

THE HUMANE SOCIETY
OF THE UNITED STATES



Special Millboro Orchards
Peaches
\$8.50 each





**How can we be certain about
our purchasing decisions?**

Third party auditing programs

Humane Farm Animal Care
“Certified Humane”



Food Alliance Certified

- Supported by HCWH
- Included in Green Guide for Health Care



Standards

Highest standards for commercial operations:

- Nutritious diet
- No non-therapeutic antibiotics or hormones
- Animals raised with shelter, resting spaces, sufficient space, and the ability to engage in natural behaviors



**Why do we need these
standards?**



Process

- Conduct annual producer inspections
- Require producers to meet all animal care standards in order to achieve certification
- Backed by the largest national humane organizations



How to do it



Swedish
Covenant
Hospital



UPMC

University of Pittsburgh
Medical Center



MultiCare 
BetterConnected



Mt. Washington Pediatric Hospital
Together We Nurture.... Together We Heal
410-572-8800





Stanford



Tufts
UNIVERSITY

64% OF U.S.
COLLEGES &
UNIVERSITIES USE
CAGE-FREE EGGS.



JOHNS HOPKINS
UNIVERSITY

DARTMOUTH

Certified Producers

- Farmers' Organic Foods (Wisc.)
- Hidden Villa Ranch (Calif.)
- National Pasteurized Eggs (Ill.)
- Pete & Gerry's (N.Y.)
- Phil's Fresh Eggs (Ill.)
- Radlo Foods (Ma.)
- Sauder (Pa.)
- Wilcox Family Farms (Wash.)



Welcome To Wilcox Farms!

Hello, Welcome to Wilcox Farms, we are a 4th generation family farm committed to providing you the highest quality products. It all started in 1909 when Judson and Elizabeth Wilcox started their adventure here. As a transition farm we are committed to converting our chickens to 100% Organic and Cage free. We believe in providing you, our customer, with fresh organic, cage free, omega-3 eggs from hens that are [Food Alliance](#) certified, [Certified Humane](#), [Salmon Safe](#) and certified organic by [Oregon Tilth](#). As in the beginning family's commitment to the environment, animals, and employees still is strong today.



UPCOMING EVENTS

Harvest Fest 2011
Sat, Oct 1 2011

Come see where your food comes from!

Free Omellets & Farm Tours

As you explore our website, we're confident that



HVR was started as a
small family farm in 1953
with a single delivery route.



Retail

[More Info](#)



Foodservice

[More Info](#)



National Brands

[More Info](#)

Barriers
Hidden
Cost
Availability



Solutions

Asking

Changing suppliers

Raising awareness to
create a demand with
supply chain
partners/GPOS

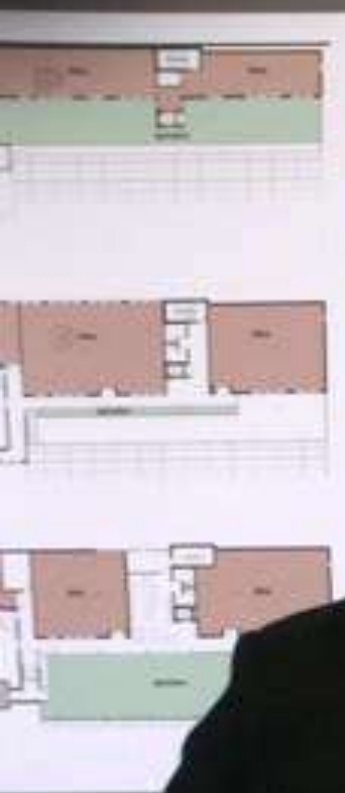
Novation

Amerinet

PREMIER



SECTION PERSPECTIVE



**September
2010**

Begin research

May 2011

*Switch shell
eggs*

July 2011

*Switch liquid
eggs*







MILLER: Atheists unbless Texas

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Hospitals try cooking up better food for patients

FEATURED



Union Hospital in Elkton, Md., buys cage-free eggs, organic produce from local growers and grass-fed beef. Food service manager Holly Emmons said that while buying local and organic can be more labor intensive — everyone in the kitchen pitches in to husk corn during the summer the extra effort is worth it.

QUESTION OF THE DAY

Does being of the Mormon faith hinder the presidential bid of Jon Huntsman, Jr.?

in Manhattan. The idea is to learn firsthand the challenges of serving people with severe dietary restrictions and what goes into creating higher-end hospital food.

"I want to break this image. I want to embarrass people when they say 'Hospital food? Their food is awful,'" said Lynne Eddy, who is teaching

By T. Vincent Vendicco
Pressure manual advocates bullying of employers and their families
Published 7:23 p.m. July 15, 2011

KNIGHT: Debt's not all, folks
GRAFMAN: Courtroom media circus
EDITORIAL: Read Obama's lips: More new taxes

“We recognize our responsibility to be a good steward, and we take that responsibility seriously, which is why we switched to cage-free eggs.”

-Mark Petersen, Director of Hospitality Services



“Compass Group is committed to ending our use of eggs from caged hens.”



COMPASS
GROUP®



Kmiddleton@HumaneSociety.org



[@Kristi Middleton](https://twitter.com/Kristi Middleton)

