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NOTE TO CRUISE



Cruise, this fall there are wedding plans involving you...with pictures!...and you simply must learn to hold your head up and ears forward. Your predecessor, Spy, the ox, knew his job and performed it magnificently.

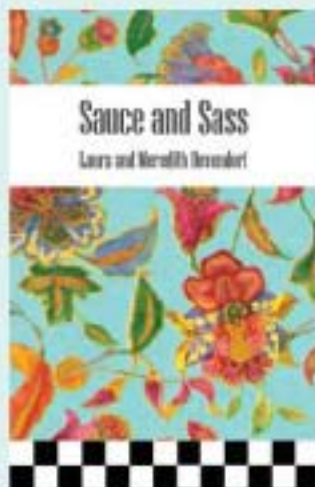
He knew his good side and posed with it showing, on cue. Behind the fence rails, of course. Admittedly, when offered a sniff of the bride's bouquet, he ate it.

You needn't copy that.

This time, however, the bride is marrying under the live oaks in your pasture and you, big horse, are to be a participant. You must mind your manners, control your mouth fetish and not repeat past bad acts such as keying the hood of the vet's new truck with your teeth or picking up Clementine by her halter in your mouth. Things like that.

Also, if the bride does decide to ride you down "the aisle," you must get over being terrorized by every stick and leaf and pive cone along the way. In any event, we'll be fainting quietly on the sidelines praying that you won't turn this into

The Runaway Bride.



THE COOKBOOK IS COMING!

At last, the promised cook book, **Sauce and Sass**, will be launched with a weekend of events **September 23-25**. The 23rd was the birthday of Martha Jefferson Randolph, Laura's mother and Meredith's grandmother who is one of the profiles in the cook book, a book spiced with stories of the unusual, historically interesting women in the Randolph family.

The timing of the cookbook is also
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SAUCE AND SASS COOKING SCHOOL



As mentioned, the cookbook **Sauce and Sass**, will debut September 23rd and leading up to it we decided to share some of Dunham Farms' trade secrets that make entertaining seamless and successful. So, this summer we'll conduct a three-session **Sauce and Sass Cooking School** that promises to be as much fun as it is educational. It will be led by Meredith Devendorf, Dunham Farms' chef who has been cooking professionally for twelve years offering meals to guests from as far away as Russia, Great Britain and France and winning universal praise in the process. Also, Dunham Farms' food has been featured in **Southern Living**, and **Georgia Traveler**.

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LIVE OAK HALL TAKES ROOT

Dunham Farms' new building is taking shape and we are on track to dedicate **Live Oak Hall** sometime between Labor Day and mid-October. Watch the web site for grand opening details.

The hall idea has grown from a modest pavilion providing shelter for small events and weddings to an enclosed, climate-



controlled building that can seat nearly 300 guests for concerts, meetings and events. One-third, two thirds or the entire building can be used making it very versatile and allowing us to offer space for intimate gatherings to large events, receptions and other productions. The front, has floor length windows looking out onto the lawn and live oaks. Live Oak Hall also has a fireplace, a full kitchen, and can seat up to 200 guests at tables with space for a dance floor. Everyone loves the idea and, sight unseen, a wedding has been booked in November that will also take advantage of the holiday lights. Live Oak Hall will be the scene for jazz, carolers, bell choirs and comfortable snacks and wine service at the 2011 Holiday Festival. In 2012, a wedding is scheduled for April.



It was serendipity. **Ronald Anderson** had been a valued employee at **Fort Morris State Historic Site** for three years when the state cut their budget to the bone and the Fort was forced to let go several staff members including Ronald. It was our luck that he was available just at the time when we were under siege setting up our first Holiday Festival of Lights and Music. Within a month after he joined Dunham Farms, we knew how lucky we were. And small wonder. Ronald is cheerful, intelligent, dedicated, honest, reliable, hard-working, creative, and he has a marvelous, dry sense of humor. He grew up here and we could not ask for a more perfect co-worker, neighbor, and friend. We hope you have the pleasure of meeting him soon.

POSTSCRIPTS

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This summer, **Meredith Devendorf** will spend two weeks in Washington, DC at the **Modern Archives Institute** at the National Archives studying conservation and planning. She has been nominated to the position of **Historian of the Monticello Association** and will be involved with archiving over one hundred fifty years of Jefferson family papers as they move permanently to the Jefferson Presidential Library at Monticello. Her knowledge will prove invaluable in conserving the Springfield Legacy Foundation's trove of invaluable photographs and papers.

Look for **Candice Temple's** illustrated write up of Dunham Farms in the August issue of **Elegant Island Living**.



Fifty-five **Coastal Georgia Master Gardeners** visited while the camellia gardens were at peak. It was a pleasure having so many like-minded visitors who appreciated the beauty of camellias and rare azaleas in a storybook live oak setting.

