



COWBOY MEATS

OPEN FRIDAYS 1-5 P.M.

Cowboy Meats is the meat processing facility in the Oklahoma State University Robert M. Kerr Food and Agricultural Products Center. Cowboy Meats is a student-operated meat processing plant where student employees assist with harvest, fabrication, further processed products (such as the smoked sausages, bacon and boudin), packaging, labeling, marketing, and sales.

CONNECT WITH COWBOY MEATS

Website

» <https://food.okstate.edu/meat-sales.html>

Directions

» Google Maps: [36°07'31.4"N 97°04'22.1"W](#)

Email

» cowboymeats@okstate.edu

Phone Number

» 405-744-MEAT

SOCIAL MEDIA PLATFORMS

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