

WELCOME FRIENDS!

The staff of Southern Exposure welcomes you and looks forward to having you join us this fall season for one of our workshops or unique specialty dining events.

Southern Exposure Herb Farm is open daily from 10 am to 6 pm April 1st through December 19th, 2010.

Dining and Workshop Reservations You may make reservations for Dining Events and Workshops by calling (269) 962-1255 or on-line at www.southernmoon.com.



Fall 2010 Specialty Dining



Note: Dinner prices include valet parking, tax and 18% gratuity.

Full service cash bar is available for your enjoyment in all three of our dining areas!

Cancellation Policy: Refunds (less \$20 processing fee, unless transferred to another event) are given if cancellations are made 48 hours prior to scheduled dining event.

RSVP on our secure website at www.southernmoon.com - or by calling (269) 962-1255.

SE-100, Fri. Sep. 24, 6:30 p.m. \$60 STARRY, STARRY NIGHT: A moment in the twilight!

In October, the world looks as though a master gilder has touched every leaf with a delicate brush. Autumn's gold lures and the time has come to gather with us and dine under the lantern of the Harvest Moon! Weather permitting, we will be dining under our large white canopy or nested under candlelight in one of our historic dining rooms.

Gruyere Cheese, Onion, and Bacon Tart
Autumn Orchard Salad
Beef Tenderloin with Gorgonzola Sauce
Roasted Stuffed Pepper with Goat Cheese
Herbed Mashed Potatoes with Chives
Chef Elsie's Crème Brûlée
Glass of wine selected by our Sommelier

SE-200, Fri. Oct. 1, 6:30 p.m. \$55 A TASTE OF TUSCANY: When hand and heart work in tandem, something special happens!

One of the most exciting and incomparable flavor palettes in all of Italy will delight you from il primo to il dolce – first course to the satisfying end.

Herb Tomato Bisque
Tuscan Salad with Olives, Salad Greens, and Cannellini Beans
Grilled Roma Tomato with Pesto
Medallions of Pork with Pasta and Marinara Sauce
Chocolate Mousse Pie with Raspberry Sauce
Glass of wine selected by our Sommelier

SE-300, Fri. Oct. 15, 6:30 p.m. \$55 THE MOUNT VERNON: Setting a place for tradition!

Bring your appetite, drop a napkin in your lap, and prepare to be delighted by favorites recalled from 18th Century Virginia.

Zesty Corn-Crab Chowder Soup
Colonial Caesar Salad with Roasted Cherry Tomatoes
Roasted Cornish Game Hen with Orange-Teriyaki Sauce
Couscous with Currents and Pine Nuts
Pineapple-Glazed Acorn Squash
Hoe Cakes
George's Cherry Pie à la Mode
Glass of wine selected by our Sommelier

SE-400, Fri. Oct. 22, 6:30 p.m. \$60 THE CHARLESTON: Time and time again!

Delicious, charming, wonderfully engaging. Are we describing an evening in Charleston or the experience of dining at Southern Exposure? Join us tonight and you be the judge.

Old Charleston Style Potato-Leek Soup
Baby Spinach, Apples, and Cheddar Cheese Salad
Roast Pork Loin with Cherry Wine Sauce
Baby Beets with Caraway Seed
Southern's Gratin Potatoes
Southern Apple Pie with Caramel Sauce, à la Mode
Glass of wine selected by our Sommelier

SE-500, Sun. Nov. 21, 1:00 p.m. \$50 PLYMOUTH ROCK: Fall flavors that bring every heart home!

Festivity rules the land this day, as we gather with family and friends. How thankful we are for our blessings and how proud of a heritage that encourages us to appreciate the harvest and share its bounty. Join us as we make tradition an honored guest.

Baked Winter Squash Soup
Mayflower Salad with Oranges, Pomegranate Seeds, and Goat Cheese
Turkey with Cranberry Dressing
Mashed Yams in Orange Cups
Oven Roasted Fall Vegetables
Old Fashioned Pumpkin Crème Brûlée
Glass of wine selected by our Sommelier

SE-600, Fri. Dec. 17, 6:30 p.m. \$65

SE-700, Sat. Dec. 18, 6:30 p.m. \$65

SE-800, Sun. Dec. 19, 1:00 a.m. \$60

THE CAMELOT: Romantically Inspired!

