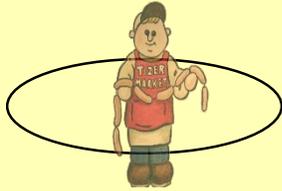


# TIZER MEAT'S QUARTLY NEWS LETTER

## SECOND QUARTER 2019



2508 York Rd  
Helena MT 59602  
406-422-4822

Hours:

Monday - Friday 9am to 6pm

Saturday - 10am to 2pm

Sunday - Closed

### Kill Floor Happenings



We are slaughtering custom exempt animals at 3831 Wylie Drive. Please call to schedule an appointment.

In February we processed several Buffalo for one of the Montana Indian Tribes.

We continue working toward our State inspection. A new employee has been hired, focusing on documentation and ensuring we are compliant.

### Spring and Summer:



Graduation is just around the corner. Help your graduate celebrate and look toward the future with great food at the party. Great selections offered by Tizer Meats are BBQ hogs, cooked pulled pork, hamburger patties and so much more! Let us be there for you.



Memorial Day is a time to remember those who have service our country and have kept our shores safe. It is also a time to remember loved one's no longer with us. In Montana Memorial day is the start of camping season. With this in mind Tizer Meats is bringing back our camping bundle for the summer. It feeds two people over a weekend and contains:

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

A great purchase at \$50



Planning any trips to the lake or going camping? Let Tizer Meats help you. We have soft drinks, water, ice, hamburgers, dogs (i.e. Polish, German), large selection of bratwursts, and so much more. Stop in and stock up!



Father's Day is June 16, 2019. We are in the development stages of a great Father's Day gift. Keep an eye on Facebook for updates and prices.



Need a gift for:

- The hard to buy for person
- A wedding
- A house warming
- A birthday
- A retirement
- Any other celebration

A Tizer Meat gift card may be just what you're looking for. Stop in and pick one today.



 **Free Large Fountain Drink**  
**Purchas of Roller Dog**  
 Expires 6/30/19

 **Beef Ribeye Steaks**  
 While supply lasts **\$7.90 LB**

 **Pork Spear Ribs**  
 While supply lasts **\$3.49 LB**

 **Pork Country Ribs**  
 While supply lasts **\$1.99 LB**

 **Select Steak Bundle**  
 While supply lasts **\$25.00**

**Myth: When buying pork, look for lean, pale meat**

**Fact**

Fat within meat has, historically, received a fair amount of negative press. This has resulted in health-conscious consumers selecting meat with very little fat cover and certainly hardly any marbling. Unfortunately, this is often to the detriment of the eating experience. Fats within meat provide a large amount of the flavour in the cooked product; in addition, they keep meat moist by basting the lean tissue during cooking. Fat, when consumed, also increases salivation which in turn means that the meat is perceived as being more moist. Ideally, pork should have at least 2.5 per cent marbling fat. A good, even cover of fat on the meat surface will help stop large joints from drying out and inject flavour throughout. Those worried about fat intake can remove the excess surface fat after cooking.

When selecting pork, the colour should be a consistent rich pink - not pale pink or heading towards red. Both pale and dark pork are associated with the animal receiving stress, which in turn has caused the metabolism of muscle into meat to occur at a rate different to the norm. Pale meat may also indicate higher levels of loss at cooking and nobody likes to see their hard earned money shrivel up to a tiny portion once cooked! Dark meat may indicate an animal has been exposed to prolonged stress; if this has occurred for most of its growing life, this may have resulted in slow or interrupted growth which as previously mentioned, results in tougher meat.

When marketing product, it is important to think about what the consumer will see. Look in the pack: is there lots of drip? Does the meat surface look wet? Is the meat pale and insipid? All these would indicate PSE meat, which will result in a substandard eating experience. Does the surface look dry and the meat is a dark pink? This would indicate DFD meat which will also result in a substandard eating experience.

The ideal product will have a consistent pink colour, with visible marbling, the surface of the meat will be moist but not wet and there

will be a covering of smooth, cream/white fat. Pork fat that is yellowish or looks wet is often rejected by the consumer.

March 2013

<https://thepigsite.com/articles/meat-mythbusters>

## QUARTERLY RECIPE



## SWEET AND TANGY SLOW COOKER BAR-B-Q

### PORK

Recipe by: Michelle Ramey

"This is an easy recipe using country-style pork ribs. Just throw it together in the morning, and you're set! I like to serve this with baked beans, corn, and garlic bread."

### Ingredients

1 cup ketchup  
2 teaspoons chili sauce  
¼ cup water  
2 tablespoons red wine vinegar  
1 tablespoon lemon juice  
1 teaspoon Worcestershire sauce  
¼ teaspoon hot sauce  
2 teaspoons Dijon mustard  
1 teaspoon chili powder  
1 teaspoon garlic powder  
½ teaspoon celery seed  
¼ teaspoon ground black pepper  
3 tablespoons brown sugar  
2 pounds country style pork ribs  
1 onion sliced into rings  
1 red pepper, cut into rings

### Directions:

1. In a bowl, mix the ketchup, chili sauce, water, red wine vinegar, lemon juice, Worcestershire sauce, hot sauce, Dijon mustard, chili powder, garlic powder, celery seed, black pepper, and brown sugar.
2. Place the pork ribs in a slow cooker, and layer with onion and red bell pepper. Pour sauce into the slow cooker.
3. Cover, and cook 8 hours on Low.