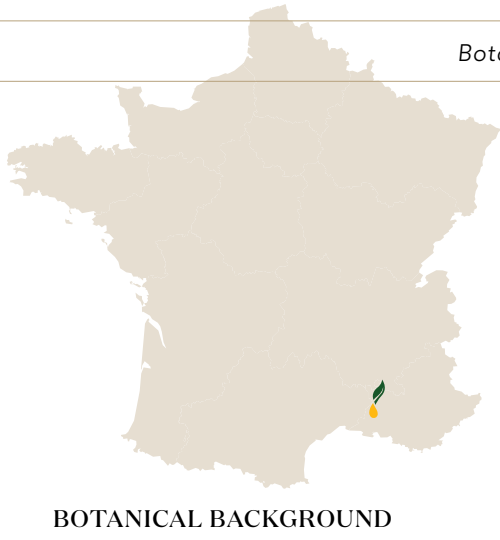


Sault, France

GOLDEN EINKORN FARM

Partner since 2019
Cooperative of
Simiane-La-Rotonde
Lavender Farm

Botanical sourced from this cooperative farm: Einkorn



FARM LOCATION AND BACKGROUND

The sunny fields of the Golden Einkorn Farm grow low-maintenance einkorn that is milled into flour on-site. This farm is a cooperative to our Simiane-La-Rotonde Lavender Farm and Distillery and devotes itself to adopting sustainable, environmentally responsible practices such as using only rainwater irrigation on the crops. Any leftovers from the einkorn flour-milling process are fed to animals or used as additional natural compost fertilizer. With its eco-friendly practices, the Golden Einkorn Farm is a true steward of the picturesque fields and hills of Provence.

BOTANICAL BACKGROUND

Einkorn is one of the oldest varieties of grain today, meaning it's never been crossed or hybridised with other grains. It can grow without fertiliser or irrigation—just water, sun, soil, and love. The uses of einkorn in cooking and baking are endless. Einkorn's pleasing, sweet flavour makes it an easy substitute in recipes that call for modern, highly processed flour. This ancient grain also serves as a rotation crop with lavender. After 10 years of growing lavender, growing a crop of einkorn helps replenish the nutrients in the soil and interrupts pest life cycles. Einkorn wheat is recognized among the forms of wheat that were first cultivated by humans. Grains of the wild form were traced back to tens of thousands of years ago, and the first domestication of wild einkorn was recorded approximately around 7500 BC.

**Golden Einkorn
Farm grows low-
maintenance einkorn
that is milled into
flour on-site.**

HARVESTING

The Golden Einkorn Farm harvests einkorn seeds and mills the grain the old-fashioned way. Come autumn, and after growing for 11 months, the einkorn fields turn into bright and beautiful gold-coloured crops. The plants are dry and ready for harvest. The stems are left in the fields, and only the berries, protected by their husks, are harvested and brought back to the silos to be stored. The farm also uses a traditional stone-grinding mill to crush the einkorn into flour.



HOW THE FARM GOT ITS START

This 243 hectares (600-acres), family-owned farm is Young Living's exclusive producer of ancient einkorn wheat. Farm owner Jerome took over his family's farm with the eco-friendly beliefs rooted in his early years. He was aware of the disease that had affected so many lavender farms during that time. To establish and sustain a healthy lavender crop, Jerome planted lavender seeds instead of propagating the plant through cuttings. He then discovered einkorn as a grain that could be rotated with lavender. This ancient grain had occupied the region for hundreds of years but had lost popularity over time. After learning of einkorn's potential, Jerome decided to grow his farm around it.

When he and Young Living Founder D. Gary Young met, they did not speak the same language, but they communicated clearly their passion for quality farming.



DID YOU KNOW?



Young Living uses einkorn to make products such as Einkorn Granola, Einkorn Flakes Cereal, Einkorn Rotini Pasta, and Einkorn Crackers*.



Non-irrigated, or wild, einkorn grows about two feet tall. In wetter climates, or where there's irrigation, cultivated einkorn can reach nearly five feet.

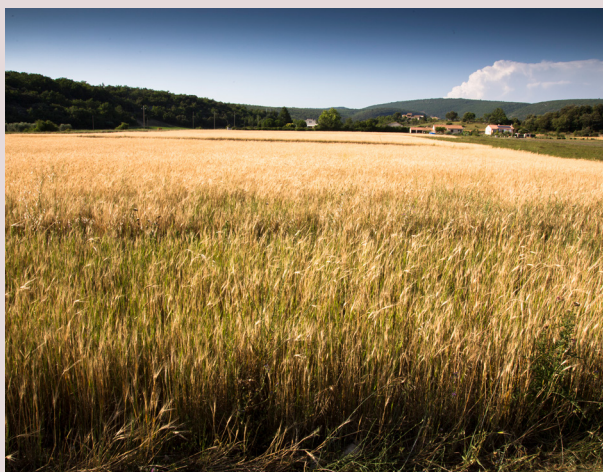


The Golden Einkorn Farm uses traditional farming practices to grow its crop.



The Golden Einkorn Farm belongs to the same farming co-op as the Simiane-la-Rotonde Lavender Farm and Distillery.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Relying on renewable energy. The Golden Einkorn Farm uses a solar-powered warehouse to store its tractors and other equipment, some of which was built by Jerome, our Golden Einkorn partner.

Partnering with the community. This farm is more than a Young Living partner. It also partners with its community, providing nutritious einkorn flour to local bakeries and pasta makers. The farm also hosts student field trips and offers agricultural experiences where the crew shares their farming expertise.

Reducing environmental impact. Einkorn is a low-maintenance crop that leaves a smaller footprint on the environment than a high-maintenance crop that demands water and even artificial fertilisers.

Protecting crops naturally. Einkorn is a complementary crop to lavender, providing an all-natural means to disrupt insect life cycles and protect crops in a natural, sustainable way.

*not all einkorn products are available in Australia/New Zealand.

Experience our farms:
Visit YoungLivingFarmTours.com for more information.