

TIZER MEAT'S MONTHLY NEWS LETTER

OCTOBER 2018



2508 York Rd
Helena MT 59602

Hours:

Monday - Friday 9am to 6pm

Saturday - 10am to 2pm

Sunday - Closed

Kill Floor Happenings



We are slaughtering custom exempt animals, on site, one day a week. Call for an appointment (406) 422-4822.

During hunting season, the plan is to slaughtering bi-monthly (or every other week.)

We continue to work with the State of Montana on our State inspection.

General Hunting Season is Almost Here



Pre General Season we offer:

- Processing your animal (as always)
- Cooler storage, through the first week of October, is available. \$50 per week (NOT AVAILABLE DURING GENERAL SEASON)
- Stop in at 2805 during regular business hours or call 406-442-3096.

2018 General Hunting Season Opening Dates:

- Moose 9/15/2018
- Antelope 10/6/2018
- Elk and Deer 10/20/2018
- Bear - Fall 9/15/2018

Tizer Meats Wildgame processing facility at 3558 Tizer Road will open full time, starting October 20, 2018. Hours of operation will be:

- 7 days a week
- Monday through Thursday
 - 8am to 6pm
 - Last animal drop off at 5pm
- Friday, Saturday, and Sunday
 - 8am to 5pm
 - Last animal drop off at 4pm

Love to hunt but do not need the meat? We have a couple of options to get the food to families in need:

- Hunger for Hunters in conjunction with the Helena Food Share and the Broadwater Food Pantry.
- VA is new in 2018. Stop in to check out how this works.

Meat Myth Buster:

Myth:

Antibiotic Use In Livestock Production Is Increasing And This Is A Human Health Risk

Fact:

Antibiotic use in livestock and poultry production is strictly regulated by officials at the U.S. Food and Drug Administration (FDA) and meat and poultry is inspected in plants by the U.S. Department of Agriculture to ensure that it complies with all federal safety rules. Issues surrounding antibiotic use and resistance are extremely complex and involve both human and veterinary use. While recent



September:

To welcome the start of the 2018/2019 school year we had 5% off all lunch meat.

Keep an eye on our Facebook page for future specials.

October:

Fresh pork sausage sale:

- Bulk sausage: \$1.99 per pound
- Fresh link sausage: \$2.99 per pound

Keep an eye on Facebook for other sales!

news has focused on veterinary antibiotic use, many experts have cautioned against overuse of antibiotics in humans for decades.

In the 1940s, antibiotics became available in general medicine. One decade later, the medical community cautioned in medical journals against the overuse of antibiotics to treat illnesses for which they were not warranted because scientists recognized even then that overuse in humans had the potential to create resistant strain.

Dig deeper...

Concerns about the overuse of antibiotics in humans continued throughout the following decades. A 1999 study of pediatricians in the journal *Pediatrics* 1 found that more than half of doctors reported writing 10 or more antibiotic prescriptions in the past month that they believed to be unwarranted and did so in response to parental pressure. Similarly, research involving interviews with patients reveals that patients often exaggerate symptoms and pressure doctors to secure a prescription for antibiotics even when it is not needed. By and large, those interviewees believed that antibiotics were needed to treat everything but the common cold. 2

Just as antibiotics, used judiciously, are important in ensuring human health, they also are important in ensuring animal health. Antibiotic use in livestock production has been relatively steady over time, but in responding to concerns about the development of new, antibiotic resistant bacteria, attention seems to have shifted toward agriculture. For more than 40 years, antibiotics regulated and approved by the FDA have been used to treat sick animals, prevent illness and maintain the health of animals.

And in all cases, they must be used properly. In livestock and poultry, antibiotics may be used to treat, control and prevent diseases. Some antibiotics offer an added benefit of enhancing livestock and poultry growth when administered, but, according to a 2007 survey, only an estimated 13 percent of antibiotics are used in growth promotion and this use is being phased out.

Some critics argue that the use of antibiotics in food animals could create strains of bacteria that are resistant to antibiotics and ultimately infect humans, but years of research have failed to prove that this evolution is occurring or that it is risking human life. One often-cited statistic comes from the Union of Concerned Scientists, which claims that 70 percent of antibiotics produced in the U.S. are fed to livestock, a statistic they cannot possibly calculate considering that antibiotic use in humans is not tracked. Even so, one would expect the 302 million head of American livestock and 8 billion American chickens and turkeys to require more antibiotics than 309 million people who weigh a fraction of a full grown steer and far less than a typical market hog.

Many cite Denmark, where non-therapeutic antibiotic use was banned, as the model. But the elimination of antibiotics at the health maintenance level in Denmark has not led to a substantial impact on the incidence of antibiotic-resistant food-borne illness in humans.

According to an article by risk assessment expert and former USDA Deputy Under Secretary for Food Safety Scott Hurd, DVM, Ph.D., of Iowa State University, "There seems to be little evidence after 10 years that public health has improved since the Danish ban on growth promoting and preventive antibiotics."

Additionally, according to Hurd, although many predicted that a ban on growth promotion and preventive antibiotic uses would reduce total antibiotic consumption in livestock, the Danish government reported that "for production animals consumption [of therapeutic antibiotics] has increased gradually by 110 percent from 1998 through 2008." 3 And the therapeutic antibiotics that are now being used are considered more important in human medicine. Overall, Hurd says the data suggest that the antibiotics previously used for growth promotion were preventing a great deal of illness, especially in pigs.

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

1. Bauchner, H, et al., Parents, physicians and antibiotic use, *Pediatrics*, Vol. 103 No. 2 February 1999, pp. 395-401.
2. **Patients interviews and misuse of antibiotics**, *Clinical Infectious Diseases*, 2001 (accessed July 16, 2010).
3. Hurd, H.S., **Danish Experience Offers Lessons for U.S. Antibiotic Use**, Spring 2010 (accessed July 26, 2010).

MONTHLY RECIPE



Crock Pot Chili Recipe

Ingredients

- 2 tablespoons vegetable oil
- 2 medium yellow onions, finely chopped
- 1 red bell pepper, stemmed, seeded and finely chopped
- ¼ cup chili powder
- 1 tablespoon ground cumin (Optional)
- ½ teaspoon cayenne pepper (Optional)
- 1 teaspoon salt, divided (Optional)
- 6 garlic cloves, minced
- 2 pounds Chorizo Sausage
- 1 (28-ounce) can diced tomatoes
- 1 (28-ounce) can tomato puree

Directions:

1. Heat the oil in a large Dutch oven over medium heat until it is shimmering. Add the onions, bell pepper, chili powder, cumin, cayenne and ½ teaspoon of the salt. Cook until the vegetables have softened, about 7 minutes. Stir in the garlic and cook for another 30 seconds.
2. Add the Chorizo and increase the heat to medium-high. Cook, breaking up the Chorizo with a wooden spoon, until no longer pink, about 10 minutes. Stir in diced tomatoes (with their juice), tomato puree and the remaining ½ teaspoon salt. Bring to a simmer.
3. Transfer to a slow cooker and cook on low for 6 to 8 hours or on high for 3 to 4 hours. Leave the lid ajar and cook on high for the final hour of cooking to allow the chili to thicken.

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