



LIVESTOCK LIST

Schute Bell Livestock



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4th March 2026

Saleyard Information and dates.



Guyra Sheep Sale

*Conducted Tuesday fortnightly
Next sale 10th March 2026
Commencing 9am*

Armidale Cattle Sale

*Conducted Thursday fortnightly
Next sale 5th March 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 6th March 2026
Commencing 10.30am*

Contact

Anthony Atkinson 0412 777 700

Wagga Wagga Selling Centre

Cattle – Monday weekly commencing 7am
Next sale 9th March 2026
Sheep – Thursday weekly commencing 8am
Next sale 5th March 2026

Contact

Robert Worner 0428 672 066

Prime Lambs up for grabs

PRIME LAMB AUCTION

At the 2026 Pittsworth Show

WHEN: Friday, 6th March 2026

JUDGING: 11:00 AM

AUCTION: 4:00 PM



Don't miss the opportunity to secure top-quality prime lambs at this year's premier show event. Join us for a showcase of the region's best livestock.

All Enquiries Graham Andrews

0400 342 227

**Schute Bell
Badgery Lumby**



Office 76 Yandilla St, Pittsworth QLD 4356

Ram Sales

For all your ram requirements



Moray Ram Sale

Private selection from 2nd February 2026

Inspection by appointment
On Property 8913 Guyra Rd,
Guyra, NSW

2026 Weaner Sale Schedule

Armidale Saleyards

NELA Combined Agents Top of the Range Weaner Sales

Monday 23rd March 2026

Monday 20th April 2026

4th May 2026

Auctions Plus Listing

Weaner & Yearling Sale

Friday 6th March 2026 9am (Sydney)

11 NSM Future Breeders

On offer are 11 Black Baldy future breeders. These heifers have an average live weight of 330.2kg at assessment.

Located: Narromine.

Contact: Jason Hartin 0429 894 334

<https://auctionsplus.com.au/auctions/cattle/weaner-yearling-sale/11-nsm-future-breeders/assessed/127052-310965>



Auctions Plus Listing

Eastern States Cattle Sale Friday 6th March 2026 10am (Sydney)

43 NSM cows and calves

On offer are 43x43 Black Baldy cows and calves. These cows have an average live weight of 518.4kg at assessment, along with the calves with an average live weight of 72kg

Located: Narromine.

Contact: Jason Hartin 0429 894 334

<https://auctionsplus.com.au/auctions/cattle/eastern-states-cattle-sale/43-nsm-cows-43-calves/assessed/127063-310971>



On site clearing Sale

Brooksville Clearing Sale.

Onsite "Brooksville" Enngonia NSW
Sunday 29th March 2026 10am.

Machinery - Dodge 560T/T& Crate, Lincoln Welder, Air Compressors, Toyota Landcruiser T/T 3 Sp, Ferguson 20 + Attachments, 8 Fire Fighter Tanks, 6 Trailers, 11 Chainsaws, Drag Bucket.

Livestock - Quantity of Camels, Peacocks, Donkeys & Guinea Fowls.

Animal Husbandry - Dehorner, Saddles, Mincer, Sausage maker, Butcher Block, Meat saw, Arrow Quip Race & Panels, Goat Panels, Loading ramp, Calf cradle, Combo panels

Bikes & cars - Honda CRF 250, Suzuki DR 200 & 250, Suzuki King Quad 600, 2 x Yamaha XT 250's & MX 200, Honda Big Red, Falcon Sedan (Long Reach), 2 x Kawasaki 4 Wheelers, Diesel Hilux, Tyre Changer, Suzuki Stockman.

General - 6 Dog kennels, Poly fittings, R.H.S, Jerry Cans, Ropes & Ties, Rim & Tyres, Welders, Shed frames, Quantity Electrical Hand tools, Workshop Accessories, Fencing, Star pickets.

Collectables - Lanterns, Camp ovens, Irons, Scales, Shearers Beds, Meat safe, Fire Lighters.

Household items - Beds & Furniture, Table & Chairs, Lounge Chairs, General Garden Tools.
AND MUCH MUCH MORE!!!

Term & conditions: Number system, ID required, Cash or approved cheque sale day. EFTPOS available!

Contact: Brian Johnston 0427 477 025 or Jason Hartin 0429 894 334





Agistment wanted

Agistment wanted for 100 cows and calves.

Narromine district.

Good with fences.

For further details contact: Jason Hartin 0429 894 334

Lunch treat

Pumpkin and Spinach Crustless Quiche

Low-cal, gluten-free quiche packed with veges.



- 500g pumpkin, peeled, deseeded, cut into 1cm-thick wedges
 - 1 large red capsicum, deseeded, cut into 1.5cm pieces
 - 2 tsp extra virgin olive oil
 - 2 red onions, thinly sliced
 - 2 garlic cloves, thinly sliced
 - 2 tsp Coles Italian Red Wine Vinegar
 - 120g baby spinach
 - 8 eggs
 - 60ml (1/4 cup) milk
 - 60g Danish-style feta, crumbled
 - 1/4 cup chopped fresh basil leaves
 - 1 tbsp pine nuts, toasted
 - Fresh basil leaves, extra, to serve
1. Preheat oven to 200C/180C fan forced. Line a large baking tray with baking paper. Arrange the pumpkin and capsicum on prepared tray. Lightly spray with olive oil. Roast for 25 minutes or until golden and tender. Set aside to cool.

2. Meanwhile, heat the oil in a large non-stick frying pan over medium-low heat. Add the onion and cook, stirring often, for 10 minutes or until starting to caramelize. Add the garlic and vinegar. Cook, stirring often, for 5 minutes or until the onion is light golden.
3. Place the spinach in a large heatproof bowl. Add enough boiling water to cover and set aside for 10 seconds. Drain then refresh under cold running water. Squeeze out the excess water and chop the spinach.
4. Whisk together the eggs and milk in a large bowl. Stir in the feta, basil and spinach. Season.
5. Reduce oven to 180C/160C fan forced. Lightly grease a 16 x 26cm slice pan and line the base and sides with baking paper, allowing the paper to overhang the long sides. Arrange the roast vegetables and onion over the base of prepared pan. Evenly pour the egg mixture over the top. Bake for 30 minutes or until the quiche is puffed and golden. Turn onto a wire rack and set aside for 10 minutes to cool slightly. Sprinkle with the pine nuts. Slice the quiche and serve sprinkled with basil leaves.