

FOR IMMEDIATE RELEASE

**Ancient KAMUT® Wheat Used In the Museum of Food and Drink's "BOOM!"
Exhibit At World Maker Faire In New York on September 20 & 21**

*Attendees will get a first hand look of the puffing fun in action making KAMUT® Brand
Khorasan Wheat just in time for Whole Grains Month in September*

Big Sandy, MT, September 2014 – Kamut International is excited to announce that the Museum of Food and Drink has chosen ancient KAMUT® Wheat to be used in their “BOOM! The Puffing Gun and the Rise of Cereal” exhibit at this year’s Maker Faire on September 20th and 21st in New York City. As a part of the exhibit, KAMUT® wheat will be used in the cereal puffing gun, a 3,200-pound machine that was used during the first half of the 20th century and made signature cereals like Cheerios.

“We’ve turned a functioning, custom-made puffing gun into the Museum of Food and Drink’s first exhibit. Through this exhibit, we aspire to not only entertain people but to teach them about the science and history behind the multi-billion dollar breakfast cereal industry,” says Emma Boast, Program Director at Museum of Food and Drink.

KAMUT® Brand khorasan wheat is always grown certified organic, Non-GMO and must meet high standards of purity and nutrition. KAMUT® Wheat is a good source of protein and fiber and is rich in antioxidants, including selenium and zinc. With a nutty and buttery taste, KAMUT® Wheat is very popular in a variety of different sweet and savory dishes, especially breakfasts cereals, which makes it the perfect grain for the Museum of Food and Drink’s “BOOM!” exhibit at the World Maker Faire.

“It’s great that Museum of Food and Drink asked us to partner with them for the Puffing Gun Exhibition at this year’s Maker Faire and we are pleased to be a part of this entertaining and educational project,” says Trevor Blyth, CEO of Kamut International.

On a mission is to change the way people think about food and inspire people to think about what they eat and why, the Museum of Food and Drink’s larger goal is to establish New York’s first food museum.

The Maker Faire 2014 will be held at the New York Hall of Science (47-01 111th St, Corona, NY 11368) on Saturday, September 20 from 10am – 7pm and on Sunday, September 21 from 10am – 6pm.

For more information on KAMUT® brand khorasan wheat, please visit the Kamut International website at <http://www.kamut.com>. For more information about this year's Maker Faire, visit the Maker Faire website at <http://makerfaire.com>, and for more information on Museum of Food and Drink, visit their website at [http://www.MuseumOfFood & Drink.org](http://www.MuseumOfFood&Drink.org).

About KAMUT® Brand Khorasan Wheat

The mission of Kamut International is 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. KAMUT® is a trademark of Kamut International which guarantees high quality standards that are verified by tests from every field.