

Livestock Sale Schedule

The order of sale for 2026 will be:

Market Sheep; Market Steer;
Market Chickens; Market Swine;
Market Rabbits; Market Goat

Processing

Complimentary hauling will be provided to several locations:

Butcher Block

(301) 334-4140

Friends Stockyard

(301)746-8178 or (301)895-3212

Flying W Farms

(304) 289-3005

Haines Custom Meat Processing

(724) 329-3400

Working H Meats

(301) 750-5039

Yoder Butcher Barn

(240)-807-9361

***Contact the processor of your choice before the sale to reserve a processing slot.**

Questions

Questions can be directed to the Garrett County Livestock Association:

Vernon Paugh (301) 616-2781
Jackie Wright (240) 321-0553
Sam Wright (240) 321-1628
Annie Rugola (240) 321-6836
Garrett County Extension (301) 334-6960

Information and image sources: Iowa State University Extension, Oregon State University Extension, Virginia Cooperative Extension, Texas Agriculture Extension Service, Martin's Food Markets (2022), Working H Meats (2021) and Pixabay.

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2026 4-H Livestock Sale



A BUYERS GUIDE

Everything you need to know about purchasing market animals at the Livestock Sale, supporting local 4-H clubs, supporting our local economy, and getting healthy, locally-sourced meat for your family

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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.

Is my purchase tax deductible?

Yes. When you purchase an animal at the 4-H Livestock Sale you have options that allow your purchase to be tax deductible. See options inside the Buyers Guide.

About the Livestock Sale

4-H 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 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.

About Our Fair

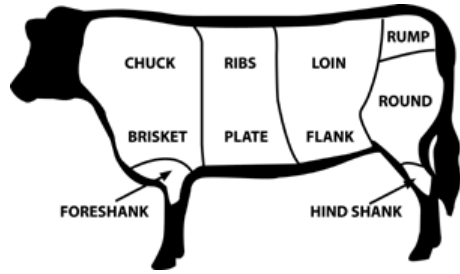
Our 2026 Garrett County Fair Agriculture Fair will be held on August 1-August 8, 2026.

Our 4-H Livestock Sale will begin on Saturday August 8, 2026 at 10:00 AM.

IMPORTANT!

Please remember there are additional costs for processing

Beef (Market Steers)



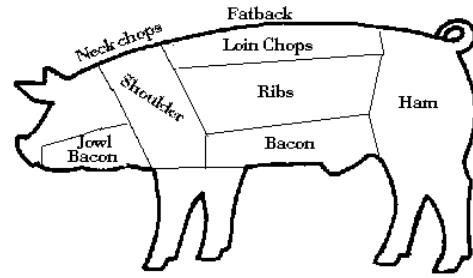
Market steers will range in weight from 1,000 to 1,500 pounds. A 1,300 pound beef will provide almost 600 pounds of usable meat for your family. At this year's fair, there will be about 100 market steers available.

Retail Value of Beef Cuts

	<u>Pounds</u>	<u>Retail Cost/ Pound</u>	<u>Total</u>
Front Quarter			
Rib Roast	12	\$11.00	\$132.00
Rib Steak	5	\$16.00	\$ 80.00
Short Ribs	4	\$10.00	\$ 40.00
Chuck Roasts	20	\$9.00	\$180.00
Ground Beef	110	\$5.00	\$550.00
Total	151 lbs.		\$982.00
Rear Quarter			
Round Steaks/Roasts	47	\$5.50	\$258.50
Porter House Steak	10	\$15.00	\$150.00
T-bone Steak	5	\$15.00	\$ 75.00
Strip Steak	8	\$16.50	\$ 132.00
Sirloin Steak	8	\$14.00	\$ 112.00
Tenderloin Steak	4	\$18.00	\$ 72.00
Ground Beef	57	\$6.00	\$342.00
Total	139 lbs.		\$1,141.50
Total Per Half	290 lbs.		\$2,123.50
Total Per Whole Beef	580 lbs.		\$4,247.00

Estimates are based on a 1,300 pound market steer

Pork (Market Hogs)



Market hogs at the local fairs will range in weight from 220 lbs. to 300 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 about 160 market hogs available

Retail Value of Pork Cuts

	<u>Pounds</u>	<u>Retail Cost/ Pound</u>	<u>Total</u>
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	\$4.00	\$28.00
Roasts	13	\$2.50	\$32.50
Blade Steak	4	\$3.50	\$14.00
Sausage	34	\$3.50	\$119.00
Bacon	16	\$9.00	\$144.00
Spare Ribs	5	\$3.50	\$17.50
Total	123 lbs.		\$509.00

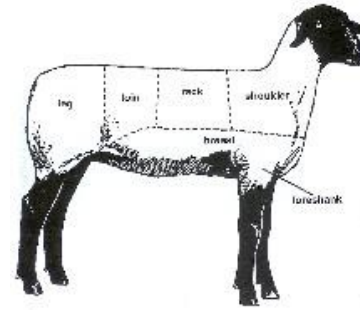
Estimates are based on a 250 pound market hog



Some purchase options are tax deductible



Sheep (Market Lambs)



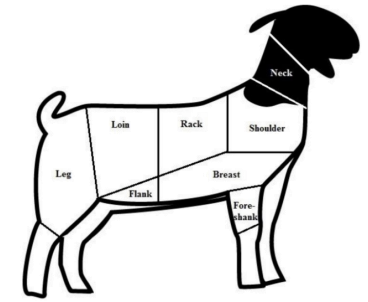
Market lambs at the local fairs will range in weight from 90 lbs. to 150 lbs. At this year's fair, there will be about 90 market lambs available.

Retail Value of Lamb Cuts

	<u>Pounds</u>	<u>Retail Cost/ Pound</u>	<u>Total</u>
Shoulder	16	\$6.00	\$96.00
Rack (ribs)	7	\$18.00	\$126.00
Breast	6	\$4.00	\$24.00
Foreshank	3	\$3.50	\$10.50
Leg	21	\$7.50	\$157.50
Loin (lamb chops)	11	\$12.00	\$132.00
Total	64 lbs.		\$546.00

Estimates are based on a 120 pound market lamb

Goats (Market Goats)



Market goats at the local fairs will range in weight from 50 lbs. to 110 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 about 60 market goats available.

Retail Value of Goat Cuts

	<u>Pounds</u>	<u>Retail Cost/ Pound</u>	<u>Total</u>
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

- **DONATE IT.** You can donate the animal to a scholarship fund like the 4-H Scholarship fund, a 4-H club, or other organization of your choice, for the animal to be resold at a later time for funds. The price you pay goes to the youth who raised the animal. AND, your entire cost is deductible as a charitable contribution.
- **KEEP.** You can keep the animal and have it processed to fill your freezer or for your company picnic. AND your cost over and above the current market price is deductible as a charitable contribution. You can also donate the animal as food for a local children's home, food bank or other charity. In that case, your entire cost is tax deductible. Consult your tax advisor for your company's tax liability.