

MANAGING DIRECTOR'S NOTE

# Gone fishing

# AND THEN SOME.

Ahhh, summer! The chance to go barefoot. The smell of tasty, tangy barbecued ribs. Go-karts, bonfires and fireflies. Slowing down ... and speeding up. Getting people together ... and finding your own space on a solitary rock near a quiet stretch of river. It's true, we know a thing or two about how to enjoy the longer days and warmer months ahead.

If you've been fortunate enough to visit during our high season, you already know about Paws Up's tried-and-true thrills and pastimes like horseback riding, whitewater rafting, fly-fishing, cattle drives, mountain biking and lake adventures. Many families and friends have enjoyed quintessential summertime events here like our annual Fourth of July festivities or learned new skills during one of our Wilderness Workshops.

Hopefully you've also learned that a year doesn't go by without us making a splashy announcement. And the news for 2018 is as splashy as it gets. Now open: Paws Up Island Lodge at Salmon Lake. You can read all about it (pages 4-5) in our new magazine, the Summer Adventure Guide you're reading right now. We're adding events, including two all-new Montana Long Table dinners—for a total of five this summer. We're planning big things around the campfire, too, with Campfire Stars and Campfire Chefs (pages 20-21).

Plus, we can't wait to introduce you to our new Executive Chef Sunny Jin (pages 6-7). Bringing an infectious enthusiasm for locally sourced cuisine, in addition to his world-class résumé, Jin will be reimagining ways to delight your palate. He'll help us extend summer through the end of September when we welcome the featured chefs for Montana Master Chefs: The Wonder Women of Food and Wine (pages 10–11).

But whether you stick around through our female-focused foodie event or not, vacation time will be over in a fleeting pink Montana sunset. So get your calendar out and start thinking about how to make the most of it now, while the rivers are still high and the music is just getting started.

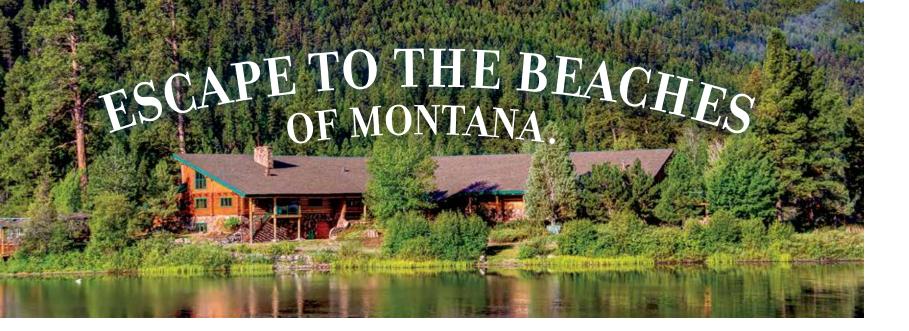
And as always, let me know how I can help make your stay even more exceptional.

Steve Hurst

Managing Director







You're heading north on Montana State Highway 83. It's a quiet, two-lane road flanked by meadow grasses and tall pines, with low mountains off in the distance. The only sign of traffic is the odd deer-crossing sign. Your GPS stopped working miles ago.

Slowing down to drink in the clean air, something suddenly catches your eye. There to your left, surrounded by water, is the most extraordinary sight: an idyllic wooden building in the middle of a clear, blue lake. "What is it? Who lives there?" you wonder.

It's the same thing we thought when we stumbled upon it several years ago. And the more we learned about the peaceful property, the more we wanted it for our guests. So, after many years of dreaming and planning, we finally made it happen.

Welcome to Paws Up Island Lodge at Salmon Lake.

Built in 1985 with tongue-in-groove construction, the cedar home occupies 18,000 square feet and sits on a glacier-formed jewel of land.

The deck alone is 8,000 square feet. It's enormous yet cozy. It's remote yet civilized. And with four separate docks, it's the central gathering spot for a multitude of watery adventures to entertain the whole family.

In summertime, the Island Lodge at Salmon Lake plays host to paddleboarding, jet skiing, wakeboarding, waterskiing, sailing, fishing, kayaking, paddleboats, swimming, a floating trampoline and sunset pontoon boat tours. Staffed with activity guides, a talented chef and a dedicated butler, the island can accommodate large groups celebrating a special occasion and small families just looking to get away from it all.

Naturally, locally sourced fine cuisine is prepared on-site and includes a beverage service with beer, wine and signature cocktails like our gently spiked blackberry lemonade. Evenings sparkle with bonfires and live music.

Its breathtaking scenery is provided by the largest and oldest ecosystem in the Lower 48. To the west, you'll take in the incredible Mission Mountains; to the south, the gorgeous Garnet Mountain range and to the east, the legendary Bob Marshall Wilderness Area.

Steve Hurst, managing director of The Resort at Paws Up, describes it well: "I have been to the island many times. It's on a peaceful mountain lake with stunning views and a real sense of privacy and exclusivity." And, he adds, "the sunsets are truly memorable!"

Shimmering at the southernmost tip of the Seeley Swan Valley, the lake is teeming with wildlife. Anglers can catch a variety of trout, including rainbow, cutthroat, brown, brook and bull, along with largemouth bass, mountain whitefish, kokanee salmon, yellow perch and northern pike. Birdwatchers can spot red-necked grebes, great blue herons, bald eagles, water fowl, osprey and loons.

Just a 15-minute drive from The Resort at Paws Up, the Island Lodge at Salmon Lake makes for an easy excursion as well as an

unforgettable escape. Starting Memorial Day weekend, full-day plus three-hour morning, afternoon and evening excursions are available.

There's just one problem. Hurst warns, "I would encourage anyone interested to book as soon as they're able to, as the demand is significant and we only allow a very small number of people to the island every day."

IF A PRIVATE, SUN-SPLASHED ISLAND
SOUNDS GOOD TO YOU,
WE INVITE YOU THIS SUMMER TO COME
AND GET YOUR FEET WET.











Chef Sunny Jin is a traveler by nature. He's a tireless forager, always searching for the next fresh local ingredient. And The Resort at Paws Up is thrilled to have him as our new executive chef.

"For me, happiness and inspiration come from my foraging walks and a dedication to sustainability," Jin said recently. "Hiking the local area is really the best way to get in tune with the Montana landscape and the endless bounties it provides. It's such an inspiring place. There's an endless supply of local and seasonal plants, vegetables, fruit and game. In that regard Montana really can't be beat."

