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According to the Urban Dictionary, the phrase “keeping it real” means, “being true to oneself and representing oneself in an authentic manner.” “Authenticity” has become a buzzword that’s tossed around so freely it’s in danger of losing its meaning. At Paws Up, we hold authenticity near and dear to our hearts. Because to us, being authentic means being real.

The Resort is the antithesis of manicured or manufactured. We have 37,000 acres and not a single paved road—and that’s by design. We not only want you to get dust on your boots, we encourage it! This is Montana—where there’s a direct correlation between having fun and getting dirty.

While Paws Up is certainly an ultra-luxury experience, we do not offer “white glove” service to our guests. We’re not about pretense, but rather personalization. Our guests get to know our staff and vice versa. The majority of our team members are Montanans who have a wealth of local knowledge and a passion to share it with you.

Most of our guest homes sit on four private acres that are roof-deep in Ponderosa pine. Our tents are situated in actual camps so close to the wilderness, you can nod off to the sounds of the Blackfoot River and rise to the screams of an American eagle. We have no looming lodge casting shadows on this pristine land, and we never will.

When it comes to food, we live and breathe by our local purveyors. Bacon, sausage, fruits and vegetables come from our friends at the Hutterite colonies in Cut Bank, Montana. Our elk, bison and antelope come from Montrail Bison in St. Ignatius. And

our whiskey, gin and vodka come from our spirited friends at Montgomery Distillery in Missoula. This year, we’re introducing Greenough Farms, a compound of Resort greenhouses that will make short order of bringing fresh vegetables to our tables.

In 2017, we’ll be celebrating the natural order of things. This year’s Program Guide is highlighted by photos of elements of nature all taken on the ranch by Resort Photographer Stuart Thurlkill.

We’re keeping it real with our new culinary events, too. WildFlavor is a celebration of the bounty of spring and the Montana wilderness served up by Bravo *Top Chef* elite. Our new Cookbook Live series will feature chefs specializing in “live fire” cooking. Can cooking get more natural than that? And, as you peruse this year’s guide, you’ll notice a plethora of artists, musicians and artisans all hailing from Big Sky Country.

Long ago, Coca-Cola used the tagline, “Coke. It’s the real thing.” There is only one Coca-Cola. It’s original, authentic and iconic. When it comes to an experiential Montana vacation, we believe we’re “the real thing,” too.

Keep it real!

The Lipson Family, Proprietors







LATE WINTER



## WINTERFEST

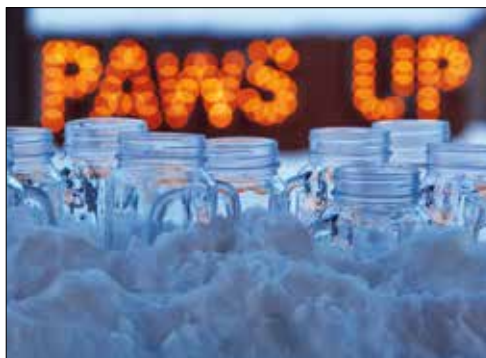
THE COOLEST CULINARY EVENT ON EARTH.

January 19 – 22



We had so much fun last year, we're even more excited to host our second-annual

WinterFest culinary weekend. Join us for three and a half days of intimate cooking classes and demonstrations; wine, beer and spirits tastings; live entertainment and, of course, gourmet, winter-themed feasts—complete with thoughtful wine pairings—created by our award-winning guest chefs. Wilderness adventures are also on the menu, naturally, along with lessons in curling. Even without the scenery, it's a lot to take in.



## FEATURED CHEFS



**Chef Colby Garrelts**  
Chef/Owner  
Bluestem,  
Kansas City, MO,  
and Rye, Leawood, KS  
James Beard  
Award Winner  
and Semifinalist  
Food & Wine Top 10  
Best New Chef



**Chef Megan Garrelts**  
Chef/Owner  
Bluestem,  
Kansas City, MO,  
and Rye, Leawood, KS  
James Beard  
Award Semifinalist



**Chef Ben Jones**  
Executive Chef  
The Resort at Paws Up  
2016 James Beard House  
Headlining Chef



**Chef Kelly Liken**  
Chef-Owner  
Harvest by Kelly Liken,  
Edwards, CO  
James Beard  
Award Nominee  
and Top Chef Finalist



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House,  
Redondo Beach, CA;  
Da Kikokiko, Playa Vista, CA;  
Playa Provisions and  
The Tripel, Playa del Rey, CA  
Top Chef First Runner-Up

## MASTER SOMMELIER



**Chuck Furuya**  
Certified Master Sommelier Wine Director  
DK Restaurants  
and Vino, Honolulu, HI

## FEATURED DISTILLER AND BREWER



**Montgomery Distillery**  
Missoula, MT



**Blacksmith Brewing Company**  
Stevensville, MT



Brian Pounds

JOHN FLORIDIS  
AND BRIAN POUNDS

January 19 – 21



On Thursday night, in Tank, enjoy a performance by John Floridis, a Missoula-based musician who sings with guitar and sampled and looped sounds. He's shared the stage with Shawn Colvin and Patty Griffin, among others.

On Friday night, guests are invited to take part in a fun-filled exhibition curling match with the Missoula Curling Club at the Paws Up Ice Rink.

On Saturday night, we'll infuse the festivities with some sweet, tangy music. During dinner, guests will enjoy Austin-based singer-songwriter Brian Pounds from *The Voice* as he performs his soulful blend of Americana, country and rock.

## WINTERFEST TRUNK SHOWS

January 19 – 22



Visit the Wilderness Outpost during WinterFest culinary weekend, and you'll be in for a treat. Meet artisans and representatives from premium vendors while you nibble on light refreshments. From noon to 5 PM, you just might hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

**Behring Made Knives**  
Custom, handmade hunting  
and fishing knives and cutlery  
Missoula, MT

**C.Martini**  
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT



## VALENTINE'S DAY

February 14

# WHERE ENDLESS LOVE MEETS UNLIMITED ADVENTURE.

Overpriced roses. Stale chocolates. Gimmicky pendant necklaces. Is this really what Valentine's Day is all about? Isn't it supposed to be about spontaneity, romance and renewal? This February, do something out of the ordinary. Join us at Paws Up, where we have all the ingredients for a truly memorable celebration: luxurious accommodations, over-the-top fireplaces, gourmet cuisine, fine wine, exhilarating adventures and sumptuous spa treatments. No wonder *Country Living* magazine named it the #1 Best Honeymoon Destination in the Country.

pawsup.com

## EAT, DRINK AND MEET MERRY

A WEEKEND WITH WINEMAKING  
LEGEND MERRY EDWARDS.

March 16 – 18



Merry Edwards  
Winery

Wet your whistle with one of the country's leading vintners, Merry Edwards, a Culinary Institute of America's Vintners Hall of Fame inductee and winner of the coveted James Beard Award for Best Wine, Beer or Spirits Professional in the United States.

Introducing our first-annual Wine Weekend. For the inaugural event, we're featuring receptions, a wine seminar and thrilling outdoor adventures where you'll get to know the illustrious winemaker and her partner, Ken Coopersmith. The highlight, of course, will be enjoying phenomenal dinners with expert pairings from Merry Edwards Winery, known for its exquisite Russian River Valley Pinot Noirs.



877-572-7014



MERRY EDWARDS

Winner of the James Beard Award  
for Best Wine, Beer or Spirits  
Professional in the United States





SPRING

## WILD FLAVOR

WHERE FLORA, FAUNA AND FLAVOR COLLIDE.

