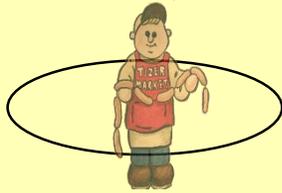


TIZER MEAT'S MONTHLY NEWS LETTER

JULY 2018



2508 York Rd
Helena MT 59602

Hours:

Monday - Friday 9am to 6pm

Saturday - 10am to 2pm

Sunday - Closed



We are looking for butchers and Wrappers.

Please bring in a resume or stop at the store on 2805 York Rd for an application. Interviews will be scheduled quickly.

EMPLOYEE OF THE MONTH



(Dennis Sams)

In July, we are featuring Dennis Sams as our employee of the month.

Dennis started in 2017, just weeks prior to hunting season. Dennis has 40+ years of butcher block experience. Most of his carrier has been in a large retail setting. His strong knowledge and work ethic makes him a great fit here at Tizer Meats.

Some duties include

- Cutting Meat
- Skinning
- Cleaning
- Product Development
- Other Duties as assigned

- Photographing product for our Facebook and web site.

An avid cook, Dennis has made some amazing meals. He is always trying new items and brings them to work to share with the crew. Yummy!

Dennis has also taken on the dying art of canning. He cans fish, pickles, and other wonderful items.

Outside of work Dennis spends time helping his mother and time with his daughter.

Meat Myth Buster:

Hormone Use In Pig Production Poses A Health Risk To Consumers

Fact:

Federal law prohibits the use of hormones in pig production.

Polling data showed that many consumers were confused about when hormones were used in livestock and poultry production and about their safety. This is clearly stated on package labels when a "no added hormone" claim is made. It is important to understand that all



July:



Camping Bundle – continues

Steak Bundle – continues

Hamburger & Hot Dog's:

Buy three (3) packages of:

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

multi-cellular organisms contain hormones, whether they are beef, broccoli, eggs, soybeans- or people. No food or living thing can be "hormone-free," despite marketing claims that may suggest this to be so. Livestock and poultry can be grown without added hormones, but they cannot be hormone-free.

Dig deeper...

In the case of poultry, bird size has increased significantly over the last several decades. This is due to advances in breeding, animal nutrition and animal care that ensure that only the heartiest birds with the greatest potential to yield the most food are produced.

Just as a citrus farmer strives to plant trees that will yield the most fruit, poultry producers also breed the birds that yield the most meat. This environmentally beneficial practice requires fewer birds, less animal feed, and, in turn, less waste to produce the same amount of meat and poultry. It is also more economically sustainable for the farmer, which translates to affordable food for consumers.

Find more info at - <http://www.meatmythcrushers.com/>

MONTHLY RECIPE

How to BBQ Steaks

Ingredients

- 4 steaks of your choice
- Season with one of our Excalibur Seasoning

Directions:

Prep the steak

Remove the steak from the refrigerator season both sides and let it reach room temperature — around 30 minutes.

Fire up the grill

For steaks, you want the heat as high as possible — seriously, searingly hot. Fire or light Charcoal briquettes. When the coals are ready, arrange them in a **two-zone fire**. Replace the top grate, allow it to heat up — all vents should be fully open

Kill Floor Happenings



We had a couple of changes to make at the kill floor. Inspectors will be back to evaluate the area the week of July 9, 2018.

On June 6, 2018 we hosted another group of 4-H participants. The group took about an hour to tour our Kill Floor facility.

If there are other 4-H clubs or groups that would like to take advantage of this tour please contact us at 406-422-4822.



Next?

- 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. We have a great form ready for your use.
- Developing August, September, October Specials.

Sear and flip the steak.

Place the steak at the hottest part of the grate, directly above the coals, and let it sear for two to three minutes, then flip the steak and sear the other side for two to three minutes. During the searing process, resist the urge to move the steak around with the tongs, as this will prevent optimal grill marks. Close the lid to prevent flare-ups.

Move to warm side.

After the steak is properly seared, if it's not finished, move it to the warm side of the grate (not directly over the coals), close the lid and continue to cook the steak until it's at your desired temperature for doneness. You don't need to flip the steak during this indirect grilling stage.

Check for doneness.

Using a digital instant-read meat thermometer, check the temperature of the steak while it's still on the grill. Grill the steak to your desired taste: 130°F for rare, 135°F medium-rare, 145°F medium, 150°F medium well and 160°F for well done. Keep in mind that the steak will continue to cook a few degrees more when it's removed from the grill.

Remove and rest.

After removing the steak from the grill, place on a cutting board, loosely cover it with aluminum foil, and allow it to "rest" for five minutes (the temperature will continue to rise a few degrees while the juices redistribute into the meat).

