

Meat Consumers: Want to buy an animal and have it butchered for home use?



At the Thurston County Youth Market Animal Sale (TCYMAS) 4-H and FFA youth sell their market animals to be purchased for consumption at a live auction. More on that process later.

First here are some things to consider:

- If you are hearing that local butchers are full and are not taking animals don't worry. When you purchase an animal through the TCYMAS auction we have already coordinated space at some local shops and will help you with that.
- Are you planning to keep all the meat for yourself or share with someone? Depending on the animal purchased and the amount of meat it is not uncommon for families to split the meat and the cost.
- Do you have enough freezer space? To ensure the proper storage of your investment make sure you have a good working freezer with adequate space for the species you are purchasing. Most freezers will hold approximately 35-40 pounds of meat per cubic foot. A market ready steer will yield between 400-600 pounds of take home meat. That means your freezer should be at least 10-15 cubic feet.
- Understand the cost associated with having an animal harvested for home use. A more detailed breakdown of what you pay for is below but it is important to plan for the expense. Especially, for beef because you are getting lots of meat all at once there is a significant upfront cost versus the smaller per cut prices you pay in the store.

How the auction works:

- In order to purchase an animal you must either be present to bid in person or setup a proxy bid beforehand. A proxy bid means you give us your information and how much you are willing to spend and we will have a representative bid on your behalf. If you are interested in placing a proxy bid please email the market sale committee at TCYMAS@gmail.com.
- We will be making a digital copy of the sale catalog available a couple weeks before the auction and will have a limited number of printed catalogs on hand the day of the auction. The catalog explains in more detail the bidding and buying process. However, we want to give you some additional information about what you are actually paying for and some highlights of the process so you know what will happen. Please note that the order in which the animals will be sold is posted the day of the auction.
- *If this is your first time to our auction you will want to visit the Cashier's table when you arrive at the venue. If you have not pre-registered you can do so at that time. We will give you a bidder number which is required if you plan to spend money in any way. This is also a great time to ask questions. Our volunteers are happy to help.*
- When you are bidding on an animal you are bidding **per pound** based on the weight of the animal at the designated weigh-in time. This is very important to understand. If you bid \$3.00 per pound for a 250 pound hog you are looking at paying \$750 plus a processing fee. If you win the bid you will be responsible for that total bid amount and the associated processing fee when you checkout at the cashier.

- The processing fee is paid to the processor. The processor is the company who hauls the animals & gets them ready for the cut and wrap shop facility.
- The cut and wrap facility is the local meat shop who gets the meat cut and ready for you to take home. There will be a list of available cut and wrap facilities to choose from in the sale catalog. The fees associated with the cutting and packaging of the meat will be paid directly to the cut and wrap facility.
- The cut and wrap facility will contact you directly the week after the auction to discuss your order. This means it is extremely important that when you sign up at the Cashier's table you give us current contact information. If you're not sure how you want the meat cut please don't hesitate to tell them you are new to this process and the shop will walk you through it. They want you to be happy with the end product.
- Another important note is that there is a 2-4 week turnaround time before you will be able to pick up your meat. This timeframe will depend on the shop and how you want the meat cut. If you are in desperate need of meat right away this might not be the best option for you. These things take time.

I do not wish to bid on or buy an animal, but I still want to support an exhibitor...what can I do?

- You can support an exhibitor by placing an "Add-On". Many people do not wish to bid for animals, but want to support an exhibitor financially. Or they did not win the bid but still want to support the exhibitor. Add-On forms are available at the Cashier's table. Please fill it out completely and turn it back into the office.

I'm done bidding for the night, now what?

- The cashiers will cash you out and provide you with a receipt for your purchase. We accept cash, personal or cashier's check, and credit cards. ***Payment must be made the night of the sale unless prior billing arrangements have been made.***

How much meat will I get? Steer Example:

- Most market ready beef steers are raised to be optimal meat quality at between 16-22 months of age, or between 1300-1500 pounds live weight. This is the weight they are sold at.
- When harvested, market ready beef steers will typically dress between 60-64%; meaning that the hanging carcass weight will be about 750-950. Dressing percentage reflects only that portion of the carcass that hangs on the rail after it is butchered.
- A hanging beef carcass will typically yield about 55-60% mostly bone-in, resulting in approximately 415- 575 pounds of meat to take home. However, if you have more cuts made into bone-less products or more grind done for hamburger, the hanging carcass will yield about 50-55% boneless meat cuts, resulting in about 375-525 pounds of take-home meat. Basically the more fat trimmed and more bone taken out of the meat cuts, the lighter the pounds of meat you will take-home but you must remember it is essential the same amount of total edible meat, it just the difference in how the meat was cut and packaged and the bones were removed at the butcher shop versus when you cook or eat the product.