

Packer Related FAQ

- If I haven't made reservations with a packer to slaughter and cut/wrap prior to the fair, can I still purchase an animal?
 - YES. If you do not have preference as to which packer cuts your meat, you can select a packer option during the sale. If that packer has availability, your animal will be sent to that packer; if not, LMAS will make arrangements with another packer with availability.
- Do I need to transport my animal from the fairgrounds to the packing facility or will the packer take care of the transportation?
 - If you have made special arrangements with a packer prior to the sale, please discuss with the packer. Typically, if you choose a packer from the list of LMAS packers with availability, transportation of the live animal to the packer will be provided for you.
- What cuts will I receive?
 - Once the sale is final, buyers should contact their packer to obtain and complete a Cut Sheet, which is a list of cut options and instructions for the packer so they know how to cut and package your meat.
- Is the slaughter/processing/packing fee included in the auction amount paid for the animal?
 - No. The price determined at the auction is only for the animal and does not include slaughter/processing/packing; these fees are to be paid directly to the packer.
- How much will the slaughter/processing/packing cost?
 - This will vary by packer. Typically there will be a flat slaughter fee and a per pound processing fee on the hot carcass weight (HCW) that varies depending on processor and how much further processing goes into the animal such as smoking, snack sticks, sausages, etc.
- What is the hot carcass weight (HCW)?
 - The hot carcass weight (HCW) is the weight of the animal, prior to being chilled and after head, hide and internal organs are removed. HCW is calculated by multiplying a dressing percentage by the live weight. Average dressing percentages are as follows:
 - cattle 60-64%
 - Pigs 68-74%
 - Sheep 50-55%
 - Goats 45-55%
- How long until I receive my finished product?
 - Most carcasses will hang for some time to cool and age appropriately prior to being cut and packaged. Average turnaround time is as follows:
 - Beef 2-4 weeks
 - Pigs 5 to 21 days
 - Lambs and Goats 2 to 14 days
- How much cut and wrapped meat will I actually get to put in my freezer?
 - This depends on several factors such as shrink (aka moisture loss) and how much fat the carcass has. *Approximate* cut and wrapped lbs as follows:
 - 1300 lb live Beef = approx. 500 lbs
 - 250 lb live Swine= approx. 130 lbs
 - 130 lb live Sheep= approx. 45 lbs
 - 80 lb live Goat= approx. 30 lbs