It's that moment when the world becomes still and the most pressing thing you have to do is nothing. Abundance begins with a setting where conversation is plentiful, and bounty is measured by hours spent with loved ones. Come fill your moments to overflowing.

Black Bean Soup with Sour Cream and Cilantro
Romaine and Endive with Tangy Blue Cheese Vinaigrette
Roast Prime Rib Au Poivre
Orange-Dilled Carrots
Mashed Potatoes with Green Onion and Parmesan
Chocolate Pecan Supreme Pie with Caramel Sauce
Glass of wine selected by our Sommelier

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SE-01, Thurs., Sep. 2, 6:30 p.m., \$45 CONCRETE LEAF BEAUTIES and STRAWBERRY DAIQUIRIS: A garden accent that achieves rare grace!

Concrete leaf impressions are a great way to add an inspirational touch to your garden as a water-catcher or inside your home as a decorative accent. Scott has placed large botanical leaves into a mixture of reinforced concrete and allowed it to cure. As you sip Curtis' Strawberry Daiquiris, we will demonstrate how to create a concrete leaf impression, as you clean your own personalized concrete beauty to take home. These leaf impressions are adorable water-catchers for your garden's thirsty visitors and will bring a wonderful fascination to your garden for many years to come.

SE-02, Thurs., Sep. 9, 6:30 p.m., \$50 FEAST OF THE SENSES: Recipes for beginners to gourmet!

It's the time of year for gathering friends around us and sharing in the comforts of food, laughter, and candlelight. As the world outside becomes quiet and cool, we invite you to spend an evening with Chef Elsie in this unforgettable, not-to-be missed treasury of recipes, time-saving tips, and how-to's for creating mouth-watering meals. Come hungry, as a vast array of food and hospitality is on the menu. Curtis will demonstrate wines that are perfectly paired with the foods being served. Enjoy this evening and once again make the kitchen the heartbeat of your home.

SE-03, Tues, Sep 14, 6:30 p.m., \$55 CUTTING EDGE with FALL FEAST: A whole lot of cutting going on!

As the shorter days and crisper nights signal changing seasons, it's time to think about making your home the perfect stage for relaxing and entertaining. With fall around the corner, you will learn the art of flower arranging with special emphasis on color, both bold and ravishing. Spend an evening with floral designers Scott Stokes and Micah Stanislawski as they reveal their secrets for creative floral arrangements. You will create two spectacular floral arrangements to complement your decor. At the beginning, Chef Elsie will treat you to a delicious fall dining experience to set the stage for your creative affair.

**SE-04, Thurs., Sep. 16, 6:30 p.m., \$60
FAUX BOIS ANGEL with EUROPEAN DINNER: You don't need to be told when something's a classic!** While traveling abroad and touring an assortment of private Parisian gardens, we stumbled across a wonderful technique called Faux Bois. The Faux Bois statuary added an "old world" appearance to the gardens we visited. Most pieces today are handcrafted and will fit into any garden theme, inside or out. Weather staining, moss, and lichen gently age Faux Bois and settle it into your landscape. The term, which literally means false wood, is used to finish statuary to make it appear like ancient wood. In this workshop, you will replicate this technique using a 19" concrete angel statuary from an early twentieth century mold. To initiate this amazing workshop, Chef Elsie will prepare a grandiose, tasty European dinner.

SE-05, Fri., Sep. 17, 6:30 p.m., \$55 FALL COCKTAIL FESTIVITY: Back by popular demand!

The glamour of the cocktail will come to life in this celebration of "summer's finale" libations. Enjoy an evening strolling down memory lane as we recreate authentic drink recipes, fresh classics, and modern spirits sure to reinvigorate playful conversations and an air of relaxation. Each cocktail demonstrated will be sampled and then paired perfectly with Chef Elsie's scrumptious cuisine. Come ready to eat, drink, and toast the fall months ahead. This evening will emulate what Bette Davis once said while holding a very dry martini, "Fasten your seat belts, it's going to be a bumpy ride." Bottoms Up!!!

SE-06, Sun., Sep. 26, 1:00 p.m., \$45 BOO-HOO and LUNCH: A fantastic finish to the season!

