## 2018 WINTER ADVENTURE GUIDE

A PAR DE MARCE



## TOP 10 REASONS TO VISIT PAWS UP DURING THE HOLIDAYS



**10** A WINTER COCKTAIL ENJOYED IN TANK. Special wintery drinks include the Basil Martini with black lava salt and vodka; the Swan Lake with coffee liqueur, vodka and a candy cane rim and the white-rum Whitefish Cocoa with orange, cinnamon and clove.

9 TWO WORDS: HUCKLEBERRY PANCAKES. Our executive chef often turns to locally sourced, fresh ingredients, and there's not a more tantalizing example than this breakfast favorite, served with real Montana huckleberry syrup.

**8 COW CROQUET.** It doesn't get more Montana than Cow Croquet, a brand-new Paws Up activity. You and three teammates mount horses in our indoor arena and guide cows through one of five gates—just as if you were knocking croquet balls through hoops in the back yard.

**WINTER TRIATHLON.** The Paws Up triathlon combines the precision of target shooting and archery with the thrill of cross-country skiing through our glorious winter wonderland. We'll set you up with everything you need—skis, boots, poles and your own .22-caliber rifle.

6 SLEIGH RIDES. Join our wranglers and their majestic draft horses as they ring in the winter with an enchanting horse-drawn sleigh ride through frosted forests and over powdery hills. Even Kris Kringle would be jealous.

**5 DOGSLEDDING.** Go ahead, yell "mush!" and off you'll go into the wild white yonder. Imagine being pulled by Iditarod champion Alaskan huskies through the wilds of Montana—all at the foot of the majestic Garnet Mountains.

**4 SNOWMOBILE TRIPS TO GARNET GHOST TOWN.** A hundred years ago, Garnet was a thriving town, filled with gold miners. In the winter, Garnet is only accessible by snowmobile, so the only tracks you're likely to see (other than your own) belong to the resident wildlife.

**3** MINDY'S HOTCHOCOLATE. James Beard Award winner Chef Mindy Segal of Chicago's HotChocolate restaurant will be Paws Up's resident rock star pastry chef December 26–30. Segal will lead cooking-making classes and serve up her famous velvety hot chocolate.

**2 CONOR'S S'MORES.** Conor Dannis is Paws Up's official s'moreologist. His process is a thrill to witness, and Dannis mixes it up by using gourmet ingredients, such as bourbon-flavored marshmallows, dark chocolate and sea salt caramel squares.

**NEW YEAR'S EVE.** Ring in the new year with a dazzling night that begins with an elegant, five-course dinner and ends with live music by *American Idol*'s Crystal Bowersox, a dance performance by Missoula's MASC Artisans, "presenting acrobatic air and fire" and (boom) . . . fireworks!





Resident

# S'MOREOLOGIST

Conor Dannis Offers Holiday-Inspired Sweets Around the Fire





celebrating in Greenough.

months," says Dannis.

The Ginger-Cranberry Snap is built around a house-made jam created by Pastry Chef Jeris Manning that adds a wonderful acidity and tartness to the flavor of the s'more and balances the spice from the gingersnap cookies. Dannis suggests omitting the chocolate altogether for a perfectly well-balanced cookie. For guests who can't do without it, our s'moreologist suggests ordering a hot chocolate spiked with Baileys. It's the ultimate Paws Up culinary experience and soon to be a holiday favorite.

Recipe: **GINGER-CRANBERRY SNAP S'MORE** 

2 gingersnap cookies as a substitute for graham crackers

- 1 teaspoon cranberry-orange-clove jam

Look for Dannis at Pomp when you join us for dinner. He'd be happy to give you a tutorial on how to make all kinds of s'mores, including this special treat.

