

## #1-BEEF ON A BUDGET

**\$99.80 (20 lbs)**

- |               |                     |
|---------------|---------------------|
| 2 Chuck steak | 1 Swiss steak       |
| 1 Round steak | 2 Sirloin Tip steak |
| 1 Pot roast   | Short ribs          |
| 1 Stew meat   | Ground beef         |

## #2 - PORK

**\$93.80 (20 lbs.)**

- |                         |              |
|-------------------------|--------------|
| 12 Pork Chops           | 1 Pork Roast |
| 8 Pork Steaks           | Sausage      |
| 3lbs Country Style Ribs |              |

## #3 - BEEF/PORK COMBO

**\$189.60 (32 lbs.)**

- |                     |               |
|---------------------|---------------|
| 2 Chuck Steaks      | 12 Pork Chops |
| 1 Swiss Steak       | 4 Pork Steaks |
| 1 Round Steak       | 1 Beef Roast  |
| 2 Tip Steaks        | 1 Pork Roast  |
| Ribs (beef or pork) |               |
| Sausage             | Ground Beef   |

## #4 - GOURMET SAMPLER

**\$289.60 (34 lbs.)**

- |                              |                   |
|------------------------------|-------------------|
| 2 T-Bone Steaks              | 2 New York Steaks |
| 2 Rib Steaks                 | 12 Pork Chops     |
| 2lbs Baby Back Ribs          | 2 Boneless Fryer  |
| 2 Tenderloin Steaks          | Breasts           |
| 2 Salmon Steaks              | 2 Sirloin Steaks  |
| 4 Sirloin Tip Steaks         | 2 Round Steaks    |
| 1 Boneless Sirloin Tip Roast | Ground Beef       |

## #5 - FAMILY PACK

**\$486.75 ( 75 lbs.)**

- |                      |                  |
|----------------------|------------------|
| 4 T-Bone Steaks      | 8 Pork Steaks    |
| 2 Round Steaks       | 12 Pork Chops    |
| 4 Rib Steaks         | 3 lbs Sausage    |
| 2 Swiss Steaks       | 1 Pork Roast     |
| 1 Rump Roast         | 3 lbs Pork Ribs  |
| 1 Chuck Roast        | 3 lbs Beef Ribs  |
| 2 Sirloin Steaks     | 2 lbs Bacon      |
| 2 Sirloin Tip Steaks | 2 Fryer Chickens |
| 2 Chuck Steaks       | Ground Beef      |

**Discount  
Bundles**

Please  
No Substitutions

**Save 30% Over**

**Individual Prices!**

## #6 – Freezer Stock PACK

**\$329.50 (50 lbs.)**

- |                      |                   |
|----------------------|-------------------|
| 2 T-Bone Steaks      | 2 Frying Chickens |
| 1 Sirloin Steak      | 8 Pork Steaks     |
| 2 Round Steaks       | 1 Beef Roast      |
| 1 Chuck Steak        | 1 Pork Roast      |
| 1 Swiss Steak        | 3-4lbs Pork Ribs  |
| 2 Rib Steaks         | 3-4lbs Beef Ribs  |
| 2 Sirloin Tip Steaks | Pork Sausage      |
| 12 Pork Chops        | Ground Beef       |

## #7 - YOU CHOOSE SIZE

**\$6.99 per lb.**

- 1/3 Steaks: T-Bones, Sirloins, Rib Steaks  
Round, Swiss, Chuck  
1/3 Roasts: Rump, Chuck  
1/3 Ground Beef

## #8 - WEEK'S WORTH

**\$93.80 (20 lbs.)**

- |                         |               |
|-------------------------|---------------|
| 12 Pork Chops           | 1 Chuck Roast |
| 4 Sirloin Tip Steaks    | 1lb Wieners   |
| 1 Frying Chicken        | Ground Beef   |
| 1 lb Sausage (any kind) |               |

## #9 – SMALL VARIETY

**\$93.80 (20 lbs.)**

- |                   |                 |
|-------------------|-----------------|
| 1 Pork Roast      | 8 Pork Chops    |
| 1 Top Round Steak | Ground Beef     |
| 1 Frying Chicken  | 1 Sirloin Steak |
| 2 lb Sausage      | 2lbs Ham        |

## #10 - VARIETY PACK

**\$147.90 (26 lbs.)**

- |                          |                  |
|--------------------------|------------------|
| 1 Round Steak            | 1 Frying Chicken |
| 2 T-Bone Steaks          | 1lb Stew Meat    |
| 3lbs Ribs (Beef or Pork) | 2 Rib Steaks     |
| 1 Pot Roast              | 1 Chuck Steak    |
| 8 Pork Chops             | 1lb Bacon        |
| Ground Beef              |                  |

## #11 SUMMER SPECIAL

**\$98.89 (21 lbs.)**

- |                          |                   |
|--------------------------|-------------------|
| 4 Tip Steaks             | 2 lbs Sausage     |
| 8 Pork Chops             | 1Box Beef Patties |
| 3lbs Ribs (Beef or Pork) | 2 Chicken Breast  |
| 2 Salmon Fillets         | 1 Sirloin Steak   |

