



Junior Livestock Auction Buyer's Guide 2025

Saturday, June 28, 9:00 AM

Registration opens at 7:00 AM

The Livestock Pavilion @the Grounds

700 Event Center Drive, Roseville, CA 95678

(916)701-8181 PlacerCountyFair.org

Support the Future: Junior Livestock Auction at the Placer County Fair

The Junior Livestock Auction at the Placer County Fair is more than just a sale—it's an educational experience designed to teach young people the fundamentals of livestock marketing. The auction features market animals raised and shown by members of 4-H and FFA, who take full responsibility for their animals' care, feeding, and presentation.

Each animal entered in the auction has been evaluated by experienced judges and ranked according to its market quality. This ensures buyers receive top-quality livestock while also recognizing the hard work of these dedicated young exhibitors.

By participating in or supporting this event, **you are investing in the education and development of youth in our community—tomorrow's leaders, farmers, entrepreneurs, and citizens.**

Join us in celebrating their hard work, dedication, and achievements!

REGISTRATION: Buyers can register online at placer.fairwire.com between now and June 26th. After June 26th buyers can register on the day of the Auction, beginning at 7 AM.

NEW in 2025!

We're excited to introduce a new opportunity for buyers to support the hardworking youth of Placer County. This year at the Junior Livestock Auction, included in this year's auction we will be featuring items handcrafted or produced by Junior Exhibitors!

These talented youth have dedicated countless hours to creating these high-quality products. Projects will be on display in the Still Exhibit Hall on Thursday and Friday and will be displayed next to the showing beginning Saturday morning.

Bidding Information – How to Participate

When each animal enters the auction ring, the auctioneer will call for bids per pound (or per head for small or replacement animals). To place a bid, simply raise your buyer number so it's visible to the auctioneer or ring assistants.

- Your participation helps! Even if you don't make the final purchase, your bidding activity supports the sale and encourages competition.
- Need help bidding? Don't hesitate to ask a ring assistant—they're there to guide and support you.

Types of Bids:

- Red-colored bids indicate a resale purchase (animal is resold, and the exhibitor receives market price support).
- Blue-colored bids indicate a custom purchase (you are buying the animal for personal processing).

The highest bidder wins the animal.

How Custom Purchasing Works*		How Resale Purchasing Works*	
If you buy a 265 lb Hog for \$5.50 per pound:		If you buy a 265 lb Hog for \$5.50 per pound:	
Sale Price	\$1,457.00	Sale Price	\$1,457.00
Processing Fee	\$90	Approx. Market Value \$0.50 lb	\$132.50
Cut & Wrap Fee	\$410.75	Your Contribution	\$1,324.50
Your Contribution	\$1,957.75		
*All costs are estimated			

Payment Information

After each animal is sold, the winning buyer will receive a sale slip to complete their processing instructions.

Payment Options

- Payments can be made any time before the conclusion of the auction.
- **We accept:**
- Cash
- Checks
- Credit Cards (please note: a 3% processing fee applies to all credit card purchases)

Important Notes

- All purchases must be paid for on auction day, unless prior arrangements have been made with the Placer County Fair office.
- This is a Terminal Market Sale:
- No live animals may be taken home.
- The only exception is for replacement animals, which may be purchased live.

Other Ways to Support – Add-Ons

If you're not able to purchase an animal at the auction, you can still make a meaningful impact by giving an Add-On contribution to a youth exhibitor's project.

What is an Add-On?

Add-Ons are direct donations made to individual exhibitors to help support the cost of raising their project animals. Add-On donations may also be made on Silent Auction items.

These contributions:

- Help offset feed, veterinary, and supply costs
- Incur a lower commission fee than full animal purchases
- Are a great way to show support without bidding

How to Contribute

- Add-Ons can be made online at PlacerCountyFair.org
- Contributions are accepted through July 1, 2025
- The minimum Add-On amount is \$25 per exhibitor

Every dollar makes a difference in helping these young people succeed!

*All costs are estimates

Exhibitor's Financial Bottom Line*

Each Exhibitor has different costs based on their project plan.

	Hog (250 lbs.)	Lamb/Goat (140 lbs.)	Steer (1350 lbs.)
Project Cost (Animal)	\$600	\$700	\$3,000
Feed	\$800	\$400	\$2,000
Misc. Costs	\$200	\$150	\$300
Exhibitor's Total Project Cost	\$1,600	\$1,250	\$5,300
Break Even Price Per Pound	\$6.40	\$8.93	\$3.93

What you get when make a CUSTOM purchase:

Understanding Meat Yields from a Carcass

PORK- Based on a 265 lb pig				BEEF - Based on a 1350 lb Steer				LAMB/GOATS - Based on 125 lbs	
Ham	47 lbs	Bacon	21 lbs	Steaks	187 lbs	Roasts	195 lbs	Chops	24 lbs
Chops	40 lbs	Picnic & Butt Roasts	42 lbs	Ground Meat	123 lbs	Lesser Cuts	95 lbs	Stew meat	15 lbs
Sausage	21 lbs	Lesser Cuts	8 lbs	Total of 601 lbs				Legs	17 lbs
Total of 179 lbs								Total of 57 lbs	

Several factors influence the quantity and quality of meat cuts that can be obtained from a carcass. These include:

- **Weight:** Heavier animals typically yield more total meat, but this depends on the proportion of usable meat versus bone and fat.
- **Sex:** Males and females may have different muscle and fat distribution, affecting meat yield and quality.
- **Degree of Finish:** This refers to the amount of fat on the animal. While some fat is necessary for flavor and tenderness, excessive fat can reduce usable meat.
- **Cutting Methods:** The way a carcass is processed—such as bone-in vs. boneless cuts or custom vs. standard cuts—can significantly impact the amount and types of meat you receive.

Understanding these variables can help buyers make informed decisions when purchasing animals and selecting processing options for their freezer.

Gold Country Meat Company (530)745-4150 13131 Lincoln Way, Auburn, CA 95603		Double Z Butcher Shop (530)741-9174 317 3rd Street A, Marysville, CA 95901	
Beef (Limit 6)	\$1.70 lb	Beef	\$1.65 lb
Quarter Beef	\$25 per quarter	Quarter Beef	\$25 per quarter
Hogs (Limit 10)	\$1.70 lb	Hogs	\$1.65 lb
Smoked Meat	\$2.50 lb	Lambs & Goats	\$165 each
Lambs & Goats (Limit 14)	\$160 each	Smoked Meat	\$2.50 lb
		Rabbits	\$10 each
		Rendering Fee	Varies

Roseville Meat Company (916)782-2705 700 Atlantic Street, Roseville, CA 95678		Country Butcher (530)742-0284 5860 Feather River Blvd., Olivehurst, CA 95961	
Beef (Limit 3)	\$1.70 lb	Beef	\$1.69 lb
Hogs (Limit 30)	\$1.70 lb	Hogs	\$1.69 lb
Smoked Meat	\$1.70 lb	Smoked Meat	\$1.99 lb
Sausage	\$1.30 lb (Bulk only)	USDA Processed Meat	\$1.89 lb
Lambs (Limit 15)	\$150 each		
Goats (Limit 15)	\$140 each		