Now that Summer is here, it is such a joy to connect more with my dear family and friends. School and activity schedules dominate our family calendar during most of the year, so when our long-awaited Summer break arrives, we all exhale sighs of relief...knowing that we finally have more time together. The first glimpse of fireflies is a cue to the kids: we know we’re in for another Summer to remember. For me, the cue this year was the song of the whip-poor-will. The distinct call of Tennessee’s state bird is a sound that my husband, Sam, always loved. Now as I hear the whip-poor-will singing each Summer evening, I know he’s saying good night and that he’s part of this warm, relaxing season on the farm.

For us, Summer always includes sleepovers and casual, impromptu dinner parties. As I am sure is the case in your home, many of these gatherings happen around the table. Summer meals truly display the garden’s bounty—from the berries the kids picked to the veggies from our garden or the freshly picked blooms that Josephine gathers from our backyard—all of which the kids love to help harvest and prepare. When they have played a role in the kitchen, everything seems to taste better to them. But our table is host to much more than meals shared. Card games with kids big and small have become a tradition, too. Playing a game that engages all of my kids always brings me joy, especially when our youngest is triumphant! There is nothing better than connecting around the Summer table, for cards or for a meal.

Another Summer fixture is camp, of course. Summer just wouldn’t be the same without camp, right? And this Summer’s camp experience already has my young ones buzzing. With Camp Blackberry’s new digs now complete, I imagine I’ll have difficulty dragging my kids away from the fire pit, slip and slide, outdoor movie theater and family pool, not to mention the waves of new friends. And don’t worry, adults, there are plenty of camp-like things for you to do on property too—from our spa to our stables to our cellars.

This Summer, we’ll also be enjoying time on the lake. It’s an experience we’re introducing more and more to Blackberry guests. Sam and I both grew up boating and water skiing, and I’m thrilled my children have the same exhilarated reaction. There’s just something so refreshing, so deeply relaxing, about our mountain lakes, where the forests meet the crisp, clear water. A day on the lake keeps my whole crew entertained, especially when there is wake surfing or tubing involved. Even little Lila likes to be pulled on the tube!

As we roll into our first Summer since Sam passed away, I will be flooded with the incredible Summer memories we created together as a family—whether in the woods, on the lake or at the table. I am so thankful that we were so intentional and took the time to slow down and connect. I invite you to do the same with your friends and family this Summer. Slow down and connect over a glass a wine, a garden dinner, a jar of fireflies, a deck of cards or a slow hike. I know you won’t regret it.

Mary Celeste Beall, Proprietor
But then night comes. Summer nights at Blackberry are sublime: warm, honeysuckle-scented air, cricket orchestras, crisp bottles of wine, the glow of concert lights as your favorite musician takes the stage. Music has a magical ability to bring us together. Although we may be from different places at different ages in different seasons of life, the love of music links us all. So when we christen our event center with a month of music this August, we’ll really be celebrating another beautiful way to connect here on the farm. We hope you’ll spend a few slow Summer nights with us doing the same.

GOING UNDERGROUND Our wine tunnel connects Bramble Hall to The Barn, holding storage space for 14,000 bottles of wine, thanks to a clever design that Sam and Mary Celeste invented for their wine cellar. The tunnel will also include two tasting rooms and a special wine cellar to store some of our most age-worthy wines—wines that we are laying down for generations to come.
The countdown is on to August when we will officially open Bramble Hall, our 13,000-square-foot event center, complete with an underground wine tunnel, amphitheater, covered pavilion, multiple meeting rooms, a tasting room and a culinary demonstration area. Our team has long dreamed of a space like this, and we cannot wait to hear the hall ring with the sound of music and laughter. We’re dedicating the month of August to a full celebration of Bramble Hall, and we’ve packed our calendar with lively concerts and events to give you a first taste. Just as it will this August, Bramble Hall is sure to draw the likes of many renowned chefs, winemakers, artists and musicians for years to come.

Fans of singer-songwriter Ben Rector are drawn to his piano-driven alternative sound. He began writing and recording songs in high school and became the youngest person to ever win the John Lennon Songwriting Contest in the pop category. Whether you already adore Ben Rector’s music or have yet to hear it, you’re sure to be drawn in by his earnest performances and upbeat songs.

A guest favorite is back: award-winning singer-songwriter Emmylou Harris will return to bring her eclectic, signature mix of folk, country and rock to Bramble Hall, as well as a curated assortment of musical friends and guests. The incredible lineup is always impressive; years past have included legendary artists like Vince Gill, Buddy Miller, Shawn Colvin and Robert Plant.

