Thank You for Supporting the Jackson County Junior Fair Livestock Sale!

Buyers’ Appreciation Dinner ~ Compliments of the Livestock Committee
Friday, July 23, 2021 — 3:00pm
Jackson County Fairgrounds – Buyers Tent

Friends of 4-H & FFA...2020 Auction Buyers...Thank You!
The Junior Fair Livestock Auction...

What is it?
Raising an animal as a livestock project is a valuable experience for any 4-H and FFA member. Projects are the foundation of these youth programs… teaching new agricultural practices, sound business principles and life skills that will help them to become contributing young adults. Through them these young people gain the work experience necessary to acquire useful knowledge, skills, and attitudes.

When you purchase an animal at the Junior Fair Livestock Auction, you are buying prize livestock raised by Jackson County 4-H and FFA members. Your purchase helps support the youth involved in these two important educational programs. It also brings you choice meat for dining pleasure if you so choose.

Each project is run like a business. Accurate records are kept listing production costs, labor input, and end management practices. But raising these animals on a small scale can be expensive; often their costs are higher than commercial producers. At market price, it is usually hard to break even.

The Junior Fair Livestock Auction gives these young people a chance to show a profit for their hours of hard work. The success of the auction is up to you. You can help these 4-H and FFA members and, at the same time, buy top quality meat at a reasonable price. In addition, your purchase is a tax deductible donation.

How to Use Your Purchase

Your purchase may be used in many ways such as:

- Donation
  You may wish to donate your purchase to the Jackson County Friends of 4-H, Jackson County 4-H Endowment, 4-H Advisory Council, 4-H Livestock Committee or another worthy cause. The animal will then be re-sold and the proceeds given to the group of your choice.

- These are market projects and we ask that you not donate the animal back to the member.

- Individuals
  Provide your family with scrumptious Bar-B-Q, burgers, and other choices of meat dishes.
  Form a partnership with a neighbor or friend and each buy half steer and half hog for family meal variety.

Service Clubs, Lodges, and Unions
- Put on a Bar-B-Q.
- Donate the meat to the food pantry or local charity.
- Auction off packaged meat to raise money.

For Restaurants and Markets
- Advertise and serve local Blue Ribbon meat.
- Use a Blue Ribbon in your menu or display.
- Publicize show meat for holiday menus.

How Do You Buy?
As each animal is led into the ring, the auctioneer will ask for bids and cents per pound. If you wish to buy an animal raise your hand. If you are the high bidder, the animal is yours. Whether or not you buy, your bid will help the sale. You can then choose if you want to send the animal to resell or send it for processing. The resale price is listed on the sale sheets beside each animal. When you show your buyer’s number to the auctioneer, the side that has an “R” indicates you would like to send the animal to resell. If you choose this option, the resale amount will be subtracted from your bill. If you are planning to send an animal for processing, please let the ring workers know when you purchase the animal where you would like that animal to be sent. ALL DESTINATIONS ARE FINAL ONCE THAT ANIMAL LEAVES THE SALE RING!

If you have questions, please visit the Junior Fair Office either before or during the sale. Animals must be sent to one of the approved packers listed in this brochure.

OPTIONS ARE LIMITED THIS YEAR DUE TO HIGH DEMAND.

After the Sale
When you are finished bidding, you need to check-out at the Jr. Fair Office before leaving the grounds. We will print your bill for you and you will receive a thank-you placard to hang in your place of business. Buyers are strongly encouraged to pay for purchases following the sale or can be billed within a few days. Payment is required within 10 days.

Resale of Animals
If you inform the Sale Clerk that you want the animal to go to resell through a livestock market, it will be sent to one of our cooperating livestock companies that have bid on all animals. You will only be charged the difference between your bid and the resale value.

Example: If you paid $1.00 per pound for a 100 pound lamb and you send the animal to resell at market price for 45 cents per pound— you only have an actual expense of $55.00 that is tax deductible.

Now Accepting Credit Cards
We will also be ACCEPTING CREDIT CARDS for your purchase on sale night this year with a 3% Fee added on.

Processing Your Prize Meat
You must use one of the approved processors for large animal purchases. ALL LARGE ANIMALS WILL BE AVAILABLE FOR PROCESSING THIS YEAR. Animals will be hauled for processing by a designated hauler approved and scheduled through the Livestock Committee.

Dave’s Custom Butchering (Limited Spots)
Wellston, Ohio— Telephone: 740-384-2340

Chase N Cattle
Minford, Ohio—740-820-2866

J.M. Meat Processing (Swine Only)
McDermott Ohio—740-253-3030

The Local Butcher (former McCormick’s location)
Gallipolis, Ohio—740-208-5104

Circle M Meats (hoping to be open but spots will be limited)
From A Purchase you will receive approximately the following amount of meat— cut, well trimmed and ready for your freezer:

1,100 Pound Beef

<table>
<thead>
<tr>
<th>Product</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steaks</td>
<td>100 pounds</td>
</tr>
<tr>
<td>Roasts</td>
<td>150 pounds</td>
</tr>
<tr>
<td>Ground Meat</td>
<td>100 pounds</td>
</tr>
<tr>
<td>Lesser Cuts</td>
<td>100 pounds</td>
</tr>
<tr>
<td>Total</td>
<td>450 pounds</td>
</tr>
</tbody>
</table>

220 Pound Hog

<table>
<thead>
<tr>
<th>Product</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham</td>
<td>30 pounds</td>
</tr>
<tr>
<td>Chops</td>
<td>32 pounds</td>
</tr>
<tr>
<td>Shoulder Cut</td>
<td>18 pounds</td>
</tr>
<tr>
<td>Bacon</td>
<td>16 pounds</td>
</tr>
<tr>
<td>Spareribs</td>
<td>8 pounds</td>
</tr>
<tr>
<td>Sausage</td>
<td>12 pounds</td>
</tr>
<tr>
<td>Total</td>
<td>125 pounds</td>
</tr>
</tbody>
</table>

110 Pound Lamb

<table>
<thead>
<tr>
<th>Product</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Legs</td>
<td>12 pounds</td>
</tr>
<tr>
<td>Chops</td>
<td>14 pounds</td>
</tr>
<tr>
<td>Shoulder</td>
<td>16 pounds</td>
</tr>
<tr>
<td>Lesser Cuts</td>
<td>8 pounds</td>
</tr>
<tr>
<td>Total</td>
<td>45 pounds</td>
</tr>
</tbody>
</table>

Many factors affect the amount of various meat cuts obtained from carcasses. Some of these are breed, sex, finish, and cutting method used in preparing meat for the freezer. Please remember the livestock sale is a TERMINAL SALE and is designed for members to sell their projects for harvest. The only exception to this rule is for Dairy Market Feeder and Market Beef Feeders because they are not a finished product.