## PRESENTING: THE GINGER-CRANBERRY SNAP S'MORE

The 37,000 acres at The Resort at Paws Up often serve as an inspiration for Paws Up S'moreologist Conor Dannis when he's dreaming up his delectable delicacies. For this holiday season, Dannis invoked memories of his favorite family treat when creating the Ginger-Cranberry Snap, a special Christmas s'more for guests

"During the holidays, my family ate warm orange-and-clove cookies while gathered around a wood stove, listening to the crackling of burning pine as Christmas music hummed softly in the background. Since then, I've always associated the combined flavor of clove and orange with warmth and comfort in the winter

1 square Equal Exchange's very dark chocolate (optional) 1 toasted coconut marshmallow or regular marshmallow



#### WITH HANNAH AND HER DOGS

On frigid Montana winter mornings, the kind that drive most of us deeper under our down comforters, the frozen breaths of a dozen Alaskan huskies hang in the air like miniature clouds. The dogs are waiting for their breakfast, delivered by Paws Up musher Hannah Stagner-kibbles and raw meat, and plenty of water. It's a chore she repeats two more times each day.

But to Hannah and her husband Jake, feeding the dogs isn't really a chore. They consider caring for their world-class canine athletes a labor of love. And whether resort guests ride along with Hannah or her husband, also a Paws Up musher, they couldn't be in more reliable hands. Riding with one of their dogsled teams is a rare chance to explore the wilderness in a unique way.

The dogsled routes around Paws Up, laid out by the mushers, serve the dual purpose of keeping the dogs well trained for competition and giving Paws Up guests plenty of thrills and a very authentic experience. The four-mile course goes uphill and down, through parts of a snow-wrapped forest, and snakes alongside the ice-encrusted Blackfoot River, before looping back to the luxurious lap of Paws Up accommodations.

"It's not unusual to cross paths with the occasional elk or, more commonly, deer," Hannah said. "One time we encountered a carcass buried by a mountain lion, with lion tracks all around."



**"THERE'S REALLY NOTHING** ELSE LIKE THIS QUIET YET EXHILARATING MODE OF WINTER TRANSPORT."

—Hannah Stagner

The Stagners love to share stories about the sport, or their dogs. Their Alaskan huskies are a mixed lineage, descended from Iditarod competitors. The huskies are chosen for, as Hannah puts it, "attitude, appetite and ability."

After the ride, the mushers host a "meet and greet" with some of the dogs.

"The dogs love people, and vice versa. Their joy is so contagious, and I think it adds to the experience to let guests get to know a dog or two," Hannah said. She chuckles at another memory: "Most everyone comments on how fast they gulp down the raw meat after a run."

Joining the dogs, and their musher, on a snow-covered trail adventure-that's an essential Montana experience. One that will have you ready for a dip in a 102-degree Paws Up hot tub.





Anticipation of an upcoming Paws Up dogsled adventure is exciting for both our visitors and the dogs.

"Our guests are fascinated by the sheer chaos before we get started—dogs yipping and straining, eager to get going," Hannah said. The air is electric when the sled dogs know they are going for a run, as Hannah gives the "ready" signal. Suddenly, all is quiet. When she says "all right," a calm focus comes over the dogs as they charge up the trail—pulling a large freight sled, often with an adult or two and a child on board.



# COW CROQUET **ANYONE?**



#### PAWS UP'S NEWEST WINTER CHALLENGE

Show your mastery of wrangling cattle by taking part in Paws Up's newest equestrian adventure, Cow Croquet. You and three of your cowboy/cowgirl friends will mount horses in the Saddle Club's indoor arena and try to guide cows through one of five gates—just as if you were knocking croquet balls through metal hoops in the back yard. You will compete against another team of four players, and each team takes turns to try to "push" the cows through the selected gate. The leader/referee of the match yells out the selected gate (1-5) at the beginning of each round, and each team is timed on how long it takes to get the cows through the gate. The team with the best results and times wins!

The idea to offer this new activity came from The Resort's own Equestrian Manager Jackie Kecskes. We sat down with Kecskes to find out more about this creative idea and to get her thoughts on wintertime at Paws Up.

