



Bohaty's Gourmet Grass Fed Beef

September 2009

We're on the web at www.gourmetgrassfedbeef.com

The Grass Fed Gourmet

Introducing Our New Arbutar

Faltin's Meat Market, Owner Ryan Baumert

This year we are using a new meat processor at Howells, NE. We are informing you of our plans for this change via our newsletter so that any questions you have will hopefully be answered. We believe Ryan Baumert is a professional arbutar who will be of valuable assistance to you, our customer, in planning your options for cutting up your meat. Ryan has graciously given us a brief resume of his business and qualifications.

**Faltin Meat Market
215 Center Street
Howells, NE 68641
402-986-1550**

Ryan R. Baumert

Faltin Meat Market is a custom slaughter and processing plant in Howells, NE. In addition to custom work, we have a large retail meat selection in our store. Faltin's began in 1941 and was family operated until 2006 when Ryan R. Baumert purchased the business. Ryan was a former employee and long time friend of the business. Ryan returned to Howells after being in Lincoln, NE for 12 years. He received a bachelors and masters in Meat Science from UNL. After receiving his master's degree he joined the UNL staff as a food safety specialist. Faltin Meat Market specializes in processing beef, pork and lamb. Known for decades for our hotdogs, we also offer a wide array of award winning specialty products to accompany the custom processed beef, pork, or lamb.

General Purchasing Information

Our 2009 price is \$1.10 per pound of live animal weight. This is the weight of the live animal at the time it is delivered to the processing plant. Live animal weights range between 1100 to 1300 pounds. Dressed or hanging weight is estimated to be around 60 percent of live weight. Most processors expect the cutout weight (the weight of meat going into your freezer) of a whole steer to be 55 to 60 percent of the dressed weight. The reason for the reduction in weight is the moisture loss during the dry aging process (dry aging provides a premium product which is better than today's more popular wet aging process) and the amount of bone, fat, and etc. removed during the cut up process. Delivery of the live animal to processing plant in Howells, Nebraska is free. Processing costs are the buyers' responsibility; basic costs of processing are listed below. Faltin's Meat Market allows dry aging for 7 to 14 days.

Present Processing Charges at Faltin's

This is a custom exempt plant. The plant is inspected for sanitation purposes. Butchering charges are \$40 per animal and \$.45 per pound to cut, wrap, and freeze the meat. Other charges are \$.27 per pound to make hamburger patties (100# minimum), prime rib is \$1.10 per pound, and dried beef is \$1.50 per pound. Jerky is \$2.40 per pound and beef sticks are \$2.95 per pound.

Famous Dave's Sloppy Ques

1 pound Bohaty's grassfed ground beef
½ cup onion, chopped
¼ cup green pepper, chopped
1 jalapeno pepper, minced
1 teaspoon Famous Dave's steak seasoning

1 tablespoon chili powder
¼ teaspoon cayenne
1 ½ cups Famous Dave's BBQ sauce
1 teaspoon prepared mustard
4 hamburger buns

Cook ground beef, onions, and peppers, stirring to break up beef. Add steak seasoning and chili powder and finish browning beef. Add cayenne, BBQ sauce, and mustard and stir well to blend. Heat this mixture throughly to blend flavors. Serve on toasted hamburger buns. Serves 4 people.

I received this recipe from a Famous Dave's email and thought it would be a great food to serve at your next football party this fall. We hope you enjoy making this for all your football fans.



It's Back to School Time!

Bohaty's Gourmet Grass-Fed Beef

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See our website at www.gourmetgrassfedbeef.com