Columbia County Friends 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:

> Daniel Hannah 503-679-9879 Julie Scism 360-431-3938 Wendy Cook 360-430-8060 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. *NEW for 2025* You can pay online at ccffyla.org for Add ons. In the notes section you will put the name(s) and amount(s) per youth you are dontaing toward. The more detailed the better so the money goes toward the correct participant. Add ons are only given to members whose animals make weight and go through the auction.

Congratulations to the Champions, Reserve Champions and Sellers from 2024!

Beef

Champion: Brooke Johnston Reserve Champion: Aspen Ellis

Chickens (Market Fryer)
Champion: Kirsten Single

Reserve Champion: Caleb Griffin

Goats

Champion: Kelby Evenson Reserve Champion: Katie Hovt

FFA Champion Goat: Makayla McCann

FFA Reserve Champion: Lily Fox

Rabbit

Champion: Delilah Widme

Reserve Champion: Rhylee Yarbor

Swine

Champion: Scarlett Larson

Reserve Champion: Colby Biddix

Turkeys

Champion: Kirsten Single

Reserve Champion: Paxton Jenkins

FFA Champion: Connor Hansen

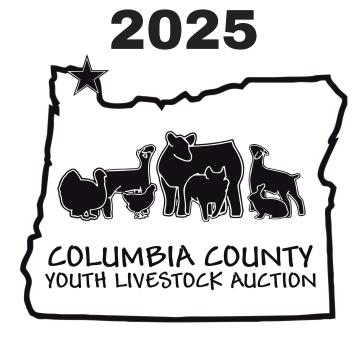
Lambs

Champion: Kelby Evenson

Reserve Champion: Cora Evenson

FFA Champion: Miley Cook

Good Luck in 2025!



Saturday July 19th, 2025 1:00 PM

NEW for 2025
Online Payments will be accepted this year. A 3% fee will be added at checkout for this payment method

YOUR PURCHASE HELPS YOUTH AND 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 2024 BUYERS

Knife River

All n One Asphalt **ALM Wealth Management Amberjack Partners Aquatic Contracting Bruce Olson** BX Electric, LLC Cernac Livestock Breeding Claim Jumper Clayton Kuhn Coastal Farm & Ranch Columbia Co. Farm Bureau Columbia Empire Meats **Crow Water CRPUD** D&D Ranch DIG. Inc. **DMC Excavation** Do It Best - Dahlgren's **EGT** Eric Schmidlin **Evenson Logging Excel Construction** Fast Lube Scappoose **Fitness Connection** Gallant Construction Inc. **Global Partners Grabhorn Enterprises** Hobson Oram Law

Janessa Mollett

Jason Busch Trucking

Jim Gibson & Associates

JH Bar Excavation

Kozy Korner Kuhn Ag Consulting **Kynsi Construction** Lawrence Oil Les Schwab - Scappoose Les Schwab - St Helens Little Beaver Creek Ranch Longfellows Margaret Magruder Matthew H. Phillips Construction Matt's Custom Meats MFR Ranch Mountain Valley Butcher Block **Business Firms** Nathan Hoffee Ochoco Creek Ranch **Pacific Stainless** Peak Electric Pellham Cutting Inc. Pollard Ranch **Pro-Line Remodeling** Rick Hobart **RKK Properties, LLC RSG Forest Products** Scappoose Sand & Gravel Soggy Feet Tide Creek Farms **TJL Real Estate** Western Rock Resources

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.

- 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