

There are nearly over one million beef farmers and ranchers throughout the United States. They often use the diverse local resources available to produce nutritious, safe and delicious beef. That means there are a variety of beef choices including grain-finished and grass-finished. No matter the choice, there is a delicious and nutritious beef option for you.



As the seasons come, we also offer farm fresh sweet corn, pumpkins and fall decorations



*From Our Farm
to
Your Table*



From Our Farm To Your Table



Joshua & Megan McKnight
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www.doubleoakfarms.net

WE WILL ACCEPT CASH, CHECK AND ALL MAJOR CREDIT CARDS AT TIME OF PURCHASE.



3118 Bitteringer Road
Swanton, MD 21561

We are located in Swanton, Maryland just minutes from Deep Creek Lake, McHenry, Oakland, Grantsville and Accident.

We raise Angus beef cattle



BEEF CUTS

Steaks

T-Bone
Delmonico
Sirloin
Cube

Roasts

Chuck
Sirloin Tip
Rump

Other

Ground Burger
Ground Round Burger
Hamburger Patties
Liver
Kabobs
Brisket
Short Ribs
Baby Back Ribs



All beef cuts will be available on a first come first serve basis.

Additional cuts could become available

Vacuum packaging locks in flavor and freshness and extends freezer life

No preservatives or artificial ingredients



Our Angus cattle are raised naturally on grass and finished with grain without added hormones, growth promotents & antibiotic residues.

The cattle are slaughtered at a local USDA inspected facility.

Buying local, buying from someone you know, and buying from somewhere that you can actually see where it was raised, is not something everyone gets the chance to do. Fortunately for you, we are here to supply you with the best farm raised Angus beef that we can provide to you!

When you buy local you buy Quality. When you buy directly from your local Farmer you'll get your meat on

Nature's Timeline

Not yours... Not your grocery stores'