#### HOW DID YOU COME UP WITH THE IDEA FOR COW CROQUET?

I bought a border collie last October and was watching a lot of training videos online. I knew if he's going to live on a ranch he should be handy. I kept coming across videos of sheepdog trials (where the border collie must herd sheep through a series of gates, independent of the human, who is a long distance away whistling directional commands). This got me thinking. We already offer team penning during wintertime, but we were still lacking the cattle drive element that people love so much in the summer—the act of moving a large group of cows as a unit. I set up some gates in the arena, substituted cows for sheep and people on horseback for a border collie, and that is how cow croquet was born.

#### HOW LONG IS THIS ACTIVITY?

It takes two hours from start to finish.

#### WILL THIS ACTIVITY ONLY BE OFFEBED IN THE WINTER MONTHS?

Yes. It is a winter exclusive!

#### WHAT'S YOUR FAVORITE THING ABOUT WINTERTIME AT PAWS UP?

The atmosphere-everything seems to get very quiet, despite all the hustle and bustle of our guests doing activities and enjoying the snow. There's something about the ranch getting blanketed in fresh snow that makes it magical.

#### WHAT OTHER EQUESTRIAN ACTIVITIES DO YOU **OFFER IN THE WINTER?**

What don't we offer would be the better question; with the addition of skijoring last winter we now offer everything from trail rides to indoor team penning and Cow Croquet to picturesque sleigh rides through the homes.

## PEOPLE AREN'T THE ONLY MAMMALS WHO VISIT IN WINTER





their own ways.

In the forests, elk move with amazing stealth for animals topping 600 pounds. Although the resident elk population may number 300, they prefer not to reveal themselves to predators or to expend energy unnecessarily.

On the banks of the Blackfoot River, a bull (male elk) and a handful of cows (female elk) may emerge as dusk edges daylight into night. The bull will hold onto its massive antlers until late in winter, when it will shed them to become chew toys for porcupines and other curious rodents.

Other massive beasts, bison-some weighing nearly a ton-have the kind of thick hides that once warmed Native American families through these same winters. While bison numbers may have dwindled, their hunger has not. They plow through the snow with massive heads and horns, uncovering green or brown bits of vegetation. Luckily, these Paws Up herbivores have friends with trucks and hay should winter overtax them.

When nighttime falls, mountain lions, on quiet cat feet, creep along the deer trails, hoping to catch a rabbit or whitetail deer unaware.





White, snowy winter days sneak into Paws Up. Local residents of the animal kingdom cope in



#### PAWS UP PAW PRINTS

Some of these beautiful creatures will be seen. Some will remain hidden, leaving behind only telltale tracks.

And, through it all, the lords of the landthe legendary Montana grizzlies-sleep. Winter-long slumbers are spent in a den that nature has carved out, seemingly just for this purpose.

When the bears awaken, so will the trees and grasses, and Montana will be green again.









## FIVE FAVES OF WINTER AT PAWS UP

### DOGSLEDDING-PAW-POWERED FAMILY FUN

bucket lists. Guests marvel at the excitement and power of these dogs. One musher, 10–12 dogs, infinite amounts of family fun.

(Roughly one hour for a three- to four-mile course. Also this year: check out our 10-mile course.)

## SNOWMOBILE TOURS—VROOM WITH A VIEW

nothing like full-throttle runs over beautifully groomed trails to get the ol' blood really pumping. Stunning scenery abounds.

(1.5-hour tours. One option: a longer off-property tour to Garnet Ghost Town—ghosts not included.)

## SLEIGH RIDES—MAKE EVERY DAY A HOLIDAY

"Dashing through the snow, in a two-horse open sleigh." Glide across the snow with your family as you dream joyful holiday dreams. All while listening to riveting stories of local lore well told by your Paws Up sleigh driver.

## **T** FIVE-STAND SHOOTING—CLAY PIGEONS BEWARE!

Get your shooting fix with our twist on trapshooting: five-stand.

### TRAIL RIDES-U THE CRUNCH OF SNOW BENEATH YOUR...HOOVES

and past ever-changing scenery.



We're going to let you in on one of our best-kept secrets . . . There isn't a more serene or breathtakingly beautiful time to visit Paws Up than the magical snow-filled months of winter. Our lucky cold-weather guests have access to mile after mile of pristine trails to snowshoe, hike or take romantic walks on while enjoying the glittering scenery.