Following their visit, **Gene Phillips** and **Debbie Odum** came down for a day to identify some of the Gerbing and other historic camellias whose names have slipped away over the years. It is fascinating to see these ancient plants delight and surprise experts and novices alike. In short, the plants are beautiful and we all are determined to discover





Martha Stevens & India Keys bam it up on St. Catherine's Island in the 1930s.

COOKBOOK CELEBRATES WOMEN WITH SASS & CLASS

(Cont'd. from Page 1)

appropriate as 2012 marks the **100th anniversary of the Girl Scouts**, and Martha Randolph was one of the first twelve Girl Scouts in America. Martha was reared by her grandmother Laura Hines Lester, a close friend of **Juliette Gordon Low**, and when Mrs. Low began the Girl Scouts, she conscripted twelve-year-old Martha into the first troop. Martha, a committed Tom Boy, thought the scouts much too tame, especially as one of the troop's tasks was to create a cookbook. As an adult, she became an accomplished cook and we have included some of those recipes in *Sauce and Sass*.

Once married, Martha spent much of her time here on the coast where she became instrumental in saving Springfield, the oldest plantation in Georgia still intact and still owned by the original land grant family. Throughout the weekend there will be book signings, recipe chats, and gossipy, historic tidbits about the sometimes outrageous, always courageous women whose stories are sprinkled like a good seasoning through our new cookbook.

COME COOK WITH US! SAUCE AND SASS SUMMER COOKING SCHOOL \$35 PER INDIVIDUAL SESSION OR \$80 FOR THE SERIES OF 3 INCLUDES INSTRUCTION, RECIPES, & MEAL

SESSION 1 JULY 9, 10AM-2PM THE ART OF COOKING CONFIDENTLY

The Art of Cooking Confidently covers basic concepts for successful menu selection, gauging your audience, using foods in different ways, spices, and preparation, up to and including "culinary cover ups" for the occasional disaster. The class will observe preparation of a complete summer meal using all the principles and then prepare it themselves. Maximum eight people. Lunch included. \$35 per person. Reservations required. Maximum eight people.

SESSION 2 JULY 23, 10AM-2PM DEMYSTIFYING SOUFFLES

Souffles, the Arc de Triomphe of French-inspired-cooking, are perfect as appetizers, entrees or desserts and this session will show you how to prepare them without giving yourself a nervous breakdown in the process. We'll create one of each type, step by step, for observation. After lunch the class will create and taste-test their own. Really worth it!!! \$35. Maximum 8 people.

SESSION 3 AUGUST 20, 10AM-2PM WINE & FOOD PAIRING

Wines and cheeses are a basic part of most parties and at this session we offer varieties of both to taste in combination so that you understand how they compliment each other from hors d'oeuvres to dessert. Few things offer more comfort to a host than knowing how to pair food and drink. Often, wines are expensive but, smartly done, correct pairings cut expenses while adding elegance, glamour and fun to your event. It is amazing how party plans simplify when you learn which combinations work well... or don't. And your guests could think you are a genius. A wide variety of tasting wines and foods will be provided. \$35 per person. Maximum 16 people.

(912) 880-4500
WWW.DUNHAMFARMS.COM



SUMMERTIME... AND THE LIVIN' IS EASY



Dunham Farms is summer-easy too...lots of fun...good times on the river or by the sheltered pool...morning movies... sunrise nature walks and supper al fresco by the pool with jazz playing in the background. Days when the sky is a cerulean blue arc with puffs of cotton clouds, the grass is Kelly green and afternoon breezes from the islands grace the magic hour in time for wine and cheese on the dock or bluff.

Summer holidays offer those gorgeous days as well. So enjoy...



FATHER'S DAY (June 19)
The FOURTH OF JULY (July 1-4)
LABOR DAY (September 2-5)

See web for details.

Full Moon weekend specials are holidays unto themselves:
June 17-20...August 12-14...September 9-11

Event details are on the website.

SUPER SUMMER SAVINGS JUNE 21 – AUGUST 12.
BOOK 2 OR MORE NIGHTS IN OUR INN SET AMID THE
GIANT LIVE OAKS AND YOU'LL BE JUST STEPS AWAY
FROM TRAILS AND THE RIVER. INCLUDED ARE A \$25 GAS
CARD, PLANTATION TOURS, & A PICNIC FOR TWO.



Join Us for Christmas in July! July 23-25

Heads up! On July 25th you have only 152 days until Christmas! Should you think that's a lot, remember how busy you were last year and how, when the pressure built, shopping for special gifts and decorations that could make your holiday sing, was cursory at best and wasn't even fun.