What's a gardener to do when summer's over and the yard's in a slump? The perennials are past their prime, an early frost killed most of the annuals, and you are desperately clinging to what's left. Sounds like you need a pick-me-up to send the growing season out with a bang...and Scott's got the cure. After experiencing one of Chef Elsie's culinary delights, you will learn about pruning, cleaning, and splitting plants in your gardens. Creative ideas will be shared to keep your garden a focal point throughout the winter months. You will leave with ornamental grasses, Siberian Iris, and bulbs to place in your garden to help bring it "back to life" in the spring.

SE-07, Thur., Sep. 30, 6:30 p.m., \$55 GINGKO WREATH and AUTUMN FEAST: "FALL for ideas that entertain in style!"

As the temperature drops and the days get shorter, trees and vines shift to center stage, their foliage awash in yellow and orange. During the fall, ginkgo leaves put on a display few other plants can rival, as the deep colors of fall bursts to reveal a tapestry of autumn on the horizon. Ginkgo leaves have become a favorite botanical when celebrating the fall season, especially with Thanksgiving around the bend. Spend an evening creating a wreath from grapevine, high quality permanent ginkgo leaf florals, and bittersweet which can be displayed on your door, table, or mantle. But before you arrive, Chef Elsie will comb the Michigan Farmers' Markets for the freshest fall bounty as she prepares an Autumn Alfresco feast...just for you.

SE-08, Fri., Oct. 8, 6:30 p.m., \$55

LET IT FLOW, LET IT FLOW: The taste is on the palate of the beer-holder! Outstanding food and an elegant beer has always been a perfect match. Here's a good excuse to have a great time and learn more about beer. The cardinal rule of a beer tasting is that it must be fun. You will taste an array of beers and ales, each paired with Chef Elsie's Hors D' Oeuvres. Following this workshop, you will amaze your friends with the knowledge of remarkable beers and winning foods to compliment any special event. Add to that some wonderful memories of a special evening with friends, and you now have no excuse for not hosting a beer tasting.

SE-09, Thur., Oct. 14, 6:30 p.m., \$50

DO YOU DREAM OF CHOCOLATE?...then, come indulge your senses! Each fall, we eagerly look forward to opening our home and hearts to those who have helped make the past year so special. Is there any better way than sharing fabulous chocolate desserts...especially when they are paired with Curtis' dessert wines? Spend the evening as Chocolatier, Elizabeth Haines, and Chef Elsie's favorite chocolate dessert recipes take center stage. This workshop will be full of new ideas to help you become a connoisseur just in the "nick of time" for holiday preparations. But to "inaugurate" this scrumptious, mouth-watering event, we will begin the festivities by serving you a magnificent, delectable dinner.

SE-10, Sun., Oct. 17, 1:00 p.m., \$50

THREE FALL ARRANGEMENTS and LUNCH: Inspiring ideas announcing autumn! Autumn arrives ablaze in color. Celebrate the changing of the leaves by using pumpkins, gourds, and flowers from our gardens to create stunning arrangements. This timeless trio of scent and symbolism will be a testament of the season well into Thanksgiving. You know these seasonal players: gourds gone wild, pretty pumpkins, hardy mums, and colorful leaves...all ready for your fall decor. Celebrate the harvest season by making nature's bounty the star for your fall decoration. At the outset of this delightful afternoon, you will enjoy a wonderful fall harvest lunch prepared by Chef Elsie.

SE-11, Tues., Oct. 19, 6:30 p.m., \$50

BERRY and TIN! Sippin' and stylin' away! Meet or reconnect with friends as we host a "Berry Topiary" workshop while sipping a Berrytini. Take a relaxing moment during the holiday rush to have some fun as you create a 29" berry topiary. With just a little flair and our easy step-by-step directions, you can turn flowers, greenery, and berries into a one of a kind topiary that lends a stylish, festive touch to your home for fall and the holidays. Whether your taste leans toward classic or contemporary, modern glamour, or shabby chic, this timeless and colorful decoration will be admired for years to come. Begin with one of Chef Elsie's favorite desserts while "sipping" one of Curtis' million-dollar Berrytinis.

