

**Spend an evening at Glen-Ella  
Springs Inn and your stress will  
melt away...**

***And if you visit in the next five days, you'll  
receive a FREE gift!***

Dear Michael,

You've never experienced a place like Glen-Ella Springs Inn. Have dinner. Spend the night. You'll savor one of the most relaxing evenings ever ... and be amazed at all the "extras" that come with it.

Let me introduce this idyllic North Georgia inn to you ...

**The Perfect Place to Linger...**

Glen-Ella Springs Inn, nestled close to the Chattahoochee National Forest, is found off a sharp curve of a gravel road. Everyone knows you don't speed on gravel - you drive slowly to ease over the ruts and bumps. This approach is the perfect introduction to the red, rambling inn. Notice the rocking chairs

on the wrap-around porches. After a spectacular dinner and dessert, you'll want to plop right down in one and soak in the countryside atmosphere.

*What makes this place so soothing is a lack...a lack of busy roads...a lack of cell towers...a lack of police sirens.*

After a long, hectic workday, take a leisurely drive north from Atlanta to Glen-Ella Springs Inn. Soon you'll be sitting in the wood-paneled dining room and dipping into the pre-dinner breadbasket - thick, warm slices of homemade roasted garlic bread and rosemary bread. If it's chilly, you can sit by the rustic, stone-stacked fireplaces. In warmer weather, you'll want to sit with a view of the inn's gardens.

### **Experience a Celebrated Gourmet Restaurant**

Magazines and food critics have heaped compliments on Glen-Ella Springs Inn, which is on the National Register of Historic Places (circa 1875):

- 2004 Silver Spoon Award from Georgia Trend magazine
- Voted one of the top 10 Dining Destinations in Georgia
- Renowned food writer, John T. Edge, author of Fodor's Compass Guide to Georgia, declares, "Probably the best

white tablecloth restaurant in the mountains can be found at Glen-Ella Springs Inn."

### **A Delicious Combination of Mood and Food**

*"You won't need that gravel road to slow your leave-taking." Krista Reese, Georgia Trend restaurant critic*

Something about Glen-Ella Springs stays with you after you've visited. Maybe it's the mist over the meadow in the early morning or the summer glory of the multi-colored garden.

For me, it was a deer.

One evening after dinner, I took a walk. As I rounded the sharp bend leading away from the inn, I froze. About fifty yards away, a deer - poised in the middle of the road - watched me with curious caution. I don't know how long we stayed there, but I held my breath until she strolled away.

*Moments like that don't happen in a hurried life...you need to slow down to encounter one. At Glen-Ella Springs Inn, you can ease off the gas and coast for a while.*

Nearly surrounded by the Chattahoochee National Park, this unspoiled land abounds in wildlife and even a stunning waterfall just a short hike from the inn.

### **First-Rate Food, But Never Fussy**

Nowadays, most chain restaurants serve huge entrees, but Executive Chef Chris Bolton prefers quality over quantity. He uses herbs and vegetables from the Glen-Ella Springs Inn's garden to present favorites like:

- Five medium-rare New Zealand lamb chops crusted with basil, accompanied by maple sweet potatoes.
- Moist, flaky mountain rainbow trout sautéed with lime juice and herbs and scattered with pecans.
- Plump, jumbo shrimp drizzled with low country gravy and served over fried parmesan grits.

Tip: Start out with the grilled portabella salad. The portabella mushrooms are marinated before they're grilled, transforming them from ordinary mushroom to tender delicacy.

Chef Bolton knows how to combine the familiar with the new and intriguing - after one meal Glen-Ella Springs Inn will be your new favorite restaurant.

## **Absolutely No Risk When You Try a Dinner**

*"It's the kind of place that is hard to leave."*

*Reagan Walker, Cox News Service, Atlanta, GA*

I couldn't have said it better, and I guarantee you'll feel the same.

In fact, I'm so confident you'll want to linger and explore this North Georgia gem **that I will pay for you to stay the night**. I recommend a room that faces the meadow. Covered porches wrap around the entire building, with rocking chairs outside every room. (Another reason the readers of Georgia magazine voted this place Favorite Bed and Breakfast Inn for 2003.)

But if for some reason you aren't thrilled with Glen-Ella Springs Inn, I'll pick up the dinner tab and I'll gladly refill your fuel tank before you head home. How's that for risk-free?

### **Don't Forget the Dessert Menu**

Some restaurants tack on their dessert menu as if it's too much bother. Not only that -- they're unoriginal. Glen-Ella Springs Inn lavishes as much care on their finale as they do on their entrees. I haven't worked my way through the entire dessert menu, but so far I can recommend:

- The Star - Molten Chocolate Cake. You've had chocolate cake, but how about your own miniature cake, baked to order? A cake that, when you first cut into it, oozes a river of chocolate. To balance the richness, the chef serves the cake over a thin layer of vanilla custard sauce. The melding of flavors in your mouth is sublime. A plump strawberry dusted with extra-fine sugar completes this amazing dessert.
- Florida Invention, Georgia Perfection - Key Lime Pie. Glen-Ella Springs Inn's not-too-sweet recipe delivers an extra-creamy pie with a tart tang.
- The Ultimate Comfort Treat - Apple Bread Pudding. I'd savor their bread pudding any time of year, but it just seems to go best with a chill in the air, a crackling fire, and steaming cup of coffee. Try not to

moan out loud when the fresh apples, butterscotch  
sauce, and cinnamon ice cream melt in your mouth.

Michael, I hope you'll meet me at Glen-Ella Springs Inn ...  
I still need to try the Classic Crème Brule!

### **A Special Gift When You Visit**

I'm anxious to get back up there, so if you visit Glen-Ella Springs Inn in the next five days, you'll receive the Glen-Ella Springs Cookbook -- FREE. Even if you only like to be on the receiving end of fine food, this cookbook makes a classy present for someone who lives to cook.

Look at all you can get, simply by trying a new restaurant:

- You get to stay at Glen-Ella Springs Inn one night - absolutely free.
- You get the Glen-Ella Springs Cookbook - also free.
- If you just can't bear to leave, you can have a second consecutive night at Glen-Ella Springs Inn for HALF OFF the regular price!

But, after your meal, if you aren't completely relaxed and charmed, I'll pick up the tab. I'll also fill your tank back up. So what are you waiting for? Top off that tank now and get up there!

As soon as you make your dinner reservation, I'll book a room for you - my treat. But hurry - they have only 16 rooms and they fill up fast, especially on the weekends. Their toll-free number is 877-456-7527.

Spring is about to burst onto the scene ... if you hurry you can see the dogwoods in bloom!

Regards,

Mary McCauley-Stiff

P.S. I forgot to mention -- Glen-Ella Springs Inn serves a complimentary breakfast each morning for guests. Made-to-order blueberry pancakes, homemade granola, scones, peach preserves ... an extra treat just for trying my favorite restaurant.



Glen Ella Springs Inn  
1789 Bear Gap Road  
Clarkesville, Georgia 30523  
877-456-7527 (toll-free)

<http://www.glenella.com>

P.P.S. Glen-Ella Springs Inn also has a conference room for business meetings. The 30' x 30' room has lots of windows to bring in natural light and all of the modern amenities (audio/visual aids, fax/copy services, beverage and in-room

catering, restrooms) you need for a comfortable and productive meeting. You may have just found your next corporate retreat....