

Hacienda Zaragoza Eggs

'How a Family Owned Operation Brings the Walla Walla Community Together' by Cleo Corliss-Gremillion

Mateo and Melissa Lopez started the Hacienda Zaragoza Egg (HZE) farm in 2016 in Walla Walla, WA. Mateo grew up raising animals in a small village of 150 people: San Jose Zaragoza, Mexico. He then moved to the United States and over the past four years he, his wife, and their three children have worked hard to build their chicken farm. Mateo started by buying four chicks, a few ducklings, and some older hens to begin producing eggs.



Mateo wanted their business to serve as an opportunity to teach his children the importance of knowing where your food is sourced and having a connection to food that extends beyond the grocery store.

Soon enough, the chickens were laying more eggs than Mateo knew what to do with, and he began offering them to other family members, neighbors, and friends. The expansion of HZE continued, and Mateo bought an egg handling license to sell his product commercially. Today the farm has about 1,000 hens!

Mateo works to share his experience and knowledge about farming with the Walla Walla community. People often call and email Mateo to schedule a visit to HZE. Many bring their children to provide them with the unique experience of choosing their own eggs by hand. Melissa enjoys teaching younger kids about the process of collecting, cleaning, and packaging eggs.

HZE chickens are free range and able to roam across the land, eating various insects, worms, and grass in addition to local feed.

Providing his animals with a high quality of life is of the utmost importance for Mateo. HZE has lost chickens to predators such as foxes and the occasional hawk but the losses are minimal because the chickens are kept in a protected coop at night.



HZE is most active from April-September but production continues year-round. Mateo has partnered with local restaurants to supply them with eggs. HZE can be found on Saturdays at the Downtown Farmers Market in Walla Walla. The farm partners with Butcher Butcher, Andy's Market, Blue Valley Meats, Hayshaker Farm, and Southgate Market Center to supply the community's demand for fresh, local eggs. HZE eggs are also available for sale in the Reid Center at Whitman College.



Connect with Hacienda Zaragoza on Facebook
[@HaciendaZaragozaeggs](#)

Schedule a time to visit the farm and handpick your own eggs by emailing
haciendazaragozaeggs@gmail.com