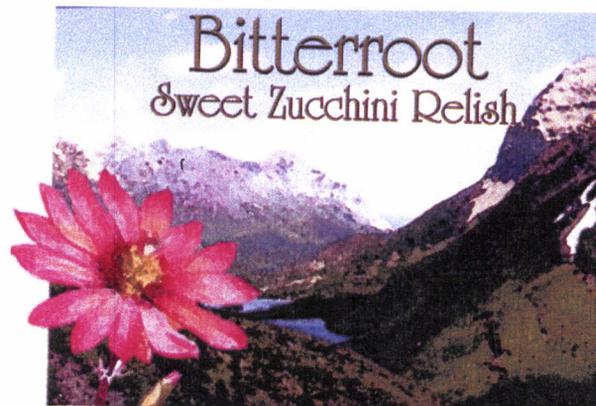


EXHIBIT 13

DATE 2-12-13

WB 420



Distributed by:

Western Montana Specialty Foods, Inc.
P.O. Box 182
Superior, Montana 59872
(406)822-3613 or (406)822-2103
WMTSpecialtyFoods@gmail.com

Proud to be a
"Made In Montana"
Product



Legend of the Bitterroot

Native Americans were using the roots of this plant for food long before the explorers Lewis and Clark wrote about the purplish-pink flower of the bitterroot. The root was too bitter to eat unless it was cooked, and it was usually mixed with some sort of berries or meat. An Indian legend tells us how the bitterroot came to be. It says the sun heard a young mother crying because she couldn't find food for her family. The sun changed her tears into the bitterroot so she would have food for her children. In the spring and summer, you can find the bitterroot flower growing near the mountains and boulders of Western Montana.

TIPS AND FAVORITE USES

Best if chilled before eating.
Chilling enhances the flavor.

Hamburgers, Hot dogs, Polish dogs,
Chicago dogs

Thousand Island Dressing

Mix 2 cups of mayonnaise and 1/2 cup of ketchup. Add 2 tablespoons of Bitterroot Sweet Zucchini Relish. Mix well and serve over crisp lettuce greens. Or use as a dip for sliced cucumbers or red bell peppers. This recipe can be increased by doubling the ingredients.

Deviled Eggs

Boil and cool 6-8 eggs, slice in half and place yolks in bowl. Crumble yolks until the mixture is broken into very small pieces. Mix with 2-3 tablespoons of mayonnaise, add about 1 teaspoon of mustard and about 2 tablespoons of Bitterroot Sweet Zucchini Relish. Mix together well and spoon back into eggs.

Other Uses

Add to potato and macaroni salad for a sweeter taste. You can also add a small amount of Bitterroot Sweet Zucchini Relish to your favorite BBQ sauce. Or some folks eat it right out of the jar.

Mission Statement

“A family- owned company focusing on the future.”

Our challenge is to be the best organization in the industry of food preparation. Our efforts to constantly excel in this endeavor benefit our customers, affiliated organizations, our employees and local rural communities.

Customers

We strive to provide products that meet the needs of our customers. Our products are constantly evaluated, updated and improved to better meet and exceed the customer's needs and expectations. Customer and consumer satisfaction is a top priority. Our objective is to have an expanding base of satisfied customers who benefit from our stability, product development and reliability in marketing and sales contacts.

Employees

Meeting customer's needs and market expansion is the natural outgrowth of our commitment to excellence in the training, personal growth, and benefits to our employees. Their ability, dedication and professionalism control our success and our future.

Communities

We strive to earn the privilege of being an accepted and respected member of the local and surrounding rural communities, as well as establishing relationships in other states.

Financial

We strive to achieve a fair profit as is required for growth and survival, as well as keeping our costs and expenditures to a minimum to stay competitive in the marketplace. It is a critical measure of our efforts.

Principals

We are committed to the highest business, moral and ethical standards. Our integrity shall never be compromised to achieve our goals and objectives.