Every year, I wonder if life at Blackberry could possibly get any more exciting. And yet, every year it does—especially this year, our 40th anniversary. When my family opened our doors to guests in 1976, we knew we wanted to share this special place, but who could have imagined it would come to life like this? From bed and breakfast to world-renowned resort to working farmstead to multiple James Beard Awards to nationally recognized wellness center—our story just keeps unfolding.

One thing I know for sure: this journey wouldn’t be the same without our guests over the years. You have shared in so many memorable Blackberry ‘moments’ with us—be it a rare bottle of wine over dinner in The Barn, a morning in the rocking chair watching the sun melt away the mountain fog or a family splash-fest on a paddleboarding adventure at the lake. The simple joy of these small moments is a big part of what makes our farm so special. As our team celebrates our 40th anniversary all year long, we’ll be creating, savoring and sharing many, many more of these moments with you. Look for them in future newsletters—and join us on the farm to enjoy some of your own!

It’s fitting that in a year this big, we’ll be unveiling some important new developments, including our yet-to-be-named Event Center. Personally, I can’t wait to see how this beautiful space makes your Blackberry experience even better—whether you plan inspiring corporate meetings with us, celebrate your dream wedding here or simply experience a concert in a setting you’ll never forget. In the spirit of making your Blackberry stay better, we are also introducing the all-new Camp Blackberry for kids. When you visit this Summer, your children will find an incredible new Camp Blackberry building with plenty of fresh adventures and activities!

And because for me (and for so many of you), the best Blackberry moments involve something that our FarmStead team has crafted, I feel thrilled to share that our artisans brought home five Good Food Awards this Winter. If you haven’t tasted the 2016 winners yet, I hope you’ll do so the next time you’re here—or in your own home, if you can get your hands on them before we run out! It looks to be a happy, nostalgic and exciting year at Blackberry Farm. I can’t wait for you to experience it with us.
2016 MARKS THE FORTIETH ANNIVERSARY OF BLACKBERRY FARM UNDER THE BEALL Family’s care. Over the last four decades, the farm has welcomed a few more fencerows, many more trees and a great number of guests. But for us, 40 years brings more than nostalgia. There’s an energy, a sense of being truly alive, that stretches across the farm. Since 1976, we have wholeheartedly pursued full, vibrant, balanced living—and we’ve brought so many of you with us on the journey. Now, on the cusp of 40 years, we are excited to celebrate the youthful abundance that has always shaped the ‘Blackberry state of mind.’ We hope you’ll join us in celebrating with a few spirited adventures of your own this year.
There’s no Blackberry experience more quintessential than taking in the beautiful view of the Smokies from our rocking chairs. Through every season, our guests have curled up in these chairs with a glass of wine or a good book or a dear friend to watch the sun rise, and fall, behind the mountains. When the sun melts away the ethereal Smoky Mountain fog, your cares melt away too.

Visit blackberryfarm.com/40yearsyoung to explore more moments and memories!

**ICONIC MOMENTS**

_**incredible memories**_

Filling our calendar for the year ahead is (selfishly!) one of our favorite things to do. Now that our 2016 events have been announced, you can fill your calendar, too—and you won’t want to miss these opportunities. We have brought some of the most remarkable, engaging personalities in food and wine, sports, music, literature and art to our yearlong celebration of living a good, full life. Join us as we celebrate being 40 Years Young with the guests and friends who make this place so special.

**the BLACKBERRY YEAR**

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**NEWS FROM OUR FOUNDATION**

Each year, it’s our joy to help raise hundreds of thousands of dollars for a variety of local foodways and children’s charities through Blackberry Farm events. In 2015, the Blackberry Farm Foundation gave $275,000 in grants to several local charities, one of which included a $180,000 donation to Maryville City Schools and Café Le Reve. Maryville City Schools have purchased a building adjacent to the high school in which they will build a culinary classroom and restaurant for Café Le Reve—a program that teaches culinary skills to students with developmental challenges.

To see all of this year’s grant recipients, please visit www.blackberryfarm.com/foundation.
CAMP BLACKBERRY
Opening May 2016

Our youngest guests are in for a treat this Summer! This Memorial Day, Camp Blackberry is relocating to a beautiful new facility, located next to the new family pool. Complete with a pavilion, a craft room for painting and pottery and a learning garden, Camp Blackberry will now have all the space it needs to welcome all our young Blackberry guests for even more fun-filled adventures.

THE GUEST HOUSE
Opening July 2016

Now that the luxurious Carriage House has been completed and filled with the finest amenities, we turn our attention to The Guest House. Originally built in the 1990s, it has received a few design refreshers over the years, but none like the one we have in store for 2016. This January, we began remodeling The Guest House, reducing the rooms from 11 to 9, enlarging the rooms and bathrooms and giving a total makeover to the interior. The Guest House has always held a special place in our hearts, and we look forward to breathing new life into this beautiful, hospitable space.

