

WELCOME FRIENDS!

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

Southern Exposure Business Hours Southern Exposure Herb Farm will be open daily from 10 am to 6 pm.

Dining and Workshop Reservations You may make reservations for Dining Events and Workshops online with our secure website at www.southernmoon.com or by calling (269) 962-1255.



2009 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 a scheduled specialty dining event.

RSVP on-line with our secure website at www.southernmoon.com on the Workshops page or by calling (269) 962-1255

SE-100, Sat., Mar. 28, 6:30 pm, \$45
MARDI GRAS: A Taste of New Orleans!

New Orleans is known for its rich cultural heritage, its love of living, festive celebrations, and delicious cuisines. Join us for a New Orleans' celebration, Mardi gras, Southern Exposure style. Guests will enjoy the rhythm of New Orleans' music, festively decorated tables with Mardi gras confetti, complete with beads and masks. Come prepared to have a great time, and fantastic menu, and meet new friends.

MENU

- New Orleans' Spicy Shrimp Remoulade**
- Jazzy Spring Salad with Cilantro Vinaigrette**
- Louisiana Jambalaya**
- Chef Elsie's Mashed Sweet Potatoes**
- Spring Green Peas with Mint**
- Bourbon Street Pie**
- Mardi gras Hurricane**
- Glass of wine selected by our Sommelier**

SE-200, Fri., Apr. 3, 6:30 pm, \$60
SPRING ROMANCE: ...Spoonfuls of bliss!

Romance defined is an adventure, an extraordinary event, an imaginative state of mind. Southern Exposure is pleased to interpret romance tonight by translating it into this evening's exquisite dining experience. Enjoy this evening with someone special in your life.

MENU

- Spicy Sausage Stuffed Mushrooms with Boursin Cream Sauce**
- Salad of Radicchio, Endive and Butter Lettuce with Sundried Tomato Vinaigrette**
- Roast Prime Rib Au Poivre**
- Gratin Potatoes**
- Orange-Dilled Glazed Carrots**
- Linzertorte with Whipped Cream**
- Glass of wine selected by our Sommelier**

SE-300, Fri., Apr. 10, 6:30 pm, \$45
MONET'S GARDEN: C'est Magnifique!

"Flowers always make people better, happier, and more helpful: they are sunshine, food and medicine to the soul."...Luther Burbank. Come tonight, be surrounded by the gardens and let fine food and good company be" the medicine to your soul" with a little help from us.

MENU

- Chef Elsie's Clam and Corn Chowder**
- Colorful Spring Salad of Cucumber and Feta with Herb Buttermilk Dressing**
- Fresh Baked Salmon Fillet with Fresh Pineapple and Ginger Chutney**
- Oven Roasted Herb Potatoes**
- Roasted Spring Vegetables**
- Chef Elsie's Crème Brulee**
- Glass of wine selected by our Sommelier**

SE-400, Fri., Apr. 17, 6:30 pm, \$45
GRAND SAVANNAH: A Taste of Tradition!

She is elegance and intrigue wrapped in romance. She is mysterious. She is Savannah. Georgia's first city is represented tonight in a dining experience that captures her charm and celebrates her grand traditions and refined tastes.

MENU

- Chef Elsie's Smoked Trout on Cucumber Rounds**
- Spring Mixed Green with Blue Cheese, Raspberries, Mango, Almonds with a Raspberry Vinaigrette**
- Roasted Cornish Game Hens with Orange-Teriyaki Sauce**
- Israeli Couscous with Toasted Pine Nuts and Currants**
- Roasted Mixed Vegetables**
- Southern Apple Tart with Carmel Sauce a la mode**
- Glass of wine selected by our Sommelier**

SE-500, Sat., May 2, 5:00 pm, \$65
CHURCHILL DOWNS: Off and running!

Get ready for the "most exciting 2 minutes" in sports. Then prepare to set your taste buds racing, because dinner is an odds-on-favorite for a winner right out of the gate! Ladies and gentlemen are encouraged to wear their elegant hats!

