

ANNE ARUNDEL COUNTY 4H/ FFA
LIVESTOCK COMMITTEE PRESENTS



THE 2023 4H/ FFA LIVESTOCK AUCTION

**Auction will be LIVE at the Anne Arundel County Fairgrounds
Saturday, September 16th - Auction Starts at 7PM**
& Simulcast on www.stockshowauctions.com

Catered Dinner for Potential Buyers starts at 6PM
Steers, Hogs, Lambs, Goats & Turkeys Available

Registration for Buyers will Open September 1st.

All buyers will need to register on www.StockShowAuctions.com website.

We recommend pre-registration but will have tablets on site to help you register.

**VISIT STOCKSHOWAUCTIONS.COM FOR MORE INFORMATION
OR CONTACT THE LIVESTOCK AUCTION COMMITTEE AT
AA4HLIVESTOCKAUCTIONS@GMAIL.COM**

WHO SELLS IN THIS AUCTION

4-H and FFA Members raising market livestock projects. This auction allows youth to have hands-on experiences and acquire an understanding of animal production by purchasing animals, caring for animals, and keeping records on each animal. Members gain a better understanding of the business aspects and economics of animal husbandry. These young people learn entrepreneurial skills and become advocates of animal agriculture.

WHY BUY FROM THE AUCTION

- Members select high quality animals for their project and maintain quality until it reaches maturity.
- Members are required to complete quality assurance training 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.
- Past Buyers are recognized by advertising and signage on the fairgrounds and fair publications.
- All the meat comes from one, locally raised animal.
- You are helping a young person in your county to remain involved in agriculture.

**4H/ FFA LIVESTOCK AUCTION PROVIDING QUALITY HOME
GROWN MEAT FOR DECADES TO ANNE ARUNDEL COUNTY**

BIDDING- ALL ANIMALS WILL SELL BY THE POUND.

Bidding will happen live in the show ring and through the simulcast on the Stock Show Auction website. All bidders will need to be registered before bidding in person or online. If you plan to attend in person, we recommend pre-registration. Once you arrive, stop at the registration table to confirm the information and to pick up your bidding paddle. We will collect paddles at the end of the auction.

A member of the Livestock Auction Committee will be designated as the online bidder during the live auction. Every bid online will be recognized. **The Auctioneer will have the final say in the close of the bidding on each animal.**

If a buyer chooses to donate an animal to benefit one of the 5 local preselected agricultural non-profits, please inform the auctioneer at the end of the lot so you or your business can be recognized for your generosity. The donated animals will be sold to a livestock broker after the conclusion of the sale at fair market value; these profits will be passed on to the charity of the bidder's choice.

**THERE WILL BE NO BUYBACKS.
ANIMALS WILL ONLY GO THROUGH THE AUCTION ONCE.**

ADD-ONS: Buyers desiring to assist individual exhibitors through financial donations may place "add-ons" to specific lots. These add-on monies will be credited to the exhibitor's less applicable sale expenses. No lease or ownership transfer is implied to any lot by placing "add-ons" to a lot. Add-ons are considered a gift to the exhibitor. Add-ons can be placed on stockshowauctions.com until Saturday, September 16th at 11:59 pm.

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 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. A lamb or goat- 10 cubic ft., Pigs- 15-18 cubic ft., Cattle- 40 cubic ft.

What can I expect to spend in processing?

Processing is generally broken down into two parts, butcher; and cut, wrap, and freeze. Butchering costs vary greatly based on your choices. See next page for more info.

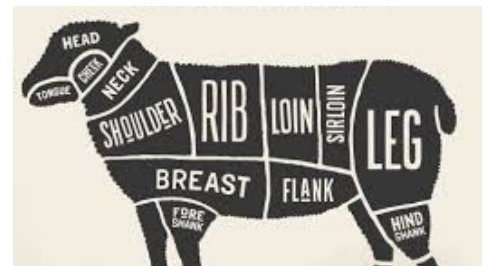
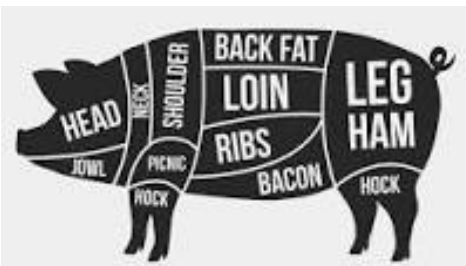
**STOCKSHOWAUCTIONS.COM HAS COMPLETE INFORMATION
AND VIDEOS ON HOW TO LOGIN AND REGISTER FOR THIS AUCTION.**

CHECK OUT PROCESS

If you attend the auction in person, please visit the checkout table to make your final choices and complete payment. If you participate online, you will check out online once you receive an emailed invoice with the Auctions **Square** information. You will then be asked what your plan is for the animal.

