

# Swan Hill Regional Livestock Exchange

Prime Cattle Sale 9<sup>th</sup> of March 2023



Total Yarding of **420** head

This fortnight saw a weaker market running consistent with market trends. Quotations ran softer across every category with only a few stand out individuals heading back to the paddock.  
Cow numbers remain limited with the best making to \$1719.53/head.  
Well covered Friesian Steers sold out to close to \$1600/head.

Cattle Class	Price Range c/kg lw	Top Producers
Steer Vealer up to 350kg	250.6 - 520	426.6c/kg – Tanany Pty Lyd – Broken Hill
Heifer Vealer up to 350kg	200 - 410	410c/kg – G Wilson - Kerang
Trade Steers 351-500kg	200 - 440	440c/kg – M Duffy – Nyah 430c/kg – M Duffy – Nyah 390c/kg – D & T Smith – Broken Hill 388.6c/kg – D & T Spencer – Lake Charm 380c/kg – Sunnyside Station – Euston 370c/kg – E Harbor – Murray Downs
Trade Heifers 351-500kg	285 - 414.6	414.6c/kg – JD & LE Matheson – Kerang 410c/kg - JD & LE Matheson – Kerang 368.6c/kg – R Ey – Rainbow 360.6c/kg – H Vroluks - Tyntynder
Export Steers 500kg+	220 - 390	365c/kg – Wilangee Pastoral – Broken Hill
Export Heifers 500kg+	286.6 - 380	340c/kg – Coobool Downs – Mellool
Bullocks	305 - 305	338c/kg – Eldee Station – Broken Hill 305c/kg – I McMillan – Castle Donnington
Cows	120 - 303	303c/kg – ZM & KM Harris - Balranald 295c/kg – IR & JR Dodgshun – Speewa 294c/kg - Tanany Pty Lyd – Broken Hill 285c/kg – Riverfarm Holdings – Swan Hill
Cows & Calves	-	\$2125 – Hewitt Family – Swan Hill
Bulls – 701kg +	233 - 288	260c/kg – TR & FM Hiscock - Balmoral

**Our next Prime Cattle Market will be on Thursday 23<sup>rd</sup> of March, 2023 commencing at 07.30am.  
Our next Sheep & Lamb Sale will be on Thursday 16<sup>th</sup> of March, 2023.**

### Did you know?

Cattle stomachs are made up of four pouches—the reticulum, the rumen, the omasum, and the abomasum—each serving a specific purpose. Cattle barely chew their food before it enters the rumen, the first and largest part of the stomach. Once the rumen is full, the cow lies down and the reticulum—which is made of muscle and is connected to the rumen so food and water can easily pass back and forth—pushes the unchewed food back up the esophagus and into the mouth. After re-chewing, or rumination, the food eventually passes through the omasum. The omasum filters out the water and gives the bacteria in the rumen more time to break down the food and take in more nutrients. Finally, the food enters the abomasum, which functions similar to a human stomach.