

4-H Livestock Auction



Frequently Asked Questions

Q. Why should I purchase at the 4-H Livestock Auction?

- By purchasing an animal from the 4-H livestock auction, you are directly impacting youth development in Cayuga County.
- The 4-H Market Livestock Program teaches youth sustainable animal husbandry practices that produce healthy livestock for our local meat market and are required to complete quality assurance training.
- As a buyer, you will have control of how your meat is processed, cut, and wrapped.
- Buyers receive publicity for yourself and/or your business.

Q. Who can buy at the market animal auction?

- Anyone can bid on an animal at the market animal auction.
- Buyers are required to register and pick up a number in order to buy during the sale.

Q. I've never been to an auction, how does the process work?

- As a buyer, you will receive a buyers packet prior to the sale containing detailed information about what to expect on the day of the sale. Once you arrive, you can find the 4-H Livestock Auction animals penned/tied for viewing. 4-H members will be with the animals that morning to help answer any questions you may have. Staff at registration desk are also available to help answer any questions and to get you registered with a buyer's number.
- Market animals are shown on Friday & Saturday and the judge will provide their assessment of the animals' market readiness. All buyers are invited to join the auction committee for a buyer's luncheon. At the conclusion of the luncheon the auction will begin. Sale order will be posted ringside during lunch. Bids are placed as a dollar per pound amount based on live weight. Payment is due at the end of the auction. Once the auction has concluded and payment has been made, the auction committee will help you move the animal to the transportation of your choice (pre-arranged transportation or one of the processors' trailers who are in attendance).

Q. What animals will be auctioned?

Animals up for bid vary from year to year depending on what livestock 4-H Members choose to raise. Beef, Swine, Dairy Steers, Poultry, Rabbits, Meat Goats, Sheep are the species allowed in the auction. All meat auction animals will be auctioned live, except for poultry which will be sold already processed in a lot of 2.

Q. Will there be a minimum sale price and how much can I expect to pay?

Yes, there will be minimum prices set for each species to ensure that youth get a fair price for their market animal. Minimum prices will be set by the auction committee, not by the youth.

Animals sold at the 4-H auction are sold by pound live weight.

The final price per pound depends on who wants the animal and how much they are willing to pay for it. A part of the 4-H market animal project is marketing and buyer recruitment. 4-H members are required to invite buyers for their animals to the auction. If a 4-H member does a particularly good job bringing buyers to the auction, they could get more money for their animal.

**Q. Do I have to take possession of the animal after the Auction?**

Yes, once you have bought the animal it is yours. 4-H members will help you load the animal if you want to take it home. If you would like one of the processors who is at the auction to take the animal for you, the 4-H members and auction committee will help you make the agreements.

Q. What can I do with the animal I purchased?

After purchasing an animal, buyers can choose to:

- 1) Custom Processing – Buyers will choose a processor and have their purchase custom processed. Buyers are responsible for the fees charged by the processor. Animals will be transported
- 2) Arrange to take their purchase home at the conclusion of the fair.
- 3) Buy an animal and donate it back to the program for resell.

Q. How do I get the animal I purchased processed?

- Buyers select a processor from the list provided
- Animals will be trucked directly to the processor after the Fair
- Buyers work with their chosen processor to select how they want their meat cut and packaged.

Q. How do I pay for my animal & where does the money go?

- Buyers paid CCE via Cash, Check or Credit Card (PayPal) after their winning bid is accepted
- All payments for Animals and/or Add-Ons are due upon auction completion
- 97% of the proceeds from each sale go to the individual 4-H member. The remaining 3% will go toward future program expenses

Q. What can I expect to spend in processing?

Processing cost depends on species of animal, types of cuts and varies by processor. If you are planning on bidding on a 4-H animal, we recommend you contact your selected butcher ahead of the auction.

Q. What if I can't use a whole animal?

- Make an arrangement with a friend or family to purchase it together.
- Consider making a donation to a local food bank.
- Buy an animal and donate it back to the program for resell.
- Add-Ons – If you would like to support more than one youth but not purchase multiple animals or if you just want to contribute but not buy in full, you can contribute a certain amount (\$10, \$50, \$100, etc.) through the use of an add-on sheet. These will be available the day of the auction. In this situation, you do not purchase any meat, but instead give a donation to the youth to support them in their project.

Q. How much freezer space will an animal take up?

Freezer space required for frozen meat can vary from 35-50 pounds per cubic foot, depending on how it is wrapped, amount of bone, and shape of the cut.

HOW DOES THE PROGRAM WORK?

- Animals are purchased by and raised throughout the year by 4-H youth.
- Youth learn responsible animal care as well as valuable life skills including entrepreneurship, recording keeping, responsibility and marketing.
- Animals are exhibited at the Cayuga County 4-H Youth Fair in the summer then sold at auction.

WHAT ANIMALS MIGHT BE AUCTIONED OFF?

- Beef
- Dairy Steers
- Hogs
- Goats
- Sheep
- Chickens
- Turkeys
- Rabbits

HOW DO I PURCHASE A MARKET ANIMAL?

