

2007 Livestock Members

Mercedes Armstead
 Eathan Carda
 Luke Casterline
 Sam Casterline
 Casey Denowh
 Alexis Dynneson
 Katelyn Dynneson
 Clayton Eskridge
 Bailee Fink
 Hazen Fink
 Taylor Fink
 Marianne Gartner
 Brady Gorder
 Brennan Gorder
 Jalyssa Gorder
 Riley Hagler
 Wyatt Hagler
 Ashton Handy
 Ty Handy
 Wyatt Handy
 Meghan Haverkamp
 Scott Haverkamp
 John Helmuth
 Levi Helmuth
 Kelby Indergard
 Seth Indergard
 Clara Jepsen
 Hanna Jepsen
 Ben Johnson
 Cole Johnson
 Emmett Johnson
 Nettie Johnson
 Jarvis Klempel
 Justine Klempel
 Ryan Lander
 Karley Leland
 Dillon Leland
 Chisum Lewis
 Dillon Lunderby
 Jake Lunderby

Nathan McMillen
 Wacey McMillen
 Wade McMillen
 Michael Miller
 Erin Oliver
 Rachel Oliver
 Nena Panasuk
 Payton Phillippi
 Christian Prevost
 Rachel Prevost
 Shanae Prevost
 Dustin Rauschendorfer
 Gregory Rauschendorfer
 Amy Redman
 Brian Redman
 Carl Redman
 Bridger Rice
 Ryder Rice
 Jacob Rosaaen
 Jamie Rosaaen
 Janelle Rosaaen
 Jared Rosaaen
 Kayleen Searer
 Jaycee Searer
 Taylor Searer
 Michael Stepler
 Damian Tombre
 Sara Tombre
 James Topp
 Tara Turnbull
 Ande Turner
 Nate Turner
 Angela Vaira
 Michael Vaira
 Amanda VanEvery
 John VanEvery
 Cody Vitt
 Emily Vitt
 Tom Voll
 Lacie Whitford
 Luke Whitford



Richland County Livestock Project Sale

Please Join Us
 August 1, 2008

4:00 p.m. Award Show
 4:30 p.m. Sale
 BBQ to Follow Sale



MONTANA
 STATE UNIVERSITY

EXTENSION

Richland County Extension Office

123 W. Main
 Sidney, MT 59270


Building tomorrows
 Leaders with today's 4-H

Fair Time is Here!

The Richland County Fair is the highlight for many 4-H'ers. Through the fair, members learn many important life skills. On August 1st, at 4:30, we will be holding our annual 4-H livestock sale located at the Richland County Fairgrounds, 4-H Barn Arena. Without the support of our local businesses the sale would not be the success that it is.

But what does the fair mean to the members? For some it will be a chance to learn skills to maximize the profit for their project. Some profits will even be used to partially fund their college education! Our sale also teaches skills like team work and techniques for marketing their product.

To sell at the fair the members complete Market Quality Assurance training. MQA teaches record keeping, food safety, and proper techniques of handling animals. This insures a safe, high quality product for the buyers, not only at the fair, but also at the super market.

 *4-H teaches members more than just livestock. Through indoor projects, many explore areas such as engines, electricity, or shooting sports. Living in Eastern Montana, many of us can relate to these areas. Members learn leadership through community events, such as working at the 4-H Food Booth at the fair.*

Premium Sale

Several years ago a premium sale was implemented. It encourages small businesses that have no use for a steer, hog, or lamb to still support the sale. How a premium sale works is you, the buyer, pay the difference between the base price and your purchase price. The 4-H member retains ownership of the animal and you pay only the premium.

Premium: 4-H member retains ownership
Market Hog (Premium)

You bid: **\$2.50**

Base price: **\$0.50**

235 pound animal

$2.50 - .50 = 2.00$

$2.00 \times 235 = 470$

You pay: \$470.00

From the example you can see that a bid of \$2.50, with a \$.50 base, on a 235# hog would cost \$470 for a premium. You pay the premium to the 4-Her and he/she retains ownership.

Buyer gains ownership: Market Hog

You bid: **\$2.50**

Base price: not used

235 pound animal

$\$2.50 \times 235$

You pay: \$587.50

From the example you can see that a bid of \$2.50 on a 235# hog would cost \$587.50. You pay the \$587.50 to the 4-Her and you own the animal. You now have two choices, resale at auction, or slaughtered locally.

2007 Carcass Data

Lamb

Live Wt.	Hot Wt	Backfat	Ribeye Area
129	73	.24	2.93

Swine

Live Wt.	Hot Wt	Backfat	Ribeye Area
255	178	.68	7.07

Beef

Live Wt.	Hot Wt	Backfat	Ribeye Area
1195	748	.32	12.28

Processor of Your Choice

As in past years you the buyer have the choice of taking your animal to any processor, this year will be no different. The decision is your as it should be. But due to inaccurate carcass measurements associated to quartered carcasses, only beef carcasses that have been chilled as halves will be included in the beef carcass show.

What to Expect

Hot WT	Processing Loss	Total Take Home
73	30%	51
178	30%	124
748	30%	523

Processing losses occur due to moisture evaporation, trimming of extra fat and removing of bones. It is common to see a 30 to 35 % loss due to processing.

Thank You for Your Support