



bazaar

A collection of food and kitchen-related finds...

Foodtv.ca Blogs

- ▶ [Food for Thought](#)
- ▶ [Bazaar](#)

About

- ▶ [Bazaar Blog Home](#)
- ▶ [About This Blog](#)
- ▶ [Code of Conduct](#)

Categories

- [Cookbook Releases \(14\)](#)
- [Food Products \(19\)](#)
- [Holidays \(17\)](#)
- [Houseware Items \(20\)](#)
- [Kitchen Gadgets \(13\)](#)
- [Markets \(14\)](#)
- [Restaurants \(17\)](#)

Recent Entries

- ▶ [All-In-One Measuring Solution](#)
- ▶ [Take a Delicious Seat](#)
- ▶ [New Robin Miller Cookbook Giveaway](#)
- ▶ [A CLOSER LOOK: Breakfast To Go](#)
- ▶ [GUEST BLOGGER: Michael](#)

FEB
17

Free-Range Eggs Coming to UK Mayo

by Jessica Sunday, February 17, 2008 11:19 AM [Edit](#)



[\[Edit
Tags\]](#)



As a child I remember that moment when I found out mayo was made from eggs; I was a little disgusted, but then quickly got over it. After all, mayo is delicious.

As an adult, I'm trying to make better choices. And by better choices, I don't mean I've stopped eating mayo because it's not exactly a healthy choice; I still enjoy it and keep it on-hand. What I mean is I'm trying to make better choices when it comes to the quality of the food I'm buying and the welfare of the

animals used to produce it. So I recently started purchasing free range eggs, but I'm still buying the same old mayo, and I have no idea where *those* eggs are coming from.

Good news, kind of. Good news in the UK. As of July 2008, concerned consumers in the UK will be sold Hellman's Mayonnaise made from free range eggs. Now that celebrity chefs like [Jamie Oliver](#) and [Hugh Fearnley-Whittingstall](#) are shining a light on [the welfare of chicken](#), things are changing across the pond.

Do you think Canadian food manufacturers are likely to follow suit?

Posted in: [Food Products](#)

Add to favourites: [Add to Del.icio.us](#) [Diqq it!](#) [Facebook](#)

Cooking with Kids

**Menus, tips
and video**

that will please even
the fussiest eater

