

Dole & Bailey
The INDEPENDENT Butcher



781-935-1234 • doleandbailey.com





Rethink **EVERYTHING** You Know About Chicken

- ✗ SUPERSIZED
- ✗ TOUGH MEAT
- ✗ EXTRA FAT
- ✗ ABSORBED CHLORINATED WATER



- ✓ HAND TRIMMED
- ✓ TENDER & FLAVORFUL
- ✓ HIGHER YIELD
- ✓ 100% AIR CHILLED



THE EXCELLENT CHICKEN

Bell & Evans chickens eat a quality diet of corn and expeller-pressed soybean meal with added supplements that support their gut health. **NO JUNK.**



A Note From Nancy

This year Dole & Bailey celebrates 157 years as the last remaining Independent Butcher Shop & Purveyor serving the Northeast. We praise our team for their dedication and passion for our legacy! We thank them for instilling energy and inspiration into our work and into each other, creating better business and building a stronger community.

We are grateful for the folks we source from every day— those who farm, fish, harvest, and produce beautiful food for us to purvey. Together with you we are playing a crucial role in protecting and growing robust, independent food systems that thrive throughout our communities!

As you look through our gorgeous magazine, we hope you feel inspired by our selection of beautiful meats, seafood, carbon-reducing proteins, and plant-based, ethnic, and artisanal ingredients. Dole & Bailey is proud to be considered your best resource for exciting new products, plate-cost innovation, up-to-the-minute market conditions, and purchase opportunities that keep your menu offerings relevant and diverse. We value your loyalty and confidence in us, and sincerely appreciate your business!

Nancy Matheson-Burns

CEO/President
Dole & Bailey, Inc.

High on the columns of Boston's historic Faneuil Hall...

You can still read the Dole & Bailey name - a reminder of Cyrus Dole - a homesteader from Acton MA, and Frank Bailey - a farmer from West Burke VT, who formed a partnership at the Boston Farmers' Market inside historic Faneuil Hall. Livestock was driven from the Northern and Western New England states into Boston, and slaughtered/dressed in Brighton then distributed by horse and wagon or train. Dole & Bailey also featured fancy maple syrup, fine creamery butter and artisan farmhouse cheeses as well as locally-grown poultry, eggs, and fresh caught seafood from the Boston Pier. As members of the Boston Fruit and Produce Exchange they had access to the freshest fruits and vegetables the market had to offer.

Mr. Bailey's nephew, Clyde Smith, was the second generation to take over the reins, and through his church family in Watertown MA

he began to develop the talents of the young Bud Matheson whose parents were immigrants from Prince Edward Island. It was under Mr. Smith's tutelage that Bud became third generation Dole & Bailey and a Master Butcher. Shortly after, Bud would trade his meat cutters apron for a suit to cultivate and grow new and old partnerships with chefs, farmers, fishermen, and suppliers of quality ingredients throughout New England, across the country, and around the globe.

The growth of this business meant moving into and outgrowing three facilities within three years. Now in operation for over 155 years, the Dole & Bailey Food Hub is owned by Nancy Matheson-Burns and located in

Woburn, MA, where the fifth and sixth generations of purveying teams are being trained up.

Dole & Bailey has been family-owned and operated since 1868. We are a Certified Women-Owned Business striving to offer more women jobs in the food industry.

Because of our efforts and the efforts of the hard-working, way-paving female business leaders at our plant, we...



Dole & Bailey is proud to be your independent butcher and purveyor.

...were named one of the Top 100 Women-Led Businesses by The Women's Edge and the Boston Globe in 2020, 2021, and now 2022! This year we were also named one of the Nation's Best and Brightest Companies to Work For!

Our master butchers have at least four generations of experience and expertise. Our fish and cheese mongers source the world for the finest local and imported seafood and dairy products available. We pride ourselves on possessing the ability to source delectable, hard to find products.

