

Thinking of purchasing an animal from the Junior Livestock Auction to fill your freezer?

The following provides information to help explain what your purchase gives you.

Meat Yield – Explained

Live weight: The weight of animal during the auction.

Carcass weight: The weight of the animal after inedible parts are removed, such as internal organs, head, hide, and blood.

Dressing%: The percentage of the live animal weight that becomes the carcass weight at slaughter.

Packaged meat%: The percentage of the carcass weight that becomes retail cuts that the buyer will receive after processing.

The weights and percentages can vary due to animal live weight, fat-to-muscle ratio, breed, diet, gender, age, and cutting preferences (fat trimming, bone-in/out and desired cuts).

Average Yields and Cuts of Meat

TURKEYS

Live weight: Hen 15 lbs. min. Tom 22 lbs. min.
Dressing %: 80%-89% of live weight
Turkeys are sent to buyer in dressed carcasses

CHICKENS

3 Chickens in a pen; each will weigh 6lbs-10lbs
Dressing %: 68%-75% of live weight
Chickens are sent to buyer in dressed carcasses

WATERFOWL

Waterfowl each will weigh 9lbs-13lbs
Dressing %: 68%-75% of live weight
Waterfowl are sent to buyer in dressed carcasses

RABBITS

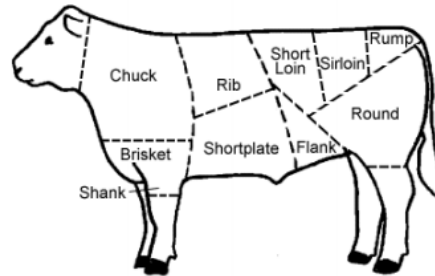
3 rabbits in a pen, each will weigh 3.5-5.5 lbs.
Dressing %: 55-60% or higher of live weight
Rabbits are sent to buyer in dressed carcasses

MARKET BEEF

Live weight: 1,000 -1,500 pounds
Dressing %: 62.5% of live weight
Packaged meat %: 58% - 67% of carcass weight

Beef Cuts of Meat

Chuck: 26% Pot Roast, Chuck Roast, Short Ribs
Brisket: 6%
Foreshank: 4%
Rib: 9.5%
Short Loin: 8% T-Bone Steak, Porter House, Filet Mignon
Round: 27% Tip Roast/Steak, Round Steak, Rump Roast
Flank: 4%
Sirloin: 9% Tri-Tip Roast, Sirloin Steak
Short plate: 5.5% Skirt Steak



MARKET LAMBS

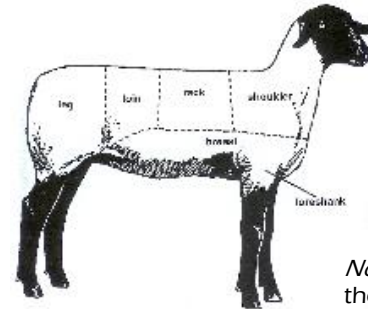
Live weight: 115 -145 pounds
Dressing %: 48% - 52% of live weight
Packaged meat %: 45% - 60% of carcass weight

MARKET GOATS

Live weight: 70 - 110 pounds
Dressing %: 40% - 55% of live weight
Packaged meat %: 65% - 78% of carcass weight

Lamb and Goat Cuts of Meat

Sirloin: 5% Sirloin Roast/Chop
Foreshank: 5%
Hindshank: 4%
Leg: 24% Leg Chop/Steak
Rib: 11%
Loin: 13% Loin Chops/Roast
Breast: 9% Spare Ribs, Riblets
Neck: 1%



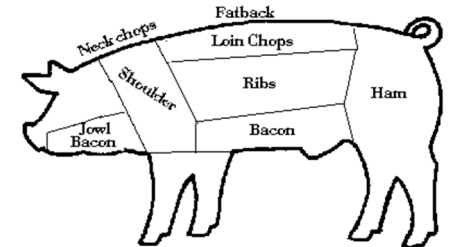
Note: Goat cuts are the same as the Lamb cuts in the diagram.

MARKET HOGS

Live weight: 215 - 280 pounds
Dressing %: 72% - 75% of live weight
Packaged meat %: 60% - 75% of carcass weight

Hog Cuts of Meat

Hams: 19.5%
Side Bacon: 16%
Picnic: 8.3% Pork Shoulder, Fresh/Smoked Picnic
Boston Butt: 6.3% Pork Steak, Boston Butt Roast
Pork Loin: 16% Pork Chops, "Baby" Back Ribs
Feet: 2%
Back Fat/Lard: 16%
Head: 3.5%
Jowel: 2%
Spareribs: 4.1%
Misc. Trim: 6.3%



What might I expect to pay?

