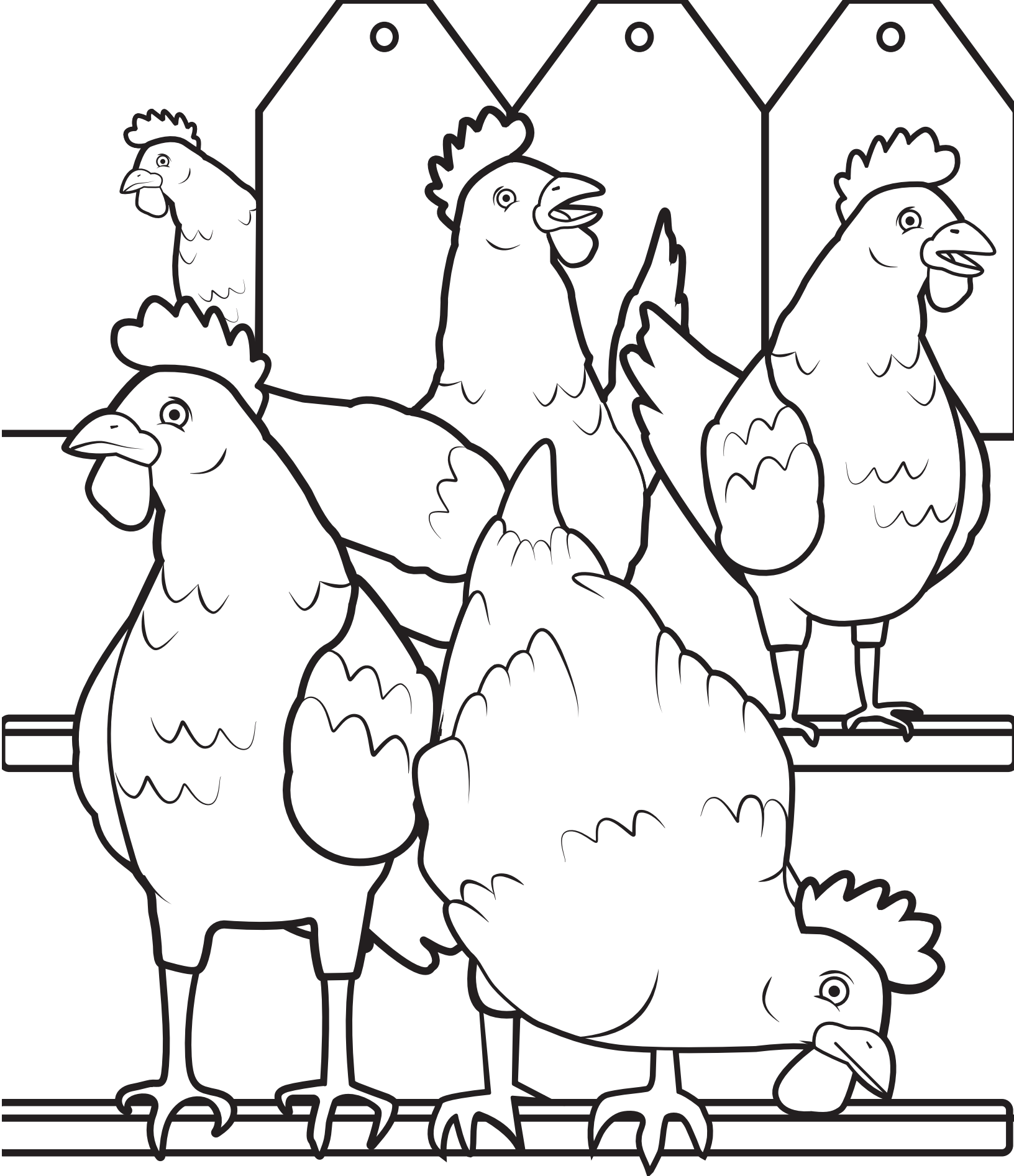