Since arriving at Paws Up, Jin has also been taking road trips to visit local purveyors. "I've been reaching out to reestablish existing relationships and forge new ones. I'm looking for sustainable excellence in our ingredients," he said.

While Jin's explorations now focus on Montana, his constant quest to perfect his cuisine has taken him around the world. After earning the coveted Grand Toque Award as the top chef at Oregon's Western Culinary Institute, he struck out on what was expected to be a threemonth stint at California's French Laundry—one of North America's most lauded restaurants. He stayed for three years, working with renowned chefs Thomas Keller and Corey Lee. "The French Laundry teaches discipline. Its free-flowing menus are custom-created daily," said Jin. "You learn how to be efficient, to do the impossible, frankly."

From California, Jin followed his culinary curiosity to Australia, seeking to "really learn and understand and prepare seafood" from

Tetsuya Wakuda at Tetsuya's, the highest-rated restaurant in the Southern Hemisphere at the time.

Eventually Jin earned a place among the elite chefs at El Bulli in Catalonia, named by *Restaurant* magazine as the top-rated restaurant in the world a record five times. "It wasn't so much the modern gastronomy angle, but I wanted to see what made El Bulli tick, what made it the best in the world," said Jin. While in Catalonia, Jin worked with El Bulli's celebrated Chef Ferran Adrià, learning the secrets behind truly inventive dishes.

He eventually returned to the American Northwest to work in Oregon's emerging food and wine scene at the Allison Inn & Spa's Jory Restaurant. Jory allowed Jin to really explore his "cook locally, cook sustainably" philosophy. His Jory menu focused on local gardens, neighboring farms and seasonal ingredients.

All of this translates incredibly well to his new role as culinary leader at Paws Up. Jin's dedication to excellence and his flexibility and creation of free-flowing menus learned on a global stage, along with his fondness for seafood and wild game, work well in the wilds of Montana.

Lest there be any doubt about the current level of culinary excellence at Paws Up, Jin was added to the list of chefs at 2018's prestigious Pebble Beach Food & Wine, the premier epicurean lifestyle event on the West Coast. Among its former notable chefs: Philippe Legendre, Wolfgang Puck and Thomas Keller, one of Sunny Jin's early mentors at the French Laundry.





## CHEF SUNNY JIN REFLECTS ON HIS NEW CULINARY HOME AFTER SEVERAL MONTHS ON THE JOB AT PAWS UP.

#### Is there a particular mindset you bring to your daily menus?

I want to serve something that I would like to eat and at the same time be proud of, and of course our kitchen's staff and our guests' opinions matter greatly.

## Are there specific things you've found inspiring on your foraging walks? What piques your culinary fancy?

Lots of new exciting ideas occur to me every day in Montana. It's such an inspiring place, with culinary riches like wild huckleberries, cherries, morel mushrooms, sage, Saskatoon berries, spruce tips, purslane. And what we can do with elk, bison, duck and trout.

#### Is it challenging to cook for our diverse Paws Up audiences, small groups and large?

Forever the optimist, I don't see challenges but rather pleasant surprises. I enjoy teaching our culinary team at Paws Up, as well as learning from them. What inspires the culinary staff to achieve greatness varies. It could be a tasting menu for a couple celebrating a special occasion or a group of 50 sampling various dishes at the Equestrian Center.

#### How does all of this—your rich experiences, the local sourcing—come together on a menu?

Our menus are free-flowing, and we've made progress in last few months from changing one thing at a time to changing three or four items while creating menu layers. We offer variety and tailor things to our guests and never sacrifice on quality or our standards. We'll keep a large focus on cooking with Montana elk and bison and the highest quality beef. We strive to source animals fed and raised in an antibiotic- and growth-hormone-free, responsible way.

Some of our recent dishes have included:

Crispy Duck Hash with Mustard Greens Cedar Plank Salmon on Wilted Kale Sherry-Braised Beef Short Ribs Grilled Lamb Chops with Chimichurri Foraged Mushroom Risotto Razor Clam Chowder

## Have you had a chance to work with some of the guest chefs at The Resort's special culinary events?

Yes, I have. WinterFest was great. I love to see how other chefs work and engage with them. Collaboration is everything. Guest chefs help us keep it fresh and keep it engaged.

#### So, this area really seems to suit your "cook locally, cook sustainably" philosophy?

It does. I personally feel more driven by responsibility and less compelled by style. The reward for me is when I'm able to engage and connect with local farmers and ranchers. Their commitment to their craft and community is where I gain a sense of obligation. That obligation is then the intentional focal point in every meal.

#### Sounds like you are finding the kinds of local support you had hoped for?

Definitely, with Missoula and our neighboring rural communities, we are good neighbors. They may deliver food for sourcing our dishes, and if someone has a fence down, I'm more than willing to help fix it.

Now that's a culinary philosophy that's as localized as it gets.





## TIE ONE ON.

#### WHERE TO GO FOR FLY-FISHING AT ITS FINEST.

The salmon fly soared, flashing wings caught in the shimmering early morning light of summer, before landing on the surface of the Blackfoot River as it flowed through The Resort at Paws Up. The fly wasn't real. What happened next was. Without warning, a fat and sassy rainbow trout inhaled the fly and exploded from the water, leaping once, twice as it bucked and pumped at the end of the fly line. The angler calmly played the gorgeous fish, gently netted it and released the salmon fly imitator from the side of its jaw. The 16-inch trout swam off, unharmed.

This is fishing Paws Up style. It's an adventure steeped in lore, in a fishery as legendary as the Norman Maclean novel that portrays it: *A River Runs Through It*.

Despite the fame, "This is not intimidating fly-fishing. We can even teach beginners how to perform the basics, and catch fish, over the course of a day," said local guide Jamie Dewey. "The stretch that flows along Paws Up, for 7 miles or so, it's forgiving water." With up to 1,200 fish per mile, it's also productive water all the way to Missoula.

Like many of the local guides, Dewey fishes out of a raft that seats three—two anglers and Dewey in the middle seat. It lets her pursue several local trout species, many in the coveted

14- to 19-inch range. She's seen native cutthroats, gorgeous rainbow trout and even "cuttbows," a hybrid of rainbows and cutthroat. Bigger rod benders like the brown trout and the endangered bull trout also lurk near cutbanks and in deeper pools and aren't shy about hammering flies.

