

THE LITTLE COUNTRY COOP
One Dozen Chicken Eggs

GRASS PASTURES • SUNSHINE • OPEN AIR

PRODUCED BY:

SAFE HANDLING INSTRUCTIONS: TO PREVENT ILLNESS FROM BACTERIA: KEEP EGGS REFRIGERATED. COOK EGGS UNTIL YOLKS ARE FIRM, AND COOK FOODS CONTAINING EGGS THOROUGHLY.

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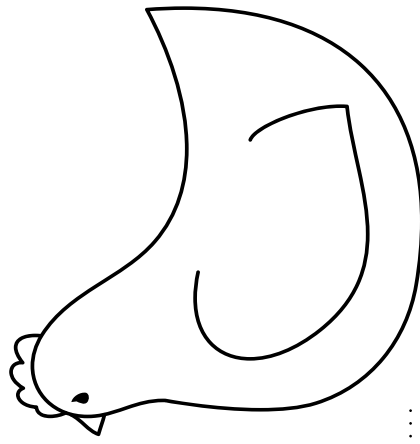
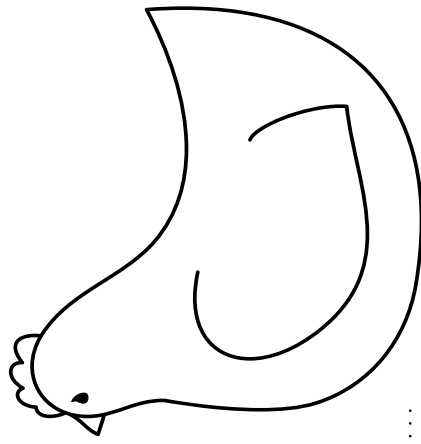
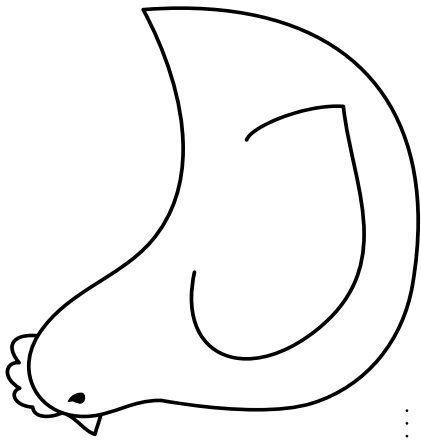
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CUT INSIDE THE DOTTED EDGE TO CREATE A BORDERLESS EGG CARTON TOPPER