MENU

- Kentucky Derby Bruschetta with Blue Cheese and Roasted Peppers**
- Belgium Endive with Gorgonzola, Toasted Walnuts and a Drizzle of Honey**
- Winner's Circle Salad with Shaved Parmigiano-Reggiano**
- Beef Tenderloin served with Deux Mushroom Ragout**
- Horseradish Mashed Potatoes**
- Spring Asparagus with Lemon Butter**
- Secretariat's Key Lime Pie**
- Louisville Mint Julep**
- Glass of wine selected by our Sommelier**

SE-600, Sun., May 10, 1:00 pm, \$45
MOTHER'S DAY: A trip down memory lane!

She's our chef, judge, doctor, chauffeur, teacher, advisor, nurturer - she's everything to us. Honor her today with this wonderful event!

MENU

- Chef Elsie's Herb Tomato Bisque Soup**
- Baby Spinach and Field Greens with Applewood Smoked Bacon and a Red Wine Vinaigrette**
- Herb Marinated Loin of Pork with Applejack Cream Sauce**
- Herbed Mashed Potatoes**
- Haricot Vert (Green Beans) with Almonds**
- Chef Elsie's Chocolate Crème Brulee with Raspberry Sauce**
- Glass of wine selected by our Sommelier**



* * * * * **More Spring workshops on back** ▶

SE-01, Thurs., Mar. 19, 6:30 pm, \$45
FAUX BOIS ANGEL: You don't need to be told when something's a classic!

While traveling abroad 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. Faux Bois can be irresistible. 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.

SE-02, Sat., Mar. 21, 9:00 am, \$45
EUROPEAN BIRDBATH: Bathing is for the birds!

Your feathered friends will dine and bathe in whimsical style soon after arriving home with this beautiful concrete birdbath. A "forgotten" concrete birdbath almost hidden under a dogwood tree was the inspiration for this workshop. The birdbath had a wonderful old patina of white, beautifully scoured by Mother Nature. Using a 13" one-piece birdbath, you will learn the art of white pickling and glazing, a technique frequently used by French Garden Architects.

SE-03, Sat., Mar 21, 1:00 pm, \$65
SIT AND SMELL THE ROSES: Recreate old world elegance!

Scott recently noticed a lovely European bench in an antique shop displayed as a coffee table. It was rich with color and patina as if it had been exposed to decades of wind and rain. Scott asked the merchant about its age, and to his amazement learned it was new. Enjoy an afternoon with Scott re-creating this European garden bench by learning the techniques of distressed paint, glazing, and antiquing garden statuary. We have selected an embossed ivy concrete bench (14"X23") for you to age using the methods used by European gardeners.

SE-04, Thur., Mar 26, 6:30 pm, \$40
VINTAGE CHINA WATER-CATCHERS: Looking for a garden mate? Consider a sweet-singing bird!

The cheerful cooing of Mourning Doves stirs an arousing chord in us throughout early spring. These gentle creatures sing subtle background vocals throughout spring to the happy chatter of chickadees, robins, and cardinals. The old French art of "pique-assiette" offers a unique opportunity to recycle china into a wonderful garden ornament for our feathered friends. Using china plates provided, you will arrange into a mixture of reinforced concrete an adorable water-catcher for your garden's thirsty visitors. Learn how to turn grandma's chipped heirloom china into a true garden keepsake, an item which will carry great sentimental value and family memories.

SE-05, Fri., Mar. 27, 2:00-6:00 pm, \$120
THE DIRTY DOZEN: Twelve chefs "in waiting" with Elsie!

This is the fantasy of a life time...spending the afternoon with Chef Elsie at a fun and educational workshop. Arriving by 2:00 pm, you will enjoy the afternoon in Chef Elsie's kitchen learning her techniques for food preparation, learning her secrets for garnishing cuisine, and cutting and using herbs from Scott's culinary garden. At the end of the workshop, a "guest" that you select will join you for an extraordinary, candlelit dinner of Beef Tenderloin...the dinner you helped prepare. But, while you wait for your guest to arrive, you will enjoy some of Chef Elsie's favorite appetizers, and perhaps have a sip or two of her favorite cocktail too! At 6:30 pm, you and your guest will enjoy a complete specialty dining experience as only Southern Exposure offers. This workshop is limited to the first twelve "chefs in waiting."

