In our first Blackberry Year Cover Contest, we challenged our guests to design or provide inspiration for a cover, and we were simply overwhelmed. From oil paintings, photographs, hand sketches to simply ideas expressed in words, we had so much to draw from and be inspired by. We actually brought the designs together from three different entries for our final outcome. See their originals below and read about their inspiration.

KURT LYONS
Rochester, NY
I created this cover with a sensitivity to previous cover designs. I did not want to create something that was so wildly different that it would not be in keeping with the brand of Blackberry. I do think that the design brings in a different use of color and a modified graphic sensibility.

KEVIN WIMMER
Cincinnati, OH
The cover is all about centered balance and wellness with the yoga silhouette filled with activities and events from a year at the farm.

ROB MCCONNELL
Chattanooga, TN
After growing up on a farm in upstate South Carolina, I was encouraged to take my degree in graphic communications and mold it with my homegrown upbringing to create the cover piece. The design was inspired by my past and present, and has come to represent the balance between the two.

If we were anywhere else, if our people were anyone else—Blackberry Farm just wouldn’t be Blackberry Farm. Since my mother first threw open the doors to Blackberry Farm’s original six-room inn years ago, our piece of the Smoky Mountains has possessed a distinctive spirit, one that simply can’t be replicated anywhere else. I believe it’s this special, hard-to-capture heritage that draws the extraordinary people who visit our farm year after year.

Life is full at Blackberry Farm, brimming with all the elements that make up a happy—and balanced—life. From incredible dinners in The Barn to mornings on the yoga mat, from feather beds to bike rides in the Foothills, our one aim is to offer guests the full spectrum of life at the farm. We start by filling our annual calendar with a diverse lineup of visiting chefs, vintners, artists and teachers who bring their passion to our beautiful estate.

Over the years, we’ve proudly welcomed some of the biggest and most unique names in food, wine, music and sport to join our guests at the farm for intimate celebrations. We continue that tradition in 2014 with an exciting roster of leading personalities in food, wine, adventure, wellness and music. Consider this book, this almanac, your guide to the can’t-miss culinary and cultural events we’ve planned for the year ahead.

When I consider the wealth of talent we host at Blackberry Farm, both from around here and from afar, I’m reminded again what an honor it is to share this life with you. My hope is that our events create moments for you to connect and restore, to discover what we call ‘the art of balance’ for your own life. It all starts again in January.

Here’s to another year of exceptional events. And here’s to seeing you at the farm in 2014.

Sincerely,

Sam Beall
Proprietor
TABLE OF CONTENTS

5  WINE & FOOD
19  ENRICHMENT
27  MUSIC
35  ADVENTURE & WELLNESS
45  HOLIDAYS
52  EVENT INDEX
55  EVENT DEFINITIONS
The table calls us to gather. The glasses beg to be raised. And in the hands of our chefs, artisans and winemakers, the bounty from our farm becomes art. Rooted in place, refined by passion—the meals we share are invitations to connect with food and wine as they should be.

— SAM BEALL
TASTE OF THE SOUTH
January 9–12
Gather at the table as we kick off the Blackberry Year with our tenth annual Taste of the South. This classic Blackberry event is a powerful time to reflect on the future of the Southern table. The weekend highlights Fellowship of Southern Farmers, Artisans and Chefs in cooking demonstrations, tastings and teachings from notable chefs, winemakers and artisans from around the country—all to benefit the Southern Foodways Alliance. This year, we’re honored to welcome Chefs Michelle Bernstein, Rodney Scott, Rob Newton and Sean Brock, along with Vintner Andy Peay and Scholar-in-residence Francis Lam. Join John T. Edge and a unique group of SFA devotees as we explore the next generation of Southern food asking, “Who will be at the Southern table?”

FEATURING Chef Michelle Bernstein of Michy’s (Miami, FL), Chef Rodney Scott of Scott’s Bar-B-Que (Hemingway, SC), Chef Rob Newton of Seersucker, Nightingale 9 and Smith’s Canteen (Brooklyn, NY), Chef Sean Brock of McCrady’s Restaurant and Husk Restaurant (Charleston, SC and Nashville, TN), Vintner Andy Peay of Peay Vineyards (Cloverdale, CA), Editor-at-Large and Top Chef Masters Judge Francis Lam, John T. Edge of Southern Foodways Alliance (Oxford, MS) and Alba Huerta, Mixologist (Houston, TX)

DEEP ROOTS
February 23–25
Deep family roots are defining for both the Beall family and Winemaker Tom Rochioli. Although the Rochioli family has been farming some of the Russian River Valley’s finest grapes for over 60 years, they did not begin producing estate wines until the mid 1980s. Those first wines became the foundation for a new era of making handcrafted, terroir-driven wines. Tom will bring his noteworthy wines and passion for the art of winemaking. In this special wine event, host and Proprietor Sam Beall will play a significant role as he shares stories and family recipes, in addition to leading cooking demonstrations that feature his two Blackberry Farm cookbooks.

FEATURING Winemaker Tom Rochioli of Rochioli Vineyards and Winery (Healdsburg, CA) and Proprietor Sam Beall of Blackberry Farm (Walland, TN)

HOSPICE DU RHÔNE
March 2–5
Raise a glass to the meritorious grape varietals of the storied Rhône region—and to the people who transform those grapes into some of the world’s most rare wines. Joining us for the annual Hospice du Rhône this year is Chef Arun Sampathavivat, the acclaimed owner and chef of Arun’s Thai in Chicago, Vintner Dave Miner of Miner Family Winery, John Alban the founder of Hospice du Rhône and renowned French Vintners Pierre Gaillard, Yves Cuilleron and François Villard. They will share their expertise, passion and wine with guests through cooking demonstrations, seminars and tastings—an experience as unique as the wines of the Rhône region. Come enjoy these rare grapes with us at our premier wine event of the year.

FEATURING Chef Arun Sampathavivat of Arun’s Thai (Chicago, IL), Vintner Dave Miner of Miner Family Winery (Napa Valley, CA), John Alban of Alban Vineyards and founder of Hospice du Rhône, Vintners Pierre Gaillard, Yves Cuilleron and François Villard of Les Vins de Vivienne (France)
There’s no better way to say farewell to a Winter funk than by embracing the warm California lifestyle—best represented, we believe, in a uniquely authentic part of Santa Barbara county. Join us as we welcome Winemakers Pax Mahle, Bob Lindquist, Raj Parr, accomplished Vintner Charles Banks, Food & Wine’s Best New Chefs 2009 and Lexus Culinary Masters Chef Jon Shook and Chef Vinny Dotolo of Animal and Chef Robbie Wilson of Mattei’s Tavern (the hottest new restaurant in the area) for a sunny celebration of the relaxed spirit of coastal living.

This remarkable food and wine event is presented by our sponsor and partner in epicurean experiences, Lexus.

