

Glatt Kosher Grass-fed



KOL Foods

Feel good about the meat you eat.

****ORDERS DUE BY JULY 14th for DELIVERY ON JULY 21st****

We know our meat from beginning to end!

Lovingly raised by Julie Bolton of Groff's Content Farm in Rocky Ridge, Maryland, and other similar family farms our meat is grass-fed and finished resulting in tasty, lean meat. No hormones or antibiotics are used.

Transported by Julie, her husband Bob or other farmers to Baltimore, where the meat is shechted and USDA inspected at George Ruppensberger & Sons or J.W. Treuth & Sons under Star K, which is supervised by Rabbi Moshe Heinemann, Rabbinic Administrator. It is then taken to be kashered and butchered at Baltimore Kosher or Shlomo's Meat Market under the Star K, or to 999 Real Kosher Sausage Company which is under the Orthodox Union.

Our Products:

Beef boxes

STEAK BOX. Each 9-11 lb box contains a mix of approximately (8-9) 1 lb steaks (bone-in rib steak, California steak, london broil, flat iron steak and skirt steak) and short ribs. All steaks are around 1 lb each. Short ribs are 2 lbs each.

BRISKET/POT ROAST BOX. Each 9-11 lb box contains approximately 1 brisket, 2 pot roasts and 1-1.5 lbs of marrow or neck bones. All briskets and pot roasts are around 3-4 lbs each.
Note: quantities are limited

GROUND BEEF BOX. Each 9-11 lb box contains approximately (9) 1 lb packages of ground beef and 1-1.5 lbs of marrow or neck bones.

Lamb boxes

Temporarily Sold Out

To order contact:

Orders due on July 14th for pick-up on July 21st

Philadelphia: philly@kolfoods.com

South Orange, NJ: bethel@kolfoods.com

Upper West Side: manhattan@kolfoods.com

Forest Hills, NY: queens@kolfoods.com

White Plains: westchester@kolfoods.com

A credit card is needed to secure the order.

Final payment by check.

www.kolfoods.com

