

Buying a market animal at our auction...

- 1 Starting at 4:30pm, Preview the Animals and meet the Youth that raised them. Sign-up for your **Bidder Number** at the TCAS Tent.
- 2 **Auction Time!** Bid & be the Highest Bidder on your choice market animal. *Butchering Costs are NOT included with your Bid.*
- 3 **Pay at the Cashier's Table (TCAS Tent).** Cash or Check are accepted.
(make checks payable to the Tioga County Agricultural Society).
A 1% Buyer's Premium will be added to your total.
NO CREDIT CARDS. NO BUYER'S CONTRACTS.
- 4 Notify the Cashier which **Processor(s)** (butcher) you want to transport and butcher your bought animal(s).
- 5 **Complete a Cut Sheet** for each animal to let the processor know how you want your meat cut and packaged.
- 6 Processor will notify you directly when you can pick up the packaged meat and pay them for the butchering costs.

★ **Take your animal Home:** Notify the Cashier at time of purchase. You will need to pick up your animal by 9pm Saturday evening following the auction. NO Animals are to be left overnight.

★ **Donate an animal back for resale ("Buy Backs"):** Simply notify the auctioneer at the time you win the bid by saying, "***Sell it Again!***" The animal will be auctioned again. Please pay the amount of your Buy Back Bid to the Cashier by check or cash. This option allows you to support the Tioga County 4-H or FFA program without taking the animal home or having it processed.

Processor Name and Contact Information		Animals Processed
Bryan's Meat Cutting	(570) 596-3334	Beef, Hog
8861 Springfield Rd Milan, PA 18831		BryansMeatCutting.com
Fairfield Meats	(607) 236-1124	
997 Fairfield Rd. Candor, NY 13743		
Hamley Custom Meats	(607) 565-9530	Beef, Hog
62 Frost Hollow Road Barton, New York 13734		
Jordan Farms Poultry Processing	(607) 727-5223	Chicken, Turkey, Rabbit
317 E. River Rd. Nichols, NY 13812		
Cluck & Pluck Poultry	607-972-8845	Chicken, Turkey
737 Waits Rd. Owego NY 13827		

Talk with the Processors On-Site at the Auction to get more information about the options they offer!

Bidding on Market Animals

Chickens & Rabbits		Turkeys		Goats, Sheep (Lambs), Swine, Dairy & Beef	
By the Pen # (3 to 5 birds)		By the Head		Bid per pound based on Live weight	
<i>Bid \$ per Pen is multiplied by the Number of Birds</i>		<i>Bid \$ is for (1) Turkey each (NOT by the pound)</i>		<i>Bid \$ per Pound is multiplied by the total Live Weight of the animal</i>	
Bid (Pen of 5):	\$20.00	Bid:	\$100.00	Bid (per pound):	\$5.00
Average Weight:	4.9 lbs	Turkey Weight	0	Animal Live Weight	150 lbs
Lot Subtotal:	\$100.00	Lot Subtotal:	21 lbs	Lot Subtotal:	\$750.00
	0		\$100.00		0
Buyer's Premium	\$1.00	Buyer's Premium	\$1.00	1% Buyer's Premium Grand Total:	\$7.50
Grand Total:	\$101.00	Grand Total:	\$101.00		\$757.50
	0		0		50

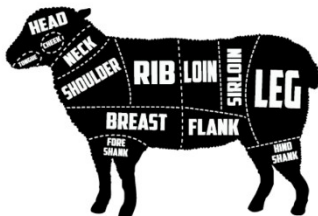
Processing (butchering) fees are not included in bids. Pricing is based on your chosen Processor.

Examples of Meat Yields from a Market Animal

Available Cuts and Quantities of meat will depend on the animal and

Sheep

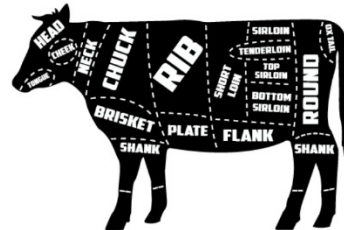
140 lb. animal is estimated to yield the following portions:



- (8) 8 oz. Shoulder Chops
- (16) 4 oz. Rib Chops [or]
- (2) 2 lb. Crown Roasts
- (14) 6 oz. Loin Chops
- (4) 1 lb. Shanks
- (2) 2 lbs. Side of Ribs
- 10 to 12 lbs. Ground Lamb
- 15 lbs. Boneless Leg

Beef

1300 lb. animal is estimated to yield the following portions:

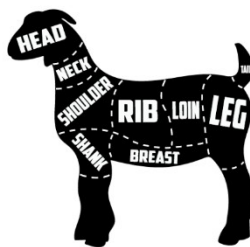


- 28 Rib Eye Steaks
- 24 T-bone Steaks
- 12 Sirloin Steaks
- 12 Sirloin Tip Steaks
- 12 Round Steaks
- 24 Roasts
- 140 to 240 lbs. Ground Beef

Goat

80 lb. animal is estimated to yield the following portions:

- 6 to 7 lbs. Neck / Shoulder
- 6 to 7 lbs. Foreleg
- 7 to 8 lbs. Rack / Loin
- 4 lbs. Ribs
- 10 to 12 lbs. Hindleg



Chicken

6 to 10 lb. animal is estimated to yield the following portions:

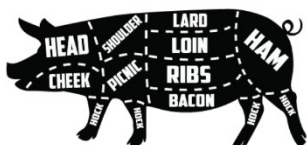
- 4 to 7 lbs. per Chicken x 5 = 20 to 35 lbs. per bid
- * 5 Chickens are sold as a meat pen per bid.



Processor

Hog

270 lb. animal is estimated to yield the following portions:



- (6) 4 lbs. Shoulder Roasts
- 12 to 20 lbs. Ground Pork or Sausage
- 24 to 28 lbs. Pork Chops
- 30 to 36 lbs. Ham
- 2 Smoked Hocks
- 6 lbs. Spare Ribs
- 10 to 20 lbs. Bacon
- Heart, Liver, Tongue & Lard

Turkey

22 lb. animal is estimated to yield the following portions:

- ~15 lb. Turkey
- Poultry dress out at approximately 70% of live weight.
- *Turkeys are sold by the head, not by the weight.



Compiled by CCE Tioga, Candor, NY. Source: University of Minnesota Extension,
[*https://extension.umn.edu/save-money-food/buying-animals-meat-processing*](https://extension.umn.edu/save-money-food/buying-animals-meat-processing)