We've turned to Nadine Lipson, part owner, part trail guru at The Resort, for her top-five seasonal hikes. Her recommendations span from the heart-pumping one-mile Sacagawea Trail to the Sunset Loop, a 13-mile hike offering incredible views of the Blackfoot River and Bob Marshall Wilderness Complex. Pick up a trail map and get pointed in the right direction at the Wilderness Outpost. And when you're through taking in the gorgeous vistas on your wintery wanderings, come inside for a warming cocktail beside the roaring fireplace in Tank as a reward

# HANDPICKED WINTERY WALKS

### NADINE LIPSON'S TOP-FIVE HIKING TRAILS



## THE FEELING YOU GET INSIDE? THERE'S A WORD FOR THAT

Candles flickering. The warmth of good friends. A blanket of contentedness. In Denmark, they call this kind of charm, kinship and coziness "hygge" (pronounced HUE-gah). It's a concept that has long helped the Danes combat their seemingly endless dark and cold winter nights. Fortunately, here in Montana, finding that sense of hygge is easy, if you know where to look. In fact, we have suggestions for filling an entire day with the feeling.

WAKE UP: Put on your plush Paws Up robe and slippers and shuffle over to your fully appointed kitchen for some aromatic coffee and admire the freshly fallen snow.

BREAKFAST: Make your way over to Trough for a steaming plate of huckleberry pancakes with a side of family conversation.

AFTERNOON: After ice skating and snowmobiling, retreat to Tank to thaw out in front of the crackling fire with a spiked hot chocolate and a warm blanket on your lap.

EVENING: Walk amongst the twinkling resort lights back to your private luxury home, and if you're feeling cozy, just stay put! Open up a bottle of wine and let your in-home chef prepare dinner as you relax in front of your floor-to-ceiling fireplace.

AFTER DINNER: Grab your swimsuits and robes and head outside. Your private deck's hot tub is the perfect spot for a warm soak surrounded by trees, a blanket of snow and the intimate quietness that can only come from a Montana winter.



## MONTANA LIT LIGHTS THE IMAGINATION



By Russell Rowland



By Norman Maclean



The Complete Book on Fly Fishing is a culmination of the long and respected career of one of the world's As if that weren't enough to pique your interest, Tom McNally just happens to call Montana his home.

**Breaking Clean** By Judy Blunt

Writer Pete Fromm recounts his time alone in the woods after accepting jobs "babysitting" salmon

In this national best seller, third-generation homesteader Judy Blunt chronicles her life in a remote role as an adult. She writes of epic snowstorms, raging prairie fires and the demise of her marriage.







#### Fifty-Six Counties: A Montana Journey

#### The Complete Book on Fly Fishing

#### The Names of the Stars: A Life in the Wilds

# TREAT YOURSELF AT THE HISTORIC MORRIS RANCH HOUSE



The serenity of a snowy pasture could be all you need to relieve stress and restore your senses. But for those who crave an extra boost, Paws Up offers a full menu of luxe spa treatments guaranteed to banish those winter blues.

During most of the year, Paws Up's open-air Spa Town, with its luxury canvas tents, allows you to take in the wooded scenery and fresh, scented breezes. But when the temperatures begin to drop, the historic Morris Ranch House becomes the ultimate Montana spa oasis. Named for homesteader Benjamin Morris, who arrived in Greenough in the 1900s, this traditional Montana home is surrounded by calming cottonwood trees and expansive, all-encompassing views of Big Sky Country. The tea is hot, the robes are cozy and stress melts away as you create a quiet Montana moment for yourself.

Spa Director and Wellness Manager Laura Russell-Nygard has curated the absolute finest in spa remedies to help you unwind, refocus and indulge. Book any or all of these winter treatments, specifically created to combat the cool. Go on and treat yourself; you deserve it.

