# Vital Times

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### To "B" or Not To "B" What being a B Corp is all about

From our very first family farm, we put people, animals, land, and relationships at the heart of every choice we make. Because of this, becoming a Certified B Corp felt like a natural fit. As a B Corp, we consider the impact of our decisions on all our stakeholders – from our hens to the community to the environment to you! While working this way comes naturally to us, being certified formally recognizes our work in a way that does the most good for everyone involved.

What does that look like? It looks like girls on grass, where they belong. It looks like 300+ family farmers who are passionate about animal welfare while being compensated fairly and supported wholeheartedly. It looks like empowering work environments for our crew and a mission we can all get behind. Beyond our organization, it looks like being a consistent and reliable partner, a positive presence in our communities, and a good steward of our natural resources. At the end of the day (the beginning too!) it looks like ethical food for families.

As a Certified B Corp, Vital Farms meets high verified standards of social and environmental performance, transparency and accountability. And while it's not easy, it sure feels good. (Tastes good too!)



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## A Recipe from a Vital Farms Farmer

Try Menno's Old Fashioned Cream Pie!

#### INGREDIENTS

- 1 unbaked pie shell
- 1 Vital Farms egg, slightly beaten
- 1 cup sugar
- 1 cup brown sugar
- ¼ tsp. salt
- 2 tbsp. flour
- 1½ cups whole milk
- Vital Farms butter

#### DIRECTIONS

Dot an unbaked pie shell with butter. In a large bowl, mix the dry ingredients. Whisk in the beaten egg and the milk. Pour the mixture into the pie shell and bake for 15 minutes at 425<sup>9</sup>. Reduce the oven temperature to 350° and bake until set.



# **Bird of the Month**



Bashful Bridget pops her head out of her fort of greenery to see what all the fuss is about.

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 pastureraised eggs? Show off your Vital Farms creation on social and tag us!

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