"For all of these fish, I like a 9-foot, 5- or 6-weight rod," she said. "It's a great all-purpose size rod and lets us fish everything from hopper

droppers (imitating grasshoppers and other larger insects, with a trailing nymph that essentially doubles your chance for a hookup) to smaller ants or caddis flies."

While the Blackfoot fishes consistently all summer long, with occasional midday "hoot owl" mandated breaks to let fish rest on hot afternoons, other nearby waters are also very "fishy."

To fish bigger water, some fly anglers head to the Clark

Fork where it meets the Blackfoot. Its flow picks up dramatically in volume as it flows toward Idaho's Lake Pend Oreille. The Clark Fork also sports a large salmon fly hatch, as well as mayfly and caddis fly hatches, among others. And that's pure gravy to the hungry browns and rainbows

waiting below the surface.



Rainbow Trout

Dolly Varden

Is it all catch-and-release fishing? As Dewey noted, "It's kind of a fly-fishing thing, a time-honored tradition. I think it's also part of being a good steward of the land. Whether it's Paws Up or some of the other ranches, we're all in the business of conserving these magnificent Montana waters."

Whatever time of summer you visit, the trout will be waiting. The insects will be buzzing. And anyone with a fly rod in their hand will probably be smiling. "People are just so happy to have left the city behind and have a relaxing day on one of our gorgeous Montana rivers," Dewey concluded.

Before you head out to hook up, be sure to stop by Paws Up's Wilderness Outpost for last-minute fly-fishing essentials like polarized sunglasses, fishing hats or even water shoes.



#### CHEF SUNNY JIN'S BROWN TROUT FAJITAS—A SPONTANEOUS STREAMSIDE RECIPE

4 (6-ounce) trout fillets

1 large red bell pepper, seeded and sliced

1 large onion, sliced

1 jalapeño, seeded and sliced

1 tablespoon minced garlic
1/4 cup olive oil, divided

2 chipotle peppers, chopped

1 teaspoon ground cumin

1 tablespoon kosher salt and freshly cracked pepper

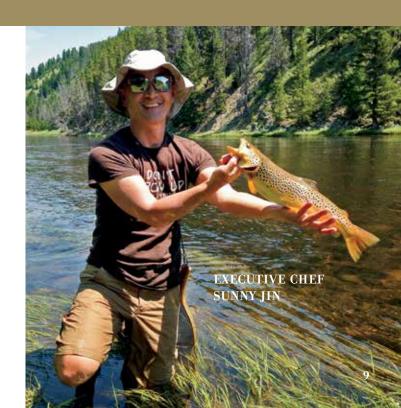
8 (8-inch) corn or flour tortillas

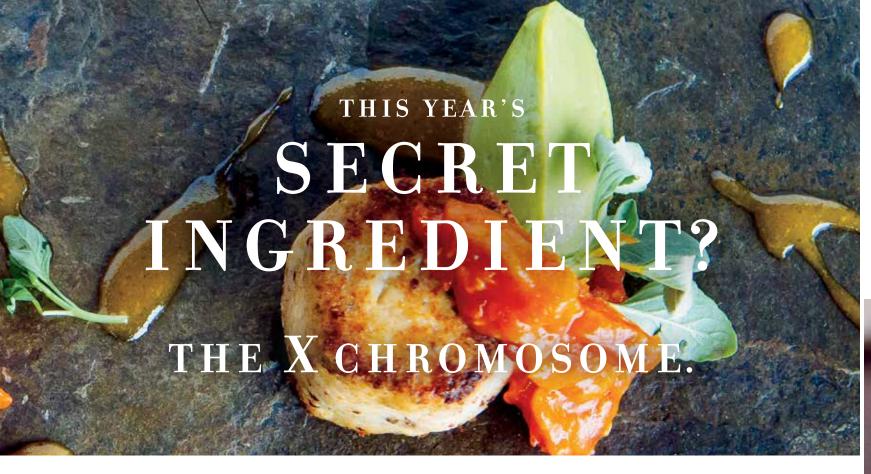
¼ cup fresh cilantro, chopped

1 lime, cut into slices

- 1. Catch the fish! Clean and prepare trout fillets. Set aside on a paper towel to dry.
- 2. Sauté peppers, onion, jalapeño and garlic in 2 tablespoons hot olive oil in a large sauté pan over high heat. Add the chipotle and cumin, and season with salt and pepper. Cook, stirring occasionally until the vegetables are tender and slightly caramelized. Transfer vegetables to a plate. Set aside and keep warm.
- $_3$ . Season trout with salt and pepper. Using the same pan, pan-sear fish in remaining hot oil over medium-high heat  $_3$  to  $_5$  minutes per side until golden brown or until fish flakes easily with a fork. Serve fish in tortillas and top with reserved vegetables. Garnish with cilantro and lime juice and serve immediately.

Serves 4





#### MONTANA MASTER CHEFS

#### The Wonder Women of Food and Wine

**SEPTEMBER 27-30, 2018** 

They say girls are made of sugar and spice and, oh, nevermind. These titans of the kitchen are made of pure steel, and each one of them has used every ingredient imaginable. That's why we're SUPER excited about this year's Montana Master Chefs: The Wonder Women of Food and Wine. It's the first-ever culinary event at The Resort at Paws Up to feature an all-female lineup.

And what a lineup it is. During this three-day weekend event, guests will get to know five award-winning chefs, three notable vintners, a dynamo distiller and two incredible brewers.

"We always do something to top the previous year," says Scott Schaefer, special events manager at Paws Up. "In 2016, we featured James Beard All-Stars, then we did Rising All-Stars in 2017. But Wonder Women of Food and Wine is something I've wanted to do for a while."