THE EVENT CENTER
Opening July 2016

Yet to be named, but certainly the largest project on this list, our Event Center will feature 17,000 square feet of space to offer the most flexible venue for meetings, weddings, concerts and larger events. Designed by Architect Keith Summerour and decorated by Interior Designer Suzanne Kasler, the venue marries regional inspiration with classic Blackberry Farm style. A few key elements include an outdoor amphitheater, an underground tunnel to The Barn wine cellar and a vast stretch of uninterrupted floor space (perfect for large events!). The center will also include a demonstration kitchen, breakout meeting rooms and green room space. Whether you are a meeting planner or a guest coming for a concert, the Event Center is sure to be a new favorite on your next visit.

It's our annual tradition to spend the beginning of each year planning new events and projects for Blackberry Farm—and we always put the most guest-forward projects at the top of the list. This Winter, we have so many exciting projects to share with you! We can't imagine a better way to kick off our farm's next 40 years.
Our newest restaurant has been bustling ever since we opened our doors. Guests love tasting Chef Sarah Steffan’s inspired take on family-style dishes and Southern staples. Lately, our chefs have been focusing on hearty, comfort food classics, such as braised pork cheeks with polenta, charred vegetables and aged sherry vinegar or a peppercorn ribeye finished in a Tennessee whiskey cream sauce. And with fewer vegetables coming in from the garden during Winter, we’re using the time to experiment with traditional pickling and fermentation. As always, every meal at The Dogwood wraps up with seasonal cakes, pies or crisps. Right now, we’re loving our rich, decadent nine-layer chocolate cake and vanilla spice cake layered with apple, pumpkin and pear preserves—the perfect, indulgent finish for a Winter night.

Few pairings are more perfect than classic Southern comfort food and a warming Winter beer. Join us at the farm to experience both this Winter, or sign up for our brewery newsletter to snag a bottle of Winter Saison to enjoy at home.

**WARM YOUR SPIRITS**

**DOWN HOME at THE DOGWOOD**

With the release of our latest beer, the seasonal Saison series proves yet again to be one of our favorite projects. Inspired by crisp December nights on our estate in the foothills of the Great Smoky Mountains, this Saison is reminiscent of the natural nuances of Winter. Light and dark wheat add palate fullness to this Saison’s floor-malted barley backbone. Abbey-style character malts and our flavorful yeast strain develop complex, dark fruit notes, while Styrian Golding hops bring a subtle counterbalance of bitterness. Try it during your next stay or look for it at stockists near you on our website.

**THE WINTER SAISON**
in GOOD TASTE

Treat yourself to a curated tour of our FarmStead favorites—from nationally recognized Good Food Award winners to our handpicked ‘Food Geek Approved’ selections.
Preservationist Shannon Walker, Butcher David Rule and Cheesemaker Chris Osborne recently returned from an exciting trip to San Francisco. This journey to the Good Food Awards is becoming an annual tradition—and what a wonderful way to celebrate our artisans’ hard work in the larder! This year, we were humbled and honored to bring home five Good Food Awards for our Pecan Sorghum Butter, Ramp Kraut, Singing Brook Cheese, Finocchiona Salume and Salume Toscano. Each winner passed a rigorous vetting and earned top scores from 215 judges.

Of course, our highest honor is the satisfaction we get from sharing our products with you here and at home. We are grateful for the privilege of bringing a little taste of Blackberry Farm to your plate. Look for even more to come as we continue to grow our larder program!
SET the TABLE

We love our exclusive hand-thrown pottery, made with ash from The Barn’s fireplace to produce its beautiful, light gray glaze. Lay your table with this pottery and enjoy a taste of true Tennessee handiwork. Settings of 5 available in service for 6, 8 and 12 at blackberryfarm.com.

TASTE our FAVORITES ✓

It’s almost impossible to choose, but we’ve done it: we’ve identified a few favorites from our FarmStead Catalog. These ‘Food Geek Approved’ items are sure to delight the epicureans in your life. The list includes artisan products like Ramp Pesto, Guanciale, Pumpkin & Pear Butter, Three Sisters Succotash and more. Look for the ‘Food Geek Approved’ check at blackberryfarm.com!
We’ve heard that the arrival of your FarmStead Collection Club box feels like Christmas and your birthday all rolled into one. No wonder! Each season, your box comes packed with fresh, handpicked selections from our chefs and artisans, plus recommended recipes to go with them. It’s a convenient way to savor the best of Blackberry in every season, no matter where you are.

