HOW DOES A LIVESTOCK AUCTION WORK?

When you arrive at the auction, you need to stop at the Sale Office located in the front corner of the auction barn. Here you will register for a bidder number which will identify you to the auctioneer when you buy. Use the first line of the bidder registration card for the name you want to be announced as the buyer. Due to computer program limitations, space is limited.

You will also receive a copy of the Sale Catalog, which list the animals in the order to be sold, along with a lot of information for buyers. NOTE: All Grand and Reserve Champion market beef, hogs, lambs and goats must be slaughtered after the auction – BUYBACK IS NOT AN OPTION FOR THESE ANIMALS.

As the auction starts, the auctioneer will announce what is being sold, either by the pound or by the lot. Market beef, hogs and lambs are sold by the pound. Market goats, turkeys and ducks are sold by the head. Market chickens are sold as a “Pen of 2.” Meat rabbits are sold either as a “Single Fryer” or a “Pen of 3.”

If you need assistance, or have any questions, members of the Sale Committee are available to help – look for the red and white name badge.

WHO CAN BID?

Anyone can bid, as long as you have registered at the Sale Office and have a buyer number.

HOW DO I BID?

If you want to bid, just wave your hand when the auctioneer calls a price. This is your bid. Several people may bid on the same animal. When this happens, the auctioneer will call a higher price and give each bidder a chance at the increased price.

The auctioneer is assisted by ring assistants on the auction floor and will help with your bidding. As the bids go higher, fewer people bid. The person with the last bid purchases the animal at the price called by the auctioneer. Have your buyer number ready to show the auctioneer.

WHAT DO I DO NEXT?

Check out at the Sale Office before you leave the Sale Barn. All animals must be checked out by 6 pm on Saturday. If you do not do this the Sale Committee will determine the disposition of the animal.

You need to pay for your purchase BEFORE you leave the Sale Barn by cash, check or credit card.

Make checks to: LIVESTOCK SALE COMMITTEE

A 3% premium will be added to all credit/debit card payments.

WHAT DO I DO WITH THE ANIMAL?

- Have it processed for use at home. Information on local processors is included in the sale catalog, along with costs. Note that most processors do not charge, or have a minimal charge for trucking animals purchased through the Jr. Fair Livestock Auctions. Your name and phone number will be included on the paperwork that goes to the processor. You need to contact the processor to process and package according to your needs.
- Standard processing only for chickens, turkeys and ducks.
- Donate the processed meat the the Second Harvest Food Bank. You will also need to pay for the processing costs since they do not have the funds to pay for the costs.
- Sell the animal back to the Livestock Sale Committee at the buyback prices posted on the day of the auction. Your cost is the difference between the amount that you bid, less the buyback. This does not apply to Grand or Reserve Champion Market Beef, Hogs, Lambs and Goats.
- Donate the animal back to the exhibitor – except for any grand or reserve champion market beef, hogs, lambs and goats.
- Take the animal home - – except for any grand or reserve champion market beef, hogs, lambs and goats.

WHAT DO I DO AFTER THE AUCTION?

Contact the processor to give them instructions on how to process your purchase – except for the chickens, turkeys and ducks.

Processing information for the rabbits, chickens, turkeys and ducks is available from the Sale Office.

ADD-ON DOLLARS

If you want to support an exhibitor, you can do an Add-On to any sale lot. Just stop at the Sale Office, sign up for a bidder number, identify the sale lot number and the amount to add on to the sale lot.

NOTE: All sales are final. There are no warranties, expressed or implied on any of the livestock sold through the auctions. To the knowledge of the Livestock Sale Committee, all rules and regulations of the Lorain County Fair, as spelled out in the Lorain County Fair Book are adhered to by the exhibitors.

TERMINAL SALE NOTICE: In accordance with Ohio Dept. of Agriculture regulations, all Grand and Reserve Champion Market Beef, Hogs, Lambs and Goats MUST be slaughtered immediately after the fair, at your choice of processors for final cutting and packaging.

ALL MARKET HOGS must go to slaughter after the fair – buyback is available for any market hog that is not a grand or reserve champion.

The Lorain Co. Jr. Fair Livestock Sale Committee is not responsible for the animal once it has boarded a trailer to exit the fairgrounds.