

How you can benefit from your purchase

Businesses: Can use the meat to purchase for an employee barbeque or as gifts.

Individuals: Obtain top quality beef, pork, and lamb. You won't find meat of this high quality in any store. Your friends, family, and neighbors can share a purchase if you wish.

For example, four families each split the purchase of a beef animal and each family gets a quarter of beef.

Organizations: May auction off wrapped meat as a fundraiser or use the purchase for a club barbeque.

Yield Averages

To help you estimate the yield from your purchase, consider the averages below. Heavier or lighter animals will yield accordingly.

- Beef: a 1,000 lb. live steer will yield an average 600 lb. carcass.
- Hog: a 230 lb. live market hog will yield an average 166 lb. carcass.
- Lambs: a 120 lb. live market lamb will yield an average 64 lb. carcass.

Junior Livestock Committee

Superintendents: Steve & Sharla Bell

Lamb Supervisors: Garrett & Tiffany Bennett

Hog Supervisors: Brian & Terri Douglas

Steer Supervisors: Scott & Kari Breeding

Auction Supervisors: Marty & Sherrie
Mobley

4-H Educator: Ali Teuscher

FFA Advisors:

Hailey Bass	Cheyenne Reid
Craig Demorest	Laurel Selman
Cassie Joiner	Justen Selman
Jarvis Pace	Dave Shaffer
Angela Pointius	Ray Smalley

Two Ways to Participate

1. Attend the sale in person. The excitement of the event and the drama of the auctioneer's voice create an unforgettable scene. There are many people available at the sale to assist you if this is your first auction event.
2. If you are unable to attend the sale, but wish to participate, you can do so by proxy. Just fill out a purchase / boost agreement form and return it to the Fair office.

How is a Purchase Made?

All buyers are invited to attend a free Buyer's Social at the Weber County Fairgrounds on Saturday, August 13, at 12:00 noon. Register with the sales table to get your buyer number.

- At the sale: when you wish to place a bid on the animals in the ring, raise your hand until the auctioneer or ring man acknowledges your bid.
- The buyer is the highest bidder. Animals are sold **by the pound** not by the head.
- Upon being recognized as the buyer the auctioneer will ask your name or business group which you represent. The sale secretary will records this information. You will be asked to sign an invoice and to indicate where you want the animals to be sent for processing (a list of local meat packers will be available at the sale).
- After the sale, visit the sales table to verify the sale and pay the bill.

Purchases and donations made to the Junior Livestock program may be tax deductible. Consult your tax advisor.

Questions?

Steve Bell: 801-791-7316
Marty Mobley: 801-643-5943

Ways to Buy

Home Use: You can purchase the entire animal for home use. You pay the total sale price bid at the time of the sale. You will need to designate at the time of the sale where you wish to have your animals processed. Simply indicate on your slip who you want to do the processing. Bid price does not include processing fees.

Flooring the animal: Buyers not wanting to keep their purchased animals pay only the difference between the final bid price and meat value based on the price set by the livestock markets. The floor buyer (packer) will take the animal and the successful bidder pays only the support amount. The floor price will be set prior to the sale and will be published in the sale program.

For example, suppose you bid \$370 for a 100 lb. lamb. If the floor price is 70 cents per pound, the buy-back price is then \$70. Your cost would be \$300 which is the amount you planned on spending anyway.

Split Buying: Two or more individuals, families, businesses, or organizations may wish to split the cost of an animal. This reduces the cost to any one person or group and reduces the amount of meat each will receive. Notify the auctioneer of the combination of bidders at the time of purchase or at registration.

Buyer's Pool: Individuals and/or businesses commit a dollar amount to the pool. The buyers' pool will then bid on and purchase animals, leveraging the available money to maximize the benefit to participating youth.

For Donation: Donate the meat from your purchase to your choice of non-profit organizations or to the Weber County Junior Livestock clubs which will take donated meat to needy families in Weber County through the Utah Food Bank.