

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 Food town, 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 total 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.



Owners/Managers
Melvin Cook
Kojak Cook
Rob Cooper

Phone: 918-542-5796
2603 E S.W.
Miami, OK 74354

BUSINESS HOURS

January thru September
Monday thru Fri: 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: 1 PM to 8 PM - Evenings call after hours phone numbers.

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 8 PM or call after hours phone number.

After hours phone #
Melvin Cell ...918-533-1139
Kojak Cell 918-533-1138
Rob Cell 417-310-3373

We are now accepting all major credit cards and EBT cards
All credit cards will be charged a .4% fee.
Prices are good for cash.



Phone: 918-542-5796

www.cooksprocessing.com
Cooksprocessing@gmail.com

PROCESSING SERVICES AND PRICING INFORMATION

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

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

Prices subject to change without notice
Revised 12-30-2025

STATE INSPECTED & HACCP COMPLIANT

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

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

Beef and Hog	\$50
Beef over 900 lb Hang Wt.....	\$60
Buffalo.....	\$60
Buffalo over 900 lb Hang Wt.....	\$70

Processing

<u>Cutting & Freezer Wrap (per lb. HG. Wt).....</u>	<u>90¢</u>
Cutting, Freezer Wrap, And	
Price Labeling (per lb. HG. Wt).....	<u>90¢</u>
<u>Cutting & Vacuum Packing</u>	<u>90¢</u>
<u>Smoking and Curing (per lb.).....</u>	<u>60¢</u>
Specialty cuts.....add	<u>5¢</u> lb HG WT
Splitting meat after processed	\$30

GOAT & LAMB PROCESSING

Cutting and Freezer Wrap	\$100
Cutting and Vacuum Pack	\$100

Patties

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

Water Buffalo

Water Buffalo Kill fee.....	\$80.00
Cutting & Freezer Wrap Water Buffalo.....	\$1.00
Cutting & Vac pac Water Buffalo.....	\$1.10

(Prices Based on Hang Weight)

***We no longer process wild hogs
due to the parasites and diseases***

FOR SALE

(Prices Based on Hang Weight)

Beef Side (cut and wrapped) \$5.29 lb.
Price is good only for what is in stock



RETAIL MEAT FOR SALE

IN LIMITED SUPPLY

Ground Beef (80-85% lean)	\$6.49lb.
Ground Beef (90-95% lean)	\$6.99lb.
Ground Beef Patties.....	\$7.49lb.
Chuck Roast or Arm Roast	\$8.49lb.
Round Steak	\$9.99lb.
Rib Eye Steak.....	\$18.99lb.
Sirloin Steak	\$11.99lb.
KC Strip Steak.....	\$16.99lb.
Filet Mignon.....	\$19.99lb.
Beef or Pork Fat.....	\$3.00lb.
Pork Bacon.....	\$8.99lb
Pork Chops or Arkansas Bacon.....	\$4.99lb
Pork Steak or Sausage	\$4.59lb.
Beef Jerky	\$30.00lb.
Beef snacks sticks.....	\$20.00lb.
Beef Liver / Tongue	\$5.00lb
Dog Food (ground beef, liver, heart, fat)	\$2.00lb
Dog Food 50 lb or more	\$1.00lb

Weight of turkey is fresh start weight

Whole Smoked Turkey 14 to 16 lb.	\$35.00
Whole Smoked Turkey 19 to 21 lb.	\$40.00
SMOKE YOUR TURKEY	\$15.00



**All Deer and Elk Require a
\$50 Deposit**

Deer Processing Oklahoma only
Deer \$110

Skin and Hang only \$40
Gut.....\$30.....Cape.....\$30
Grind deer not processed here.....\$2.00 lb.

ELK PROCESSING Oklahoma only

Skinned and Cleaned \$175
Not Skinned \$225

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

Snack sticks \$11.00 LB.
Jalapeno snack stick.....\$12.00 LB.
Habanero & Cheese snack stick,,,...,\$12.00 LB.
Jalapeno & cheese snack sticks\$13.00 LB.
Summer Sausage 2 lb. Roll \$10.00 Roll
Jalapeno & Cheese 2 lb. Roll\$12.00 Roll
Muscle Jerky.....\$17.00 lb.
Regular Brats.....\$4.00 LB
Jalapeno and Cheese Brats.....\$5.00 LB
Deer Breakfast sausage.....25 Lbs. / \$15.00

Minimum of 25 Lbs. on Brats

MINIMUM ON BEEF ONLY

25 lbs. snack sticks

20 rolls of summer sausage

DEER SKULL CLEANING ...\$100.00