

JACK'S WHOLESALE MEATS

Since 1963



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Visit our website for complete information.

www.jackswholesalemeat.com

*Butchers: Ben Buses
Hannah Buses*

Category: 🍖 **Meats, Eggs/Poultry, Fish, Specialty Meats & Dairy**

• **Custom Meat Processing**

Retailing: • **Hand-Made Sausages**

We are a custom processor operating year-round. Farms or individuals can bring us animals for humane slaughter* and processing. Processing includes cutting, packaging, labeling, and freezing.

* In addition to caring that the animals are treated well, we're told that humanely slaughtered meats taste better. If the animal is stressed in the slaughtering process, the taste of the meat is negatively affected by the release of hormones.

We are in the process of obtaining state inspection — which will allow farmers to bring us animals to slaughter and process. The farmer will then be allowed to sell the products by the piece rather than by the side. This will be a great local resource for our farmers as they currently have to transport their animals approximately 100 miles to process in a state-inspected facility.

Jack's Wholesale Meats also processes wild game — including deer and wild pigs. We will be participating in *Hunters for the Hungry* which allows hunters to donate deer for processing and we, in turn, will donate the meat to local food pantries.

Finally, Jack's will be growing our retail operation by producing hand-made sausages. These sausages strive to exemplify different regional favorites and will use high-quality and local ingredients.