

# 2019 WINTER ADVENTURE JOURNAL







# IT'S THE COLDEST MONTHS THAT INSPIRE THE WARMEST MEMORIES.

## A NOTE FROM OUR MANAGING DIRECTOR

And just like that, here we are, at the start of another new year! As the air becomes chilly and snow blankets the earth, I find myself looking backward and forward—feeling both pleased with where we've been and truly excited about what's to come.

In 2018, we unveiled the Island Lodge at Salmon Lake—and with it, a host of new water activities for guests to choose from, plus a serene new setting for summertime events. Guests at our camps were thrilled by the new Campfire Chefs series, where award-winning chefs cooked up intimate (and delicious) meals in the great outdoors. And Executive Chef Sunny Jin rounded out his first year, elevating our cuisine and inspiring everyone in his path. In fact, it was our most ambitious year yet. Which is why I don't say this lightly: 2019 promises even more.

Montana Master Chefs 2019, dubbed MMCNYC, will bring some of the most talented chefs from the Big Apple to Paws Up for a once-in-a-lifetime weekend. We'll be hosting events featuring other culinary powerhouse cities as well, including Chicago, Kansas City, Los Angeles and Portland. And perhaps our biggest news: By year's end, we'll be welcoming guests to our new resort within The Resort, tucked deep within the pines. (You can learn a little more about that on the back page.)

In the meantime, we have an amazing season upon us. Montanans really know how to make the most of winter, both indoors and out. It's my favorite time of year, and I always like to encourage people to visit Paws Up in the winter—whether it's for the holidays or simply a just-because getaway. While the scenery is breathtaking and the outdoor adventures are thrilling, there's more to it than that. Wintertime around here helps us feel a little farther away from the things that don't matter—and much closer and more connected to the things we love most.

With that in mind, I'm wishing you a cozy, reflective and memorable season. We'll have a lot to catch up on the next time we meet.

Steve Hurst  
Managing Director  
The Resort at Paws Up







*WILD HORSES,  
GENTLE HANDLERS—*

*THE OLD WEST’S MUSTANGS THRIVE  
AT PAWS UP.*

A low rumbling thunder interrupts a quiet morning in the hardscrabble Nevada backcountry. A herd of wild mustangs pounds their way down a hillside, running across the rough ground on their way to a new foraging area—something wild horses may run up to 20 miles to do. At one time, millions of wild horses roamed free in the American West.



*Equestrian Manager  
Jackie Kecskes*



Today, their thunder reverberates all the way to Montana, where new reins are picked up by The Resort at Paws Up.

“We adopted five mustangs during 2018, and plan to eventually add as many as four a year after the initial horses settle in, probably starting in 2020,” said Paws Up Equestrian Manager Jackie Kecskes. “It’s particularly exciting to be the ones to show how wild mustangs can coexist, and be useful, on a cattle ranch and eventually become horses our guests can ride and get to know.”

Loss of rangeland, conflict with encroaching civilization and diminished public spaces—a variety of reasons have led to the decline of the American wild horse. At U.S. government holding facilities, they get regular foot care and vaccinations. But Montana’s Bureau of Land Management doesn’t have such facilities, so Paws Up sought the horses out from other states. “Our littlest mustangs came from Utah, and the others from Nevada,” Kecskes said, adding, “The young horses are a bit quicker to trust in human interaction.”

Current adoptees include two geldings and three mustang mares that run with the winter herd, which is just shy of 50 horses. “One day off the trailer we use the same dynamics and the same process to work with these mustangs as our other horses,” Kecskes explained.

The process is about as far from the wild rides and harsh confrontations depicted in American Western films as you can get. “Our lead trainer Natasha and I don’t break like that. Instead, we educate the horses. Our approach is to build trust and a sense of camaraderie among them,” Kecskes said.

Having the massive Paws Up Equestrian Center available for training provides a big leg up for working with mustangs throughout the Montana winter. The continuous education gives the animals the tools they’ll eventually need to succeed with guests.

Wranglers will work the mustangs for a couple of years before guests ride them. But that doesn’t preclude a chance for guests to interact with the mustangs. Kecskes said: “We’re finding ways for guests to interact with these animals. I’m working on a few activities, some might call it horse whispering, the soft touch. We try to create some one-on-one work involving our guests.”

It’s all part of the process. “Our guests are super interested in the mustangs,” Kecskes concluded. For good reason. As you read this, the Paws Up mustangs are probably creating a little thunder out on the range, kicking up their heels in sheer joy.





Executive Chef Sunny Jin

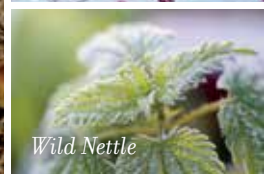
# CHEF SUNNY JIN’S FORAGING FOR LOCAL FLAVORS RIGHT THROUGH WINTER.



Chanterelles



Rose Hips



Wild Nettle



Juniper Berries

Some pretty hardcore diners explore the world around Paws Up during the winter—including the resident bison that sweep aside massive amounts of snow with their mighty heads to find tasty tidbits. But there are very few seekers as relentless as Paws Up Executive Chef Sunny Jin.



And there’s plenty to enjoy during colder months.