The members of our sales team come from a wide variety of backgrounds restaurants, hotels, bakeries, catering, and retail and are here to expertly answer all your questions on our incredible products and programs.

Our Transportation Team are professionally trained drivers and fun food experts. They put your needs first, delivering your orders on our fleet of 25 State of the Art trucks to ensure peak quality entering your kitchen.

Connect With Us!

We love sharing new products, chef creations, and insider specials on our social media @doleandbailey. While we love to post about our food, we also LOVE to talk about it. Call us at 781-935-1234 for any of your food needs.

Box Beef

Our skills are five-generations strong. When working on whole-animal butchery, dressed carcasses or the finest details of portion control, our work is exceptional.



New York Strip Loins

USDA Choice
0x1 New York Strips
6 per case

USDA Choice
0x1 New York Strips
2 per case

Premium Black Angus
USDA Choice
Upper 2/3
0x1 New York Strips
2 per case

USDA Prime Bronze
0x1 New York Strips
6 per case

USDA Choice Bronze
0x1 New York Strips
2 per case

Certified Piedmontese
0x0 New York Strips
4 per case

Brisket

USDA Choice
Brisket
5 per case

Premium Black Angus
USDA Choice
Brisket
5 per case

Premium Black Angus
USDA Prime
Brisket
4 per case

Rib Eyes

USDA Choice Bronze
Boneless Rib Eye
5 per case

Premium Black Angus
USDA Choice
Boneless Rib Eye
2 per case

Premium Black Angus
USDA Choice
Upper 2/3
Boneless Rib Eye
2 per case

USDA Prime
Boneless Rib Eye
4 per case

Premium Black Angus
USDA Prime
Boneless Rib Eye, Lip On
2 per case

Premium Black Angus
USDA Choice
Upper 2/3
Rib Eye
2 per case

USDA Choice
Rib Export 2x2
3 per case

Premium Black Angus
USDA Choice
Rib Export 2x2
3 per case

Premium Black Angus
USDA Choice
Long Bone French Rib
2 per case

Tenderloin PSMO

Tenderloin PSMO
10 per case

USDA Choice
Tenderloin PSMO
12 per case

Premium Black Angus
USDA Choice
Tenderloin PSMO
12 per case

Chef Cuts

USDA Choice
Chuck Flap
16 per case

USDA Prime
Flat Iron
7 per case

USDA Choice
Sirloin Tips
5 per case

Premium Black Angus
USDA Choice
Sirloin Tips
5 per case

USDA Prime
Chuck Roll
3 per case

USDA Prime
Top Sirloin Butt
Center Cut
Steak Ready
5 per case

Don't see what you're looking for?

Our butchers have even more options available. Call or email us to hear them all.

GROUND BEEF

Dole & Bailey's Chefs' Signature Butcher's Blend

Our signature beef grind crafted in house by our Master Butchers using the finest beef cuts, including whole muscle chuck and cuts from sirloin, hanger, ribs, and tenderloin.

Stock Sizes:

Bulk Grinds: 2/5lb. Tubes

Artisan Patties: 4oz., 6oz., 8oz.

Bistro Patties: 4oz., 6oz., 8oz.

Sliders: 2oz., 3oz.

Northeast Family Farms (NEFF)

NEFF connects Northeast farmers, processors, retailers, and chefs to bring locally raised foods to your table—sourced weekly, cut to order, and packed for a true farm-to-plate experience.

Stock Sizes:

Bulk Grinds: 2/5lb. Tubes

Artisan Patties:

4oz., 6oz., 8oz.

Sliders: 3oz.



EXCLUSIVE TO DOLE & BAILEY!

Chefs' Signature Bolognese Mix

Our Artisan Butchers have crafted the perfect blend of Beef, Pork and Veal to assist in creating your signature meatball, Bolognese, Meatloaf, kabob or filling. The perfect amount of lean, fat and chilled temperature result in a texture and flavor that will take your creations to new heights.