Our Christmas in July should change all that. On July 23-25, we will break out Dunham Farms' exceptional collection of Christmas decorations at pre-season sale prices. All of our gorgeous ornaments, unusual gifts and greenery are from sources rarely, if ever, seen in the area.

www.dunhamfarms.com



Christmas in July is family time. Bring kids to look at the beautiful array, and to meet Cruise the horse and Clementine, the mini mule, who is adorable beyond words. Refreshments will be served. Both child and adult drawings for holiday items will be held daily at 5 p.m. and you need not be present to win. Sale hours are 10 a.m. – 5 p.m., July 23-25.

On Saturday, the 23rd, you also may reserve a spot for the relaxing kayak paddle from 4-6 p.m. and for the second Sauce and Sass cooking school session from 10-2 o'clock.





2ND ANNUAL HOLIDAY FESTIVAL OF LIGHTS & MUSIC SATURDAYS, NOVEMBER 26TH & DECEMBER 3RD

CHILDREN'S ACTIVITIES

In response to suggestions following our first Festival, 2011 will double the children's activities.

SANTA will arrive by Southern sleigh (horse and carriage) at 3 p.m. to light the giant tree which signals the start of the holiday season. The tree, incidentally, has grown three feet taller since last year. Santa will be on the grounds until 7 p.m.

Meet the **LIVING CHRISTMAS TREE** and go fishing for gifts in Santa's sack, both new this year as are face painting, expanded crafts and games.

HAY RIDES

We are adding a second wagon, the trips will be three times as long, and they will continue at night until 9 p.m. Now the route will now wander down wooded lanes and along the river, happening upon lighted tableaux including Santa's workshop and a snow garden. Tableau themed sets will be depicted by elves, animal statuary, Santa, and lights that make magic of each scene. The wagon rides include music and a narrative about points of interest along the way such as Smugglers' Cove and the old gator pond.

MUSIC

BEN TUCKER will bring jazz to us again, indoors, this time so the band's fingers won't freeze. They will settle in for **Jazz at Live Oak Hall** surrounded by the warmth of the fire light and holiday trees, and, this year, in addition to general seating, for those who wish, there will be a la carte licensed wine service at reserved tables. **KIM POLOTE**, Gold Medal winner of the Savannah Music Festival's \$10,000 prize will be featured vocalist. She draws a large audience everywhere she goes.

This year, **lutenist CHRIS KOHUT** will perform at **Palmyra Cottage**, his early Christmas music becoming a beautiful match for the building's warm heart pine rooms romantically lit with fireplaces and candles. The ambience is Victorian Christmas in the country complete with the old-time baby shoes you loved last year plus many more period toys and games.

STROLLING GROUPS OF CAROLERS will fill the night with songs as visitors make their way about the grounds, and **BELL CHOIRS** have been added to the concerts in **Live Oak Hall**.

The new **BIRD HOUSE TRAIL** will be decorated for the season and should delight all ages.

Of course there are **drawings and gifts at the gift and garden shops** now doubled in size, wonderful food by Seabrook Village volunteers. Remember **CHEF TRACY'S fabulous ribs**? They are back again! As are those collectable hand made dolls from Seabrook whose educational and conservation efforts the festival benefits. The cause could not be more worthy. And there are many more adventures, sights and sounds that will create new memories to enjoy throughout the year.

To truly celebrate the season's start, Dunham Farm's Holiday Festival of Lights and Music will open **Saturday, November 26th** after Thanksgiving and repeat on **Saturday, December 3rd**. **Hours: 2:00 – 9:15 p.m.** Check www.dunhamfarms.com for more details and the final schedule as we move into fall. Meanwhile, call 912-880-4500 or e-mail us at info@dunhamfarms.com for questions or advance reservations.

We look forward to another beautiful and inspiring season with those who love the holidays and the joyous things they represent!

LOOKING FORWARD TO FALL



October lights the world the way it was meant to be seen. A lone osprey sits on a snag over Dickinson Creek in front of Palmyra Barn and Cottage at Dunham Farms. Photo by Diane Kirkland.

COLUMBUS DAY WEEKEND OCTOBER 7-10

COLUMBUS DAY WEEKEND has been when the Colonial Coast Birding Festival takes place. As one the 17 sites on **Georgia's Colonial Coast Birding Trail**, we have **over 200 bird species**, and our water birds are wonderful.

This year we'll be mixing in some whimsy by introducing Dunham Farm's **Bird House Trail**. These delightful and unusual, hand-crafted bird houses are scattered through out the Dunham Farms grounds and gardens. They are an addition to your nature walks that are sure to prompt a smile.



Full Moon Weekends

FULL MOON WEEKENDS include a **10% discount on lodging at Palmyra Barn** for stays of two nights or more (Details for specific weekends are on the website.)

June 17-20

August 12-14

September 9-11



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Coming September 23rd...
Laura and Meredith present their long-awaited cookbook
Sauce and Sass

