



How to Buy



At the day of the Sale, each buyer must register and be assigned a number to use in the bidding. The buyer will receive a catalog listing all the animals in order of the sale, their weights, and the owners name. As each animal enters the ring, the Auctioneer will ask for bids in cents or dollars per pound. If you wish to bid on a particular animal, raise your hand. Whether you win the bid or not, your bidding will help the sale. If you need help in bidding, ask one of the ring men to assist you. The bidding will continue until a high bid is reached. After a successful bid, please keep your number visible to aid the people processing the paper work to find you.

Lambs will weigh 100 to 160 pounds live. Cut and wrapped lambs average a yield or 54 to 86 pounds of processed meat, consists of approximately:

- Leg of Lamb (2)
- Lamb Steaks (20)
- Lamb Stew Meat (3 lbs)
- Breast of Lamb (2)
- Lamb Chops (32)
- Lamb Shoulder Steaks (20)

Hogs will weigh 210 to 270 pounds live. Cut and wrapped hogs average a yield or 155 to 199 pounds of processed meat, consists of approximately:

Feet (4)
Sausage (20 lbs.)
Hams (2-30 lbs) if cured
Ribs
Loin Chops (50-56)
Shoulder Roasts (4)
Bacon (2 sides) if cured

Beef will weigh 1000 to 1350 pounds live. Cut and wrapped steers average a yield or 650 to 877 pounds of processed meat, consists of approximately:

Ground Beef(90lbs.)
Steaks (120)
Roasts (35)
Stew, briskets, ribs,
shanks, misc

Goat will weigh 60 to 130 pounds live. Cut and wrapped goats average a yield or 30 to 60 pounds of processed meat, consists of approximately:

Leg Roasts (2)
Steaks (4 lbs.)
Chops (40)
Stew Meat (3 lbs)
Shanks (2)
Spare Ribs