FEATURED Winemakers Pax Mahle of Wind Gap Wines (Forestville, CA), Bob Lindquist of Qupé (Los Olivos, CA), Raj Parr of Sandhi (Los Olivos, CA) and Domaine de la Cote (Lompoc, CA), Vintner Charles Banks of Wind Gap Wines, Sandhi Wines and others (Los Olivos, CA), Chefs Jon Shook and Vinny Dotolo of Animal and Son of A Gun (Los Angeles, CA) and Chef Robbie Wilson of Mattei’s Tavern (Los Olivos, CA).

Blackberry Farm is home and host to some of the finest chefs in the world, but we’ve never abandoned our down-home roots in Appalachia or our backyard abundance. We balance raw, regional food with a passionate, creative approach.

TENNESSEE: WEST COMES EAST
April 13–16
Memphis has been a hotbed of Southern culture for years, and this year, we’re bringing that action to Blackberry Farm. Our neighbors to the west—who happen to be some of Memphis’ most notable chefs—join us for an exciting event dedicated to exploring the influences and differences of Eastern and Western Tennessee cuisine. Food & Wine’s Best New Chef 2009 Kelly English and Food & Wine’s Best New Chefs 2013 Andrew Ticer and Michael Hudman, along with Memphis favorite Felicia Suzanne Willett, will pair up with Blackberry Farm chefs to create some extraordinary cuisine. This marriage of Appalachian and Mississippi River influences will be enhanced with wines from Vintner Bob Cabral of the exclusive Williams Selyem Winery. All in all, it’s sure to be a one-of-a-kind experience.

FEATURED Chef Kelly English of Restaurant Iris and The Second Line (Memphis, TN), Chefs Andrew Ticer and Michael Hudman of Andrew Michael Italian Kitchen and Hog & Hominy (Memphis, TN), Chef Felicia Suzanne Willett of Felicia Suzanne’s Restaurant (Memphis, TN) and Director of Winemaking Bob Cabral of Williams Selyem Winery (Healdsburg, CA).
To me, every plate is an opportunity. An opportunity to share, inspire and present in a way that is humbly respectful of the lands and waters around us, yet seen in a completely new way. In its raw form, food is gorgeous. From that inspiration, I aim to reflect it in every finished meal I present. I plate to tell a story about the season. When you taste a dish from our kitchen, there should be a note of something familiar and a note of something unexpected. And I believe it’s this balance that makes a plate beautiful.

— JOSEPH LENN, EXECUTIVE CHEF OF THE BARN

For tips from Chef Joseph Lenn on how to style and plate food at home, visit blackberryfarm.com/friends.
FORAGED AND FOUND
July 20–23

The joy of foraging is the joy of discovery—and at this unique event, Author, Forager and Owner Connie Green of Wine Forest Wild Foods will team up with Vintner Robert Mondavi, Jr. to share that joy with you. A leader in the foraging movement, Connie has been hunting and delivering exotic foraged foods to some of the world’s best restaurants for years. Together with our own foragers, Garden Manager Jeff Ross and Preservationist Shannon Walker, Connie will lead fascinating sessions about foraging, including a special foraging trip to Tennessee’s forests. Special meals and select wine pairings from Robert Mondavi will showcase and complement the romantic foraged foods.

FEATURING Author, Forager and Owner Connie Green of Wine Forest Wild Foods (Napa, CA), Vintner Robert Mondavi, Jr. of Robert Mondavi Wines (Oakville, CA), Garden Manager Jeff Ross of Blackberry Farm (Walland, TN) and Preservationist Shannon Walker of Blackberry Farm (Walland, TN)

KITCHEN FULL OF KIDS
July 27–30

Give your little chefs a chance to shine in the kitchens of Blackberry Farm with a hands-on cooking workshop for kids. As part of Blackberry’s full calendar of Summer activities, these cooking classes from Author Helen DeFrance have long been a guest favorite. Helen’s fun workshop will give children an opportunity to learn basic cooking skills, cooking safety and confidence. Helen is the author of two cookbooks, At Home Café: Gatherings for Family and Friends and At Home Café: Great Food and Fun for Everyone, and features in various magazines.

FEATURING Children’s Cookbook Author Helen DeFrance of Thyme to Cook, thymetocookms.com (Ridgeland, MS)

SMOKY MOUNTAIN TABLE:
A HANDS-ON WORKSHOP
August 3–6

Guests will participate in a behind-the-scenes journey through the farm that begins with a tour of our gardens, dairy, butchery, preservation kitchen and creamery, followed by tips and techniques from our Master Gardener John Coykendall, Garden Manager Jeff Ross, Cheesemaker Ryan Burger, Butcher Michael Sullivan and Preservationist Shannon Walker. The journey picks up the next day in Blackberry’s kitchen, where Chef Joseph Lenn and Chef Josh Feathers will lead hands-on sessions that cover basic kitchen skills and the creation of an iconic Southern meal with all the fixins’. Guests will also be taken on a journey into the Blackberry world of wine with Sommelier Andy Chabot during each meal.

On the last day, you’ll be free to enjoy the beauty of Blackberry Farm before gathering at the pavilion for a classic Southern meal, accompanied by great wines, bluegrass music and a bonfire. You’ll walk away with a wealth of gardening, kitchen and wine techniques for your own home.

FEATURING Blackberry Farm’s Master Gardener John Coykendall, Garden Manager Jeff Ross, Cheesemaker Ryan Burger, Butcher Michael Sullivan, Preservationist Shannon Walker, Chef Joseph Lenn and Josh Feathers and Sommelier Andy Chabot (Walland, TN)
MOUNTAIN MASH
August 24–27

We are partnering with legendary craft beer pioneers, Brooklyn Brewery, to bring you special menus, pairings, discussions and tastings. On hand will be the world-renowned beer expert, author and Brewmaster, Garrett Oliver, along with the brewery’s House Chef, Andrew Gerson. Named one of “the world’s top ten tastemakers,” Garrett Oliver brings his award-winning perspective to a rare event at Blackberry Farm. Guests will also get a first ever tour of our newly completed brewery! Rare and unique bottlings will be featured from both Brooklyn Brewery and Blackberry Farm Brewery.

FEATURING Author and Brewmaster Garrett Oliver of The Brooklyn Brewery (Brooklyn, NY) and House Chef Andrew Gerson of The Brooklyn Brewery (Brooklyn, NY)

TIMELESS TASTE
September 14–17

All eyes are trained on Chef Matt Lightner, recently named “chef to watch” and “rising star” for his innovative approach to modern cuisine. His impressive career has included stints at some of the world’s most notable restaurants, culminating today in Atera of New York City, his most ambitious venture yet. Matt will share his expertise and passion in a traditional, three-day cooking school. This exclusive experience will help you unlock the secrets of fine modern cuisine. Renowned for small production and handcrafted wines with abundant personalities, guests will also enjoy wines from Owners and Vintners Bill and Liz Armstrong of Epoch Estate Wines. Their 2010 Estate Blend was named the 25th wine in the world by Wine Spectator in 2013. Don’t miss your chance to learn—and taste—from the best.

