

The Jr. Livestock Program Strengthens Communities

Every year, Weber County youth purchase and raise 4-H and FFA livestock projects to compete at the Weber County Fair. In addition to the expense of purchasing their animal, feed, and supplies, these livestock projects require hours of hard work to feed, train, and prepare their animals for showing at the Fair.

Youth learn essential life skills, such as communication, cooperation, responsibility, service, leadership, as well as the humane treatment of animals. They also learn that these animals are being produced as food that will end up on a consumer's plate one day.

4-H and FFA livestock projects provide opportunities for young people to develop solid values that will serve their community. The Jr. Livestock Sale provides the community an opportunity to invest in our youth and their future.

Youth use the proceeds from the sale of their livestock projects to fund college educations, humanitarian service missions, or simply to get a start in life after high school.

As a buyer, your participation in the Jr. Livestock Sale recognizes youth for the expense, time, and hard work that goes into raising an animal for market.

Please support the Jr. Livestock program and invest in the youth of Weber County!

Sale Order:

Grand and Reserve Champions of all species, followed by a percentage of each species in rotation

Show Times:

August 11th-Lambs 8 am

August 12th-Hogs 8 am

August 13th-Steers 9 am

August 13th-Goats 2 pm

Jr. Livestock Committee

Fair Board

Lora Parker

Sharlan Holmes

Superintendents

Brian and Terri Douglas

Supervisors

Auction-Rick and Cendra Ipsen

Goats-Joe and Crystal Giordano

Hogs-Lex and Shelly McCormick

Lambs-Lucas and Sharon Bee

Steers-Taylor and Lindsey Anderson

4-H Representative

David Widdison

Weber County Fairgrounds
1000 North 1200 West
Ogden, UT 84404

2021

Jr. Livestock Auction



Purchasing market animals at the local fair is an economical way of getting a year's worth of meat for your family!

August 14th
Golden Spike Arena
Buyer Breakfast, 8 am
Jr. Livestock Auction, 10 am

How You Can Benefit From Your Purchase

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

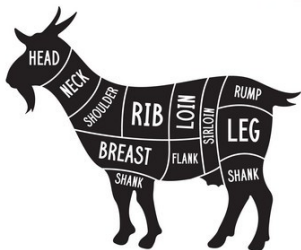
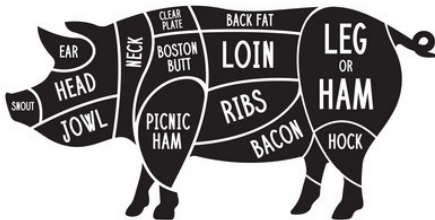
Individuals: Obtain top quality beef, pork, lamb, and goat. You won't find meat of this high of quality in any store. Your friends, family, and neighbors can share a purchase, if you wish. For example, four families each split the purchase of a beef animal and each family gets a quarter of beef.

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

Yield Averages

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

- Beef: 1,300 lb. live steer will yield an average 600 lb. carcass.
- Hog: a 230 lb. live hog will yield an average 166 lb. carcass.
- Lamb: a 120 lb. live lamb will yield an average 64 lb. carcass.
- Goat: a 70 lb. live goat will yield an average 35 lb. carcass.



How Is A Purchase Made?

Register with the sales table to get your buyer number, starting at 8 am, Saturday, August 14th, inside the Livestock show ring.

- When you wish to place a bid on an animal in the ring, raise your hand until the auctioneer acknowledges your bid.
- The buyer is the highest bidder. Animals are sold by the pound.
- Upon being recognized as the buyer, the auctioneer will ask your name, or the business you represent. The sale secretary will record this information. You will be asked to sign an invoice and to indicate where you want the animal(s) 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 Jr. Livestock program may be tax deductible. Consult your tax advisor.

Participate

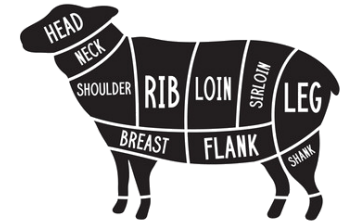
Attend the sale in person. The excitement of the event and the drama of the auctioneers voice create an unforgettable scene. There are many people available at the sale to assist you if this is your first auction.



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 purchase animal(s) pay only the difference between the final bid price, and the 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/lb., 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.

Buyers 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 Jr. Livestock clubs, which will take donated meat to needy families in Weber County through the Utah Food Bank.