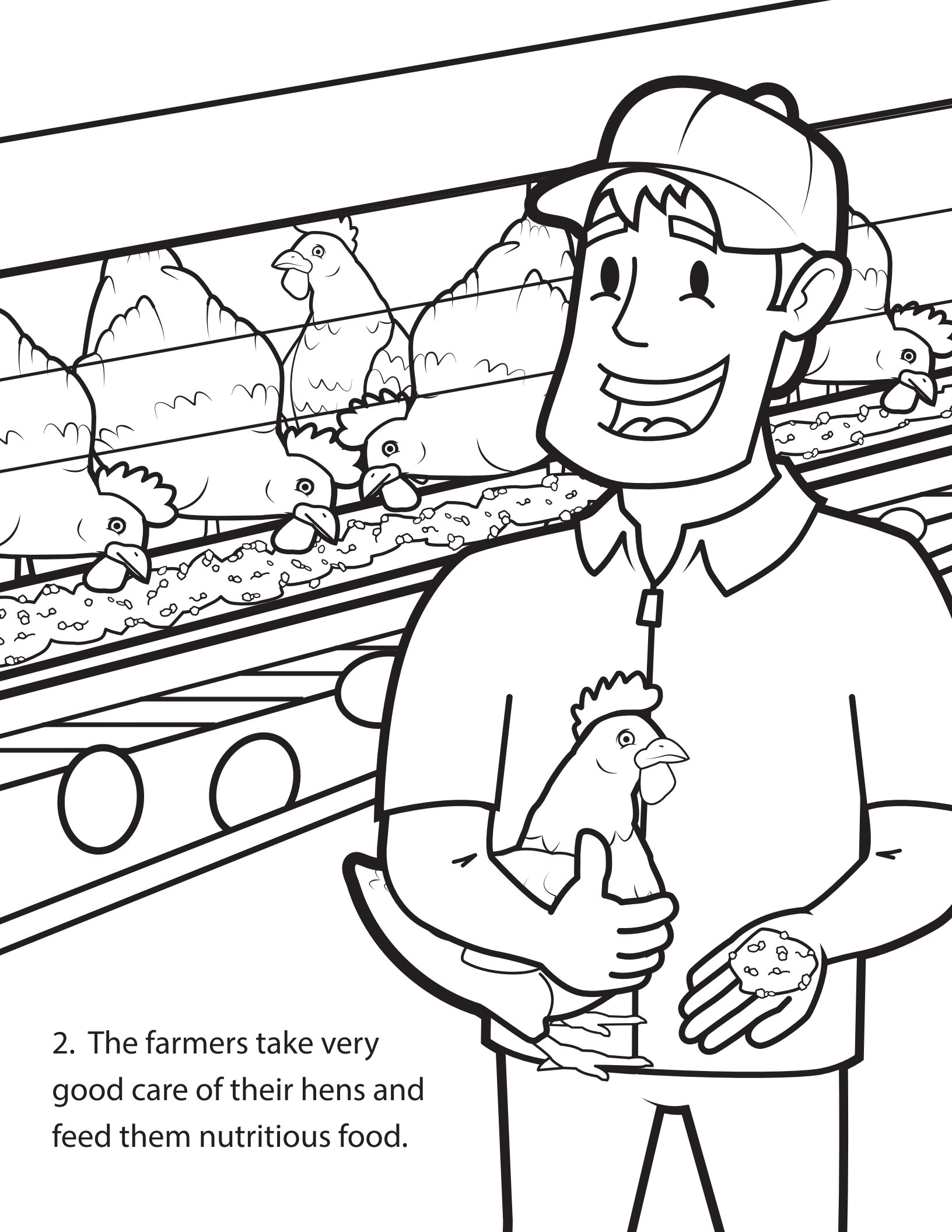


