

Thinking of purchasing an animal for meat from the livestock auction at our local fair?

Beef Animals (Market Steers)

A 1,300 pound beef will provide almost 600 pounds of usable meat for your family. (See chart below for the breakdown).

Based on a price of \$2.00 per pound, this steer would cost a total of \$2,600 at the fair. That's only \$151 more than if you purchased meat from a store.

Retail Value of Beef Cuts

	Pounds	Retail Cost/ Pound	Total
Front Quarter			
Rib Roast	12	\$11.00	\$132.00
Rib Steak	5	\$12.00	\$ 60.00
Short Ribs	4	\$5.50	\$ 22.00
Chuck Roasts	20	\$5.50	\$110.00
Ground Beef	110	\$4.00	\$440.00
Total	151 lbs.		\$764.00

Rear Quarter

Round Steaks/Roasts	47	\$5.50	\$258.50
Porter House Steak	10	\$11.00	\$110.00
T-bone Steak	5	\$11.00	\$ 55.00
Strip Steak	8	\$11.00	\$ 88.00
Sirloin Steak	8	\$9.00	\$ 72.00
Tenderloin Steak	4	\$18.00	\$ 72.00
Ground Beef	57	\$5.00	\$285.00
Total	139 lbs.		\$940.50

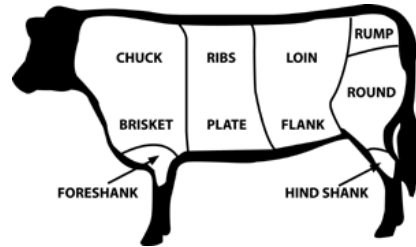
Total Per Half 290 lbs \$1,704.50

Total Per Whole Beef... 580 lbs \$3409.00

Estimates are based on a 1,300 pound market steer.

More About Beef

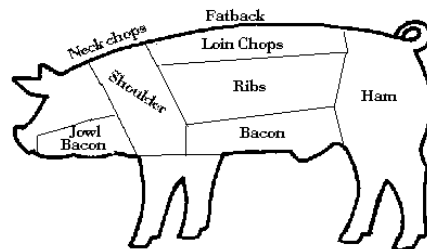
Market steers at the local fair will range in weight from about 900 to 1,500 pounds. The large weight range in beef steers is mainly due to the different breeds of animals. Too much meat for your family? Get together with another family and purchase 1/2 a beef animal!



There will be 20 market steers available at this year's fair. The average price paid for a market steer at last year's fair was \$1.47 per pound, based on live weight.

Pork / Pigs (Market Hogs)

Market hogs at the local fairs will range in weight from 220 lbs to 290 lbs. Most of the market hogs selected for these projects are lean muscular animals which produce higher than average retail cut yields. At this year's fair, there will be 50 market hogs available. The average price paid this past year was \$2.54 per pound based on live weight.



Retail Value of Pork Cuts

	Pounds	Retail Cost/ Pound	Total
Front Quarter			
Cured Ham	25	\$3.00	\$75.00
Back Ribs	3	\$5.00	\$15.00
Pork Chops	16	\$4.00	\$64.00
Country Style Ribs	7	\$3.50	\$24.50
Roasts	13	\$2.30	\$29.90
Blade Steak	4	\$3.30	\$13.20
Sausage	34	\$3.50	\$119.00
Bacon	16	\$5.00	\$80.00
Spare Ribs	5	\$3.00	\$15.00
Total	123 lbs.		\$435.60

Estimates are based on a 250 pound market hog.

Sheep (Market Lambs)

Market lambs at the local fairs will range in weight from 80 lbs to 140 lbs. At this year's fair, there will be 20 market lambs available. The average price paid this past year was \$3.34 per pound based on live weight.

Retail Value of Lamb Cuts

	Pounds	Retail Cost/ Pound	Total
Front Quarter			
Shoulder	16	\$6.00	\$96.00
Rack (ribs)	7	\$17.00	\$119.00
Breast	6	\$4.00	\$24.00
Foreshank	3	\$3.20	\$9.60
Leg	21	\$7.00	\$147.00
Loin (lamb chops)	11	\$12.00	\$132.00
Total	64 lbs.		\$527.60

Estimates are based on a 120 pound market lamb.

Goats (Market Goats)

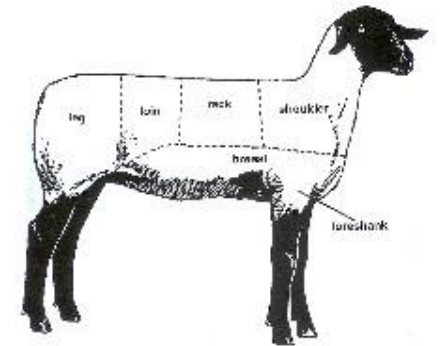
Market goats at the local fairs will range in weight from 40 lbs to 100 lbs. Goat meat, often called chevon, is 50-65% less fat than similarly prepared beef with a similar protein content. At this year's fair, there will be 45 market goats available. The average price paid this past year was \$6.36 per pound based on live weight.

Retail Value of Goat Cuts

	Pounds	Retail Cost/ Pound	Total
Front Quarter			
Leg	6	\$14.00	\$84.00
Loin (chops)	6	\$15.00	\$90.00
Shoulder	9	\$13.00	\$117.00
Ground/Stew	10	\$9.00	\$90.00
Total	31 lbs.		\$381.00

Estimates are based on a 70 pound market goat.

Note: Goat cuts are the same as the lamb cuts in the diagram below.



About Our Fair:

Allegany County Fair & Ag Expo
July 14-20, 2019

4-H Livestock Sale - Saturday July 20, 2019

Bidder registration begins at 3:00 p.m.

Sale begins at 5:00 p.m.

Complimentary hauling will be provided to several processors:

- Flying W Farms, Burlington, WV
- Working H Meats, Friendsville, MD
- Greise Brothers Meat Packing, Cumberland, MD

Questions can be directed to Sale Committee Members at:

Carla Eckard	301-707-3334
Bill McKenzie	301-338-3393
Lacie Ashby	301-724-3320



Equal Opportunity Programs

Sources : Iowa State University Extension
Virginia Cooperative Extension
Texas Agriculture Extension Service
Martins Food Market, Dec 2017
Working H Meats, Dec.2017

Developed by:
Lacie Ashby, University of Maryland Extension
Willie Lantz, University of Maryland Extension

Buy Local to Fill Your Freezer with Top Quality Meat



A Buyers' Guide for Animals at the Local Fair

Purchasing market animals at the local fair
is an economical way of getting a year's
worth of meat for your family.

UNIVERSITY OF
MARYLAND
EXTENSION



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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 do I get it processed?

The Livestock Sale will transport animals to the processor of your choice. At that point, you can select how you would like the product cut and packaged.

How do I purchase an animal?

Contact the Livestock Sale for details and instructions on how to purchase at a live auction.

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.

What can I expect to spend in processing?

Processing is generally broken down into two parts, butcher; and cut, wrap, and freeze. Butchering costs range from \$25-35 per animal, depending on the species. Costs to cut, wrap, and freeze range from 37-47 cents per pound.

Who Sells Animals at the Fair?

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 should I purchase at a local fair

4-H/FFA Livestock Sale?

- Members select high quality animals for their project and maintain that quality until it reaches the finished product.
- Members are required to complete quality assurance training bi-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.
- Buyers receive publicity for yourself and/or your business.

Knowing that all the meat comes from one, locally raised animal, knowing that you are helping a young person in your county to remain involved in agriculture, and knowing that you are helping keep farms a part of our county's landscape adds value to your purchase.