SE-12, Thur., Oct. 21, 6:30 p.m., \$50

PUMPKIN PANACHE with COCKTAILS: Boo! Do you scare easily? Carving your Jack-O-Lantern the same way again? Now that's a scary thought! Unique, inspiring, and sophisticated, our ideas for decorating your home with pumpkins go far beyond the basic Jack-O-Lantern. Using fall's definitive fruit, you will take home three pumpkins: one carved to hold candles, one filled with autumn flowers and herbs, and a painted white pumpkin, weaved like a French bulletin board. As the colors change and falling leaves herald the arrival of autumn, bring the season's calling card indoors with this exuberant, fun-filled workshop as Curtis unveils his legendary Pomegranate-Apple cocktail.

SE-13, Sat., Oct. 23, 8:00 a.m. - 9:00 p.m., \$155

MICHIGAN WINERY BUS TOUR: Eat...Drink...and Relax! Nestled along the shores of Lake Michigan are fertile wineries producing award-winning wines enjoyed throughout the world. Our proximity to southwest Michigan's vineyards makes it easy to visit at a relaxed pace in a single day. While our bus tour drives through picturesque wine regions, you owe it to yourself to sit back, take in the scenery, and chat with your companions. We plan stops at Lemon Creek Winery, Domaine Berrien Cellars, Karma Vista Winery, and Contessa Wine Cellars where you will visit tasting rooms, learn secrets of wine making, and stock up on your favorite wines to share with family and friends. As we return, we make one final stop for dinner at Tosi's Restaurant in Stevensville, MI. Our bus tour leaves Southern Exposure Farm promptly at 8:00 am and returns at approximately 9:00 pm. The cost of the tour includes: bus fees, Chef Elsie's European on-board breakfast and lunch, winery tour charges, dinner at Tosi's Italian Restaurant, and Curtis' many refreshments along the way. Sign up early as this is a popular bus tour.

SE-14, Sat., Oct. 30, 8:00 a.m. - 10:00 p.m., \$175

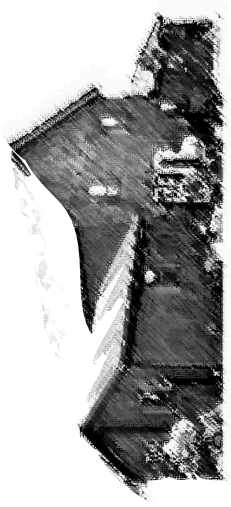
NORTH CHICAGO FOOD TASTING & CULTURAL WALKING TOUR If you like exciting activity and consider yourself a foodie, this day trip to Chicago is designed with you in mind. Spend a day with Southern Exposure as they take you to Chicago's North side in search of the ultimate Chicago food and cultural experience. Begin by enjoying one of Chef Elsie's on-board European breakfasts while sipping Curtis' special morning refreshments. Upon arrival to Chicago, you begin a guided walking tour, enjoying delicious ethnic foods and diverse entertainment venues within the city's liveliest historic neighborhood. You will learn about history, culture, architecture, and entertainment offerings. Your three-hour tour includes visits to an award-winning Chicago-stuffed pizzeria, a spice & herb shop, a gourmet foods store and cheese shop, an authentic Jewish deli, a balsamic vinegar & olive oil store, a loose tea & tisanes merchant, and a chocolate confectioner and fudge shop. Afterwards, you're free to shop and enjoy some of the most beautiful areas of Chicago. Before our trip home, we'll meet for dinner at a local restaurant. The cost of the trip includes: bus fees, breakfast on board, tickets for the walking/tasting tour, dinner in Chicago, and the many refreshments to and from this exciting destination. Bon Appétit!