April 20 – 23



Spend a weekend at The Resort at Paws Up with the cream-of-the-crop in culinary talent. This foodie event will feature four *Top Chef* stars, including Kristen Kish (winner, Season 10), Sam Talbot (semifinalist, Season 2), Casey Thompson (finalist, Season 3) and Brooke Williamson (runner-up, Season 10), as well as Paws Up Executive Chef Ben Jones. Whet your appetite throughout the weekend as you watch these chefs fork it out during a live cook-off challenge, and enjoy a trio of expertly crafted meals during the delicious four-day event. And don't forget to Toast to the Tops with exquisitely paired fine vino. Along with plenty of ranch activities to burn off those extra calories, WildFlavor is the perfect blend of food and fun this spring.

*Special note: Tune in before you come! Talbot, Thompson and Williamson are all returning to Bravo to compete in Top Chef Season 14.*

WILD FLAVOR

Featuring Bravo Top Chef Elite



pawsup.com

## BRAVO TOP CHEFS



**Chef Ben Jones**  
Executive Chef  
*The Resort at Paws Up*



**Chef Kristen Kish**  
Bravo Top Chef  
Winner, Season 10



**Chef Sam Talbot**  
Bravo Top Chef  
Semifinalist, Season 2



**Chef Casey Thompson**  
Bravo Top Chef  
Finalist, Season 3



**Chef Brooke Williamson**  
Bravo Top Chef  
Runner-Up, Season 10

## MASTER SOMMELIER



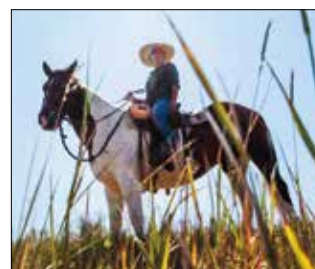
**Brian McClintic**  
Master Sommelier  
Co-founder, Les Marchands  
Wine Bar & Merchant,  
Santa Barbara, CA  
Founder, Viticole Wine Club  
Featured in the 2012  
Documentary Film SOMM

## AUSTIN JENCKES

April 22



Singer-songwriter Austin Jenckes from *The Voice* (Season 5) brings his soulful voice to Tank for a special Saturday night performance. With roots in rural Washington, he's been described as "a folk-rock power singer," with guitar-based melodies and honest lyrics that touch the heart. His sold-out shows reveal a young performer who has the chops to entertain for the long haul.





## COWGIRL SPRING ROUNDUP

SADDLE UP WITH COWGIRL HALL OF FAME LEGENDS.

April 27–30



Give yourself an authentic Wild West adventure during the Cowgirl Spring Roundup. You'll meet legendary honorees of the National Cowgirl Museum and Hall of Fame, plus take in educational workshops, enjoy pristine mountain trail rides and relax

in front of a roaring campfire each night. Fine dining and luxury accommodations are included. It's the quintessential cowgirl weekend, and you won't want to miss out.

*Special note: Space is limited to the first 50 women, age 12 and older, who register.*



## COWGIRL HALL OF FAME HONOREES

**Sandy Collier** | *Champion rider, author, trainer and NRCHA judge*



Having grown up riding English style, Sandy Collier took a job on a California cattle ranch where she learned to break and work wild mustang horses. She then started her own training business and went on to compete, becoming the only woman to win the National Reined Cow Horse Association (NRCHA) World Champion Snaffle Bit Futurity. Author of *Reining Essentials*, she continues to train and serves as an NRCHA judge. Among her many accolades is the Western Lifetime Achievement Award.

**Deborah Fellows** | *Sculptor and former barrel racer*



Raised on a ranch in northern Idaho, Deborah Fellows grew up with a passion for horses and an interest in art. Her father and brother were world champions in professional rodeo, and Fellows traveled the circuit as a barrel racer. As an artist, she's created veterans memorials and is known for her horse portraiture and other sculptures. In 2009, she was elected to lifetime membership in the National Sculpture Society.

**Patricia E. Kelly** | *Founder and CEO, Ebony Horsewomen*



A former U.S. marine and an equestrian trailblazer, Patricia E. Kelly founded the Connecticut-based nonprofit Ebony Horsewomen more than 30 years ago. Serving more than 300 young people annually, the organization creates a safe space for local youth to receive mentorship and personal development. Kelly has been teaching for almost 40 years, and is a certified master urban riding instructor and equine husbandry instructor. She was recognized as one of CNN's Top 10 Heroes of 2014.

**Barbara Van Cleve** | *Award-winning ranch-life photographer*



A self-taught photographer from an early age, Barbara Van Cleve is a celebrated artist with 55 solo exhibits to her credit. Van Cleve was born in Montana, and her photography offers sweeping Big Sky vistas and realistic portrayals of ranch life in the modern West. She became the youngest dean of women in the United States at DePaul University in Chicago, where she taught photography as well as English literature. These days, she pursues photography full-time.



## COWGIRL SPRING ROUNDUP TRUNK SHOWS

April 27–30



Visit the Wilderness Outpost during the Cowgirl Spring Roundup, and you'll be in for a treat. Meet artisans and representatives from premium vendors while you nibble on light refreshments. From 3 to 5 PM, you just might hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

### C.Martini

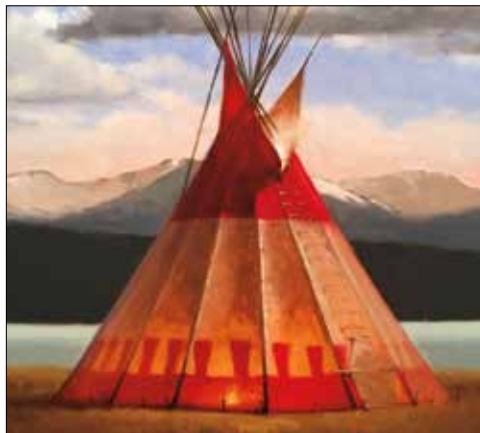
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT

### Love Heals

Socially conscious bohemian-  
chic fashion jewelry  
Ojai, CA

### Antonia Wolf

Artistic landscape photography  
and unique beaded jewelry  
Missoula, MT



## ADRENZEN WELLNESS WEEKEND

ALL KINDS OF ACTIVITIES FROM ADRENALINE TO ZEN.

May 5–8

Love to unwind every bit as much as you crave adventure? We get it. That's why we created AdrenZen—so you can experience the very best of both worlds. And we're not only blending exhilarating wilderness adventures and spiritual renewal, but also decadence and wellness.



Challenge yourself on the Grizzlyman Fitness Trail and the Sky Line Aerial Adventure Course. Push your limits with hiking, horseback riding and mountain biking. Then retreat for meditation, yoga and spa treatments in our serene Spa Town.

AdrenZen's one-of-a-kind activities include a thrilling Ranch-Athlon (an ATV and rappelling combo) and small-group fitness classes with personal trainer Jen Widerstrom, plus creative yoga classes with yogi Lauren Taus. Gourmet cuisine and health-conscious cocktails will be prepared by guest Chef Kelly Liken, who will offer cooking demonstrations as well.

### FEATURED CHEF KELLY LIKEN



Owner of Harvest in Edwards, Colorado, Chef Kelly Liken is a three-time James Beard nominee for Best Chef: Southwest. Known for her creativity in the kitchen, she's been featured in *Food & Wine* and was named one of *Bon Appétit's* "emerging female chefs to watch." Liken has appeared on the Food Network's *Iron Chef America*, *TODAY* and Season 7 of *Top Chef*.

### FEATURED DIETING EXPERT AND PERSONAL TRAINER JEN WIDERSTROM



At the forefront of the health and fitness community, Jen Widerstrom is known for her role on the hit NBC series *The Biggest Loser*. She's recently been named Reebok's Global Women's Brand Ambassador and is the author of *Diet Right for Your Personality Type*. Widerstrom's approach to weight loss involves helping people thrive by transforming small victories into huge accomplishments.