Schaefer was inspired in large part by another Paws Up tradition: the Cowgirl Spring Roundup. During that event, "I got to observe how empowering it was to have all these women together," he says. He wanted to replicate that feeling, and with help from Chef Mindy Segal, he's assembled a crackerjack team of chefs and vintners from across



Chef Renee Erickson
Owner, Chef and Author
The Walrus and the Carpenter
The Whale Wins, Barnacle
Seattle, WA
James Beard Award Winner—
Best Chef: Northwest
2018 James Beard Award Semifinalist—

Outstanding Chef



Chef Sarah Grueneberg

Chef and Partner

Monteverde Restaurant

& Pastificio
Chicago, IL

James Beard Award Winner—

Best Chef: Great Lakes



Chef Jessica Largey
Chef and Co-Owner
Simone
Los Angeles, CA
James Beard Award WinnerRising Star Chef of the Year



Chef Mindy Segal
Chef and Owner
Mindy's HotChocolate
Chicago, IL
James Beard Award Winner—
Best Pastry Chef
2018 Inductee,
Chicago Chefs Hall of Fame



Chef Julia Sullivan
Chef and Co-Owner
Henrietta Red
Nashville, TN
2018 James Beard Award
Semifinalist—Best New Restaurant

the country, as well as the women behind the first female-owned brewery and distillery in Montana.

Julia Sullivan, chef/owner of Nashville's Henrietta Red, was drawn to the event because, she says, "I get the chance to cook with some of my idols." Though her restaurant was named Best New Restaurant by *Bon Appétit* in 2017 and is a contender for the 2018 Best New Restaurant James Beard Award, Sullivan is starstruck by the other participating chefs. She refers to Renee Erickson as "a hero of mine. Renee is the queen of the oyster bar." Sullivan also cites camaraderie as a reason for her commitment: "You definitely get a different sensibility with a group of female chefs."

Plus, it's not just about good food and good fun; it's about doing good, too. The event culminates in a Master Chef cook-off challenge, complete with mystery ingredients. Once they've been vetted by the judges, the plates are then auctioned off to hungry guests, with the proceeds benefitting the Missoula Food Bank. Since 2014, guests and the Paws Up Foundation have donated more than \$55,000. Now that sounds like a sweet finish.

There are all kinds of reasons to come to Paws Up for our signature foodie event. But this year, at Montana Master Chefs: The Wonder Women of Food and Wine, you'll get to find out firsthand how some girls grow up to become as invincible as their dishes are delectable.







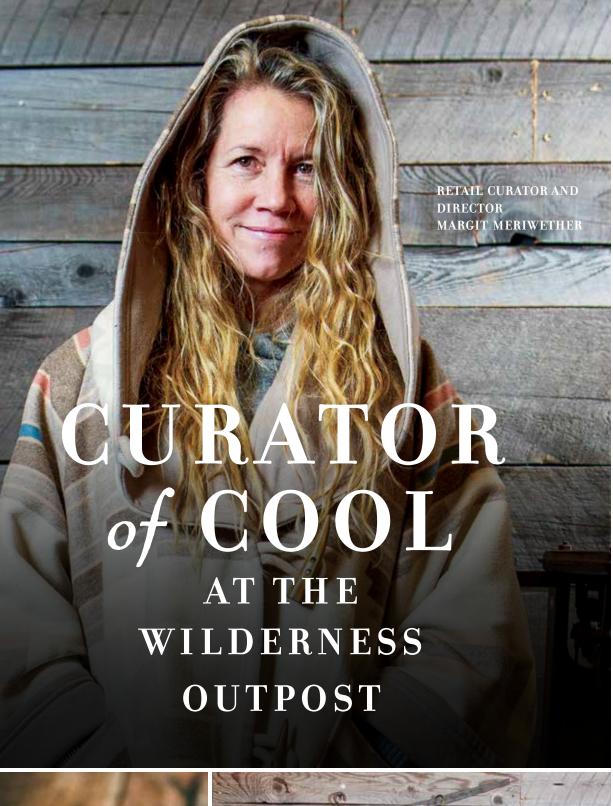
#### OUR FAVORITE COOKIE-MAKING COWGIRL

Earlier this year, Chicago celebrated a new holiday. An unseasonably warm February 16 was declared Mindy Segal Day, in honor of the James Beard Award-winning pastry chef, *Cookie Love* author and owner of the trendy restaurant, Mindy's HotChocolate. The occasion? Segal was being inducted into the Chicago Culinary Museum Chefs Hall of Fame.

When she's not being fêted in the Windy City, you can sometimes find Segal at The Resort at Paws Up. She's been a featured chef here more times than she can count. "I've been coming twice a year for different events, and it's something I really look forward to," she says. "The beautiful scenery, the employees always make me feel so welcome and I always meet so many great people—guests from all over the world and all walks of life."

Last August, she got to tag along with two Cowgirl Hall of Famers: "These women were incredible, and it was maybe the second time I'd ridden a horse in my life," she says. "Oh, my God, it was for sure one of my top-five (experiences)."

But this pastry chef also gets a rush from connecting others. "What I really love about what I do is that I get to influence people and make a difference," she says. "It's not about me. I'd rather be a mentor and leader and share my craft with others." Moreover, she says, "I love turning chefs on to Paws Up." So, along with some of the chefs she's helped us get to know, Segal will be joining us for Montana Master Chefs: The Wonder Women of Food and Wine. She'll be whipping up her trademark sweet treats, and the self-described "exercise junkie" will spend time hiking and "soaking up the scenery."









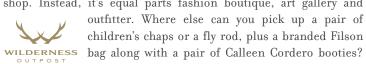




Whether you've lost your earbuds or need to find that one-of-a-kind gift to yourself to remember your trip to Paws Up, you're likely to meet the one and only Margit Meriwether. As director of the Wilderness Outpost, Meriwether handpicks every item that graces the retail store's shelves, from clothing and accessories to home décor and artwork.

The peripatetic Meriwether traveled far to get here. Born in Argentina, she was raised in Montana and moved to Malibu to attend Pepperdine University. After graduation, she set off on a global adventure, living in many of the world's most alluring places, including Maui. Montana's siren song eventually beckoned her home, and she opened boutiques nearby and in Portland, Oregon, before joining Paws Up. This year, she's marking her fifth summer with The Resort. "I feel tremendously blessed to be part of such a beautiful piece of our country in which we get to create special memories for so many people from all over the world," she says.

Meriwether's Wilderness Outpost is so much more than a resort shop. Instead, it's equal parts fashion boutique, art gallery and



So, how does she do it? "I spend time online and traveling seeking out innovative designers and those that appeal to my sensibilities," she says. "I look for new and emerging designers that produce their goods ethically with fair trade practices and made in the U.S., when possible, but I also look for items that will translate into our guests' everyday lives when they return home." She adds, "I like to find those one-of-a-kind, interesting items that will be 'just right."