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Southern Exposure Herb Farm

11269 N Drive North
Battle Creek, Michigan 49014

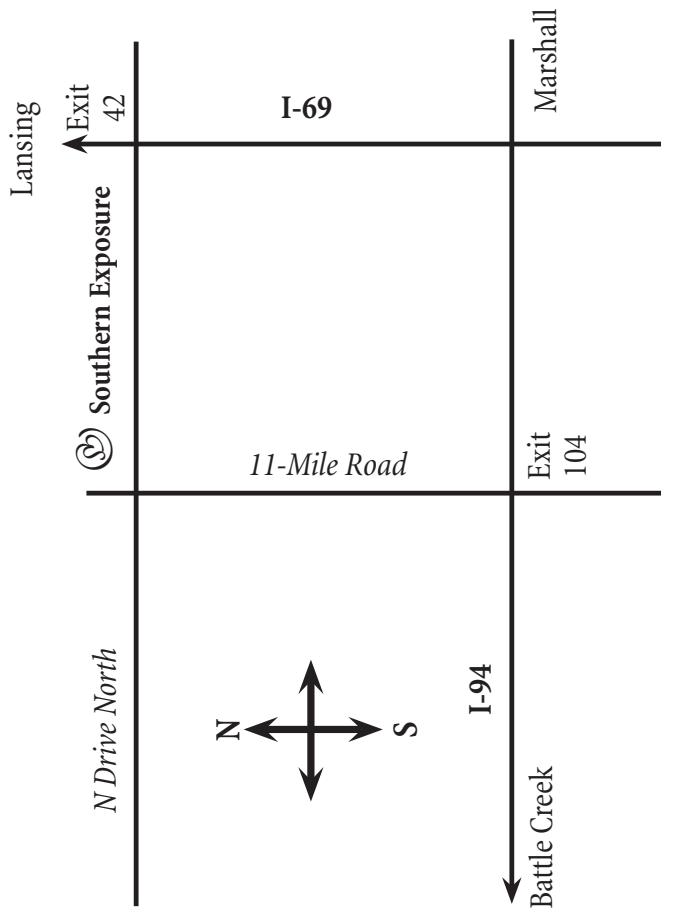
2010 FALL SCHEDULE
Workshops & Specialty Dining



Hours: Open Daily 10am - 6pm
April through December
Phone: (269) 962-1255
Toll Free 1 (866) 554-4372
www.southernmoon.com
email: herbfarminfo@southernmoon.com

Southern Exposure Herb Farm is located at 11269 N Drive North (between 11-Mile and 12-Mile Road, approximately 3.2 miles west of I-69 at Exit 42 (Cornwell's Turkey Farm) or approximately 3 miles north of I-94 at Exit 104 (Te-Khi Truck Stop).

Special Events Our Special Events Coordinator is available to discuss your planning needs and design your special event at Southern Exposure. We offer special event planning, on-site catering, and other unique ideas to make your garden wedding, shower, or anniversary celebration truly spectacular. Think of us also for business meetings, luncheons, and parties. **Garden Tours** Southern Exposure invites your group and/or club for a free self-guided tour of our gardens. Guided tours for groups of 12 are available for \$1 per person. Please call in advance to reserve a time. **Specialty Luncheons** Groups of 12 or more are welcome to dine in one of our beautifully decorated facilities and enjoy selections from our menu. Reservations required. **Luncheons and Herbal Craft** Groups of 12 or more may tour the gardens and select a lunch or dinner from our menu. Each guest will then create an herbal craft to take home.



Workshops: All workshops must be paid for at time of registration. Our workshops are offered on a first-come, first-served basis. To guarantee your space, please reserve your seat in advance. All workshops are two hours in length and are held at the Southern Exposure Herb Farm.

Refund Policy: A refund (less \$20 processing fee, unless transferred to another workshop) is given if you cancel either in writing or by calling 48 hours prior to the class date. If a cancellation is received less than 48 hours prior, there will be no refund. You may also send another guest in your place if you cannot attend.

This policy applies to all specialty dining and workshops with the exception of SE-13, SE-14 and SE-33: bus tours require a minimum of 14 days prior notice for a refund less \$20.00 processing fee. With a cancellation received less than 14 days prior to the scheduled bus trip, Southern Exposure will only refund 50% of the registration fee. If a cancellation is received less than 48 hours prior, there will be no refund.

Class Cancellation: Please register two weeks in advance to prevent cancellation due to insufficient enrollment. If cancellations are made, registrants will be notified and full refunds issued.

Visit www.southernmoon.com to see our Wedding Planning Options, Catering and Wedding Menus, and photos from garden weddings at Southern Exposure.

