

BUYER **SHEET**



www.cranbrookanddistrict4h.com
vjvauction.com/ponoka

Thank you for supporting the largest rural youth organizations in existence: 4-H. This year our District has 15 steers, 5 lambs, and 12 hogs raised by: South Country Crafts and Critters 4H Club, Wasa and District 4H Club and the Cranbrook 4H Multi Club. Due to Covid 19 pandemic we will not be having our traditional Show and Sale but we will be selling our projects via a one day online auction on Saturday June 5th, 2021 9am – 6pm. The auction address is vjvauction.com/ponoka, click on 4-H Sales in the burgundy ribbon and select Cranbrook District 4-H on June 5th. It is a very easy process to sign up as you just follow the link. Sale catalog will be online by May 28th, 2021.

Your involvement:

As a potential purchaser of a livestock project at the 4-H sale, you are treating yourself to some of the best beef, pork and lamb available today. Grain fed with the best in husbandry care, these members take pride in their projects and feel that their hard work is their certification of the best there is to offer.

The Sale and Your Meat:

Projects selling are hogs, lambs and beef. Animals are sold by the pound live weight. (Example – 1250 lb. steer sells for \$3.25 per lb. = \$4062.50 your cost to Cranbrook and District 4-H Council). Delivery of purchase to the processing plant is included in the price. Please see additional processing costs on the following page.

The cost of cutting and wrapping your meat is determined by the butcher and is payable by you directly to the butcher. It will also be your responsibility to forward your instructions to the butcher and pick up when completed from the butcher.

The processing plants used are: Rick's Fine Meats in Cranbrook and Tarswell Farms in Creston and Gwinners in Kimberley, Bolen Livestock and Rocky Acres in Hosmer. Butcher's (Cut and Wrappers) are Rick's Fine Meats in Cranbrook, Meat Matters Marysville, Gwinners in Kimberley and Back Country Butcher in Fernie. All processors are government inspected and certified. You will pick up your meat frozen from the butcher of your choice.

- Rick's Fine Meats: 250-426-7770
- Meat Matters Butcher: 250-427-0048
- Back Country Meats: 250-423-6656
- Gwinners Country Butcher: 250-427-5049
- Bolen Livestock 250-421-6274

- Hog - .89cents - .99 cents per lb. (rail weight) plus tax
- Lamb - \$50.00 plus tax – (For 50 lbs+ .99cents/lb)

Beef weigh approximately 35% less than live weight.

BEEF EXAMPLE: If you bought a 1250 lb. steer, your cost could look like this:

Purchase at sale: \$3.25 x 1250lbs= \$ 4062.50

Processing: \$125

Cut and Wrap: 812 lbs. (rail weight) x .99 = \$803.88 (approx.)

TOTAL: \$4991.38 to get approx. 500-525 lbs of meat for your freezer

Swine carcasses weigh approximately 45% less than live weight

SWINE EXAMPLE: If you bought a 275lb pig, your cost could look like this:

Purchase at sale: \$3.30 x 275lbs= \$907.50

Processing: \$65

Cut and Wrap: 151lbs (rail weight) x .99 = \$149.49 (approximate only, this does not include bacon, sausage and hams)

TOTAL: \$1121.99 to get 110-115 lbs. of pork in your freezer

Lamb carcasses weigh approximately 45% less than live weight.

LAMB EXAMPLE: If you bought a 115 lb. lamb, your cost could look like this:

Purchase at sale: \$4.25 x 115lbs= \$488.75

Processing: \$50

Cut and Wrap: \$50 (approx.)

TOTAL: \$588.75 to get approx. 66 - 75 lbs. of lamb in your freezer

I'm interested but only interested in half/quarter of an animal?

Contact the Auction Committee/leaders and we will try and match you up with another business or family. Lambs are sold only as whole, beef can be sold quarter's, halves and wholes and hogs are only halves or whole. This is dependent only if we have other buyers to match to.

How can I pay for my purchase?

Payment is due and payable the day of the auction and can be done via etransfer to sale4hcranbrook@outlook.com or cheque that can be picked up or mailed.

Can I use this as a write off for my business?

Some portions of your purchase can be tax deductible to businesses. Use the meat for a company BBQ; hold meat raffles for staff, donation of meat to community food kitchens or use as reward or incentive with clients. These are just a few suggestions of what other local businesses have done. We ask that you discuss this with your accountant.

For More information:

On the web please go to our brand new website: www.cranbrookanddistrict4h.com or our Facebook account <https://www.facebook.com/Cranbrook-and-District-4H-623633081173084/>

Please contact the Auction Committee:

Sarann Press	spsarann@gmail.com	250-423-9002
Tanya Molle	mollemurdochfarm@gmail.com	250-489-9409
Mark Bostock:	markbossja@gmail.com	250-489-8785
Sue Sarabun	ssarabun@gmail.com	250-423-1685

****DISCLAIMER****

Depending on the animal's finish, the amount of time the carcass hangs, types of cuts the buyer wishes, if the buyer wants the waste, will affect the yield.

Happy Buying!