

Processing Hours for Wild Game

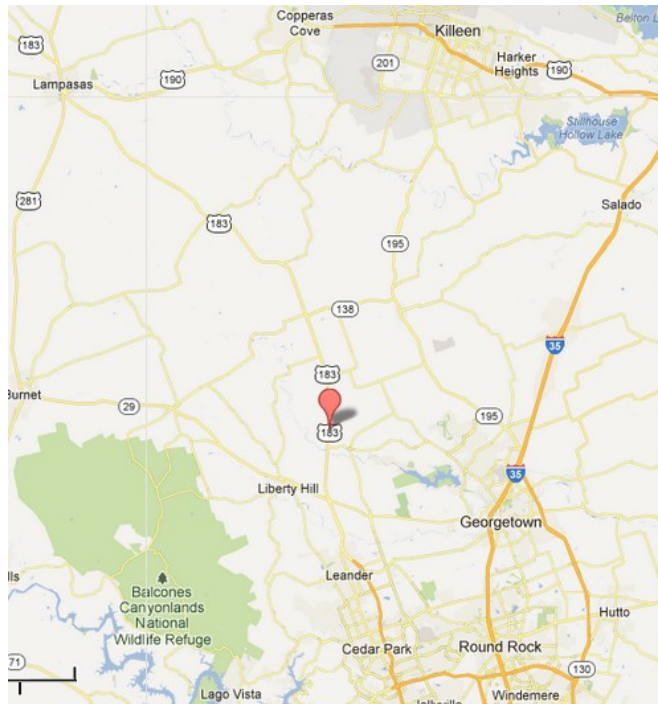
7 Days a Week

October 1 - January 7th

7:30 a.m. to 9:00 p.m.

Please call for additional times for game processing during off-season months.

Hunters Creek Processing is conveniently located only minutes from the Austin area on Hwy 183. We are exactly 5 miles north of Seward Junction in Liberty Hill, TX.




**4892 N HWY 183
Liberty Hill, TX 78642**

Phone: (512) 778-6008

Email: cole@hunterscreekprocessing.com



Our facility is equipped with a unique rail system for hanging your game at our drop-off point as well as 1000 square feet of cold storage lockers which allows for proper organization of your order, ensuring accuracy and efficiency.



HUNTERS CREEK PROCESSING

Experience 30 years of Fine Sausages!

Open Year Round!

www.HuntersCreekProcessing.com

Hogs • Exotics Welcome 512-778-6008

Hunters Creek Wild Game Processing is founded upon 30 years of wild game processing experience and superior customer service. One visit to our facility and you will realize the quality of the game processing and the emphasis on food safety and preserving your meat for many future delicious meals and snacks.

We offer a variety of mouth watering recipes sure to appeal to even the most complex palette! With individual processing, you are guaranteed to get back your own meat. Since we use vacuum seal technology, you can rest assured that your product has a superior shelf-life. We invite you to stop in for a taste of wild game like you've never had before!



Location
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Website
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We offer a 24-hour Drop Off cooler for your convenience on late night trips.



Basic Processing Services Include

- **Skinning**
- **Washing**
- **Tenderizing**
- **Grinding Burger/Chili Meat**
- **All Steaks Boneless**
- **Butterflying**
- **Vacuum Packing, Boxing and Freezing**
- **Fat Added to Grinding Meat**

Specialty Items

- **Breakfast Sausages**
- **Old Timer Summer Sausage**
- **Smoked Sausages**
- **Jerky**
- **Seasoned Fajita Meat**
- **Dried Sausage**
- **Tamales**
- **Bacon Wrapped Patties**

Please contact us or visit our website for pricing and other information.

*Hunters Creek Processing features state of the art equipment for the making of wild game meats, jerky, and sausages. Specialties include Regular, Jalapeno and Cheese, and German-style Summer Sausage along with Cajun-style or Peppered Jerkys, Fajitas, and Tamales and more! Steaks and roasts are always vacuum packed with no extra charge for tenderizing. Thank you for considering *Hunters Creek Processing* on your next hunt!*

Let us Transform your Hard Earned Game Meat into Products Everyone Will Enjoy All Year Long!



We practice the highest standards in food safety from the moment you drop off your game with us. Our climate controlled processing areas keep your meet at low temperatures which inhibits bacteria growth.



Hunters Creek Processing proudly participates in the *Hunters for the Hungry* program. Simply donate your deer and we will process it and distribute the meat to local area food banks and pantries to help feed those in need in our local communities.



Cole Stevens, Owner
Degreed Wildlife Biologist, Avid Hunter,
Taxidermist, and Meat Processor



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