## **AUCTION INFO**

**LIVE AUCTION ONLY** - Join us at the Fairgrounds **FAIR ENTRY TICKETS:** skip the line and purchase your entry ticket prior to Sale Night. Gate attendant will scan your ticket upon arrival at the gate. *Due to concerts, the gate fees cannot be comped for 4-H.* 

PARKING & SHUTTLES: Parking is available in the Tamarack St Lot (east end of fairgrounds) or Fair Shuttle information can be found at the website below.

**Buyer BBQ:** Dinner tickets will be given when buyers check-in and can be used from 3:00pm to 6:00pm at the Buyer's Appreciation BBQ. The BBQ is adjacent to the main AgWest Livestock Tent.

New Buyers can PRE-REGISTER online or REGISTER IN-PERSON @ the Sale Barn. Previous Buyers can simply check-in at the Sale Barn, no need to preregister. Step-by-Step Instructions with additional details on how to register can be found on our Buyer Website:

http://gallatin.msuextension.org/4hbuyers.html





## YOUTH THAT MARKETED TO ME

NAME	SPECIES	SALE#

# 2024 Champion Buyers

**BEEF** Grand {Chesney Doubet} - **Stock Ranch** 

Reserve {Taylor Sposito}
- Headwaters Livestock



**SWINE** Grand {Heidi Hutchison} - **Rocky Mountain Supply** 



Reserve {Kylie Brownell} - Daniels Gourmet Meats



GOAT Grand (Kylie Brownell) - Rockin B
Ranch

Reserve {Moriah Colton} - Summit Dental



SHEEP Grand {Austyn Smith} - A All Purpose Storage
Reserve {Heidi Dyk-Stainer} - Premier Systems Heating

PREMIER

RABBIT Grand (Cooper Nab) - Cody & Amy Brownell

Reserve (Cooper Nab) - Cashman Nursery

and Cooling



<u>POULTRY</u> Grand {Luke Shyne} - Diamond M Drilling Reserve {Tatem Chaffins} - Timberline Insulation



Thank you ALL for your support: year after year!

## **Our Appreciation**

Thank you to ALL of the <u>245</u> Buyers and Add-On Donors that contributed to our 2024 Market Sale last year. We have remarkable 4-H youth who take pride in their projects. To see them rewarded for their work continually inspires us to create even more opportunities for them to learn and grow. Thank you for all that you do to ensure that our program has the resources to be strong & successful into the future.

As a Market Livestock Committee, we want you to know how much we appreciate your outstanding support of our Gallatin County 4-H & FFA kids!



Thank you for helping making the best, better!







GALLATIN COUNTY 4-H/FAA MARKET LIVESTOCK COMMITTEE

903 N. BLACK AVENUE BOZEMAN, MT 59715



2025 Gallatin County 4-H/FFA

Market Livestock Sale

**BUYERS GUIDE** 

Friday July 18th, 2025

**Buyer Appreciation BBQ** 

3:00pm - 6:00pm

under the Small Animal Tent

**BBQ** Sponsored by:



BBQ Prepared by:



Market Livestock Sale

Bidding at 4:00pm

under the AgWest Livestock Tent



Big Sky Country State Fair Bozeman, MT

### 4-H/FFA MARKET LIVESTOCK COMMITTEE POC'S:

General Questions: gc4hlivestock@gmail.com

Beef: zbara.morgan@gmail.com

Annabel Morgan (406) 580-9003 Melanie Duffin (406) 209-1978

**Swine:** gallatinswineproject@gmail.com

Merle Farrier (406) 580-8850 Brittney Harwood (406) 579-3153

Sheep: kennellr@gmail.com

Ruth Carr (406) 539-4337 Kim Flikkema (406) 599-1486

Goat: lmk80@live.com

Lea'h MacDonald (406) 220-3556 Amy Brownell (406) 209-2720

Poultry: fcclashawna@hotmail.com

Shawna Oostema (406) 580-7819 Judy Brownell {donations} (406) 580-1289

Rabbits: <a href="mailto:samsonwm98@gmail.com">samsonwm98@gmail.com</a>

Monica Samson (406) 399-1866 Cody Brownell (406) 209-4183

Fairgrounds/Livestock Superintendent: Lee Nuss

Youth Members: Alexa Smieja & Dakota Woodring

FFA Advisors: Kyle Gavin & Evan Nilsen (Belgrade

FFA); Tyler Noyes (Three Forks)

4-H Extension Agent: Molly Yurdana



# How to Participate in the Market Livestock Sale

**KEEP / EAT - Individuals can obtain top-quality** meat to enjoy all year long. You will be invoiced for the Final Bid Price. The Bid Price does not include processing. Buyer is assigned a contracted local processor and is responsible for order options and pickup after processing. \*If you intend to do a Live Pickup of the animal, please make this VERY CLEAR to the Sale Staff. The live animals must be paid in full prior to live pickup on Saturday, July 19th.

