

Tizer Meat's Monthly News Letter

February 2018



To our January and February Winners

In January 2018, Tizer Meats started a weekly give away. For every \$20 in retail purchased the buyer received one ticket to win. (i.e., by spending \$60 on retail product the buyer received three tickets).

Past winners listed below:

- 1/13/18 – Joe Aspholm
- 1/20/18 – Mike Clark
- 1/27/18 – Taffee Geirsser
- 2/3/18 – Bruce Neel
- 2/10/18 – Eric Groth
- 2/17/18 – Andi Martin
- 2/24/18 – Rebecca Connors

This has been well received, we will continue the drawing's a little longer. Stop by to get your name in to win!

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Hunting Season comes to a close for another year

Many thanks to all of the hunters who used Tizer Meats during the 2017/2018 hunting season. Way to go in bagging animals for food.

We continue to support Helena Food Share and Broadwater Food Pantry. As a reminder, we are still here for your wild game processing needs as follows (this is not a complete list):

- Bring in your frozen bulk meat for sausage or jerky sticks
- Sausage supplies:
 - Seasoning
 - Casings
 - Suet

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Employee of the Month (Robert Slagel)

We continue to sharing our work family with you. This allows you get to know us better and become part of our family.

February the spotlighting is on dedicated worker and longtime employee Robert Slagel.

Rob has been working for Tizer Meats since August 2007. For 11 years Rob has butchered Beef, Pork, Lamb, and an assortment of wild game for Tizer Meat Customers. Other duties Rob has taken on include but is not limited to:

- Curing and smoking product
- Product Development

Our slaughter facility is almost up and running. Rob has played a key role in helping get the facility up and running. He also has been involved during the testing faze to ensure that we are ready for our State Kill Floor Inspection.

On a personal note, Rob and his wife have 9 children and several grandchildren. Rob spends his free time fishing, hunting, camping and attending school events with the family. He is also enjoys horseback riding and an assortment of outdoor activities.

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Kill Floor Happenings:

- Construction is complete
- Testing of equipment and process flows are underway. As anticipated there are some small tweaks and adjustments being made, but we are well on our way.
- Next step is to continue pursuing our State Kill Floor Inspection. This will mean we can provide meat in our store from animals raised here in the Helena area.

January we put together a fun Super Bowl Bundle for all of the sport buffs (or those who just like a reason to get together).

A Sweetheart Bundle was our February promotion item. Flowers were even part of the package for all of the love birds.

We continue to have a great sale on Small Knuckles and Large Shank Bones check out Facebook or our sign for more information.

We are testing a new **Huckleberry Jerky**. Stop in today, we would like your feedback.

Weekly Samples. During this cold season we have been providing samples using meat available in our store. Check out Facebook for recipes we have posted of our samples.

Don't forget:

- We have two types for roller dogs hot and ready to eat for lunch. All are made right here!
- Come check out the variety of Jerky and Snack sticks made here!

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What's next?

- Want to learn to cook? Plans are still under development to implement a monthly cooking class. Keep your eyes and ears open for more!
- Monthly promotions and ads to continue
 - ✓ March 17, 2018 is Saint Patrick's Day. Need great Corned Beef? Stop in and pick some up. Supply is limited so stop by soon. And don't forget the beer. Could anything be better than great corned beef & cabbage washed down with something cold to drink?
 - ✓ April, May and June promotion ideas are under development. Keep an eye on Facebook.
- Implementations of a Tizer Meats Loyalty program.
- We are thinking about putting in a suggestion box to help better meet the needs of our customers.
- Web Site, Facebook and advertisement (TV and/or Radio) development is still underway.

Hours:

Monday – Friday 9am to 6pm

Saturday – 10am to 2pm

Sunday Closed