- All meat auction animal projects will be auctioned live, except for poultry at the auction following the Cayuga County 4-H Youth Fair
- The buyer will pay for the animal directly after winning the bid.
- The buyer will receive a guide for determining cut of meat and will fill out a cut sheet to be taken to the processor when the animals are taken to processor.
- The buyer will pay all the slaughtering and processing charges directly to the processor at time of meat pick up.
- The buyer is responsible to pay for processing and pick up animal following processing.

WHAT IF I DON'T NEED AN ENTIRE ANIMAL?

- Make an arrangement with a friend or family to purchase it together.
- Consider making a donation to a local food bank.
- Buy an animal and donate it back to the program for resale.
- Add-Ons – If you would like to support more than one youth but not purchase multiple animals or if you just want to contribute but not buy in full, you can contribute a certain amount (\$10, \$50, \$100, etc.) through the use of an add-on sheet. These will be available the day of the auction. In this situation, you do not purchase any meat, but instead give a donation to the youth to support them in their project.



CAYUGA COUNTY 4-H LIVESTOCK AUCTION

CONTACT US

- 📞 315-253-1183
- ✉️ cayuga@cornell.edu
- 🌐 ccecayuga.org
- 📍 199 Franklin St, Auburn, NY

WHY BUY A 4-H MARKET ANIMAL AT AUCTION?

Support local youth

By purchasing an animal from the livestock auction, you are directly impacting youth development in Cayuga County.

Fresh, local meat for you

4-H youth produce responsibly-raised, locally sourced meat. This is a great opportunity to buy local and get fresh meat for your freezer.

Recognition

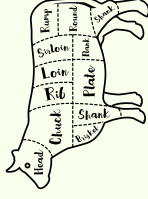
Supporting the 4-H auction is an excellent way for you and/or your business to be recognized as a supporter of agriculture in Cayuga County. The 4-H program will recognize all buyers in local print media and social media following the 4-H Livestock auction.



HOW MUCH MEAT WILL I GET?

Dressing percentage refers to the proportion of carcass weight relative to live weight of an animal.

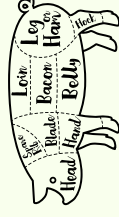
Also, expect to lose an additional 25% during cutting and trimming



Beef:

A 1,220 pound steer will yield approximately 560 pounds of retail cuts.

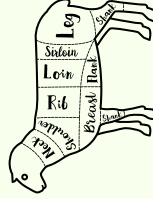
36 lbs. T-bone, Porterhouse, Cube Steaks
90 lbs. Other Steaks (Sirloin, Round)
120 lbs. Fancy and Boneless Roasts
120 lbs. Bone-in Shoulder Roasts, Chuck
48 lbs. Lean, Stew Type Cuts
54 lbs. Economy Cuts – Short Ribs, Plates
72 lbs. Ground Beef



Hog:

A 250 pound hog will yield approximately 140 pounds of retail cuts.

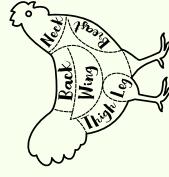
29 lbs. Pork Loin – Chops, Roasts
18 lbs. Sausage
19 lbs. Bacon
6 lbs. Spare Ribs
28 lbs. Ham
20 lbs. Picnic Roasts, Blade Roasts
18 lbs. Trimming, Lard



Lamb:

A 110 pound goat/lamb will yield approximately 45 pounds of retail cuts.

14 lbs. Leg Cuts and Leg of Lamb
4 lbs. Loin – Chops, Roasts
3 lbs. Rack – Rib Roasts, Spare Ribs
13 lbs. Shoulder – Roasts, Block Chops
12 lbs. Flank, Neck Breast Cuts
4 lbs. Miscellaneous Cuts



Poultry:

6-10 pound meat bird will yield approximately an 4-7 pound carcass.

Turkeys will yield approx. 12-18lbs.

Where's the Meat?

The 4-H Market Auction is a great opportunity to buy local and get fresh meat for your freezer. However, you may want to go into the process with an idea of just how much meat you're going to get. Some buyers are surprised after receiving their meat, and question how can a 1,250 pound steer only yielded 475 pounds of beef, or why you only received 125 pounds of pork from a 250 pound hog? No, the butcher didn't steal your meat. Take into consideration what happens during the processing of a market animal into cut and packaged meat, and chances are the math will make more sense.

Dressing Percentage

Dressing percentage is the weight of the carcass relative to the live weight of the animal. To determine dressing percent, we take the carcass weight, divide it by the live weight and multiply by 100. Very fat animals have higher dressing percentages than light very lean animals.

Cutting & Trimming

Your choice of cuts also affects the weight of the meat you receive. Choosing boneless over bone-in cuts will decrease the amount of product you receive. How lean you like your ground cuts also affects what you receive back from the butcher. Choosing meat with 10 percent fat versus 20 percent fat will decrease the total yield. If an animal was overly fat to begin with, more fat will need to be trimmed away in the cutting process, thus reducing total pounds of meat returned.