Country superstar Jennifer Nettles has earned more awards—including Grammys, CMAs and AMAs—than we can count for her powerhouse vocals, brilliant songwriting and legendary performances. The lead vocalist of the beloved country duo Sugarland, Jennifer makes her solo debut this year with her first album—and with a high-energy performance to christen Bramble Hall.

A new star on the country scene, Maren Morris is turning heads with her self-titled LP’s single, “My Church.” Her story-driven style and classic sound are already making her a stand out on the country music circuit, and her Bramble Hall debut will undoubtedly showcase the breakthrough sound and fresh perspective that is fast tracking her toward chart-topping success.

The Grand Opening
BECAUSE THE KITCHENS AT BLACKBERRY FARM ARE DRIVEN BY the rhythms of our farm, the changing of the seasons is a big event for our food and beverage team. Cooking seasonally is a constant source of inspiration for our chefs as new ingredients arrive every day. The discipline of produce coming and going compels us to truly savor the most of each ingredient while it’s in season—so, we invent unexpected ways to use it, try bold pairings and honor the bounty of our garden. We sat down with a few members of the team to chat about their favorite Summer ingredients and the dishes and drinks they inspire.

**Chef Cassidee Dabney**

**THE BARN**

**WHAT SUMMER INGREDIENT ARE YOU MOST EXCITED ABOUT AND WHY?**
Corn. I love all kinds of corn, including sweet corn, popping corn and drying corn. Few things are better than a roasted ear of sweet corn.

**WHAT NEW, EXCITING CHANGES WILL BE COMING TO YOUR SUMMER MENUS?**
Summertime is perfect for a lighter, more vegetable-centric menu.
Chef Sarah Steffan  
THE DOGWOOD  
WHAT SUMMER INGREDIENT ARE YOU MOST EXCITED ABOUT AND WHY?  
All the fresh Summer herbs! They add so much more depth to our dishes. If you grind them in a mortar and pestle, it brings out all the aromatic nuances of the oils in the herbs. And they’re also delicious fresh. We use them to make marinades, puréed into vinaigrettes or as a fresh salad on top of simple dishes like salmon or tomatoes.

WHAT NEW, EXCITING CHANGES WILL BE COMING TO YOUR SUMMER MENUS?  
Tomatoes! As well as Marcona almond pesto with our Brebis cheese-stuffed pasta.

Chef Josh Feathers  
THE MAIN HOUSE  
WHAT SUMMER INGREDIENT ARE YOU MOST EXCITED ABOUT AND WHY?  
I am really looking forward to using great Summer ingredients like tomatoes, cucumbers and squashes. You can taste the essence of the season in each bite.

WHAT NEW, EXCITING CHANGES WILL BE COMING TO YOUR SUMMER MENUS?  
The Summer Saturday buffets on the veranda! We look forward to great weather and great food with our guests.

Andy Chabot  
DIRECTOR OF FOOD AND BEVERAGE  
WHAT SUMMER INGREDIENT ARE YOU MOST EXCITED ABOUT AND WHY?  
Mine is okra. It’s absolutely great when cooked on the grill, which I love to do in the Summer. Plus, it just keeps on growing so you can harvest it all Summer long while using relatively little space in your garden. It’s easy to freeze and then cook in the Winter months. You can cut it before freezing so that you can easily use it for fried okra in the Winter. I am also excited about juleps and garden margaritas, as well as copious amounts of rosé!
Andy Chabot, Director of Food and Beverage, gives the lowdown on three hot events for early Fall and why you won’t want to miss them. We can taste the anticipation already.

MOUTH WATERING:

SOUL & SPIRIT | AUGUST 4–7

Acclaimed Vintner John Schwartz will pour some incredible, flagship wines from his vast collection—complemented by fare from James Beard Award–winning Chef Chris Shepherd of the wildly popular restaurant Underbelly. It’s sure to be a stellar collaboration.

“One of the dishes that stands out in my mind from the incredible dim sum style meal I had at State Bird Provisions a year ago was the Cast Iron Quail Eggs with Fava Beans and Smoked Almonds. The dish was absolutely beautiful when it arrived on the table in a small cast iron pan, and it had amazing balance of acidity, saltiness and richness. Of course, when I saw the line stretching for two blocks to get into the restaurant, I should have known I was in for a real treat.”

CRAFT PIONEERS | SEPTEMBER 8–11

Dogfish Head was one of the pioneers of the U.S. craft beer revolution. Its legendary Founder Sam Calagione joins Blackberry Farm Chief Fermentation Officer Roy Milner and Brewmaster Daniel Heisler for an unforgettable crash-course in the art of brewing and tasting.

