



LIVESTOCK LIST

Schute Bell Livestock



Head Office
PO Box 1036,
Merrylands NSW 2160

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

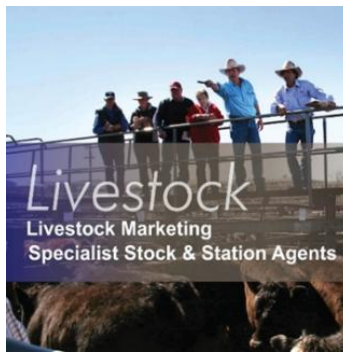
Phone: (02) 9892 0700

www.schutebell.com.au



27th May 2026

Saleyard Information and dates.



Guyra Sheep Sale

Conducted Tuesday fortnightly
Next sale 2nd June 2026
Commencing 9am

Armidale Cattle Sale

Conducted Thursday weekly
Next sale 4th June 2026
Commencing 8.30am

Contact

Todd Clark 0428 248 427

Phil Evans 0429 632 523

Graham Andrews 0400 342 227

Braidwood Cattle Sale

Conducted 1st Friday each month
Next sale 5th June 2026
Commencing 10.30am

Contact

Anthony Atkinson 0412 777 700

Wagga Wagga Selling Centre

Cattle – Monday weekly commencing 7am
Next sale 1st June 2026

Sheep – Thursday weekly commencing 8am
Next sale 28th May 2026

Contact

Robert Worner 0428 672 066

NVD hints **Sheep Vendors.**

Please list all the PIC numbers associated with your sales when you nominate that the animals are not vendor bred.

Initial all alterations.

Auction 2nd July 2026

'Avalon'
703 Yethera Road Tullamore NSW 2874.
Thursday 2nd July at *The Narromine USMC* at 11:00 am.

1810 acres (732.5ha), Five bedroom home, 80% arable, 2 stand Shearing shed with steel yards,
Reliable springs. 18km from Tullamore.

Contact: Jason Hartin 0429 894 334

**Hartin
Schute Bell**



<https://schutebell.com.au/rural/703-yethera-road-tullamore-nsw-2874/>



Clearing sale 20th June 2026

Clearing sale Saturday 20th June 2026 commencing 10am. 3 Royal Street, Parkes NSW

Term & conditions: Number system, ID required, Cash or approved cheque sale day.
Brew Shot Coffee van onsite.

Contact: Matthew Hunter 0421 968 456 or Geoff Rice 0408 952 075

<https://schutebell.com.au/3royalst/>

Toyota Dynamic Pantec Truck
Forklift – 2.5 tonne
Altendorf F92T panel saw, 3m table
(12/01 model)
Holzher edge bander Sprint 1310-1
(2003 model)
Ultimote postformer
Hettich hinge press – five hole
2 Hettich hinge press – 3 hole
Bessie Rover 15 computerised router
Nip roller
3 wheel band saw
Table saw – Jet brand
Dyntee wood lathe
Tanner wood lathe

1 Pilot air compressor K30
1 Pilot air compressor K50
1 air compressor – 25 cubic foot
1 GJ Wheeler 2 bag dust collector – 3
phase
1 Danfu dust collector – single phase,
1 bag
1 two-bag dust collector – single
phase
1 hot air edge bander – manual
2 assemble work benches
1 hot air edge bander – manual
1 large work bench
8 stock trolleys

Steel storage cupboards
4 mesh box trolleys
Electric hand tools
Many sundry items
Numerous cupboards
Bundles of timber
Rolls of coloured edge tape
2 display kitchens
Manual drawing board
2 display robes
2/3 drawer filing cabinets
Chairs
3 station office desk
Fridge



Wanted to Buy.

600-750 Superfine Merino Wether Lambs
20-30 kgs

Contact: Lincoln Brown 0428 141 509

Auction Plus Listing

Weaner & Yearling Sale
Friday 29th May 2026 9am
100 Weaned Steers

100 Top quality weaned Angus steers average 360kg CFW. In forward condition. Steers that have been proven performers in the past. These steers have had their first Bovillis vaccination.

Located: Braidwood

Contact: Anthony Atkinson 0412 777 700

<https://auctionsplus.com.au/auctions/cattle/weaner-yearling-sale/100-weaned-steers/assessed/127840-317650>



Results

Eastern States Cattle Sale
Friday 22nd May 2026 10am.

18 Station Mates Cows and 20 calves



18 Station Mates Cows



22 PTIC Cows and 22 Calves



Tuscan Chicken Meatballs

*Tender chicken meatballs in a creamy tomato sauce with spinach and Parmesan.
Weeknight comfort food!!*



<https://www.kitchensanctuary.com/tuscan-chicken-meatballs/#wprm-recipe-container-53595>

Chicken

- 500 g (1.1lb) chicken mince (ground chicken)
- 1 medium egg
- 5 tbsp [panko breadcrumbs](#)
- 2 garlic cloves peeled and minced
- ¼ tsp salt
- ½ tsp freshly ground black pepper
- ½ tsp dried oregano
- ½ tsp dried thyme
- ½ tsp [paprika](#)

Sauce

- 1 tbsp olive oil
- 1 onion peeled and diced
- 1 red bell pepper de-seeded and diced
- 2 cloves garlic peeled and minced
- ½ tsp dried oregano
- 1 tsp paprika
- 160 g (1 cup) sun-dried tomatoes, roughly chopped
- 1 tbsp tomato puree paste
- 90 ml (1/3 cup) white wine
- 240 ml (1 cup) chicken stock
- pinch salt and pepper
- 90 ml (1/3 cup) double (heavy) cream
- 50 g (1/2 cup) parmesan cheese grated
- 90 g (3 packed cups) fresh baby spinach
- 1 tbsp chopped parsley

- Place all the meatball ingredients into a large bowl and mix together with your hands. Place in the refrigerator for 20 minutes to allow the panko to absorb some of the moisture – as this is quite a sticky mixture.
- Remove the mixture from the fridge and form the mixture into walnut-size meatballs – you should get about 20-22 meatballs. The mixture will still be fairly sticky, so I like to oil my hands first as this helps to prevent the mixture from sticking to hands.
- Heat the oil in a large frying pan over medium-high heat. Add meatballs and brown on all sides
- Move the meatballs to one side of the pan and add the onion, chopped peppers and garlic to the space. Cook for 2-3 minutes until they start to soften.
- Add the oregano, paprika, sun-dried tomatoes, and tomato puree. Stir everything together with the meatballs (be careful, the meatballs are delicate) and cook for 2 minutes, stirring a couple of times.
- Next pour in the wine and allow to bubble for 2 minutes. Now add the chicken stock, salt, and pepper. Bring the boil, then simmer for 5 minutes.
- Add the cream, parmesan and spinach to the sauce, stir and cook for a couple of minutes until the spinach wilts.
- Serve topped with a sprinkling of fresh parsley. Serve with pasta, rice or sauteed potatoes.