

Farm Fresh Egg Tip Sheet

Our eggs are fresh from the coop. They have not been washed or refrigerated!

You can leave your eggs on the counter and unwashed until ready to use. (they are fine for about 3 weeks on the counter)

You may rinse them with WARM (NOT COLD) tap water before you use them.

If you choose to refrigerate your eggs to make them last longer, wash them in Warm water, place in fridge and keep in the fridge until ready to use.

The difference in Store bought eggs and Our eggs.

- The yolks will be much brighter.
- Brownish or reddish spots in your eggs are Safe to eat. They are “meat spots” and stores candle their eggs and do not sell them due to sensitive consumers. If it bothers you, scramble them up and feed them to your dogs.
- Yolk with a spot is a fertilized egg and is totally fine to eat.
- Our chickens are truly free-range, They are healthy and happy! You will taste the difference

Other Tips

- Eggs 1-2 weeks old are easier to peel when boiled.
- Fresh eggs are great for scrambling.
- When in doubt do the float test. Place egg in a glass of water. If it sinks, it is still fresh. If it floats, it is not. Eggs that float are still safe to eat, they are just not as fresh.

