



News Letter

1st Quarter 2020

2019 Hunting Season

Donations by Local Hunters

Tizer Meat's would like to give a big THANK YOU, to all of the 2019 hunters. This year you, the hunter, donated deer, elk, and moose meat to the Helena Food Share and the Montana Veterans Meat Locker. Both these causes, work diligently to get food to individuals and families in need. The following is the amount of ground product donated in 2019:

Locations	Pounds
Helena Food Share	4283.56
Veteran Meat Locker	324.5

We are pleased that the hunters chose Tizer Meats for this worthy cause.

New in 2020

Tizer Meat's Loyalty Program

One goal at Tizer Meats has been to implement a Loyalty Program. We are happy to announce that effective January 2020. Earn 1% on every dollar you spend at our retail store, custom processing or wild

continued on page 2

1st Quarter Specials



Time to start thinking about Valentine's Day (February 14, 2020)!

A great meal cooked by a loved one is always a great way to celebrate the day. Make the Tizer Meat Sweetheart Bundle your meal. The bundle includes:

- Ribeye Steaks – in the shape of a heart
- Potato's for two
- Vegetables, salad or green beans
- Candy
- Card and Flower's

Quantity is limited so order right away. 10% down payment is required. Call 406-422-4822.



Everyone's Irish
On March 17th.

What should every St. Patrick's Day have? Corned Beef and Cabbage is what! We are offering two Corned Beef options in 2020:

- Tizer's Original Corned Beef \$5.99 per pound.
- Retail Corned Beef \$2.99 per pound

Quantity is limited so order right away. 10% down payment is required. Call 406-422-4822.

INSIDE THIS ISSUE

- 1 Vacuum Packaging
- 2 Sales
- 3 Quarterly Recipe
- 4 Stay Contacted

continued on Page 3

game processing. Next time you're in the store at 2805 York Road sign-up and start earning loyalty points right away.

VACUUM PACKAGING

Questions

Q: What is Vacuum Packaging? A: The process of removing air around a food product and then sealing that product in an impermeable package.

Q: How is shelf life extended under Vacuum? A: Removing the air that surrounds food inhibits growth of bacteria, mold and yeast, because these and other spoilage micro-organisms need oxygen to grow. Once moist air is removed and the pouch is sealed, oxygen levels continue to drop where carbon dioxide levels increase. The low oxygen, high carbon dioxide environment significantly reduces the growth of normal spoilage organisms, allowing longer shelf life.

Q: Do Vacuum Packaged products still need to be refrigerated? A: Yes. Some organisms are resistant to high carbon dioxide levels. Their growth is slowed at lower temperatures.

Q: Who should Vacuum Package? A: Anyone, who buys, sells, transports or stores perishable food products

Q: What are some special advantages of Vacuum Packaging? A: Only samplings of the advantages include:

1. Vacuum Packaging allows for money saving quantity buying. Products such as cheese, continental small goods, fish, bacon, coffee and nuts, processed meats and many other food items may be bought in bulk at a lower price and then pre-packaged by either a central warehouse or in each supermarket or restaurant outlet.
2. Vacuum packaging reduces product shrinkage. There is no moisture loss or evaporation in a sealed vacuum bag. Therefore, the weight you package will be the weight you sell.
3. Vacuum packaging reduces trim losses by eliminating oxidation and freezer burn.

4. Vacuum packaging can enhance product quality. Vacuum packaged meat held at 32° to 35°F does not hinder "aging" or tenderising.

5. Vacuum packaging allows more efficient use of time. Food can be prepared in advance without loss of freshness, so slack times are more productive and busy times are more manageable.

Shelf Life

Large cuts of meat such beef, poultry, lamb and pork have a normal shelf life of 6 months when kept in the freezer. Vacuum sealed shelf life? A massive 2 to 3 years. Ground meats from beef, poultry, lamb and pork only last for around 4 months when frozen. Why not times that by three and let it sit for a whole year! Now when you look at those 1kg mince packets and you wonder who would possibly need that much, you have your answer.

Tizer Meat Packaging

All products sold at Tizer meat's is vacuum sealed to keep the product fresh and extent product life as long as possible.



KILL FLOOR HAPPENINGS



We are slaughtering custom exempt animals, on site, most Wednesdays. Drop off at Tizer Slaughter Facility, 3801 Wiley Drive, Monday and Tuesday. Please schedule an appointment by calling (406) 422-4822.

Mobile slaughter may be available but fees have increased. Please see our website for rates.

SPECIALS

SWEETHEART BUNDLE

DATES: FEBRUARY

COST: \$50

Order right away and treat your special someone to a great dinner.

CORNED BEEF

DATE MARCH

COST: \$5.99

Tizer Meats original Corned beef is being made for St. Patrick's Day. Quantity is limited so order early to make sure you have the best for your celebration.

SUPER BOWL DISCOUNT

DATE JANUARY 27 THROUGH JANUARY 31, 2020

DISCOUNT: 10%

Discount on snack items listed below:

- Logs
- Smoked links
- Deli Meat
- Cheese Curds
- Block Cheese



April 15th coming soon!

With your Tax Return why not fill your freezer with a locker beef or locker pork:

- Beef – purchase by the quarter, half or whole. Call for the cost per pound.
- Pork – Purchase by the half or whole. Call for the cost per pound.
- All costs are based on rail weight.

(406) 422-4822, deposit is required at time of order.



See page one (1) for more information!

WAYS TO STAY CONNECTED

FACE BOOK

Like us on face book. <https://www.facebook.com/tizermeats/>

WEBSITE

Send questions to Tizer Meats from our web site. Also sign up for email's and newsletters. www.tizermeats.com

PINTEREST

Tizer Meats is working on our Pinterest site. Check out the site. <https://www.pinterest.com/tizermeats0167/>

Quarterly Recipe

Corned Beef and Cabbage

Ingredients:

- Tizer Corned Beef
- 10 Small Red Potatoes
- 5 Carrots, peeled and cut into 3-ince pieces
- 1 large head cabbage, cut in small wedges

Directions:

1. Place corned beef in large pot or Dutch oven and cover with water. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until tender.
2. Add whole potatoes and carrots, and cook until the vegetables are almost tender. Add cabbage and cook for 15 more minutes. Remove meat and let rest 15 minutes.
3. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want. Slice meat across the grain.

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We Have You Covered

We started out, over 20 years ago, as a one-man operation. One focus was and continues be is to return your meat we process to you!

We have grown into one of Helena, and Montana's, premiere meat processors. From wild game (in season) to domestic animals, we do it all!

We have a passion for what we do and for our customers.

Our experience and our on-going desire to produce the best product possible, is the reason our customers keep coming back and why you should trust us, your hometown butcher in Helena, with your wild game and domestic animal processing needs.

