
Vital Times

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Greener pastures. Wooded ones too.

Why every Vital Farm is unique!

Vital Farms farms give hens room to roam, grass to graze, plenty of sunshine and safe sleeping quarters, but that leaves a lot of space for individuality!

When you enter the farm name on the side of your carton at VitalFarms.com/farm, you'll see a video of the farm where your eggs were laid. As you discover different farm names on different cartons, you'll also see how the plants and pastures, shade and topography vary from farm to farm. While all our farms are located in the pasture belt, each is naturally reflective of Mother Nature's impressive variety and wonderfully suited to giving girls both space and protection.

They're also a reflection of the families who own them. That's right. Because as Vital Farms grew, we didn't make one giant

farm. We found more like-minded farmers who put the welfare of their two-legged girls first. Today, approximately 200 one-of-a-kind family farms commit to our exacting standards and the pasture-raised practices that we believe are best for the hens and the land.

See for yourself. Enter this carton's farm name at VitalFarms.com/farm, and then tell the farmer what you like best about their greener pastures (or wooded ones)!



Printed on biodegradable paper stock with vegetable-based inks

Six one way, half dozen another

And no two eggs are exactly alike! Look closely - bigger, smaller, speckled, smooth, and when you crack them open you'll see varied yolk hue and yolk size too. That's because real food can look really different! Think about the beautiful variations in carrots pulled fresh from the dirt or apples just picked from the tree. With Vital Farms, you can see that real-food distinction in every carton. Each egg is as unique as the hen who laid it. And the farmers will tell you - our girls on grass are definitely unique!



Bird of the Month



Tenacious Tonya puffs out her chest and stares down the day with fierce positivity.

OUR MISSION is to bring ethically produced food to the table by coordinating a collection of family farms to operate with a well-defined set of agricultural practices that accentuates the humane treatment of farm animals as the central tenet. _____

Do you love cooking with our pasture-raised eggs? Show off your Vital Farms creation on-social and tag us!

