What is a 4-H Livestock Auction?

The 2019 4-H Livestock Auction at the Ozaukee County Fair on Thursday, August 1st, is the culmination of a year-long project for 4-H Livestock Association members.

As an educational and business venture, these youth learn the fundamentals of raising an animal including animal selection, husbandry, basic livestock needs and care, grooming essentials, and showmanship skills. They have brought their project to the County Fair to be judged, graded, and sold.

Support of the auction provides recognition and incentive for youth to receive practical training in business, buy additional animals, and to earn college funds. Buyers can support a young person in their community by purchasing an animal.

Throughout Ozaukee County there are business leaders, community leaders, active volunteers, and highly productive employees who have learned many of the skills they use every day through involvement in a 4-H livestock projects as a youth.

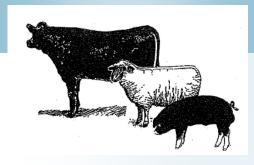
Thank you for your generous support of the livestock youth and Ozaukee County 4-H!

Thank You to Our 2018 Auction Buyers!

A Lyneis Electric Adell Co-Op Allen Edmonds Bethel's Seven Hills Honey **Big & Small Builders** Bluhm Trucking Boehlke Bottled Gas Corp Boehlke Hardware **BSG Maintenance Corp** Bublitz Plumbing & Heating Bunzels Meat Market & Catering Century Acres Commercial United, LLC. Country Visions Co-op Culvers Frozen Custard Dave's Excavation Egg Innovations Farmers Imp. Fredonia Veterinary Clinic Frenz Garden Center Germantown Iron and Steel Gibbsville Implement Inc Gierach's Grading & Paving Gutglass, Erickson, Bonville & Larson S.C. H&J Heating Hartmann Sand & Gravel Helm Family Herbert & Associates I.M. Tree Removal Investor's Community Bank Sartori Foods J&H Heating Inc. J.R. Boehlke, Inc. Jim Rychtik Construction Joseph Rychtik Construction JR Klas Club Lambs LS Landscapes Lannon Stone Products Letters & Signs, LLC

Levy & Levy Service Corp. Lindenwood Farms Lochen Implement Lochen Ford Mark & Joyce Schubert McGuire Sales LLC Melichar Broad Acres MJ Equipment Inc. **Mueller** Construction Natural Concepts Landscape Neuens Fredonia Lumber No Where Pub Olsen's Piggly Wiggly Paulus Dairy Pfeiffer Oil & Propane Inc. PHD Roof Doctors Pioneer Seeds-Brian Karrels Port Washington State Bank Quality Cut Meats Inc. Ray Clausing Grading Rob Brooks-Between the Greens Rockin' B Showlambs Roden Barnyard Adventures Roden Echo Valley LLC Rural Mutual—LeRoy Haeuser Agency Saukville Feed Supplies Inc. Scan-Pac Industrial Sales Schwai's Meat & Sausage Seoul Creek Farms LLC Shafer Trucking Standard Machine Co. Van Horn Dodge, Plymouth Weil Pump Wellenstein & Sons West Bend Elevator

Extension University of Wisconsin-Madison Ozaukee County 121 W Main Street Port Washington, WI 53074 262-284-8288



Welcome to the 51st Annual 4-H Livestock Auction



Ozaukee 4-H Livestock Association Buyer's Reference Guide August 1, 2019



How to Buy

Register: Interested bidders should register before the sale in the Show Arena beginning at 5:30 pm and pick up their auction placard and dinner tickets.

Bidders will receive an auction sale book that contains information regarding the sale order, youth exhibitor names, official sale weight, ID number, and grade.

Buyers Dinner: The Livestock Association dinner will be held beginning at 5:30 pm in the Columbia St. Mary's Center.

Auction: The auction will begin at 7:00 pm in the Show Arena. Buyers have several options when they purchase an animal at the auction:

<u>Option One:</u> Purchase an animal and the Livestock Association will contract with a trucker to transport it to a local meat processing plant. The buyer will place a custom cutting order with the selected processing plant.

Meat Processing Plants Options:

Kewaskum Frozen Foods in Kewaskum

262-626-2181

Quality Cut Meats in Cascade

920-528-8424

Gehrings Meat Market in Hartford

262-644-6272

<u>Option Two:</u> Purchase an animal and resell it to Milwaukee Stockyards or Equity Cooperative Livestock at the end of the fair. The Livestock Association will arrange trucking and the buyer will receive payment from the stockyard for the market price of the

Processing Examples

The examples below demonstrate the approximate amount of meat which will be cut, trimmed, and ready for the freezer.

Example for Beef:

A 1,000 lb. live weight steer will provide approximately the following amount of dressed meat: Steaks (T-bone, Porterhouse, Sirloin) 110 lbs. Roasts (Round, Rump, Sirloin Tip) 85 lbs. Chuck Cuts 120 lbs. Ground 100 lbs. Stew meat / Misc. Cuts 50 lbs. Total approximate take home meat 465 lbs.

Example for Pork:

A 230 lb. live weight pig will provide approximately the following amount of dressed meat:

| Ham | 32 lbs. |
|----------------------------------|----------|
| Bacon | 25 lbs. |
| Chops | 24 lbs. |
| Shoulder Roasts | 28 lbs. |
| Spareribs | 6 lbs. |
| Sausage | 16 lbs. |
| Misc. Cuts | 30 lbs. |
| Total approximate take home meat | 161 lbs. |

Example for Lamb:

A 100 lb. live weight lamb will provide approximately the following amount of dressed meat: Chops 11 lbs. Legs 11 lbs.

13 lbs.

Shoulder

After Buying

Purchase Contract: A sale contract will be delivered to the buyer shortly after their winning bid. On the contract, the buyer will select the location the animal will be sent to. The contact will also include the cost of the animal, trucking fee (\$20 per steer, or \$10 per pig/ sheep) and payment options. Be sure to fill out purchase contract completely.

Pay for Animal: Cash, check or credit card will be accepted. Credit card transactions are subject to a transaction fee. Last year's was 2.59%. Payment is desired the night of the auction to ensure timely payment to youth exhibitors.

Transportation: All purchased animals will be cared for by 4-H youth for the duration of the fair. Animals will be trucked to appropriate location (stockyard or processing plant) at the end of fair.

Cutting Instructions: <u>Buyers sending animals to</u> <u>local meat market processing plants will need to call</u> <u>the plant with specific processing instructions be-</u> <u>tween August 5-8</u>. Please adhere to this deadline as these processing plants are kind enough to process a large number of fair animals.

Meat Processing Plants

- Kewaskum Frozen Foods in Kewaskum 262-626-2181
- Quality Cut Meats in Cascade 920-528-8424
- Gehrings Meat Market in Hartford 262-644-6272

Additional costs for processing such as sausage, smoking, tenderizing, etc. will be paid by the buyer directly to the meat processing plant.