

THE 2021 4H/ FFA LIVESTOCK AUCTION

Auction will be LIVE at the Fairgrounds & Simulcast on www.stockshowauctions.com **Saturday, September 18th** - **Auction Starts at 7PM** with Steers, Hogs, Lambs, Goats & Turkeys Available Catered Dinner for Potential Buyers starts at 6PM

Registration for Buyers will Open September 1st. All buyers will need to register on www.StockShowAuctions.com website. We recommend pre-registration but will have tablets on site to help you register.

VISIT <u>STOCKSHOWAUCTIONS.COM</u> FOR MORE INFORMATION OR CONTACT THE LIVESTOCK AUCTION COMMITTEE AT AA4HLIVESTOCKAUCTIONS@GMAIL.COM

WHO SELLS IN THIS AUCTION

The 4-H and FFA livestock projects allow youth to have hands-on experience and acquire an understanding of market animal production by preparing for, purchasing, caring for, and keeping records on the animal. They gain a better understanding of the business aspects and economics of purchasing animals, feeds, facilities, and equipment. These young people learn entrepreneurial skills and become advocates of animal agriculture.

WHY BUY FROM THE AUCTION

- Members select high quality animals for their project and maintain quality until it reaches maturity.
- Members are required to complete quality assurance training annually, ensuring their knowledge and performance of safe production practices.
- As a buyer, you will have control of how your meat is processed, cut, and wrapped.
- By purchasing, you will show pride and support to the local community and its youth.
- Past Buyers are recognized by advertising and signage on the fairgrounds and fair publications.
- All the meat comes from one, locally raised animal.
- You are helping a young person in your county to remain involved in agriculture.

4H/FFA LIVESTOCK AUCTION PROVIDING QUALITY HOME GROWN MEAT FOR DECADES TO ANNE ARUNDEL COUNTY

BIDDING-ALL ANIMALS WILL SELL BY THE POUND.

Bidding will happen live in the show ring and through the simulcast on the Stock Show Auction website. All bidders will need to be registered before bidding in person or online. If you plan to attend in person we recommend preregistration, once you arrive, stop at the registration table to confirm information and to pick up your bidding paddle. We will collect paddles at the end of the auction.

A member of the Livestock Auction Committee will be designated as the online bidder during the live auction. Every bid online will be recognized. The Auctioneer will have the final say in the close of the bidding on each animal.

If a buyer chooses to donate an animal to benefit one of the 5 local preselected agricultural nonprofits, please let the auctioneer know at the end of the lot so you or your business can be recognized for your generosity. The donated animals will be sold to a livestock broker after the conclusion of the sale at fair market value, these profits will be passed on to the charity of the bidders choice.

THERE WILL BE NO BUYBACKS. ANIMALS WILL ONLY GO THROUGH THE AUCTION ONCE.

ADD-ONS: Buyers desiring to assist individual exhibitors through financial donations may place "add-ons" to specific lots. These add-on monies will be credited to the exhibitor less applicable sale expenses. There is no transfer of lease or ownership implied to any lot by placing "add-ons" to a lot. Add-ons are considered a gift to the exhibitor. Add-ons can be placed on stockshowauctions.com until Saturday, September 18th at 11:59 pm.

FREQUENTLY ASKED QUESTIONS-

What if I can't use a whole animal?

A group of friends or co-workers can pool their resources to buy an entire animal and have plenty of meat in the freezer all year round.

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. A lamb or goat-10 cubic ft., Pigs- 15-18 cubic ft., Cattle- 40 cubic ft.

What can I expect to spend in processing?

Processing is generally broken down into two parts, butcher; and cut, wrap, and freeze. Butchering costs vary greatly based on your choices. See next page for more info.

STOCKSHOWAUCTIONS.COM HAS COMPLETE INFORMATION AND VIDEOS ON HOW TO LOGIN AND REGISTER FOR THIS AUCTION.

