

HOW DOES THE PROGRAM WORK?

- Animals are purchased by and raised 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.
- To participate in this project youth must be enrolled in 4-H or FFA so their learning can be supported where they pursue a variety of projects

WHAT ANIMALS MIGHT BE AUCTIONED OFF?

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

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.

Contact a charitable organization of your choice about sponsoring a pig roast fundraiser .

Buy an animal and donate it back to the program for resale.

HOW DO I PURCHASE A MARKET ANIMAL?

- Register as a bidder or as a proxy bidder between 12–2:30 pm on August 2nd at the 4-H Youth Fair Show Tent. Registrations must be legible.
- All bidding is in person.
- All meat auction animal projects will be auctioned live, except for poultry which are sold frozen. All animals sold by the pound.
- The buyer will pay for the animal directly after the conclusion of the auction.
- The buyer will pay all the slaughtering and processing charges directly to the processor.

More information here:



CAYUGA COUNTY

4-H LIVESTOCK AUCTION

CONTACT US

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Cornell Cooperative Extension | Cayuga County

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

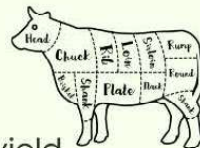
Supporting the 4-H auction is an excellent way for you and/or your business to be recognized as a supporter of agriculture in Cayuga County. The 4-H program will recognize all buyers following the 4-H Livestock auction. Buyers also receive a banner declaring them a "4-H Supporter



HOW MUCH MEAT WILL I GET?

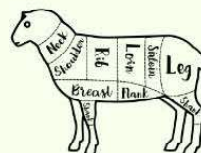
Dressing percentage refers to the proportion of carcass weight relative to live weight of an animal. Expect to lose an additional 25% during cutting and trimming.

Actual yields vary depending on specific breed, weight, and selection of cuts. Speak to your chosen processor about likely storage requirements for final cuts.



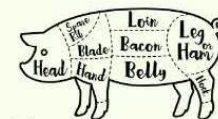
Beef:

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



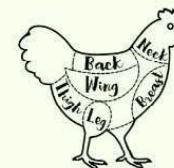
Lamb:

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



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



Poultry:

6–10 pound meat bird will yield approximately an 4–7 pound carcass. Turkeys will yield approx. 12–18lbs.