

## 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

Looking to purchase an animal for your freezer? Contact any of the processors below for information on their service.

**\*\*Swine can only be processed through approved establishments and hauled with proper documentation. All processors listed below are approved by PDA/or USDA.**

### 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, veal)

### WEIMER MEATS

559 Weimer Rd, New Alexandria, PA 15670  
(724) 668-7068

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



## Livestock Auction

**NEW DAY & TIME!!!**

**Saturday, September 9th  
9:30 AM**

### LARGE ARENA

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

**REGISTRATION BEGINS  
8:00 AM**

**ORDER OF AUCTION:  
Lambs, Goats, Veal, Steers  
Swine, Dairy Beef, Rabbits  
(No Poultry)**

**AMERICAN LEGION  
COUNTY FAIR**  
*Ebensburg, Pa*

**(814) 472-7491**

# 2023 Youth Livestock Sale

## Live Auction

*All lots will be sold in the ring, with the exhibitor. Each animal will have a limited time in the ring.*

*Each exhibitor is responsible for getting the sale transaction sheet to the buyer for signature, immediately after the bid is pronounced.*

*Buyers purchasing Banner Animals will have a photo taken directly after the signature is handled—or before that species leaves the arena.*

## 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—1:00 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

Saturday—8:00 am, Auction Registration

9:30 am Livestock Auction

**PRE-REGISTER—Friday evening at the CCYL building by the arena, or by email to: [ccylivestock@yahoo.com](mailto:ccylivestock@yahoo.com), or call (814) 472-7491—by 9 pm Friday.**

**Business Name, Contact person, Address, Phone and Email Address.**

**Pick up your bid number when you arrive at the auction registration desk.**

## 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 Buyers MUST go to the clerk table for invoice.  
All purchases must be settled at the auction via cash or check.**

**Animals sold will be loaded on hauler trucks following the auction. Approximately 2 pm, until midnight, Saturday.**

## 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**