

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
2503 E S.W.
MIAMI, OKLAHOMA 74354

BUSINESS HOURS:
JANUARY THRU SEPTEMBER
MONDAY THRU FRIDAY:
8 AM TO 12 PM 1PM TO 5 PM
SATURDAY AND SUNDAY CLOSED

OCTOBER, NOVEMBER, DECEMBER
ARCHERY
MONDAY THRU FRIDAY:
8 AM TO 12 PM 1PM TO 5 PM
SATURDAY AND SUNDAY 1 PM TO 8 PM
EVENINGS CALL AFTER HOURS PHONE
NUMBER

MUZZLE LOADER AND GUN
MONDAY THRU FRIDAY:
8 AM TO 12 PM 1PM TO 5 PM
& 6 PM TO 8 PM
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 & 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: 10/01/2026

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 & 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 and Vacuum Packing	.90
Smoking and Curing (Per LB)	.60
Specialty Cuts add 5 Cents HG WT	
Splitting meat after processing	\$30

Goat and Lamb Processing

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

Patties

Made out of your Meat (Per LB Vac Pack Only)	.60
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Water Buffalo

Water Buffalo Kill Fee	\$80
Cutting & Freezer Wrap	\$1.00
Cutting & Vacuum Pack	\$1.10

For Sale

(Prices Based On Hang Weight)

Beef Side Cut and Wrapped Per LB	\$5.49
Price is good only for what is in stock	

Retail Meat for Sale in Limited Supply

GROUND BEEF 80-85% LEAN PER LB	7.89
GROUND BEEF 90-95% LEAN PER LB	8.19
GROUND BEEF PATTIES PER LB	8.49
CHUCK ROAST OR ARM ROAST PER LB	9.99
ROUND STEAK PER LB	10.99
RIB EYE STEAK PER LB	20.99
SIRLOIN STEACK PER LB	12.99
KC STRIP STEAK PER LB	19.99
FILET MIGNON PER LB	23.99
BEEF OR PORK FAT PER LB	3.00
PORK BACON PER LB	8.99
PORK CHOPS OR ARKANSAS BACON	4.99
PORK STEAK OR SAUSAGE PER LB	4.59
BEEF JERKY PER LB	35.00
BEEF SNACKS STICKS PER LB	25.00
BEEF LIVER/ TONGUE PER LB	5.00
DOG FOOD (GROUND BEEF, LIVER HEART, FAT) PER LB	2.00
DOG FOOD 50 LB OR MORE PER LB	1.00
WEIGHT OF TURKEY IS FRESH START WEIGHT	
WHOLE SMOKED TURKEY 14-16 LB	35.00
WHOLE SMOKED TURKEY 19-21 LB	40.00
SMOKE YOUR TURKEY PER LB	15.00
DEER SKULL CLEANING	100.00

**WE NO LONGER PROCESS WILD HOGS DUE
TO THE PARASITES AND DISEASES**

ALL DEAR AND ELK REQUIRE A \$50 DEPOSIT

DEER PROCESSING OKLAHOMA ONLY DEER \$120

SKIN & HANG ONLY	\$40
GUT	\$30
CAPE	\$30
GRIND DEER NOT PROCESSED HERE PER LB	2.00

ELK PROCESSING OKLAHOMA ONLY

SKINNED & CLEANED	175.00
NOT SKINNED	225.00

BEEF, DEER, BUFFALO (MADE OUT OF YOUR MEAT)

SNACK STICKS PER LB	11.00
JALAPENO SNACK STICK PER LB	12.00
HABANERO & CHEESE SNACK STICK PER LB	12.00
JALAPENO & CHEESE SNACK STICKS PER LB	13.00
SUMMER SAUSAGE 2 LB ROLL	11.00 EACH
JALAPENO & CHEESE 2 LB ROLL	13.00 EACH
MUSCLE JERKY	17.00
REGULAR BRATS (PORK ONLY)	4.00 LB
JALAPENO & CHEESE BRATS (PORK ONLY)	5.00 LB
DEER BREAKFAST SAUSAGE 25 LB	15.00

MINIMUM OF 25 LBS ON BRATS

MINIMUM ON BEEF ONLY

25 LBS SNACK STICKS
20 ROLLS OF SUMMER SAUSAGE