### Brown Butter Sugar Cookie Hot Stone Massage

This aromatic massage will invoke your favorite memories of Christmas morning. A brown butter oil mixed with a sugar cookie essence will be applied with hot stones, alleviating dry skin and relieving stress. The Brown Butter Sugar Cookie Hot Stone Massage is offered for 60- or 90-minute treatments.

#### Candy Cane Body Scrub

Crushed candy canes and sunflower oil will slough away dead skin cells from the summer and make skin soft and supple for winter. After a warming rinse, peppermint oil will be applied to leave a longlasting aroma of the holidays. The Candy Cane Body Scrub can be enjoyed for 30 minutes for hands and feet or as a 60-minute full-body option.

#### Hot Chocolate and Peppermint Face Massage

This treatment starts with a GM Collin cleansing milk followed by an edible hot chocolate face mask and lip scrub. While the mask is setting, the therapist will use peppermint oil to massage the arms and feet. The treatment ends with application of a GM Collin Hydramucine cream, an eye contour cream and a lip balm to seal it with a kiss. This delectable indulgence comes in 6o-minute treatment increments.

### Peppermint Scalp Massage

Invigorate your scalp with organic-avocado and grapeseed oil infused with peppermint oil. Applied with vigorous strokes and to acupressure points on the scalp and neck, the Peppermint Scalp Massage rejuvenates the scalp, relieves tension and leaves you totally relaxed. Available for 15- or 30-minute treatments.

#### S'mores Indulgence

Slough away the dry, dead skin cells with a s'mores body scrub (made of decadent cocoa, homemade marshmallows, graham cracker crumbs and chocolate syrup). The therapist will apply a chocolate mud. Then, you'll be cocooned in warmth. While you're relaxing, you'll receive a chocolate mint scalp massage. The therapist will then "de-cocoon" you and you'll rinse off. A chocolate oil will then be applied. S'mores Indulgence is offered as a 90-minute service and will make you melt.

# POMP UNVEILS NEW WINTER FLAVORS

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COZY UP AT POMP Winter brings a wonderland on the ranch and that includes Paws Up's new seasonally inspired menu at Pomp. Cold weather and cozy snow days call for rich, warm entrées with earthy flavors. Of course, it's all here and then some. A few of our favorites include the White Truffle Risotto, Lobster Macaroni and Morgan Farms Lamb Rack. During the winter, our culinary team is still able to source local ingredients from Montana and the Rocky Mountain West, which inspire the menus daily. Some of the fresh ingredients include homegrown baby kale greens, delicate squash, rainbow chard and lamb and elk from Morgan Farms throughout the holidays. Our executive chef's goal is to offer our guests comfortable food with an elegant twist for lasting Paws Up memories.

## HUCKLEBERRY DEMI-GLACE

Simmer the huckleberries, port and veal demi-glace on medium-low heat for approximately 45 minutes, until it becomes syrupy.

(This can take up to an hour, but don't over-reduce as the demi-glace will scorch very quickly.)

Note: If you don't have fresh huckleberries, blueberries or blackberries can be substituted. You can also substitute half port and half cabernet sauvignon if you don't have veal demi-glace to give this recipe a rich, savory flavor. Just be sure to reduce the demi-glace to half.



Serve over steaks or veal. 2 cups fresh huckleberries 1 cup port wine 1/2 cup veal demi-glace





## Opus One + Dean Fearing Too: SW Cuisine by Chef Dean Fearing A Wine Weekend Event at The Resort at Paws Up | March 23–24, 2018

Once winter winds down, the bold flavors from the wide-open spaces of Texas are coming to the Big Sky Country of Montana. "West to West, there's a definite kinship there," Chef Dean Fearing said. "I'm so inspired to bring Texas cuisine up to Montana." Despite plenty of calls for his attention-he runs the enormously successful Fearing's Restaurant in Dallas-Fearing has carved out time to make a weekend-long cooking/ collaborating/campfire-musing appearance at The Resort at Paws Up.

"I'm really looking forward to Montana. We are going to have a great time cooking. I see real similarities between Texas and Montana, what with the influence of wild game, fish and fowl," Fearing said.

