

How to Buy Beef for Your Freezer at the Jackson County Fed Cattle Show

When:

The 4-H and FFA youth will be offering their market steers for sale at a public auction to be held on **Tuesday, February 17 at 7:00 PM** at the **Jackson County Agriculture Center** (Fair Grounds). You are also welcome to join us for the Market Steer Show at 2:00 PM followed by the Showmanship Competition. The Fed Cattle Show and Sale provide an opportunity to showcase the hard work of 4-H and FFA Youth, and to support their beginning ventures into an agricultural business of their own.

Where:

The Jackson County Agriculture Center, located 2 miles west of Marianna on Highway 90. The steer auction will be held in the small livestock arena in the main front building of the agriculture center. Go through the center doors at the main entrance from the paved parking lot.

How:

The steers will be auctioned off to the highest bidder. Steers can be re-sold if the highest bidder does not actually want to consume the meat. Anyone can also bid during the re-sale auction. If you cannot be present at the auction, the Steer Show Committee will bid on your behalf. These arrangements must be made ahead of the sale.

What To Do with the Steer Once Purchased:

Buyers have two options:

1. Have the steer processed by a local meat packing house into retail cuts for personal consumption. All market steers must go to slaughter. Transportation of the steers after the sale will be the responsibility of the meat packers. The packer of choice must be designated by the buyer at the time of sale and they will take possession of the steers.
 - a. The buyer must provide instructions to the packer on how and when they would like their steer processed. (See back page)
 - b. Two local meat packers in the area are willing to process your animals for you. The buyer is responsible for the meat processing fees associated with the animals purchased. These fees are not included in the bid price. The following meat packers have agreed to handle the processing for steers from the fair auction. Potential buyers may wish to contact these processors prior to the actual sale so that the meat packers know what is expected of them.

Packer	Contact Information	Approximate Processing Fees
Corbin's 4-Point Packing House	850-638-1149 3681 Highway 273 Chipley, FL	\$20 slaughter fee 45¢/lb. processing fee
Dilmore Meats	850-352-4407 2321 Dilmore Road Cottondale, FL	

c. Some buyers may want to split a steer between two families. There is no problem with this, but one individual should do the bidding at the auction and make the processing arrangements. The processor should be notified so that the meat will be wrapped for two separate families.

2. Re-sell the steer and pay the difference between the first bid price and the highest bid price from the re-sale auction. **The buyer must notify the auctioneer that the steer should be re-sold at the auction instead of designating a local meat packer.**

Example:

Auction price \$1.25 per pound on 1200 pound steer = \$1,500

Re-sale bid price of \$0.75 per pound x 1200 lbs. = \$900

Auction Buyer pays the difference \$1500 - \$900 = \$600

Re-sale Buyer pays \$900

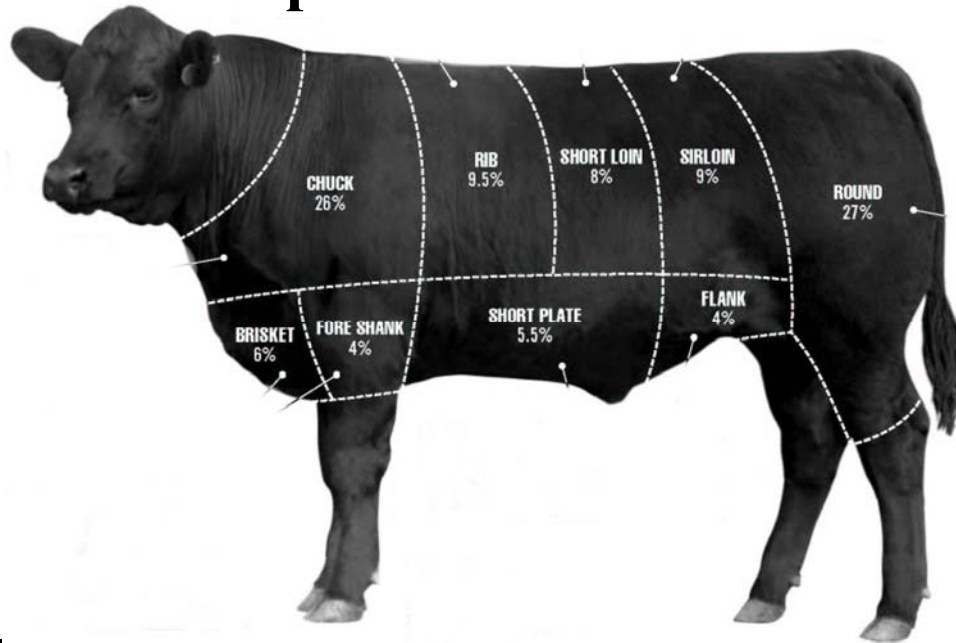
This allows businesses or family members to support the youth project and provide incentives for continued project experiences without actually having the meat processed for consumption by the buyer.

The Jackson County Cattlemen's Association would like your help in supporting 4-H and FFA youth with market steer projects. By purchasing a steer for consumption or re-sale, you are directly supporting these young people with their beginning ventures into the agricultural business world. These youth are raising and selling only one animal, so they cannot cover their expenses selling their projects at commercial production prices. Your purchase of a Fed Cattle Show steer will encourage youth to continue to learn business skills, such as money and time management, and responsibility through livestock projects in future years.

If you would like to support these youth, but are not able to purchase a steer, you can also provide sponsorships that go directly to the exhibitors. The Exhibitors have sponsorship forms that can be sent in with each contribution. Sponsorship checks should be made payable to the **Jackson County Cattlemen's Association** and mailed to the Extension office by February 10. Youth will receive the money along with funds generated through the auction.

If you have questions about the show, sale or sponsorship of exhibitors at the Jackson County Fed Cattle Show, please contact Larry Warden, Fed Cattle Show Chairman at 850-482-2119 or Doug Mayo at the Jackson County Extension Office at 850-482-9620.

What to Expect from Processed Steers



Meat Yield

From a 1200 pound steer you can expect a 750 pound carcass with about 525 pounds of retail cuts. A steer is not all steak. The retail cuts will be approximately as follows:

Retail Cut	Percentage of carcass	1200 pound steer (750# carcass)
Steaks	22%	165 pounds
Roasts	22%	165 pounds
Ground Beef & Stew Meat	26%	195 pounds
Fat, bone, cutting loss	30%	225 pounds

Many people do not want all of the roasts and steaks that can be cut out of the round and chuck because these cuts are not as tender or have more connective tissue. The actual amount of steaks and roasts will depend on how much hamburger is made.

Processing Instructions

When you discuss having your steer processed with a local packing house they will ask you how you would like the meat cut up. You will need to decide which cuts of roasts you would like, how thick to cut your steaks and how much hamburger or stew meat you would like. You can have your hamburger made very lean with only about 10% fat, or if you want more flavor, you can have it prepared with 30% fat. Traditionally 20-30% fat has been added to hamburger meat. You need to also decide how much meat you want for each meal. Typically steaks are cut $\frac{3}{4}$ -1 inch thick and roasts are 2-3 pounds each, but you can have it cut any way you want it.

Expenses Involved

Most slaughter plants charge \$20 as a slaughter fee and then about 45¢ per pound to cut and wrap the meat. For a 1200 pound steer the processing fee would be around \$325. If you add that to the original auction sale price, then the total cost for purchasing a 1200 pound steer at \$1 per pound and having it processed would be about \$1,500. If you divide the total by the 525 pounds of retail meat, the average cost per pound is around \$2.86. Remember you are **supporting** 4-H and FFA **youth** and getting quality, County raised beef in return. But you can't buy beef like this in the store.