2/5lbs. per case • #CSBMLFMIX10



EXCLUSIVE TO DOLE & BAILEY!

Chefs' Signature Ground Chicken

Introducing Chef's Signature Ground Chicken – Dole & Bailey's new 60/40 Blend Ground Chicken, crafted for chefs who crave flavor and consistency. This perfect mix of 60% lean white meat and 40% rich dark meat delivers unmatched juiciness and versatility in every dish.

2/5lbs. per case • Frozen • #640517

EXCLUSIVE TO DOLE & BAILEY!

Chefs' Signature Ground Veal

Ground veal isn't usually the star of the show—but this one is different. Thanks to our partners at Bierig Brothers, we're working with raw materials that are absolutely stunning. Instead of the usual grey, lean stuff, this veal is a gorgeous pinkish white with just the right amount of fat. It's beautiful. It's flavorful. And yes—it'll be less expensive than anything pre-ground we can buy.

2/5lbs. per case • Frozen
#DBGRVL396



MORE
HOUSE
GRINDS

BOURBON MARINADE

STEAK TIPS

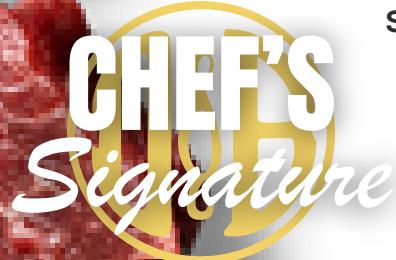
Fully marbled, tender sirloin flap, hand-cut into 2 to 3 ounce medallions, and gently seasoned with our signature Bourbon Street marinade.

2/5lbs. per case • Frozen • #110281

TURKEY TIPS

Hand-cut turkey tenderloin tips infused with our signature Bourbon Street marinade, delivering a perfect harmony of rich caramel, smooth vanilla, smoky charcoal, and a subtle woodsy finish. Perfect for both savory and sweet dishes.

2/5lbs. per case • Frozen
#680480



PORK BACK RIBS

ABF, all natural pork gently marinated in a classic New England style Bourbon Marinade. Tangy and sweet with zero labor.

3/2 packs • Frozen
#680480

D&B Premium Branded Beef Programs

Northeast Family Farms

The premier branded beef program produced in the Northeast. Heritage Breed cattle are raised on family-owned farms on the lush pastures of the Northeast without the use of any antibiotics or added hormones. The cattle are harvested at a local Abattoir and sold exclusively through New England's oldest farmgate and the country's oldest Certified Women-Owned Business, Dole & Bailey.

Dole & Bailey Bronze

Dole & Bailey's USDA Choice strips and rib program for those customers looking for carefully curated beef with budget constraints. Dole & Bailey only chooses programs with high quality marbling and smaller eye size to ensure thick portioned steaks for a delicious eating experience. All our Dole & Bailey Bronze filets are curated from premium ungraded tenderloin programs that offer high quality at an affordable price.

Chef's Signature Branded Beef

Our Chef's Signature Beef program is crafted to elevate your guests' dining experience through our 157 year legacy of quality, precision and innovation in beef procurement and fabrication. Chef's Signature Beef is a comprehensive beef program that selects the finest packers available at the best value.

DRY-AGING ABILITIES



Dole & Bailey is proud to offer the Northeast's finest Dry-Aged meats program. Our state-of-the-art Dry-Aging Room is operated under strict USDA monitoring and features:

**UV lighting for ultimate bacteria control <<
high velocity air circulation <<
electronic monitoring <<
modern racking <<**

The finest hand-selected meats are each tagged for full traceability throughout the dry-aging process. Over the designated aging period, natural enzymes and beneficial bacteria enhance the meat's flavor, while fat content becomes more concentrated. The result of this process is a rich, deeply developed flavor profile.

**Dry-Aged products
are curated to order
for each customer.**

While we primarily dry-age premium beef, we have the capability to dry-age pork and lamb upon request.

