Livestock Sale Schedule

Our Livestock Sale will be held on Friday, July 30, 2027.

Registration begins- 3:30pm
Sale begins - 5:00pm

Register early and enjoy a complementary pre-auction meal.

The order of sale for 2027 will be a mixture of:

Market Goats; Market Steers;
Market Sheep; Market Swine
Market Poultry

With champions selling at 6:00 pm

Our Mission

The mission of the Eau Claire County Fair is to effectively support and build a community of youth learning leadership, citizenship, and life skills. All youth organizations which participate in the Eau Claire County Fair have similar missions to accomplish this positive youth development. Everyone is expected to adhere to the Mutual Respect and Trust Standards demonstrating mutual respect toward youth and adults alike.

1st Gate Entrance



Sale Location
Tent by Barn C

NEW SALE TENT LOCATION

2027

—Eau Claire County Fair—
Livestock Sale



A Buyers Guide

Everything you need to know about purchasing market animals at the Livestock Sale, supporting local 4H, FFA and Breed Association clubs, supporting our local economy, and getting healthy, locally sourced meat for your family.

Eau Claire County
LIVESTOCK PROJECT

Frequently Asked Questions

What If I can't use a whole animal?

A 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 it processed?

The Livestock Sale will transport animals to the processor of your choice. At that point, you can select how you would like the product cut and packaged.

How do I purchase an animal?

Contact the Livestock Sale for details and instructions on how to purchase at a live auction.

• Letecia Papke 715-271-5013

How much freezer space will an animal take up?

Freezer space required for frozen meat can vary from 35-50 pounds per cubic foot, depending on how it is wrapped, amount of bone, and shape of the cut.

What can I expect to spend in processing?

Processing is generally broken down into two parts, butcher; and cut, wrap, and freeze. Butchering costs range from $125-150 per animal, depending on the species. Costs to cut, wrap, and freeze range from 85-95 cents per pound. Goats and lambs are one flat price between $125-145.

Is my purchase tax deductible?

Yes. When you purchase an animal at the Livestock Sale you have options that allow your purchase to be tax deductible. See options inside the Buyers Guide.

About the Livestock Sale

4H, FFA and Breed Association livestock projects allow youth to have hands on experience and acquire an understanding of market animal production by preparing for, purchasing, caring for, and keeping records on the animal. They gain a better understanding of the business aspects and economics of purchasing animals, feeds, facilities, and equipment. These young people learn entrepreneurial skills and become advocates of animal agriculture.

Why should I purchase at a local fair Livestock Sale?

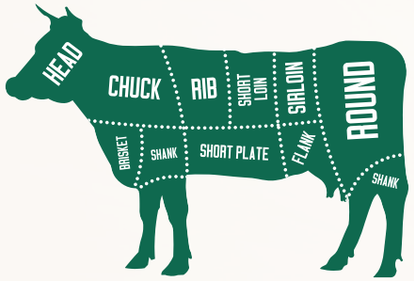
- Members select high quality animals for their project and maintain that quality until it reaches the finished product.
- Members are required to complete quality assurance training annually, ensuring their knowledge and performance of safe production practices.
- As a buyer, you will have control of how your meat is processed, cut, and wrapped.
- By purchasing, you will show pride and support to the local community and its youth.
- Buyers receive publicity for yourself and/or your business.

About Our Fair

Our 2027 Eau Claire County Fair will be held July 28 - August 1.

Beef (Market Steers)

Market steers will range in weight from 1,000 to 1,500 pounds. A 1,300 pound beef will provide almost 600 pounds of usable meat for your family. Based on last year's average price of $3.05 per pound, a steer would cost a total of $3,965 at the fair. That's a savings of over $1,399 if you purchased the meat from the store.



