

Kamut International Right2Know Sponsor

Kamut International is one of more than fifty sponsors of the [“Right2Know” March](#) that began in New York City on October 1 and culminated on October 16 in Washington, DC. KI was joined in support of the march by the International Federation of Organic Agriculture Movements (IFOAM), the Non GMO Project, the Organic Trade Association, Silk, Nature’s Path, UNFI and other private and non-profit organizations demanding that GMO products are labeled in the U.S. as they are in Europe and Japan. The 300 mile march was augmented by online petitions and virtual support garnered through Facebook.

Genetically modified foods are those that are engineered by inserting genes at the DNA level to achieve specific qualities such as size, disease and pesticide resistance, and production volume. The FDA has concluded that GMOs are not fundamentally different from non-modified food products and that labeling food as such would indicate that there is something “wrong” with the food. It is estimated that between 70 and 90 percent of processed food uses ingredients that have been genetically modified. Among the recognized problems with GMOs are not knowing what genes, including potentially dangerous allergen’s have been introduced to foods, the leaching of GMO material into the soil and plant, and GMO resistant “super-bugs”.

The goals of the march are to mobilize concerned citizens and organizations to speak with one loud voice on Genetically Engineered foods (GMO’s), raise awareness about the risks of GMO foods and crop production, and demand the government require labels on foods made from GMO crops.

Cookbook Author Maria Speck is Passionate About Whole Grain KAMUT®

Kamut International was pleased to host cookbook author, Maria Speck, at the Natural Products Expo East in Baltimore in September. Ms. Speck signed copies of her book [“Ancient Grains for Modern Meals: Mediterranean Whole Grain Recipes for Barley, Farro, KAMUT®, Polenta, Wheat Berries & More”](#) (Ten Speed Press, 2011). In addition to the book, each recipient received warm and encouraging words from Ms. Speck emphasizing the benefits of using and enjoying whole grains.

Ms. Speck, a first time cookbook author, has worked as a journalist, contributing to *Gourmet*, *Saveur*, and *Gastronomica*, as well as *Marie Claire* and *Elle*. She grew up in Greece and Germany and focuses her cooking on the flavors and styles of the Mediterranean. She teaches cooking classes in Cambridge, Massachusetts where she explores creating innovative and delicious meals with whole grains.

The book has been very well received; garnering a *New York Times* “Best Summer Cookbook” designation. Maria is proclaimed d a “Grain Guru” in *The Epi-Log*, (Epicurious.com) which endorses the book as a resource where “you’ll find ideas for breakfasts, dinners, desserts, and breads from Speck’s rich heritage alongside beautifully vibrant photography of select dishes. The breadth and variety present in the collection also reinforce the idea that with the recipes come entire culinary traditions condensed, refined, and recorded for your own gastronomical pleasure.”

Ms. Speck provides a brief history of KAMUT® khorasan wheat and includes two recipes specifically using the grain; “Aroma Bread with Coriander and Fennel” (pp. 74-75) and “KAMUT® Salad with Carrots and Pomegranate” (p. 87). Both are excellent recipes that add color and warmth to fall menus.

New Addition to North American Staff

Kamut International welcomes Jamie Ryan Lockman as the new North American Regional Director. Ms. Lockman takes the place of Maia Aageson who took a position with US Senator Jon Tester’s office in August as the state agriculture liaison.

Jamie, a fifth generation Montanan, was born in Conrad, grew up in Missoula, attended Montana State University in Bozeman for three years, then transferred to the University of Montana where she earned a degree in Business Administration. She met and married, Clem Lockman, a dry land wheat farmer at Poplar, in far Northeastern Montana. There, they farmed wheat and durum until 1999. They then leased the land, retired from farming, and moved the family to Missoula. The couple both earned Masters Degrees, Clem in Accounting and Jamie in Anthropology. Jamie spent five years working as a Research Archaeologist in Missoula and three years working at UM as a program coordinator for a graduate program in Public Health.

This fall, she attended the Natural Products Expo East in Baltimore and the Canadian Natural Food Association Expo East in Toronto. “It has been a joy to meet key industry leaders and customers,” she says, noting, “Everyone loves Kamut brand khorasan and the KI organization. I am very proud to be a part of the team.” She is a member of the Missoula Businesswomen’s Association and has gotten involved in Missoula Food Day activities.

Jamie is stepmother to 5 adult children, Kristen, Andria, Tyler, Camden, and Elliot; and mother to one – just-about-adult daughter, Gwen. She grew up spending time at Georgetown Lake, boating and hiking in the summer and skiing at Discovery Basin in the winter. She enjoys gardening, cooking, writing, and yoga..

Spotlight on KAMUT® Khorasan User – Missoula Community Medical Center

Throughout Bob Quinn’s personal and professional life, he has followed the philosophy of Hippocrates, “Our food should be our medicine and our medicine should be our food.” Kamut International has recently teamed up with [Community Medical Center](#) in Missoula, Montana in an effort to further follow that philosophy.

Executive Chef, Seth Bostick, at Community Medical Center (CMC) contacted KI to begin establishing a project brining KAMUT® brand khorasan grain and flour into his food service program. The chef is passionate about service, quality and nutrition for patients, employees and guests of CMC. He became interested in KAMUT® a few years ago when using a product that had KAMUT® brand khorasan in its mix. He was pleased with the texture and the grains’ resilience. Chef Bostick began going to the local co-op to buy KAMUT® brand khorasan whole berries and has been using them in salads and as starch side dishes ever since. He came to understand the unique qualities and nutritional value, and thought it would be great to introduce KAMUT® to the hospital arena.

The food service program at CMC operates under Thomas Cuisine Management (TCM), based in Meridian, Idaho. This company is dedicated to providing unique and nutritional dining experiences at a number of hospitals, corporations and college campuses throughout the Western United States. Thomas Cuisine Management’s business purpose is to “provide great food, genuine service and enduring relationships.” Chefs are encouraged to use locally available products in their kitchens. TCM’s mission is to provide the best, fresh food they can offer at all times, and it is their goal to “take the institution out of institutional service.” Chef Bostick takes pride in preparing fresh food that pleases both patients and customers.

Thus far, Chef Bostick has created a delicious KAMUT® Summer Salad, KAMUT® Falafel, Toasted KAMUT® Grain & Roasted Roma Tomato, Cracked KAMUT® Tabbouleh, and Tomato Beef & KAMUT® Soup. Please look for these recipes on our website soon. Kamut International is excited about the relationship we have and continue to develop with Chef Bostick, Community Medical Center, and Thomas Cuisine!

Upcoming Events:

[Barea](#) KAMUT® khorasan bread training courses in Italy will take place at Alberello and Pistoia in November and at Rome in December.

7 November – [Montana Farm to Table Connection](#), Helena, MT

9 – 10 December – [Montana Organics Association Conference](#), Billings, MT

27 January 2012 –Annual Grower’s Dinner, Regina, SK, Canada

15- 18 February 2012 – [BioFach](#), Booth Number 6-140, Nuremburg, Germany



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We hope you enjoy the latest KAMUT® Brand Khorasan Wheat Report – Please let us know if you prefer not to receive these emails – jamie.lockman@kamut.com