FEATURING Chef Matt Lightner of Atera (New York City, NY) and Owners and Vintners Bill and Liz Armstrong of Epoch Estate Wines (Paso Robles, CA)
BEHIND THE CRAFT:  *Beer Brewing*

Blackberry Farm brewmasters bottle each unfiltered beer in corked champagne bottles to allow the beer to bottle condition and develop bright, natural carbonation and complexity over time.

**HANDS-ON CHARCUTERIE WORKSHOP**

*December 7–10*

If making charcuterie at home feels intimidating, you’re not alone. But it doesn’t have to be. Join us this Winter for an inspiring, hands-on charcuterie and sausage making workshop, led by our own Charcutier Michael Sullivan. Affectionately nicknamed the “Reverend of Fat,” Michael’s passion for the art of charcuterie is contagious, and we think this promises to be one of the most entertaining workshops we’ve ever offered. You’ll spend three days with Michael learning about the spices, the mix, the meat and the methods that go into sausage making and even simple homemade bacon. And when the delicious event wraps up, you’ll leave Blackberry Farm with the knowledge and confidence to create charcuterie and sausages in your own home kitchen.

**FEATUREING** Blackberry Farm’s Charcutier Michael Sullivan a.k.a. “Reverend of Fat” (Walland, TN)

**WINE GEEK 101**

*December 14–17*

Whether you consider yourself a wine geek or simply want to learn from one, you’re bound to enjoy Wine Geek 101, the annual wine-centric seminar at Blackberry Farm. Here, you’ll gain valuable insight on choosing, pairing and tasting wine in your own home as Blackberry Farm’s talented Sommelier Andy Chabot and globally renowned Wine Critic Antonio Galloni take you on a heady tour of Blackberry Farm’s 175,000 bottle cellar. His expertise is sure to bring a unique perspective to this year’s Wine Geek 101 event.

**FEATUREING** Wine Critic Antonio Galloni of vinousmedia.com and Sommelier Andy Chabot of Blackberry Farm (Walland, TN)
At Blackberry Farm, we strive for balance in everything. From challenge to leisure, days at the farm are filled with experiences that span the wide spectrum of Smoky Mountain living and broaden our horizons.

- SAM BEALL
SUPER BOWL SUNDAY
February 2

There are Super Bowl parties, and then there are Super Bowl parties. Join your friends at Blackberry Farm to celebrate the biggest football game of the year. We’ll kick the night off with good company, continuous ballgame foods and good beer—brewed right here on the farm—and huge TVs. Whether you plan to spend the night glued to the screen or making friends over snacks, you’ll have a great time watching the game with us.

ARTIST IN RESIDENCE
January 3–5

We open the year at Blackberry Farm by bringing a new perspective in regional art. Tennessee Potter Tom Turnbull will join Blackberry Farm this weekend as an artist in residence. He will lead discussions and demonstrations featuring his work. During the weekend, guests will be invited to view some of his beautiful and functional pottery pieces.

FEATURING Tennessee Artist and Potter
Tom Turnbull (Nashville, TN)

STAVE PUZZLING
February 7–9

Challenge your mind with a unique Blackberry tradition: Stave puzzling, with puzzles handcrafted by Stave in Vermont. Join old friends and meet new ones at this special weekend event, dedicated solely to the shared joy of puzzle solving. The experience is heightened with round-the-clock roaring fires, cups of steaming cocoa and a special-edition Blackberry puzzle created exclusively for this year’s event that guests can take home. Consider it your invitation to get cozy this February.

IL RADUNO DI BLACKBERRY FARM
February 28–March 1

Blackberry Farm is a friend to dogs of all breeds, but we must admit there’s a special spot in our heart for the Lagotto Romagnolo, our beloved truffle dogs. Join us for an outdoor celebration of this noble Italian breed. Owners of Lagotto Romagnolo are invited to bring their dogs for an enjoyable weekend of training and mock truffle hunting demonstrations, but you don’t have to own one of these darling dogs to love them or this fun weekend. Plus we will end the event gathered around the table enjoying the dog’s bounty (the truffle)!

BEHIND THE CRAFT: Design

In art and in interior design, layering creates depth. Blackberry Farm Design carefully blends light, shadow, color palettes, textures and materials to create rooms that are themselves masterpieces.
**BEHIND THE LENS**
April 6–9

Step behind the lens and find a new perspective in photography with this reputed workshop from Photographers Heather-Anne Thomas of beall + thomas photography and David Marx of the Rocky Mountain School of Photography. The workshop will walk guests through lighting, capturing an image, editing and cataloging images and techniques for framing the best shots. The scenic rural landscapes of Blackberry Farm serve as lovely backdrops to this hands-on workshop, so guests will return home with a portfolio of beautiful photographs.

**FEATURING** Photographer Heather-Anne Thomas of beall + thomas photography (Maryville, TN) and Photographer David Marx of Rocky Mountain School of Photography (Missoula, MT)

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**The Art of**

**THE ESCAPE**

Sure, there’s something to be said about the joy of anticipating a planned vacation. But it can’t quite compare to the giddy delight of a surprise getaway, both for the one surprised and the one doing the surprising. Secrets are powerful, and a secret destination even more so. It holds all the promise of untold joys and utter freedom. If you’ve never tried it, I recommend packing a few small bags and whisking your loved one away for a weekend. Keep your lips sealed until you arrive—we’ll be here to welcome you when you do.

— MARY CELESTE BEALL, PROPRIETOR’S WIFE

To see Mary Celeste Beall’s perfect itinerary for a surprise getaway to Blackberry Farm, visit blackberryfarm.com/friends.

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**ARTISTS IN RESIDENCE**
Date to be announced

Renowned Multimedia Artist Red Grooms and Southern Painter and Sculptor Andrew Saftel will join Blackberry Farm as artists in residence this summer. Born in Nashville, Red Grooms is known for his colorful, pop-art style multimedia constructions that comment on the human condition by depicting scenes of modern life. His work has been exhibited in museums around the world. Andrew Saftel also explores the passage of humanity of in modern civilization through his own mixed media constructions on wood panel. Make plans to view their work during your stay, and be on the look for announcements about upcoming lectures and seminars from the artists.

**FEATURING** Multimedia Artist Red Grooms and Painter and Sculptor Andrew Saftel
**MATCHABLE ENTERTAINMENT**

*September 29–October 1*

We are excited to welcome David Reiss, Founder and Owner of Match Pewter, and his artisan products to the farm. Guests will have the opportunity to attend a special reception and showings of Match Pewter’s hallmark products, including beautiful Berti cutlery. David will also lead an inspiring session on how to enhance entertaining. Whether you choose to experience the beauty of Match pewter at one event or all, you’re bound to enjoy this rare showcase.

