

## 2013 "SALE OF CHAMPIONS" BUYERS

*The Bank of Kentucky - Mark Tranbarger*  
*Deaton's Greenhouse*  
*Absolute Fire Protection /Monmouth Street Antiques- Steve Strain*  
*Cincinnati Spine Institute-Dr. Michael Rohmiller*  
*Computer Troubleshooters-John Richardson*  
*Jack Gemmer & Sons General Contractors-Jack Gemmer*  
*Century 21 Garner Properties - Doug & Bonnie Garner*  
*Kentucky Wood Heat LLC - Troy Franzen*  
*Florence Vet Service - Dr. Dan Davis*  
*Ideal Farm Supply-Bruce Gaskins*  
*Dimension Machine Co. Inc. - Donald Barth*  
*Independence Lumber - Kenny Bach*  
*Nancy Collins-Realty Executives*  
*Simpson Construction—Andy Simpson*  
*Simpson Veterinary Service—Dr. Jamie Simpson*  
*Jack Jackson*  
*Poverty Hollow Farm-Todd, Nancy, Sarah, Rachel, Lisa Kloentrup*  
*Honey Locust Farm - Art & Becky Darnell Family*  
*Kona Ice - Ed Reynolds*  
*Richardson Rental Properties - Warren Richardson*  
*Tricia's Sweet Treats - Tricia Mann*  
*Nick Mann*  
*Bob, Cindy, & Ciara Mobley*  
*Donald & Brenda Mann*  
*Tom & Pat Lockhart*  
*Nicholson Service Center-Ron, Rachel, Shelby & Cole Collins*  
*Parker Concrete - Dennis Parker*  
*Murray Brothers Amusements*  
*Wilson Family-Mike, Connie, Christy, Kevin*  
*All Bright—Allen Jones Family*  
*Mike Endres Plumbing-Mike & Fannie Endres*  
*Tim & Mary Hubbard*  
*Odell Mann*  
*Ryland Service Center—Boz Collins*  
*K & M Feed & Farm-Keith & Michelle Huelsman*  
*US Worldwide Logistics-Pam & Steve Stapleton*  
*Peggy Kenkel*  
*Hill Top Farms*  
*Maxey Valley Farm—Larry & Linda Maxey*



**THANK YOU...FOR SUPPORTING THE  
YOUTH IN OUR COMMUNITY.**

**Kenton County Fair**  
**4-H/FFA**  
**SALE OF CHAMPIONS**  
**July 16, 2014**  
**7:00 p.m.**  
**Kenton County Fairgrounds**  
**Independence, Kentucky**



COOPERATIVE  
 EXTENSION  
 SERVICE

**UK**

UNIVERSITY OF KENTUCKY  
 College of Agriculture

## THE 4-H/FFA SALE OF CHAMPIONS... ...WHAT IS IT?

Raising an animal as a livestock project is a valuable experience for youth members. Educational projects are the foundation of youth programs which teach new agricultural practices and sound business principles. 4-H and FFA projects allow young people to gain valuable work experience and apply new skills. When you, as a buyer purchase an animal at the Kenton County Youth Sale of Champions, you are buying prize livestock raised by youth members. Your purchase helps support the important educational programs of this youth group. It also provides you the choicest meat product for your dining pleasure.

Each livestock project is conducted as an educational business project. Accurate records are kept, including production costs, labor input, and management practices. Raising market livestock animals on an individual scale is expensive; often costs are higher than commercial producers. At market price, it is difficult to break even.

The Sale of Champions provides youth involved in market livestock projects a chance to realize a profit for their hours of hard work. The success of the Sale is up to the buyers. As a buyer, you can help these youth and, at the same time, buy top quality meat at a reasonable price.

### HOW TO BENEFIT FROM YOUR PURCHASE

Your purchase may be used in many ways. Here are a few examples from enthusiastic buyers:

#### DONATIONS

- You may wish to donate your purchase to the Youth Livestock Committee, 4-H/FFA or other worthy causes. The animal will then be re-sold and the proceeds given to the group of your choice.

#### INDIVIDUALS

- Provide your family with choice meat dishes.
- Form a partnership with a neighbor and each buy ½ lamb and ½ swine for family meal variety.
- Split an animal with your friends...pass the opportunity around.

