

Buyer Information

Judging for 4-H & FFA Market Livestock is Sunday, July 27, 6:00 pm. This is a great time to come and see the livestock and showmen prior to the auction. Sale order in the auction will be based on order of placing in the market class, starting with Grand Champion and descending. This information will be available in the auction program.

Market livestock and their showmen will be available in the barns beginning at 4:00 pm on auction day. This is a great time to meet and talk to the youth who have raised these animals.

Prospective bidders must obtain a bidder card from the auction clerk prior to the start of the auction. Bids for large livestock will be placed in dollars and sold by the pound. Small livestock and goats will be bid by the pen or individually.

All market livestock will be sold to the highest bidder.



* There will be a photo session in the Delta Barn following the auction. All buyers and sellers are invited and encouraged to have their picture taken with the animals. A complementary picture will be sent to each buyer.

46th Annual 4-H & FFA Market Livestock Project Auction

is cooperatively sponsored by:

**Tanana District 4-H,
Alaska FFA Association,
Tanana Valley State
Fair Association
and the
Alaska Farm Bureau**



4-H & FFA



2025 Market Livestock Project Auction

**Tanana Valley
State Fair**

**Friday, August 1, 2025
6:00 p.m.**

Reception @ 5:00 p.m.

What the Market Livestock Project means to youth

The Market Livestock Program is an educational program for youth enrolled in 4-H & FFA. Involvement in market livestock projects helps our youth to:

- Develop leadership and responsibility
- Work cooperatively with others
- Gain knowledge and skills needed for quality livestock production
- Keep accurate records
 - (record books for each member's livestock projects will be available for viewing)
- Make management and business decisions
- Help sustain Alaskan agricultural enterprises

Thank you for supporting 4-H & FFA youth!

Accommodation requests related to a disability should be made five business days in advance to [office or agent] at [phone number and email]. Language access services, such as interpretation or translation of vital information, will be provided free of charge to individuals with limited English proficiency upon request to amnorris2@alaska.edu.

The University of Alaska (<http://www.alaska.edu/alaska>) is an equal opportunity/equal access employer and educational institution. The university is committed to a policy of nondiscrimination (<http://www.alaska.edu/nondiscrimination>) against individuals on the basis of any legally protected status.

This work is supported by the U.S. Department of Agriculture's National Institute of Food and Agriculture.

Yield of Market Livestock: How much meat will you get?

Live weight is what the animal weighs when you purchase it.

Carcass weight is what the animal weighs after the head, feet, viscera, blood, and hide are removed. This will amount to the following percentage of live weight for each species:

- Beef 60%
- Swine 70%
- Lamb 50%
- Goat 45-60%
- Rabbit 60%
- Turkey 75%
- Chicken 70-75%

Yield for freezer will be the actual pounds of meat after bone and fat are removed from the carcass. Percentage of carcass weight is:

- Beef 70% +/- 5%
- Swine 51% +/- 2%
- Lamb 45% +/- 5%

Examples:

- 1,150 lb. steer with carcass wt. of 690 lbs. Yields approx. 500 to 550 lbs. of edible meat.
- 220 lb. hog with carcass wt. of 154 lbs. Yields approx. 78 lbs. of edible meat.
- 120 lb. lamb with carcass wt. of 60 lbs. Yields approx. 27 lbs. of edible meat.

For more information
please contact:

Marla Lowder Tanana Dist.
4-H Agent (907) 474-2427



Slaughter Information:

Transportation, slaughter, cut, wrap and freeze charges are in addition to the purchase price of large animals. If you are handling your own meat processing, there will be no additional charges. Small animal exhibitors are required to deliver poultry and rabbits to buyers butchered and dressed within two weeks of fair unless another date has been agreed upon between the buyer and seller. **All prices are subject and could change.**

Local Processing Options:

Delta Meat & Sausage 1-800-794-4206

Fully USDA Inspected Facility

* Transportation and delivery available. Please call ahead.

Beef up to 1200 lbs. \$150 Slaughter

Above 1200 lbs. \$175 Slaughter

Swine \$95 Slaughter

Sheep/Goats \$95 Slaughter

Beef cut & wrap \$1.25 per lb.

Swine \$1.30 per lb.

Goat/Lamb \$2.30 per lb.

Smoking \$2.45+ per lb.

Reindeer – call for slaughter and processing prices.

* Cut and wrap prices are based off of hanging weight.

AK's Midstate Meats 907-488-0124

Fully USDA Inspected Facility

*Free transportation.

Beef \$195 Slaughter

Swine \$135 Slaughter

Sheep/Goats \$140 Slaughter

Sheep/Goats cut and wrap \$140

Beef cut & wrap \$1.55 per lb.

Swine cut & wrap \$1.55 per lb.

Curing hams and bacon Please call

Reindeer – call for slaughter and processing prices.