

## ATTENTION SWINE BUYERS!

If you are planning to purchase swine for your freezer, you must follow the requirements initiated by the PA Department of Agriculture/ Bureau of Animal Health. **As of June 1, 2019, all market swine exhibited shall move directly to slaughter following the fair and may not be diverted to premises other than a recognized slaughter establishment or livestock market.**

African Swine Fever (ASF) is a disease that can affect all ages and types of pigs, **but ASF does not affect people.** Currently there is no cure for this disease, however a vaccine is in the works to prevent it.

**What does this mean for you?** If you purchase a pig for your home use, you **MUST** send it via an approved hauler to one of the approved processors we have listed in this brochure. **You CANNOT take it home or to a friend to butcher, you CANNOT take it home to breed, or keep as a pet.** The list of processors in this mailing are certified/licensed businesses that can handle swine. These slaughter facilities must keep records of all swine processed to ensure that no pigs were diverted from the terminal order. If you have other arrangements to process your hog by another approved slaughter facility, please contact the sale committee by September 2nd to complete approved hauler forms.

The American Legion County Fair, the Cambria County Youth Livestock Committee and 4-H Extension are following all the directives to ensure that pigs going through the sale have been handled properly to avoid the spread of this disease and are safe for your consumption. If you have any further questions, please contact the American Legion County Fair/ CCYL at 814-472-7491.

## PROCESSORS

If you are looking to purchase an animal for your freezer, please contact one of the following for more information on their service and reserve a spot.

### PLEASE NOTE

\*Swine can only be processed through approved establishments and hauled with proper documentation. Please read PDA directives.

### \*DIXON MEATS

5517 Parkwood Rd., Shelocta, PA 15774  
(724) 726-5732

[dixonmeats@live.com](mailto:dixonmeats@live.com)

(Will process beef, pork, lamb, goat, veal)

### \*COUNTRY SMOKE HOUSE

507 Eastep Road, Williamsburg, PA 16693  
(814) 832-1989

(Will process beef, pork, lamb, goat, veal)

### \*HILLTOP BEEF, LLC

344 Cranberry Rd., Martinsburg, PA 16662  
(814) 793-2237

(Will process beef, pork)

### OFF THE BLOCK BUTCHER SHOP

2449 Schellsburg Rd., Queen, PA 16670  
Scott (814) 386-2288

(Will process beef, pork, lamb, goat, veal)

### \*DIXON BUTCHERING

849 Shrockman Rd., Saltsburg, PA 15681  
(724) 726-5137

(Will process beef, pork, lamb, goat)



## Livestock Auction

Thursday, September 8th  
**5:00 PM**

### LARGE ARENA

American Legion County  
Fairgrounds  
883 North Julian St., Ebensburg,  
PA 15931

**REGISTRATION BEGINS  
3:00 PM**

ORDER OF AUCTION:  
Rabbits, Lambs, Goats, Veal,  
Beef, Swine, Dairy Beef

**HYBRID SALE FORMAT  
(Details inside)**

AMERICAN LEGION  
**COUNTY FAIR**  
Ebensburg, Pa

# 2022 Youth Livestock Sale

## Hybrid Format

*In order to streamline our sale, and keep everyone safe, we will only be bringing the banner animals into the sale ring at the beginning of each species.*

*The remainder of the sale order will show the animal on a large screen with the exhibitor present in the ring to assist in the sale transaction and meet the buyer.*

**Information regarding the decision to hold a hybrid sale is enclosed.**

## Market Livestock Shows

Sunday—1:00 pm, 4-H Rabbits

Monday—8:00 am, 4-H Market Swine

Tuesday—10:00 am, 4-H Market Lambs

Tuesday—1:30 pm, 4-H Market Goats

Wednesday—9:00 am, 4-H Market Steers

Wednesday—1:00 pm, 4-H Dairy Beef

Wednesday—3:00 pm, 4-H Veal Calves

Thursday—3:00 pm, Auction Registration begins. Take this time to also walk through the barns and speak with the youth marketing their animals.

Thursday— 5:00 pm Livestock Auction

**Due to Avian Influenza—No Poultry will be exhibited at the fair for 2022.**

## Who will be selling market animals?

Youth who have raised livestock as a 4-H project. 4-H members select high quality animals for their project and maintain that quality until the animal reaches maturity. They are required to complete quality assurance training to ensure their knowledge and performance of safe and humane production practices. All animals offered must meet state health requirements.

The youth gain an understanding of the business aspect and economics of purchasing animals, feeds, facilities, and equipment. The livestock sale allows these youth to recover the investment made in their market animals.

## Why Purchase at the Livestock Auction?

By purchasing, you will show pride and support to the local community and its youth. You as a buyer have the opportunity to meet the person who raised the animal, know what farm it came from, and be assured that it was grown locally. Buyers receive publicity for yourself and/or your business. The difference between the purchase price and the market value of the animal may be tax deductible.

**All purchases must be settled at the auction via cash or check. Please come prepared. No Credit cards will be accepted.**

**Registration begins at 3 pm. You can pre-register by email: [ccylivestock@yahoo.com](mailto:ccylivestock@yahoo.com), or call 814-472-7491. (Business Name, Contact person, address, phone and email address.) Pick up your bid number when you arrive at the sale.**

## Frequently Asked Questions

### What if I can't use a whole animal?

A family, 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 animal processed?

You can contact the processor directly to select how you would like your meat cut and packaged. The processor will transport the animal for you. Processing costs are generally broken down into two parts, butcher; and cut/wrap/freeze. Please contact a processor for their rates or speak to a representative at the sale.

### How much freezer space do I need?

Approximate live weights (versus butchered meat weights) for common species are as follows:

- Steer: 1300 pounds live weight (600 pounds of freezer meat)
- Swine: 250 pounds (125 pounds)
- Lambs: 120 pounds (60 pounds)

### What if I'd like to participate in the excitement of the Livestock Auction, but do not want to purchase any meat?

Options are available that allow participants to place bids, but pay only the difference between their winning bid and the market value. This is known as a "buy back" option and can be explained in further detail at the sale. Bidders can also choose to donate the animal to an organization, as long as you have made arrangements for processing of that animal. Or you can donate the animal back for re-sale in order to raise money for a specific 4-H club or the 4-H scholarship fund.

**100+ Animals to be Sold**