

## ***Why Buy an Animal at the Market Animal Show?***

### **Supports Youth Development:**

The exhibitors in the show look forward to the sale, where their hard work and effort will pay off.

Many of the youth will use the proceeds to finance their college education or reinvest the money in a future projects. Local businesses and civic leaders can help support the youth of Augusta County by purchasing an animal at this year's sale.

### **Saves You Money:**

Buying a whole animal at the Market Animal show is more economical than buying individual cuts from the local grocer: think of it as buying in bulk. For instance, a consumer can save money by buying these animals for freezer meat instead of buying retail cuts from the store.

## **Local Processors**

### **Mullins Slaughterhouse**

84 Mullins Lane  
Stuarts Draft, VA 24477  
(540) 337-1566

### **Grandpa's Butcher Shop**

1499 Knightly Mill Road  
Fort Defiance, VA 24437  
(540) 363-5853

### **Mt. Joy Meat, LLC**

4737 Cold Springs Road  
Raphine, VA 24472  
Home: (540) 377-6328

### **The Meating Place**

Route 252 South  
1070 Middlebrook Road  
Staunton, VA 24401  
(540) 885-0197

### **T&E Meats**

256 Charles Street  
Harrisonburg, VA 22802  
(540) 434-4415

### **Alleghany Meats**

6095 Potomac River Road, Monterey, VA 24465  
(540) 474-2422

### **References**

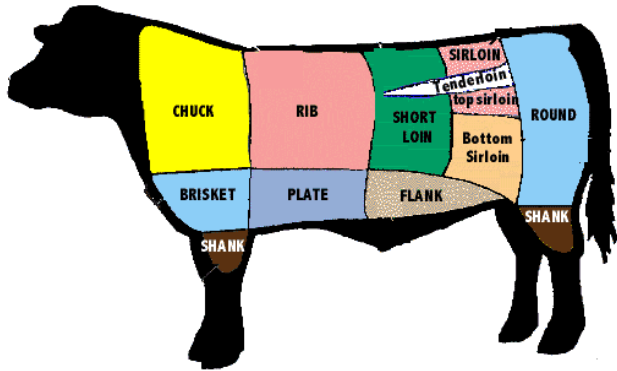
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- Lamb information center. (n.d.). *Victoria Packing Corporation*. Retrieved September 29, 2011, from <http://www.victoriapacking.com/>
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## ***Benefits of Buying at the Augusta County Market Animal Show***

**A guide to the available resources, financial benefits and cost breakdown of buying livestock at the Market Animal Show & Sale.**

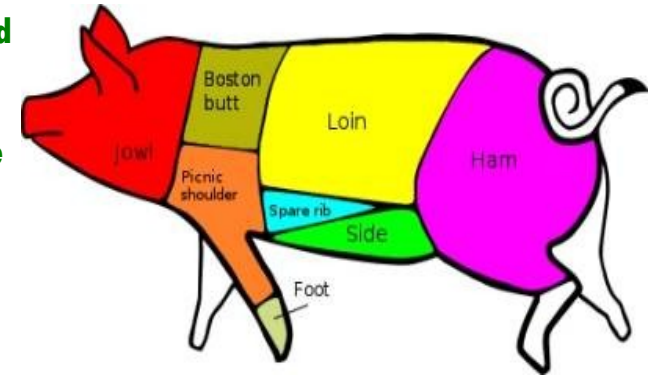
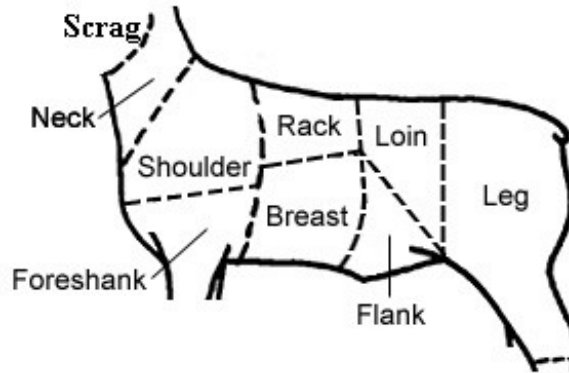


# A Breakdown of What You Are Buying...



A 1250 pound steer will dress out a 775 pound carcass with a dressing percentage around 62%. After fabrication, the average take home weight will be 543 pounds, 70% of the carcass weight.

A 130 pound lamb will dress out a 65 pound carcass with a dressing percentage around 50%. After fabrication, the average take home weight will be 49 pounds, 75% of the carcass weight.



A 250 pound market hog will dress out 185 pound carcass with a dressing percentage of 74%. After fabrication, the average take home weight will be 137 pounds, 75% of the carcass weight.

## Break Down of Potential Products

("Beef Cut Yield Per Steer")

Area	Potential Cuts	Pounds of Product
Chuck	Chuck Arm Roast	225
	Top Blade Steak	
	Ground Beef	
Rib	Rib Roast	70
	Ribeye Steak	
	Short Ribs (Plate)	
	Skirt Steak (Plate)	
Loin (Short)	T-Bone Steak	124
	Tenderloin/Fillet Mignon	
	Top Loin Steak	
Round (Sirloin)	Sirloin Steak	171
	Bottom Round Roast	
	Eye Round	
	Rump Roast	
	Round Tip Steak	
Thin cuts	Flank	147
	Brisket	
Other	Kidney	38
	Hanging Tender	
<b>TOTAL</b>		<b>775</b>

## Break Down of Potential Products

("Lamb Information Center")

Area	Potential Cuts	Pounds of Product
Leg	Center Leg Slice	17
	Leg Of Lamb	
Loin	Loin Chops	8
	Loin Roast	
Rack	Rib Chops	4
	Crown Roast	
	Rib Roast	
	Rib Chop	
Shoulder	Blade Chop	18
	Arm Chop	
	Square Shoulder Roast	
	Cubes for Kabobs	
Breast	Whole Breast	8
	Riblets	
Other	Neck Slices	10
	Ground Lamb	
<b>TOTAL</b>		<b>65</b>

## Break Down of Potential Products

("Pork Cut Yield Per Hog")

Area	Potential Cuts	Pounds of Product
Boston Butt	Boston Butt Roast	15
	Ground Pork	
Picnic Shoulder	Smoked Hocks	17
	Shoulder Roast	
Loin	Country Style Ribs	33
	Pork Tenderloin	
	Pork Chops	
	Bacon	
Side	Spare Ribs	35
	Rump Roast	
	Round Tip Steak	
	Fresh/Cured Ham	
Ham/Leg	Shank	44
	Pork Cubed Steak	
	Sausage	
Other	PonHoss	41
	Jowl	
<b>TOTAL</b>		<b>185</b>

Remember that size, pounds of product, and cuts will vary with every animal. Talk to your processor about custom cuts!