Subscribe or order individual seasonal boxes at blackberryfarm.com.
REST AND REFRESH
Available during the month of March

The beauty of whole-life wellness is that it stretches far beyond the yoga studio or salad bar. It’s living well in all areas of life: a luxurious, restful bed, a blissful day in the spa, a soul stirring view of the Smokies, a fresh-pressed green juice. For the month of March, you can enjoy all of this and more with a special stay in our beautiful new Carriage House. Reserve three nights during March, and we’ll give you an all-day spa pass to enjoy in celebration of Wellness Month at Blackberry.

THE WELLHOUSE in YOUR HOUSE

In December 2015, we launched our own line of luxurious bath products. Currently, we offer shampoo, conditioner, body wash and lotion in our much-loved Bourbon & Lavender scent, both online and on property in The Wellhouse retail shop. This Spring, we will release our next regionally inspired, seasonal scent as well as new products. In the meantime, lather up with the same relaxing products you enjoy during your visit at Blackberry Farm.

SEASONAL SPOTLIGHT:

ALIVE & WELL

GETTING in SHAPE

When we built The Wellhouse, our wellness center and spa, our goal was to give our guests an elevated wellness experience and inspire a more balanced lifestyle. Since its opening in 2014, we have expanded the spa offerings, added more fitness programs and diversified our wellness events. We were humbled and honored when Shape Magazine recently named us one of its top wellness destinations. Here’s to another year of restorative massages, long trail runs, connecting with the earth, new skincare regimens and connecting with ourselves!

Notice the beautifully illustrated labels on our spa products? Artist Eugenia Foster (Mary Celeste Beall’s mother) created the illustrations for the labels. Look for more of her artwork on future labels and in our gift shops!
BOOTCAMP
April 17–20
Fitness Authority Adam Bornstein joins the Blackberry Wellness Team for a three-day, high-intensity event designed to energize your mind and body with bootcamp-style workouts and rigorous bike rides and hikes. Exclusive one-on-one training will be paired with gourmet meals for optimized performance. Come away with expert, customized advice on fitness and nutrition, so you can continue your personal fitness journey long after the event ends.

DEEP HEALING WOODS IMMERSION
May 20–22
Discover the healing face of the forest in this eye-opening wellness experience. Spring is the ideal season to reflect among budding foliage and wildflowers—as well as a wonderful time to wander our grounds with Forager and Preservationist Shannon Walker. Centering and moving, this retreat empowers participants to connect with themselves and the forests around them through yoga, hiking, meditating, foraging and creating essential oils.

SPRING TRANSFORMATION
March 20–23
Body Designer Tammy Stokes teamed up with our Director of Wellness Amanda Myers to design a high-energy fitness retreat to transform the mind, body and spirit, complete with wellness and lifestyle tips as well as personalized instruction. You can work up a sweat with your choice of invigorating exercise classes, biking or yoga, then gather for a group lunch, optimized for peak performance and recovery.

SET COURSE for a GOOD YEAR

WE LOVE THE CLEAN SLATE OF A NEW YEAR, the empty calendar pages, the untapped potential. This quiet season gives us just the motivation we need to refocus on our health, body and soul. Blackberry’s wellness events—scheduled to highlight different seasons and different experiences—help you do the same all year long. Choose the wellness getaway that’s right for you, and be sure to reserve early, because these transforming retreats fill up fast.

WELLNESS MONTH March

Stuck in a rut? Routine feeling stale? Come find the inspiration you need at The Wellhouse as we focus on renewing, restoring and recharging our bodies. We’ve designed themed experiences, each week during March, to motivate and empower you—because we believe wellness should be fun and life-giving in every season. From specialized daily classes to ‘happy hour’ at the juice bar, Wellness Month at Blackberry is filled with unique opportunities to rejuvenate body and mind all month long.

MARCH 1–8: TRANSFORM TO A BETTER YOU
Total body seminar focusing on nutrition, juicing, functional fitness classes, foam rolling, health testing and wellness lectures.

MARCH 9–15 SLEEP BETTER, FEEL BETTER
Lectures on improving sleep, sleep-focused spa treatments, aerobic activities, meditation and breath instruction for deep, restful sleep.

MARCH 16–24: BOUNTIFUL BEAUTY
Beauty from the inside out: nutrition, juicing, makeup applications, facials, skin care for teens and lectures from our skincare expert on understanding your skin.

MARCH 25–31 BODY AND SOUL
Meditation classes, mindful outdoor nature walks, special yoga classes, bodywork to unblock energy lines, somatic awareness, reiki and creativity sessions.
WHILE AWAY *the hours*

by the fire, in the wine cellar, on the massage table or out in the crisp woods with a peaceful getaway this Winter. Stay through March to enjoy the stillness and our annual Winter rates.

800.557.8451