

Enjoy einkorn in its natural form! Gary's True Grit® Einkorn Berries are a wholesome alternative to processed wheat. Savor homecooked meals made with this healthful grain—from our fields to your family.



## Einkorn is believed to be THE FIRST CULTIVATED GRAIN,

planted by farmers more than 10,000 years ago!



Einkorn berries are grown on the high mountain plains of Young Living's SKYRIDER WILDERNESS

RANCH in Tabiona, Utah.



# Gary's True Grit Einkorn Berries are

A PANTRY ESSENTIAL for those who appreciate traditional farming practices, non-GMO crops, and products free from artificial flavors, colors, and preservatives.

EINKORN CONTAINS ONLY 14 CHROMOSOMES, because it hasn't been hybridized like most modern wheat. Here is a timeline that shows how cultivation and hybridization has changed ancient grains and how Young Living Founder D. Gary Young brought simple einkorn back to the modern kitchen:

# Prehistoric times:

Hunter-gatherer societies harvest wild-growing einkorn grain with its original 14 chromosomes

8,000 BC: First hybridization creates emmer wheat with 28 chromosomes

1990. Gary Young begins his search for pure einkorn

## 2013:

Young Living has its first einkorn harvest in

the U.S.

2016-Present: Young Living continues to harvest einkorn at the Skyrider Wilderness Ranch

in Tabiona, Utah

# 10,000 BC: First cultivation of



## 6,000 BC-1940:

Hybridization continues, producing wheat that contains an increased amount of gluten and 42 chromosomes

### 1995:

Gary finds einkorn growing in northern Pakistan

## 2014: Young Living launches its first einkorn products-Gary's True Grit Einkorn Pancake and Waffle Mix and Gary's True Grit Einkorn Spaghetti

# WHY WE love IT



For Gary Young, offering einkorn in its simplest form was a tribute to his earliest memories growing up on his family's farm. He loved growing and harvesting grain for fresh, homecooked meals. This connection of "life from the land" is at the heart of everything Young Living does.

Grown at the Skyrider Wilderness Ranch in Tabiona, Utah, these berries are a connection to simpler times. The primitive genetic code of Gary's True Grit Einkorn Berries makes them

## EASIER TO DIGEST AND MORE SUITABLE FOR SENSITIVE STOMACHS

when compared to modern, processed wheat. These berries add heirloom nutrition, versatility, and a subtly sweet taste to recipes your whole family will enjoy!

