# Vital Times®

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## From Hibachi Chef to Restorative Farmer

#### Meet Hrang of Grace Spring Farm

When Hrang was studying economics in Burma, he could not possibly envision a new life in Missouri, more than 8,000 miles away. But when his country was struck with violence, he and his wife fled for safety. He learned English. Got a job as a chef. Worked at it for nearly 20 years. And then came Grace Spring Farm.

Once a dairy farm, Grace Spring was overgrazed and bare in spots. So Hrang attended regenerative farming workshops to learn more about taking care of the grass, the girls and the soil. "The workshops



are like a biology class," he says. "We look into a microscope to see what healthy soil looks like." He seeded oat. Next season, he'll seed millet.

Grace Spring Farm is healthy, beautiful, chemical free and regeneratively managed – revitalizing and restoring natural ecosystems and the soil for future generations.

Hrang invests his time, knowledge and experience in caring for the land, and his girls. "I like taking care of the chickens, living in the fresh air," he says. "I do my job on the farm, and then at the end of the day, I go inside and cook myself hibachi." Thanks to Hrang, you can too!

Scan the QR code for his Hibachi Fried Rice recipe.



## Let's Get Cracking!



Are you on the hunt for nutritious egg recipes? The Vital Kitchen is here for you! Scan the OR code above or visit VitalFarms.com/Blog to check out our Root Veggie Hash, a one-skillet comfort meal packed with deliciousness and topped with eggs cooked sunny side up or as firm as you like them. From there, move on to breakfast, lunch & dinner, snacks & sides, desserts and even drink recipes! And because we know your time is (wait for it) vital, you'll never have to scroll through ads or paragraphs of text to get to the recipe. It's ready in a jiffy for pinning, sharing or cooking right from your phone or computer screen.



### Bird of the Month



Valiant Vana takes a break from foraging and pecking to quietly observe her idyllic pasture home.

**OUR MISSION** is to bring

ethically produced food to the table by coordinating a collection of family farms to operate with a well-defined set of agricultural practices that accentuates the humane treatment of farm animals as the central tenet. •

Do you love cooking with our pastureraised eggs? Show off your Vital Farms® creation on social and tag us!