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Fall Workshops continued:

SE-15, THROUGH SE-30, 6:30 p.m. each evening, \$45 HOLIDAY DECORATING ON A SHOESTRING WITH DINNER: Let's make your home merry and bright!! It's the most wonderful time of the year! Entertaining is so simple: Just open the door to your house and your heart, and allow people to come in. There will be parties for hosting, sweet yummys for sharing, and dressing up your home for the holidays. This is the time of year to really pull out the stops, trying new recipes, and merging time-honored traditions with something new and different. With some creativity and a dash of style, you can make old and new, traditional and contemporary, funky and refined all work together beautifully. Scott will astound you with his imaginative and inspiring holiday décor ideas. The purpose of this workshop is to demonstrate creative

ideas, enjoy a complete Holiday inspired dinner prepared by Chef Elsie, paired with a delicious wine. With over 100 decorating ideas, your home won't be the only thing that lights up the holidays!

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| SE-15, Tues., Nov. 2 | SE-23, Thurs., Nov. 11 |
| SE-16, Wed., Nov. 3 | SE-24, Fri., Nov. 12 |
| SE-17, Thurs., Nov. 4 | SE-25, Sat., Nov. 13 |
| SE-18, Fri., Nov. 5 | SE-26, Mon., Nov. 15 |
| SE-19, Sat., Nov. 6 | SE-27, Tues., Nov. 16 |
| SE-20, Mon., Nov. 8 | SE-28, Wed., Nov. 17 |
| SE-21, Tues., Nov. 9 | SE-29, Thurs., Nov. 18 |
| SE-22, Wed., Nov. 10 | SE-30, Fri., Nov. 19 |

Because this is our most popular workshop of the season, please register early to ensure your desired date is secured. Please dress appropriately, as we will be moving inside and out.

SE-31, Tues., Nov. 30, 6:30 p.m., \$45 BOXWOOD TOPIARY AND HOLIDAY COSMOS: They'll think a decorator did it! The ancient art of topiary was brought to this country by the early colonists. English boxwood shrubs, prized for their densely-packed light-green leaves, are commonly used in topiaries. Using a Styrofoam form, you will create a beautiful topiary using bright green boxwood sprigs and berries. The gracefulness and sophistication of this topiary will enhance your holiday décor and add to its merriment. To kick off this occasion, you will enjoy Curtis' Holiday Cosmos, a festive spirit inundated with joy.

SE-32, Thur., Dec. 2, 6:30 p.m., \$45 WILLIAMSBURG TRADITIONAL WREATH with ENGLISH WASSAIL: A fresh take on a traditional idea! Nothing captures the spirit of old Williamsburg better than rich green boxwood, shiny lemon leaves, and fresh apples all wrapped into a wreath. This special holiday decoration is designed to recreate the Williamsburg Wreath, a tradition many generations have embraced. Proudly displayed as a centerpiece or gracing a door, this wreath will simply say "welcome" to your holiday guests.

SE-33, Sat., Dec. 4, 8:00 a.m. - 10:00 p.m., \$140 SCOTT'S JUNQUE BUS TOUR: Just in the "nick-of-time" for the Holidays! Perhaps it's something discovered on a dusty shelf of an antique shop or buried in a box at a flea market. Or maybe it was bought with a winning bid at auction or found through a dealer. One of the joys of collecting is the thrill of pursuit. We plan stops at Hog Creek, Allen, Shipshewana, and Middlebury, IN. Southern Exposure's Scott Stokes will show you how to shop vintage sales with confidence, where to find bargains, how to spot a good buy, dicker and deal, and examples of how to transform newfound treasures into decorative, useful objects. Spend a day discovering creative foraging as only Scott can offer. The cost of the tour includes: travel to and from junk locations only Scott knows about; Chef Elsie's European on-board breakfast and lunch; an Amish style dinner on the return trip; and Curtis' many on-board refreshments and snacks! And of course, you can put your priceless "finds" in the storage compartment under the bus.

SE-34, Sun., Dec. 5, 1:00 p.m. \$50 THE MAGIC OF CHRISTMAS with a HOLIDAY LUNCH: Where beauty and grace depend on simplicity! Many of us enjoy putting out the manger scene as the holidays draw near. The figures of Mary, Joseph, shepherds and wise men tell the story of the very first Christmas. Along with our display, we use herbs and ancient plants that have come down through ages graced with legend and lore. After enjoying one of Chef Elsie's favorite holiday luncheons, you will spend an afternoon learning the herbs of the cradle and the stories and traditions of the botanicals associated with the holidays. A beautiful vase embossed with "Madonna and the Christ Child" will be filled with flowers and herbs symbolizing the true meaning of the first Christmas.