SE-06, Sat., Mar. 28, 9:00 am, \$45
ENGLISH GARDEN TROUGH PLANTERS with LUNCH: An inspiration from the old country!

An old English technique of constructing garden troughs from an "old world" recipe (called hypertufa) is the focus of this workshop. Hypertufa looks like stone, but weighs less and takes whatever shape you desire. Starting with a pre-made form, you will create a trough planter made from a combination of concrete, vermiculite, water, and peat moss. Reinforcement with chicken wire will ensure your planter will last for many years. Accent a garden path or patio with your English planter, reminiscent of antique planters that adorned European gardens of the past. After taking your creation home and brushing it with yogurt or buttermilk, mosses and lichens will grow to enhance that "antique" look. At the beginning of this workshop, you will be treated to an "Old World" luncheon prepared by Chef Elsie.

SE-07, Thurs., Apr. 2, 6:30 pm, \$45
READY FOR SUMMER: The cure for winter weary spirits!

The sun is shining, the bees are buzzing, and everything's coming up grilled, al-fresco, and flavorful. We know what you're craving; terrific new recipes that showcase summer's sweet return. Our intent is to arouse your senses with an audacious display of invigorating summer dishes, exhib-

arating sides, and bubbly beverages. Guests will visit Chef Elsie's kitchen, be tempted with Curtis' trendy, new summer beverages, learn how to prepare for a summer party, and learn about quick and easy mouth-watering dessert ideas. Come hungry, because you will first enjoy a complete dinner, and then continue with a progressive summer food event, complete with recipes. This promises to be an exciting evening because.....summer never tasted soooooo scrumptious!

SE-08, Sat., Apr. 4, 8:00 am - 10:00 pm, \$120
SCOTT'S JUNQUE BUS TOUR: You'll write when you reach the Ozarks!

Do you yearn for secondhand bargains, collectables, junk sales, and flea markets? If so, then this is definitely the bus tour for you. 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. This is your chance to discover or enhance an amazing new hobby of collecting inexpensive objects and transforming them into a completely different appearance and guise. The cost of the tour includes: Travel to and from junk locations only Scott knows about; Chef Elsie's European breakfast; exquisite lunch; an Amish style dinner on the return trip; and many on-board refreshments and snacks! And of course, you can put your priceless "finds" in the storage compartment under the bus.

SE-09, Sat., Apr. 11, 9:00 am - 2:00 pm, \$55
A DAY AT THE FARM WITH LUNCH: A place where peace and serenity meet!

It's springtime and all gardeners feel the ancient pull; the unshakable desire to thrust one's hands into the soil to plant, nurture, and discover "Mother Earth." Spend a day with garden expert and designer Scott Stokes, as he gives practical advice and demonstrations in creating your own personal "Garden of Eden." We will discuss, and you will be shown top picks for: Perennials and Annuals; Garden Art and Statuary; Shade Gardening, and Ornamental Grasses; all demonstrated before your eyes. At noon, Chef Elsie and her team will set up an old-fashioned garden party buffet using summer décor and the season's hottest summer foods and desserts. At the conclusion, you will take home recipes and a dozen plants as a remembrance of this special day.

SE-10, Sat., Apr. 11, 6:30 pm, \$50
A WINE AFFAIR: All that Shiraz with family or friends!

Dim the lights, pour the wine, and set the candles aglow. Imagine the setting. An elegant dinner complete with candelabras. A culinary masterpiece, meticulously prepared and artfully presented, rounds out this perfect dining and wine experience. Mouth-watering food and delightful wine belong together, and the gratifying part is tasting why! While Chef Elsie prepares one of our famous dinners, you will be introduced to six different wines, including the variety and characteristics of each, with special emphasis on wine and food pairing. The only thing standing between your taste buds and six wonderful glasses of wine is a cork. We intend to make the cork history.