“You can start with the late-season chanterelle mushrooms; they are amazing. And we have a couple rarer mushroom finds—bear’s head tooth mushrooms, which are a little thicker, that we sometimes process down and preserve for winter as well,” Jin said.

Another example of what he looks for through the winter: “Rose hips. We can easily make a jam or rose hip marmalade and dehydrate them for making herbal teas.”

Jin is also quick to incorporate the aromas of local conifers. Among the sweet-smelling flavor inducers are spruce, cedar and pine needles, as well as some very tasty Douglas fir tips.

The more he understands what’s around The Resort, the more recipes Jin comes up with: “Another idea is to create a five-mile chai, a wonderful blend of ingredients found within five miles around our property.”

He may be an intrepid forager and hiker, but Jin is also a realist: “We get a lot of snow, which, as you can imagine, minimizes our foraging a bit.”

So, he said, “In winter, I also turn to things we’ve been able to preserve by freezing, pickling or dehydrating. It could be dried porcini mushrooms or frozen huckleberries—which work as well for cooking as fresh. It really allows us to cook locally from more than what we find in winter.”

As the season inevitably yields to a still-chilly spring, greens begin to rule. Wild nettle is likely to catch Jin’s eye. He explained, “You can turn even it into a nice pesto. Or blanch and freeze it, much as you would spinach.”

But to show what can be done with one of his favorite winter forage finds, juniper berries, Jin turns to elk. With his Grilled Elk Short Ribs, Jin has created a new entrée that’s both hearty and boldly different, one that begs for an equally bold red wine.

## Chef Sunny Jin’s Grilled Elk Short Ribs

Serves 6

### INGREDIENTS:

12 four-inch-long elk short ribs (or pork baby back ribs)

Place short ribs in brine (recipe below) for about 12 hours in the refrigerator. After brined, rinse the ribs under cold running water and pat completely dry. Let sit on a clean towel for about 30 minutes at room temperature. Start a grill and maintain

at 325°F. Place the ribs on the grill and cover. To avoid burning the ribs, avoid placing them directly over the heat. Rotate every half hour to maintain even cooking. Begin basting the ribs with the juniper glaze (recipe below) about an hour from finish. Apply a few coats of glaze for better caramelization. The ribs will take anywhere between 2–4 hours to cook to desired doneness. For a slight bit of chew and snap, cook them about 2½ hours.

### BRINE:

16 cups water	3 bay leaves
2 cups kosher salt	½ cup molasses
1 cup sugar	2 tablespoons whole coriander, toasted
1 cup brown sugar, packed	3 tablespoons mustard seed, toasted
½ cup garlic cloves	1 bunch thyme
1 teaspoon allspice	1 rosemary sprig

Place all ingredients in a large pot and bring to a boil. Turn off the heat once a boil is achieved and let the brine steep for about 30 minutes at room temperature. Place the brine in the refrigerator to chill before using.

### JUNIPER GLAZE:

1 cup warm honey  
2 cups Dijon mustard  
1½ tablespoons apple cider vinegar  
1 teaspoon juniper berries, seeded and finely chopped  
2 tablespoons lemon juice  
3 tablespoons apple cider

Add all ingredients to a small pot, heat on low and stir frequently. Simmer on low for about five minutes. Cool immediately and reserve for later use.



To pair with the bold flavors of Chef Sunny Jin’s Grilled Elk Short Ribs, Paws Up Sommelier Kyle Riggs suggests a 2017 Orin Swift 8 Years in the Desert Zinfandel blend or a French wine, such as the 2015 Château Dauzac Margaux.



## SOMMELIER KYLE RIGGS SELECTS THE WINES OF WINTER.

As the first on-premise sommelier at The Resort at Paws Up, Kyle Riggs has exciting plans for building a world-class wine program. “In the U.S., we’re exploring American Viticultural Areas beyond Napa Valley, finding great wines in Santa Barbara and Paso Robles and northward into Oregon, as well as Walla Walla and the Yakima Valley in central Washington. We’re also expanding beyond our borders, pulling in some exceptional wines from Bordeaux, France, and even Germany,” Riggs said.

For winter, he finds it’s hard to beat Bordeaux-inspired reds. Whether you like Napa’s fruit-forward Cabernet Sauvignons, or the more assertively tannic Cabernets from France, winter and fine red wines belong together. “And I’m in love with some of the Willamette Valley Pinot Noirs. I think that’s a quintessential winter wine choice,” Riggs said.

### A FEW OF KYLE RIGGS’ FAVORITE APPELLATIONS:

#### CALIFORNIA

2015 Chappellet Pritchard Hill Cabernet Sauvignon, Napa Valley  
2013 Kenefick Ranch Founder’s Reserve, Calistoga, Napa Valley  
2015 Robert Foley Claret, Napa Valley

#### OREGON

2015 Ponzi Reserve Pinot Noir, Willamette Valley  
2015 Antica Terra Botanica Pinot Noir, Willamette Valley

#### FRANCE

2008 Cos d’Estournel Grand Cru, Saint-Estèphe, Bordeaux

#### GERMANY

2016 Dr. Loosen “Blue Slate” Riesling, Mosel





View from Elevation Peak

## ANY GHOSTS IN GARNET GHOST TOWN?

*One hundred and twenty years ago, Garnet was a thriving town after miners discovered gold here. But life was harder then, and the frigid conditions and threat of fire were constant winter obstacles. Today, snowmobiling guests get a fascinating peek at a time long gone.*



Paws Up supplies the helmets and goggles, as well as hand warmers and foot warmers. Protective coveralls are available, too. A few clothing tips apply:

- Choose a warm pair of boots, preferably waterproof.
- Wool socks will wick moisture and keep feet dry.
- Wear a windproof coat that has some insulation for warmth.
- Gloves should be wind-resistant.

