



**Sale Date:** May 29, 2022  
**Sale Location:** Cold Lake Exhibition Grounds

**Seller:** **Autumn Cory**  
Box 76, Ardmore, AB T0A 0B0  
Phone: 780-826-8758

**Club:** Ardmore 4-H Beef Club

**Purchaser:** **City of Cold Lake**  
5513 48 Avenue, Cold Lake, AB T9M 1A1

**Contact:** Bill Parker  
**Phone number:** 780-201-5112

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JUN 01 2022

	Gross Weight	Selling Price	Purchase Cost
Steer	1,110	\$ 5.35	\$ 5,938.50

4H Tag 581  
RFID 124 000 192 678 553  
Brand NDC on LR  
Color & Kind White steer  
Premise ID AB337VFXU

1-2-11-20-229  
4-H Alberta. - Beef for Foodbank.

## Shipping Instructions:

- ☒ Back to member's premise ID then Butcher as indicated in sales catalogue
- ☐ Back to member's premise ID then Member transport for resell on your behalf
- ☐ Back to member's premise ID then Make own arrangements
- ☐ Make own arrangements

## Method of payment to Seller

- ☐ Cheque received # \_\_\_\_\_
- ☐ Mail cheque ☐ Direct deposit ☐ E-Transfer

## Insurance

- ☐ I will ask the seller whether my animal is insured or not and what the insurance covers and doesn't cover. Also I will be sure to ask what happens if there should be a claim or issue with my animal.

## Slaughtering and Processing your 4-H Animal Purchases

For more information, please visit [www.alberta.ca/alberta-meat-inspection-system.aspx](http://www.alberta.ca/alberta-meat-inspection-system.aspx)

  
Signature of Buyer or Agent

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Thank you for supporting 4-H in our community!

# Slaughtering and Processing Your 4-H Animal Purchases

4-H Alberta wishes to advise 4-H leaders, members and potential purchasers of 4-H livestock of their slaughter options.

1. If you **are** a farmer living on a farm, you may:

- a) Slaughter your animal yourself, on your farm, for consumption by your immediate household.
- b) Have a provincially licensed mobile butcher slaughter and eviscerate your animal on your farm, and transport the carcass to an Alberta Agriculture and Forestry Licensed Meat Facility (AFLMF) or Alberta Health Services (AHS) Licensed Facility for chilling, cutting and wrapping. The facility must be licensed by AF and all the meat must be stamped "uninspected - not for sale" by the facility operator. The meat is returned to you for consumption by your immediate household.
- c) Contact an AF Appointed Veterinarian to perform an on-farm ante-mortem inspection, then stun, bleed and eviscerate the animal and then transport to a PLMF for the post-mortem inspection and chilling, and cutting and wrapping. This meat can then be sold.
- d) Transport the live animal to a federally or provincially inspected meat facility. If you choose this option, you may consume the meat yourself, or sell it.
- e) Have the animal slaughtered under an On-Farm Slaughter Operation License and provide animal slaughter and meat processing services for other people's 4-H animals. All the meat must be labeled as "uninspected - not for sale". This meat is not inspected and cannot be sold, bartered, gifted or otherwise shared.

2. If you are **not** a farmer living on a farm you may:

- a) Have your animal slaughtered at a federally or provincially licensed meat facility. You may consume the meat yourself or sell it.
- b) Have your animal slaughtered and processed at an On-Farm Slaughter Operation. The On-Farm Slaughter Operation may provide you with options to slaughter the animal yourself or have someone else do it on your behalf. The meat is not inspected and will be returned to you for consumption by your immediate household.

Please remember that any meat or poultry being offered for sale in Alberta must be government inspected, and approved fit for human consumption. Section 5 of the *Province of Alberta Meat Inspection Act* reads as follows:

**"No person shall sell, offer for sale, transport or deliver meat to any person unless";**

- a. *the animal from which the meat was obtained was inspected by an inspector under section 4,*
- b. *the slaughter of the animal took place at an abattoir or at an establishment,*
- c. *there was a post-mortem inspection of the carcass of the animal from which the meat was obtained, conducted by an inspector immediately after the slaughter of the animal and*
- d. *the meat is judged by an inspector to be fit for human consumption and has an inspection legend applied to it."*