**FEATURING** Owner and Designer David Reiss of Match Pewter (Jersey City, NJ)

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**WINE ON THE FLY**

*November 9–12*

Wine enthusiasts and fishermen have more in common than it might first appear. They’re both on the search for that great catch—whether it’s the perfect bottle or a big fish. Wine on the Fly brings the two groups together for three days dedicated to fantastic wines, incredible food and legendary fishing. For fishermen and wine lovers alike, there’s plenty to discover in the streams, lakes and rivers of the Smoky Mountains and the tables of Blackberry Farm. Our own Chef Joseph Lenn, a passionate fisherman himself, will create special, stream-inspired menus to complement exclusive offerings from Vintner Brian Lamborn and other great vintners to be announced.

**FEATURING** Vintner Brian Lamborn of Lamborn Wines (Angwin, CA), along with other great vintners and Chef/Fisherman Joseph Lenn of Blackberry Farm (Walland, TN)

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**BERETTA LIFESTYLE EVENT**

*November 16–19*

The popular “Field to Fork” event returns this year, bringing the Beretta experience to sporting enthusiasts and beginning sportsmen alike. Join Blackberry Farm and a roster of honored guests for the special occasion to experience a bit of the Italian country lifestyle in the mountains of Tennessee. Guests will have the opportunity to shoot some of Beretta’s finest premium shotguns at Blackberry’s private range, including the exquisite Beretta S010. The event is rounded out by a series of passionate discussions, demonstrations and dinners showcasing the unique elements of the Beretta Italian country lifestyle and a special Beretta guest to be announced. Winebow, a leading importer of premium Italian wines, will bring their exclusive portfolio of Italian wines to complement Beretta’s Italian heritage. Clint Harris will represent the importer.

**FEATURING** Special Beretta guests and Wine Importer Representative Clint Harris for Winebow (Montrale, NJ)

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**BEAUTY of CONTRAST**

**COMFORT CHALLENGE**

The beauty of Blackberry Farm is the gift of fresh perspective. Our philosophy of balance is equal parts comfort and challenge, a whole-body, whole-life commitment to seeing the world through eyes of discovery.
Soul runs so deep in Tennessee, from the bright lights of Nashville to the banjos of Appalachia. We try to share some of the country’s finest musicians, offer our intimate stage in the Smoky Mountains and let the sound of soul ring through the air.

— Sam Beall
KIP MOORE IN CONCERT
February 23

Country charmer Kip Moore first rose to fame in 2011 when his single “Somethin’ 'Bout A Truck” earned the number one spot on country charts. Since then, his raw vocals and honest lyrics have won him the attention of thousands of music fans, including ours. With several top ten singles and award nominations behind him, Kip will release his next album in 2014. Hear Kip for yourself this February when he joins us at the farm for an unforgettable concert.

FEATURED Kip Moore

THE ART OF
KIP MOORE IN CONCERT
February 23

AMERICANA MUSIC AT BLACKBERRY FARM
March 21–23

One of our most popular events of the year, this music-filled weekend celebrates iconic Americana artists. Our past concerts have featured legendary music artists like Robert Earl Keen, John Hiatt, Rodney Crowell and Nancy Griffith. Join us this year for another series of special concerts benefiting the Americana Music Association—and stay tuned for event details, because our line-up of artists never disappoints.

THE PLAYLIST

Be it the centerpiece or the background, music has unrivaled power to influence mood. Lovesick teenagers have intuitively grasped this power for years, using it to win hearts with a carefully selected mix of songs. You might call them the original masters of the playlist. But it doesn’t take a swoony teenager to make a great playlist. All you need is an ear for personality and a vision for the mood you’d like to create. I love to create mixes that capture what I also appreciate about Blackberry Farm: diverse taste and rich Tennessee heritage.

– SARAH CHABOT, DIRECTOR OF MARKETING

For an exclusive playlist of favorite songs curated by Sarah Chabot, visit blackberryfarm.com/friends.

for more information visit blackberryfarm.com

music 2014

ready to discover your blackberry? call 800.557.8451 for reservations.
music 2014
LUKE BRYAN IN CONCERT
September 4

Pack your blue jeans and boots for another unforgettable concert at Blackberry Farm. ACM’s Entertainer of the Year Luke Bryan, one of the hottest male stars in country music, rocks the farm again with an incredible night of chart-topping country songs. Known for his stage presence and signature moves, Luke Bryan has packed out concert halls and stadiums across the country, and we couldn’t be more thrilled to welcome the country legend back to the Barn lawn. Don’t miss your chance to experience Luke Bryan’s music up close and personal—this event will sell out quickly.

FEATURING Luke Bryan

EMMYLOU AND FRIENDS
August 22–24

Emmylou Harris’ annual trip to Blackberry Farm is a highlight of the year—for us and for the guests who make an annual pilgrimage of their own just for this special weekend of music. The award-winning singer, songwriter and storyteller promises to bring her signature mix of folk, country and rock to the stage as she shares her favorite songs. It’s a night too good to be missed—made only better by the impressive lineup of artists Emmylou brings with her. Every year, Emmylou’s entourage is a surprise, but always a good surprise. Years past have included artists like Vince Gill, Buddy Miller, Shawn Colvin and Robert Plant, for starters. Make your reservations for this exclusive, star-studded event today!

FEATURING Emmylou Harris and other friends to be announced later

MUSIC IN THE MOUNTAINS
July 19

Ever wondered about the story behind a song’s lyrics or the inspiration that fueled some of your favorite music? Discover the story behind the music at our annual Music in the Mountains series, where we gather some of the industry’s most talented songwriters and artists together for a memorable evening of stories, songs and memories. You will gather around the table for an evening of songmaking and a family style dining experience at our iconic outdoor pavilion, the Yallarhammer.

BEAUTY of CONTRAST
SOUND SILENCE

Did you know that the notes you don’t hear in a piece of music are just as important as the ones you do? Music composition depends on silence to distinguish sounds and give melodies and rhythms impact.
Music in the Mountains
November 22

Known for their number-one hit songs, Songwriters Billy Montana and Kyle Jacobs will share another magical night of music in our popular Music in the Mountains series. With our inspiring Yallarhammer Pavilion as the setting, you’ll enjoy a delicious, intimate dinner with these legendary artists before gathering together to hear the incredible stories behind some of country music’s most popular songs.

Featuring Songwriters Billy Montana and Kyle Jacobs

Sara Evans in Concert
Date to be announced

Country artist Sara Evans returns to the radio waves after a long hiatus with a new album, Slow Me Down, scheduled to release in early 2014. What’s even more exciting? Sara will be joining us at the farm to share a much-anticipated performance with guests. Over the years, Sara’s fans have enjoyed her sometimes buoyant, sometimes gutsy explorations of life and love. Come enjoy her signature sound for yourself in this special concert.