There are 3 options:

1. If you would like to send the animal to processing, you will be asked to choose a processor (FREE transportation will be provided to that processor - by the 4-H/FFA Volunteers. Buyers are responsible for the processing fees at pick up).
 2. If you don't personally want to process the meat, you can donate the purchase back to one of these 5 charities for a potential tax deduction. Charities available are the Anne Arundel County Fair Barn Building Fund, the Anne Arundel County 4-H Foundation, Harwood 4-H Club, Kinder Park 4-H Club, and the Southern High School FFA Alumni. The proceeds from your purchase go to the youth, then the animal(s) will be sold at fair market price, and those proceeds go to the charity.
 3. Another option is you can take the animal(s) home. If this option is chosen, we will email you Sunday morning with a pickup time after 6 pm Sunday afternoon, September 17, 2023. Your invoice will be available within 10 min of your last bid.
- NOTE: Buyers are responsible for contacting their processors to give cutting instructions on Monday, September 18, 2023, and arrange a pickup date and time for the finished product.
 - Anne Arundel County Fair and the 4-H/FFA Livestock Auction committee are not responsible for making cutting or pickup arrangements.



PAYMENT METHODS AND TERMS-

If you are bidding IN-PERSON- please see the Auction Treasurer for your invoice and to make your payment. We will be accepting checks, cash, or credit cards (+3% processing fee).

If you are bidding ONLINE- PLEASE DO NOT USE STOCKSHOWS Payment Platform.

At the conclusion of each lot, the winning bidder will be notified by email. In your account on the Stock Show Auctions website, you will be able to keep track of your winning bids. Please wait for an email after the Auction with the AACO Livestock Auctions Square Link to make payment. If you need to mail a check, our address is: The AACO 4H/FFA Livestock Auction Committee, PO Box 163, Harwood, Maryland 20776

All payments for Animals and/or Add-Ons are due upon receipt of the invoice.

If you have questions, please email us at aa4hlivestockauction@gmail.com

PROCESSING- 2023 INFORMATION

Haas Family Butcher Shop **(Lambs, Goats, Hogs, & Cattle)**

3997 Hazlettsville Road
Dover, DE 19904
302-734-5447 or
Amber Cell 302-670-9466

Lambs & Goats:

\$150 slaughter
Cut & Vacuum Wrap
Lamb Loose Sausage \$.50/lb.
Lamb Sausage Grillers \$.75/lb.

Hogs:

Slaughter fee \$50 (over 300 lbs. \$60)
Cutting & Vacuum Wrap \$.80/lb.
Curing \$.80/lb.
Sausage Rope & Patties \$.75/lb.
Maple Sausage Rope
& Patties \$1.25/lb.
Sausage loose \$.50/lb.
Breakfast links \$1.25/lb.
Maple Breakfast links \$1.75/lb.
Cured & Smoked Sausages \$2.00/lb.

Steers:

\$100.00 slaughter
Cut & Wrap \$0.90/lb.
Patties \$1.00/lb.
Summer Sausage /Bologna \$3.00/lb.
Sweet Bologna \$5.00/lb.

Sudlersville Meat Locker **(Lambs, Goats, Hogs, & Cattle)**

204 E Main Street PO Box 203
Sudlersville, MD 21668
410-438-3106

Lambs & Goats:

\$95.00 slaughter,
Cut and Vacuum Wrap

Hogs:

Slaughter fee: \$50.00,
Cutting & Vacuum Wrap: \$0.69/lb.
Curing & Smoking: \$.90/lb.
Sausage patties or links \$0.75/lb.
Cheese \$0.75/lb.

Steers:

\$65.00 Slaughter,
Cut & Vacuum Wrap \$0.69/lb.
Patties \$0.75/lb.
Bacon & Cheddar \$1.75/lb.
Single Steaks \$0.72/lb.

Turkey Processing

Southern FFA will process birds for
personal consumption
\$35.00 each

Email- southernffa@gmail.com

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