With sweeping vistas all around and a sense of adventure filling the crisp winter air, it's understandable why snowmobiling is so popular at Paws Up. As Chef Brooke Williamson, a frequent WinterFest guest chef, puts it, "If I could snowmobile to work on a daily basis I'd be happy. But then, this is a California girl talking."

## THE LOUDER SIDE OF ADVENTURE IN WINTER

At 30 mph, your 500cc Polaris snowmobile climbs confidently up the snow-packed trail. You emerge from a thick Ponderosa forest and throttle up toward the Garnet Range's Elevation Mountain, as the endless expanses of snow and a sense of wonder envelope you. White is all around as you turn your focus back to the intense ride. Finally parking yourself on a flat spot atop the peak, you peel off your helmet and goggles to take it all in. Montana's splendor fully reveals itself, with a magnificent 360-degree view of multiple mountain ranges.

"This is our half-day tour, three to four hours long. We follow Elk Creek most of the way up—the trail's often tight between massive pines," explains Daulton King, a fourth-year Paws Up snowmobile guide. "That last 200 yards is the steepest part, but we go easy, and it is so worth it getting to the top—7,100 feet up."

This snowmobile trip to high elevation provides a view few others get to see. The only tracks you'll find, other than your own, belong to the wildlife.

"While out riding, we saw a big bull moose just this past winter. And there are a lot of elk in these parts. We've even seen some wolves," King says. "We also make a run through Garnet Ghost Town. We'll take The Resort guests by some of the cabins and saloons, and you really get a sense of what the miners faced in winter."

Paws Up also offers a tour that's quicker but every bit as invigorating. Similar to the route ATV riders take in the summer, snowmobiles give guests a chance to see The Resort's landscape in a completely different light. "It's about an hour and half, but it offers a great high spot for views of the Blackfoot River, and some unique looks at the whole ranch," King says.

King continues, "Our snowmobiles are very comfortable—we have two-seaters so a dad or mom can take one of the kids on the back—there's even a backrest." And at full speed, they can go 60 miles per hour.

## EXPLORE THE QUIETER SIDE OF WINTER.

In a landscape this vast, you'll find enormous expanses where tranquility reigns supreme. Covered in a thick blanket of pristine snow, The Resort becomes more peaceful than ever, and these ultra-quiet surroundings make it the ideal time of year to explore and reflect.

To set off within your own personal 37,000-acre snow globe, all you need to decide is your mode of transportation. Hop on horseback for a serene trail ride alongside the Blackfoot River. Take time to admire the snow-covered ice "islands" floating gently nearby as you listen to the sounds of hooves crunching along the path.

To clear your mind and test your endurance, strap on a pair of snowshoes for an invigorating way to explore. You'll



wind your way between the Ponderosa pines, heavily weighted with snow. When a gust of wind sends the snow glittering right through the air, the only word you'll have to describe it all is *otherworldly*.

To brush up on your skiing techniques, you've come to the right place—Paws Up will outfit you with the best cross-country skiing equipment to glide along the breathtaking trails of the Montana wilderness. Although you might feel like the only one amidst the acres of snow, keep an eye out for your fellow explorers—you just might catch sight of whitetail deer bounding through the snow.

And when you're ready, a crackling fire and a warm drink will be waiting for you back in Tank. There you can continue your quietly reflective afternoon, or join in on lively fireside conversations. We've found that the only thing better than experiencing the magic of a wintry Montana odyssey is sharing it with those who've experienced it themselves.



# FOR WINTERFEST 2019, WE WELCOME OUR POLAR OPPOSITE.

Ask any culinary artist: the best dishes are all about balance. There's no one perfect flavor—rather, it's the contrast in flavors and the surprising variations that are so pleasing to the palate. With this philosophy in mind, we're thrilled to welcome the yin to our yang, the hot to our cold—the sunny state of California to our winter wonderland.



This February, an incredibly talented culinary crew from up and down the California coast are headed to Paws Up to help us host WinterFest 2019. Paws Up Executive Chef Sunny Jin will be joined by two of the state's most visionary chefs: *Central Coast Magazine's* Ultimate Chef winner Chef Budi Kazali and *Top Chef* winner Chef Brooke Williamson. And no taste of California would be complete without a visit to the vineyards. Chad Melville of Melville Winery and Andrew Murray of Andrew Murray Vineyards will be on hand to provide exquisite pairings at every turn.



Chef Budi Kazali



Chef Brooke Williamson



Chad Melville



Andrew Murray



While WinterFest takes place only over a long weekend, you'll be amazed at what it packs in. You'll jump at the chance to partake in intimate cooking classes and demonstrations. Then, you'll sit back and let the true masters showcase their work through decadent winter-themed meals as well as wine, beer and spirits tastings. With each impeccable bite, you will be convinced that California flavors taste even better set against the crisp canvas of the Montana mountains.