THE EGG STORY

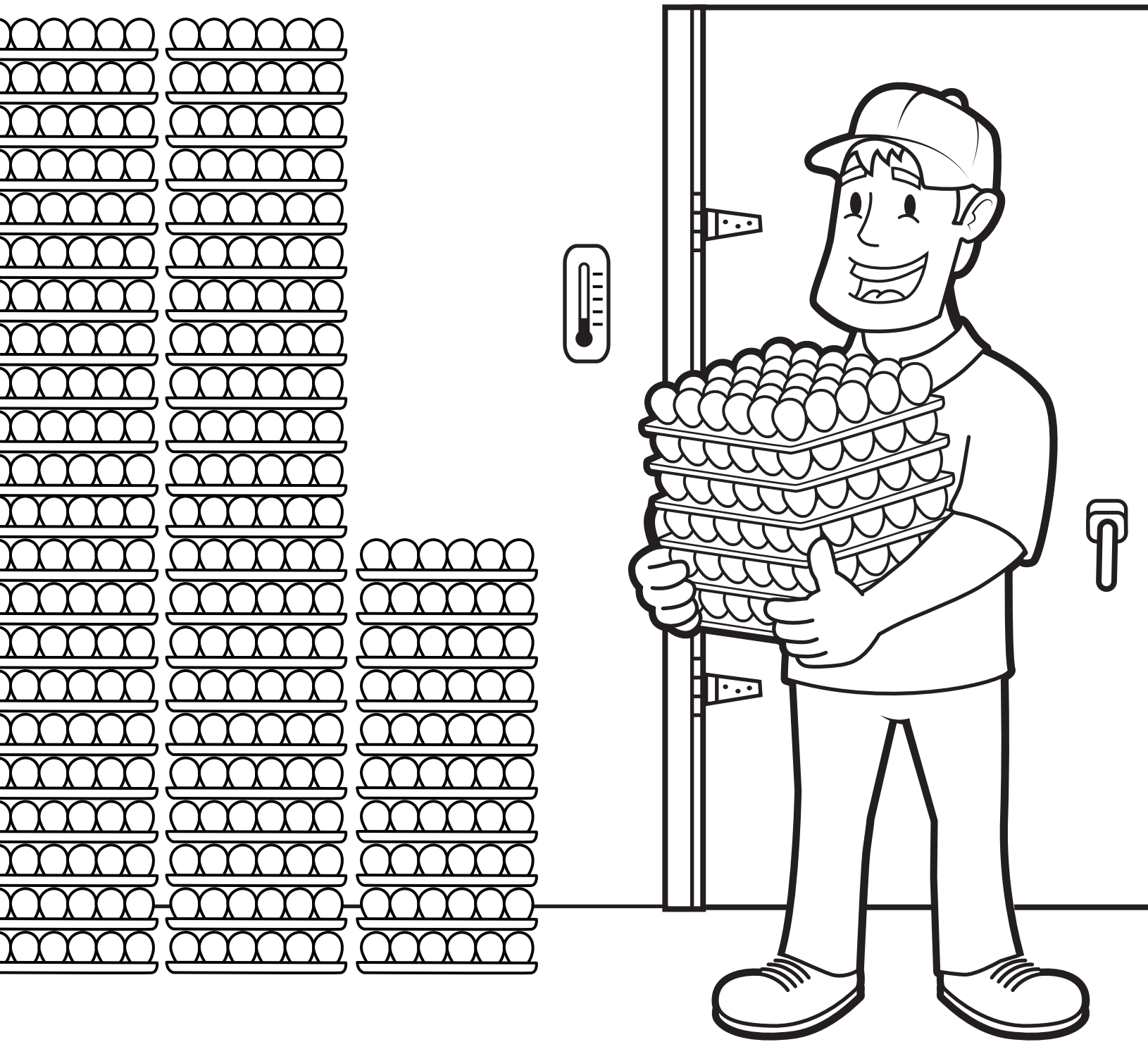




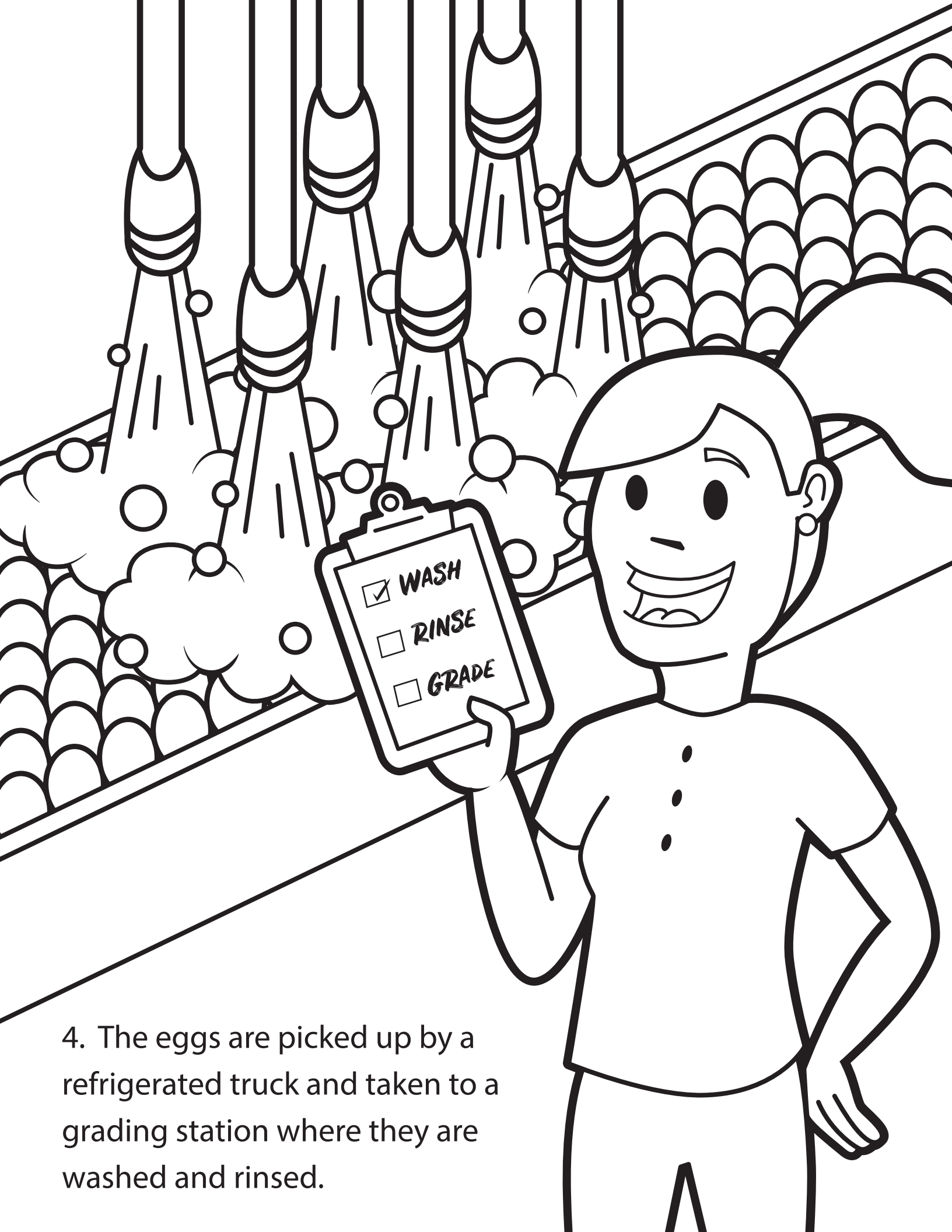
1. Hens live on a farm where they lay eggs for us to eat!



