

THE ORIGINAL

Lake Martin

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...oozes from his voice.

"The family happens in the kitchen," he said. "We have a common bond here and we take everything personally. We can't be perfect but we have to strive for it. We have to take it personally or it means we don't care."

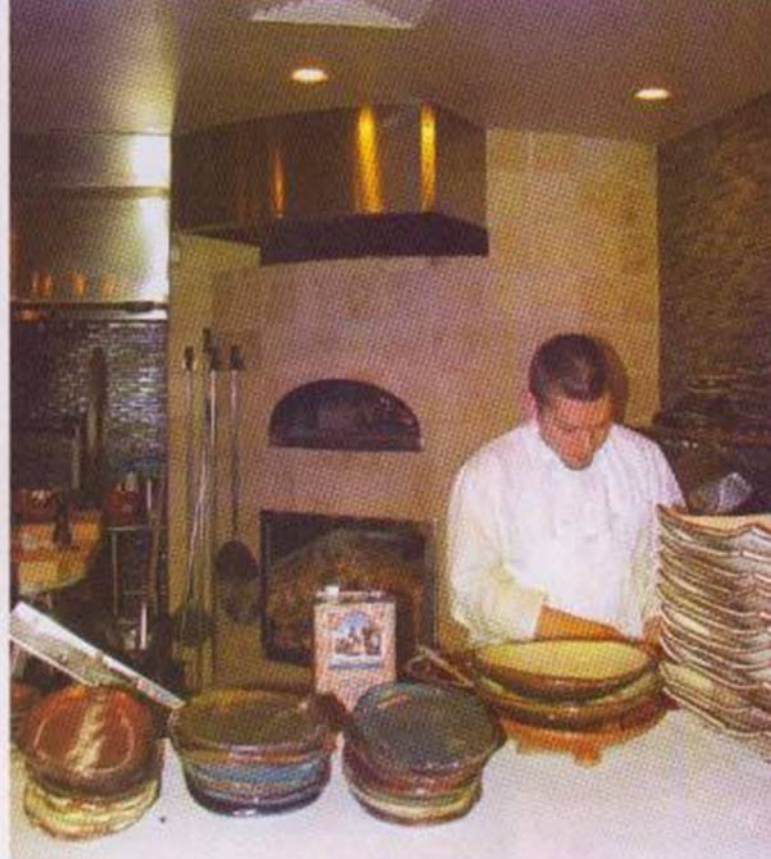
The open kitchen also lends to a certain "family" atmosphere, Chris said.

"All the energy the kitchen staff produces in an open kitchen gets thrown out into the dining area and vice versa," he said. "Diners can feel this energy and can interact with the chef. This is good for both the guests and the cooks." Instead of being hidden away, the kitchen staff becomes a part of the family - the environment.

Not only has Rob enjoyed the process of preparation, but is looking forward to what SpringHouse will offer in the future.

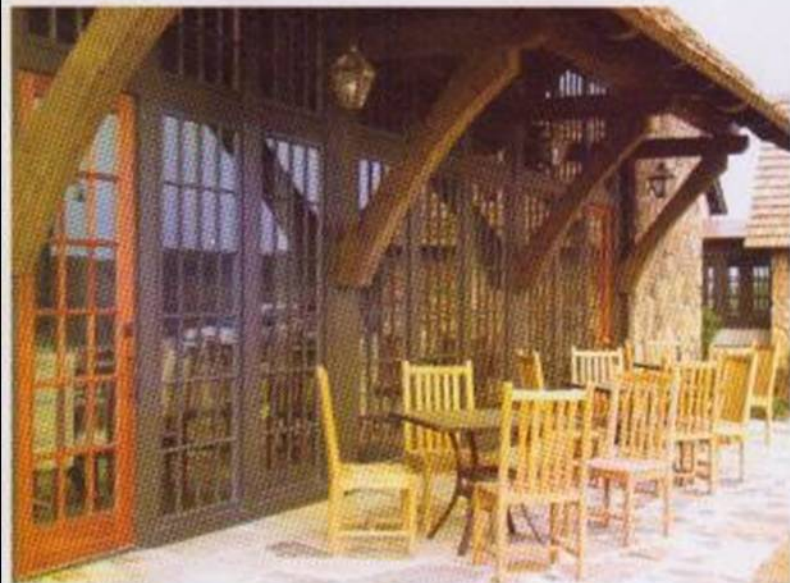
"It's every restaurant's dream to be 100 percent sustainable," Rob said. This dream will take time to fulfill, but the kitchen staff has already taken the first steps by baking their own breads and curing their own bacon.

Plots have been chosen for an herb garden, an orchard, compost area, and a vegetable garden. With the exception of compost, the herb garden will be the first to give back. The garden will be planted during the next proper planting season and will be ready to use quickly. The orchard will be planted



Photos this page by Gwen Bishop

Sous Chef James Bramblett begins preparations for lunch.



Three outside seating areas not only expand the restaurant's capacity, but allow for beautiful and serene meals during lake season.



Craftsmanship such as the handmade clayware and solid wood cutting board can be found throughout the restaurant.

soon, but will take a few years to harvest. Not only will the fresh produce be used in the kitchen, Rob said it's like their very own farmer's market.

In addition to fresh produce, SpringHouse is already planning different events in which the focus is food.

"Food is a powerful opportunity to bring people together," Chris said. "The breaking of bread, so to speak."

Plans for "food" events include outside dining, weekly food activities on the lawn, cooking classes, wine club, wine dinners and gardening classes. The open area around the restaurant is also a beautiful setting for wedding receptions and other formal gatherings. People movers will be provided



Russell Landa

Consultant Chris Hastings and

to the restaurant.

All-in-all, this SpringHouse family with their chef, cooks, waiters and everyone in between, forms a tight-knit group with one common bond: To give everyone who steps through the doors a dining experience like no other on Lake Martin. LML