Then, why not balance out all that indoor indulging with some exhilarating outdoor adventures? A thick layer of snow at The Resort opens up a new world of activities, from ice skating and snow tubing to snowmobiling, skijoring, horseback riding and even curling. Try your hand at a few of these wintry pursuits and, before you know it, you'll have worked up a killer appetite. Lucky for you, your next great meal is just around the corner.



## HOLIDAYS HERE TAKE YOU BACK IN TIME, YET THEY'RE BETTER EACH YEAR.

*Remember what it felt like as a child helping to light the menorah or slipping into bed to wait for St. Nick? From the twinkling lights illuminating the sky to the scent of freshly baked treats wafting from the kitchen, the holidays promised magic, pure and simple. At The Resort at Paws Up, families get to relive those magical moments, enjoying all of the happy without any of the hurry.*

### Hanukkah | December 6–10

Head to Montana for the Festival of Lights? Why not? We're starting a new tradition this year—Hanukkah at Paws Up—and we've invited Chef Jenn Louis along for the wagon ride. Louis will be leading cooking demos, dishing up traditional favorites, decorating black-and-white cookies with the kids and hosting a Cookbook Live® event with recipes from her popular cookbook *Pasta by Hand*. Those lavish evening feasts will be her handiwork too. Of course, we've also put a uniquely Paws Up spin on Hanukkah with bonfires, wagon rides, fireside trivia and downhill tubing.



Chef Jenn Louis

### Christmas | December 23–26

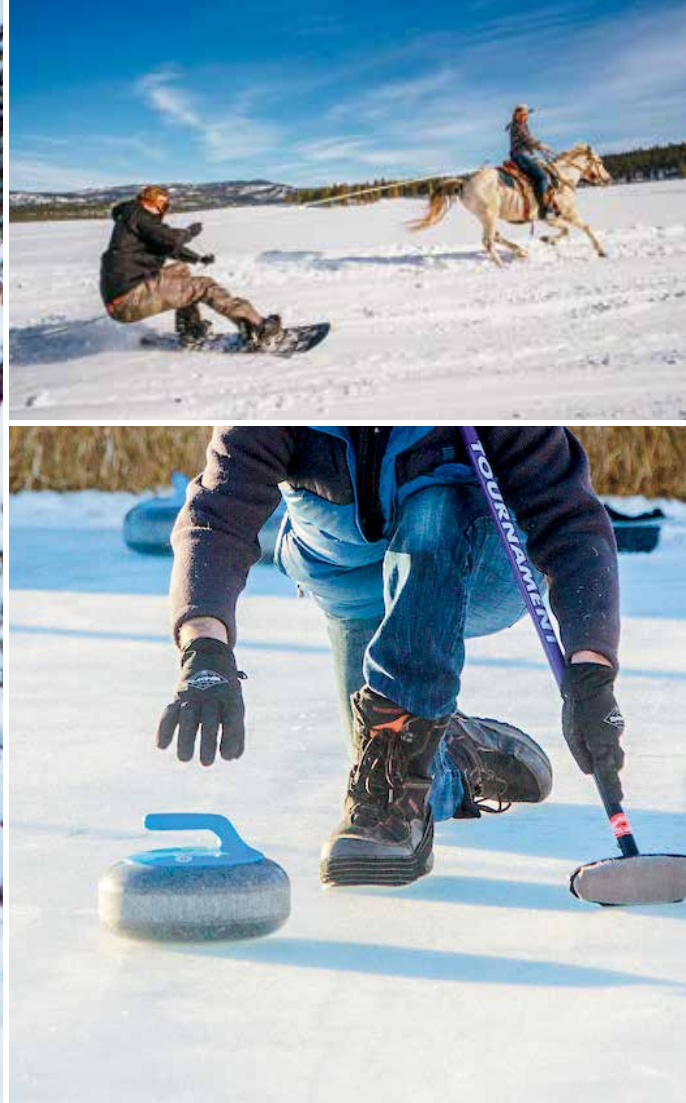
Roaring fires, horse-drawn sleigh rides through snowy forests and visits from Santa. No, it's not the North Pole, it's Greenough, Montana. We deck the halls in high style here, where you'll discover a Christmas tree waiting for you in your luxurious vacation home. With gourmet feasts, gingerbread house building contests, festive crafts and story times for the kids, we'll help you get your merry on in a magnificent winter wonderland.

### New Year's | December 29–January 1

We never drop the ball when it comes to New Year's. Instead, we play host to heart-pumping adventures, festive feasts, fireworks, fire dancers and big-city-style musical entertainment—all right here at our five-star ranch resort. For some families, it's an annual tradition, because resolutions like this are easy to keep.







Executive Chef Sunny Jin



Spa and Wellness Director  
Laura Russell-Nygard

## FOUR DAILY ROUTINES TO HELP YOU RELISH THE SEASON

Chances are, you’ve seen too many cold medicine commercials. Actually, winter is a great time to feel healthy and rejuvenated. Let’s celebrate wellness year-round, whether you’re strapping on a pair of skis or munching on grill-fired greens. Our Paws Up experts, Executive Chef Sunny Jin and Spa and Wellness Director Laura Russell-Nygard, have you covered with wide-ranging tips to keep you feeling good both inside and out.

