

WAYS TO PURCHASE

IN PERSON: Enjoy a day from year's gone by. The auctioneer's cry creates an exciting fun event. Auction officials will assist you with the process.

PROXY: If you are unable to attend but want to assist with the sale, you can do so by proxy. Just fill out the Proxy Buyer Form (attached) or contact a member of the Auction Committee.

BOTH WAYS ARE EASY!



HOW IS A PURCHASE MADE?

ON SALE DAY: Register with sales table where you arrive or use the Pre-Registration Form (attached) to register early.

Get your buyer number.

When you want to place a bid or an animal, raise your hand until the ring near acknowledges your bid.

The highest bidder is the buyer.

Your name (or your company's name) will be displayed on the illuminated techniques and in next year's sales catalog.

The 4-H or FFA member whose name you purchased will bring you sales receipt to you.

You will verify the sale price and indicate what you want to do with the animal (consume, resale, live or charity) by simply directing a box.

If the animals for consumption, the processor will contact you to get specific cutting and wrapping directions (they will walk you through the sale process).

HOW TO PAY FOR YOUR PURCHASE

CHECK: Make your checks payable to the Alameda County Junior Livestock Auction.

CREDIT CARD: Credit cards are handled by ProProcessors by our auction team who is bonded by a Central Public Accountant.

CASH: Cash is happily accepted.

PAYMENT IS DUE THE DAY OF THE SALE



YIELD

LAMB: 150 to 160 pounds live. Curlew wrapped average yield of 54 to 66 pounds of processed meat consisting of approximately:

2.10 of Lamb, 1 Roast of Lamb, 4 Shoulder Chops, 1 Lamb Chop, Steaks 2.0 Bone Ribs, and Ground Lamb.

SWINE: 210 to 270 pounds live. Curlew wrapped average yield of 105 to 135 pounds of processed meat consisting of approximately:

2.4 Shoulder Chops OR 6 Shoulder Steaks OR 2 Shoulder Ribs and 2 Spare Ribs, 28 Pork Chops OR 1 Lean Roast and 17 Pork Chops, 5 ham hocks, 20 pounds of Sausage, and Bacon.

GOAT: 90 to 130 pounds live. Curlew wrapped.

Average yield of 50 to 50 pounds of processed meat consisting of approximately:

Steaks (4), Chops (40), Slow Roast (3 pounds), Leg Roasts (2), Steaks (2), and Spare Ribs.

BEEF: 1000 to 1350 pounds live. Curlew wrapped average yield of 600 to 670 pounds of processed meat consisting of approximately:

8-10 Top Steaks, 8 Porterhouse Steaks, 2-3 Fillets, 8-10 Top Sirloins, 8-10 Sirloin Tips (Steaks), 8-10 Ribs, Top and bottom of 5 and 7 Round Roasts, 8-10 Sirloin Roasts, 8-10 Chuck Steaks, 8 Flank Steaks, 1 Brisket, 2 Duck Roasts, 2 Duck Roasts, 2 Short Ribs, 2 Tri-Tips, and 80 pounds Ground Beef.

JUNIOR LIVESTOCK AUCTION BOOSTERS

If you are unsure of which exhibitors you would like to support, you can contribute to the Alameda County Junior Livestock Auction Exhibitors fund. The fund supports those exhibitors who were less fortunate in the sale of their animals by subsidizing their sale with an add-on.

After all sale and add-on contributions have been applied, the Boosters will select qualified recipients (those exhibitors with the lowest auction total). Donations may be mailed (address below) or can be submitted on line (Boosters' website below). Boosters is a 501(c)(3) nonprofit organization. Contributions are tax deductible.

PROXY BUYERS

For your convenience, the Auction Committee can provide you with a proxy buyer. Simply contact the Auction Committee member (below) to make arrangements, OR you can select your own proxy buyer.



INFORMATION:

ajc@alco.com

ALAMEDA COUNTY FAIR JUNIOR LIVESTOCK AUCTION WEBSITE:

www.alco.com

JUNIOR LIVESTOCK AUCTION BOOSTERS:

www.jlivestockalco.com
P. O. Box 3176, Livermore, CA 94551

AUCTION COMMITTEE:

Judith Bowles: 925-784-8891
Jennie Mason: 925-573-8893
Denise Mueller: 925-455-8822
Debbie Piser: 925-980-1725
Auction Office (during fair only): 925-429-7606

THE BOTTOM LINE

LAMB	SWINE	GOAT	BEEF
Kid's Purchase Price: \$250	\$250	\$300	\$1000
Feed	\$ 50	\$200	\$100
Medical costs	\$ 20	\$ 20	\$ 100
Total Project Cost	\$365	\$420	\$2000
Break Even Price	\$300	\$200	\$1.75

Based on 2006 average weights. Due to variations in animal size and cost, all figures are to be used as estimates only. The cost of a 4-H or FFA live project is higher than the table required by commercial auction because of the additional auction given to their animal and the developer. This small even cost will allow each you to get an animal right to animal informed buyer's price or save the challenge.



USES FOR YOUR PURCHASE

PERSONAL USE

Put the top quality wrapped pork, beef, lamb, or goat in your freezer to enjoy your animal. If a animal arrived in too much, sell it with family and friends.

SPURT BUYING

You or more and a share livestock, businesses, or organizations split the cost. This reduces the cost to any component of group and reduces the amount of meat each will receive. Notify the auctioneer of the contribution of bidder when bidding. The auction committee will do the math!

BUSINESSES

Provide packaged meat to your customer's food business for employees, auction wrapped meat as a fundraiser, or serve quality meat in your restaurant or market.

BUY BACK

Buyer's not wanting to keep their purchased animal pay only the difference between the final bid price and resale value based on the market value. (Example: You bid \$570 for a 100 pound lamb. The market price is 210 pound. The buy back price is then \$70. Your cost = \$300.)

CHARITY

Buy for a local charity or non-profit organization. You get the benefit of supporting your favorite charity and you get the promotion for your business. They get something great to eat!