#### SERVICE CLUBS, LODGES, UNIONS

- Host a summer Bar-B-Q for a club, lodge or union.
- Donate the meat to a children's home or your favorite charity.

#### FOR BUSINESS CONCERNS

- Present packaged meat to your best customers or use packaged meat in promotional campaigns.
- Reward valued employees with lunch or a meal to share with their family members.

#### FOR RESTAURANTS AND MARKETS

- Advertise and serve local champion meat.
- Use a Champion Ribbon in your menu or display.
- Publicize show meat for holiday menus.

### HOW DO YOU BUY?

As each animal is led into the ring, the auctioneer will ask for bids. If you wish to buy an animal, raise your hand. If you are the high bidder, the animal is yours. Whether or not you buy, your bid will help the sale. For more information contact the Kenton County Cooperative Extension Service at **(859) 356-3155** or the Vocational Agriculture Department at Simon Kenton **(859) 960-0218**.

### AFTER THE SALE

Immediately following the sale, buyers must inform the Sale Clerk if the animal is to be re-sold. Buyers pay for the purchase within 24 hours of the sale. **Checks payable to: Kenton County Fair Livestock.**

### RE-SALE OF ANIMALS

If you inform the Sale Clerk that you want the animal re-sold through a livestock market, it will be sold for the current market price at the livestock market. Proceeds may be kept by you or donated to the group of your choice.

Example: If you paid \$1 per lb. for a 100 lb. lamb and re-sold the animal at market price for 45 cents per lb., you only have an actual expense of \$55 which may be tax deductible.

### PROCESSING YOUR PRIZE MEAT

There are several meat processing plants in the area who will process your animal for your freezer or for your business. Arrangements must be made by the purchaser the evening of the sale. Names/phone numbers will be provided for the purchaser to make the contact with the processor.

**F**ROM A PURCHASE you will receive approximately the following amount of meat -- cut, well trimmed and ready for your freezer:

**The examples are provided from research completed by  
Dr. Duane Wulf, South Dakota State University:**

#### From a 1,200 lb Beef Animal:

- Boneless steaks and roasts, 1/8<sup>th</sup> inch trim, with 90% lean/10% fat ground beef = 456 lbs of product
- Bone-in steaks and roasts, 1/4<sup>th</sup> inch trim, with 80/20 ground beef = 516 lbs of product
- Some bone-in and boneless steaks and roasts, 1/8<sup>th</sup> inch trim with 80/20 ground beef = 492 lbs of product
- 1,200 pound very lean animal, boneless steaks and roasts, 1/8<sup>th</sup> inch trim, with 90/10 ground beef = 396 lbs of product
- Very fat beef animal, boneless steaks and roasts, 1/8<sup>th</sup> inch trim, 90/10 ground beef=348 lbs of product

#### From a 250 lb Pig:

- Bone-in chops and roasts, 1/8<sup>th</sup> inch trim, 80/20 sausage = 133 lbs of product
- Boneless chops and roasts, 1/8<sup>th</sup> trim, 80/20 sausage = 118 lbs of product
- Very fat pig, boneless chops and roasts, 1/8<sup>th</sup> inch trim, 90/10 sausage=93 lbs of product

#### From a 120 lb Lamb:

- Shorn lamb, bone-in chops and roast, 80/20 ground lamb = 46 lbs of products
- Fat lamb, long fleece, bone-in chops, 80/20 ground lamb = 37 lbs of product

These totals are not concrete numbers, but intended to be guidelines as to what to expect. Many factors such as breed of animal, weight, sex, degree of finish, and cutting method affect the amount of the various meat cuts obtained from a carcass.

### Number of Steaks/Chops and Roasts

The examples are the total amount of meat to expect. The actual number and amount of steak/chops, roasts, and ground product will vary from meat processor to meat processor, and how the customer wants the carcass fabricated. Communicate with the meat processor on what you want and understand that some retail cuts are fabricated from others. For example, you cannot expect to get beef Top Loin and Tenderloin steaks, if you want T-bone or Porterhouse steaks. Top Loin and Tenderloin steaks are boneless versions of T-bone and Porterhouse steaks.