Featuring Sara Evans

Kacey Musgraves in Concert
Date to be announced

After releasing a wildly popular debut album and winning a CMA for Best New Artist in 2013—not to mention writing songs with pop star Katy Perry and others—country artist Kacey Musgraves makes a welcome appearance at Blackberry Farm. The young singer, songwriter and musician has been praised for her fresh voice and smart compositions; we love her powerful performances. Don’t miss this fun, soulful concert from one of country music’s brightest new stars.

Featuring Kacey Musgraves

Little Big Town in Concert
Date to be announced

We are delighted to invite country hit-makers Little Big Town back to Blackberry Farm for an incredible concert. The group of four has wowed country music fans since the late 90s, most recently with their latest album Tornado. This four-time CMA award-winning group is sure to light up our stage with plenty of star power. It is quite the privilege to welcome Little Big Town to our farm once again, and we hope you’ll share this night to remember with us.

Featuring Little Big Town

Lita Little Concert
Date to be announced

Featuring

for more information visit blackberryfarm.com

music 2014

music 2014 ready to discover your blackberry? call 800.557.8451 for reservations.
Sometimes a heart-pounding bicycle ride through the mountains, sometimes a heart-slowing session on a massage table—the good life is one that welcomes challenge and renewal. From foxhunts to yoga, there are plenty of ways to find your equilibrium here.

— SAM BEALL
**FOXHUNTING**  
January 3–5, February 7–9  

Saddle up for the thrill of the hunt as Blackberry Farm plays host once again to the time-honored tradition of foxhunting. Bring your horse or borrow one of ours for a unique weekend filled with ritual and adventure. The weekend includes a seminar on the Romance of the Hunt, a communal lunch, the hunt and a celebratory breakfast following the hunt.

**FINALE**  
March 7–9  

Finish the season with a flourish at our much-anticipated foxhunting finale and Masters’ Dinner. We’ll wrap up an exciting season of sport with one last hunt, a traditional Blackberry Farm Hunt Breakfast and a Masters’ Dinner with wine pairings that complement a game-inspired menu.

**WINTER HIKING EXPEDITION**  
February 2–6  

It is our tradition to kick off with the new year with an adventure high in the mountains, led by Proprietor Sam Beall and Director of Activities Thomas Krajewski. Our tenth Winter hike will begin with a warm night at the farm before setting off into the Smoky Mountains. The two-day backpacking trip leads guests through the wilderness on the iconic Appalachian Trail for a journey that is both challenging and refreshing. Snowfall or shine, we trek on, with the goal of stepping outside our comfort zone to experience something truly memorable. Space is limited to six guests, so be sure to call the Reservations Team quickly.

**TOUR DE SMOKIES SPRING**  
March 30–April 2  

It’s no wonder that our corner of East Tennessee is becoming a top destination for cycling—just take a look at the incredible landscapes that line the roads and paths. This Spring, our famous Tour de Smokies cycling event returns with a plethora of rare personalities, including former pro and top cycling Coach Robbie Ventura, along with legendary TV personality and former professional Cyclist Bob Roll and Wine Importer Todd Mathis. We’ll fuel your exhilarating journey through the scenic byways and mountain climbs of the Smokies with the expertise, education and company of Dr. Allen Lim from Skratch Labs, a company committed to producing nutrition products from real food. In fact, Skratch Labs got its start when pro cyclists secretly replaced their sport drinks with Skratch Labs’ made-from-scratch mix during the Tour de France. A better option for riders of many levels, this Spring camp is a wonderful opportunity to get back in the saddle for cycling season. With a crew this impressive, it’s guaranteed to be a rewarding trip.

**BEHIND THE CRAFT: Fly Tying**  

In fly fishing, success is as much—if not more—about the fly as it is the cast. The art of fly tying depends on observation; once the fisherman truly understands the stream, he can craft a unique fly that mimics the fish’s prey.
BALANCED LIFE & BODY
May 4–7

At Blackberry Farm, we believe the secret to lifelong wellness is balance. This retreat is devoted to helping our guests find that balance—in both the rhythm of life at Blackberry and life beyond Blackberry. Join a special team of guest personalities, including Body Designer Tammy Stokes of West Coast Workout and Yoga Expert Laura Bailey of The Studio at Seaside, for an experience that will arm you with secrets for balancing fitness, nutrition and, yes, indulgence. The event will feature daily yoga, fitness classes, nutrition discussions, cooking demonstrations, special meal experiences and exercise in the great outdoors, including hiking and biking. Join us, and let our group of professionals help you find your balance!

FEATURING Body Designer Tammy Stokes of West Coast Workout (Atlanta, GA) and Yoga Instructor Laura Bailey of The Studio at Seaside (Seaside, FL)

---

BALANCED LIFE & BODY
July 6–9, October 26–29

Refresh your lifestyle with these unique retreats designed to help you find balance and restore your body. During this transformative experience, visiting nutritionists and yoga teachers will come together to teach guests how to establish healthy habits that balance exercise, nutrition and indulgence for a sustainable, fulfilling life. Visit blackberryfarm.com for further announcements on our Summer and Fall Balanced Life & Body events.

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BLACKBERRY FARM BIKE TOUR WITH TREK TRAVEL
May 11–16, May 18–23

For the first time, we are delighted to partner with Trek Travel, a world leader in luxury bicycle tours, to present a five-day cycling getaway. Set your own pace for five days of riding beautiful back roads in the Great Smoky Mountains, exploring the Chilhowee Lake by canoe, kayak or paddle board, touring Blackberry Farm’s Brewery or exploring farm culture with our garden team. Take a breather from your adventure with a private yoga lesson and one-hour spa session, including a massage. Finally, finish your escape with a farm-to-table cooking demonstration, followed by an exquisite wine-paired dinner. Call 866.464.8735 to speak to one of Trek’s trip consultants to reserve your stay!

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PAINTBALL CHALLENGE
July 11–13

Get your face masks ready! It’s time to team up, suit up and smear the opposing team—all in good fun of course. Hosted at Blackberry Farm’s private shooting range, Smoky Mountain Sports Club, this year’s Team Paintball Tournament promises to be an exhilarating challenge for groups of family, friends and even co-workers. The Beall Family will join the colorful challenge to play with guests. Be sure to bring your best game, because there's a secret prize waiting for the winning team! Don't miss this unique Summer opportunity to unwind and build connections.

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BEAUTY of CONTRAST
SWEAT SLEEP

Too often, modern life makes little room for sweat or sleep—but the body depends on both for renewal. For us, the best “reset” button we know is one of the challenging activities we offer and a soft feather bed waiting at the end of the day.
I know the idea of a “cure-all” is a myth. But, I wonder, have the naysayers ever visited Blackberry Farm? Over the years, I’ve watched it happen time and time again. Guests arrive. They drop their shoulders. They relax. And the tonic of the Great Smoky Mountains starts working on them. Of course, it might have something to do with our sense of hospitality. In any case, guests finish their long bike rides, their deep-tissue massages, their walks around the property—and leave looking entirely refreshed. What else can you call that but a cure?