## #12 Tailgate Party Pack

**\$105.36 (24 lbs)**

- |                      |                    |
|----------------------|--------------------|
| 4 Pkgs Sausage       | 1 Pkg Tiger Shrimp |
| 1 Box Patties        | 2 lbs Country Ribs |
| 2 Pkgs Chicken Wings | Ground Beef        |
| 4 Flatiron Steaks    |                    |

## #13 Camper's Bundle

**\$85.27**

- |                            |                       |
|----------------------------|-----------------------|
| 2 Flatiron Steaks          | 1 Box 16 Beef Patties |
| 1 lb sausage               | 1 pound bacon         |
| 2 packs jerky/snack sticks | 1 pack hot dogs       |
| 1 lb beef summer sausage   | 1 lb lunch meat       |

## #14 "All the Best" Pack

**\$386.70 (30 lbs)**

- |                                     |                  |
|-------------------------------------|------------------|
| 4 Fillet Mignon Steaks              | 4 T-Bone Steaks  |
| 4 New York Strips                   | 2 Sirloin Steaks |
| 6 thick-cut Pork Chops              | 4 Rib Steaks     |
| 4 Flat Iron Steaks                  | Ground Sirloin   |
| 2 skinless/boneless Chicken Breasts |                  |

## A word about aged meats...

Aging red meats, such as beef, is a centuries-old practice. Its purpose is to dry out the meat, allowing desirable bacteria and enzymes to break down muscle tissue. This makes the meat more tender and gives it a stronger, more distinct flavor.

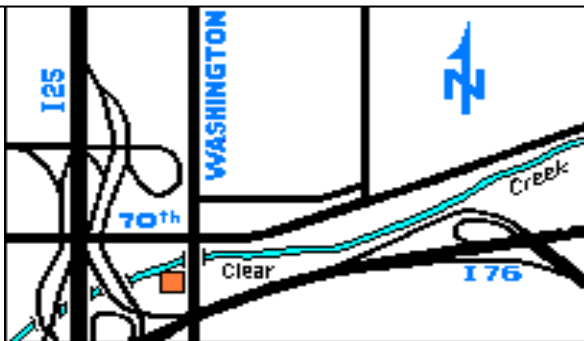
Over the years, aging has been done with a variety of food, including cheese and yogurt, by adding favorable bacteria to them. This process, however, occurs in red meat naturally, if the proper environment is provided. A clean, cold storage room, 32 to 36 degrees Fahrenheit, with a low humidity is required. Some modern folks try to do this with meat that is already packed(wet aged) but this produces a 'soggy' product with an acidic taste. The old way, letting sides of beef hang for 14 to 21 days before cutting and freezing, is still the best way.

Aging red meat reduces its 'shelf life' and causes some discoloring around the edges of exposed meats. This is seen around the edges of steaks or roasts. Some butchers prefer to trim these edges before selling, but the discoloration is harmless.

Some meats should be aged, and some should not. Lamb, pork, poultry and fish generally spoil quickly and are best cut and frozen as fresh as possible.

Try a piece of 21 day aged beef and

***"taste the difference!"***



## Visit our web site:

[www.tymkovichmeats.com](http://www.tymkovichmeats.com)

Email

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BEEF  
BUFFALO

ELK  
LAMB  
PORK

FRESH OR COOKED  
ROASTING PIGS

DOMESTIC POULTRY

GAME BIRDS

30 KINDS OF SAUSAGES

SNACKS

JERKY

CUSTOM MADE SAUSAGES

SMOKING

&

PROCESSING

FISH SMOKING

OVER 50 YEARS  
EXPERIENCE

## A bit about our history...

William Tymkovich was born in the Ukraine in 1898, the second of four children. The family moved to the United States in 1912 seeking a better life. This is when a family tradition began.

At a very young age, Bill began working in slaughterhouses in the Denver area. Soon, he became skilled in the meat business and desired to own his own meat plant. Several years later, he turned a building on his farm into a small slaughterhouse, doing mostly custom beef for local farmers.

In 1951, Bill was offered a meat plant for a good price. He bought the place and the family business has been at that same location ever since.

In 1986, Bill's grandson Tim took over and carried on the family tradition, adding homemade sausages and buffalo to the list of fine meat products being sold. We feel that the "old way" of doing things is still the best way. Hanging beef to age gives the beef better flavor and helps to tenderize it. This is a much better way than the new way most grocers sell meat: Boxed.

In short, what has kept us in business for over 50 years is selling only food products that we would eat and enjoy ourselves.

***The Tymkovich Family***

## **TYMKOVICH MEATS**

ESTABLISHED IN 1952

6911 N. Washington St., Denver, CO 80229

**PHONE: (303) 288-8655**

### **STORE HOURS**

Wednesday -- Saturday: 9:30 a.m. to 5:00 p.m.  
We are closed Sunday, Monday, and Tuesday