

## 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 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.



Phone: 918.542.5796  
OWNERS/MANAGERS  
MELVIN COOK  
KOJAK COOK  
2603 E S.W.  
Miami, OK 74354

### BUSINESS HOURS JANUARY THRU SEPTEMBER

MONDAY THRU FIRDAY 8:00 A.M TO 12:00 PM  
1:00 PM TO 5:00 PM.  
SATURDAY & SUNDAY CLOSED

### BUSINESS HOURS OCTOBER, NOVEMBER, DECEMBER ARCHERY

MONDAY THRU FIRDAY 8:00 A. TO 12:00 PM  
1:00 PM TO 5:00 PM  
SATURDAY & SUNDAY 1:00 PM TO 8:00 PM  
EVENINGS CALL  
AFTER HOURS PHONE  
NUMBERS

### BUSINESS HOURS OCTOBER, NOVEMBER, DECEMBER MUZZLE LOADER & GUN

MONDAY THRU FIRDAY 8:00 AM TO 12:00 PM  
1:00 PM TO 5:00 PM AND  
6:00 PM TO 8:00 PM  
SATURDAY & SUNDAY 9:00 AM TO 8:00 PM  
AFTER HOURS PHONE #  
MELVIN COOK CELL 918.533.1139  
KOJAK COOK 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

cooksprocessing@gmail.com  
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 05/04/2022

**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)**

<b>KILL FEE</b>	
BEEF AND HOG PER HEAD	<b>\$50</b>
BEEF OVER 900LB	<b>\$60</b>
BUFFALO	<b>\$60</b>
BUFFALO OVER 900 LB HW	<b>\$70</b>
<b>PROCESSING BEEF &amp; HOG</b>	
CUTTING & FREEZER WRAP PER LB HANG WEIGHT	<b>\$.75</b>
CUTTING & FREEZER WRAP & PRICE LABELING (PER LB HG WT	<b>\$.80</b>
CUTTING & VACUUM PACKING PER LB	<b>\$.80</b>
SMOKING ^& CURRING PER LB	<b>\$.60</b>
Specialty cuts –add –5 Cents HG WT Splitting meat after processed	<b>\$30</b>
<b>GOAT &amp; LAMB PROCESSING</b>	
CUTTING & FREEZER WRAP	<b>\$60</b>
CUTTING & VACUUM PACK	<b>\$70</b>
<b>PATTIES</b>	
MADE OUT OF YOUR MEAT PER LB VAC PACK	<b>\$.60</b>
<b>WATER BUFFALO</b>	
WATER BUFFALO KILL FEE	<b>\$70</b>
CUTTING & FREEZER WRAP WATER BUFFALO PER LB	<b>\$1.00</b>
CUTTING & VACUUM PACK PER LB	<b>\$1.10</b>

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

**FOR SALE  
PRICES BASED ON HANG WEIGHT  
PRICE IS GOOD ONLY FOR WHAT IS IN STOCK**

BEEF SIDE (CUT & WRAPPED \$3.49 LB.  
HOG SIDE (CUT AND WRAPPED \$2.19 LB  
FRESH)



**RETAIL MEAT FOR SALE  
IN LIMITED SUPPLY**

GROUND BEEF (80-85% LEAN)	<b>\$4.99 LB.</b>
GROUND BEEF (90-95% LEAN)	<b>\$5.49 LB.</b>
GROUND BEEF PATTIES	<b>\$5.99 LB.</b>
CHUCK ROAST OR ARM ROAST	<b>\$6.29 LB.</b>
ROUND STEAK	<b>\$8.99 LB.</b>
RIB EYE STEAK OR KC STRIPS	<b>\$14.99 LB.</b>
SIRLOIN STEAK	<b>\$8.99 LB.</b>
T BONE STEAK	<b>\$14.99 LB.</b>
FILET MIGNON	<b>\$19.99 LB.</b>
BEEF OR PORK FAT	<b>\$3.00 LB.</b>
BEEF CUBE STEAK	<b>\$7.99 LB.</b>
PORK CHOPS	<b>\$4.99 LB.</b>
PORK STEAK OR SAUSAGE	<b>\$4.59 LB.</b>
BEEF JERKY	<b>\$19.00 LB.</b>
HOT LINKS	<b>\$11.00 LB.</b>
BEEF LIVER/TONGUE	<b>\$3.00 LB.</b>
<b>WEIGHT OF TURKEY IS FRESH START WEIGHT</b>	
WHOLE SMOKED TURKEY 14 –16 LB	<b>\$35.00</b>
WHOLE SMOKED TURKEY 19-21 LB	<b>\$40.00</b>
SMOKE YOUR TURKEY	<b>\$15.00</b>

**ALL DEER & ELK REQUIRE A \$20 DEPOSIT DEER PROCESSING**



DOE	<b>\$80.00</b>
BUCK	<b>\$90.00</b>
201 LB & UP	<b>\$100.00</b>
SKIN & HANG ONLY	<b>\$40.00</b>
GUT	<b>\$25.00</b>
CAPE	<b>\$25.00</b>
GRIND DEER NOT PROCESSED HERE	<b>\$2.00 LB.</b>
<b>ELK PROCESSING OK ONLY</b>	
SKINNED AND CLEANED	<b>\$175.00</b>
NOT SKINNED	<b>\$225.00</b>

**BEEF, DEER, BUFFALO  
MADE OUT OF YOUR MEAT**

SNACK STICKS	<b>\$10.00 LB.</b>
JALAPENO SNACK STICKS	<b>\$11.00 LB</b>
HABENERO & CHEESE SNACK STICKS	<b>\$11.00 LB.</b>
JALAPENO & CHEESE SNACK STICKS	<b>\$12.00 lb.</b>
SUMMER SAUSAGE 2 LB. Roll	<b>\$10.00 ROLL</b>
JALAPENO & CHEESE 2 LB. ROLL	<b>\$12.00 ROLL</b>
MUSCLE JERKY	<b>\$12.00 LB.</b>

**MINIMUM ON BEEF ONLY 25 lbs. snack sticks  
20 rolls of Summer Sausage  
LOCKER STORAGE AVAILABLE 6 Cu. Ft.  
\$15.00 per month on meat processed here  
\$30.00 per month on meat not processed here  
Large amount - Daily \$30 or Monthly \$100  
Meat not picked up in 90 days will be sold for processing unless storage is paid. Meat not picked up in 60 days will be charged \$20 Month Per 1/2 Beef Per Month.**