

Dole & Bailey

The **INDEPENDENT** *Butcher*



**BEST AND
BRIGHTEST**
COMPANIES
TO WORK FOR
IN THE NATION

781-935-1234 • doleandbailey.com





Rethink **EVERYTHING** You Know About Chicken

✗ SUPERSIZED

✗ TOUGH MEAT

✗ EXTRA FAT

✗ ABSORBED
CHLORINATED
WATER



COMMODITY

✓ 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.**

717.865.6626 | bellandevans.com



A Note From Nancy

Welcome and thank you for opening this beautiful catalog! For me, it represents far more than a collection of products. It represents a living story, one that began more than 150 years ago and continues today through the chefs, farmers, and food artisans who inspire us every day! The name Dole & Bailey traces back to two remarkable New England food pioneers, Cyrus Dole, a homesteader from Acton, Massachusetts, and Frank Bailey, a farmer from West Burke, Vermont, who formed their partnership at the Boston Farmers' Market inside historic Faneuil Hall. In those early days, livestock was driven from farms across northern and western New England into Boston, processed in Brighton, and delivered to markets and kitchens by horse, wagon, or train. Alongside meat, they offered maple syrup, creamery butter, farmhouse cheeses, poultry, eggs, and seafood fresh from the Boston Pier, always with pride in the quality of the food and respect for the people who produced it.

Three generations later, my father, Bud Matheson, carried that tradition forward. A master butcher trained by Frank Bailey's nephew, Clyde Smith, he eventually traded his apron for a suit so he could spend more time building relationships with chefs. He believed wholeheartedly that when chefs are supported with exceptional products and genuine service, extraordinary things happen. Chefs create experiences that mark life's celebrations, comfort families, and bring people together around the table!

I was fortunate to grow up alongside him, visiting slaughter houses, meat processing facilities, and kitchens from a very young age. From my father I learned that food is never just food. It is community. It is hospitality and trust passed from one generation to the next. He taught me that our role is to stand beside chef, not simply as suppliers, but as partners in their success. I saw in action the most important ingredient in this work is love: love in the product, love in the relationship, and love in the service. It is truly one of the great privileges of my life to carry this legacy forward, honoring the culinary community that welcomed me as a young girl, and continuing to put love into service as we build something strong, resilient, and inspiring for the next generation of chefs and food leaders.

Thank you for being part of this remarkable community and for allowing Dole & Bailey to be part of your kitchens, your tables, and your story!

With gratitude and enthusiasm,

Nancy Matheson-Burns

Dole & Bailey, Inc.

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

For more than 150 years, Dole & Bailey has been a family-owned partner to chefs, farmers, and communities—helping them thrive with exceptional products, service, and care.

Founded in 1868 by Cyrus Dole, a homesteader from Acton, MA, and Frank Bailey, a farmer from West Burke, VT, the business began at Boston's historic Faneuil Hall. Livestock was driven from northern and western New England into Boston, processed in Brighton, and delivered by horse, wagon, or train. Beyond meat, Dole & Bailey offered fine maple syrup, creamery butter, artisan cheeses, locally-grown poultry and eggs, and fresh seafood from the Boston Pier. The legacy continued with Frank Bailey's nephew, Clyde Smith, who

nurtured young talent including Bud Matheson, whose parents had immigrated from Prince Edward Island. Under Mr. Smith's guidance, Bud became the third-generation Master Butcher and eventually shifted from apron to suit, cultivating lasting relationships with chefs. Bud believed that when chefs are supported with exceptional products, service, and heart, they can create extraordinary experiences, celebrating milestones, comforting families, and building community.

Nancy, Bud's daughter, grew up alongside him, learning that food is more than food. It is community. It is hospitality and trust passed from one generation to the next. Her father's lessons, that service should be rooted in care, humility, and love continue to guide every decision at Dole & Bailey today. She carries forward this legacy, honoring the



...you can still read the Dole & Bailey name

...culinary community that welcomed her as a young girl, and continuing to put love into service as we build something strong, resilient, and inspiring for the next generation of chefs and food leaders.

When independent food systems are strong, entire communities flourish. For us, standing beside chefs and nurturing independent food systems isn't just business, it's a responsibility, and a legacy we're honored to carry forward!

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, retail-ers, 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 • #CSBBMLFMIX10



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



D&B 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 woody 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.