RESULTS OF 2024 EL PASO COUNTY JUNIOR LIVESTOCK SALE									
	BEEF	GOATS	LAMBS	HOGS	TURKEYS	CHICKENS	WATERFOWL	RABBITS	TOTAL
# HEAD SOLD	14	26	12	47	6	7	6	10	128
AVG PRICE*	\$7,775	\$2,138	\$2,463	\$3,495	\$1,492	\$1,179	\$988	\$ 810	
TOTAL SALES	\$108,850	\$55,600	\$29,550	\$164,250	\$8,950	\$8,250	\$5,925	\$8,100	\$389,475

* Rounded to nearest \$5 increment

ADD ON MONEY	\$54,380
TOTAL SALE RESULTS	\$443,855

About the El Paso County Junior Livestock Sale:

Date: July 19, 2025 at 1:00p.m.

Where: El Paso County Fair & Event Center
366 10th Street
Calhan, CO 80808

The 2025 Auction will be simulcast on Stockshowauctions.com to provide for online bidding and an additional means to contribute Add-On money.

For additional information contact::

Sale Manager:
Patty Woodard
(719) 439-2010
Epcjrlivestocksalecommittee@gmail.com

Livestock Purchasing Options

RETAIN FOR YOUR OWN USE/CUSTOM HARVEST

Buyer keeps ownership of purchased animal and pays full bid price to the Livestock Sale Committee. The buyer selects a custom processor from the provider list. The animal will be transported to the custom processor the buyer selects at no additional cost. The buyer then calls the custom processor on the Monday following the Sale and provides them with cutting instructions for the meat. The buyer pays the processing cost to the custom processor when the meat is picked up.

BUYBACK

The buyer is obligated to pay only the difference between the market price and the full bid price (your bid). The Livestock Sale Committee will buy back the animal at market price. The buyer pays only the difference to the Sale Committee. **NO** other arrangements are necessary.

ADD-ON OPTION

If you wish to support the exhibitors but are unable to purchase an animal, you have the option to do "Add-On" money. If you choose this option, you can add a set dollar amount to a specific exhibitor's animal. This can be accomplished by completing an "Add On" form or through the Online Sale Portal.

Buyer's Guide for Purchasing Animals at the El Paso County Junior Livestock Sale



Purchasing market animals from 4-H and FFA Members is an economical way to fill your freezer with top quality meat for your family!



Frequently Asked Questions

What if I cannot use a whole animal?

A group of friends or co-workers can pool their resources to buy an entire animal and have plenty of meat in the freezer all year round.

How do I get the meat processed?

The Livestock Sale Committee will transport the animal to the custom processor you select from the custom processor list provided in the Sale Program. At that point, you contact the custom processor and select how you would like the product cut and packaged.

How do I purchase an animal?

If you are unfamiliar with the Junior Livestock Sale process, please contact the Sale Manager for details and instructions on how to purchase animals at the live auction or online.

How much freezer space will an animal take up?

Freezer space required for frozen meat can vary from 35-50 pounds per cubic foot, depending on how it is wrapped, amount of bone, and shape of the cut.

What can I expect to spend in processing?

Processing varies by custom processor and is generally broken down into two parts: butcher; and cut, wrap, and freeze. Costs are also dependent upon the species, as well as the weight of the animal. Contact the Sale Manager to obtain copies of the custom processing price lists.

What are the payment terms of the Sale?

Payment may be made by personal/business check, cash, debit or credit card at any time during the sale or at the conclusion thereof. In order to promptly remit payments to our exhibitors, we appreciate payments within 24 hours of the Sale.

Who Sells Animals at the Fair?

The 4-H and FFA livestock projects allow youth to have hands-on experience and acquire an understanding of market animal production by preparing for, purchasing, caring for, and keeping records on the animal. They gain a better understanding of the business aspects and economics of purchasing animals, feed nutrition, facilities, and equipment. These young people learn entrepreneurial skills and become advocates of animal agriculture.

Why should I purchase at the Junior Livestock Sale?

- Members select high quality animals for their project and maintain that quality until it reaches the finished product.
- Members are required to complete quality assurance training ensuring their knowledge and performance of safe production practices.
- As a buyer, you will have control of how your meat is processed, cut, and wrapped.
- By purchasing, you will show pride and support to the local community and its youth.
- Buyers receive publicity for yourself and/or your business.
- You, as a buyer, have the opportunity to know the person who raised the animal, where it specifically came from, and that it was grown locally.
- The difference between the purchase price and the market value of the animal may be tax deductible.
- While there may be a small surplus cost, it is worth the extra price if you consider the safety issues, as well as the benefits to the local economy.

Knowing that all the meat comes from one locally raised animal, knowing that you are helping a young person in your county to remain involved in agriculture and knowing that you are helping to keep farms as part of our county's landscape adds value to your purchase.