

BUILTH MARKET REPORT

FRIDAY 1st DECEMBER 2023

PRIME LAMBS – 1,987

Auctioneer – Greg Christopher

A larger show of just under 2,000 lambs, all weights easier sold except the under 30kg these remaining sluggish. Heavy lambs seeing the best sorts to £170.50 and £170 both from Usk Vale Pedigrees, others to £160. G Jones & Co selling their smart Texel x lambs to £147.50 and £142.50. Several pens from £132-£140 for the 50kg plus, plenty of the smarter sorts £135 plus. 45-49lg lambs sharper on the week with these trading £120-£128.

A more varied show of 38-44kg lambs which included plenty of hill lambs this week, the well bred smarter lambs 260-270p/kg, the next step down 250-255p/kg with the hill lambs 240-250p/kg.

Just under 700 lambs under 39kg with the cross-bred lambs and better meat hill lambs 32kg easier sold on the week. Smart Texel's topping at 293p/kg (31kg £90.80) from AP & GSI Davies, other smarter cross-bred lambs trading 270-285p/kg with a good run of Cheviots 36kg trading £94-£95, other better meat hill lambs 240-245p/kg. 31.5kg Dolgellau Welsh £77.50 from Messrs E Evans.

Demand for the next few weeks for the hill lambs, but Firms looking for 30kg plus meat types. Under 30kg trading 200-215p/kg depending on type and meat. More lambs could have been sold to advantage.

PRIME LAMBS AVERAGE 247.1p/kg

Top price £140.20 for lambs grading 54kg

	TOTAL NO.s	LIGHT 25.5 – 32.0		STANDARD 32.1 - 39.0		MEDIUM 39.1 - 45.5		HEAVY 45.6 - 52.0		+ HEAVY 52.1 - >	
		PREMIUM	PRIME	PREMIUM	PRIME	PREMIUM	PRIME	PREMIUM	PRIME	PREMIUM	PRIME
PRIME LAMBS	1,987	293.0	235.7	285.0	256.1	272.0	25.3	269.0	256.1	261.0	249.0

LAMBS

Top p/kg

Top £/head

<u>Vendor</u>	<u>Kg</u>	<u>£</u>	<u>p/kg</u>	<u>Vendor</u>	<u>Kg</u>	
A P & G S I Davies	31.0	90.80	293.0	Usk Vale Pedigrees	66.0	170.50
Powell Bros	36.5	104.00	285.0	Usk Vale Pedigrees	78.0	160.00
A P & G S I Davies	31.0	88.00	284.0	G Jones & Co	60.5	147.50
AP & G S I Davies	36.0	100.80	280.0	G Jones & Co	60.0	142.50
M J & E M Dyke & Sons	32.0	88.80	278.0	John A B Thomas	60.0	142.00
Ben Gaskell & Partners	44.0	119.50	272.0	P R Nixon	60.0	140.00
A L Jones & Sons	34.5	94.00	272.0	G Jones & Co	70.0	140.00
L K Thomas & Son	36.0	96.80	269.0	C B Powell	57.0	140.00
Powell Bros	34.0	91.50	269.0	A E Jones	60.0	140.00

519 EWES/RAMS

Auctioneer – Greg Christopher

Ewe trade in general steady, Texel x ewes to £154, Suffolk x ewes and rams to £124.50. Eight Texel cross ewes £119, other better meated lowland ewes £75 - £116.5. Less grazing customers today with the medium type Mules and Hill ewes a steady trade £50-£65 with the next step down £40-£50. Small and hardy ewes from £15- £30.

Overall average £48.05



All enquiries:

Greg Christopher 07770 972 815
Rory Matthews 07983 465 226

BUILTH MARKET CHRISTMAS SALE DATES:

FRI 8th DECEMBER – Christmas Primestock Show & Sale

FRI 15TH DECEMBER – Normal Weekly market

SUN 17TH DECEMBER – Builth Babes Sale of Pedigree Texel in- lamb Ewes

WEDS 20th DECEMBER – Sale of Primestock Weighing 2 p.m

Sale at 4.30 p.m

FRI 22nd DECEMBER – No Sale

BUILTH MARKET AUCTIONEERS



CHRISTMAS PRIMESTOCK



SHOW AND SALE

FRIDAY 8TH DECEMBER 2023

Usual classes of sheep :- Judging will commence at 11 am

All show lambs must be penned by 10.30 a.m.

With Presentation of awards at 12 before the sale of Prime lambs

Class 1 – Best pen of 5 black-face lambs

Class 2 – Best pen of 5 Continental cross lambs

Class 3 – Best pen of 5 Speckled-face or Welsh Lambs (36kg & over)

Class 4 – Best pen of 5 Hill bred Lambs (35kg & under)

Class 5 - Best pen of 5 Welsh Mule lambs

Class 6 Best pen of 5 lambs (any weight) shown by a YFC Member

Class 7 – Best pen of 5 Lowland ewes

Class 8 – Best pen of 5 Hill bred ewes

Schedules available, please contact

Builth Wells Office 01982 553228

Please come along, Builth Market Auctioneers welcome everyone on the day for complimentary sandwiches/sausage rolls/mince pies & drinks



Hafod-y-Hendre, Showground, Builth Wells –

Saturday 9th Dec at 7 pm

£20 per person (subsidised by Sunderlands)

CATERERING BY FINGERS & FORKS

MENU:

Roast Turkey , Bacon & Sausage Rolls , Thyme & Parsley Stuffing , Cranberry Sauce
Silverside of Welsh Beef with Yorkshire Pudding,
Roast Potatoes, Spiced Red Cabbage, Peas/Sprouts, Cauliflower & Leek Mornay, Gravy,

Chestnut, Leek & Cranberry Cracker with Wild Mushroom Sauce

Christmas Pudding with Rum Cream

Meringue Nest filled with Citrus cream topped with caramelised Pear & Clementine
Slices served with Winter Berry Coullis

Chocolate brownie topped with Merlyn cream served in a Caramel Puddle

Welsh Cheese Selection with Crackers , Grapes & Celery

Tea/Coffee/Mince Pies

**Please come & join us and book your places at Builth Market Office with
Hayley (01982) 553228 or Greg 07770 972815 or Rory 07983 465226.
Places are limited and will be booked on a first come first served basis.**