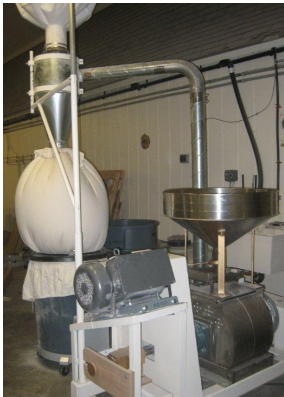


OUR OPERATIONS



Harvesting our wheat.
July, 2010

Cleaning wheat berries.



We purchased our Meadows Mill in 2009 and have since been able to provide fresh, milled-to-order flour, to our customers.

In 2009, our photo-voltaic system generated over 67,000 kilowatt hours of electricity.



2012 PRODUCT LIST

Whole Grains

Barley

Triticale

Wheat Berries

Soft white winter (Richland)

Available in bags of:

<u>2 lbs</u>	<u>5 lbs</u>	<u>50 lbs</u>
\$4.00	\$8.00	\$50.00

Hulled Grains

Barley

Spelt

Available in bags of:

<u>2 lbs</u>	<u>5 lbs</u>	<u>50 lbs</u>
\$4.00	\$8.00	\$50.00

Whole Grain or Bolted* Flour

Barley (Pastry)

Spelt (Bread)

Triticale (Pastry)

Wheat

Bravo, Soft red winter (Pastry)

Warthog, Hard red winter (Bread)

Zorro, Hard red winter (Bread)

Available in bags of:

<u>2 lbs</u>	<u>5 lbs</u>	<u>50 lbs</u>	<u>50 lb*</u>
\$5.00	\$10.00	\$80.00	\$87.50

Corn Meal

Fine or Coarse Corn Meal:

Rhode Island Whitecap Flint Corn

Available in bags of:

<u>2 lbs</u>	<u>5 lbs</u>	<u>50 lbs</u>
\$5.00	\$10.00	\$80.00

Buckwheat Products

	Whole Buckwheat	Buckwheat Flour
2 lbs	\$4.00	\$7.00
5 lbs	\$8.00	\$15.00
50 lbs	\$50.00	\$125.00

2012 GRAIN CHARACTERISTICS*

	Protein (Crude)	DON (Toxins)	Falling Number
Barley	11.0	Negative	286
Buckwheat	12.9	Negative	n/a
Corn	11.7	Negative	n/a
Spelt	16.4	Negative	272
Triticale	11.8	Negative	80
Wheat, Bravo (soft red)	12.6	Negative	312
Wheat, Richland (soft white)	14.1	Negative	367.5
Wheat, Warthog (hard red)	15.4	Negative	416.5
Wheat, Zorro (hard red)	16.9	Negative	360

* For a detailed break-down of testing results, please contact us directly.



Our nutritional analysis is performed by:
Cumberland Analytical Services, Inc
Hagerstown, MD
www.foragelab.com

Falling Number testing conducted by:
UVM Extension Service

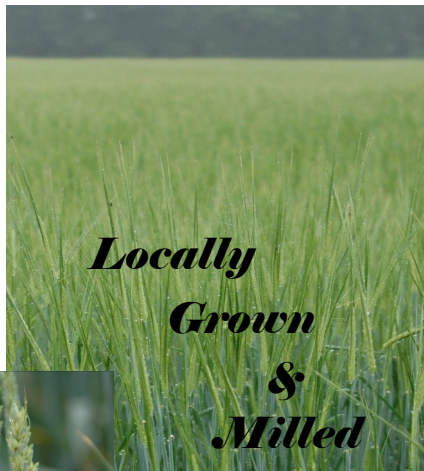
Growing Quality



*Soft White
Winter Wheat*



Barley



*Locally
Grown
&
Milled*



Grains

496 Pine Meadow Road * Northfield, MA 01360
(413) 498-2968
fourstarfarms.com

We are pleased to be able to grow and process all of our products on-site at our farm.

We mill and package fresh to order each week so that our customers receive the highest quality product we can provide.

- We gladly accept telephone orders until 5:00PM Monday for milling and packaging on Tuesday.

Food safety and quality are our top priorities. To that end:

- We are licensed by the Department of Public Health
- Each of our products are tested at reputable labs for consumption.

About Us...



Our family has been farming in the Pioneer Valley for more than 20 years. We are proud to produce sustainably grown sod, hops and small grains.

We are committed to keeping our farm economically viable and ecologically responsible. To this end we have installed a 65.3kW solar array and we utilize Integrated Pest Management practices.

We have proudly sold our quality, locally-grown products throughout New England for decades and look forward to serving you in the future.

The L'Etoile Family

To learn more about us, please visit our website:

fourstarfarms.com

To keep up with the latest news about the farm, please follow us on facebook

facebook.com/fourstarfarms