

TIZER MEAT'S MONTHLY NEWS LETTER

APRIL 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



(Mike "Griz" Martin)

As we continue to share our work family with you, Mike Martin is front and center this month.

Here at Tizer Meats Mike is fondly known as "Griz". He started at that same time as others with the same first name. To keep everyone straight he was dubbed Griz due to his beard.

Griz started working for Tizer Meats in September 2016. Hunters you are sure to have worked with Griz as he helped unload your animal(s). He is a jack of all trades, duties include but are not limited to the following:

- Skinning
- Cleaning
- Maintenance

- Assisting in making product
- Pickup and Delivery
- In training to be a Meat Cutter
- Will be Working on the Kill Floor

Although most of his duties are not visible to the public, Griz plays an important part of our customer service. All of the little things ensures that we can keep our shelves stocked.

Outside of work, Griz love's spending time with his children and family. Early this month he and his family celebrated the arrival of a new granddaughter.

Griz enjoys fishing, hunting and other outdoor sports he can do with his children.

EVENTS

Kill Floor Happenings:

We have been learning how to use new equipment and continue to make workflow changes and processes. For example we have modified the kill area. A big thank you to the ranchers who have been working with us as we work through equipment and process improvements during this time.

Paperwork has been submitted to the State to bring our kill floor under state Inspection. This will mean we can provide meat in our store from animals raised here in the Helena/Montana area. We always

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?

- May 12th will be our kick off cooking class. Class will start at 2:00 pm (right after the store is closed. We are still working on what we will show you how to cook!
- We are looking for your help: Please let us know how we can better serve you. Log into our web site and send an email with suggestions or stop in and let us know.
- Attending the Montana Meat Processing Association (MMPA) in Forsyth Montana.

receive questions on where the animals are raised. We are excited to be able to bring locally raised meat to our customers.

April/Easter/Start of spring:

We here at Tizer Meats hope everyone had a happy Easter and traveling to see family and friends went smooth. Hams were our special for this holiday.

Tizer original ham is available all year. Ham makes a great everyday meal and can be used for breakfast, lunch, and dinner. Yummy!!!

Don't forget:

We have started providing weekly samples. All of our sausage, bacon, ham, lunch meat, and jerky is made right here!

MONTHLY RECIPE

Italian Wedding Soup

Yield: About 6 servings

Meatballs

- 8 oz lean ground beef
- 8 oz ground pork
- 1 large egg
- Salt and freshly ground black pepper
- 1/4 cup chopped fresh parsley
- 1 Tbsp olive oil
- 1/2 cup fresh hearty white bread crumbs
- 1 1/2 tsp minced fresh oregano or 1/2 tsp dried
- 1/2 cup finely shredded parmesan

Soup

- 1 Tbsp olive oil
- 1 1/4 cups 1/4-inch diced carrots
- 1 1/4 cups diced yellow onion
- 3/4 cup 1/4-inch diced celery
- 4 cloves garlic, minced (1 1/2 Tbsp)
- 5 (14.5 oz) cans low-sodium chicken broth
- 1 cup dry acini de pepe or orzo pasta**
- 6 oz fresh spinach, chopped
- Finely shredded parmesan, for serving

Instructions

For Meat Balls

1. Add beef, pork, bread crumbs, parsley, oregano, parmesan, egg, 1 tsp salt and 1/4 tsp pepper to a large mixing bowl. Gently toss and break up mixture with hands to evenly coat and distribute. Shape into

3/4 inch to 1 inch meat balls.

2. Heat 1 Tbsp olive oil in a large non-stick skillet over medium-high heat. Add half of the meatballs and cook until browned, turning occasionally (to brown on 2 or 3 sides), about 4 minutes total. Transfer meatballs to a plate lined with paper towels while leaving oil in skillet. Repeat process with remaining meatballs (note that meatballs won't be cooked through at this point, they'll continue to cook through in the soup).

For the soup:

1. While meatballs are browning, heat 1 Tbsp olive oil in a large pot over medium-high heat. Add carrots, onions and celery and saute until veggies have softened about 6 - 8 minutes, add garlic and saute 1 minute longer. Pour in chicken broth, season soup with salt and pepper to taste and bring mixture to a boil. Add in pasta and meatballs, reduce heat to light boil (about medium or medium-low). Cover and cook, stirring occasionally until pasta is tender and meatballs have cooked through, about 10 minutes, while adding in spinach during the last minute of cooking. Serve warm, sprinkle each serving with parmesan cheese.
2. *I recommend using bread such as a La Brea french loaf. Just grind up a slice in a food processor to find crumbs. Save the remaining bread for serving (slathered with butter of course) or freeze for another later use.
3. **If you like a more brothier soup you can reduce pasta to 3/4 cup. Note that as the soup sits the pasta will absorb more broth so you can add more broth to thin the soup as desired.

Recipe source: inspired by [Ina Garten's](#) and [Giada's recipes](#) add directly to pot, stirring until melted.

Check us out on Facebook and our website at www.tizermeats.com