SE-11, Thurs., Apr 16, 6:30 pm, \$45
CONTAINER GARDENING with A COCKTAIL PARTY: Power-packed planting can be a lot of fun!

Spruce up your deck, patio, or garden space with a splash of character and potted color by creating a dazzling collection of planters and other vessels. This workshop is perfect for apartment dwellers, or people with limited space, or those who want to enhance balconies, front stoops, and the kitchen windowsill. You will make the following three containers: an English hypha-tuffa planter with red sedum; aged terra-cotta with rosemary; and a French white-washed container with basil. To initiate your creativity, we will be hosting a cocktail party with a smattering of easygoing foods and drinks with a plethora of tastes. You will discover the charms of aged containers and the pleasures of a European-Style casual patio get-together.

SE-12, Sat., Apr. 18, 8:00 am - 11:00 pm, \$150
CHICAGO BOTANIC GARDEN BUS TOUR: All aboard for those who love antiques and gardening!

The Chicago Botanic Garden is actually many gardens in one. From the romantic English Walled Garden to the vibrant Circle Garden, these specialty gardens show the diverse beauty of nature. Scott Stokes invites you to the annual "Antiques & Garden Fair," where the best in classical and contemporary garden furnishings, botanical art, and home and garden design from more than 100 exhibitors from the United States and Europe will be on display. This is the Midwest "show of shows" that features rare and one-of-a-kind garden accents or antiques. Lots of plants, flowers and small gardening gifts are also available. Scott's bus tour leaves Southern Exposure Farm at 8:00 am and returns at approximately 11:00 pm. The cost of the tour includes: Travel to and from Chicago; Chef Elsie's European breakfast; Admission to this event; Dinner at Tosi's Italian Restaurant in Stevensville on the return trip; plus many refreshments on-board! Don't worry about the purchases you'll make throughout the day. You can fill the large storage area under the bus.

WORKSHOPS

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* * * * * **More Spring workshops on back** ▶

2009 SPRING WORKSHOPS CONTINUED:

SE-13, Sun., Apr 19, 1:00 pm, \$50
FOUR GARDEN CRAFTS with PICNIC LUNCH: Come nourish the soul and spirit
 Until the advent of popular photography in the 19th Century, enthusiastic gardeners had their favorite blooms painted, pressed or immortalized in botanicals, or shared through the language of flowers. Bring this rich heritage into your home and garden. You will: frame a reproduction Audubon botanical; glaze a pot for a rosemary plant; create a spring floral arrangement to include branches; and imprint a cherub's face into a plaster impression. But first, let us whet your appetite with a wonderful, mouth-watering spring picnic lunch prepared by our renowned Chef.

SE-14, Tues., Apr 21, 6:30 pm, \$45
FLOWER FOUNTAIN: More than a splash of color!
 Brighten your garden or patio with a magnificent container composition by stacking smaller terra-cotta pots into larger ones. Terra cotta literally means "baked earth," and was originally from the Mediterranean and used for storing olives, wine, and water. Scott saw these dramatic flower fountains recently in Vienna and instantly knew their function and charm would be a great addition to your garden or patio. In this workshop, you will plant and design your charming flower fountain to enjoy for the entire summer. Chef Elsie will mesmerize you with a selection of European Hors D Oeuvres inspired during Scott's visit at a quaint, old-world Venetian Café.

SE-15, Thurs., Apr 23, 6:30 pm, \$45
STRAWBERRY PLANTING JAR with STRAWBERRY DAQUIRIS: Southern Exposure's Spring Classic!
 A recent vacation to an Italian villa near the Mediterranean Sea was the inspiration for this workshop. The setting was a small sidewalk Bistro where strawberry jars adorned the streets with color and scent of fresh herbs. Throughout the evening fresh herbs were picked and added to the menu selection. Having savory and spicy herbs within reach makes them easy to use plus guarantees freshness. Spend the evening creating a portable garden using a strawberry jar, which is perfect for the kitchen window, balcony, or an outdoor table. During this workshop, you will fill your strawberry jar with edible flowers and culinary herbs including basil, rosemary, thyme, and many other culinary delights. Curtis will be making and serving strawberry daiquiris to keep you refreshed and cheery.

