

TIZER MEAT'S MONTHLY NEWS LETTER

MARCH 2018



2508 York Rd
Helena MT 59602

Hours:

Monday - Friday 9am to 6pm

Saturday - 10am to 2pm

Sunday - Closed



May:

Mother's day - Breakfast:

- 6 eggs
- Hash brown's
- Bacon and/or Sausage
- Parrot Candy (only on pre orders)

Memorial Day:

- Bacon/Sausage
- Smoked Dogs
- Steaks
- S'mores
 - Chocolate bar
 - Gram crackers
 - Marshmallows

June:

Father's Day - BBQ Bundle:

- Baby back or Beef back ribs
- BBQ Sauce
- Steaks
- BBQ tongs or spatula
- Father's day apron

EMPLOYEE OF THE MONTH

(Keli Harrigfeld)



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

In March, Keli Harrigfeld is in the spotlight.

We are pleased to say that Keli has been with Tizer Meats for 5 years. If you are a regular customer there is a 95% chance that you have worked with Keli. As our primary wrapper for all domestic and wild game, Keli knows her cuts and grades of meat. Some of her duties include but is not limited to the following:

- Lead wrapper
- Color coded label development
- Training

- Customer Service
- Scheduling for Mobile and Kill Floor work

Because of her dedication and hard work, we are better able to meet our customer's needs.

Outside of work, Keli love's spending time with her four (4) children and seven (7) grandchildren. Keli also enjoys wood working with her son. To see a sample of her beautiful hand crafted cutting boards please stop at the Tizer Store. We also have a limited supply for sale, or you can order one directly from Keli.

Keli's other great passion is Special Olympics. She spends time coordinating events and working closely with the athletes and their families.

While shopping don't forget to say hi to Keli.

EVENTS

Kill Floor Happenings:

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.

July:

4th of July - Camping Bundle

- Bacon/Sausage
- Smoked Dogs
- Steaks
- S'mores
 - Chocolate bar
 - Gram crackers
 - Marshmallows

Hamburger & Hot Dog

Sale:

Buy three (3) packages of:

- Hamburger patties - free package of hamburger buns
- Dog's - free package of hotdog buns

90/10 Hamburger Sale

- 20 to 49 LB - \$4.29 per pound
- 50 LB+ - \$3.99 per pound



Next?

- Want to learn to cook? Cooking class is still in development. Keep your eyes and ears open for more!
- We are thinking about putting in a suggestion box to help better meet the needs our customers.
- Web Site, Facebook and advertisement (TV and/or Radio) development is still underway.

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.

March 17, 2018 was Saint Patrick's Day:

A big thank you for everyone who purchased our Corned Beef. Supplies were limited so we hope all who wanted some were successful. Hopefully you didn't forget the beer. Could anything be better than great corned beef & cabbage washed down with something cold to drink?

Don't forget:

Samples continue to be offered. We have started to include sandwich samples, made with our lunch meats. All of our sausage, lunch meat, and jerky is made right here!

MONTHLY RECIPE

Ham and Potato Soup:

- | | | | |
|------------|-----------------------------|---------------|---------------|
| 1 ½ pounds | Potatoes (peeled and diced) | 1 Tablespoon | Olive oil |
| 1 | medium onion (diced) | 3 Tablespoons | butter |
| 8 ounces | Smoked Ham Hock | 4 cups | Milk |
| ¼ cup | flour | To taste | Salt & Pepper |
- Water enough to cover potatoes

Prep time: 10 minutes Cook time: 1 hour Yield: 6 Servings

- 1 Heat olive oil in a large, thick-bottomed pot or Dutch oven on medium high heat. Add the onions and sauté for 7 to 8 minutes.
- 2 Add the potatoes and salt and simmer for 15 more minutes, until they are cooked through. Remove the ham bone or ham shank from the soup. Purée half of the soup so that some of the potatoes get puréed to give the soup body, and there are still whole chunks of potatoes for texture
- 3 Cut away the meat and chop into 3/4-inch cubes. Add the chopped ham and black pepper to the soup.
- 4 Stir in the Milk. Taste for salt and pepper and add more if needed.
- 5 Melt butter add flour. This will create a paste, add to soup to make the soup thicker.