### FEATURED YOGI LAUREN TAUS



There's a reason why *Self* refers to New York City yoga instructor Lauren Taus as one of the top trainers to follow. She teaches regularly at some of New York's most elite studios, including Equinox, Pure Yoga and Soho House. Taus is also a contributor to *Health*, *Men's Journal* and *Thought Catalog*.



## MOTHER'S DAY WEEKEND

May 12 – 14

# TAKE MOTHER'S DAY TO NEW HEIGHTS.

Sons and daughters alike have searched for years for the perfect way to thank their mothers for helping them become the very individuals they are today. We humbly suggest considering a weekend package at The Resort at Paws Up to show your appreciation and gratitude this Mother's Day. There will be amazing food, comfy and luxurious homes, spa treatments and rejuvenating wilderness activities. All of this will be provided in a setting like no other—the wild and breathtaking landscape of Montana's Blackfoot River Valley. It's the perfect place to do absolutely nothing, or try anything you want. You'll be inspired—and Mom will have a treasured memory she'll never forget.





# MONTANA MASTER GRILLERS: HALL OF FLAME

May 26 – 29



On Memorial Day weekend, grilling greats come together for an authentic American West barbecue experience. We're bringing back some of our favorite old flames, as well as new award-winning grillmasters and celebrity chefs. Burn some calories on a trail ride or other wilderness adventures. Add local microbrews, distilled beverages, fine wines and nightly live music, and you have a recipe for the ultimate "meat" vacation experience.



## FEATURED CHEFS, PIT MASTERS AND SMOKEOLOGISTS



**Chef Ben Jones**  
Executive Chef  
The Resort at Paws Up  
2016 James Beard House  
Headlining Chef



**Chef Beau MacMillan**  
Sanctuary's Elements  
Paradise Valley, AZ  
Iron Chef America Winner



**Chef Charlie McKenna**  
Lillie's Q and Dixie  
Chicago, IL  
Best New BBQ  
Restaurants in the  
Country, Food & Wine



**Chef Wayne Mueller**  
Louie Mueller Barbecue  
Taylor, TX  
James Beard  
Award Winner



**Chef Jonathon Sawyer**  
Greenhouse Tavern  
and Trentina  
Cleveland, OH  
James Beard  
Award Winner

## FEATURED VINTNERS, DISTILLER AND BREWER

Cakebread  
Cellars



Cakebread  
Cellars  
Rutherford, CA

MULLAN  
ROAD  
CELLARS

Mullan Road  
Cellars  
Walla Walla Valley, WA



Glacier  
Distilling  
Coram, MT

PHILIPSBURG  
BREWING CO.  
MONTANA

Philipsburg  
Brewing Company  
Philipsburg, MT



## SPORTING CLAYS WITH DENNIS CAKEBREAD

Washing it all down is half the fun, especially with wines from our featured vintner, Cakebread Cellars, renowned for its world-class vineyards. Owner Dennis Cakebread will be creating pairings at dinner, plus taking a few guests on a sporting clays adventure right here at Paws Up.



## MONTANA MASTER GRILLERS TRUNK SHOWS

May 26 – 29



Visit the Wilderness Outpost during Montana Master Grillers, and you'll be in for a treat.

Meet artisans and representatives from premium vendors while you nibble on light refreshments. From noon to 5 PM, you just might hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

**Behring Made Knives**  
Custom, handmade hunting  
and fishing knives and cutlery  
Missoula, MT

**C. Martini**  
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT

**Whiskey Leatherworks**  
Beautiful, rugged handmade  
leather belts and accessories  
Missoula, MT

## MUDSLIDE CHARLEY AND SHANE CLOUSE

May 26 – 27



On Friday night, Missoula-based MudSlide Charley will make you want to get up and dance with their original gutbucket blues and ramshackle soul music. Inspired by a patchwork of American roots music, MudSlide Charley is as authentic as it is original.

Montana singer-songwriter Shane Clouse headlines the event on Saturday night with his modern country melodies and a voice that's been compared to Chris Isaak. Come listen as he performs songs from his fifth and latest album, *Through the Fire*.





SUMMER



## PAINT 'N' POUR

GET YOUR CREATIVE JUICES FLOWING.

*Throughout the Summer*



There's nothing like a little wine to wake up your inner Picasso, Renoir or Van Gogh. So allow us to pour you a glass while talented local artist Linds Sanders instructs you on the finer points of painting. Sanders will join guests at Paws Up throughout the summer as part of the very popular Paint 'n' Pour Wilderness Workshop. With step-by-step guidance in a fun and friendly atmosphere, you'll be creating your own personal masterpiece in no time. No experience is necessary. The canvases, paint, wine and laughter are all provided.

Call for dates. Sanders is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.



ARTIST IN RESIDENCY:  
*Linds Sanders*



## PHOTOGRAPHY WITH STUART

LESSONS WITH LENSES.

*Throughout the Summer*



Give your kids (and yourself!) the chance to explore the world from a bird's (and a worm's) point of view. They'll gain a better understanding of light, composition and color, as well as a deep appreciation for nature, and have a collection of photographs to cherish from their time in Big Sky Country.



**Smartphone Nature Walks:** Join professional photographer Stuart Thurlkill on a slow-moving guided hike where he'll be discussing, coaching and photographing alongside you as you explore the Paws Up nature trails. And if you're a serious photographer, you may want to use professional gear instead of your smartphone.

**Documenting Your Day:** Learn the difference between making a photograph and taking a picture. You'll be taught to anticipate, create and capture candid moments of your family and friends as you journey to find the extraordinary in ordinary life.



**Rocks & Rivers:** Take the next step. Professional photographer Stuart Thurlkill will lead you on an action-packed weekend photography workshop. Topics may include landscapes, night photography, advanced lighting and postproduction. Perfect for amateurs and advanced photography students, this excursion is a great way to explore Montana.

Call for dates. Thurlkill is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.

ARTIST IN RESIDENCY: *Stuart Thurlkill*





## MONTANA LONG TABLE: ARTISANAL PICNIC

### A FIVE-STAR, FINGER-LICKIN', FAMILY-FRIENDLY FESTIVAL.

June 17



Surprising to no one, Montana's culinary resources are as supersized as the landscape itself. That means when you partake in a Montana Long Table, you're in for an ever-loving foodie kind of evening, starting with an authentic Montana farmers market with local purveyors. And it's not complete until you sit down to dine with the ranchers, farmers and food artisans that make the cuisine here so spectacular. Along with some first-rate live music and lawn games, this may turn out to be your favorite Big Sky tradition.

Our first Long Table dinner of the year features a gourmet take on a timeless summertime classic—fried chicken. We've enlisted Chicago's hottest poultry pundits, Christine Cikowski and Joshua Kulp of Honey Butter Fried Chicken, to join us as our featured chefs. Local artisanal breads, cheeses, condiments, meats, sodas and craft beer will also be served. Bring along dad and make a Father's Day weekend of the delicious event. You'll both be talking about it for years to come.

#### FEATURED CHEFS



**Chef Christine Cikowski**  
Honey Butter Fried Chicken  
Chicago, IL



**Chef Joshua Kulp**  
Honey Butter Fried Chicken  
Chicago, IL



#### A SAMPLING OF PURVEYORS

**Blacksmith Brewing Company**  
Stevensville, MT

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petite Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Montgomery Distillery**  
Missoula, MT

**Ole World Oils**  
Ritzville, WA

**Summit Beverage**  
Butte, MT and Missoula, MT

**Western Montana Growers Co-op**  
Missoula, MT



## GETTIN' PRIMITIVE: PUT THE WHOLE FAMILY IN A TIMEOUT.

June 20 – 23



Learn about the old ways from an honest-to-goodness mountain man—Paws Up's resident outdoorsman Gary Steele. For four days at his self-built camp, you and your kids will get hands-on instruction in primitive skills like edible plant identification, fire making, knot tying, longbow archery, music making, orienteering, shelter building, storytelling, tomahawk throwing, tracking and woodsmanship.

