

## 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 & 1 PM 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](http://www.cooksprocessing.com)**  
**[Cooksprocessing@gmail.com](mailto: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**

Cutting & Freezer Wrap (per lb. HG. Wt).....	90¢
Cutting, Freezer Wrap, And	
Price Labeling (per lb. HG. Wt).....	90¢
Cutting & Vacuum Packing .....	90¢
Smoking and Curing (per lb.).....	60¢
Specialty cuts.....add .....	5¢ 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 <u>Water Buffalo</u> .....	\$1.00
Cutting & Vac pac <u>Water Buffalo</u> .....	\$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***