SE-16, Fri., Apr 24, 6:30 pm, \$45
BLING IT ON: Living wreath and Spring Feast!
 Capture the magic of spring with a vibrant, living wreath. This miraculous, garden inspired wreath will impart a relaxed feeling wherever displayed; making any space, inside or out, feel part of nature. Living wreaths are composed of living botanicals; that change with the seasons as the plants grow, and, in most cases, bloom. Experience spring all season "round" with a wreath made with wire, herbs, pansies, moss, and willow. Chef Elsie will herald spring's arrival by creating a wonderful spring feast where happiness and indulgence will be discovered in every bite.

Workshops

All workshops must be paid for at time of registration. We have responded to your requests and expanded our workshops to offer more of your favorite requests. Our workshops are offered on a first-come, first-served basis. To guarantee your space, please reserve your seat in advance. All workshops are approximately two hours in length and are held at the Southern Exposure Herb Farm.

Customer Refund Policy NEW!

A refund (**less \$20 processing fee, unless transferred to another workshop**) is given if you cancel by writing, calling, or emailing 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-08 and SE-12. SE-08 and SE-12 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.

Southern Exposure's Workshop Cancellation Policy

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

months. As you tour our gardens, you will learn about twirling, alluring vines, climbing plants and building walking arbors. You will take home a vintage scarlet runner bean plant from Thomas Jefferson's Monticello Estate. Your obelisk can be folded for easy transport into a 6-foot bundle, so please drive a vehicle that can accommodate your creation.

SE-21, Fri., May 1, 6:30 p.m., \$45.00
LET IT FLOW, LET IT FLOW: From big brews to foreign ales...here we go!

Thirty four billion gallons of beer is consumed each year worldwide. Pharos of Egypt developed the art of brewing on a large scale to give a supply to their armies. Summer is peak season for beer and ales. You will taste an assortment of beers and ales, the classics from around the globe, each paired with one of Chef Elsie's Hors D Oeuvres. Following this workshop, you will amaze your friends with the knowledge of remarkable beers and winning foods to complement any special summer event. "Beer is proof that God loves us and wants us to be happy," said Benjamin Franklin.

SE-22, Sun., May 3, 1:00 pm, \$45
A SPRINGTIME PICK-ME-UP: Using the earth and sky as your canvas!

A flower shop can grow right outside your back door. All you need to create breathtaking bouquets to grace your home are the "perfect picks," cut from your own cutting garden. Spend an afternoon with floral designers Scott Stokes and Micah Stanislawski as they demonstrate planting and maintaining a cutting garden, creative arrangements, and their secrets for keeping your vases filled all season long. At the conclusion, you will take home eight cutting flowering plants, plus broom corn seeds from the Mount Vernon Estate in Virginia. Chef Elsie will prepare an authentic Colonial lunch inspired by a garden party Scott enjoyed during a recent visit to Mount Vernon.

SE-23, Thur., May 7, 6:30 pm, \$45
LET'S GET GRILLING: This summer's hot spot is in your own backyard!

So how often do you get burned, have singed chicken or overdone steaks? Well, your trial by fire is over. Turn up the heat on your festivities with savory bites hot off our backyard grill. We intend to "fire up" your entertaining skills with great grilling tips and recipes given throughout the evening. Grilling stations for: flame-kissed meats; vegetables and fruit; and seafood are all on the menu with demonstrations! A wonderful dinner will follow with a garden party theme, so come hungry. Oh...did we mention Curtis and his "beer and wine selections" would be part of this wonderful experience? Bon Appetite!

SE-24, Fri., May 8, 6:30 pm, \$50
GLASS ACT: Back by popular demand!