CHECK OUT PROCESS

If you attend the auction in person please visit the checkout table to make your final choices and complete payment. If you participate online you will check out online through the stock show website. Either way you will be asked what your plan is for the animal. There are 3 options:

- 1. If you would like to send the animal to processing you will be asked to choose a processor (FREE transportation will be provided to that processor by the 4-H / FFA Volunteers. Buyers are responsible for the processing fees at the time of pick up).
- 2. If you don't personally want to process the meat you can donate the purchase back to one of these 5 charities for a potential tax deduction. Charities available are the Anne Arundel County Fair Barn Building Fund, the Anne Arundel County 4-H Foundation, Harwood 4-H Club, Kinder Park 4-H Club, and the Southern High School FFA Alumni. The proceeds from your purchase go to the youth, then animal(s) will be sold at fair market price and those proceeds go to the charity.
- 3. Another option is you can take the animal(s) home. If this option is chosen, we will email you Sunday morning with a pickup time after 6pm Sunday afternoon, September 19, 2021. Your invoice will be available within 10 min of your last bid.
- NOTE: Buyers are responsible for contacting their processor to give cutting instructions on Monday September 20, 2021 and arrange a pickup date and time for the finished product.
- Anne Arundel County Fair and the 4-H/FFA Livestock Auction committee are not responsible for making cutting or pickup arrangements.



PAYMENT-

At the conclusion of each lot the winning bidder will be notified by email.

In your account on the Stock Show Auctions website you will be able to keep track of your winning bids. Information will also be listed on Stock Show Auctions Website under the pay invoice tab. If you are attending in person the Auction Treasurer will have your invoice for you and will take payments.

PAYMENT TERMS: All payments for Animals and/or Add-Ons are due upon receipt of invoice, payable in the following ways:

In you attend the Auction Treasurer will be accepting checks, cash, or credit cards.

If you participate in the Simulcast Online Auction you can pay online through Square or Checks can be mailed to: The AACO 4H/FFA Livestock Auction Committee, PO Box 163, Harwood, Maryland 20776

PROCESSING- 2021 INFORMATION

<u>Haas Family Butcher Shop</u> (<u>Lambs, Goats, Hogs and Cattle</u>)

3997 Hazlettville Road Dover, DE 19904 302-734-5447 or Amber Cell 302-670-9466

Lambs and Goats: \$99 slaughter, cut & vacuum wrap

<u>Hogs:</u>

Slaughter fee \$35 (over 300 lbs \$60) Cutting & Vacuum Wrap \$.70/lb Curing \$.60/lb Sausage Rope / Patties \$.50/lb Maple Sausage Rope/ Patties \$.75/lb Sausage loose \$.25/lb Breakfast links \$1.00/lb Maple Breakfast links \$1.25/lb

<u>Steers:</u> \$50.00 slaughter Cut & Wrap \$.70/lb Patties \$.60/lb Summer Sausage /Bologna \$3.00/lb Sweet Bologna \$5.00/lb

<u>Kinohi Poultry- (Turkey)</u>

Davidsonville, MD 443-768-6787

\$30/ turkey up to 25 lbs + \$1.75/lb over 25 lbs Contact Drew for arrangements.

<u>Sudlersville Meat Locker</u> (Lambs, Goats, Cattle & Hogs)

204 E Main Street PO Box 203 Sudlersville, MD 21668 410-438-3106

<u>Hogs:</u> Slaughter fee: \$50.00, Cutting & Vacuum Wrap: \$0.69/lb Curing & Smoking: \$.90/lb Sausage patties or links \$0.75/lb

<u>Lambs & Goats:</u> \$95.00 slaughter, vacuum wrap and cut

<u>Steers:</u> \$65.00 Slaughter, \$0.69/lb Cut & Vacuum Wrap \$0.75/lb Patties

<u>Graul's Market</u> (<u>Cattle & Lambs</u>)

607 Taylor Ave Annapolis, MD 21401 410-269-5103 (James)

Cutting & Wrapping: \$1.00/lb Retail wrapping only Lambs and steers are slaughtered at Sudlersville Meat Locker & then transported to Graul's for retail processing for a fee.

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