Hand-Cut Filet Mignon

Dole & Bailey Chefs' Signature USDA Prime

- The finest filet mignon that money can buy!
- Cut from USDA Prime Angus-cross cattle
- Pasture-raised and grain-finished
- USDA Prime represents less than 3% of all the cattle raised in the US

4oz. • 24 per case • PRN1190B06

8oz. • 20 per case • PRN1190B08

Dole & Bailey Chefs' Signature USDA Choice

- Cut from USDA Choice Angus-cross cattle
- Pasture-raised and grain-finished
- Exceptionally flavorful and perfectly tender

4oz. • 40 per case • CHN1190B04

6oz. • 24 per case • CHN1190B06

8oz. • 20 per case • CHN1190B08

Dole & Bailey Bronze

- Our most affordable option
- Grain-finished cattle
- Fork-tender with delicious, mild flavor

4oz. • 40 per case • UGH1190B04

6oz. • 24 per case • UGH1190B06

8oz. • 20 per case • UGH1190B08



Know Your Lamb:

Domestic Versus Imported

Domestic Lamb Attributes

- Raised on pasture and finished on grain
- Largest eye size and overall weight
- Rich yet mild flavor
- Exceptionally tender
- No age restrictions in the United States

Australian Lamb Attributes

- Raised exclusively on pasture
- Very similar weight to Domestic but muscle is longer and eye is slightly smaller
- Great fat content but leaner than Domestic
- "Grassier" flavor
- All lamb are younger than 12 months of age

New Zealand Lamb Attributes

- Raised exclusively on pasture
- The smallest of all lamb
- Very lean and strongest lamb flavor
- Strict age requirements of under 12 months, which maintains tenderness and sizing consistency



BEELER'S PURE PORK



MASSACHUSETTS
COMPLIANT
QUESTION #3

- Family-owned since 1846
- Free-range Duroc pigs, Massachusetts Question 3 Compliant crate-free environment, and vegetarian non-GMO diet
- Minimal processing with full traceability and clean, simple labels
- Heritage breed pork known for rich marbling and superior taste
- Committed to animal welfare, environmental care, and responsible farming
- No antibiotics, hormones, MSG, nitrates, or artificial ingredients—ever

**FAMILY
OWNED!**



Turkeys & Hams

Misty Knoll Turkeys

Locally Raised in New Haven, Vermont

Great turkey dishes depend on an incredible bird. Misty Knoll Farm's birds are exquisite heritage-breed turkeys raised locally in New Haven, Vermont. Their turkeys are free-to-roam with access to abundant feed, water, and fresh air. Allowed to grow naturally to size, Misty Knoll birds are exceptionally tender and full of flavor.

Turkey Breast, Boneless, Skin-On

6-8lbs. • 2 per case • 525870

6-8lbs. • 7 per case • 5258707

North Country Hams

Bone-In Steamship Carving Ham • 18-20lbs. • 430410

Maple-cured, moist, and exceptionally flavorful. These lush hams are reminiscent of old-style charcuterie that can only come from slow, deliberate preparation methods perfected to enhance flavor rather than to mask it.