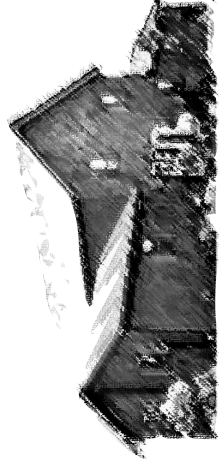
The v-shaped martini glass is an American icon: created at the San Francisco World's Fair in 1939 to keep the elegant booze so it didn't "warm too quickly." Today, the martini is still a modern cocktail with a glamorous mystique, and a growing reputation as the most written-about and praised cocktail in history. Enjoy an evening sampling and making your favorite martinis, complete with Chef Elsie's collection of "Martini-friendly" Hors D'Oeuvres which will complement, tease, and "stir up" your taste buds. 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."

Workshop Registration

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 1 (866) 554-4372

Southern Exposure Herb Farm

11269 N Drive North
 Battle Creek, Michigan 49014



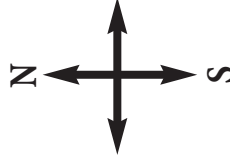
Hours: Open Daily 10am – 6pm
 April through December
 Phone: (269) 962-1255
 Toll Free 1 (866) 554-4372

2009 SPRING SCHEDULE
Workshops & Specialty Dining

Phone: (269) 962-1255
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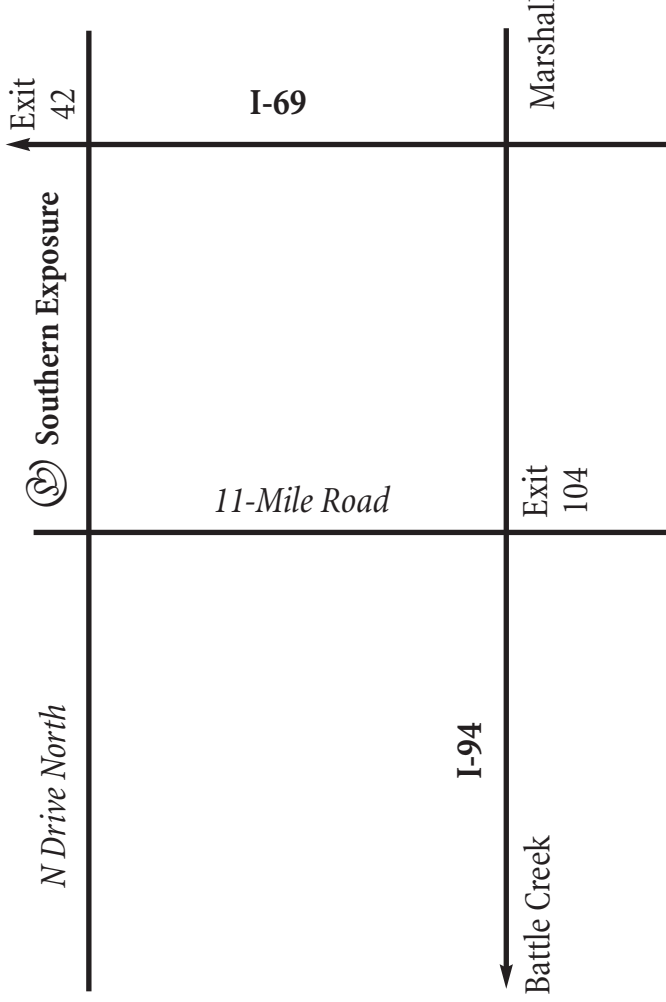


Our Workshops and Specialty Dinners are offered in the spring and fall only; however, if you have a group of 12 or more, we would be glad to help you plan a special event.



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)).

WEDDINGS ANNIVERSARIES PARTIES MEETINGS CELEBRATIONS SHOWERS



Special Events Our Special Events Coordinator is available to discuss your planning needs and design your special event at Southern Exposure. Our wide range of services includes 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 or more are available for \$1.00 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 delicious 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.

269.962.1255 or 1.866.554.4372

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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