SE-35, Tues., Dec. 7, 6:30 p.m., \$55 HOLIDAY WREATH MAKING with HOLIDAY DINNER: Hospitality, with a hug or handshake, begins at your front door! Fragrant evergreen, pine, and cedar gathered from the farm are woven into a beautiful, hand-wrapped wreath. This seasonal decoration, which can be displayed in different ways, will bring versatility, charm, and warmth to your home. At the beginning of this workshop, you will enjoy a hearty holiday dinner before creating the wreath which you will be proud to share with family and friends as you prepare for the holiday season ahead.

SE-36, Thur., Dec. 9, 6:30 p.m., \$55 HOLIDAY SWAG with INDULGENCE: Announce the arrival of the season! As holiday décor fads come and go, holiday swags still remain elegant, and add glamour to virtually any décor. Jumpstart the holidays with this artfully display of salutation. During this workshop, you will add red berries, pine cones, and other artificial seasonal items to a 36" long lighted swag rich with permanent botanical greens. Your charming, festive holiday swag will look grand as a mantle-topper, a table centerpiece, or simply displayed on your front door to greet your holiday guests. Come hungry as Chef Elsie will prepare a special holiday dinner just for you.

SE-37, Fri., Dec. 10, 6:30 p.m., \$65 SE-38, Sat., Dec. 11, 6:30 p.m., \$65 TOAST THE SEASON: Tis the season to savor the flavor! Dom Perignon, upon the discovery of Champagne, stated, "Come quickly, for I am drinking the stars." Toast the holidays with an array of bubbly! Relax, unwind, and sample wonderful wines and fabulous treats while you mingle and make new friends. As the holiday season approaches, you will enjoy an abundance of exquisite food, exceptional wine, and great company. You will enjoy one of Chef Elsie's legendary dinners complete with four courses that complement each of the six featured wines. The wines featured this evening will undoubtedly make the perfect stocking stuffers!

SE-39, Sun., Dec. 12, 1:00 p.m., \$55 BASKET O' GREENS & IRISH LUNCH: Let the color of green inspire you this season! This attractive basket designed and filled with generous amounts of pine, holly, and boxwood, can be placed outside your entry door to convey the ultimate traditional Irish greeting to your guests. These enchanting yet blissful baskets can be used as portable gardens, outdoors or indoors for the imminent holiday season. Before creating your Irish masterpieces, you will enjoy an authentic 18th Century Irish lunch prepared by Chef Elsie.

SE-40, Tues., Dec. 14, 6:30 p.m., \$50 HOLIDAY GARLAND with DESSERTS and CHAMPAGNE: It's a festive time at the farm! The warmth and beauty of a fireplace adds a special touch to any holiday décor as it becomes the focal point of holiday get-togethers. As you mix and mingle with friends, we intend to uncork your creativity with an assortment of festive, bite-sized sweet temptations and champagne. After our dessert party, we are not going to be shy about mixing texture, tone, and color intensity as you create a 6 foot long lighted holiday garland, decorated with permanent botanicals. With the confidence gained in this workshop, you can decorate your fireplace mantle in a fashion of both simplicity and elegance...and we will show you how!

SE-41, Thurs., Dec. 16, 6:30 p.m., \$60 O TANNENBAUM with a TRADITION HOLIDAY DINNER: Come have a Tree-mendous experience! This delightful little tabletop tree is created by stuffing aromatic herbs, dried flowers, and tiny lights into an artificial evergreen tree. This eye-catching, everlasting centerpiece will provide fragrance and beauty throughout the holiday season and the winter months ahead. Using the art form of balance and simplicity, this wonderfully modest tree will leave you and your guests inspired. But before all the fun begins, you will enjoy a traditional holiday meal inspired by the childhood memories of our own Chef Elsie.

Please remember: specialty dinners and workshop space is limited. Register early to guarantee your spot.

Register on-line at www.southernmoon.com or phone in your registration at (269) 962-1255 or Toll Free at 1 (866) 554-4372



Are you interested in traveling to Israel? Join Scott Stokes, Co-Owner of Southern Exposure, and Trish Knight, author and international lecturer, for a 16-day excursion to Israel. For complete information, go to www.southernmoon.com and click on the Israel button.