Fearless in his own approach to cooking, Fearing cites many other influences: "We really are a melting pot of flavors. We take good southern cooking and a strong Mexican influence, along with hillbilly cooking from Oklahoma and Arkansas, and of course the West Texas influence. And we haven't even talked about the Gulf of Mexico with the Gulf shrimp and softshell crab and grouper and the steak-like redfish. We take all those melting pot flavors, those bold flavors and pull them into one restaurant, Fearing's in Dallas."

# THE BIG FLAVORS OF TEXAS **BOUND FOR** BIG SKY COUNTRY

Fearing plans to create various dishes that will pair well with Opus One-the stunning wines from Napa Valley that Opus One winemaker Michael Silacci will be pouring during Opus One + Dean Fearing Too. Given that Silacci's unique red blends are crafted around some of the world's finest cabernet sauvignon, expect those dishes to include some form of hearty meats. "The big, bold flavors go so well with what Opus One will be pouring in Montana-those big reds definitely go well with wild game or beef," Fearing said. "I'm a big steak guy...I could see great steaks on the grill, great sides with big flavors to go with those Opus One wines."

#### "THE BIG, BOLD FLAVORS GO SO WELL WITH WHAT OPUS ONE WILL BE POURING IN MONTANA.'

#### -Chef Dean Fearing

While Fearing loves barbecue of all kinds, and its mysterious smoky flavor, he's not sure exactly what he'll be cooking at Paws Up. "We'll probably pick up a little of what we're doing in the restaurant...something we really love that will make everyone go 'Holy Moly!'"

Whatever Fearing chooses to prepare for Paws Up guests, his cuisine, and Michael Silacci's Opus One pairing, will make for an epic culinary weekend at the end of March.



#### "We loved performing at Paws Up! The crowd was in awe,"

said MASC Owner/Operator and Instructor Sj Beck. Join us this year and you can expect to see choreographed routines in which the artists not only perform acrobatics while wielding flaming tools and batons but also transfer flames using their bare hands and-tongues! "That is a crowd-pleaser and generates bug eyes and dropped jaws!" said Beck. Fire performers also have the challenges of keeping a flame burning long enough to get through a routine, tossing a fire tool several feet in the air and catching it and, most importantly, avoiding burning facial hair and clothing. But in the end, seeing the looks on the faces of spectators is well worth the risks, and that's why the artists dedicate so many hours of practice to create a state of flow with flames. "It requires total absorption with one's art," said Beck. Catch the fire artists this New Year's Eve soon after the stars appear in the Big Sky over The Resort.

# A NEW YEAR'S EVE CELEBRATION

THAT'S ON FIRE!





#### THE RETURN OF BOWERSOX

Paws Up is thrilled to welcome back the extremely talented Crystal Bowersox for an intimate performance at Paws Up. Most know Bowersox from her high-energy performances and eventual second-place finish on Season 9 of American Idol, but Bowersox's career actually blossomed after Idol. She followed her debut release Farmer's Daughter with the stellar All That for This, produced by Steve Berlin and featuring a duet with Wallflowers' front man Jakob Dylan. In 2017, Bowersox released ALIVE, which captures her captivating, fiery performance style on 14 live tracks. Bowersox continues to perform all over the world and usually manages to play about 300 shows a year. Bowersox last wowed the guests at Paws Up in 2016.



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# A BRIEF, MOSTLY TRUE HISTORYOF SKIJORING

Where on earth can you enjoy the outdoors while skiing behind a horse and rider? Norway and the rest of Scandinavia, sure (skijoring comes from the Norwegian *skikjoring*, or "ski driving"). St. Moritz, Switzerland, of course. And, of course, right here in Montana at The Resort at Paws Up. A quick historical tour takes us back a few thousand years.