Designed for families to come together in an environment that fosters confidence, curiosity, enthusiasm, responsibility and self-esteem, the Gettin' Primitive workshop is sure to ignite your kids' imagination. Be on the lookout for our resident mountain man at the Kids Corps of Discovery, around the luxury camps and at chuck wagon dinners.

*Steele is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

OUTDOORSMAN IN RESIDENCY: *Gary Steele*



## DRUM CIRCLE MADNESS: A RHYTHM RUNS THROUGH IT.

July 2 – 8



If a drum circle happens in our forest, you should make sure you're around to hear it. We're pleased to welcome Scott Besaw back to Paws Up for his annual event that turns even the most rhythmically challenged into stellar little drummer boys (or girls, or adults). Besaw hails from Chicago's world-famous Old Town School of Folk Music and brings with him an infectious passion for all things music. It's a hands-on (literally, no sticks required) course that teaches basic music principles as well as team building. Come learn how to truly march to the beat of your own drum.

*Besaw is also available on a fee basis for private performances or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *Scott Besaw*





## FOURTH OF JULY

July 4

A FIRST-CLASS  
FOURTH OF JULY

What are the ideal components of the best Independence Day celebration? At Paws Up, our answer includes barbecue, watermelon, pies, live music, epic fireworks, outdoor activities—fly-fishing, horseback riding, kayaking, hiking—picnics, parades, expansive starry skies, pristine weather, glamping, mountain air and relaxing family time.

Celebrate the Fourth with us at The Resort at Paws Up with the ultimate American party. Enjoy scrumptious food, craft cocktails, a live Wild West show, line dancing, a float decorating contest, lawn games, gunnysack races—and don't forget the s'mores! It's an experience you'll never forget, and one you'll want to repeat year after year.

## BEARGRASS

July 4



Get ready to stomp and holler as the Beargrass bluegrass band takes the stage. The acclaimed local band is a favorite around Missoula, playing bluegrass, newgrass and even a little non-grass. Their classic melodies and original tunes have been captivating audiences all over town, and we're excited to show 'em off right here at the ranch.



## FOURTH OF JULY TRUNK SHOWS

July 4



Visit the Wilderness Outpost on the Fourth of July, and you'll be in for a treat. Meet artisans and representatives from premium vendors while you nibble on light refreshments. From noon to 5 PM, you just might hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

**Behring Made Knives**  
Custom, handmade hunting and fishing knives and cutlery  
Missoula, MT

**Peyote Bird**  
Contemporary and vintage global-artisan fashion jewelry  
Santa Fe, NM

**C.Martini**  
Modern couture jewelry and one-of-a-kind wearable art  
Missoula, MT

**Rand's Custom Hats**  
Authentic, fine-quality custom felt cowboy hats  
Billings, MT

CAMPFIRE STARS:  
FROM AMERICAN IDOL AND  
THE VOICE TO A CAMPFIRE  
NEAR YOU.

Throughout the Summer



The stars will be burning bright this summer in Montana. The Resort at Paws Up is happy to introduce Campfire Stars. This new concert series is your chance to learn, interact with and be entertained by featured performers from festivals, concert halls and the sets of *American Idol* and *The Voice*—around our campfires and in intimate performances across The Resort. Featured artists will also be available for fee-based private lessons and performances.

For the series' inaugural concerts, we welcome Chicago's Aly Jados, who appeared not only on *American Idol* but also on *The Voice*, as well as Nashville's Austin Jenckes and Austin's Brian Pounds, both veterans of Team Blake on Season 5 of *The Voice*. So don't be shy. Take your place at a campfire sing-along with an artist who's sung and strummed for millions—and who will now perform just for you.

## FEATURED PERFORMERS



July 9 – 14  
**Aly Jados**  
(*American Idol*,  
*The Voice*)



July 31 – August 5  
**Austin Jenckes**  
(*The Voice*)



August 23 – 28  
**Brian Pounds**  
(*The Voice*)



## BRUSHES WITH GREATNESS: MAKING PAINTING PLEIN AND SIMPLE.

July 10 – 17



Renowned American painter George Van Hook honed his artistic skill the old-fashioned way. As a young man, he visited the Louvre and traveled through France, Italy and Holland to study and be inspired by the masters. Now, for more than 35 years, this award-winning artist has painted and exhibited on three continents. He has also helped beginner and experienced painters alike improve their techniques and discover new talents. Van Hook will conduct this “plein air” watercolor workshop in a variety of eye-popping settings throughout The Resort. Go ahead, learn from a true pro and take in the unforgettable surroundings at the same time.



*Van Hook is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *George Van Hook*



## BBQ AT THE YARD

THE WILD WEST NEVER LOOKED SO CIVILIZED.

Every Tuesday, July 11–August 15



In some parts, Tuesdays can make a place seem like a ghost town—but not at The Resort at Paws Up. Here, you're in for a night of great food, cocktails and live entertainment. You'll begin with a beer, a glass of fine wine or a craft cocktail concocted right in front of you at our beloved bar, Tank. Then a buffet-style dinner is served outdoors on The Yard at the Cook Shack, along with more libations and fun. And everyone's invited.



A who's who of accomplished local and regional musical acts provide the tunes, and there's even a Wild West show for your entertainment, featuring several of our talented staff members. So keep an eye out as you enjoy the fun. We've had a few outlaws causing trouble in the area. Good thing we have the best sheriff in the West!

### MUSIC SCHEDULE



July 11

**John Floridis**

*This Missoula-based guitarist and vocalist has performed with Emmylou Harris, Richard Thompson and Derek Trucks.*



July 18, August 1

**MudSlide Charley**

*This Missoula band weaves together a patchwork of American roots music, gutbucket blues and ramshackle soul.*



July 25, August 8

**Andrea Harsell**

*Andrea Harsell's music blends bluegrass, country, folk and rock, and her voice channels Janis Joplin, Alison Krauss and Alanis Morissette.*



August 15

**Scott Besaw**

*Scott Besaw has been performing around the country, teaching at the Old Town School of Folk Music in Chicago and entertaining music lovers for almost 30 years.*





## MONTANA LONG TABLE

### A LONG-STANDING TRADITION.

July 15



Montana's culinary resources are as supersized as the landscape itself. That means when you partake in a Montana Long Table, you're in for an ever-loving foodie kind of evening, starting with an authentic Montana farmers market with local purveyors. And it's not complete until you sit down to dine with the ranchers, farmers and food artisans that make the cuisine here so spectacular. Along with some first-rate live music and lawn games, this may turn out to be your favorite Big Sky tradition.



**Chef Ben Jones**  
The Resort at Paws Up  
Greenough, MT

As part of this delicious evening in July, we'll pay special tribute to the people who feed us. The spotlight will be squarely on Paws Up's Chef Ben Jones and his talented team as they prepare a multicourse farm-to-white-tablecloth dinner highlighting fresh summertime ingredients. And the close relationships he's formed with our area purveyors will make this a celebration that's truly inspired.



