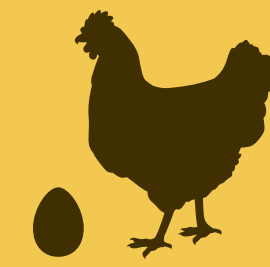


# WHO GROWS YOUR BREAKFAST?



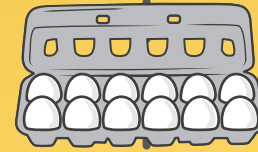
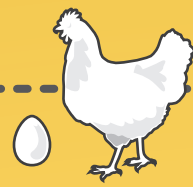
## BUTTER

- ORGANIC VALLEY
- IWIG DAIRY
- SHATTO



## BOILED EGG

- ORGANIC VALLEY
- CEDAR VALLEY FARM EGGS
- HIDDEN HOLLOW EGGS
- NASH'S RED BARN EGGS
- NOTKWYTA RANCH EGGS
- SWEETLOVE FARM EGGS



## CREAM

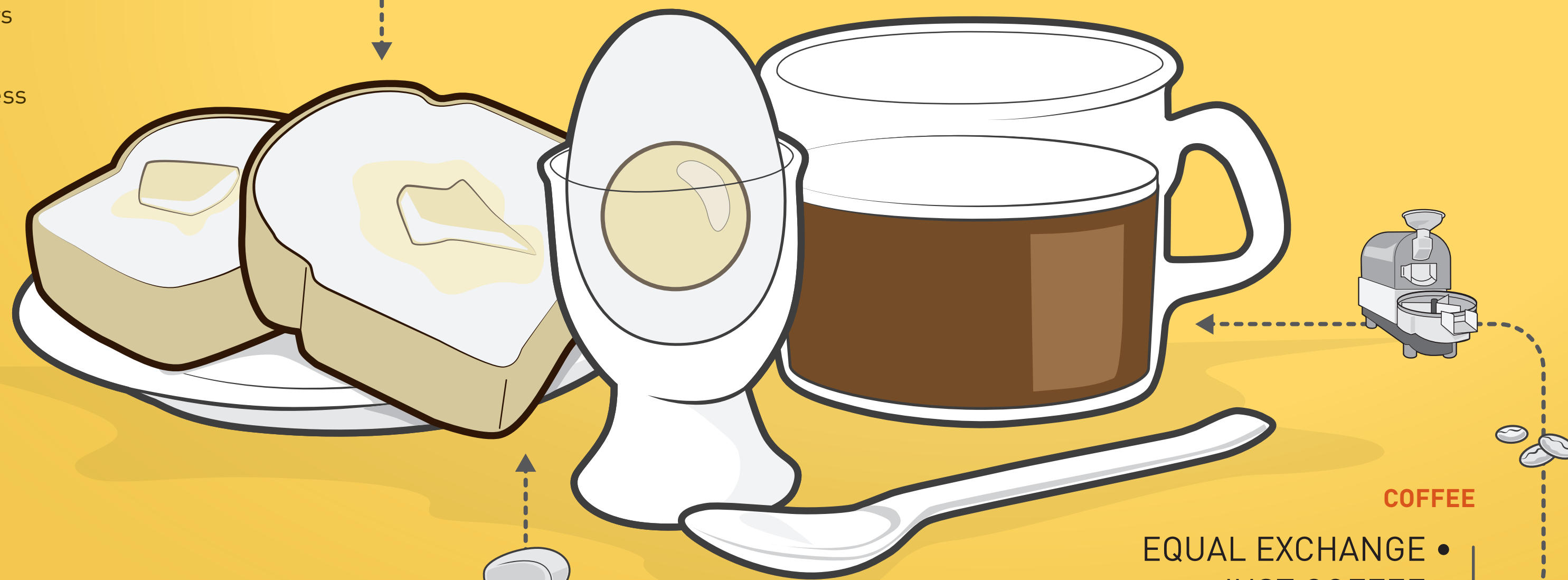
- ORGANIC VALLEY
- IWIG DAIRY
- SHATTO
- GREEN HILLS HARVEST



### What is Principle Six?

- 1 Small Farmers or Producers
- 2 Local Farmers or Producers
- 3 Co-op or Non-profit Business

Every P6 Product Must Meet 2 of the 3 Criteria Above.



## TOAST

- ANCIENT GRAINS
- WHEATFIELDS BAKERY
- BREAD OF LIFE
- FARM TO MARKET
- GREAT HARVEST
- KNEADED SPECIALITIES GLUTEN-FREE BAKING



## COFFEE

- EQUAL EXCHANGE
- JUST COFFEE
- BROADWAY ROASTERY
- FRESH COFFEE ROASTERY
- MOTHER EARTH COFFEE
- BLACKSMITH COFFEE ROASTERY
- Z'S COFFEE ROASTERY



Principle Six

## A BETTER START TO YOUR DAY

### What are you having for breakfast this morning?

Why not start your day with a breakfast that's good for you AND good for those who produce your food?

P6 products leverage the power of co-operatives to build a better food system by shifting the focus where it should be: small farmers, local producers, and co-op businesses.

Next time you purchase your morning breakfast, think about where your money goes. Choose P6 products when you select your eggs, toast, coffee, and dairy products, and know that with every purchase, you are helping to build a sustainable, alternative economy.

*Know your food. Love your farmer. Join the movement.*



www.p6.coop