Selling Eggs At Locavore

To sell eggs at Locavore, you must fill out the Egg Vendor Agreement below. We pay with a check for the eggs at the time they are delivered. We ask that you fill out a brief profile on where you are located and how you raise and treat your chickens. Locavore and our customers are very interested in that information. We have the right to refuse buying eggs from anyone.

We accept eggs Mondays from 8am to 10am. The first approximately 100 dozen eggs to come in will be purchased (with a cap of 25 dozen per egg vendor).

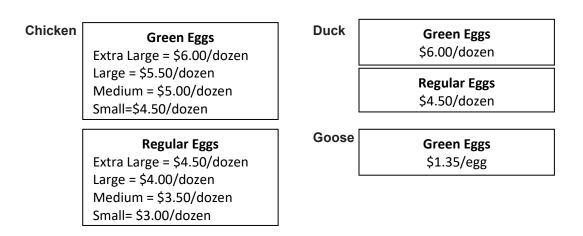
We categorize our eggs two different ways:

Green Eggs: The birds have only been given certified, GMO-free, organic feed. Typically the feed does not contain soy or corn, but may if they are certified GMO-free. Some examples of brands are *Scratch and Peck, Nature Smart* and *Rogue Nature's Harmony*. We prefer that corn and soy-free feed is used.

Regular Eggs: The birds have not been given certified organic feed.

For both types of eggs the chickens must be pasture-raised and should be eating bugs, plants, etc. They have to be given plenty of room to roam and forage. They cannot be given antibiotics or hormones.

Prices



Chicken Egg Sizes

We will weigh the eggs when they arrive at the store. We go by the size of the dozen, not the individual eggs. Please DO NOT mix large and small eggs. Our customers do not purchase dozens that contain a wide variety of sizes.

Extra-large = 28.8oz /dozen in cardboard carton Large = 25.8oz – 28.7oz /dozen in cardboard carton Medium = 22.8oz – 25.7oz /dozen in cardboard carton Small= 22.8 and below (please do not bring in eggs that are less than 19oz)

Note: All of these weights are for cardboard cartons, plastic and Styrofoam cartons do not weigh out to the same amounts.

Egg Handling

Locavore is licensed by the state of Oregon as an egg handler. In order for eggs to be sold at our store we must first candle them and then repackage them in cartons with the Locavore name, license number and other information.

We ask that you don't wash your eggs under running water. It damages the natural coating they have and makes it easier for any potential bacterial infection. Just use a damp towel or sponge to wipe off any dirt or feces or use a light sand paper. Please try your best to remove this debris before you bring your eggs to Locavore.

If you refrigerate the eggs at your place, please make sure they stay cool (below 40 degrees) during the trip to the store. Please tell us if they have been refrigerated so that we will know to place them directly in a refrigerator.

It is OK to not refrigerate the eggs before bring them to the store, just be careful in the spring and summer when temperatures rise.

Cracked Eggs

We candle the eggs to look for cracks and fertilization. We expect to get 1 or 2 cracked eggs for every 3 or 4 dozen. We give those to volunteers or staff and don't ask vendors to repay us for them. If the number of cracked eggs gets to be too high, about 1 per dozen, we will talk with the vendor about checking their practices and trying to be more thorough about inspecting the eggs. Small cracks can be very hard to spot without candling. If you are interested, ask to see our candling room and you can get an idea of what cracked eggs look like.

Egg Age

The sooner you get your eggs to us after they are laid, the better. It makes for better eggs and happier customers. We understand with smaller flocks and making trips into Bend to deliver, you might have to collect eggs for a while before bringing them in. We find that those vendors that deliver on a weekly basis with eggs less than a week old have the best eggs.

We try to get all eggs candled and out in the store the day or the day after they arrive. By law we have to put a pull date of 1 month after they are put in the carton

Farm Name: _____

Location:

General Information about birds (flock size, area they have to forage, type of feed, general philosophy about raising birds, etc.):