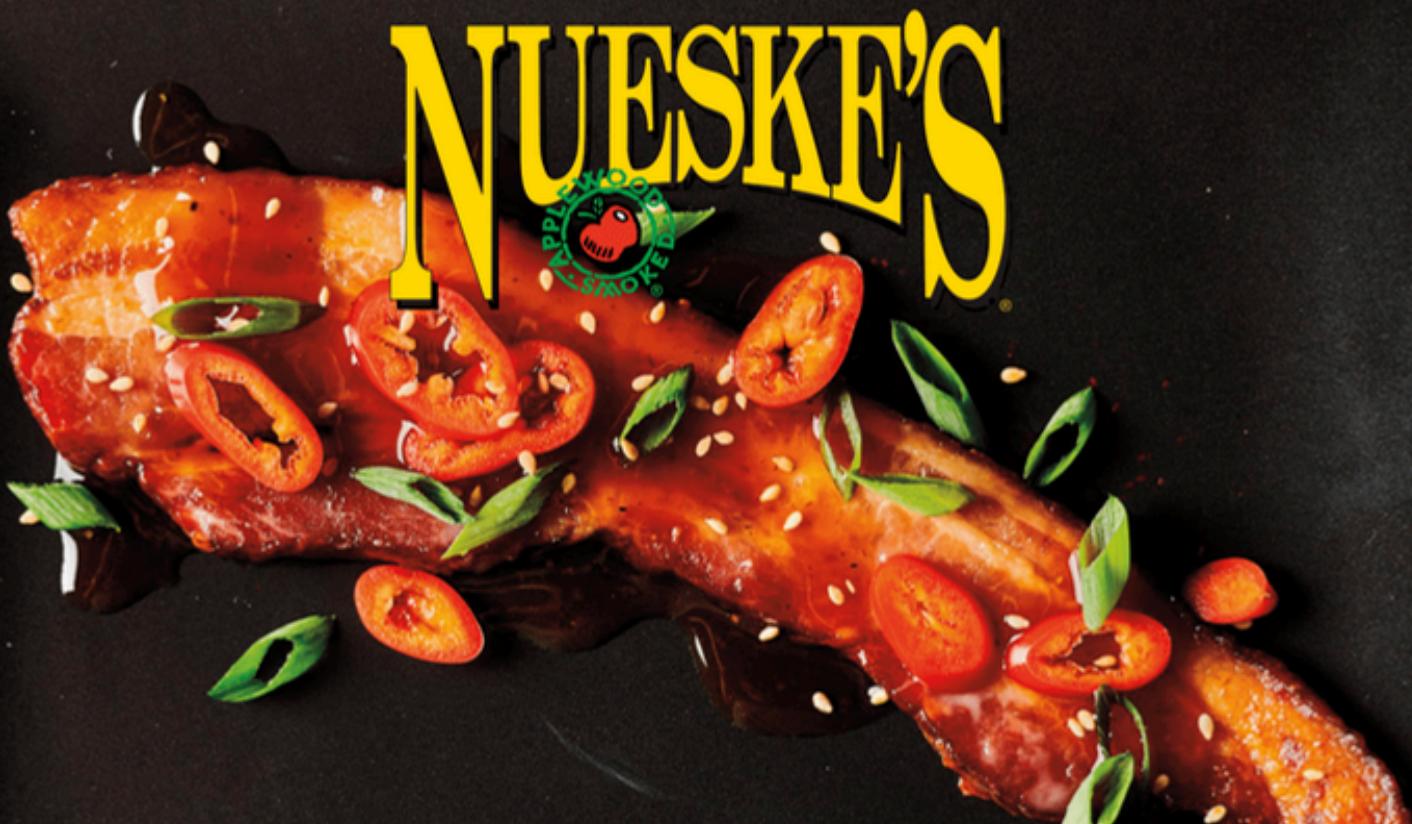
Nueske Hams

Glazed Spiral Half Ham • 7lbs. • 770730

When warmed, this ham gives off a sweet, honey-laden fragrance that perfectly complements the unforgettable flavor of moist and tender applewood-smoked meats.

Whole turkey sizing will become available closer to the Fall season.

Reach out to your sales representative to hear current availabilities and to be notified when sizing becomes available.



Bell & Evans Airchilled Chicken

The Excellent Chicken

Dole & Bailey is dedicated to sourcing and stocking only the finest chicken in the Northeast. We partner with prestigious chicken farmers in order to offer our customers an amazing assortment of options that are all guaranteed to enhance your menu.

Bell & Evans' mission is to pioneer excellent food products through bold innovation and a common-sense approach, keeping with their family values.

Since 2005, all Bell & Evans products have been 100% Air Chilled. Bell & Evans ONLY uses cold air to chill their chickens during processing, no chlorinated water baths or hybrid systems.