,500 в.с.	(give or take a thousand years)
	countries—get the big idea to
,000-	Fast-forward a few dozen cen
,700 A.D.	Norway, Sweden and Russia.
700–1900	Scandinavians adapt skijorin
	Though still towed behind rei
	joined the fun.
896	Intrepid Klondike gold rusher
	mixes to pull sledsand, rum
901	The Winter Games in Stockho
	legitimate as a sport.
907	St. Moritz, home to White Tur
928	Skijoring hits the Olympic Gar
	failed to get added to the Olym
949	Organized equestrian skijori
	riderless horse. Not the best i
960s	Some Montanans dabble in th
	World Championships to com
999	Equestrian skijoring become
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	the skier to spear.
009	The Skijoring World Champi
	Winter Carnival, usually held
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	h mar still Marin
Contraction of the	Thursday and the state of the state



A couple of Laplanders—inhabitants of the northern parts of Scandinavian ski while being pulled behind a reindeer. Navigation was suspect at best.

uries and the use of reindeer to pull skiers becomes more widespread in Back then, the only "sport" part of skijoring involved getting home alive.

g as acceptable transportation during harsh and snowy winter months. ndeer on long wooden skis, other draft animals, such as dogs and horses,

s, often bored beyond belief, used their early Native American dog-husky or has it, skiers.

olm, Sweden, make competitive skijoring more or less official, or at least

f, an annual racing event, includes skijoring in its snow-slinging lineup.

nes in St. Moritz, as a demonstration sport! Will it go big time? Alas, no. It pics as an official competition.

ng races were held in North America. Early skijorers were towed by a lea.

e wonderful world of skijoring in Whitefish, Montana—foreshadowing the e 50 years later.

s more formalized with the inception of the North American Skijoring nerican tradition—rules. Competitions include jumps, gates and rings for

onships settle into Whitefish, Montana, as part of the annual Whitefish the last weekend in January.

juestrian skijoring fun in Montana, offering both leisure and training runs.

The Sentence of the stand our Marine , showing a line

If you think you have what it takes to try skijoring, visit pawsup.com/activities/skijoring to learn more.



## **\*** THE PAWS UP TREND REPORT

Five Wilderness Outpost Pieces We're Obsessed With

Our first-ever Trend Report provides a contemporary rustic, utilitarian and luxurious style guide with a selection that will inspire your winter wardrobe in Greenough, Montana and at home. Explore the shop's best picks from high-end labels like Lindsey Thornburg to workhorses like Filson and Behring Made Knives. Call Paws Up's Wilderness Outpost directly at 406-244-7374 to order these carefully curated, exclusive pieces.

#### Lindsey Thornburg + Pendleton Cloaks

Lindsey Thornburg + Pendleton has created magic with this trench cloak-style coat featuring ultra-luxe shearling-lined hood, cuffs and placket. Originated from a luxurious Pendleton blanket, it's adorned with three wood toggle closures and two front patch pockets. We are coveting the Thunder & Earthquake Trench Cloak right now and promise that you'll never wear something so warm, and so chic.

#### Filson Shop within the Wilderness Outpost

We are thrilled to be featuring both men's and women's Filson brand clothing and accessories throughout the winter months. In fact, we made a Filson shop within our shop! The brand has worked for outdoorsmen and women for over 120 years, and we're positive you'll find their products extremely useful in the cooler months in Montana. Filson's philosophy mirrors that of The Resort at Paws Up . . . always make sure it's the absolute best.

#### S'well x Paws Up

Our incredibly popular Paws Up S'well bottles have been a favorite tool and accessory for guests exploring the 37,000 acres of *The Last Best Place*, as well as a thoughtful gift for friends and family members at home who couldn't make the trip here. The mission of S'well is to rid the world of plastic water bottles, and we couldn't be happier to help spread the message of conservation and environmental mindfulness with this partnership.

#### Behring Made Knives

Each Behring Made knife is a beautiful, one-of-a-kind piece handcrafted in Missoula, Montana, and made to be highly functional in the field. Maker James Behring credits nature as the touchstone of his life and work, with a primary personal passion for conservation for the benefit of future generations. As stewards of the land in Greenough, we share his passion for the landscape and are proud to carry these impressive knives that double as works of art.