Meriwether may be guided by her instincts, but she pays very close attention to guest feedback. Boots and branded apparel are always big sellers. "I think our guests are enchanted to see all of the amazing items that we carry," she says. "I know it definitely is not what they are expecting, especially since our space is also where all of the activities originate."

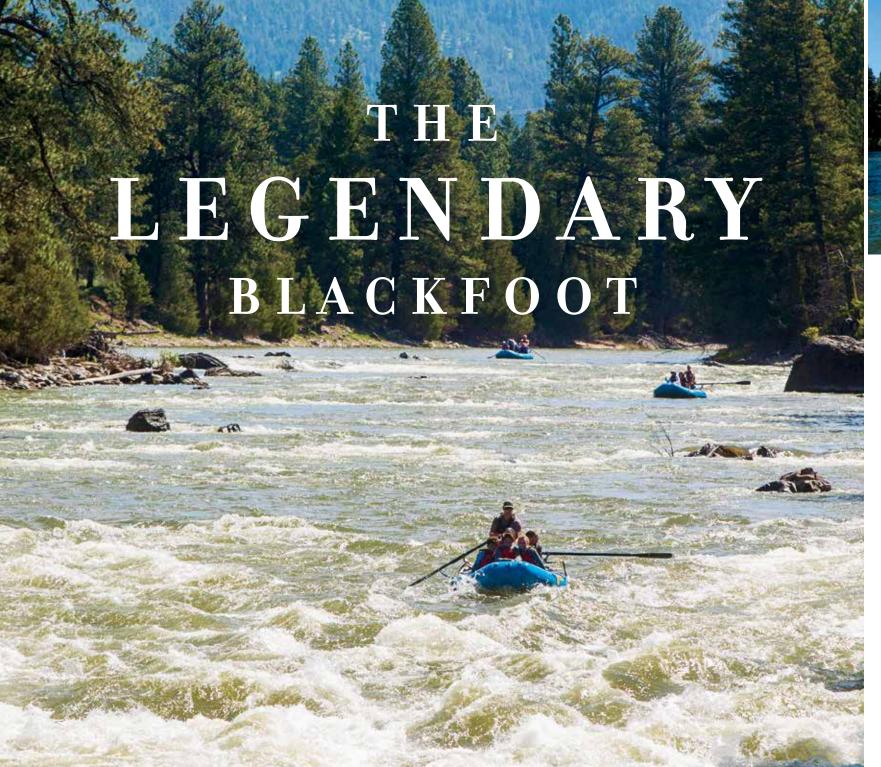
Among the many items, Meriwether can't point to one favorite: "I have too many! I am in love with the Lindsey Thornburg cloaks. They are made out of Pendleton blankets and are stunning. I always carry a James Behring knife with an albino alligator sheath on my belt that he made for me as a gift."

She's also traded her Louboutins for Lucchese custom boots ("without socks"): "When I owned my own boutiques, I was always in heels. But now I'm a boot girl—Lucchese, Old Gringo, Frye and Danner—and my favorite Calleen Cordero snakeskin booties!"













It was fairly unknown until 1992—the year *A River Runs Through It* hit theaters. The movie, based on the novel by Norman Maclean, grappled with themes of life and death, philosophy and fly-fishing.

After that, the Blackfoot River quickly gained fame. Today it's known for its diverse scenery and wealth of recreational activities such as flyfishing, canoeing and rafting.

But of course, the story of the Blackfoot River runs deeper. Located in an area populated by Native Americans for over 10,000 years, it was believed to be used as a means of travel on the hunt for buffalo. The Nez Perce of Idaho called the river *Cokahalishkit*, which means "river of the road to the buffalo."

In fact, Lewis & Clark spent more time with the Nez Perce than any other tribe. After initial tensions, the Nez Perce became friendly with the Corps of Discovery and provided aid.

On their return journey from the Pacific Coast, Lewis & Clark decided to head back in separate ways in order to double their exploration. In July 1806, Lewis arrived alone and traveled through the Blackfoot Valley, crossing the divide at the head of Alice Creek.

Stretching nearly 75 miles long, the Blackfoot River offers 10 miles of activity and inspiration at The Resort at Paws Up. Many of our newer camps are built to complement—never impede upon—the majestic

riverfront. Glamping Director Erick Grimley points out that when a new camp is built, great pains are taken to ensure trees aren't removed and we do as little excavation as possible. The result? Your choice of riverside camps that fit within the landscape and offer lots of ways to enjoy it.

As Grimley says, "Each camp has its own unique features to help you take advantage of the river. River Camp has a beautiful view and its own beach. Pinnacle has great fishing spots—and we have fly-fishing rods and reels at the ready at every camp." And for the best meal with a view? "Definitely the Cliffside Dining Pavilion—you won't be disappointed."

## CHECK OUT SOME OF OUR CURRENT ADVENTURES:

Hike, bike and ATV-ride on trails alongside the river.

Float away the afternoon with family.

Go fish at one of the country's best fly-fishing sites (read more on pages 8–9).

Go for a refreshing midsummer swim.

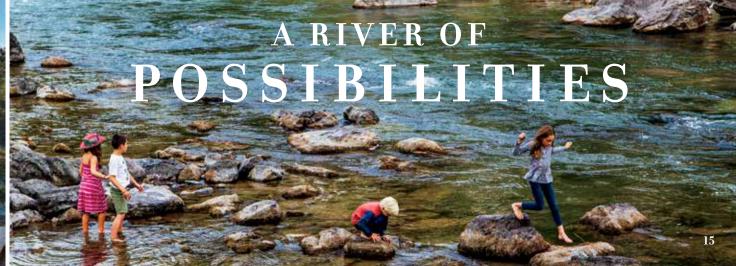
Take on Class I and II rapids in an inflatable kayak.

Close your eyes and listen to the rush of water at Pinnacle Camp, where the Blackfoot joins with Elk Creek.

"At the time I did not know that stories of life are often more like rivers than books."

 $-Norman\ Maclean,$  A River Runs Through It and Other Stories







There are some things we learn that we quickly forget. And then there are things we learn that forever change the way we view the world. This summer, Gary Steele returns as our resident outdoorsman to help us learn valuable wilderness skills, drawing upon a lifetime of experience.

Of course, Steele himself is always looking to learn more. He attends a yearly gathering called Winter Count where he's able to pick up more "ancestral" skills. This year, he learned to make Apache arrows and deadfall traps designed to capture small animals—as Steele explains, in a survival situation you are far more likely to depend on eating small animals. He also mastered new ways to build fires using friction.

