



The All Day Egg.

Our Cage Free Duck Eggs will give your recipes Richer, Fuller Flavor



Why Duck Eggs?

- Richer Taste
- Flavorful Add-on
- Smoother,
Creamier Custards
- Moister, Richer Cakes
- Firmer Mayonnaise
- Larger Egg
- Thicker Shell & Longer Storage
- Nutrient-Packed
- Often Enjoyed by Those
Allergic to Chicken Eggs
- More Protein

For duck egg recipes and more information,
visit olindayfarms.com



Duck eggs equip anyone's kitchen with nutrient-rich, flavorful, and versatile selections. I frequently showcase Olinday Farms' duck eggs as the star protein of my main courses. Because of their flavor, texture, and uniqueness, I consider Olinday Farms duck eggs to be the *All Day Egg*, and incorporate them into my menu on a regular basis.

Todd Fisher

Seventh & Dolores, Chef
Carmel, CA



Olinday Farms' Duck Eggs are quickly becoming a chef's surprise ingredient. Duck eggs achieve fuller, richer flavors, resulting in truly outstanding dishes. Duck eggs are as easy to use as an ordinary chicken egg, but will add an extra dimension to any dish.

Pastry chefs choose Olinday Farms' Duck Eggs because of the egg's yolk and creamy taste. The Better Baking Egg can be folded into meringues, creme brûlées, cakes, or any recipe you want to enhance.

From breakfast to dessert, duck eggs have changed the role of eggs in cuisine. Duck eggs provide a higher concentration of essential vitamins and minerals per serving than a standard chicken egg. From appetizer to dessert, duck eggs have the versatility and depth of flavor to truly and finally bring you an *All Day Egg*: the egg that can be enjoyed at any meal.

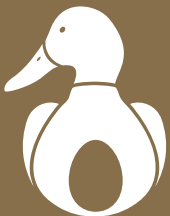
My grandfather, Olin Metzer, purchased his first duck flock over 60 years ago, adopting them as natural upkeep for his bountiful garden. What started as a hobby soon grew into a family passion, inspiring my dad, John, to found Metzer Farms — North America's premier duck breeder and hatchery. As a third-generation farmer, I am continuing the family farming legacy by inspiring home cooks and chefs across the country to incorporate duck eggs into every meal with our new brand Olinday Farms.

Whether it's breakfast, lunch, dinner or dessert — Olinday Farms' duck eggs are truly *The All Day Egg*.

Marc Metzer

Discover the Difference

And see why **duck eggs** are the better way to prepare your next meal



For more information about delivery and pack sizes, contact:

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