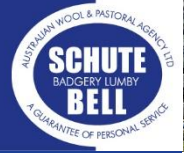




LIVESTOCK LIST

**Schute Bell
Livestock**



Head Office
PO Box 1036,
Merrylands NSW 2160

Phone: (02) 9892 0700

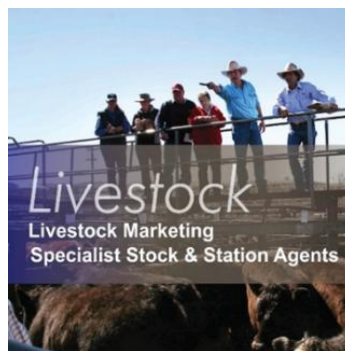
Yennora Wool Centre,
Gate 2 Dennistoun Av,
Guildford NSW 2161

www.schutebell.com.au



21st October 2026

Saleyard Information and dates.



Guyra Sheep Sale

Conducted Tuesday fortnightly
Next sale 3rd November 2026 Commencing 9am

Armidale Cattle Sale

Conducted Thursday fortnightly
Next sale 22nd October 2026 Commencing 8.30am

Contact

Todd Clark 0428 248 427
Lincoln Brown 0428 141 509
Phil Evans 0429 632 523
Graham Andrews 0400 342 227

Wagga Wagga Selling Centre

Cattle – Monday weekly commencing 7am
Next sale 26th October 2026
Sheep – Thursday weekly commencing 8am
Next sale 22nd October 2026

Contact

Robert Worner 0428 672 066

Hay for Sale

Oaten Hay - 5 x 4 Round Bales

Net wrapped over edges.

Located: Narromine.

\$125.00 plus GST per bale.

Contact: Jason Hartin 0429 894 334.

Auctions Plus Listing

Weaner & Yearling Sale
Friday 23rd October 2026 9am (Sydney)
18 NSM Future Breeders

On offer is an exceptional line of Onslow blood Angus heifers. 379kg at time of assessment

Location: Taralga, Southern Tablelands

Contact: Harrison Cummins 0419 321 451

<https://auctionsplus.com.au/auctions/cattle/weaner-yearling-sale/18-nsm-future-breeders/assessed/128748-328929>



Auctions Plus Listing

Eastern States Cattle Sale

Friday 23rd October 2026 10am (Sydney)

44 Station Mated Cows and 44 calves

On offer are a line of Santa x Cows only being branded 3s & 4s doing a cracking job on their calves. These calves are only 7 - 10 weeks of age with an avg lwt of 99kg.

Location: Narromine Central Western NSW

Contact: Jason Hartin 0429 894 334

<https://auctionsplus.com.au/auctions/cattle/eastern-states-cattle-sale/44-station-mated-cows-44-calves/assessed/128916-329094>



For Sale

Angus Cows and Calves

Dispersal Sale

15 cows and 14 calves at foot.

A good quality line of Angus cows and calves. Strong store condition. Calve to be registered. Pedigrees available. Cows aged 5-7 years. Calves up to 2 months of age with one cow yet to calve.

\$3,500+GST per head for the lot. Starting at \$4,000+GST for the pick.

Location: Ellangowan, Clifton Qld

Contact: **Graham Andrews 0400 342 227**

<https://youtu.be/aHXPUXdetDQ>



Sire of calves

For Sale

"Wattle Rise"

483 Minemoorong Road, Albert NSW

- 916.03 Acres (370.7 hectares)
- 300ac arable acres, Watered by 4 dams, 1 water trough and town water.
 - Boundary fence-Hinge joint and netting.

Wattle Rise' is ready for a new owner starting out or expanding. Town water serves this property with excellent sheep & Cattle yards. Inspection by appointment only.

Contact: Jason Hartin 0429 894 334

<https://schutebell.com.au/rural/483-minemoorong-rd-albert-nsw-2873/>



Results

Weaner & Yearling Sale. Friday 16th October 2026 9am (Sydney)

22 Backgrounder Heifers – [SOLD \\$1,310](#)
[per head](#)



12 Backgrounder Steers – [SOLD \\$1,680](#)
[per head](#)



13 Backgrounder Steers – [SOLD \\$1,600](#)
[per head](#)



19 Weaned Heifers – [SOLD \\$1,423 per](#)
[head](#)



4 Weaned Heifers – [SOLD \\$1,010 per head](#)



National Lamb Sale
Tuesday 20th October 2026
Lot 674 – 132 Trade Wether Lambs - [SOLD \\$138 per head](#)



Tuesday National Sheep Sale
Tuesday 20th October 2026
Lot 790 – 335 Ewe Hoggets – [SOLD \\$295 per head](#)
Lot 805 – 132 NSM Ewes – [SOLD \\$402 per head](#)



Photo by Paul Grams

Taken 16km South of Longreach



Party nibbles

Best ever homemade Sausage Rolls



Ingredients

4 Sheets ready rolled puff pastry
1 tbsp milk
1 egg
500g veal or beef mince
500g sausage mince
1 small brown onion, finely chopped

1 small red onion, finely chopped
1 medium carrot, coarsely grated
2 cloves garlic, crushed
¼ cup finely chopped parsley
1 ½ tbsp tomato sauce
¼ cup Worcestershire sauce

Method

1. Preheat oven to 220C/200C fan-forced. Line 2 large baking trays with baking paper. Thaw puff pastry.
2. Meanwhile, combine milk and egg in a small jug. Whisk well. Combine veal mince, sausage mince, brown onion, red onion, carrot, garlic, parsley, tomato sauce and Worcestershire sauce in a large bowl. Season with salt and pepper. Divide mixture into 8.
3. Lay a sheet of pastry on a flat surface. Cut sheet in half horizontally. Spoon 1/8 of the mince mixture down along the long side of one pastry half, shaping mince into a long sausage shape. Brush opposite long edge with a little egg mixture.
4. Roll up pastry to enclose filling, finishing seam side down. Brush top of log with egg mixture. Cut into 6 short pieces. Place pieces, seam side down on prepared tray, 2cm apart. Repeat with remaining mince mixture, pastry and eggwash.
5. Bake for 25-30 minutes or until golden and cooked through.

For tips on the best sausage rolls

<https://www.taste.com.au/recipes/best-ever-homemade-sausage-rolls/c86a773f-0dfa-49cf-85fb-9e9dfefa059c>