Steele teaches complimentary Gettin' Primitive Wilderness Workshops throughout the summer at Paws Up and is also available for private lessons. He finds kids of all ages are drawn to learning wilderness skills, and it's something families particularly enjoy doing together.

We had the pleasure of sitting down with Steele to learn more about his passion for passing on outdoor skills:

#### How did you get into primitive skill-building?

It goes way back! I grew up in Phoenix, but city life just didn't work for me. Luckily, I found out about backpacking in the Superstition Mountains and started backpacking and hunting heavily. That's how I found out there's an alternative way of living. I picked it up on my own and moved to Montana at age 23 and pursued my dream of becoming a mountain man. I built a cabin in the foothills of the Mission Mountains and lived without running water or electricity for over 20 years—I rode my horses in the wilderness, went hunting. I had more bears than people for neighbors.



#### What is the most popular thing you teach?

Most people want to throw sharp stuff. I'd say 80 percent of my job is kids of all ages throwing sharp stuff. Spears, primitive bows, throwing knives and tomahawks. It touches into a primal instinct and puts a spark in their eye. Sometimes it makes people feel something they haven't felt before, and then they want to learn more.

#### What do they want to learn next?

Some people are just fascinated overall by the idea of primitive skills. They want to learn how to track animals, how to build a primitive shelter. If people are interested, I can teach them how to build fires through friction or spark. If some kids had their way, they would spend their entire time at Paws Up learning more primitive skills. If they really enjoy it and want to put their time and energy into developing certain skills, I'm happy to tailor my lessons to their interests.

#### What do you like most about your job?

I have made some differences in kids' lives. It makes my job very satisfying. One Paws Up guest wanted to spend every minute of the day with me. When he went back home, he was a different person. We kept in touch over e-mail for quite some time, and to be able to make a difference and connect like that—it makes it all totally worth it.

#### Why do you think people find your courses so satisfying?

Today, most things are accomplished in gigabytes. What I teach is not electronic—it's physical. You are actually making something, doing something. You are propelling a projectile to a desired point. You are using your hands and actual tools made of steel and stone.

Nowadays, we've successfully disconnected ourselves from the natural world. I am the guy to show people how to make that reconnection in a quest for the natural things in life. It's not about abandoning the modern age—I'm just saying, don't abandon the natural.



# SUMMER'S NEW BUCKET LIST—

Top Ten 2018 Paws Up Adventures

#### 1. GO JUMP IN A LAKE.

Be among the very first to enjoy Paws Up Island Lodge at Salmon Lake. Take a sunset pontoon boat tour, water-ski th day away or just visit for the spectacular view.

#### 2. CAST AWAY THE DAY.

For anyone who loves (or is angling to try) fly-fishing, this pa of Montana is heaven on earth, with legendary rivers like the Blackfoot, Bitterroot, Clearwater and Missouri right at hand.

#### 3. GO FOR A RUGGED RIDE.

Kick up some dust on an ATV tour and see the ranch's 37,00 acres from a heart-thumping perspective.

#### 4. TAKE YOUR BEST SHOT.

No birds are harmed, but your heart will swell after taking turn on our challenging 10-station sporting clays course.

#### 5. FIND YOUR OWN WAY.

Ride when you want, how you want with a private horseback excursion, tailored for riders of all ages and levels.

#### 6. CHANNEL YOUR INNER ANNIE OAKLEY.

Relive the Wild West at our .22 rifle range where guests ages 6 and up take aim at reactive targets.

#### 7. FIGURE OUT WHAT FLOATS YOUR BOAT.

Enjoy a gentle rafting trip or rev things up with Class I and II whitewater rapids. For something truly wild, take a day trip to Alberton Gorge's Class III rapids, coupled with thrilling cliff jumping.

#### 8. DRIVE AROUND OUR RANCH.

If you want to feel like a real cowboy or cowgirl, head out for a Paws Up cattle drive. You'll be riding and rounding up Corriente cows like a pro in no time.

#### 9. CLIMB TO NEW HEIGHTS.

Come play in our Sky Line Aerial Adventure Park, with two courses designed to test your will and your skill.

#### 10. GEAR UP FOR A GHOST TOUR.

Wander through the most intact ghost town in Montana, then bike back the 14.5 miles to The Resort (downhill, of course!).

GETTIN' PRIMITIVE WILDERNESS WORKSHOPS ARE SCHEDULED FOR JUNE 24-30, JULY 16-22 AND JULY 28-AUGUST 3, 2018.

# WHAT MAKES A TRULY MEMORABLE TRIP TO MONTANA?

## IT'S ALL RELATIVE.





Some grandparents like baking. Others like crossword puzzles. But we've never met a grandparent who doesn't love spending time with their kids and grandkids. So, what's stopping you from planning an epic trip to Montana for the whole extended family? If you're worried that young and old will want to explore the terrain in vastly different ways, it's time to put your fears to rest.

At Paws Up, there's something for everyone—and we mean *everyone*. Bonding is serious business with activities like archery, whitewater rafting (or a leisurely float), fly-fishing and go-karting, in addition to all sorts of games to enjoy out on the lawn. Then, there are the bountiful family feasts designed to please picky palates as well as experienced diners with worldly tastes. And having one big, luxurious vacation home to gather in just makes people feel at home.

The even better news is, because The Resort is a mecca for outdoor-activity enthusiasts, we've become experts in designing special itineraries for multigenerational groups. For every activity that caters to the younger set, there are corresponding outings for older folks, too. Mark Houseman, Paws Up's director of activities, summed it up when he said, "No one will be left looking for something to do."





One example is a customized tour of Garnet Ghost Town. Typically, a group will go there in a spacious Paws Up van. They'll all spend time together exploring the Old West buildings. Maybe Uncle Joe will have a scary story or two about the creaking noises they hear. Or Scottie will pretend his cousin is a zombie. When that fun is over and it's time to depart, those who are up for a thrilling bike trip back get to careen downhill for 14.5 miles to The Resort. Anyone who's ready to sit down for the return trip can enjoy the view in comfort from the van.

The new Paws Up Island Lodge at Salmon Lake offers even more ways to please a crowd. As Houseman explains, "Older guests can take a scenic pontoon cruise while the younger ones rip around on jet skis." Cocktails on the deck are just as delicious as the huckleberry lemonade sipped with bare toes sinking into the lake bottom. Is skipping rocks something the kids have yet to learn? Surely, some older relative has a good sidearm.

