

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.



Phone: 918-542-5796

2603 E S.W.
Miami, OK 74354

Owners/Managers
Melvin Cook
Kojak Cook

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: 9 AM to 12 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 12 PM & 6 PM to 8 PM or call after hours phone number.

After hours phone #
Melvin Cell ...918-533-1139
Kojak Cell 918-533-1138
John Cell..... 918-533-0174



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www.cooksprocessing.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 11-02-2019

STATE INSPECTED & HACCP COMPLIANT

FOR SALE



(Prices Based on Hang Weight)

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

Beef Side (cut and wrapped)..... \$2.79 lb.
 Hog Side (cut & wrapped—fresh) \$2.19 lb.

All Deer and Elk Require a \$20 Deposit

Deer Processing

(Doe \$70) (Buck \$75) (201 lb. And up . \$80)
 Skin and Hang only \$25
 Gut.....\$20.....Cape.....\$20
 Grind deer not processed here..... \$1.00 lb.

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

Kill Fee

Beef and Hog\$40
 Beef over 900 lb Hang Wt.....\$60
 Buffalo\$60
 Buffalo over 900 lb Hang Wt.....\$70



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\$6.99 lb.
 Rib Eye Steak or KC strips.....\$11.99 lb.
 Sirloin Steak.....\$7.99 lb.
 T Bone Steak\$11.99 lb.
 Filet Mignon\$14.99 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.

ELK PROCESSING

Skinned and Cleaned \$120
 Not Skinned \$150

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

Snack sticks\$7.00 LB.
 Jalapeno snack stick.....\$8.00 LB.
 Habanero & Cheese snack stick,,,,,,,,,,,,,\$8.00 LB.
 Jalapeno & cheese snack sticks\$9.00 LB.
 Summer Sausage 2 lb. Roll\$8.00 Roll
 Jalapeno & Cheese 2 lb. Roll\$10.00 Roll
 Muscle Jerky.....\$10.00 lb.

Processing

Cutting & Freezer Wrap (per lb. HG. Wt)....55¢
 Cutting, Freezer Wrap, And
 Price Labeling (per lb. HG. Wt).....65¢
 Cutting & Vacuum Packing 65¢
 Smoking and Curing (per lb.).....55¢

GOAT & LAMB PROCESSING

Cutting and Freezer Wrap\$60
 Cutting and Vacuum Pack\$70

Patties

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

Smoke Your Turkey\$10

Water Buffalo

Water Buffalo Kill fee.....\$70
 Cutting & Freezer Wrap Water Buffalo.....75¢
 Cutting & Vac pac Water Buffalo.....75¢

MINIMUM ON BEEF ONLY

25 lbs. snack sticks
20 rolls of summer sausage

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.

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

Weight of turkey is fresh start weight
 Whole Smoked Turkey 14 to 16 lb. \$28.00
 Whole Smoked Turkey 19 to 21 lb. \$32.00
 Dog Food.....\$1.00 lb.