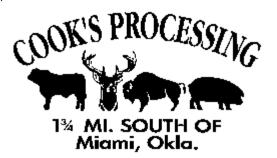
Our History

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 06-20-2025

STATE INSPECTED & HACCP COMPLIANT

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

Beet over 900 ib Hang wt	\$60
Buffalo	\$60
Buffalo over 900 lb Hang W	t\$70

Processing

GOAT & LAMB PROCESSING

Cutting and Freezer Wrap	\$100	
Cutting and Vacuum Pack	\$100	
Patties		
Made out of your Meat per lb. Vac	c Pac 60¢	

Water Buffalo

Water Buffalo Kill fee......\$80.00 Cutting & Freezer Wrap <u>Water Buffalo .\$1.00</u> Cutting & Vac pack Water Buffalo...<u>\$1.10</u> (Prices Based on Hang Weight)

We no longer process wild hogs due to the parasites and diseases they carry.

FOR SALE (Prices Based on Hang Weight) Beef Side (cut and wrapped)\$5.09 lb.



RETAIL MEAT FOR SALE IN LIMITED SUPPLY

Ground Beef (80-85% lean)\$5.99.lb.
Ground Beef (90-95% lean)\$6.49 lb.
Ground Beef Patties\$6.99 lb.
Chuck Roast or Arm Roast\$7.99 lb.
Round Steak\$8.99 lb.
Rib Eye Steak\$17.99 lb.
Sirloin Steak\$8.99 lb.
KC Strip\$16.99 lb
Filet Mignon\$19.99 lb
Beef or Pork Fat\$3.00
lb.
Beef Cube Steak\$7.99 lb
Pork Chops\$4.99 lb.
Pork Steak or Sausage\$4.59 lb.
Beef Jerky\$30.00 lb
Beef snacks sticks\$20.00
lb.
Beef Liver / Tongue\$5.00
lb
Dog Food (ground beef, liver, heart, fat) \$2.00
lb
Dog Food 50 lb or more\$1.00
lb
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 \$20 Deposit Deer Processing Oklahoma only (All Deer—Doe or Buck \$100) (All Deer Vacuum Packed)

Deer skull cleaning services- \$80 per skull if deer is being processed here, Not Processed Here - \$100 per skull. Fresh Kill Only must include a confirmation number with it.

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 (m	nade out of your meat)	
Snack sticks	\$10.00 LB.	
Jalapeno snack stick	\$11.00 LB.	
Habanero & Cheese snack sti	ck\$11.00 LB.	
Jalapeno & cheese snack stic	ks\$12.00 LB.	
Summer Sausage 2 lb. Roll \$10.00		
Roll Jalapeno & Cheese 2 lb.	Roll \$12.00 Roll	
Muscle Jerky	\$16.00 lb.	

MINIMUM ON BEEF ONLY 25 lbs. snack sticks 20 rolls of summer sausage

LOCKER STORAGE AVAILABLE 6 Cu. Ft. \$25.00 per month on meat processed here <u>\$50.00 per month on meat not processed here</u> Large amount - Daily \$30 or Monthly \$100 Meat no picked up in 90 days will be sold for processing unless storage is paid. Meat not picked up in 60 days will be sold for processing unless storage is paid. Meat not picked up in 60 days will be charged \$25 per 1/2 beef per month.