2. The farmers take very good care of their hens and feed them nutritious food.

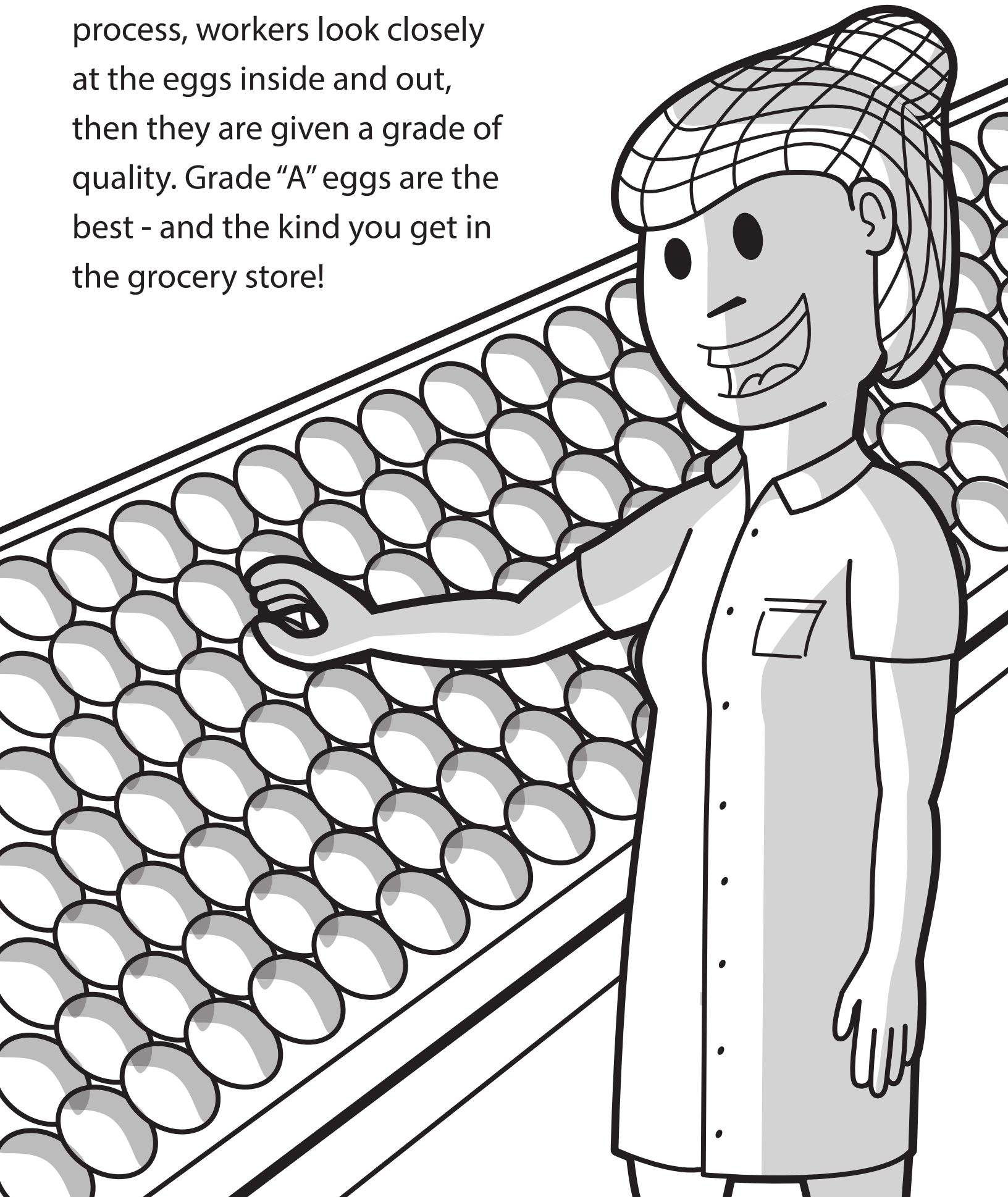


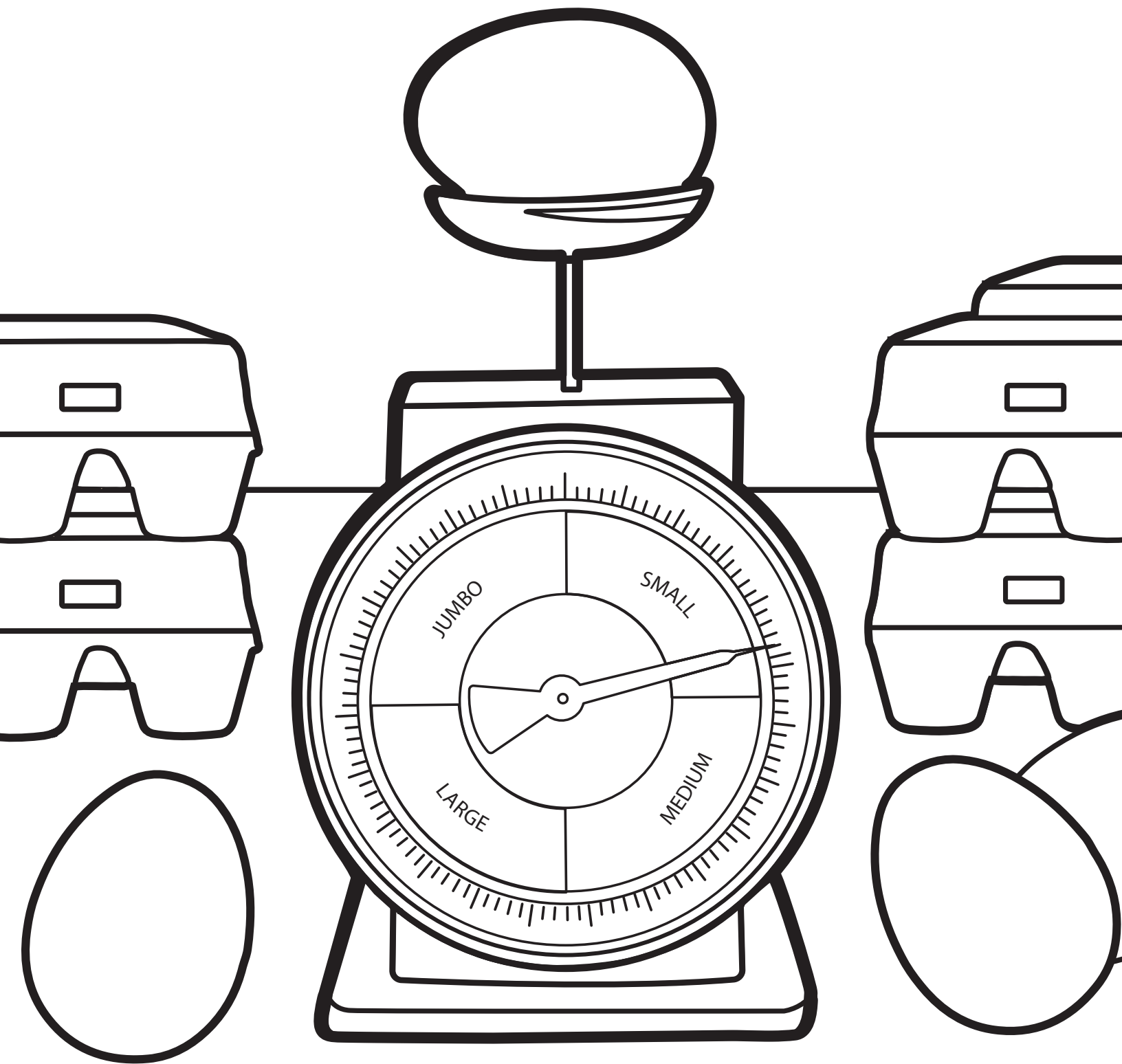
3. The eggs are collected, packed into trays with the large end up and kept in a cool place.



4. The eggs are picked up by a refrigerated truck and taken to a grading station where they are washed and rinsed.

5. During the candling process, workers look closely at the eggs inside and out, then they are given a grade of quality. Grade "A" eggs are the best - and the kind you get in the grocery store!





6. The eggs are weighed to determine their size.
Ranging from "small" to "jumbo".

7. The eggs are packed into cartons. The cartons are stamped with a "Best Before" date so you know how long they will stay fresh.

