage Rolls Picnics	25 26	2	10
Dry Salt Meats		4	4
Barrelled	3	-	2
Unclassified	9	28	8
TOTAL	205	235	252
	company contract of the contra		
2. Beef:	6	11	15
Reported	211		ati at x a
Estimated	20	216	267
TOTAL CURED AND IN CURE	231	246	267

MEAT SUMMARY

Cold Storage	5,350	4,298	2,651
Fresh Cured and In Cure	1,167 231	1,264	1,171 267
TOTAL MEAT	6,748	5,808	4,089

	Montreal	Quebec	Toronto	Winnipo
		- thousan	nd pounds -	
COLD STORAGE (Frozen, including Fancy Meats)				
Pork Beef Veal Mutton & Lamb	4,458 9,834 1,598 1,708	1,295 1,114 427 60	3,375 4,866 376 1,719	2,193 3,224 292 507
TOTAL	17,598	2,896	10,336	6,216
FRESH (Not Frozen, incl. Fancy Meats))			Cignomic laws (Million-
Pork Beef Veal Mutton & Lamb	562 895 45 5	193 360 46 3	1,193 3,578 112 59	511 1,920 102 15
TOTAL	1,507	602	4,942	2,548
CURED AND IN CURE				
Pork Beef	1,492	205	1,495 357	500
TOTAL	1,672	209	1,852	509
Lard	646	122	1,552	99
Tallow	1,064	35	1,919	30

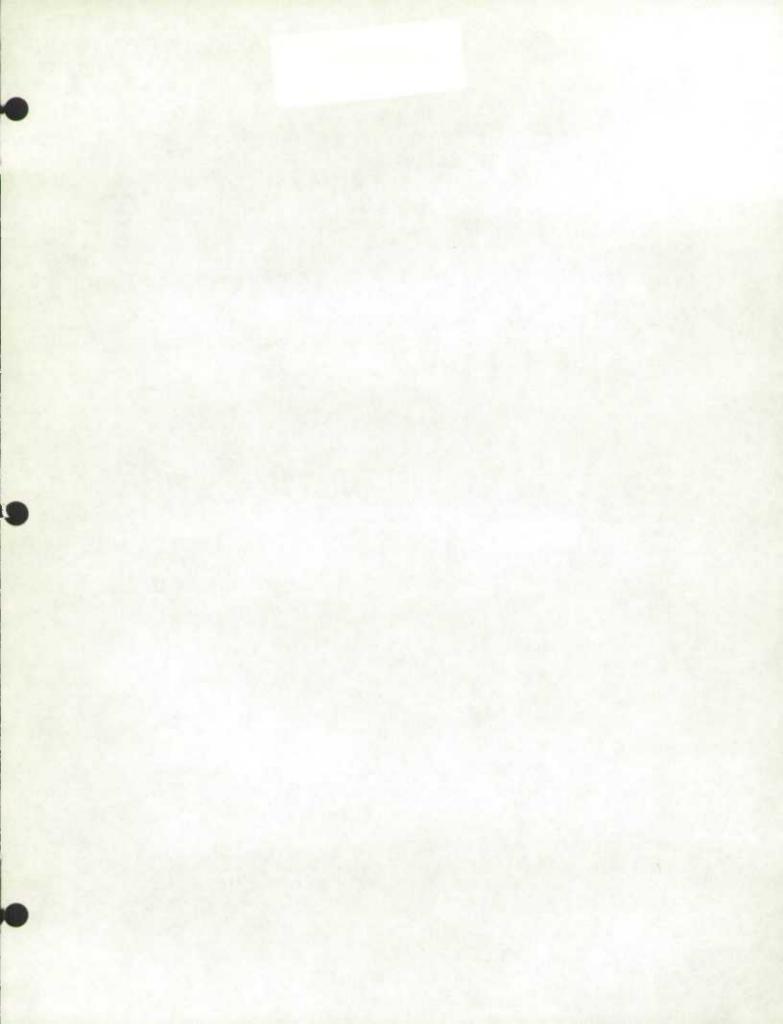
^{1/} Including New Westminster.

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
		- th	ousand pounds -		
341 349 39 152	1,353 297 36 1,329	1,331 1,107 55 103	1,702 611 70 126	1,578 1,663 122 1,128	17,626 23,065 3,015 6,832
881	3,015	2,596	2,509	4,491	50,538
57 207 6 2	264 329 11 9	217 981 79 4	516 1,077 63 7	160 599 30 25	3,673 9,946 494 129
272	613	1,281	1,663	814	14,242
47 1	193	383 8	511	199	5,025 568
48	195	391	514	203	5,593
64	118	235	552	100	3,488
31	67	175	337	68	3,726

	121011 19 1/04		
	March 1, 1964 Preliminary	Feb. 1, 1964 Revised	March 1, 1963
		- thousand pounds -	
LARD 1/			
Canada	5,097	4.855	5.899
Maritimes	115	171	1.58
Quebec	925	680	615
Ontario	2,208	2,058	3,626
Manitoba	556	416	583
Saskatchewan	280	303	155
Alberta	787	873	609
British Columbia	226	293	153
EDIBLE TALLOW 1/			
Canada	4,791	4,051	4.172
Maritimes	9	11	14
Quebec	1,305	971	1,175
Ontario	2,425	2,089	2,124
Manitoba	185	193	124
Saskatchewan	159	138	233
Alberta	636	546	370
British Columbia	72	103	134
	SUMMARY OF MEAT STO	OCKS BY KIND OF MEAT	
CANADA	Feb. 1, 1964	Feb. 1, 1963	
PORK	33,722	23,329	
BEEF	47,087	37,785	
VEAL.	4,802	3,616	
MUTTON & LAMB	8,519	5,560	
TOTAL	94,130	70,290	
	40-00-commencer		

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



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