### A SAMPLING OF PURVEYORS

**Blacksmith Brewing Company**  
Stevensville, MT

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petite Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Montgomery Distillery**  
Missoula, MT

**Ole World Oils**  
Ritzville, WA

**Summit Beverage**  
Butte, MT and Missoula, MT

**Western Montana Growers Co-op**  
Missoula, MT





## BLOCK PRINTING AND MOSAICS: PUTTING THE PIECES TOGETHER WITH JILL SCHULMAN.

July 17 – 21



Channel your inner artist at this Paws Up Wilderness Workshop with Artist in Residency Jill Schulman as she teaches adults and children the art of block carving and printing, as well as mosaic making. Schulman is a renowned sculptor and ceramic artist who is passionate about teaching her craft to others. No previous experience is required to take part in the workshop—just a willingness to think outside the “block.”



Schulman will demonstrate the art of block printing, and then workshop participants will design, carve and pull prints with their own linoleum stamps. Participants will also get to create a mosaic, filling stepping-stones with colorful tiles and other materials. The stones will then be installed in special places throughout The Resort. All ages and skill levels are welcome.

*Schulman is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *Jill Schulman*



## GETTIN' PRIMITIVE: PUT THE WHOLE FAMILY IN A TIMEOUT.

July 23 – 29 and August 3 – 9



Learn about the old ways from an honest-to-goodness mountain man—Paws Up's resident outdoorsman Gary Steele. For one week at his self-built camp, you and your kids will get hands-on instruction in primitive skills like edible plant identification, fire making, knot tying, longbow archery, music making, orienteering, shelter building, storytelling, tomahawk throwing, tracking and woodsmanship.

Designed for families to come together in an environment that fosters confidence, curiosity, enthusiasm, responsibility and self-esteem, the Gettin' Primitive workshop is sure to ignite your kids' imagination. Be on the lookout for our resident mountain man at the Kids Corps of Discovery, around the luxury camps and at chuck wagon dinners.

*Steele is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

OUTDOORSMAN IN RESIDENCY: *Gary Steele*



## BBQ-U GET FIRED UP ABOUT LEARNING.

July 28 – 30



This July, attend summer school at Paws Up. In just three days, you can receive an MGA: Master of Grilling Awesomeness. It's a unique program with less lecturing and more casual interaction and hands-on experiences. Sam Huff and Danny Fischer, Montana Master Grillers alums, will employ a USDA grading system to provide a delicious experience for all. The only requirements are a daily regimen of eating (yummy BBQ and sides), drinking (local craft microbrews and fine wine), playing (live music, lawn games and wilderness adventures) and sleeping (in a luxury home or tent). Enroll now.



### FEATURED PIT MASTERS



**Chef Danny Fischer**  
*Baby Blues BBQ*  
Venice, CA



**Chef Sam Huff**  
*Sam's BBQ*  
Marietta, GA



**Chef Ben Jones**  
*The Resort at Paws Up*  
Greenough, MT





# COOKBOOK LIVE PRESENTS *COOKIE LOVE*

FEATURING CHEF AND AUTHOR MINDY SEGAL.

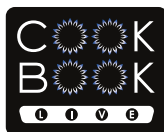
August 10 – 16



Thursday, August 10, is National S'mores Day and, as the pioneers of glamping, we're giving this holiday the celebration it richly deserves. In fact, we're pulling out all the chocolate, graham crackers, marshmallows and more—for an entire week.

To help us honor the ooey-gooey deliciousness of this famous campfire treat, we've invited James Beard Award-winning pastry chef Mindy Segal. She'll be roasting marshmallows right along with you. She'll prepare and serve her own unique s'mores creations. And she'll serve as the guest judge for our resort-wide S'mores-Off Competition. What a sweet job!

As part of our new Cookbook Live series, Segal will “stick” around in our kitchens and at a different camp each night. You'll get an up-close, behind-the-scenes look at favorite recipes in her widely hailed book, *Cookie Love*. And you can count on getting a few samples to munch on.



## FEATURED PASTRY CHEF



**Chef Mindy Segal**  
Mindy's HotChocolate  
Chicago, IL

Author of *Cookie Love*:  
More Than 60 Recipes and Techniques for Turning  
the Ordinary into the Extraordinary





## STARRY NIGHT PHOTOGRAPHY: 100 BILLION STARS. ALL EAGERLY AWAITING THEIR CLOSE-UP.

August 11 – 14



Get to know acclaimed ranch-life photographer and Cowgirl Hall of Fame honoree Barbara Van Cleve while taking part in a unique and captivating photography workshop. Known for her spectacular nighttime imagery, Van Cleve will instruct workshop participants on how to capture vivid, dreamy photographs under a starry, moonlit sky. With more than 50 solo photography exhibits to her name and a lifetime of experience in the West and on ranches, she'll show you new ways of visualizing, conceptualizing and capturing the images you want to share with the world. You might also run into her on a trail ride or around a campfire.



*Van Cleve is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *Barbara Van Cleve*



## CHAMPION HORSEMANSHIP: LET'S GET SERIOUS ABOUT SADDLING UP.

August 11 – 14



Take your horsemanship skills up a notch with instruction from the real deal, National Cowgirl Hall of Fame honoree Barbra Schulte. With an emphasis on mental toughness, she's helped elite riders all over the country reach their full potential. Here, with her guidance, you'll focus on control as you wind through obstacle courses along scenic trails, and you'll practice your aim on horseback with water-gun mounted shooting. Class sizes are small, and you'll have ample opportunity to get to know this horse-riding legend. It's a fun and exciting way to learn just what it takes to be an authentic champion cowboy or cowgirl.

*Schulte is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

COWGIRL IN RESIDENCY: *Barbra Schulte*



## DRUM CIRCLE MADNESS: A RHYTHM RUNS THROUGH IT.

August 15 – 21



If a drum circle happens in our forest, you should make sure you're around to hear it. We're pleased to welcome Scott Besaw back to Paws Up for his annual event that turns even the rhythmically challenged into stellar little drummer boys (or girls, or adults). Besaw hails from Chicago's world-famous Old Town School of Folk Music and brings with him an infectious passion for all things music. It's a hands-on (literally, no sticks required) course that teaches basic music principles as well as team building. Come learn how to truly march to the beat of your own drum.

*Besaw is also available on a fee basis for private performances or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *Scott Besaw*





## BOUNTY ON THE BLACKFOOT: A MONTANA LONG TABLE EVENT FEATURING CHEF BROOKE WILLIAMSON

August 19

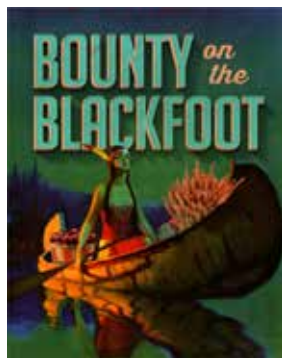


Many chefs try but few can deliver a true farm-to-table dining experience. During Bounty on the Blackfoot, you'll learn just what it takes. We've invited *Top Chef* first runner-up Brooke Williamson to demonstrate her signature talent—taking locally sourced, seasonal ingredients and turning them into mouthwatering masterpieces. Along with Chef Ben Jones, she'll stock up at the Missoula farmers market in the morning to grab the freshest of the fresh and then return to create an unforgettable, one-night-only dinner tasting menu before your very eyes.

Bounty on the Blackfoot is truly a celebration of the harvest, featuring the local purveyors and partners who embody the traditions and demonstrate the rich farming history of the region. Have a seat at the Long Table to experience the extraordinary.



