



Our History

Melvin Cook started his experience in the job market during his high school years at Cone's Meat Market, located on the south end of Miami. It wasn't long before he started working for Foodtown, which was later Farrier's, and then Consumer's, as a full-time meat cutter. During his 30 years of employment as a meat cutter, he envisioned building a processing plant of his own. Thus, in 1985, Cook's Processing was born.

Cook's Processing is the only processing plant in Northeast Oklahoma that has successfully passed the new USDA regulations regarding a HACCP Plan, Sanitation Standard Operating Procedures Plan, Mandatory E. Coli Testing, Pathogen Reduction Performance Standards for Salmonella, and Salmonella Testing. By passing all the requirements and regulations required by the state, Cook's is legally able to sell meat to individuals, schools, grocery stores, and restaurants.

Cook's Processing has added several additions over the years to our processing plant making it totals over 4,700 sq. ft. that enables us to handle a higher volume and keep our processing prices the lowest in the country. Handling a higher volume has also made it possible to process the Delaware County and the Nowata County Spring Livestock Shows at the same time. Our three separate coolers, give us adequate refrigeration to keep deer in a separate cooler during deer season, thus allowing your deer to be properly processed within seven days.

Melvin and his son Kojak are proud of their clean facility, low prices, and having grown into what Cook's Processing is today.

A PROCESSING PLANT WHERE EVEN
YOUR CUSTOM BUTCHERING
GOES UNDER INSPECTION
AND HACCP PLAN

WHERE FOOD SAFETY
IS A CONCERN,
COOK'S PROCESSING EXCELS

www.cooksprocessing.com

PROCESSING SERVICES
AND
PRICING INFORMATION

Phone: 918-542-5796

BUSINESS HOURS

January thru September

Monday thru Friday: 8 AM to 12 PM and 1 PM to 5 PM
Saturday and Sunday: Closed

October November and December

ARCHERY

Mon thru Fri 8 AM to 12 PM & 1 PM to 5 PM :
Sat and Sun 9 AM to 12 PM-Evenings call after hours No.

MUZZLELOADER and GUN-

Mon thru Fri: 8 AM to 12 PM & 1 PM to 5 PM & 6 PM to 8 PM
Sat and Sun 9 AM to 12 PM & 6 PM to 8 PM or call

After hours phone No.
Melvin Cell ...918-533-1139
Kojak Cell 918-533-1138
John Cell..... 918-533-0174
Mick Cell918-961-7320

Owners/Managers
Melvin Cook
Kojak Cook

Phone: 918-542-5796

2603 E S.W.
Miami, OK 74354



KS - OK - MO - AR
ACCESS CARDS

STATE INSPECTED & HACCP COMPLIANT

FOR SALE



- No Disposal Fee
- No Inspection Fee
- No Tenderizing Fee
- Pick Up Service Available

(Prices Based on Hang Weight)

Beef Side (cut and wrapped)\$2.69 lb.
 Hog Side (cut & wrapped—fresh).....\$2.19 lb.

CUSTOM PROCESSING
BEEF, HOGS, and BUFFALO
 (Prices Based on Hang Weight)

Kill Fee

Beef and Hog\$25
 Beef over 900 lb Hang Wt.....\$60
 Buffalo\$50
 Buffalo over 900 lb Hang Wt.....\$60

Processing

Cutting & Freezer Wrap (per lb. HG. Wt)....50¢

Cutting, Freezer Wrap, And price labeling (per lb. HG. Wt).....55¢

Cutting & Vacuum Packing (per lb. HG. Wt.) 55¢

Smoking and Curing (per lb.)50¢

GOAT & LAMB PROCESSING

Cutting and Freezer Wrap\$50
 Cutting and Vacuum Pack\$60

Patties

Made out of your Meat per lb. Vac Pac.. 60¢

Smoke Your Turkey\$10

Water Buffalo

Water Buffalo Kill fee.....\$60
 Cutting & Freezer Wrap Water Buffalo.....75¢
 Cutting & Vac pac Water Buffalo.....75¢



RETAIL MEAT FOR SALE
IN LIMITED SUPPLY

Ground Beef (80-85% lean)\$3.99 lb.
 Ground Beef (90-95% lean).....\$4.29 lb.
 Ground Beef Patties\$4.49 lb.
 Chuck Roast or Arm Roast.....\$4.99 lb.
 Round Steak.....\$5.99 lb.
 Rib Eye Steak.....\$9.39 lb.
 Sirloin Steak.....\$6.99 lb.
 T Bone Steak.....\$9.39 lb.
 Filet Mignon\$13.99 lb.
 Beef or Pork Fat.....\$1.00 lb.
 Beef Cube Steak.....\$6.99 lb.
 Pork Chops.....\$3.99 lb.
 Pork Steak or Sausage.....\$3.59 lb.
 Beef Jerky.....\$17.00 lb.
 Hot links\$8.00 lb.
 Whole Smoked Turkey (each) small\$22
 Whole Smoked Turkey (each) medium....\$26
 Whole Smoked Turkey (each) large.....\$30
 Dog Food.....\$1.00 lb.

All Deer, Elk and Wild Hogs require a \$20 Deposit

Deer Processing

up to 110 lbs.\$55
 111 to 150 lbs.\$60
 151 lbs. To 200 lb\$65
 201 lb. And up.....\$70
 Skin and Hang only.....\$25
 Gut.....\$20.....Cape.....\$10
 Grind deer not processed here..... 50¢ lb.

Wild Hogs Processing

Medium.\$100
 Large.....\$150

ELK PROCESSING

Skinned and Cleaned\$120
 Not Skinned\$150

BEEF, DEER, BUFFALO (made out of your meat)

Snack sticks\$4.00 LB.
 Hot link\$4.00 LB.

Jalapeno added .50 LB.

Cheese added .50 LB.

Summer Sausage 2 lb. Roll\$5.00 Roll

Jalapeno & Cheese 2 lb. Roll\$8.00 Roll

Muscle Jerky.....\$8.00 lb.

LOCKER STORAGE AVAILABLE 6 Cu. Ft.

\$7.00 per mo. on Meat processed here

\$14.00 per mo. on meat not processed here

Large amount Daily \$20 or Monthly \$100

Meat not picked up in 3 months will be sold for processing unless storage is paid.

Meat not picked up in 90 days will be charged

\$10 per 1/2 beef per Mo.

LOCKER STORAGE