



Western Montana 4-H and FFA Livestock Auction



What is the Sale all about?

The 4-H and FFA livestock sale is where 4-H and FFA youth who are participating in market animal projects sell their project animal. The proceeds of each sale go to the individual 4-H and FFA members. Many of these young people put their sale earnings toward college, in addition to using the money to offset the costs of raising their animals and purchase a new market animal for the next year.

When you purchase a 4-H or FFA animal at the sale, you are getting a high-quality product. Market animals are raised individually in the best conditions and on the best feed available.

How does the Sale work?

On the day of the sale, the barns and the sale arena are open at 7:00 a.m. You sign up for the sale in the arena. You will be given a numbered card for bidding, and you will be asked where you want your purchase slaughtered and which butcher you want to process the meat.

When you bid on all animals, except rabbits and poultry, you are bidding by the pound, live weight. For meat rabbits and poultry, you bid by the pen – which consists of three animals.

OK, I'm the High Bidder Now what?

You will be billed by the Sale Committee. The processing costs are separate from your purchase at the auction. Generally, your butcher will

include the slaughter fee, in addition to a per-pound cut/wrap fee, in their final bill to you for processing the meat.

On Sunday after the sale, all the market animals are shipped to area processors, and the carcasses are graded that week as part of the 4-H and FFA market project. After this, the carcass is delivered to or picked up by your butcher for cutting and wrapping. You should contact your butcher in case they need to make arrangements to transport the meat to their facility.

Buyer's Options

If you want the whole animal

You, as the buyer, are responsible for the costs of purchasing and processing your animal; and if you don't want to be billed, you may pay for your purchase immediately after the sale.

If your freezer isn't that big

If you want to share the meat, you can purchase meat as a group, where the costs are shared among several buyers. If you need someone to share in your purchase, contact Autumn Gilleard at 406-544-5300 or Autumn.Gilleard@wmfls.org.

You can resell your purchase

You may sign your purchase back to the 4-H and FFA committee for resale. Except for pigs, any animals consigned to resale are available for purchase at the market price from the sale committee. Resale animals are processed with the other sale animals. You will be billed only

for the difference between your bid and the market price. Market prices will be announced at the sale.

Tax deductible purchase

You may purchase an animal as a goodwill gift or as a donation to a charity.

Anonymous purchases

You may make your purchase anonymously.

Price Bumps

If you are not buying an animal, but are interested in helping, you may 'bump' an animal's sale price by adding a fixed dollar amount to the sale price (for example, \$25), or by adding money per pound to the sale price (for example \$0.25 per pound). You can get more information on this option by contacting Autumn Gilleard at 406-544-5300 during fair week.

Want to buy, but can't attend the sale?

A proxy buyer can help you. Contact Dale Clouse, 239-4971 for information and he will arrange bidding in your name. Or contact Autumn Gilleard at 406-544-5300 or Autumn.Gilleard@wmfls.org during fair week.

Redistribution of a purchase

If you plan to redistribute the meat to the public, please call Autumn Gilleard at 406-544-5300 or Autumn.Gilleard@wmfls.org during fair week.



2021 Average Sale Prices

(average bid before price bumps)

Beef	\$4.77 per lb.
Mini-beef	\$4.47 per lb.
Pork	\$7.20 per lb.
Lamb	\$10.02 per lb.
Goat	\$10.13 per lb.
Poultry	\$534 / pen of 3
Rabbit	None in 2021

Average Take-home Product

(estimates based on 2021 carcass data)

	Avg. Live	Avg. Carcass	Avg. Product
Beef	1322 lbs.	773 lbs.	389 lbs.
Mini-Beef	767 lbs.	423 lbs.	220 lbs.
Pork	270 lbs.	198 lbs.	109 lbs.
Lamb	130 lbs.	68 lbs.	34 lbs.
Goat	84 lbs.	43 lbs.	24 lbs.

Processing Costs

Slaughter fee is \$135 for beef, \$100 for hog, \$75 for lamb & goat. Cut/double wrap (based on carcass weight) is 95¢/lb for beef, lamb, goat & hog. Cut/vacuum seal is \$1.15/lb for beef, hogs, lamb & goat. \$75 minimum for double wrapped, \$95 minimum for vacuum seal. (Based on Lolo Locker. Other processor's fees may vary).

Sales committee members and other volunteers will be available to assist you with questions about the bidding process.

**Sack Lunch Sponsored by:
Mark Twite & Kerry Duff Twite Realty**

Name: _____

Club: _____

Project: _____

**Top 10 Volume Buyers
2021 Western MT Fair**

Neptune Aviation Services / North Star Jet

Pro-Pipe Corporation

Emory & Sons Construction

Karl Tyler Chevrolet

Paws Up Angus Ranch

CHS Mountain West Co-op

Les Schwab Tire

Trail West Bank

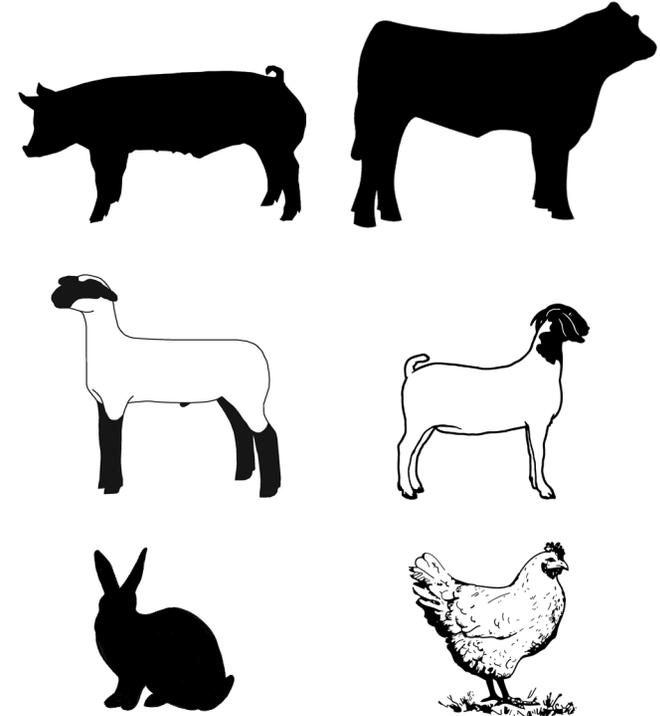
Riverside Contracting – Dean Rehbein

Bronc's Grocery

For additional information:

<https://missoulaeduplace.org/4h-events>

**Come Support 4-H and FFA
at the
Western Montana Fair
Livestock Auction**



Live and in-person!

Saturday, August 13, 2022

8:00 am

In the Glacier Ice Rink