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House,  
Redondo Beach, CA;  
Da Kikokiko, Playa Vista, CA;  
Playa Provisions and  
The Tripel, Playa del Rey, CA  
Top Chef First Runner-Up



### A SAMPLING OF PURVEYORS

**Blacksmith Brewing Company**  
Stevensville, MT

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petite Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Montgomery Distillery**  
Missoula, MT

**Ole World Oils**  
Ritzville, WA

**Summit Beverage**  
Butte, MT and Missoula, MT

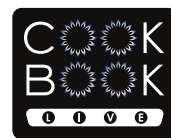
**Western Montana  
Growers Co-op**  
Missoula, MT

pawsup.com

## COOKBOOK LIVE PRESENTS *SMOKE AND AROUND THE FIRE*

FEATURING CHEFS AND AUTHORS TIM BYRES,  
GREG DENTON AND GABRIELLE QUINÓNEZ-DENTON.

September 1 – 4



Sink your teeth into a mouthwatering celebration of live fire cooking. Texan barbecuing expert and world-famous smokeologist Tim Byres joins with *Food & Wine* magazine's 2014 Best New Chefs Greg Denton and Gabrielle Quinóñez-Denton to help Paws Up present a Labor Day grilling extravaganza.

And because the weekend is part of our new Cookbook Live series, these three kindred-spirit chefs will demonstrate their techniques and offer firsthand lessons on imbuing all kinds of food with irresistible flame-influenced flavors. Come and watch as these renowned chefs bring to life their latest books.

### FEATURED CHEFS



**Chef Tim Byres**  
Smoke, Dallas, TX  
Author of *Smoke:*  
New Firewood Cooking  
Winner, 2014 James Beard  
Award in the  
General Cooking Category



**Chef Gabrielle Quinóñez-Denton and Chef Greg Denton**  
Ox, Portland, OR  
Co-author of *Around the Fire:*  
Recipes for Inspired Grilling  
and Seasonal Feasting  
from Ox Restaurant  
Mother Jones' Best Cookbooks of 2016







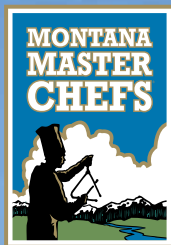
AUTUMN



# MONTANA MASTER CHEFS®: RISING ALL-STARS

A TASTE OF THINGS TO COME.

September 21 – 24



They're the wunderkinds of the restaurant industry. They have food lovers lined up for weeks waiting for a reservation—and food writers clamoring for a chance to try their creations. These rising all-stars might not be household names yet, but they sure will be. So join us for this year's Montana Master Chefs®, and you'll be among the first to experience the magic they plate up.

For the last 10 years, we've been making a name for ourselves by offering MMC guests a steady stream of James Beard Award winners, *Top Chef* stars and other highly esteemed chefs. Now we invite you to dine on cutting-edge cuisine during our weekend-long signature foodie event. You'll enjoy gourmet meals, exquisite wine, a cook-off challenge, live music, wilderness adventures, spa treatments and, of course, the rustic elegance of your own private vacation home under Montana's big, beautiful sky.

## FEATURED CHEFS



**Chef Michael Corvino**  
Corvino Supper Club &  
Tasting Room  
Kansas City, MO



**Chef Ben Jones**  
The Resort at Paws Up  
Greenough, MT



**Chef Annie Pettry**  
Decca  
Louisville, KY



**Chef Garrison Price**  
Il Buco Alimentari & Vineria  
New York, NY



**Chef Amanda Rockman**  
South Congress Hotel  
Austin, TX

## FEATURED VINTNERS AND DISTILLER

KOSTA BROWNE

Kosta Browne Winery  
Sebastopol, CA

melville

Melville Winery  
Lompoc, CA



Steele Wines  
Kelseyville, CA



Whitefish Handcrafted Spirits  
Whitefish, MT



Cory Branan

# MONTANA MASTER CHEFS® TRUNK SHOWS

September 21 – 24



Visit the Wilderness Outpost during Montana Master Chefs, and you'll be in for a treat.

Meet artisans and representatives from premium vendors while you nibble on light refreshments. From noon to 5 PM, you just might hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

**Behring Made Knives**  
Custom, handmade hunting  
and fishing knives and cutlery  
Missoula, MT

**C.Martini**  
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT

**Mark Gibson Fine Art**  
Oil paintings and  
other original works of art  
Missoula, MT

**Red Wing**  
Handcrafted leather boots,  
footwear and accessories  
Red Wing, MN

## ALI SOLOMON, JOHN FLORIDIS AND CORY BRANAN

September 21 – 23



On Thursday, enjoy a soulful performance by Ali Solomon. From Bob Dylan to Radiohead, Solomon gives cover songs a new twist with her sweet alto and haunting vibrato.

On Friday, John Floridis, a master of guitar, vocals and looped sounds will perform. He's shared the stage with Shawn Colvin and Emmylou Harris, among others.

Bloodshot Records recording artist Cory Branan (at left) will headline the event on Saturday night with his heralded brand of punk-influenced country songwriting.



## WINE & BITCH DINNER

COME. SIP. STAY.

October 7

### Wine & Bitch

There's never been a more pet-friendly culinary event than our annual Wine & Bitch Dinner (the night before the Canine Classic human/dog hike/run). You and your four-legged friend can bond, relax and enjoy some of the finer things in life. Stroll through a one-of-a-kind pet expo on our property featuring dog massage therapists, a doggie photo booth and agility demonstrations. Later, you'll be treated to a gourmet dinner prepared by Executive Chef Ben Jones with fine wine pairings, decadent desserts and plenty of yummy pet snacks for Fido.

#### YOUR HOSTS



Nadine and Dave Lipson  
with Coco and Fenway  
Greenough, MT

#### FEATURED CHEF



Chef Ben Jones  
The Resort at Paws Up  
Greenough, MT



## CANINE CLASSIC

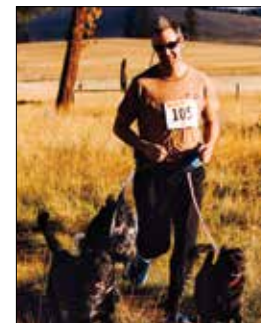
HAPPY TAILS TO YOU.

October 8



Become the ultimate dog walker/runner/hiker while supporting a fantastic cause. Paws Up has once again teamed up with the Humane Society of Western Montana to host the Canine Classic. In 2016, more than 300 participants headed to the eighth-annual race with their dogs in tow and raised \$50,000 for the society. This year, you and "man's best friend" can participate in a two-mile walk, a five-mile run or a half marathon. The course weaves through our meticulously planned trail system in the gorgeous Blackfoot Valley. After you cross the finish line, you'll enjoy a delicious lunch, entertainment and even a raffle to win a grand prize of luxury camping at Paws Up. A little exercise never hurt anyone, and in this case, you'll be helping a lot of pets in need.

The mission of the Humane Society of Western Montana is to provide a safe, compassionate shelter for pets in need, place these animals into loving, lifelong homes and advocate for the welfare of all companion animals. Since its inception, the Canine Classic has raised more than \$200,000 for the society.





## COWBOY EXPERIENCE

GRIT, GUNS AND GOOD TIMES.

October 19 — 22



They say no hour of life is wasted that's spent in the saddle. And we couldn't agree more. That's why we created Cowboy Experience. We've wrangled a handful of ProRodeo Hall of Famers to show you the ropes. They'll lead workshops, trail rides and demonstrations, and even share campfire stories each night. Of course, this isn't our first rodeo. We know how to throw a party with chic rustic accommodations, gourmet food and fine whiskey. So kick off your boots and stay a while (like, the weekend).

The ProRodeo Hall of Fame and Museum of the American Cowboy exists to educate about rodeo, its history and its impact on Western American culture. Our goal is to share the cowboy spirit and its way of life while meeting legendary cowboys honored by the ProRodeo Hall of Fame.

