

How can I buy a 4-H Market Animal?

- Attend the auction and personally participate in the bidding.
- Authorize a friend to bid for you.
- Fill out a bidders contract available from any youth in the market program.

Why should I buy a 4-H Market Animal?

- You are purchasing hand-raised, high-quality, local meat, raised with love.
- You are supporting entrepreneurship and encouraging local youth to become confident, caring adults.
- Proceeds from the sale benefit the local 4-H program and 4-H youth directly.
- Every dollar spent above market value is tax deductible.
- You can purchase and donate the animal back to be resold as a tax deduction.

What if I don't need an entire animal?

If you would like to buy a half or quarter of an animal, please talk with the youth's family or 4-H Staff. We will work with you on details to make this happen, if possible. You can also make your own arrangements with a friend or family member to purchase together.

THANK YOU 2022 BUYERS

Cindy Power Dutton Veterinary Service	Doug Dutcher Carpets Plus/Steve Huffman
Barbara Bateman	Peter Mravlja
Larry Kroon	Hidden Brook Farm
Martin Galasso Jr. Dutton Veterinary Service	Larry's Meats and Smoke House
Bill Armitstead	Michelle Kane
Tom DeBoer	Bonnie LaTourette
Lutz Feed	Jason Olsen
John Sprague	Collin Lamouret
David Sherwood	Rubin Livestock
Doug Dutcher	Kathy Wulfers
Clint Sparks	Brandow's Feed & Seed
Country Club Auto	Tony A
Frank DeBoer, Jr.	Trinity Meat Company
Iver Lindberg	Barbara Bateman
Unadilla Livestock Company	Jim Waite
Empire Livestock	Jodi Mravlja
Rebecca Barringer	

FOR MORE INFORMATION:

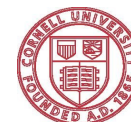
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OTSEGO COUNTY 4-H LIVESTOCK AUCTION



**SATURDAY,
AUGUST 5, 2023, 3 P.M.
AT THE
OTSEGO COUNTY FAIR**



Cornell University
Cooperative Extension
Schoharie and Otsego Counties

Cornell Cooperative Extension Schoharie and Otsego Counties provides equal program and employment opportunities.

Buying Quality Meat

How much meat will I get?

BEEF

A 1,100 lb. steer with a dressing percentage of 60%. This will give you a 660 lb. carcass that will yield the following retail cuts

(approximately).

Rump, Boneless	3.5%	23.1 lbs.
Inside Round Steak	4.5%	29.7 lbs.
Outside Round Steak	4.6%	30.4 lbs.
Round Tip	2.6%	17.2 lbs.
Sirloin Steak	8.7%	57.4 lbs.
Short Loin	5.2%	34.3 lbs.
Rib, Short Cut	6.2%	40.9 lbs.
Blade, Chuck	9.4%	62 lbs.
Chuck, Arm, Boneless	6.1%	40.3 lbs.
Brisket, Boneless	2.3%	15.2 lbs.
Flank Steak	0.5%	3.3 lbs.
Lean Trim	11.3%	74.6 lbs.
Ground Beef	12.2%	80.5 lbs.
Waste	22.9%	151.1 lbs.

POULTRY

A turkey or chicken will dress out to about 70% of live weight. For example a 10 lb. Bird will give you a 7lb. carcass.

PORK

A 220 lb. hog with a dressing percentage of 72%. This will give us a 158lb. carcass that will yield the following retail cuts (approximately)

Ham	18.0%	28.5 lbs.
Bacon	14.5%	23.0 lbs.
Pork Roast	12.5%	19.5 lbs.
Butt Roast	6.0%	9.5lbs.
Picnic Roast	8.5%	13.5lbs.
Loin Chops	5.0%	8.0 lbs.
Pork Sausage	7.0%	11.0 lbs.
Misc. Cuts	5.0%	8.0 lbs.
Jowls/Trimings	4.0%	6.0 lbs.
Lard	19.5%	31.0 lbs.

LAMB/GOAT

A 100 lb. animal with a dressing percentage of 50%. This will give us a 50 lb. carcass that will yield the following retail cuts (approximately).

Leg	34.0%	17.0 lbs.
Loin	12%	6.0 lbs.
Back	10.0%	5.0 lbs.
Shoulder	30%	15.0 lbs.
Breast, Flank, Shank (50% Useable)	8%	4 lbs.
Waste/Trim	5.0%	3.0 lbs.

When you buy an animal...

Your animal will be shipped directly to the processor unless other plans are made. You are responsible for telling the processor how you want the animal cut and wrapped, and for picking up the meat once processed. **You are responsible for processing fees.** To take the animal home or take to your own processor, tell the cashier when you pay. Animals must be picked up by Sunday afternoon. Animals can be purchased and donated back to 4-H to be resold, which can be used as a tax deduction.

Processing Costs

The following is an estimate of the total cost of cutting and wrapping:

Beef \$90 to butcher \$0.80/lb. cut and wrapped + tax
 Lamb/Goat (minimum) \$125 + tax
 Pork \$60 to butcher \$0.80 per lb. cut and wrapped (\$1.10/lb Smoked) + tax

Cutting and wrapping charges are figured on a dressed weight (carcass weight basis.)

Process meat should be picked up promptly after it is ready at the plant or storage charges may occur.

NOTE: The figures listed here are estimated costs. Actual costs at the time of sale may vary from those listed.

What does the animal actually cost?

Example: (estimate only, actual costs will vary)
 220 lb pig purchased at 2.50/lb will yield around 158 lbs. of meat.

$$220 \times 2.50 = \$550.00$$

$$\text{Butchering} = \$60$$

$$\text{Cutting / Wrapping } .80/\text{lb} \times 158 \text{ lbs} = \$126.40$$

(Smoking is extra)

TOTAL COST:

$$\$550 + \$60 + \$126.40 = \$736.40 \text{ or } 4.66/\text{lb}$$

Our Processors

Gifford Hill Meat
 205 Gifford Hill Road, Morris
 607-263-5915

Farmer's Place
 256 Co Hwy 20, New Berlin
 607-847-8234

Catskill Packing
 No pigs this year
 10% off cutting/wrapping fee
 1751 Wheat Hill Rd., Sidney
 Center
 607-930-4580

Don's Meat Market
 2090 Co Hwy 10, Laurens
 607-432-3388

Steiner Packing Co
 18 Church St., Otego
 607-988-7723

**Larry's Meats and
 Smoke House**
 1397 CR-12, Mt. Vision
 607-353-9395

Trinity Meat Company
 10% off cutting/wrapping
 3487 NY-205, Hartwick
 607-293-7927