

THE WEBER JUNIOR LIVESTOCK PROGRAM STRENGTHENS COMMUNITIES:

Every year, Weber County youth purchase, raise and train **4-H** & **FFA** projects to **compete** at the Weber Junior Livestock **Show**. 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 the show.

The youth **learn 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 consumers plate one day.

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

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

Please support the Weber Junior 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:

Wed., Aug. 9th:

Lambs @ 8:00 AM

Bucket Calves @ 5:00 PM

Thurs., Aug. 10th:

Heifers/Steers @ 8:00 AM

Goats 1 hr. following the steers

Fri., Aug. 11th:

Hogs @ 8:00 AM

LIVESTOCK COMMITTEE:

President:

Craig Jensen

Fair Board:

Lora Parker & Sharlan Holmes

Superintendents:

Brian & Terri Douglas

Goats: Lex & Shelly McCormick

Hogs: Josh & Jamie Jaques

Lambs: Gary & Becki

Westergard

Steers: Taylor & Lindsey

Anderson

Auction: John & Shelly Beesley

4-H Rep.:

David Widdison

FFA Rep.:

Chad Marriott



2023

Weber Junior Livestock Auction



SATURDAY, AUGUST 12

9:00 AM

GOLDEN SPIKE ARENA

**Buyer Breakfast,
7:30 AM**

**Auction Begins,
9:00 AM**

weberjrlivestock.org

HOW CAN YOU BENEFIT FROM YOUR PURCHASE?

Obtain top quality beef, pork, lamb or goat. You won't find meat of this high of quality in any store.

Businesses:

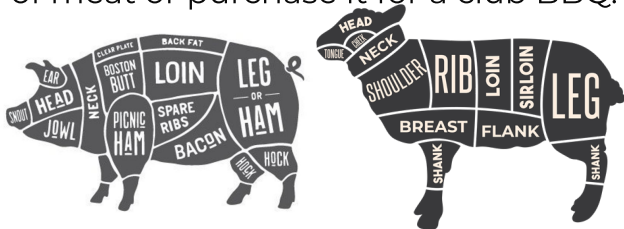
You can use the meat to purchase for an employee BBQ or as gifts!

Individuals:

A great way to get a year's worth of meat in your freezer. You can also split purchases with friends and family. (For example, four families each split the purchase of a beef animal and each family gets a quarter of beef.)

Organizations:

Use your purchased meat as a fundraiser. Auction off wrapped cuts of meat or purchase it 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: 230 lb. live hog will yield an average 166 lb. carcass

Lamb: 120 lb. live lamb will yield an average 64 lb. carcass

Goat: 70 lb. live goat will yield an average 35 lb. carcass

HOW A PURCHASE IS MADE:

Register online at fairentury.com OR with the sales table on auction day. Get your buyer numbers on Saturday, Aug. 12th at the sale table.

* When you wish to place a bid on an animal, raise your number until the auctioneer acknowledges your bid.

* The buyer is the highest bidder.

* **Animals are sold by the pound.**

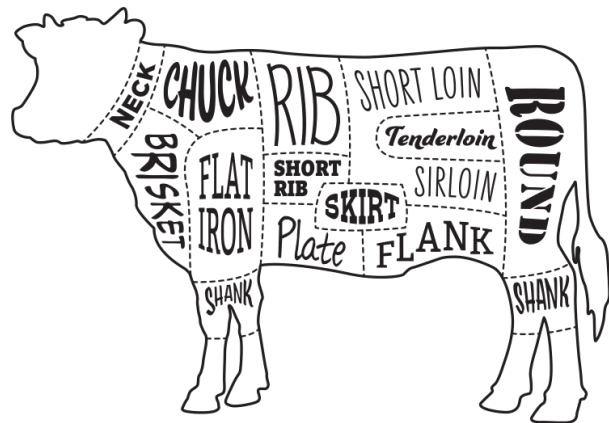
* Upon being recognized as the buyer, the auctioneer will ask to see your number. The sale secretary will record your number and the auctioneer will announce your name or business.

* You will be asked to sign an invoice to indicate where you want the animal to be sent for processing. A list of local packers will be available.

* After the sale, visit the sale table to verify the sale and pay the bill. Cash, Checks, or Cards (A transaction fee will be applied) may be used.

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

* Bid price **DOES NOT** include Processing fees from the packer.



WAYS TO BUY:

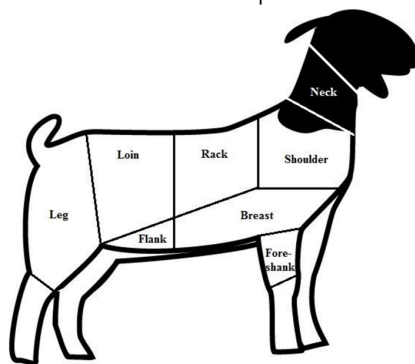
Home Use: You pay the total sale price at the time of the sale. Designate which packer you want it sent to, the packer will contact you on how you want it cut. Processing fees ARE NOT included in the bid price.

Flooring the Animal: Buyers not wanting to keep their purchased animals pay only the difference between the final bid price and the meat value based on the flooring prices for the auction. The floor buyer (packer) will take the animal and the successful bidder pays only the support amount. The floor prices will be set prior to auction day and will be published in the sale program. (For example, You bid \$3.70/lb for a 100 lb lamb. If the floor price is \$0.70/lb the buy back price would be \$70, your cost would be \$300, the packer then takes the animal. The youth still receives their \$3.70/lb price.

Split Buying: Individuals, families, businesses or organizations that wish to split the cost of an animal may do so. 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 the purchase.

Buyer's Pool: Individuals 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 local food bank to help those families in need.



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 sale or you have questions.