“‘I recently tasted the 2003 Amuse Bouche. It was an astounding expression of the purity and elegance that Napa wines can achieve when crafted by a team with the attention to detail that you find with John Schwartz’s wines (which guests will enjoy more of in a weekend than Blackberry gets in a year). Chef Shepherd is just as impressive. His commitment to sustainability—evidenced in using by-catch fish, off cuts of meat and whole animals—is not only the right way forward, it’s also the next big food trend, and Chef Shepherd is at the leading edge.’”

TASTEMAKERS | SEPTEMBER 25–28

Chefs Stuart Brioza and Nicole Krasinski earned a Michelin star when they opened San Francisco’s State Bird Provisions. Come see why—and enjoy fascinating wines from Viticulturist Juan Carlos López de Lacalle, a fabled vintner who uses estate-grown fruit from the Spanish hillsides.

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NEW AWARDS

Blackberry Farm Brewery has delighted beer aficionados and earned global recognition right from the start, and this year is no different. We are thrilled that our Classic Saison just took home the Gold Award in the French & Belgian-Style Saison category at the 2016 World Beer Cup and earned recognition in the 2016 Southern Living Food Awards.

NEW FORMAT

In addition to our current large-format bottles, select offerings from our release calendar will soon be available in new 375ml bottles. Corked, caged and bottle-conditioned like their larger counterparts, these beers are just as suitable for long-term cellaring, and offer another way for you to enjoy our products. Initial offerings in our new 375ml format will kick off with our Native and Barrel families of beer, and will be available this Summer.

NEW RELEASES

Our line-up of Summer beers will not disappoint! The first two releases from our Abbey Series, Abbey Blonde and Abbey Brune, are now available. In addition, our award-winning Summer Saison is back on the shelves. This month, we are also excited to release the first beers from our Native series, Blackberry Rye and Tennessee Cream Ale. Want to learn more? Visit blackberryfarm.com/brewery.

Summer in a GLASS

There are plenty of exciting developments on tap for our brewery this season. Whether you’re grilling, beaching it or just relaxing, you’ll definitely want to get your hands on some Blackberry Farm Brewery beer for the warm months.

Big Appetites, Big Afternoons

Summer afternoons are practically made for barbecuing. We like to spend ours outside with a low fire rolling in our Yoder Smoker, a competition-grade barbecue pit crafted for serious cooking. The smell of wood-fired smoke in the air is like a magnet for guests, drawing them together for shared beers while we wait for the fire to kiss our food with incredible flavor. We are smoking and grilling everything from chicken to cheese these days, and the Yoder Smoker takes Summer grilling to the next level. We hope you’ll wander outside and spend a lazy afternoon barbecuing with us during your next stay in the coming months.
Pack your picnic baskets and prep your cheese boards with the perfect Summer indulgence.
Meet the Artisan

Head Cheesemaker
Chris Osborne

It wasn’t until Chris Osborne was old enough to work his first job in a restaurant kitchen that he experienced natural and organic foods for the first time. He quickly became passionate about quality and taste, gaining a new appreciation for farmers and small producers. His path eventually led him to Blackberry Farm in 2015, where he assumed responsibility for cheese production on the farm. His work quickly earned recognition and awards. Chris’ passion for quality, farm-fresh products has only grown over the years, and today, his favorite part of the job is discovering the nuanced flavor differences of our cheese from batch to batch—the result of a process led by the seasons.
This selection of seasonal cheeses is perfect for snacking and sharing.

Hawkin’s Haze
An ash surface ripened sheep’s milk cheese, it gets its name from the ash line that runs through its interior, representing the Hawkin’s line that crosses through Blackberry Farm. Pair this cheese with aged balsamic vinegar and crisp champagne.

Brebis
Fresh sheep’s milk cheese with a creamy texture and notes of citrus. This pairs beautifully with our strawberry preserves or fresh fruit.

Fromage Au Poive
A three-ounce boule infused with green and pink peppercorns. The pepper flavor plays well with the mushroom notes of the rind. Enjoy this cheese by itself or with fresh berries and a glass of white wine.

Mountain Jack
A natural rind, mild sheep’s milk cheese. Aged for 3–6 months, this cheese finishes with the flavor of white cheddar. Mountain Jack is spectacular drizzled with fresh, local honey. You can also try it melted for fondue in a casserole.