Most people who visit are ready to horse around as soon as they arrive. Novices and experienced riders alike can head out on a guided trail ride or cattle drive, while others can head out to meet them in a carriage or on a wagon ride. In winter, there are quiet sleigh rides along with exhilarating skijoring adventures—it's a sport that's like waterskiing in the snow with a horse as your motorboat. Whatever the season, accommodating various skill levels is second nature to Houseman's activity guides.

Across the way in Spa Town\*, Paws Up Spa and Wellness Director Laura Russell-Nygard has ideas for groups, as well. She recommends the wide selection of yoga classes available at The Resort, some of which cater to families and children.

And for those wanting more of a physical challenge, Russell-Nygard points to the Grizzlyman Fitness Trail for ages 5 and up. "It's a one-milelong outdoor agility course where everything is mostly made of wood, logs and rope," Russell-Nygard said. "You'll find log racks to climb, hurdles to jump over and a rope cargo net to climb through. And then you'll run your way up to monkey bars, balance beams and a pull-up bar."

Groups that gather at Paws Up appreciate the sheer number of things to do here. With more activities than any other resort in the United States, you may want to make your epic family trip an annual tradition.







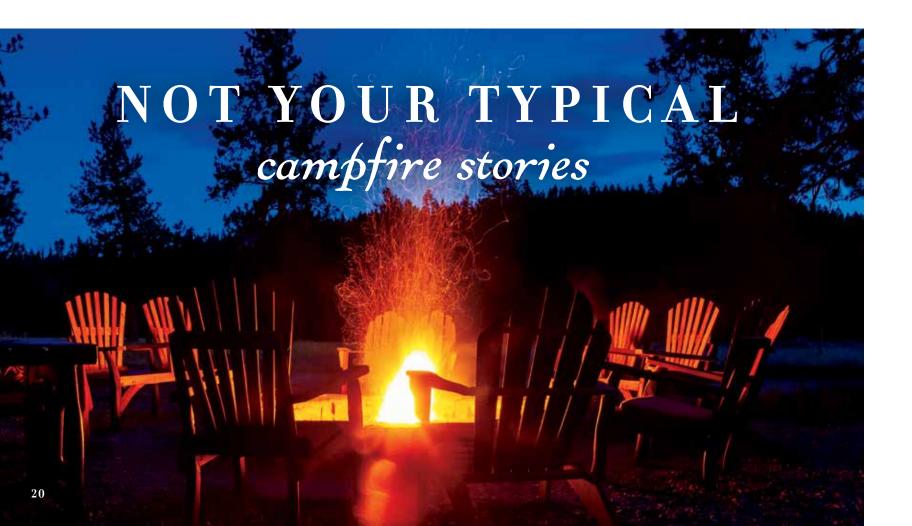




Embers glowing. Logs cracking. Flames licking at the deep blue sky. Campfires are a summer tradition observed nightly at Paws Up. After a long day of floating or fishing, there's nothing quite like unwinding around the fire pit. Which is why two new Resort programs—Campfire Chefs and Campfire Stars—are sure to be hits with camp guests who enjoy a touch of sophistication and glamour in a rustic, refined setting. Campfire Stars features musicians from festivals and shows like *American Idol* and *The Voice*. These stars have performed for millions of music lovers at a time, but now they'll be taking a seat right next to you for intimate performances and maybe even to lead a singalong or two.

Campfire Chefs features rock stars too. Rock star chefs, that is—from the country's hottest restaurants and culinary TV shows. The chefs will also be up close and personal with our guests—to prepare exquisite cuisine and even have our glampers pitch in and help cook. Arizona Chef Beau MacMillan, an *Iron Chef* winner, and Chicago Americana legend Robbie Fulks, two of the programs' hottest stars, recently chatted with Paws Up.

Campfire Chefs and Campfire Stars run throughout the summer and feature guest chefs and musicians from across the country. Visit pawsup.com for complete listings of participants.



#### Chef Beau MacMillan:

From *Iron Chef* to Campfire Chefs



## What interested you in Paws Up's new series, Campfire Chefs?

My first experience at Paws Up was at Master Montana Grillers. I was so impressed not only with The Resort itself, but more importantly with the staff and how easy it was for them to

be in front of the guests and create emotional contacts in a great setting. With Campfire Chefs, I'll be able to connect with a small group and cook over open fires—very primal and very fun.

### How will cooking at Campfire Chefs be different from Montana Master Grillers?

With Master Montana Grillers, I ran an action station, featuring one to two items. What I'm most excited about with Campfire Chefs is the ability to create the whole menu and the fact that it's served family-style. I think passing and sharing is one of the best ways to eat and connect with others around you.

#### Will guests at Paws Up actually get involved in the preparation of meals?

I'm one of those guys that loves to get guests involved. I also love cooking outside and cooking on wood. I think you're going to see some large cuts of meat that can cook slow. When you can cook large cuts of meat, organic vegetables and fresh seafood on an open flame, life is good.

## You've made many appearances on culinary shows. Do you have any upcoming appearances?

Right now, I'm filming *Best Thing I Ever Ate* and *Guy's Grocery Games* on the Food Network. Other than that, I'm doing a lot of charity events and getting ready to host my own culinary festival, Nirvana Food and Wine here at Sanctuary's Elements in April.

Join Chef Beau MacMillan for Campfire Chefs at Paws Up on June 6–9.

#### Robbie Fulks:

From the Grammys to Glamping



## Your last record, *Upland Stories*, was nominated for two Grammys in 2017. Did that bring your career more exposure?

It's definitely helped. I've been playing at more places where people are listening respectfully as opposed to throwing bottles at my head. (laughs)

#### Did you attend the ceremony?

I was there with the whole family. The bigger ceremony is telecast and that was the part I was expecting not to enjoy, but it was amazing. Beyoncé and Bruno Mars and all these people are great singers. It was like a positive presentation of the state of popular music today and the production was done really well.

## You performed at Paws Up during Montana Master Grillers 2015. What were your experiences at Paws Up like?

It was super memorable. As far as gigs go, usually you travel someplace and you're in and out, but at Paws Up, somebody picks you up and takes you out into the woods and you're there for three or four days. And the amenities are unbelievable. You can hike. You can rappel. The food is unbelievable and the staff is really kind.