**RESALE or BUY BACK** - Buyers not wanting to keep their purchased animal, pay the difference between the Final Bid Price and the Buy Back Price listed in the Sale Catalog. \*Resale option is not available for Rabbits or Poultry.

FOR DONATION - Donate the meat from your purchase to a nonprofit organization. You may also donate the processing fees OR arrange with the recipient to pay the processing fees. \*Exceptions apply to Poultry processing donations - check with the Sale Clerks for more info.

ADD-ON PLEDGES (see form) - Add-Ons are a great way to support a specific youth or multiple youth, whether you purchase an animal or not. Add-ons are a flat fee: large or small, and added on top of their sale price. Add-ons can be done before, during or within one week after the sale. Through this process, you will be registered as a buyer.

PROXY BIDDING (see form) - Used if Buyer is unable to attend the Sale or is leaving prior to the end of the Sale. Use the Proxy Form to authorize the purchase of an animal on your behalf. We provide qualified bidders to handle your proxy during the sale. We will also contact you with the results of your Proxy. Copies of Proxy & Add-On Forms are on the buyer website or upon request.

SALE ORDER - Grand and Reserve Champions will sell first, then 10 animals per species by ribbon placing thereafter.

FAQ's:

### What does it cost?



		46	M AA	3/2/	11
	Avg Bid	Avg Wt	Bid Price	Process -ing	Total
Beef	\$7.77	1,322	\$10,272	\$950	\$11,222
Swine	\$12.00	265	\$3,180	\$340	\$3,520
Sheep	\$8.47	135	\$1,143	\$240	\$1,383
Goat	\$1,145	for 1	\$1,145	\$180	\$1,325
Poultry	\$945	for 3	\$945	\$45	\$990
Rabbit	\$300	for 3	\$300	\$35	\$335

\*These are based on the 2024 Market Sale, including Champions. Prices vary from year to year. Processing prices vary by processor and order options chosen.

### Can I split a purchase with Another Buyer?

Yes, we ask that you indicate this Joint Venture to the Sale Staff at Registration so both buyers receive recognition. Split % and invoicing can be determined at checkout.

#### What does the Buver receive?

Not all of the live-weight purchased comes home as edible product. The following will give you an indication:

**BEEF: 42% TAKE HOME RETAIL MEAT** 

Steaks & Roasts = 41% Lean Trim = 25%

**SWINE: 56% TAKE HOME RETAIL MEAT** 

Chops, Roasts & Sausage will vary upon cutting

**SHEEP & GOAT: 38% TAKE HOME RETAIL MEAT** 

Chops & Roasts = 59% Lean Trim = 17%

**POULTRY** (SOLD AS A PEN OF 3):

Broiler = 75%; Turkey = 78%

RABBIT (SOLD AS A PEN OF 3): 41% TAKE HOME MEAT

## **REGISTRATION & CLOSEOUT**

ALL New and Returning Buyers will need to Check-In OR Register inside the Red Sale Barn.

Catalogs w/ Buyer Numbers & BBQ Tickets will be issued at this time.

**NEW BUYERS can Pre-Register** via the link on our website through **noon** on Sale Day.

http://gallatin.msuextension.org/4hbuyers.html



QR Code to the Website

PLEASE REVIEW OPTIONS TO PURCHASE inside this brochure. When you are the winning bid, you will need to indicate to the Auc-

tioneer if you want to KEEP, RESALE or DONATE your purchase.

Upon purchase of an animal Lot, Buyers earn credit for a Market Sale Supporter Hat (limit one per Buyer #). This can be claimed at the Closeout Table, while supplies last.

**CLOSE OUT** is not required the night of the sale. but your purchases can be confirmed as-needed at the Check Out Table, inside the Red Sale Barn.

We prefer to Invoice all Buyers after the Sale.

However, sale clerks will be prepared to accept Cash or Check payment for your purchase the night of the sale, as needed. \*\*Credit Card Payments will be accepted after invoices have been issued.

**ALL PAYMENTS ARE DUE within 14 days of** Receipt of Invoice, NO EXCEPTIONS.

PLEASE CONTACT THE HEAD SALE CLERK Merle Farrier 406-580-8850 AS-NEEDED.