### 1. Stay active.

The temperatures may dip, but that doesn’t keep a Montanan indoors. Russell-Nygard advises you to get outside even when it’s cold. She says, “We need vitamin D to stay happy, so going outdoors is a great natural way to achieve this,” adding, “I like to do ‘snowga,’ where you snowshoe out, do some yoga poses with your snowshoes on, then take them off and go through a little yoga flow.” She’ll even

turn to sun salutations to warm up her body for other outdoor activities such as cross-country skiing. Of course, Russell-Nygard knows that some days just aren’t meant for outdoor activities. She says, “If you can’t get outside, get to your local gym and do some cardio or take a class. Better yet, go for a swim.” The important thing is not to let the thermometer keep you from doing the things you love.

### 2. Eat right.

Many of winter’s rich, heavy dishes can leave you feeling sluggish. Instead, choose a different sort of comfort food. “Eat light snacks and small meals throughout the day so that your digestive system stays alert,” says Russell-Nygard, who snacks on good fats like nuts and eats hearty soups with leafy greens. Jin looks at it this way: “My habits don’t change—I take the vitamin-packed approach during winter.” He continues, “I really like sprouted grains this time of year—plus, they’re easy to do at home.” Jin uses wheat berry and barley to make heartier salads such as sprouted wheat berry-based pumpkin seed cranberry tabbouleh or barley with roasted winter squash and pomegranate dressing.

He also fully embraces in-season vegetables. “Greens like radicchio, chicory and endive won’t be hard to find. One of my favorite recipes is citrus-marinated grilled radicchio. Get out there in the snow and fire up the grill,” says Jin.

### 3. Nurture your skin.

“Dry, cracked skin is one of the most common complaints at the spa during this time of year,” says Russell-Nygard. She recommends exfoliating often and staying moisturized. “Before I put on my winter gear, I like to lotion up my hands and face to keep skin moist, then I get my cross-country skis on and go for it,” she adds. Russell-Nygard is also a proponent of the right products: “Here at the spa, we love Medi-Lift’s body frosting and their sugar and shea body polish.” Made with goat milk and shea butter in Whitefish, Montana, the products help plump, tighten and tone the skin.

Russell-Nygard makes all of the in-house body scrubs with plants, flowers and herbs foraged from around the property. “We have a body scrub treatment that starts off with our homemade scrub made from real pine cones and infused with cinnamon. It’s followed by a cinnamon paraffin dip to rehydrate your hands and feet,” she says. The spa also offers a moisturizing cranberry facial, with a gentle exfoliation with adzuki beans and a cranberry face mask made with aloe vera, Greek yogurt and cranberries.

### 4. Hit the reset button.

Winter’s slower pace makes it an ideal time to pause and reflect, but if you’ve overdone it on the noodle kugel, be kind with yourself. “Don’t let the scale define you—let it be a guide of where you are at this time,” says Russell-Nygard. “And remember, you are not alone on this winter ride.”



### Chef Sunny Jin’s Citrus-Marinated Grilled Radicchio

#### INGREDIENTS:

4 heads of radicchio, sliced into wedges  
1 shallot, finely minced  
1 tablespoon Dijon mustard  
2 tablespoons brown sugar  
¼ cup lemon juice  
½ cup orange juice  
1 cup extra virgin olive oil  
1 cup canola oil  
1 teaspoon thyme  
1 teaspoon garlic, finely minced  
Kosher salt and fresh-cracked pepper, to taste

#### DIRECTIONS:

Shingle the radicchio evenly on a flat dish and set aside.

For the vinaigrette: Combine the rest of the ingredients and whisk until fully incorporated. Adjust with salt and pepper. Evenly drizzle the vinaigrette over the radicchio. Cover and let macerate for about two hours at room temperature.

Ready your grill to medium-high heat. Remove the radicchio from the marinade and reserve the liquid. Place the radicchio on the grill and cook until slightly charred. This usually takes about four minutes per side. Place the radicchio onto a platter once cooked to your desired doneness. Spoon a small amount of the marinade over the radicchio and serve warm.