We believe our cheese pairs best with the company of good friends and good wine—but serving it alongside a few of our farm-fresh complements (think smoked onion jam, pepper chutney or grilled grape jam) is always a good idea!
WAVES & WAKES

If there’s a Summer experience better than the breeze on your face, sun on your shoulders and the occasional spray of refreshing lake water…well, we don’t know it. We’re spending every minute we can out on the boat this Summer, and we’ve partnered with MasterCraft to make sure you can enjoy your own lake adventures while you’re with us. The beauty of the lake is matched only by the beauty of the surrounding Foothills. Whether you’re wake surfing, cruising or exploring, you’ll find a boating experience like no other.

In partnership with MasterCraft, we’ve created boating experiences for guests of all ages and adventure styles. You can try your hand at exciting wake surfing, relax on a leisurely Foothills Cruise or enjoy an all-access MasterCraft factory tour and cruise.

On July 15 & 16 and September 9 & 10, we’re offering an exclusive MasterCraft experience with Pro Wake Surfer Josh Palma. You and five guests will get professional surf and wakeboard instruction, as well as high-flying wakeboard demos and access to Josh. It’s four hours of adrenaline-boosting fun.

Call our Reservations Team to book your Summer boating experience.
The 2016 Pro-Am Classic, presented by our partner Lexus, is set and ready! Teams will compete for $30,000 in prize money donated to charities from the Blackberry Farm Foundation. Our visiting professionals include George Hincapie, Matthew Busche, Ted King, Christian Vande Velde, Robbie Ventura and Craig Lewis. The event, set for September 18–21, will feature three days of riding with the pros, including four stages of competition, with exciting prizes to reward the winners and teams. The event will also include unparalleled dinners and wine pairings by our friends Master Sommelier Bobby Stuckey, Todd Mathis of DNS Wines and Chef Lachlan Mackinnon-Patterson from Frasca Food & Wine of Boulder, Colorado and Chef Matthew Accarrino of SPQR in San Francisco, California. Visit blackberryfarmproam.com to learn more and to reserve your spot in the peloton.

PUMPED FOR THE PRO-AM

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TRAIN HARD, GO HARD

Blackberry Farm Event Cycling Coach Robbie Ventura created a training plan for the Pro-Am Classic that will help you fine-tune your training routine now and prepare you for some epic rides this Fall!

SURROUND YOURSELF WITH POSITIVE PEOPLE.
The right group of training partners is absolutely essential. Their attitudes are more important than their abilities—you need people who believe in you even more than you believe in yourself.

FOCUS ON THE PROCESS.
Concentrate your efforts on the process that will get you to the goal: nutrition, recovery, weekly training, cycling, swimming and running economy, bike-handling skills, pre-race planning, warm-up, etc. When you dial in on your process, the result will take care of itself.

DON’T AVOID CHALLENGES.
When you push past pain barriers, you’ll find a whole new world of fitness opens to you. Remember, we have to be uncomfortable to grow.

SEE HIS TRAINING PLAN IN FULL AT BLACKBERRYFARMPROAM.COM
OTHER ROUTES TO TRY
Blount County is one of the best cycling destinations in Tennessee—and the South. We asked one of our cycling experts to let us in on the best kept cycling secrets in our area. Next time you are in East Tennessee to cycle, be sure to explore one of these options.

1 FLATTEST STRETCH
Old Walland Highway, also known as “River Road” among the locals, is about 8.5 miles of the flattest ground in the area. It also boasts some of the best scenery as it follows the Little River through Walland to Townsend.

2 CRAZIEST CLimb
Butterfly Gap hovers around an 18% grade for several miles. The thrilling ride features switchbacks that make it manageable and views that make it worth the climb.

3 MOST BEAUTIFUL
The loop routes around Bethlehem Church Road and has pastoral views of rolling fields, farmhouses and barns. The pretty white chapel at the top of the hill is a welcome sight for weary cyclists.

4 LOCALS ONLY SECRET
The county road of Allegheny Loop is a surprise of flowing curves and flowing water: a gorgeous cascade is tucked in along the wooded route.

5 BEST END DESTINATION
Our group rides often enjoy a stop at The Artistic Bean coffee shop in Townsend, or Cycology, our local bike shop in Maryville. Guests can even enjoy a dip in a favorite swimming hole of the Little River at the end of their ride.

Views from the Saddle

A few pros and amateur cyclists from last year’s Pro-Am Classic share their favorite moment from 2015 and what they’re looking forward to this time around.

It was a unique event—one that gave recreational riders the feeling of serious competition, but in a very fun way. We were able to help a few great charities along the way as well.

It was my first time to Blackberry: meeting Sam and seeing what he created pretty much had me without words the entire time, except ‘whoa’ and ‘thank you.’