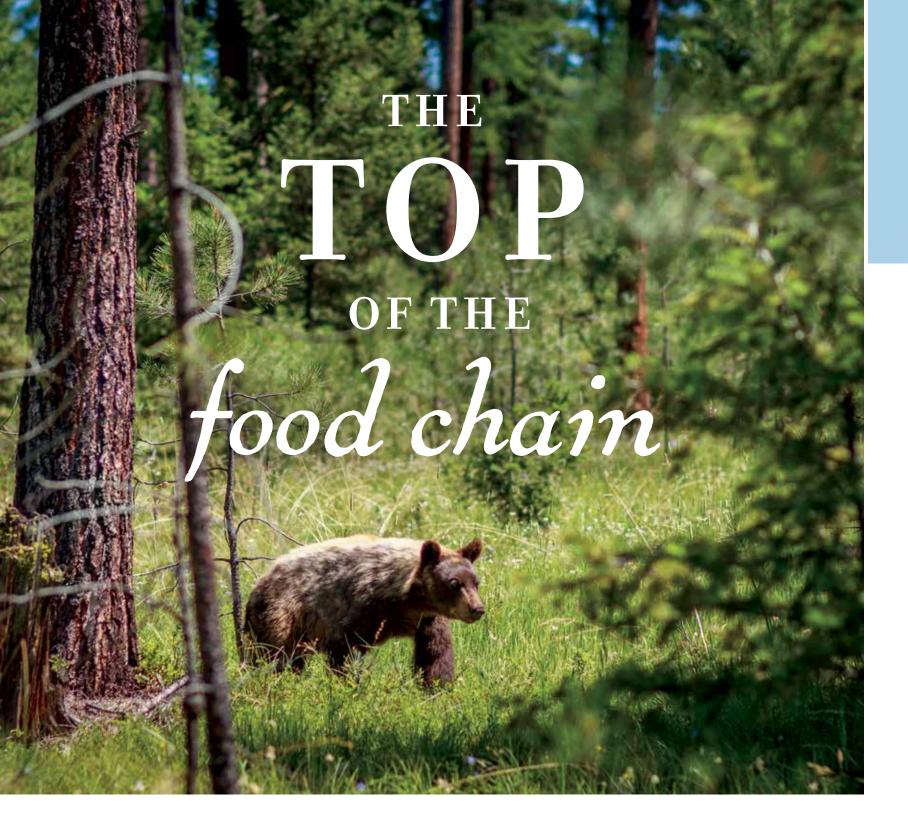
#### Do you have songs in mind that you will play during Campfire Stars?

No, not at all. The way that it works best for me is to go in and respond to the situation, to keep it in the moment. If you plan too much in advance, the audience can read it and it can seem scripted and gets a little bit robotic sometimes.

## What would you tell young people at Campfire Stars who might want to start playing music themselves?

For me, music was a great thing to have early in life because it set up music as a verb, not as something that you just go and witness. It's something participatory as well. It's something that can be meaningful about where you live and what your ancestry is. So I try to reflect that now when I play.

Join Robbie Fulks for Campfire Stars at Paws Up on June 19-23.



Grizzly facts about

Montana wildlife

On a beautiful summer morning, you needn't go much farther than Elk Creek, running right through The Resort at Paws Up, to realize this area is teaming with wildlife. Foxes and coyotes poke around for small mammals. Massive elk peek out from wooded domains. Deer drink from the stream, seemingly unaware of your presence.

But it's one beast alone that truly captures the imagination of Montana visitors: the ultimate omnivore and undisputed heavyweight champion of eaters, the grizzly bear.

As James Jonkel, grizzly bear management specialist with the Montana Department of Fish and Wildlife (MDFW) puts it, "Grizzlies are very opportunistic feeders. They'll eat grubs. They'll eat swarms of moths, which are 70 percent fat, rodents and other small mammals." These are not picky eaters—they'll scarf down most anything—living or dead. "Grizzlies will run local mountain lions off a kill—even a wolf pack is no match for a big male grizzly."

These powerful, large beasts—males in these parts average around 500 pounds—also eat more vegetation than you might think, about 60–80 percent of their diet. "Those protein-rich alfalfa fields today's farmers grow are favorites. We've seen as many as four or five grizzlies on one big alfalfa field. Well-irrigated crops can turn land into ice cream parlors for grizzlies," Jonkel added.

Grizzlies will wander down to enjoy berries along the creek bottoms, amid the juniper and cottonwoods that permeate much of the Northern Rockies and Northwest Montana. "The whole Blackfoot Basin, from Missoula to the mountain passes, that's grizzly country," Jonkel said. "It doesn't mean you need to be fearful, but it's good to be prepared. I always recommend taking bear pepper spray when hiking in bear country."

Sightings of grizzlies on Paws Up's 37,000 sprawling acres, though not frequent, typically come from the water when drifting on the Blackfoot River.

While grizzlies may rule the land, it's the biggest raptors—the eagles—that rule the air over Paws Up. Both bald eagles and golden eagles dot these big skies. Bald eagles along the rivers love to fish, but also dine on coots and other waterfowl, as well as scavenge carrion.

Bald eagles are graceful anglers, skilled at swooping down and nabbing fish right off the surface of the river with long, gleaming talons. By contrast, their cousins the ospreys love to slam into the water and dive for fish.

As summer cedes to fall, you can find Montana's magnificent raptors soaring in nearby Rogers Pass, where westerly winds create thermal updrafts that hundreds of eagles ride as they launch their seasonal migration south.

The animals around Paws Up go about their lives just as they did more than 100 years ago. In fact, "Paws Up has the distinction of still hosting every animal that was in this area in the 1800s. You can see elk, deer, grizzlies, black bears and mountain lions on the ranch...even the occasional antelope," Jonkel said.

# Heads and Tails: **Deer Distinctions**

Two types of deer are commonly seen around Paws Up.



THE MULE DEER

The mule deer (aka blacktail deer) sport distinctive, mule-size ears, always twitching and alert, and has a bouncing, joyous gait.



THE
WHITETAIL DEER

The whitetail deer, much more common in and around this area, have smaller ears, and are distinguished by the white tails they use to flag danger.

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## **UPCOMING 2018 EVENTS**

Autumn colors are coming—plus cooking, cowboys and Cabernets. It's shaping up to be our best year yet.















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