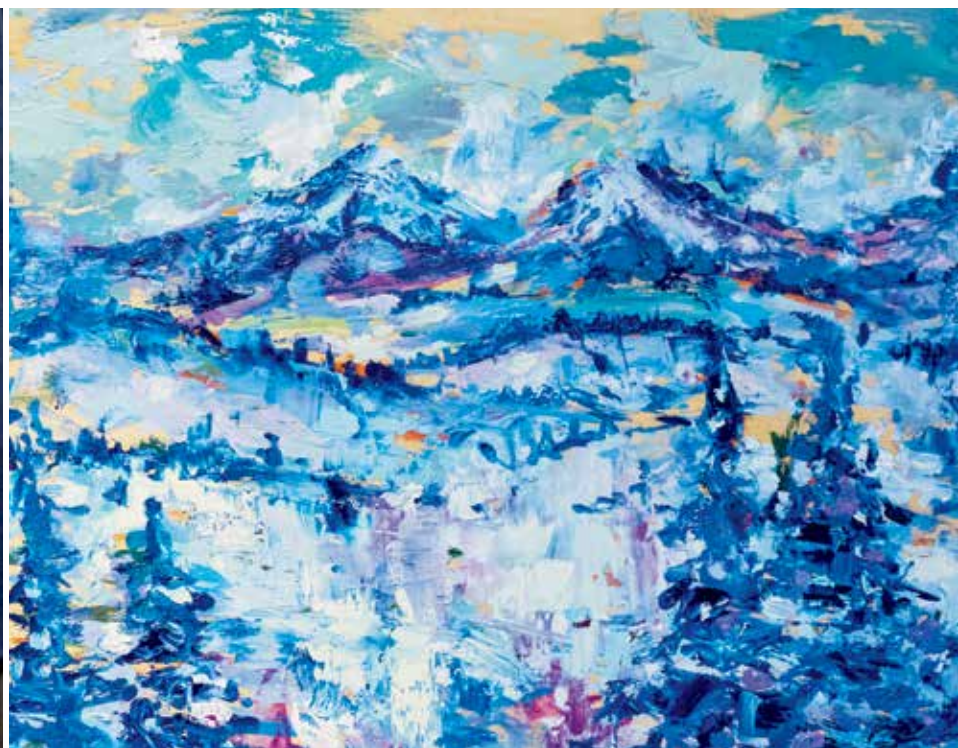


# 20 AN ARTIST'S SHADES PERSPECTIVE OF ON WHITE WINTER

Danielle LaGoy meditates with paint. Abstract landscape painter and artist-in-residence at The Resort at Paws Up, LaGoy is a Montana transplant originally from New York's Adirondacks, and while she sees the beauty in all four seasons, there's something about the stillness of winter that she finds particularly compelling. "Winter is a patient season that lets us recharge and ultimately slow down," she says.

Her work, often done on wood panels with oil paints, is defined by its bold brushstrokes and saturated colors, but before you're wondering how singularly snowy Montana inspires this color- and nature-obsessed artist, consider what goes into creating one of her wintry scenes. "Painting 'white' snow ends up being 20 various shades of grey, blue and purple to create folds and dimension in the blankets of snow," she explains.

*Winter is a  
patient season  
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LaGoy, who studied the art of plein air painting on the western coast of Ireland, is drawn to the outdoors and finds inspiration everywhere she looks—even from the window of her office. "It's a striking mountainscape, and you see the meadow fence, the Equestrian Center in the distance, as well as the Garnets," she says. "Montana's snow-capped mountains and white-dusted trees offer the perfect composition and contrast for a powerful painting," she adds. Whether it's a scene capturing the iconic Bull Barn or a road framed by tall pines, Paws Up's dramatic landscape is a veritable treasure trove for LaGoy. She loves the patterns and contrasts of nature. As an abstract painter, her landscapes are often punctuated with loose translations of horses or cattle and her bold colors and brushstrokes convey strong emotions. LaGoy says, "I crave to show more than the surface value of my subject matter."

She typically begins her paintings with a base of an orange-red hued paint for a warm tone, then layers cool colors on top using brushes and palette knives for additional depth and texture. She works quickly, painting nightly in her studio, but for her, the work itself is as transformative as the resulting painting. "I've learned to appreciate time alone to absorb my surroundings and as I've gotten older, I've used that time as a form of meditation to focus on the world outside my dwellings and consider what it means to coexist in nature," says LaGoy.