What I enjoyed most about the 2015 Pro-Am was seeing many years of Sam’s hopes for a premier cycling event at Blackberry Farm come to fruition. The pro cyclists, chefs and sommeliers that supported it with their time and passion, as well as the Blackberry staff who flawlessly executed it, made for an event that set a very high bar for years to come.

The best part of the Pro-Am is pushing yourself hard to help your team perform at its best. Digging deep and competing on the bike, then getting together with all the guests and drinking, eating and laughing about how much fun it was afterward.

Any event Blackberry Farm presents to their guests is guaranteed to be absolutely perfect in every respect. I returned in 2015 and was blown away with how the event had grown into a world-class amateur cycling experience.

Last year, Blackberry’s team made me immediately feel like a pro, even though it was my first time ever participating in an event like this. I learned more in three days than I could have learned in months on my own. I am looking forward to participating for years to come, reconnecting with my fellow riders and developing as a cyclist.

TED KING, PRO
FRED SMITH, AMATEUR
BRAD COBS, AMATEUR
PIERCE LEDBETTER, AMATEUR

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Other routes to try

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Spending time with your family at Blackberry Farm is a blast, no matter what that looks like for you. We offer several ways that families can experience the farm together during Family Time. First, families looking for fun and connection can enjoy our Adventure Series through mountain discovery and Adventure Quest activities, including stream exploration, geocaching, archery, farming and more. For parents and children who want to spend some time enjoying their own pursuits, Camp Blackberry and Blackberry Youth Discovery are great options for children ages four and older.

At Camp Blackberry, campers get time away from the family to seek out adventures tailor-made to their liking such as culinary lessons, fine arts, outdoor activities and more. Camp Blackberry welcomes campers four and older for daily sessions, and is included in Family Time at Blackberry Farm. Youth Discovery is a supplemental opportunity for youth ages ten and older to experience more in-depth learning while enjoying the company of their peers.

Our recent efforts have focused on giving children access to healthy, farm-fresh food and hands-on culinary education. In April, our team planted a new Spring garden with students from Blount County Boys & Girls Club. In May, we hosted culinary legend Chef Alice Waters. Thanks to those who attended that event, and to our event sponsor Le Creuset, we were able to donate $100,000 through the Blackberry Farm Foundation to Waters’ Edible Schoolyard Project, which is focused on creating a national edible education curriculum for pre-kindergarten through high school students.
Like so many aspects of life on a farm, Blackberry’s wellness philosophy is rooted in an appreciation of natural balance. Dietician and Fitness Specialist Wendy Bazilian will join Barbara Close, founder of the holistic, plant-based product line Naturopathica—a longtime Wellhouse favorite—during this Balanced Life & Body retreat. The two experts will engage a small group in lectures and demos focused on achieving health and authentic beauty, inside and out. Empowered with natural techniques that can foster a happier, healthier and more radiant life, participants will also have time for yoga, hiking and activities in our garden during peak season. This inspiring, healthy retreat is the perfect bonding experience for mothers and daughters.

The beauty of farm life is abundant during the height of Summer. It’s the perfect time to savor these unforgettable moments with your friends and family.

**JULY**

**Adventure Month**

Want to get your blood flowing? Be sure to join us for Adventure Month here at the farm. Guests wait all year for these adrenaline-filled getaways. The line-up includes cycling, hiking, boating, kayaking and much more—balanced, of course, by plenty of leisure and luxurious epicurean adventures. Join us this July as we seek out adventure to the fullest!

**AUGUST**

**Garden Month**

Want to taste a fresh-picked tomato just off the vine? Do that and so much more during Garden Month this August. It’s a guest favorite for a reason: picture long, leisurely days exploring incredible food and wine right at the source. The garden is at its peak in August, and Master Gardener John Coykendall will be on hand to share his expansive garden knowledge!

**Transforming the Guest House**

Our team is on schedule to open the fully renovated Guest House on July 1. With newly renovated bathrooms and bedrooms, our beloved Guest House has been completely transformed by the Blackberry Farm Design team. This beautiful, classic space is located right in the heart of Blackberry Farm, making it the perfect base for all your adventures this Summer. Availability will go quickly, so be sure to book your Guest House rooms before they sell out.
WRAP UP A GETAWAY

You asked and we delivered—room gift certificates are now available for purchase online! Pro tip: with the music-filled opening of Bramble Hall on the horizon for August, a late Summer holiday just might be the best gift you give you all year. Visit blackberryfarmshop.com to send a gift certificate.

BOOK YOUR SUMMER ADVENTURE

800.557.8451