

**Columbia County Friend of Fair
Youth Livestock Auction
P.O. Box 664
Rainier, OR 97048**

For more information about the Youth Livestock Auction, purchasing options, and/or how to participate if unable to attend, please contact:

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Elaine Placido
Greg Schmidlin

ADD-ON CONTRIBUTIONS

ADD-ON CONTRIBUTIONS are another type of opportunity for supporting the exhibitors. This type of donation can be made to an individual, a club or given by project type. The contribution is added on to the sell price of the animal. For example, \$20 can be designated to an individual exhibitor, to each member of a club, or to all exhibitors selling an animal in that project area. 100% of the add-on goes directly to the exhibitor. ADD-ON cards are available on request or the day of the auction. Please Contact auctioncommittee@gmail.com for a copy. Purchase of an animal or donation may be tax deductible as a business advertising expense. Please contact your tax accountant for verification.

**Congratulations to the Champions,
Reserve Champions and Sellers from 2023!**

Beef

Champion: Samantha Smiley
Reserve Champion: Kathryn Placido

Chickens (Market Fryer)

Champion: Madalyn Coalman
Reserve Champion: Tristin Sohler
Champion FFA: Taylor Johns

Goats

Champion: Kathryn Placido
Reserve Champion: Mason Musser
FFA Champion Goat: Lily Fox

Rabbit

Champion: Rhylee Yarbor
Reserve Champion: Delilah Widme

Swine

Champion: Alice Larson
Reserve Champion: Colby Biddix

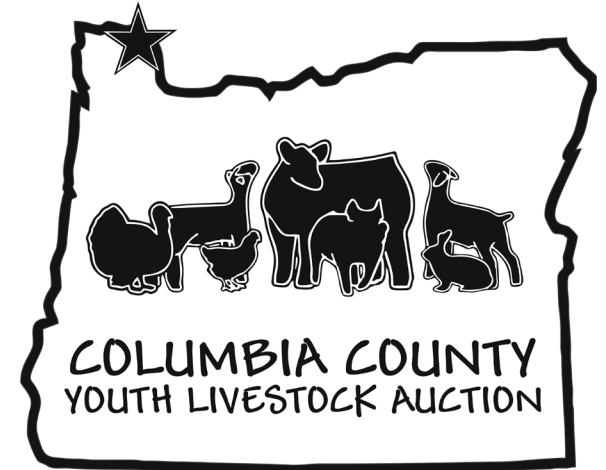
Turkeys

Champion: Kayla Sundin
Reserve Champion: Aubrey Kish
FFA Champion: Stella Lindahl

Lambs

Champion: Odessa Abeles
Reserve Champion: Cordi Biddix
FFA Champion: Josh Ellis
Reserve Champion FFA: Miley Cook

Good Luck in 2024!



2024
Columbia County
Friends of Fair
Youth Livestock

Saturday
July 20, 2024
2:00 p.m.

YOUR PURCHASE HELPS YOUTH & YOU

When you purchase an animal at the Livestock Auction, you are buying prize winning livestock raised by 4H/FFA members. Your purchase helps support the important education program of these youth. It also brings you the best quality beef, pork, lamb, goat, rabbit and poultry for your dining pleasure.

These young people are learning to produce the highest quality meat for your table. Being responsible, engaging in financial obligations and learning how to manage their own business operations only scratches the surface of the educational benefits. On a small scale, however, their costs are higher than conventional producers, so YOUR support is NEEDED and APPRECIATED!

HOW DOES THE AUCTION WORK?

You will be provided a sales catalog that lists all of the animals, along with their weights and owners. As each animal is led into the ring, the auctioneer asks for bids in dollars and cents per pound. When you wish to bid on an animal, just raise your hand. The bidding continues until the highest bid is reached, with the animal going to the highest bidder.

If you or your organization wants to buy, yet have no use for an animal, buy one at the auction, then resell it at market price to a commercial packer. Your actual cost will be the difference between the bid price and the market price. This can be done at the clerk's table when you are ready to check out.

Thank You to our 2023 Buyers

All in One Asphalt
Aubrey's Angels
Grabhorn Enterprises
BCX Excavation
Betsy Johnson
Bradley Farms
Brent Eagleson
Brian and Deanne Grey
Bronleewe
Cernac Livestock Breeding
Claim Jumper Casino
Coastal
Columbia County Farm Bureau
Columbia Empire Meats
Columbia River PUD
Country Financial Sheryl Tescher
Dahlgren's Do it Best
Deer Island Store
Dennis Widme
Eggers Equipment Rental
EGT
Evenson Logging
Excel Construction
EXP Realty
Fast Lube Scappoose
Gallant Construction
Global Partners
GNR Enterprises
Hobson-Oram Law
J Potter Logging
Jason Busch Trucking
Jim Gibson and Associates
John Mahathe
Knife River
Kuhn Ag Consulting
Kynsi Construction
Lawrence Oil
Les Schwab Scappoose
Les Schwab St. Helens
Lishka Financial
Longfellows
Lower Columbia Farms
Margaret Magruder
Matthew H. Phillips Construction
Matt's Custom Meats
Ochoco Creek Ranch
Pacific Stainless
Pat and Mary Kessi
Pat Schmidlin
Peak Electric

Pellham Cutting Inc
Rare Air Manufacturing
Scott Dahme Construction
Serge
Shawn Mollenauer
Singing Crow Farms
Stennick Show Pigs
Tide Creek Farms
Tim Eastman
Wilco

HOW YOU CAN USE THE ANIMAL INDIVIDUAL BUYERS:

- Store in your freezer for a year's supply of top quality meat.
- Donate the animal to a favorite charity or organization.
- If a whole animal is too much for you, split with a friend.

SERVICE CLUBS, LODGES AND UNIONS:

- Put on a club BBQ for social or fundraising purposes.
- Hold a club "meat auction" to build the treasury.

BUSINESS FIRMS:

- Give packaged meat to valued customers.
- Hold a BBQ for employees.
- Resell the animal. Any amount over market value may be an IRS deduction.

RESTAURANT AND MARKETS:

- Advertise that you serve Blue Ribbon meats.

WHAT TO DO AFTER YOU BUY

Fill out info on the buyer's slip. Be sure to select from one of the three alternatives.

- 1) You may consign for processing to custom meat cutting company for cutting, wrapping and freezing.
- 2) You may consign it as a resale directly to a commercial packer at market prices if you do not wish to keep the animal for personal use. Your cost is the difference of the market price and the actual price.
- 3) You may pick your animal up live