



KOL Foods and Tifereth Israel are pleased to announce the availability of Kosher, Organically raised, Local Lamb and Beef.

A limited number of beef & lamb shares are available to order by Monday, November 17, for pickup on

Wednesday, November 19, between 4:30 and 7 pm
Ordered boxes NEED to be picked up by 7 pm that day!

The KOL Beef boxes weigh about 15 – 20 lbs and sell for \$13.25/pound
The KOL Lamb boxes weigh about 10 lbs and sell for \$15.00/pound.

All meat is frozen and wrapped for freezer storage. Cuts are individually labeled and marked with weights.

Payment by check, made out to KOL Foods

To order or for more information call or e-mail Adriana Sandler,
Administrator 202-882-1605 xt 101 or tiadmin@tifereth-israel.org

Want to know more about the meat...?

Our cows are locally raised, grass and pasture fed, resulting in tasty, lean meat. No hormones or antibiotics are used! We actually talk to the growers about growing conditions, the grass the animals eat and about the animal, and human, living conditions on the farm. We talk certification, breeds, age, sex, fat ratio, animal sickness, yields, weather, markets, and transportation.

The animals are shechted and USDA inspected at **George Ruppertsberger and Sons** under [Star K](#), supervised by Rabbi Moshe Heinemann, Rabbinic Administrator. The lambs and cows are Kashered and butchered at **Shaul's Kosher Place** in Silver Spring under the supervision of the Va'ad Harabanim of Greater Washington/Rabbinical Council.

Cuts in beef box vary, but consist of some of the following: shoulder steak, chuck steak, ribeye steak, flank steak, brisket strip, french roast, chuck roast, shoulder roast, breast deckel, ground beef, short rib & prime rib, soup bones.