### FEATURED DISTILLERS



Arran Distillery  
Isle of Arran, UK



Heritage Distilling Co.  
Gig Harbor, Washington



Manatawny Still Works  
Pottstown, PA





## HALLOWEEN

October 27—29

IF YOU'VE BEEN  
DYING TO COME,  
NOW'S YOUR CHANCE.

On Halloween, the Blackfoot River Valley is more spellbinding than ever as we host a celebration for outlaws, ghosts and goblins. Spend the day hunting down zombies with paint guns and hiking through haunted forests. Then enjoy a frighteningly delicious dinner and disguise yourself for the ultimate costume showdown. You won't be able to escape craft brews, s'mores or live music—why would you want to—and you may even spot a witch on an ATV while you're here.

## COOKBOOK LIVE PRESENTS *ART OF THE PIE AND THE ELEMENTS OF PIZZA*

FEATURING CHEFS AND AUTHORS KATE MCDERMOTT AND KEN FORKISH.

November 3—6



Spend a weekend getting your hands doughy with two award-winning experts: Kate McDermott and Ken Forkish. As part of our new Cookbook Live series, this flaky and fun-filled baking weekend brings to life McDermott's *Art of the Pie* and Forkish's *The Elements of Pizza*. By day, you'll create works of edible art from fresh local ingredients. And by night, you'll dine on the masterfully executed cuisine of Paws Up's Executive Chef Ben Jones. It's the perfect treat for anyone who's passionate about homemade, just-out-of-the-oven desserts and pizzas.

### THE PIE WHISPERER



Kate McDermott  
artothePie.com

The *Washington Post* called Kate McDermott's 2016 book, *Art of the Pie: A Practical Guide to Crusts, Fillings, and Life*, "a new baking bible." The *Post* also named the cookbook as one of the best of 2016 and *Publishers Weekly* gave the book a starred review. As a self-taught expert, McDermott offers her Art of the Pie workshops to share the secrets behind her famous crust, which is surprisingly easy to make. Whether you're a novice or well-seasoned chef, her knowledge, recipes and skills will help you take your baking to new heights.

### THE ARTISAN PIZZA VIRTUOSO



Ken Forkish  
Ken's Artisan Pizza  
Portland, OR

Forkish is a James Beard Award-winning author and an Outstanding Pastry Chef finalist. His latest book, *The Elements of Pizza*, explores in-depth the mechanics of making the perfect pizza dough.

Pizza is Ken Forkish's passion. His crowded Portland restaurant, Ken's Artisan Pizza, was ranked in the Eater National Pizza 38, and *Playboy.com* selected it to be one of the top ten pizzerias in America.

### ALI SOLOMON

November 4



From Bob Dylan to Radiohead, Ali Solomon gives cover songs a new twist with her sweet alto and haunting vibrato. (Some have compared her voice to a cross between Janis Ian and Natalie Merchant.) She's performed in venues across the U.S. and Europe.





## THANKSGIVING WEEKEND

November 23 — 26

# CARVE SOME TIME TOGETHER.

Kick off the holidays with something spectacular—a Thanksgiving weekend stuffed with family fun. We're planning generous portions of activities and excursions. From a petting zoo with pony rides and family game nights to owl watching, a mini rodeo, hayrides and concerts, plus football and parade watching, there are plenty of options to satisfy everyone's tastes.

Of course, we haven't forgotten the feast itself. You and yours will sit down to dine on one magnificent meal after another filled with locally sourced holiday favorites. We often say our world-renowned executive chef is a culinary artist. Just imagine how inspired Ben Jones will be at the end of a bountiful harvest. You can count on every last bite to be delicious.

### FEATURED VINTNER



Rombauer Vineyards  
St. Helena, CA







EARLY WINTER



## CHRISTMASTIME

Late December

# OH, WE'LL GET YOUR CREATURES STIRRING ALL RIGHT.

At Paws Up, we do the holidays right. Christmas around here is a truly magical time where doubters are transformed into believers and family bonds are fortified—all against a backdrop of pristine white. Bring you and yours together in a winter wonderland, complete with horse-drawn sleigh and wagon rides, a gingerbread house building contest and a Christmas Eve kids' party. Your family will also be treated to gift-giving time with Santa himself, glittering holiday decorations and a packed signature Paws Up Christmas stocking. After all that fun, you can look forward to a soothing hot tub, a roaring fireplace, a sumptuous bed and "to all, a good night."

## CHRISTMASTIME TRUNK SHOWS

Late December



Visit the Wilderness Outpost during Christmastime, and you'll be in for a treat. Meet artisans and representatives from premium vendors while you nibble on light refreshments. From noon to 5 PM, you might just hear live music as well. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:

**Behring Made Knives**  
Custom, handmade hunting  
and fishing knives and cutlery  
Missoula, MT

**C.Martini**  
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT

**Mark Gibson Fine Art**  
Oil paintings and  
other original works of art  
Missoula, MT

**Whiskey Leatherworks**  
Beautiful, rugged handmade  
leather belts and accessories  
Missoula, MT

**Antonia Wolf**  
Artistic landscape photography  
and unique beaded jewelry  
Missoula, MT





## NEW YEAR'S

December 31 – January 1

# AULD LANG SUBLIME.

Celebrate New Year's Eve in spectacular style. Come to The Resort at Paws Up for a night filled with live music, games, bonfires, fire dancers and fireworks. You'll feast on a five-course dinner that will make even your New York friends envious. You'll enjoy a folk-rock-country concert by *American Idol* Season 9 first runner-up Crystal Bowersox. And then you'll retire to your own vacation home, complete with a hot tub and heavenly bed. You'll wake to a lavish breakfast buffet. All weekend long, choose from wintery outdoor adventures like snowmobiling, cross-country skiing, snowshoeing, horseback riding, snow tubing, sporting clays, skijoring, dogsledding and the list goes on and on and on, right into 2018.

## CRYSTAL BOWERSOX

December 31



Singer-songwriter and *American Idol* runner-up Crystal Bowersox headlines the evening with her captivating blend of blues, country, folk and rock. Talented beyond her years, she's performed with Joe Cocker, Harry Connick Jr., B.B. King, Alanis Morissette and John Popper, among others. Tap your feet while she sings tunes such as "Holy Toledo," the first original song to be performed by a contestant on *American Idol*. And if you listen carefully to her thought-provoking lyrics, you'll discover lots of hopeful stories to ponder as you welcome the new year.

CRYSTAL BOWERSOX *American Idol* Season 9  
First Runner-Up





## WINTERFEST

January 25 – 28, 2018



**Chef Brooke Williamson**

Co-Chef/Co-Owner  
Hudson House,  
Redondo Beach, CA;  
Da Kikokiko, Playa Vista, CA;  
Playa Provisions and  
The Tripel, Playa del Rey, CA  
Top Chef First Runner-Up

# WE'RE PREDICTING ANOTHER DELICIOUS JANUARY.



The excitement around wintry food and adventure is snowballing. Make your plans now for our third-annual WinterFest culinary weekend. You'll enjoy three and a half days of intimate cooking classes and demonstrations; wine, beer and spirits tastings; live entertainment and, of course, gourmet, winter-themed feasts—complete with thoughtful wine pairings—created by our award-winning guest chefs. Some, like Brooke Williamson, famous for her appearances on Bravo TV's *Top Chef*, are already on-board.





## SCHEDULE AT A GLANCE



### LATE WINTER

1/19–22	WinterFest	6–7
1/19	Stars at Night: John Floridis	7
1/20	Missoula Curling Club	7
1/21	Stars at Night: Brian Pounds	7
2/14	Valentine's Day	8
3/16–18	Eat, Drink and Meet Merry	9

### SPRING

4/20–23	WildFlavor	12–13
4/22	Stars at Night: Austin Jenckes	13
4/27–30	Cowgirl Spring Roundup	14–16
5/5–5/8	AdrenZen	17
5/12–14	Mother's Day	18
5/26–29	Montana Master Grillers: Hall of Flame	20–21
5/26	Stars at Night: MudSlide Charley	21
5/27	Stars at Night: Shane Clouse	21

Event dates and details are subject to change.

