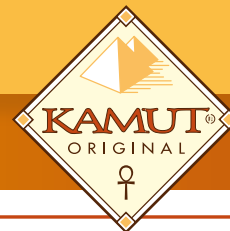


# THE KAMUT® REPORT

KAMUT INTERNATIONAL  
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*"Consumers are turning to healthy wholegrain diets..."*

Pg. 2

## Inside this issue:

1-2

Farmer's Dinner

2

*"Meet a Manufacturer"*  
Doves Farm Foods (UK)

3

*"Upcoming Events"*

Over 30 years ago my grandfather, Mack Quinn, and uncle, Bob Quinn, began working with an ancient variety of wheat found in a glass jar. From a handful of these kernels planted in the backyard garden, we have grown to selling KAMUT® Khorasan wheat all over the world; contracting with over 120 organic farmers on 42,000 acres. I feel very fortunate to be given the opportunity to lead our family company forward.

We have seen many successes since the beginning, however, we still have much to do. This includes: 1) Continuing to invest in research to understand what makes this ancient wheat so special. Why it is so nutritious and can be eaten by so many who have told

us they normally cannot eat modern wheat without problems. 2) Ensuring high quality products through a strong "KAMUT" brand program. 3) Continuing to expand our markets and looking for ways to help our current customers succeed as well.

Our philosophy of fairness and stability for our farmers, where the whole process begins will also continue. Each year as we grow, it brings satisfaction to know we are providing a market for even more organic acres of production, which benefits the environment and gives farming families a sustainable alternative to modern high input chemical agriculture.

I am excited and optimistic for the future. In spite of high food prices and a down

## A Message from New CEO, Trevor Blyth



economy we are seeing consumers continue to buy good quality organic food, including products made with KAMUT® Khorasan wheat.

Bob will continue to be a close advisor in guiding the philosophy and direction of the company as well as continuing to oversee agronomic and nutritional research. Many thanks to all of our partners, customers and friends for your support and I look forward to working with you in the future.

T.B.

## Farmer's Dinner

Kamut International's 10th annual Farmer's Dinner was a wonderful time for gathering together our valuable growers. Our whole program starts with the farmers that produce KAMUT® Khorasan wheat in their fields. This year in Regina, Saskatchewan the day included a brief history of our

program, introductions of employees, an overview of the 2008 crop, a market update, and an overview of a field day that Prairie Heritage Seeds hosted last summer. Our guest speaker, Dr. Gary Peng, with the Saskatoon Research Centre, talked about advances in organic bioherbicides..

[Continued on page 2](#)



After a wonderful dinner, crop quality awards were given. As a surprise, our own founder and President Bob Quinn, who farmed full-time last season won the highest protein award.

After the chuckling, we had to assure everyone that it was indeed not rigged! The most interesting



story of the night is around our Kamut Cup winner, Thelma Giraudier from Bengough, SK. Thelma has a section of cropland that is located about 30 miles north of the Montana border.

She moved to the farm with her late husband in 1960 where they raised cattle and durum. Thelma raised 5 daughters on the farm and to this day still does a lot of the labor; summer fallow, pre-work, trucking etc.

This is actually her very first year growing KAMUT® Khorasan wheat. She heard about it from neighbors who encouraged her to try it. Thelma said of the dinner, "I was so impressed with the love and enthusiasm everyone has for what they do, you can't help but be energized going to an event like this. It was a gorgeous and lovely evening."

Thelma remembers the last time she won anything...an iron in 1959!

We thank Thelma for her hard work and congratulate her on a much-deserved award.

## Meet a Manufacturer

## Doves Farm Foods (UK)



The man walking around a food trade fair with a giant ear of 'wheat' in his hat, was the only person Michael and Clare Marriage of Doves Farm Foods wanted to meet. They introduced themselves, the man in the hat turned out to be Bob Quinn and the grain, which looked even more spectacular close up, was KAMUT® Khorasan wheat. Conversation flowed and a shared passion for organic grain farming led to a bond of friendship, and the introduction of KAMUT® Khorasan grain to the UK market.

Doves Farm Foods was started in 1978 to process organic grain grown on the family farm. Today after 30 years of growth the company buys cereals from all over the world, employs over 60 staff and is a well recognised retail brand. As cereal specialists during the mid nineties the brand had introduced spelt grain to the UK market so the addition of KAMUT® Khorasan wheat to the product range a decade later was a logical step.

The company sells 1 kilo retail packs of the flour to retail outlets and 25 kilo sacks of KAMUT® Khorasan grain, flour and flakes are available to industrial users.

Clare Marriage commented, "Consumers are turning to healthy wholegrain diets and are interested to learn about the nutritional benefits of everything they eat. The British are traditionally quite slow on taking to products made from new grains but growth will come through more retail lines as the consumers hear more about this useful grain."

Doves Farm is keen to supply organic food manufacturers with KAMUT® Khorasan wheat ingredients. The development of scientific and medical research data into the special attributes of KAMUT® grain will enable us all to build a real future for foods made from this wonderful crop."





## Upcoming Events



For more information on shows, please visit our website at [www.kamut.com](http://www.kamut.com)

3-5 April : **Canadian Health Food Association**  
Vancouver, BC, Canada. Booth #213  
[www.chfa.ca](http://www.chfa.ca)

5-6 April : **NPE-OPE**  
London, UK, Booth #8034  
[www.naturalproducts.co.uk](http://www.naturalproducts.co.uk)

\*20-22 April : **Whole Grains Council Conference**  
Alexandria, VA, USA  
[www.wholegrainscouncil.org](http://www.wholegrainscouncil.org)

\*24-26 April : **Vivez Nature**  
Toulouse, France  
[www.vivez-nature.com](http://www.vivez-nature.com)

7-10 May : **Biocultura**  
Barcelona, Spain  
[www.biocultura.org](http://www.biocultura.org)

\*15-17 May : **Vivez Nature**  
Lyon, France  
[www.vivez-nature.com](http://www.vivez-nature.com)

\*5-8 June : **Naturally**  
Paris, France  
[www.vivez-nature.com](http://www.vivez-nature.com)

10-13 June : **TuttoFood**  
Milano, Italy. Kamut Pizza Project with Molino Rossetto  
[www.tuttofood.it](http://www.tuttofood.it)

\*12-14 June : **Allergy & gluten free show**  
London, UK  
[www.allergyglutenshow.com](http://www.allergyglutenshow.com)

16-18 June : **OTA's All Things Organic Trade Show**  
Chicago, IL, USA. Booth #621

\*19-21 June : **Bionazur**  
Nice, France  
[www.bionazur.nicexpo.org](http://www.bionazur.nicexpo.org)

\*18-19 July : **Healthy Living**  
Edinburgh, UK  
[www.healthysouthedinburgh.co.uk](http://www.healthysouthedinburgh.co.uk)

*\* Visited by Kamut International Staff, contact Regional Director for more information.*





## MISSION STATEMENT AND CONTACT INFO



### *Our Mission:*

*To promote organic agriculture and support organic farmers, to increase diversity of crops and diets, and to protect the heritage of a high quality, delicious ancient grain for the benefit of this and future generations.*

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Please contact the Regional Director for more information about our company or Kamut® grain.



# KAMUT® Khorasan Wheat

## The Ancient Grain for Modern Life

