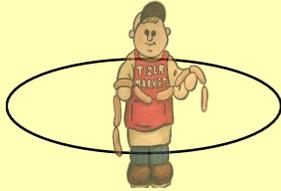


TIZER MEAT'S QUARTLY NEWS LETTER

FOURTH QUARTER 2019



Market

2508 York Rd
Helena MT 59602
406-422-4822

Hours:

Monday – Friday 9am to 6pm
Saturday – 10am to 2pm
Sunday – Closed

Wild Game

Oct. 26 to Mid Dec.
3558 Tizer Rd
Helena MT 59602
406-442-3096

Hours:

Monday – Thursday 8 – 6
Friday – Sunday 8 - 5

Kill Floor Happenings



Slaughter facility only
scheduling kills twice in
November, due to hunting
season.

Fall is Here!

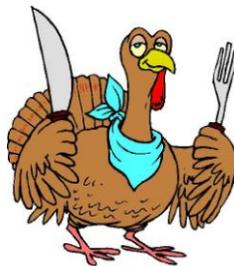


October General Hunting Season
Opening Dates:

- Moose 9/15/2019
- Antelope 10/12/2019
- Elk and Deer 10/26/2019
- Bear - Fall 9/15/2019

Wild game processing facility at
3558 Tizer Road will be open
October 26. Hours of operation for
the 2019 hunting season are:

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



Thanksgiving King of the Day

I'm resting here quite regally.
The feature of the table. Surrounded
by potatoes that I'd taste if I were
able.

My subjects, scrubbed and
beaming, Circle round the royal
platter. They seem to be adoring me.
But something is the matter.

See me basking in the candlelight
My skin so nicely tanned
The reason for this treatment

I do not understand.

While I'd love to peck that dish of
corn, And gobble down a berry
I find this jolly atmosphere
To be a trifle scary.

These human creatures were my
friends. They filled me up with bread
But now I have suspicions that
They're cannibals instead!

Jo McNally - 10/25/97



Have you ever
thought about what Impacts
quantity and quality of final
product? Here are some items:

- How Fat Was Deer? – Fatter
deer yield heavier carcasses
but most of fat is trimmed off
during processing
- How Many Times Was It Shot?
– More holes, more damage,
more loss of meat due to
trimming.
- Where Was Deer Shot? –
Rump or loin shot destroys lots
of edible meat, and ruins entire
muscles
- Where is Bullet Exit Hole? –
Where the bullet exits deer
always destroys muscle tissue.
- Broken And Shattered Bones?
– You lose large amounts of
meat due to bone splinters in
hind leg and shoulders.
- Was Carcass Hot or cold? – As
deer chill, they lose moisture &
their weight decreases.
- How Far is Neck Skinned
Down On Cape Mount? –
Large bucks have large
amounts of lean meat in neck,
you must cape down to top of
head to obtain most meat
possible.
- How Long Did You Leave It
Hang Before Delivering It To
You Processor? – Dried flesh
on the outside of the carcass
must be trimmed off.

ADDS



Order you
Thanksgiving
Turkey Today

\$3.50 per pound

406-422-4822

The gift for the person
who has everything




Get Your Prime Rib
for Christmas

- Bone-In
- Boned & Tied
- Boneless

Have us Season
it for you

Watch for more Holiday
Specials and gift suggestions
on our Facebook and
Website

Grass Feed Beef –vs- Grain/Corn Feed Beef

Fact:

Extensive research has shown that beef from grass-fed and corn-finished cattle is equally safe. While some unreliable online sources claim that grass-fed cattle have lower levels of *E. coli* O157:H7 in their intestines, studies show that there is no difference in the prevalence of *E. coli* O157:H7 in live animals fed a variety of diets.

Dig Deeper:

In fact, organic and natural methods don't seem to impact bacteria in the gut either. In 2009, researchers examined the incidence of pathogenic *E. coli* O157:H7 in organic and naturally raised cattle and concluded, "Our study found similar prevalences of *E. coli* O157:H7 in the feces of organically and naturally raised beef cattle, and our prevalence estimates for cattle in these types of production systems are similar to those reported previously for conventionally raised feedlot cattle. ²

While a very small USDA study ³ of a handful of cattle in 1998 initially suggested that feeding cattle hay could reduce *E. coli* O157:H7, that small study's findings were never able to be duplicated in larger research. More than a decade later, a large, accumulated body of research strongly suggests that *E. coli* O157:H7 appears to be a natural bacterium found in the gut of cattle regardless of production system.

- **Fegan, N et. al., The prevalence and concentration of *Escherichia coli* O157 in faeces of cattle from different production systems at slaughter**, 2004 (accessed July 19, 2010). Van Baale, MJ, et. al., "Effect of Forage or Grain Diets with or without Monensin on Ruminant Persistence and Fecal *Escherichia coli* O157:H7 in Cattle," 2004 (accessed July 19, 2010).

- S. Reinstein, J. T. Fox, X. Shi, et al., "Prevalence of *Escherichia coli* O157:H7 in Organically and Naturally Raised Beef Cattle," *Environ. Microbiol.* 75(16):5421-5423.

- Diego-Gonzales, F. et. al., Grain Feeding and the Dissemination of Acid-Resistant *Escherichia coli* from Cattle *Science* 11 September 1998: Vol. 281. no. 5383, pp. 1666 – 1668.

QUARTERLY RECIPE

COOKING SMOKED TURKEY

The most common way to prepare a smoked turkey is by roasting it. If you choose to roast your smoked turkey, we recommend using a roasting pan. The size pan you'll need depends on how big your smoked turkey is, but it should be able to fit comfortably without touching the sides. The depth or side height is also important; one that is too shallow increases the likelihood of hot splashes. For this reason, the side height should be about 3-4 inches for a standard-sized ham. In general, we recommend a roasting pan that's 9 x 3 x 13.

If you don't own a roasting pan, you can use a broiler pan or large casserole dish—**even a baking sheet can work**, although there may be hot pan drippings on the sheet, so use with caution. Of course, there are several advantages to using a roasting pan, namely that they're big enough to house large hams and turkeys, meaning your meat will have ample room to cook evenly.

We also recommend using a meat thermometer. Smoked turkey come pre-cooked, so you wouldn't think you'd need a meat thermometer. However, with large smoked turkey it's hard to tell when the meat is warm enough, and that's when a meat thermometer will come in handy!

PREPARATION AND COOK TIME

Generally, roasting ham in the oven is the easiest way to prepare it. Your roasting time will depend on the weight of the ham, use our timetable for roasting ham to determine the appropriate amount of time if your recipe does not specify.

Fully Cooked Smoked Turkey	Approximate Weight (pounds)	Approximate Roasting Time (minutes per pound)
Bone-in Smoked Turkey	6 to 8	13 to 17
Cook in covered pan with no water.	14 to 16	11 to 14

*Oven temperature 325F

HOW TO CUT A SMOKED TURKEY

Now that your smoked turkey is cooked to perfection, it's time to carve it! You'll need a quality carving set and carving board to properly slice ham in two easy steps. Be sure to let your smoked turkey rest for about 15 minutes before carving.

1. Place turkey breast-side up. Remove any ties or skewers. Pull the leg away from the body until the thigh bone pops out. Cut through joint.
2. Slice along the breast bone to remove breast meat. Cut off the wings.
3. Separate the thigh from the drumstick. Slice pieces off of the bone.

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