

free range
green eggs



Where do green eggs really come from? Green Eggs is located in Great Western, Victoria. The 1200 hectare property, owned by Alan and Shelley Green, is situated amongst the red gums on green rolling hills with picturesque views to the pyrenees and the Grampians.

There are 18,000 truly free range hyline brown hens (referred to as 'the girls') who lay 10,000 dozen eggs per week, so continuity of supply is no problem. The hens live in "state of the art" new housing in compliance with industry standards and have unlimited access to feed and water. During the daylight hours they have plenty of pasture to wander around with shade, shelter and water.

Italian Maremma livestock dogs roan with the girls during the day to ensure they are protected from natural predators.

Green Eggs are produced in the most humane way. Freshness and quality are the most important things, along with the happiness and welfare of the hens and environmental sustainability. The eggs are handled with extreme care and for the greatest freshness and preservation the protective layer is not washed away from the shells. These eggs are stored in a cool room at all times to maintain freshness and then delivered within 48 hours of being laid. You can't get fresher than that!

Some cracking Green Egg results.....

2007 Vogue Entertaining + Travel Audi Produce Awards Finalist

Winner of.....

2006 National Landcare Awards for Primary Production

2006 Weekly Times Farm Business of the Year

2006 RAS Alternative Farm Business

2003 Power or Grampians Pyrenees Award for Primary Production

Green Eggs Now Available Through.....



**FRESH
GENERATION**