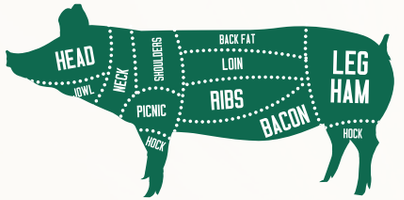
Retail Value of Beef Cuts

	Pounds	Retail Cost/ Pound	Total
Front Quarter			
Rib Roast	12	$11.00	$168.00
Rib Steak	5	$20.00	$100.00
Short Ribs	4	$10.00	$ 40.00
Chuck Roasts	20	$11.00	$220.00
Ground Beef	110	$ 7.00	$770.00
Total	**151lbs**		**$1,298.00**
Rear Quarter			
Round Steaks/Roasts	47	$7.99	$375.00
Porter House Steak	10	$20.00	$200.00
T-bone Steak	5	$15.00	$75.00
Strip Steak	8	$20.00	$160.00
Sirloin Steak	8	$14.00	$112.00
Tenderloin Steak	4	$30.00	$ 120.00
Ground Beef	57	$7.00	$342.00
Total	**139lbs**		**$1,384.00**
Total Per Half	290 lbs		$2,682.00
Total Per Whole Beef	580 lbs		$5,364.00

Estimates are based on a 1,300 pound market Steer

Pork (Market Hogs)

Market hogs at the local fairs will range in weight from 220lbs. to 300lbs. Most of the market hogs selected for these projects are lean muscular animals which produce higher than average retail cut yields.



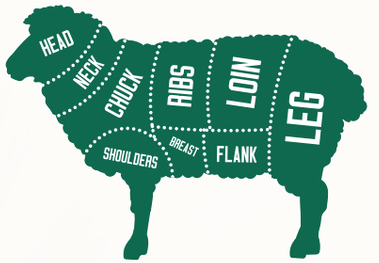
Retail Value of Pork Cuts

	Pounds	Retail Cost/ Pound	Total
Cured Ham	25	$5.00	$125.00
Back Ribs	3	$7.50	$22.00
Pork Chops	16	$5.00	$80.00
Country Style Ribs	7	$5.50	$39.00
Roasts	13	$3.50	$45.00
Blade Steak	4	$5.00	$20.00
Sausage	34	$5.00	$170.00
Bacon	16	$10.00	$160.00
Spare Ribs	5	$4.50	$23.00
Total	**123lbs**		**$684.00**

Estimates are based on a 250 pound market hog

Sheep (Market Lambs)

Market lambs at the local fairs will range in weight from 90 lbs. to 150 lbs.



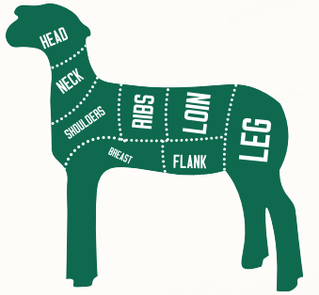
Retail Value of Lamb Cuts

	Pounds	Retail Cost/ Pound	Total
Shoulder	16	$8.00	$128.00
Rack (ribs)	7	$28.00	$196.00
Breast	6	$6.00	$36.00
Foreshank	3	$6.00	$18.00
Leg	21	$11.00	$231.00
Loin (lamb chops)	11	$18.00	$198.00
Total	**64 lbs**		**$807.00**

Estimates are based on a 120 pound market lamb

Goats (Market Goats)

Market goats at the local fairs will range in weight from 50 lbs. to 100 lbs. Goat meat, often called chevon, is 50-65% less fat than similarly prepared beef with a similar protein content.



Retail Value of Goat Cuts

	Pounds	Retail Cost/ Pound	Total
Leg	6	$17.00	$102.00
Loin (chops)	6	$20.00	$120.00
Shoulder	9	$17.00	$153.00
Ground/Stew	10	$12.00	$120.00
Total	**31 lbs**		**$495.00**

Estimates are based on a 120 pound market goat

Tax Deductible Purchase Options

- **Donate.** You can donate the animal to a scholarship fund like the FFA Fund, an FFA club, or other organization of your choice, for the animal to be resold at a later time for funds. The price you pay goes to the youth who raised the animal. And, your entire cost is deductible as a charitable contribution.

- **Keep.** You can keep the animal and have it processed to fill your freezer or for your company picnic. AND your cost over and above the current market price may be deductible as a charitable contribution. You can also donate the animal as food for a local children's home, food bank or other charity. In that case, your entire cost is tax deductible. You may also consider using the cost above the market price as an advertising expense for your business which may also be deductible. Consult your tax advisor for your company's tax deduction options.