



LIVESTOCK LIST

Schute Bell Livestock



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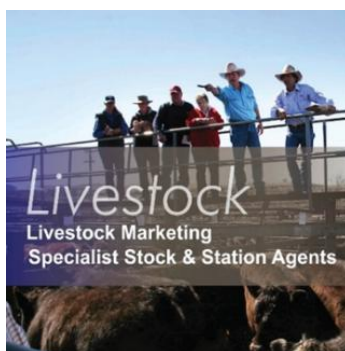
Yennora Wool Centre,
Gate 2 Dennistoun Av,
Guildford NSW 2161

www.schutebell.com.au



29th July 2026

Saleyard Information and dates.



Guyra Sheep Sale

Conducted Tuesday fortnightly
Next sale 11th August 2026 Commencing 9am

Armidale Cattle Sale

Conducted Thursday fortnightly
Next sale 30th July 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 3rd August 2026
Sheep – Thursday weekly commencing 8am
Next sale 30th July 2026

Contact

Robert Worner 0428 672 066

LPA eLearning

The Livestock Production Assurance (LPA) eLearning suite has had a refresh to make it more current, comprehensive and, for the first time, freely available to anyone with a myMLA account. The updated eLearning is now hosted on the MLA eLearning Toolbox. This means whether you're a producer, agent, advisor, saleyard operator, processor or even a student, you can access quality LPA training at no cost.

Click [here](#) for more information

*Eldorado near Hughenden
Photo courtesy of Paul Grams
Schute Bell Longreach*



Results

Weaner and Yearling Sale
Friday 24th July 2026 9am
40 Weaned Steers.



Sold \$1890 per head

Weaner and Yearling Sale
Friday 24th July 2026 9am
15 NSM Future Breeders.



Sold \$1460 per head

**National Lamb Sale
Tuesday 28th July 2026
Commencing 1pm (Sydney)
2 LOTS IN TOTAL**

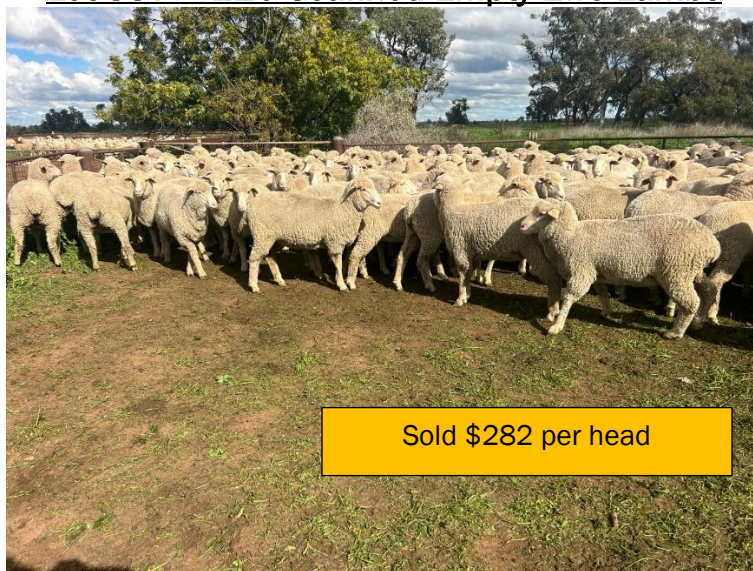
Lot 810 - 600 Trade Wether Lambs – SOLD \$254.00

Lot 811 - 620 Trade Wether Lambs – SOLD \$241.00



**National Lamb Sale
Tuesday 28th July 2026
Commencing 1pm (Sydney)**

Lot 837 – 220 Scanned Empty Ewe Lambs



Sold \$282 per head

Smoko break

Lady Flo's Pumpkin Scones

Lady Flo Bjelke-Petersen is a bit of an Australian Icon and has an amazing reputation for her cooking skills. Add strawberry jam and a generous dollop of whipped cream and enjoy with your next smoko break. Yum!!



Ingredients

- 1 tablespoon butter
 - ½ cup sugar
 - ¼ teaspoon salt
 - 1 egg
- 1 cup mashed pumpkin (cold)
- 2 cups self-raising flour

Method

1. Beat together butter, sugar and salt with electric mixer.
2. Add egg, then pumpkin and stir in the flour until just combined.
3. Turn on to floured board and cut into squares.
4. Place in tray on top shelf of very oven, 225-250c for 15-20 minutes.