

**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.



**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 & 1PM 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 Cell .....918-961-7320

Owners/Managers  
 Melvin Cook  
 Kojak Cook

**Phone: 918-542-5796**

2603 E S.W.  
 Miami, OK 74354



**KS - OK - MO - AR  
 ACCESS CARDS**



**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](http://www.cooksprocessing.com)**

**PROCESSING SERVICES  
 AND  
 PRICING INFORMATION**

Phone: 918-542-5796

Prices subject to change without notice  
 Revised 9-1-2017

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  
 Bone in (per lb. HG. Wt.) ..... 55¢  
 Cutting & Vacuum Packing  
 Boneless (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 ..... \$9.39lb.  
 Sirloin Steak.....\$6.99 lb.  
 T Bone Steak.....\$9.39 lb.  
 Filet Mignon .....\$13.99 lb.  
 Beef or Pork Fat.....\$2.00 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 .....\$10.00 lb.  
 BEEF LIVER / TONGUE .....\$2.00 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**

Doe.....\$55  
 Buck .....\$60  
 201 lb. And up.....\$70  
 Skin and Hang only.....\$25  
 Gut.....\$20.....Cape.....\$20  
 Grind deer not processed here .....\$1.00 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 .....\$5.00 LB.  
 Hot link (1/2 Beef & 1/2 Pork Only) ... \$8.00 LB.  
 Summer Sausage 2 lb. Roll .....\$7.00 Roll  
 Jalapeno & Cheese 2 lb. Roll .....\$10.00 Roll  
 Muscle Jerky.....\$10.00 lb.

**LOCKER STORAGE AVAILABLE 6 Cu. Ft.**  
**\$7.00 per month on meat processed here**  
**\$14.00 per month on meat not processed here**  
**Large amount - Daily \$20 or Monthly \$100**  
**Meat not picked up in 90 days 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 month.**