– BRIAN LEE, DIRECTOR OF GUEST RELATIONS

For a fresh, restorative juicing recipe from our wellness center, visit blackberryfarm.com/friends.
TOUR DE SMOKIES FALL
September 21–24

The only thing more satisfying than a beautiful day of cycling is celebrating that day with a remarkable dinner and wine. Join Blackberry—along with former pro and top cycling Coach Robbie Ventura, Tour de France Veterans George Hincapie and Christian Vande Velde, Master Sommelier Bobby Stuckey and Chef Lachlan Mackinnon-Patterson—for a three-day cycling adventure through the winding Smoky Mountains. With routes ranging from 45–75 miles and up to 10,000 feet of climbing per day, this event is geared to the avid cyclist.

FEATURING Cycling Coach Robbie Ventura, former professional Cyclist George Hincapie, professional Cyclist Christian Vande Velde, Master Sommelier Bobby Stuckey and Chef Lachlan Mackinnon-Patterson of Frasca Food and Wine (Boulder, CO)

BLACKBERRY FARM BIKE TOUR WITH TREK TRAVEL
November 16–21

See Blackberry Farm by bicycle with an exclusive five-day cycling getaway from Trek Travel, a world leader in luxury bicycle tours. Beautiful rides in the Great Smoky Mountains are punctuated by plenty of other Blackberry Farm adventures—like canoeing, kayaking, touring Blackberry’s brewery with the Brewmaster himself and exploring farm culture with our garden team. This luxurious getaway is completed with a private yoga lesson and one-hour spa session, a farm-to-table cooking demonstration and a remarkable wine-paired dinner. We think it might be one of the best ways to experience the best of Blackberry Farm and the Smoky Mountains. Call 866.464.8735 to speak to one of Trek’s trip consultants to reserve your stay!

FOXHUNTING OPENING WEEKEND
November 21–23

The blast of the horn this weekend signals more than just the start of the hunt—it signals the opening of foxhunting season. Join us for another exhilarating season of this age-old tradition, as we mount up and take to the chase. After a welcome dinner on the first night, and an orientation and seminar, we’ll set out for the Hunt, which will be followed by a celebratory hunt breakfast. Whether you’re on a horse or not, the opening weekend of foxhunting season is a thrilling time at Blackberry Farm.

BODY AND SOUL
December 4–7

Just before the busyness of the holiday season sets in, slip away to Blackberry Farm for a transformative yoga retreat. Acclaimed Yoga Instructor Laura Bailey will lead guests in quiet, reflective and healing yoga sessions designed to restore balance to your body and mind, while vegan and raw food Expert Jenifer Kuntz will coach you through adopting raw foods at home. The gentle comforts of Blackberry Farm and our new wellness center make a perfect setting for this renewal.

FEATURING Yoga instructor Laura Bailey of The Studio (Seaside, FL) and Owner Jenifer Kuntz of Raw & Juicy (Seaside, FL)
Bright milestones in the year, the holidays invite us all to slow down. Together.
Families come from near and far to relax, connect and make lasting memories on the farm. Imagine everything that you typically stress out about being taken care of for you! Holidays made easy, holidays made memorable.

— Sam Beall
VALENTINE’S DAY
February 14–16

If you’re planning to whisk the one you love away for a special Valentine’s weekend, there’s no destination more perfect than Blackberry Farm. From roaring fires to cozy carriage rides to tall flutes of champagne, the farm surrounds you with the romance of the Smoky Mountains. Top off your weekend with an unforgettable evening in The Barn, where you’ll enjoy a candlelit dinner featuring a special aphrodisiac tasting menu. Whether you choose to share an indulgent spa escape or an exhilarating mountain adventure here on the farm, you’ll find meaningful moments to celebrate and reconnect.

EASTER
April 18–20

With the return of green and new flowers blooming, Easter is one of the most beautiful holidays at Blackberry Farm. Every year, we welcome Spring and celebrate new life on the farm with a warm, family-centered holiday. It’s hard to say whether the highlight of the event is our traditional Easter Egg Hunt or the chance to visit our baby chicks, lambs and bunnies—but in any case, this special celebration is a family favorite!

MEMORIAL DAY WEEKEND
May 22–26

We consider our traditional Memorial Day celebration to be the perfect salute to Summer. Our guests do too, returning every year for hand churned ice cream, picnic lunches and movies on the Main House Lawn. The relaxed spirit of this festive weekend on the farm draws guests from all over to kick off Summer with great food, music and family. We hope you’ll join us!

THE ART OF

THE TOAST

Fumbled by bridal parties, shouted in bars, raised over celebratory dinners, the toast has long been a universal way to acknowledge accomplishment or commence celebration. Sometimes it’s an art form; sometimes it’s just a casual prelude to the next round of drinks. Either way, I never pass up the opportunity to make a toast at the farm—whether we’re popping bottles of champagne to welcome a new year or just clinking cocktails with a few friends. Around here, there’s always something to celebrate, and therefore, always a reason to toast.

– ANDY CHABOT, SOMMELIER

For a special holiday cocktail recipe worthy of a toast (or two), visit blackberryfarm.com/friends.

46 for more information visit blackberryfarm.com

holidays 2014

ready to discover your blackberry? call 800.557.8451 for reservations.

holidays 2014
FOURTH OF JULY
July 2–6

Blackberry Farm celebrates Independence Day with a bang. In fact, our annual Fourth of July celebration has been called the ultimate Summer getaway, a celebration packed with delicious food and fun Summer activities. The celebration’s annual BBQ Battle—featuring Blackberry Farm chefs and guests like you—is reason alone to plan your Fourth of July visit. The whole celebration wraps up with a glittering fireworks display after dark that’s bound to delight. Long a guest favorite, this holiday always sells out quickly. Don’t miss it!

LABOR DAY WEEKEND
August 28–September 1

Bid farewell to Summer with a long holiday weekend that toasts the best of the season and welcomes a new one. From live music to lazy picnic lunches on the lawn, our Labor Day weekend celebration makes the most of long, sun-filled days. Of course, the centerpiece of Labor Day weekend is the annual Summer concert—a highlight that promises to fill the property with sound. Finished off with games, crafts and barbecue, this celebration is one your whole family will enjoy.

HALLOWEEN
October 30–November 3

Skip the tricks this Halloween and go straight to the treat—a spooky Halloween celebration at Blackberry Farm. Gather round the bonfire to hear Smoky Mountain legends from famed storytellers, and keep cozy with to-die-for cocktails and indulgent s’mores. Be sure to try your hand at pumpkin carving in our annual contest. Come experience the Fall colors, smells and flavors of Blackberry Farm as we give October a rousing Halloween send-off.