### SUMMER

Throughout the Summer		
Wilderness Workshop: Paint 'n' Pour		24
Throughout the Summer		
Wilderness Workshop: Photography with Stuart		25
6/17	Montana Long Table: Artisanal Picnic	26
6/20–23	Wilderness Workshop: Gettin' Primitive	27
7/2–8	Wilderness Workshop: Drum Circle Madness	27
7/4	Fourth of July	28–29
7/4	Stars at Night: Beargrass	29
Throughout the Summer		
Campfire Stars		29
7/10–17	Wilderness Workshop: Brushes with Greatness	30
Every Tuesday, 7/11–8/15	BBQ at The Yard	31
7/11	Stars at Night: John Floridis	31
7/18, 8/1	Stars at Night: MudSlide Charley	31

7/25, 8/8	Stars at Night: Andrea Harsell	31
8/15	Stars at Night: Scott Besaw	31
7/15	Montana Long Table: A Long-Standing Tradition	32
7/17–21	Wilderness Workshop: Block Printing and Mosaics	34
7/23–29 and 8/3–9	Wilderness Workshop: Gettin' Primitive	34
7/28–30	BBQ-U	35
8/10–16	Cookbook Live: <i>Cookie Love</i>	36
8/11–14	Wilderness Workshop: Starry Night Photography	38
8/11–14	Wilderness Workshop: Champion Horsemanship	38
8/15–21	Wilderness Workshop: Drum Circle Madness	39
8/19	Bounty on the Blackfoot: A Montana Long Table Event	40
9/1–4	Cookbook Live: <i>Smoke and Around the Fire</i>	41

### AUTUMN

9/21–24	Montana Master Chefs: Rising All-Stars	44–45
9/21	Stars at Night: Ali Solomon	45
9/22	Stars at Night: John Floridis	45
9/23	Stars at Night: Cory Branan	45
10/7	Wine & Bitch Dinner	46
10/8	Canine Classic	47
10/19–22	Cowboy Experience	48
10/27–29	Halloween	50
11/3–6	Cookbook Live: <i>Art of the Pie and The Elements of Pizza</i>	51
11/4	Stars at Night: Ali Solomon	51
11/23–26	Thanksgiving Weekend	52

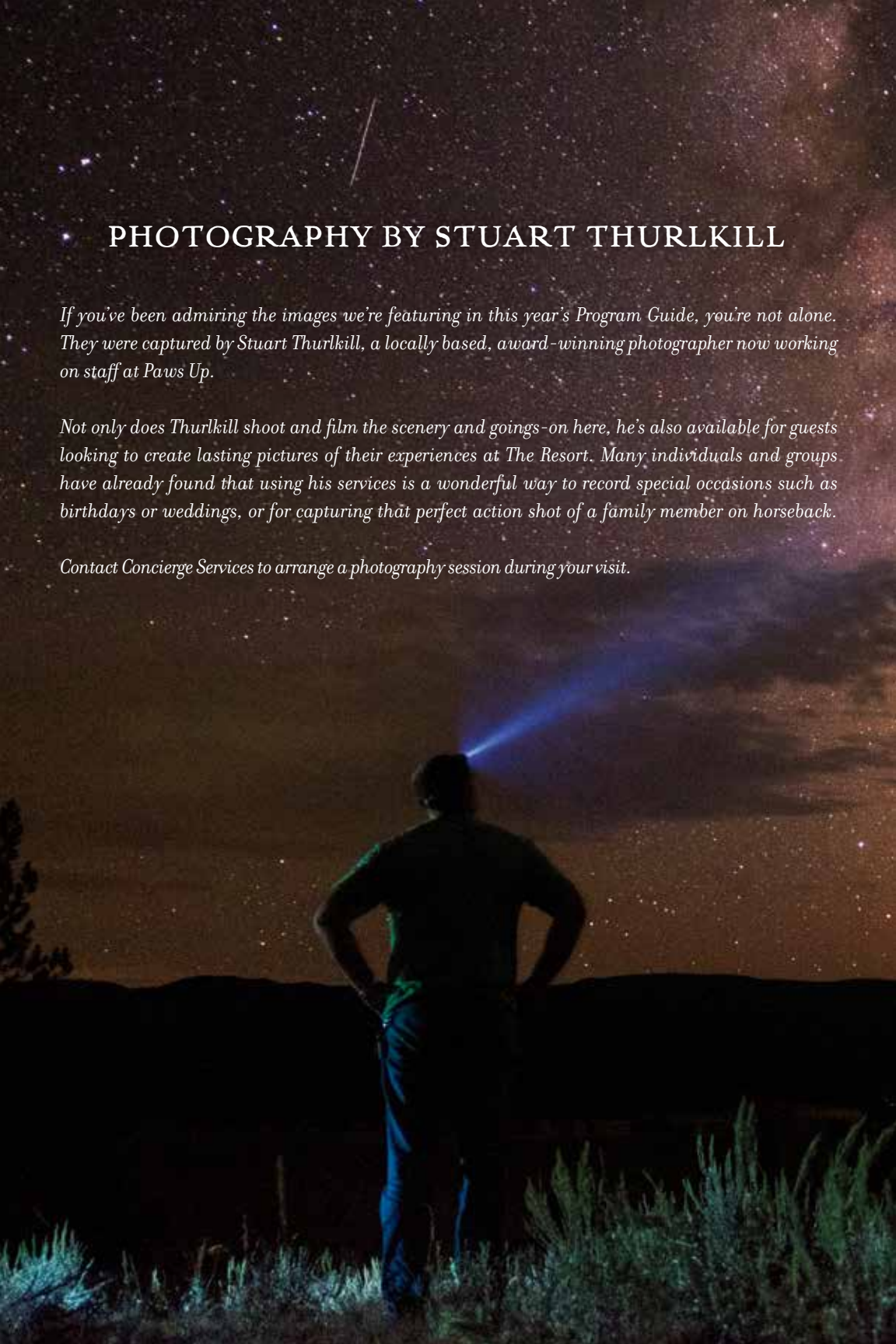
### EARLY WINTER

Late December	Christmastime	56–57
12/31/17–1/1/18	New Year's	58–59
12/31	Stars at Night: Crystal Bowersox	59

### LATE WINTER

1/25–28/18	WinterFest	60–61
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A person stands in a field at night, looking up at a starry sky. A bright light source, possibly a flashlight or a distant star, is visible in the sky, casting a beam of light. The person is silhouetted against the dark landscape and the starry sky. The sky is filled with stars and a faint nebula or galaxy. The person is standing in a field of tall grass, and the horizon is visible in the distance.

## PHOTOGRAPHY BY STUART THURLKILL

*If you've been admiring the images we're featuring in this year's Program Guide, you're not alone. They were captured by Stuart Thurlkill, a locally based, award-winning photographer now working on staff at Paws Up.*

*Not only does Thurlkill shoot and film the scenery and goings-on here, he's also available for guests looking to create lasting pictures of their experiences at The Resort. Many individuals and groups have already found that using his services is a wonderful way to record special occasions such as birthdays or weddings, or for capturing that perfect action shot of a family member on horseback.*

*Contact Concierge Services to arrange a photography session during your visit.*





40060 PAWS UP ROAD GREENOUGH, MT 59823

877-572-7014 THERESORT@PAWSUP.COM WWW.PAWSUP.COM



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