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**BETHESDA CENTRAL FARM MARKET OFFERS GLATT KOSHER BEEF
AND POULTRY**

--First farm market in U.S. to offer glatt kosher meat and poultry--

May 27, 2010... Bethesda, MD... Bethesda Central Farm Market (www.bethesdacentralfarmmarket.com), located Sundays from 9:00 a.m. - 1:00 p.m. in the parking lot off Elm Street behind Jaleo and Thursdays from 3:00-7:00 p.m. in Bethesda Lane between Elm Street and Bethesda Avenue, is now offering grass fed, glatt kosher beef and pasture-raised poultry from KOL Foods. Bethesda Central Farm Market is the first farm market in the United States to offer natural, kosher meats and poultry. The beef products include steaks, roasts, bones, organ meats and fats. Free-range whole kosher chickens weigh 3-5 pounds. Says Ann Brody, co-founder of the Bethesda Central Farm Market, "We have had many requests for kosher products, so we are delighted to have KOL Foods join our market, Their products expand the shopping opportunities for those shoppers keeping kosher, and of course, they are also able to purchase our outstanding fruits, vegetables and fresh fish. And everything is delicious!"

KOL Foods is known for providing products based on sustainable agriculture methods, utilizing production techniques that are healthy, not harmful to the environment, respectful of workers, humane to animals, providing fair wages for the farmers and supporting farming communities. KOL operates out of a LEEDS-green certified building, uses Energy Star appliances and gets its electricity from wind power.

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