

Processing

Beef

- \$1.00/Lb carcass weight-processing

Pork

- \$300 Flat Rate Processing
- Includes all smoking/curing
- \$2//Lb link sausage
- Includes bulk sausage

Sows (Over 226 lbs)

- \$0.90/Lb carcass weight
- Includes all smoking/curing
- \$2//Lb link sausage
- Includes bulk sausage

Lamb / Goat

- \$80 Flat Rate Processing



Slaughter and processing
by appointment only.
Call to reserve a place on
the slaughter calendar.

406-422-4822

Important Information!

All meat is vacuum sealed

Self-Drop Off at Slaughter Facility (3831 Wylie Dr):

1. Drive straight to second gate
2. Place animal in an open pen
3. On Whiteboard write:
 - a. First and Last Name
 - b. Phone number
 - c. Other important Information
4. Bring paperwork to the store

Beef Standard Hanging time is 14 Days

Additional time can be requested for an additional fee

Product Pick-up policy:

We ask that completed product is picked up within 3 business day from date of notification.

A \$5 fee will be charged every day after 3 days until product is picked up or other arrangements are made

Contact us at

(406) 422-4822

or on the web at www.tizermeats.com

Effective 1/15/2024



Your Home Town Butcher
Shop

Domestic
Processing
2805 York Rd

2805 York Rd
Helena MT 59602



Tizer





*MEATS THAT'S
RAISED BETTER
TASTS BETTER.*

SLAUGHTER FEES

KILL FLOOR SLAUGHTER FEES – 3831 Wylie Dr

- Beef \$160.00 (\$200 over 1000Lb carcass)
- Pork \$75.00 (Skin or BBQ Prep)
- Lamb/Goat \$40.00
- Buffalo \$125.00
- Same fees if Tizer Meats Skins an animal brought in dead and gutted

MOBILE SLAUGHTER FEES - \$2 Per mile both ways

- Beef \$300.00
- Pork \$150.00
- Lamb/Goat \$80.00
- Disposal Free: \$30 Per animal (To haul guts away)

Specialty Items Processing

Have enough ground beef and traditional bulk sausage, or bacon? We have tasty options for you. For specialty product, each type is made with 25 Lb of raw meat!

PORK OPTIONS

Bacon Options

>>>

\$10 per pork belly

- ❖ Hot Italian
- ❖ Sweet Italian
- ❖ Peppercorn
- ❖ Rob's hand rubbed
- ❖ Cajun
- ❖ Crushed Red Pepper
- ❖ Dill Pickle
- ❖ Cranberry Orange

Bulk Sausage Options >>>

- ❖ Breakfast Links - \$2 per Lb
- ❖ Bulk Sausage flavors - \$5 fee for each flavor
- ❖ Ask about options
- ❖ If doing 25 batch or a smoked sausage see other sausage options

Smoked Log >>>

\$100 per batch

- | | |
|----------|-----------|
| Pastrami | Summer |
| Salami | Thuringer |

Fresh Bulk >>>

\$65 per batch

- | | |
|-----------------|-------------|
| Spicy Breakfast | Breakfast |
| Cajun | Honey Maple |
| Chorizo | Hot Italian |
| Sweet Italian | |

Links >>>

**\$100 Smoked; \$75 Fresh Large;
\$100 Fresh small; \$125 with
cheddar cheese**

- | | |
|---------------|--------------|
| Bratwurst | Cheddar Dog |
| Hot Beer | Chili Cheese |
| Sweet Italian | Hot Italian |
| Honey Maple | Pepperoni |
| Mild German | Spicy German |

Jerky Sticks >>>

**\$125 Round Stick default option
\$130 Flat Sticks must request**

- | | |
|-----------|--------|
| Snack | Pepper |
| Pepperoni | Cajun |

Additional Ingredients >>>

- Cheddar Cheese \$25
- Pepper Jack Cheese ... \$30
- Jalapeno's \$5



Tizer Meats has pride!

**Bring your animals to us and tell
your friends.**

You'll be glad you did!

Thank you for using Tizer Meats for Your Processing

Tizer Meats started out over 20 years ago, as a one-man operation. We have grown into one of the premier meat processors in Montana. We're experienced and we continue to produce quality products that keep our customers coming back. Tizer Meats is the Helena Valley, hometown butcher, and we're here for you!

Co-founders Matt & Anita Elvbakken had a passion for serving people in the community. They opened their doors in 1993, and as the business grew, Mat and Anita realized how hard it was to get their hands on quality, local meat from sources they could trust, so they decided to take matters into their own hands, and started their own butchery inside their market.