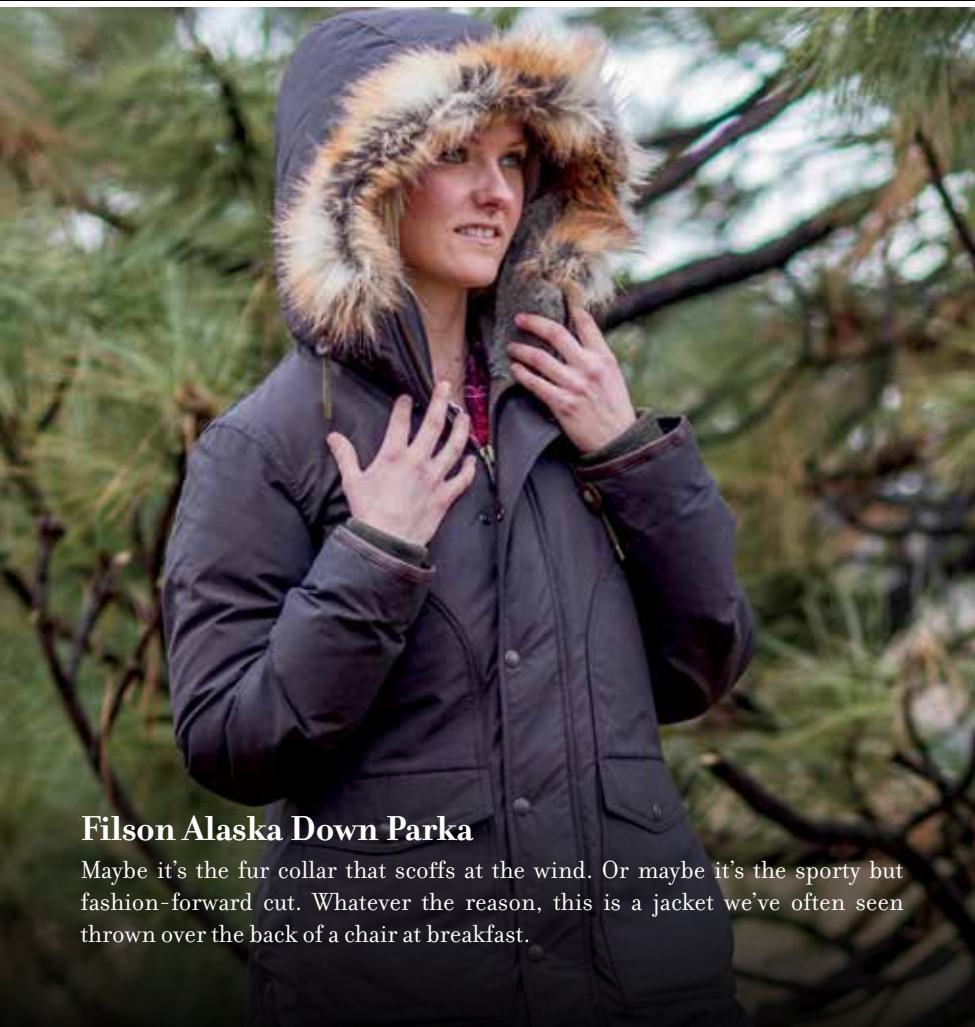




# SPOTTED AT THE RANCH

## Danner Raptor 650 Boots

Cold toes and wet feet. They're mood killers, for sure, but these quilted wool and leather boots don't let anything rain (or snow) on their parade.

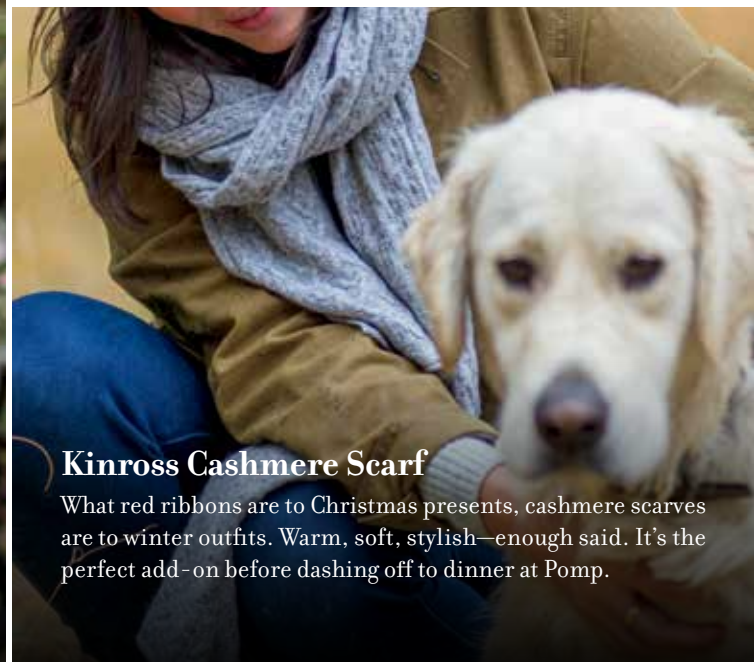


## Filson Alaska Down Parka

Maybe it's the fur collar that scoffs at the wind. Or maybe it's the sporty but fashion-forward cut. Whatever the reason, this is a jacket we've often seen thrown over the back of a chair at breakfast.

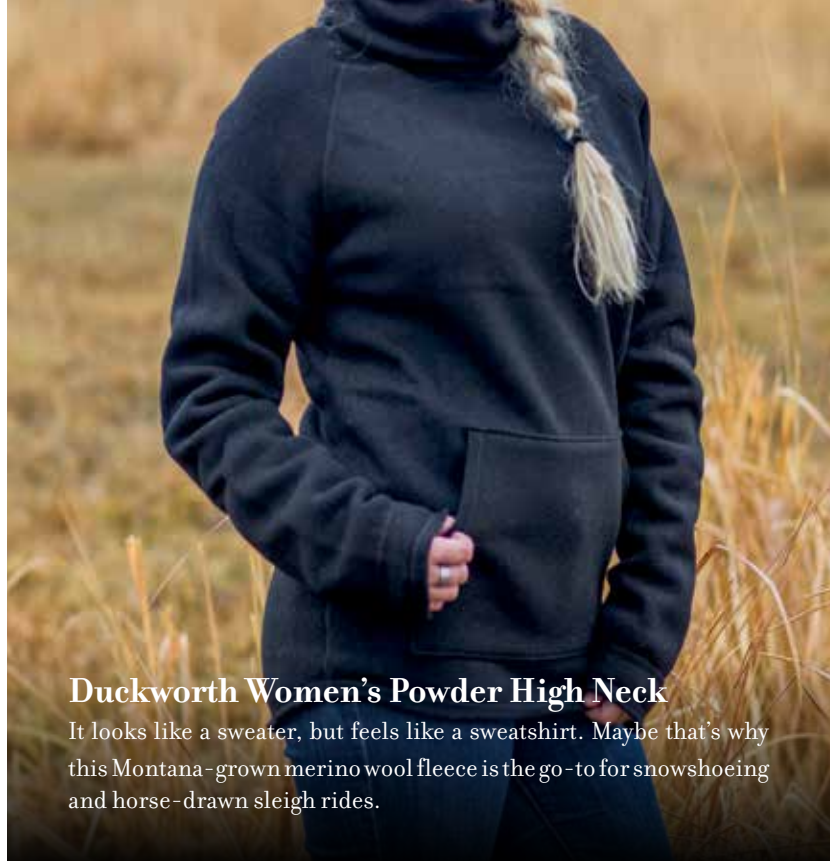
## NOBODY EVER SAID BUNDLING UP HAD TO MEAN HIDING YOUR FASHION SENSE.