#### Calleen Cordero Mavi Ankle Boots

Paws Up guests simply cannot get enough of Calleen Cordero's studded boho designs on leather goods spanning from boots to belts and bags. Currently, we are loving the Mavi Ankle Boot paired with frayed denim or a long prairie dress. Everything this talented designer makes is authentic, comfortable, extravagant and nourishing to both the eye and the wardrobe. Highly documented on Instagrams of fashion mavens and celebrities, you'll be feeling like a million bucks walking in these boots through the wilds of Greenough.



## PAWS UP: THE QUINTESSENTIAL WINTER MEETING PLACE

There's nothing like some serious playtime to boost productivity. That's why the most successful meetings and corporate retreats aren't all about business. They're opportunities to challenge, excite and inspire your team. And that's where winter truly shines.

It's a season when Paws Up Director of Group Sales Nathan Decker knows he can find ways to help groups and large gatherings have the experience of a lifetime.

Decker has noticed groups leave The Resort feeling rejuvenated and inspired. As one attendee said, "We loved experiencing the variety of venues, and it was so easy to get around. Everyone we had contact with was phenomenal, and the hospitality was unbelievable."

#### ONE FEBRUARY ITINERARY LAST YEAR FEATURED:

- Meetings in the Bull Barn, an authentic Montana cattle barn renovated into a rustic yet state-of-the-art conference center
- Afternoon snowmobiling and dogsledding adventures
- . A final festive meal served in the 71,000-square-foot Saddle Club
- An outdoor gathering with s'mores and a "fireside chat"



To book an unforgettable corporate event, contact Nathan Decker at nathan@pawsup.com or 808-283-7196.

THE GREAT ANGUS HALL AT THE BULL BARN AT PAWS UP

## **UPCOMING 2018 EVENTS**

### Check Out What We've Rustled Up for You

Coming soon to the wilderness of Western Montana: the very best in horsemanship and culinary arts, from legendary cowgirls to the stars of *Top Chef.* Spend a weekend rubbing elbows with our talented celebrity guests, and not only will you get to hear their inspiring stories, you'll also leave with incredible new skills to take home with you.

#### WinterFest | January 25–28, 2018

Featuring James Beard Award nominee Bruce Kalman and Bravo *Top Chef* winner Brooke Williamson, our third-annual WinterFest is three days of intimate cooking demonstrations, gourmet winter-themed feasts, tastings with winemaker Ehren Jordan, an exhibition curling match and live performances by local musicians. All are deliciously presented with a backdrop of the incredible snow-covered mountains of Montana.

#### Opus One + Dean Fearing Too | March 23–24, 2018

For one exclusive weekend, get up close and personal with Chef Dean Fearing, the Father of Southwestern Cuisine, and the head winemaker of Opus One, Michael Silacci. Opus One + Dean Fearing Too is a pairing that promises to be one for the culinary ages and the perfect way to satisfy your appetite after exploring the Montana wilderness or a visit to Spa Town. You won't find two experts in their fields in a setting like this anywhere but The Resort at Paws Up.

#### WildFlavor | April 19–22, 2018

Open wide for our second-annual WildFlavor event, featuring four Bravo *Top Chef* stars, Kristen Kish (winner, Season 10), Sam Talbot (finalist, Season 2), Casey Thompson (finalist, Season 3) and the 2017 champion, Brooke Williamson. Guests will watch these talented chefs "fork it out" during a live cook-off challenge and will also be served expertly crafted meals from our featured culinary masters all weekend long. WildFlavor is a front-row seat to an unforgettable experience where you can be the judge.

#### Cowgirl Spring Roundup | April 26–29, 2018

Let legendary honorees from the Cowgirl Museum and Hall of Fame show you the ropes. This spring, Sharon Camarillo, Veryl Goodnight, Marilyn Williams Harris and Barbara Van Cleve will conduct workshops, lead trail rides and have you laughing around the campfire during the Cowgirl Spring Roundup. You'll be pampered with chef-prepared meals and warming drinks that go hand-in-hand with your luxurious accommodations. No one gets the blues when they're having this much fun.



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