Other Factors

Aging & Curing also affect the final yield. The longer a whole carcass ages (hangs), the more moisture it loses due to evaporation, thus losing weight. Additionally, applying a heat process to meat cuts will also reduce the total yield of meat returned from an animal. This means products like bacon, smoked sausages and cured hams will weigh less.

Why Buy at the 4-H Auction?

By purchasing an animal from the 4-H livestock auction, you are directly impacting youth development in Cayuga County.

The 4-H Market Livestock Program teaches youth sustainable animal husbandry practices that produce healthy livestock for our local meat market. From start to finish, participants learn all aspects of the market process including animal nutrition, evaluation and selection, welfare, marketing, and processing.

The proceeds of each sale go to the individual 4-H member. The money can be used to purchase next year's project animal and to pay future costs such as feed, vet bills, and supplies. Many of these young people also put their sale earnings toward college.

Beyond helping support local youth, your business name will be advertised far and wide as a successful bidder, you will be featured in various Cornell Cooperative newsletters and web notices, and you will receive a personal thank you letters from the youth.

This program promotes the future of local agriculture. By registering as a bidder at our Annual 4-H Livestock Auction you are supporting a more sustainable food system! Join the agricultural community in recognizing and celebrating our local youth farmers.

CONTACT US

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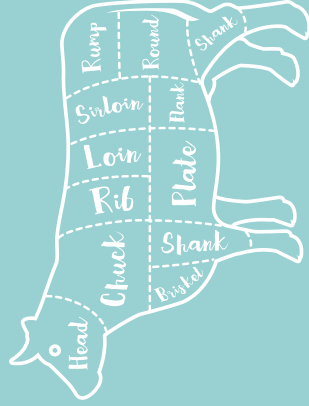


What does it actually cost?



What to Expect When Buying a 4-H Market Animal

The following examples are estimates only. The actual costs will vary depending on final winning bid and buyers processing preferences



**1220-
pound
Steer**

62% Average Dressing Percentage

1220 lbs. x 62% = 756 lbs. carcass

.....

25% Cutting & Trimming Loss

756 lbs. x 75% = 567 lbs.
of bone-in retail beef cuts

.....

Winning Bid \$3.00/lb

1220 lbs. x \$3.00/lb = \$3660

.....

Processing Cost \$650

\$3660 + \$650 = \$4310

.....

Total Cost per Pound

\$4310 ÷ 567lbs. =

\$7.60/lb.



**110-
pound
Lamb**

55% Average Dressing Percentage

110 lbs. x 55% = 60 lbs. carcass

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25% Cutting & Trimming Loss

60 lbs. x 75% = 45 lbs.
of bone-in retail cuts

.....

Winning Bid \$3.00/lb

110 lbs. x \$3.00/lb = \$330

.....

Processing Cost \$80

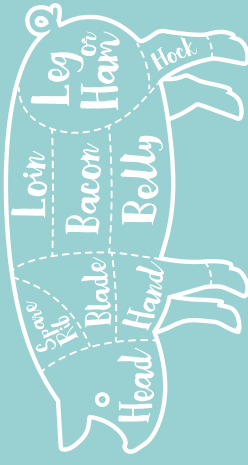
\$330 + \$80 = \$410

.....

Total Cost per Pound

\$410 ÷ 45lbs. =

\$9.11/lb.



**250-
pound
Hog**

74% Average Dressing Percentage

250 lbs. x 74% = 185 lbs. carcass

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25% Cutting & Trimming Loss

185 lbs. x 75% = 140 lbs.
of bone-in retail cuts

.....

Winning Bid \$3.00/lb

185 lbs. x \$3.00/lb = \$555

.....

Processing Cost \$175

\$555 + \$175 = \$730

.....

Total Cost per Pound

\$730 ÷ 140lbs. =

\$5.21/lb.

Cayuga County Meat Processors

Please contact your selected processor prior to the 4-H Livestock Auction for pricing details, cut sheets, etc.

We will make arrangements for animals to be transported to the processing facility following the auction.

Poultry is sold at auction processed and frozen.

Owasco Meat Co., Inc.

Callan Space

1 Oak Hill Road

Moravia, NY 13118

Phone: 315-497-1721

E-mail: omeatcinc@gmail.com

Website: www.owascomeat.com/

Species: Beef, Hogs, Goats, Lambs

Kevin's Custom Butchering

Kevin Lillie

7191 Donovan Road

Auburn, NY 13021

Phone: 315-252-8998

E-mail: thelillies10519@gmail.com

Facebook: Kevin's Custom Butchering

Species: Beef, Hogs, Goats, Lambs

Duck Lake Processing

Mervin Sensenig

12167 Duck Lake Road

Red Creek, NY 13143

Phone: 518-317-8997

E-mail: mervinsensenig86@gmail.com

Website:

Species: Beef, Hogs

T & B Meats

Tom Treat

1 Strawberry Square

Auburn, NY 13021

Phone: 315-246-1037

E-mail: tmtr6@aol.com

Website:

Species: Beef, Hogs

Genoa Custom Meats

William Samson

1021 Salmon Creek Road

Lansing, NY 14882

Phone: 315-496-2001

E-mail:

Website:

Species: Beef, Hogs, Goats, Lambs