



A GREENER WORLD
Our Food. Our Farms. Our Future. Let's Choose!

FOR IMMEDIATE RELEASE

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**BAD WOLF BAKERY AND BISTRO AND COMPANION COFFEEHOUSE
'WALK THE WALK' IN SUSTAINABLE, LOCAL AND VERIFIED
SOURCING PRACTICES**

**-- Local restaurant and coffeehouse now sourcing Certified Animal Welfare Approved by AGW
pasture-raised chicken eggs from Home Farm Foods in Culver, OR --**



BEND, OR (APRIL 27, 2018)--Bad Wolf Bakery and Bistro in Bend, OR, is committing to sustainable sourcing by choosing Certified Animal Welfare Approved by A Greener World (AGW) pasture-raised chicken eggs from local farm, Home Farm Foods in Culver. The Dueber family, owners of Bad Wolf Bakery and Bistro, is also sourcing certified eggs for their newest location in Bend, Companion Coffeehouse.



Restaurants and consumers face a bewildering array of label claims when purchasing food. Some claims like "natural" or "humanely raised" are meaningless, while even "organic" can fall well short of consumer expectations. Moving beyond the greenwashing can be a challenge--particularly when millions of dollars are spent on marketing these food products.

The team behind Bad Wolf Bakery and Bistro (located in the heart of downtown Bend) and Companion Coffeehouse (located at 1441 SW Chandler) is cutting through the food label confusion and greenwashing and is sourcing Certified Animal Welfare Approved by AGW chicken eggs for the menu from Home Farm Foods in nearby Culver, where the hens are raised outdoors on pasture according to the highest welfare and environmental standards.

Home Farm Foods encourages the natural behaviors of their laying hens, raising them outdoors on pasture where they can flap their wings freely, run, dust bathe, and peck and scratch for grubs and seeds. Pasture-based management not only provides the highest welfare conditions for the hens, but also produces healthier eggs containing three times as much vitamin E, seven times more beta-carotene, and twice the omega-3 fatty acids as industrial eggs--not to mention delicious tasting eggs!

Andrew Dueber, Owner of Bad Wolf Bakery and Bistro and Companion Coffeehouse, says,

"It's important to us to support local agriculture and to be aware of what our customers expect in terms of food quality and sustainability. It's clear the pasture-raised eggs from Home Farm Foods are superior the moment you crack them open--the yolks are golden yellow and the taste is out of this world. Our customers

really appreciate our commitment to local, sustainable sourcing, and we appreciate the great tasting, high quality ingredients."

Cameron Gunther of Home Farm Foods says,

"We're proud to supply two top locations in Bend--Bad Wolf Bakery and Bistro and Companion Coffeehouse--with our Certified Animal Welfare Approved by AGW chicken eggs. We do our best to raise our animals as sustainably as possible here at Home Farm Foods. But there's a lot of confusion in the marketplace about what terms like "local" and "sustainable" really mean. That's why I'm so appreciative of the folks at Bad Wolf for taking the time to understand why my eggs really do stand out from the crowd."

Bad Wolf Bakery and Bistro in Bend, OR is open for breakfast and lunch served Monday - Sunday from 7 a.m. to 2 p.m. Companion Coffeehouse is open Monday - Friday 7 a.m. to 4 p.m. and Saturday and Sunday 8 a.m. to 2 p.m. For more information about Bad Wolf Bakery and Bistro, visit badwolfbakeryandbistro.com and find them on [Facebook](#) and [Instagram](#). For more information about Companion Coffeehouse visit companioncoffeehouse.com and find them on [Facebook](#) and [Instagram](#).

Home Farm Foods' Certified Animal Welfare Approved by AGW pasture-raised chicken eggs and pork products are available at farmers' markets in Bend and Redmond during the summer season, and now at Bad Wolf Bakery and Bistro. To find out about additional sales, or purchase directly from the farm, contact Cameron Gunther at **541-279-3057** and cameron.r.gunther@gmail.com. Visit homefarmfoods.co and find them on [Facebook](#), [Instagram](#) and [Twitter](#).

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ABOUT A GREENER WORLD

A Greener World (AGW) identifies, audits, certifies and promotes practical, sustainable farming systems by supporting farmers and ranchers and informing consumers. AGW's growing family of trusted certifications includes [Certified Animal Welfare Approved by AGW](#), [Certified Grassfed by AGW](#) and [Certified Non-GMO by AGW](#). Each program is designed to have positive and measurable impacts on the environment, society and animals, and to encourage truly sustainable farming practices. AGW's standards and procedures are robust and transparent and achievable.

A nonprofit funded by public donations and [membership](#), A Greener World offers a range of resources to help people make informed food choices, including an [Online Directory](#) of certified farms and products and [Food Labels Exposed](#)--a

definitive guide to food label claims (available in print, online, and as a smartphone app). For more information visit agreenerworld.org.

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