Consistent superior quality across all of their product lines is important to maintaining the trust of their, and our customers. No confusing labels or misleading practices here!

With conventional chilling systems, chickens absorb up to 12% of their body weight in added chlorinated water. This water weeps out of the meat and is trapped in the absorbent pad at the bottom of most fresh chicken packaging...Not at Bell & Evans!

- Birds are individually slow chilled
- No chlorinated water is absorbed in the meat
- The chicken's natural juices are not diluted
- Single-level chilling line prevents chance of cross-contamination
- As the customer, you get cleaner, better tasting chicken, with more tender meat and a great symmetrical shape



The Bell & Evans Humane Animal Welfare Standard

Like humans, chickens experience negative health consequences from stress. Quality feed, clean water, farmer interaction, natural light, dark periods for rest, and proper air circulation are just some of the measures Bell & Evans takes to make sure their chickens are comfortable and healthy.

The Excellent Chicken

Bell & Evans has worked hard for over 125 years to be the trusted source for premium grade poultry in America. They protect that TRUST with

- Transparency into their operations
- Revolutionary practices
- Uncompromising quality
- Service to their families and community
- Teamwork

Their standards are the best, whether it be their humane animal welfare practices or their quality production methods. Bell & Evans does what's best for their chickens, customers, and the environment.



The Sechler Family

Stock Items

- 523891 **Party Wings** • 40lbs. per case
- 524058 **Broiler, 3.5-4.5lbs.** • Retail • 6 per case
- 524083 **Airline Statler Breast, 8-10oz.** • 20lbs. per case
- 524095 **Boneless & Skinless Breasts, 6oz.** • 20lbs. per case
- 524494 **Boneless & Skinless Thighs** • 20lbs. per case
- 636240 **Breaded Tenders, 2.5lbs.** • 4/2.5lbs. per case



Airline Statler Breast, 8-10oz.

Available Foodservice Items

- 523892 **Whole Wings** • 40lbs. per case
- 524060 **Broilers, 3.5-4lbs.** • 10 per case
- 524062 **Broilers, Trussed, 3lbs.** • 10 per case
- 524073 **Boneless & Skinless Breasts** • 40lbs. per case
- 524082 **Whole Bone-In Breasts** • 40lbs. per case
- 524084 **Airline Breast Statler, 10-12oz.** • 20lbs. per case
- 524240 **Livers** • 4/5lbs. per case
- 524495 **Bone-In Thighs** • 40lbs. per case
- 553282 **Organic Thighs, Boneless & Skinless** • 4/5lbs. per case
- 524493 **Chicken Oysters** • 20lbs. per case



Chicken Oysters

Located on the back between the spine and the thigh, these are succulent 0.5 to ounce pieces of dark meat with zero connective tissue.

Available Retail Items*

*2 Day Lead

- 523893 **Party Wings** • 12 trays per case
- 524059 **Organic Broilers** • Indo Cryo • 6 per case
- 524068 **Breast Tenders** • 12 trays per case
- 524074 **Bone-In Breasts** • 10 trays per case
- 524075 **Boneless & Skinless Breasts** • 12 trays per case
- 524076 **Chicken Legs** • 12 trays per case
- 524077 **Organic Bone-In Breasts, Split** • 10 trays per case
- 524078 **Organic Boneless & Skinless Breasts** • 12 trays per case
- 524079 **Organic Boneless & Skinless Thighs** • 12 trays per case
- 524081 **Organic Bone-In Thighs** • 12 trays per case
- 543301 **Organic Livers** • 12/18oz. per case
- 553283 **Boneless & Skinless Thighs** • 12 trays per case
- 553285 **Bone-In Thighs** • 12 trays per case
- 637240 **Breaded Chicken Patties** • 9/16oz. per case
- 637241 **Breaded Chicken Patties, Gluten Free** • 6/16oz. per case
- 637244 **Breaded Chicken Nuggets, Gluten Free** • 12/12oz. per case
- 637255 **Organic Breaded Tenders, Gluten Free** • 12/12oz. per case
- 637256 **Breaded Coconut Tenders** • 12/12oz. per case
- 638240 **Breaded Tenders** • 12/12oz. per case
- 639241 **Breaded Breast** • 12/10.5oz. per case