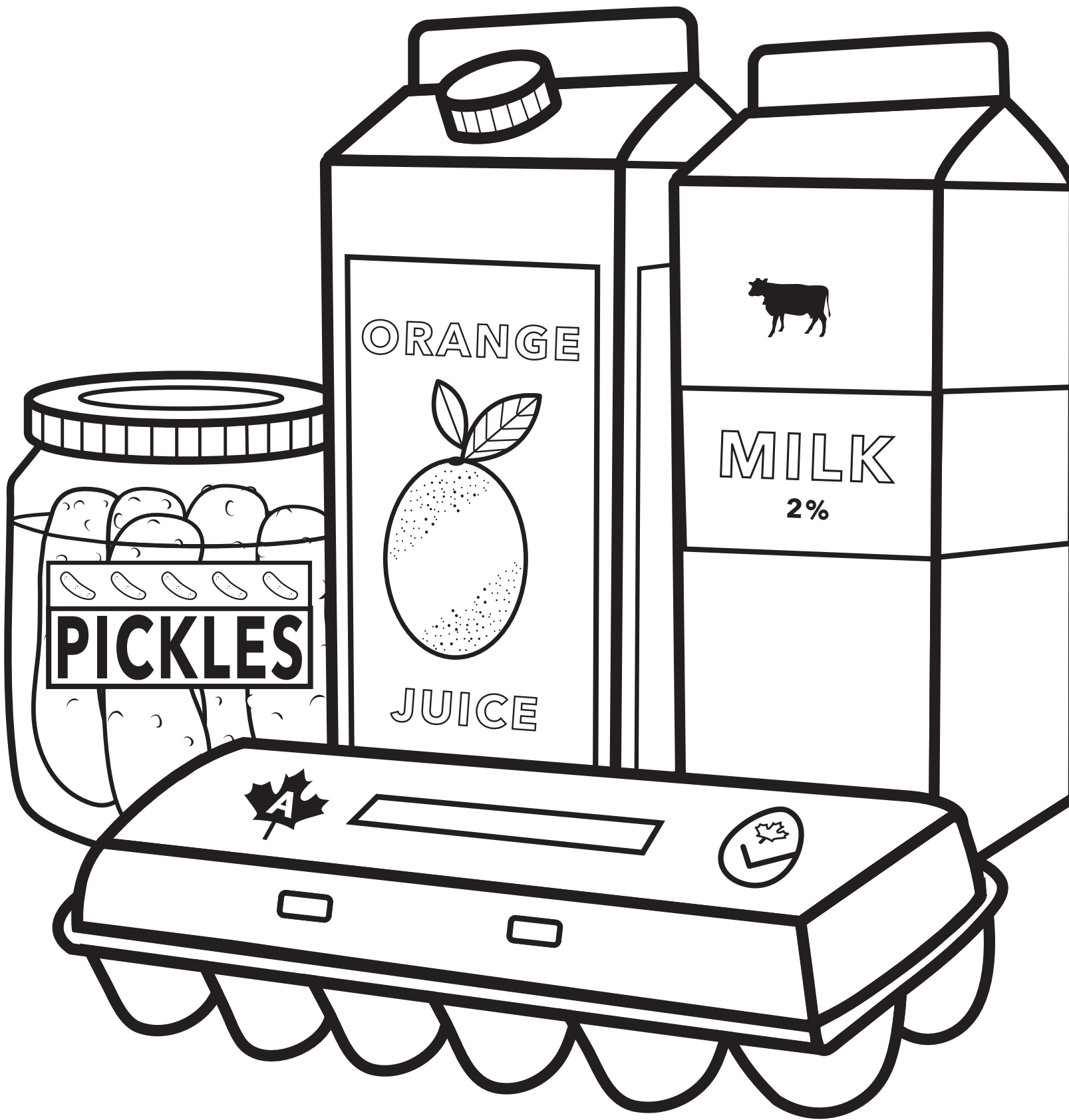




8. Trucks take the eggs to the store where they are kept in the refrigerated section of the dairy case.



9. At the store, customers pick out the size and type of eggs they want to buy.



10. At home, eggs should be stored inside their carton in the main part of the fridge.