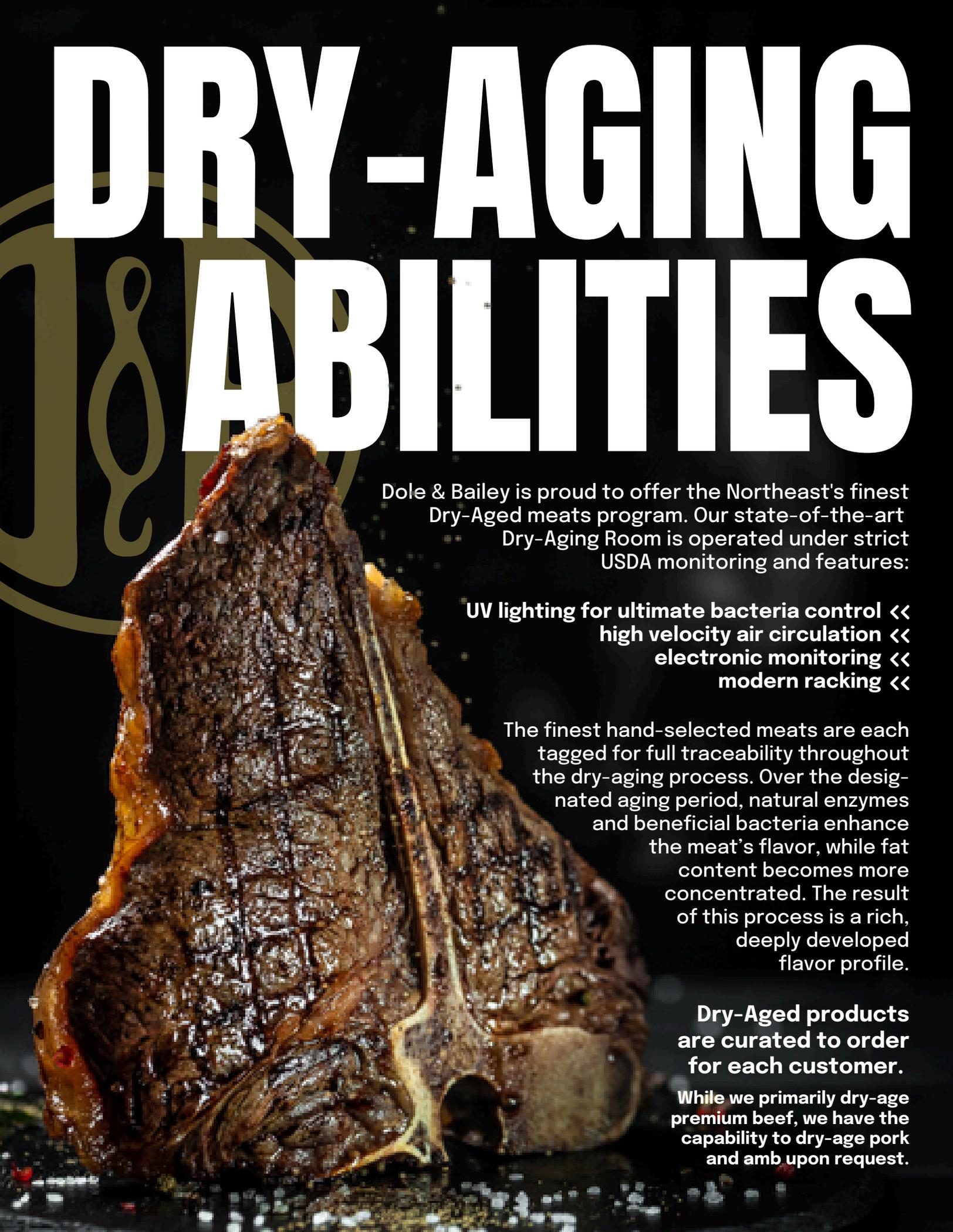
Dole & Bailey Bronze

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 • CHN190B06

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



BEELEER'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

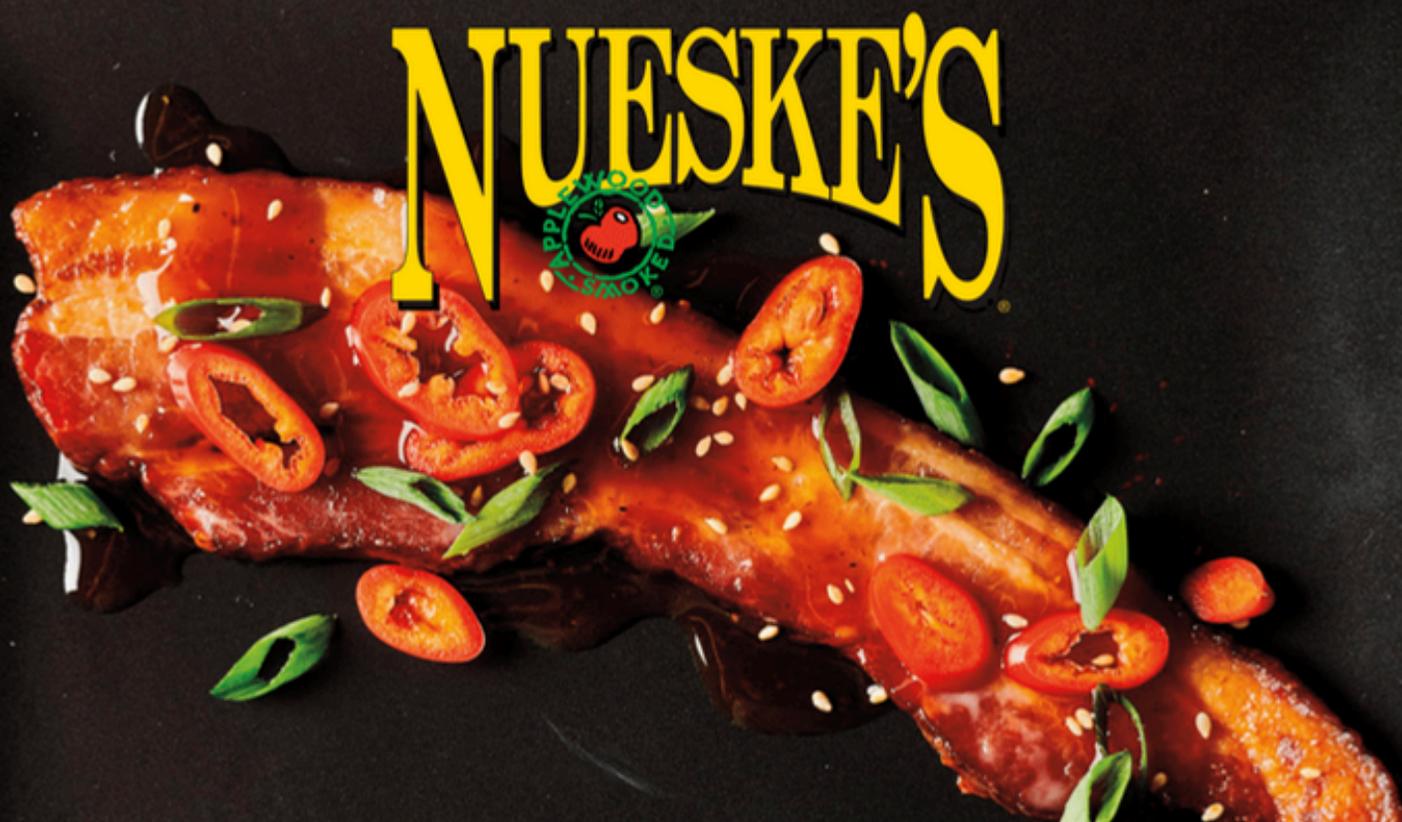
Maple-cured, moist, and exceptionally flavorful. These lush hams are reminiscent of old-style charcuterie that can only come from slow, deliberate preparation methods perfected to enhance flavor rather than to mask it.

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
Brisket**

5 per case • 120000

USDA Prime

Outside Skirt, Peeled

20 per case • 121170

USDA Choice

Korean Style Short Ribs

3 Rib • 10lb. case • 114515

USDA Choice

Tenderloin Tips

10lb. case • 128504

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

Poultry

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

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

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

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

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

Shellfish

Local, High-Quality Mollusks and Crustaceans

Hokkaido Scallops, U10 & 10/20
Fresh

Lump Crab Meat
6/1lbs. per case

Special Lump Crab Meat
6/1lbs. per case

Jumbo Lump Crab Meat
6/1lbs. 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 and Frozen
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

Atlantic Salmon Portions, 4oz.
Skin on or skinless, by the each

Atlantic Salmon Portions, 6oz.
Skin on or skinless, by the each





BETH BRISTOL

Dole & Bailey Certifications





@doleandbailey