Chicken Breast Tenders



Chicken Legs

Summer Grill Sensations



Beef

USDA Choice	Dole & Baileys
Brisket	Chefs' Signature
5 per case • 120000	Sweet Italian Sausage
	10/5lbs. per case • 510780
USDA Prime	Dole & Baileys
Outside Skirt, Peeled	Chefs' Signature
20 per case • 121170	Hot Italian Sausage
	30lb. case • 416300
USDA Choice	Grand Banks
Korean Style Short Ribs	Chicken Apple Sausage
3 Rib • 10lb. case • 114515	2/5lbs. per case • 756610
USDA Choice	
Tenderloin Tips	
10lb. case • 128504	

Sausage

Dole & Baileys
Chefs' Signature
Sweet Italian Sausage
10/5lbs. per case • 510780
Dole & Baileys
Chefs' Signature
Hot Italian Sausage
30lb. case • 416300
Grand Banks
Chicken Apple Sausage
2/5lbs. per case • 756610

Dole & Bailey's
Chefs' Signature
Ground Beef Patty, 4oz.
40 per case • CSBB13604

Dole & Bailey's
Chefs' Signature
Ground Beef Patty, 6oz.
28 per case • CSBB13606

Dole & Bailey's
Chefs' Signature
Ground Beef Patty, 8oz.
20 per case • CSBB13608

Pork

Beeler's Pure Pork
St. Louis Ribs
9 per case • 716230
Baby Back Ribs
18 per case • 423120
Beeler's Pure Pork
Pork Belly, Skinless
2 per case • ABF409CS

USDA Prime
Brazilian Sirloin Steak, 10-12oz.
15 per case • PRN1184D10

USDA Choice
Boneless Denver Steak, 7-9oz.
20 per case • CHN116G08DS

USDA Choice
Dry-Aged Tenderloin Tail, 3-5oz.
2/5lbs. per case • 189415

Poultry

Portions

Pork Chop, Long Bone, 12-14oz.
12 per case • 500905
Beef Top Butt Steak, Square Cut, Center Cut, 10oz.
12 per case • PRN1184BSQ10
USDA Choice
Ribeye Steak, Long Bone, 38-48oz.
7 per case • 031141

Don't see the options you're looking for?

Our butchers have even more options available to produce. Call or email us to hear them all.

Fresh Caught Seafood

Every day Dole & Bailey is on the local docks throughout the Northeast sourcing the freshest seafood. We partner with the finest farmers and fisheries to bring you a large and diverse selection of seafood daily. Reach out to your Sales Representative or Inside Sales to subscribe to our daily seafood list and learn more about our availabilities.

Six Mates Shrimp

Local, High-Quality Seafood

6/8 Tiger Shrimp, P&D, Tail On
6/4lbs. per case

8/12 Tiger Shrimp, P&D, Tail On
6/4lbs. per case

12/16 Tiger Shrimp, P&D, Tail On
5/2lbs. per case

16/20 Tiger Shrimp, P&D, Tail On
5/2lbs. per case

Luke's Lobster

Sustainable, traceable, family-owned seafood—rooted in Maine, born in NYC, and built by generations of lobstermen.



Cooked CK Lobster Meat, Fresh
6/2lbs. per case

Perfekt Salmon

Thanks to cold, clean waters and deep fjords of Northern Norway, this all-natural salmon thrives—delivering an excellent source of omega-3s that is always GMO- and antibiotic-free.

Atlantic Salmon Fillet, PBO Skin On, D-Trim
15lbs. per case





Dole & Bailey Certifications





@doleandbailey