BEHIND THE CRAFT: Entertaining

Atmosphere, people, food and drink. These are the elements of entertaining, but to transform them into an event worth remembering is an art. At Blackberry Farm, our goal is to find perfect harmony in all four.
THANKSGIVING WEEKEND  
November 23–30

With the bounty of our farm and the beauty of our Foothills, we have a hard time finding a better holiday to spend at Blackberry Farm than Thanksgiving. Let us play the host for a hassle-free holiday that includes an unforgettable, farm-fresh Thanksgiving feast—along with some of our most cherished holiday traditions, like the annual turkey fry lunch of peanut soup and angel biscuits served on the lawn. It’s an experience sure to immerse you in the communal joy of Thanksgiving. Reserve your spot at the table soon, because this holiday fills up quickly.

CHRISTMAS HOLIDAY  
December 23–26

Long before the first snow falls, we’re dreaming about Christmas on the farm. We start stringing lights and trimming trees right after Thanksgiving, welcoming Winter with open arms. From the first day of December to New Year’s Eve, there’s something special to enjoy or celebrate at Blackberry—be it building gingerbread houses, sharing sweet treats with Santa or sipping warm cider by the Christmas tree. We’ll handle all the menus and activities, leaving nothing for you to do but relax and enjoy a beautiful holiday with the ones you love most.

NEW YEAR’S EVE  
December 30–January 2

The sound of champagne being popped is joyous—and so is Blackberry Farm’s annual New Year’s Eve celebration. We ring in the New Year with rockin’ music, incredible tasting menus, plenty of champagne and a shower of balloons. But no matter how festive the celebration, we won’t let the clock reach midnight ’til we’ve all toasted good health, good company and a good year ahead. Join us in The Barn for a New Year’s Eve that shines.

BEAUTY of CONTRAST  
OLD NEW

A happy holiday at the farm calls for the celebration of both old and new. Tradition (like our annual Christmas decorating) grounds the festivities in heritage and family, while fresh faces, music and food add the sparkle.
## EVENTS BY INTEREST

### WINE & FOOD

<table>
<thead>
<tr>
<th>Month</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 9–12</td>
<td>Taste of the South</td>
</tr>
<tr>
<td>Feb 23–25</td>
<td>Deep Roots</td>
</tr>
<tr>
<td>Mar 2–5</td>
<td>Hospice du Rhône</td>
</tr>
<tr>
<td>Mar 23–26</td>
<td>California Spring presented by Lexus</td>
</tr>
<tr>
<td>Apr 13–16</td>
<td>Tennessee: West Comes East</td>
</tr>
<tr>
<td>May 11–13</td>
<td>Katie Lee Hands-On</td>
</tr>
<tr>
<td>July 22–25</td>
<td>A Delicious Pairing</td>
</tr>
<tr>
<td>July 20–23</td>
<td>Foraged and Found</td>
</tr>
<tr>
<td>Aug 3–6</td>
<td>Smoky Mountain Table: A Hands-On Workshop</td>
</tr>
<tr>
<td>Aug 24–27</td>
<td>Mountain Mash</td>
</tr>
<tr>
<td>Sept 14–17</td>
<td>Timeless Taste</td>
</tr>
<tr>
<td>Dec 7–10</td>
<td>Hands-On Character Experience</td>
</tr>
<tr>
<td>Dec 14–17</td>
<td>Wine Geek 101</td>
</tr>
</tbody>
</table>

### ENRICHMENT

<table>
<thead>
<tr>
<th>Month</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 3–5</td>
<td>Artist in Residence</td>
</tr>
<tr>
<td>Feb 2</td>
<td>Super Bowl Sunday</td>
</tr>
<tr>
<td>Feb 7–9</td>
<td>Stave Puzzling</td>
</tr>
<tr>
<td>Feb 28–Mar 1</td>
<td>Il Raduno di Blackberry Farm</td>
</tr>
<tr>
<td>Apr 6–9</td>
<td>Behind the Lens</td>
</tr>
<tr>
<td>Date TBD</td>
<td>Artists in Residence</td>
</tr>
<tr>
<td>Sept 29–Oct 1</td>
<td>Matchable Entertainment</td>
</tr>
<tr>
<td>Nov 9–12</td>
<td>Wine on the Fly</td>
</tr>
<tr>
<td>Nov 16–19</td>
<td>Beretta Lifestyle Event</td>
</tr>
</tbody>
</table>

### MUSIC

<table>
<thead>
<tr>
<th>Month</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feb 23</td>
<td>Kip Moore in Concert</td>
</tr>
<tr>
<td>Mar 21–23</td>
<td>Americana Music at Blackberry Farm</td>
</tr>
<tr>
<td>July 19</td>
<td>Music in the Mountains</td>
</tr>
<tr>
<td>Aug 22–24</td>
<td>Emmylou and Friends</td>
</tr>
<tr>
<td>Sept 4</td>
<td>Luke Bryan in Concert</td>
</tr>
<tr>
<td>Nov 22</td>
<td>Music in the Mountains</td>
</tr>
<tr>
<td>Date TBD</td>
<td>Sara Evans in Concert</td>
</tr>
<tr>
<td>Date TBD</td>
<td>Kacey Musgraves in Concert</td>
</tr>
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### ADVENTURE & WELLNESS

<table>
<thead>
<tr>
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<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 3–5</td>
<td>Foxhunting</td>
</tr>
<tr>
<td>Feb 2–6</td>
<td>Winter Hiking Expedition</td>
</tr>
<tr>
<td>Feb 7–9</td>
<td>Foxhunting</td>
</tr>
<tr>
<td>Mar 30–Apr 2</td>
<td>Tour de Smokies Spring</td>
</tr>
<tr>
<td>May 4–7</td>
<td>Balanced Life &amp; Body</td>
</tr>
<tr>
<td>May 11–16</td>
<td>Blackberry Farm Bike Tour with Trek Travel</td>
</tr>
<tr>
<td>May 18–23</td>
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</tr>
<tr>
<td>July 6–9</td>
<td>Balanced Life &amp; Body</td>
</tr>
<tr>
<td>July 11–13</td>
<td>Painball</td>
</tr>
<tr>
<td>Aug 10–13</td>
<td>The Greatest Ride</td>
</tr>
<tr>
<td>Sept 18–21</td>
<td>3rd Annual CEO Endurance World Championship</td>
</tr>
<tr>
<td>Sept 21–24</td>
<td>Tour de Smokies Fall</td>
</tr>
<tr>
<td>Sept 29–Oct 1</td>
<td>Matchable Entertainment</td>
</tr>
<tr>
<td>Oct 26–29</td>
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</tr>
<tr>
<td>Nov 16–21</td>
<td>Blackberry Farm Bike Tour with Trek Travel</td>
</tr>
<tr>
<td>Nov 21–23</td>
<td>Foxhunting Opening Weekend</td>
</tr>
<tr>
<td>Dec 4–7</td>
<td>Body and Soul</td>
</tr>
</tbody>
</table>

### HOLIDAYS

<table>
<thead>
<tr>
<th>Month</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feb 14–16</td>
<td>Valentine’s Day</td>
</tr>
<tr>
<td>Apr 18–20</td>
<td>Easter</td>
</tr>
<tr>
<td>May 22–26</td>
<td>Memorial Day Weekend</td>
</tr>
<tr>
<td>July 2–6</td>
<td>Fourth of July</td>
</tr>
<tr>
<td>Aug 28–Sept 1</td>
<td>Labor Day Weekend</td>
</tr>
<tr>
<td>Oct 30–Nov 3</td>
<td>Halloween</td>
</tr>
<tr>
<td>Nov 25–30</td>
<td>Thanksgiving Weekend</td>
</tr>
<tr>
<td>Dec 23–26</td>
<td>Christmas Holiday</td>
</tr>
<tr>
<td>Dec 30–Jan 2</td>
<td>New Year’s Eve</td>
</tr>
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### LATE WINTER

<table>
<thead>
<tr>
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</tr>
<tr>
<td>Mar 2–5</td>
<td>Hospice du Rhône</td>
</tr>
<tr>
<td>Mar 7–9</td>
<td>Foxhunting Finale</td>
</tr>
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<td>Americana Music at Blackberry Farm</td>
</tr>
<tr>
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<td>California Spring presented by Lexus</td>
</tr>
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### FALL

<table>
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</tr>
</thead>
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<tr>
<td>Sept 14–17</td>
<td>Timeless Taste</td>
</tr>
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<td>CEO Endurance World Championship</td>
</tr>
<tr>
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<td>Tour de Smokies Fall</td>
</tr>
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</tr>
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</tr>
<tr>
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</tr>
<tr>
<td>Nov 21–23</td>
<td>Foxhunting Opening Weekend</td>
</tr>
<tr>
<td>Nov 22</td>
<td>Music in the Mountains</td>
</tr>
<tr>
<td>Nov 25–30</td>
<td>Thanksgiving Weekend</td>
</tr>
</tbody>
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### SPRING

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<thead>
<tr>
<th>Month</th>
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</thead>
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<tr>
<td>Mar 30–Apr 2</td>
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</tr>
<tr>
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<td>Behind the Lens</td>
</tr>
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</tr>
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</tr>
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### SUMMER

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<tr>
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</tr>
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<tr>
<td>June 22–25</td>
<td>A Delicious Pairing</td>
</tr>
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<td>July 2–6</td>
<td>Fourth of July</td>
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<tr>
<td>July 6–9</td>
<td>Balanced Life &amp; Body</td>
</tr>
<tr>
<td>July 11–13</td>
<td>Paintball</td>
</tr>
<tr>
<td>July 19</td>
<td>Music in the Mountains</td>
</tr>
<tr>
<td>July 20–23</td>
<td>Foraged and Found</td>
</tr>
<tr>
<td>July 27–30</td>
<td>Kitchen Full of Kids</td>
</tr>
<tr>
<td>Aug 3–6</td>
<td>Smoky Mountain Table: A Hands-On Workshop</td>
</tr>
</tbody>
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The following descriptions offer a general overview of our typical event flow. However, we are at the mercy of the creative chefs, artists, outdoorsmen and athletes who share these special events with us, so occasionally, our events take an unscheduled, but always pleasant, turn.

**WINE & FOOD**

Blackberry Farm’s annual cooking schools are renowned for the exclusive access guests enjoy to top chefs from across the country and the world. Upon arrival to the farm, guests attend an opening reception and dinner, where they meet and dine with the featured chef and winemaker. The next day, guests attend a cooking demonstration with Blackberry Farm’s Executive Chef Joseph Lenn, followed by a wine tasting with the featured winemaker and a private group lunch. On the final day, guests experience a cooking demonstration by the featured guest chef and conclude their two-three night stay with the ultimate finale dinner prepared by the guest chef, along with Chef Joseph Lenn, and remarkable wines provided by the featured winemaker.

**ADVENTURE & WELLNESS**

In our series of adventure and wellness events, guests are immersed in activities during a portion of the day that range from the adrenaline rush of cycling and shooting to the balanced renewal of yoga and spa treatments. For at least one evening, remarkable wine and food is always part of the group experience, and during many of the events, guests also enjoy tasting wine from a special winemaker or vintner. Our guests never know what adventures will unfold as part of their experience at Blackberry Farm!

**ENRICHMENT**

Blackberry Farm’s enrichment events follow their own course, but all share a common thread of accessibility and usually a meal with the event’s unique featured personality. In addition to the art or craft being highlighted, each event is balanced with time for our guests to enjoy the many pleasures of the farm—including food, wine and adventure—at their own pace and style.

**MUSIC**

Ranging from 30 people to 150 people, music events at Blackberry Farm offer guests an extremely intimate setting to enjoy exclusive access to artists. While the Music in the Mountain series at the Yallarhammer Pavilion is centered on top songwriters, our larger concerts are held in The Barn or on the lawn, featuring some of today’s top music artists. Guests also have the opportunity to purchase Blackberry Farm Foundation contributor tickets to gain access to reserved concert seating or VIP dinners, which often feature an appearance by the musician. All proceeds from the foundation contributor tickets go to the Blackberry Farm Foundation, which benefits children’s charities and foodways related causes.
We’re proud to partner with Lexus, the preferred vehicle of Blackberry Farm epicurean experiences. All of our guests enjoy complimentary transportation to events on the property, as well as private access to our fleet of convertibles, sedans, SUVs and hybrid vehicles upon request.

Being a Lexus owner comes with many benefits, but at Blackberry Farm it means special pricing on reservations, amenities and more.

**A SMOOTH RIDE**

**SNEAK PEEK EVENTS IN EARLY 2015**

- Foxhunt Weekend — January 2–4
- Taste of the South — January 8–11
- Spa Skincare Event — January 18–21
- Foxhunt Weekend — February 6–8
- Stave Puzzling — February 6–8
- Seasons Clinic Wellness Event — February 22–25
- Il Raduno: Truffle Dog Gathering — February 27–March 1
- Hospice du Rhône — March 1–4
- Foxhunt Weekend — March 6–8
- Blackberry Farm Running Clinic — March 15–18
- Farm to Stable: The Equine Connection — March 23–26

**CALL OR EMAIL TODAY TO SCHEDULE YOUR SMOKY MOUNTAIN EXPERIENCE**

800 557 8451

reservations@blackberryfarm.com
CALL OR EMAIL TODAY
TO SCHEDULE YOUR
SMOKY MOUNTAIN
EXPERIENCE

800 557 8451