*Whether it's on the trails, in the saddle or fireside at Tank, we've seen our fair share of chilly couture at The Resort at Paws Up.*



## Kinross Cashmere Scarf

What red ribbons are to Christmas presents, cashmere scarves are to winter outfits. Warm, soft, stylish—enough said. It's the perfect add-on before dashing off to dinner at Pomp.



## Duckworth Women's Powder High Neck

It looks like a sweater, but feels like a sweatshirt. Maybe that's why this Montana-grown merino wool fleece is the go-to for snowshoeing and horse-drawn sleigh rides.



## Cirque Paws Up Cable Beanie Hat

Seen on many a head on those frosty mornings, this deliciously soft beanie hat with fleece lining works hard to keep ears toasty. Here it is just outside the Equestrian Center.

## the list

by Wilderness Outpost at Paws Up

## THE WILDERNESS OUTPOST. NOW IN YOUR INBOX.



Sifting through shopping sites for treasures and gems can feel almost as tedious as panning for gold. So, when you're seeking something unique, handcrafted and strikingly beautiful, it helps to have someone like Margit Meriwether there by your side.

No one is better than the Paws Up retail director at unearthing exquisite finds from unexplored sources. Unlike nuggets that wind up in some vault, these discoveries are available for purchase at the on-property store, the Wilderness Outpost. But what do you do when you're not at The Resort?

Enter The List, a monthly collection of items personally selected by Meriwether and her team at the Wilderness Outpost, delivered straight to your inbox.

"It's a special way to showcase our favorite curated items each month," says Meriwether. Launched in August 2018, The List spotlights nine handpicked items that best represent the Wilderness Outpost's natural flair. "We keep the season in mind, as well as any events we'll be hosting, including special holidays," says Meriwether.

The inaugural email showcased Western-spirited accessories including handmade Old Gringo-boots with patriotic pride stitched right into the leather, as well as distinctive vintage sterling silver and leather cuffs with Native American iconography. The September List

featured Filson's quality products, including a fly-fishing vest and a tough-but-beautiful duffel bag and handcrafted BBQ sets made from buffalo horn and hand-carved sambar stagknives. In October, art lovers were greeted with nine one-of-a-kind works painted by Montana artists, while November's List highlighted stylish ways to stay haute when the weather turns cold. In the coming months, shoppers can expect to see everything from Christmas gifts and branded goods to artisan jewelry and more.

Whether it's about hobbies or home décor, one theme is always consistent: expertly crafted products driven by quality. Meriwether's unerring eye and carefully edited selection often makes choosing a difficult task, but whatever you decide on, you'll know you've struck it rich.

Not on The List? Visit [thelist.pawsup.com](http://thelist.pawsup.com) to peruse the monthly collections.





# THE SKIES HERE GO ABOVE AND BEYOND.



An all-too-short winter's day fades into night. After the kids have made their final run down the tubing slopes and you're soaking in the hot tub out on your private deck, something magical happens. The light show begins.

Without any big-city glare, Montana's clear, dry winters promise stargazing beyond compare, and the ultimate views occur just above Paws Up's large open meadow. All you need to do is look up.

You'll soon discover a Big Sky alive with stars and planets and moons and meteor showers. There are things up there that are wondrous to observe and fascinating to learn about. Some, such as constellations, and occasionally the Aurora Borealis, are so dazzling you'll want to navigate your way across the Milky Way. And yes, you can see that too!

Binoculars come in handy, particularly during a full moon. With them, you'll be able to explore lunar craters and look into the Sea of Tranquility, the landing spot of Apollo 11.

If you're lucky, you may be able to enjoy a meteor shower. Around December 13–14, you can look for the Geminids meteor shower. Come January 3 and 4, the Quadrantids put on a quite a show—up to 40 meteors per hour seeming to come from the Big Dipper.

But before you start gazing, consider this: Out here, wishing upon a star can be tricky, considering you'll be looking at several billion of them.

## YOUR GEAR GUIDE FOR GAZING

1. DOWNLOAD A STARGAZING APP.
2. USE 7X35 OR BETTER BINOCULARS.
3. DRESS FOR THE COLD, WITH WARM SOCKS, STOUT BOOTS, GLOVES AND A WOOL KNIT CAP.
4. IF YOU CHOOSE TO WATCH FROM YOUR HOT TUB, USE A WATERTIGHT PHONE SLEEVE.
5. FILL A THERMOS WITH HOT CHOCOLATE BEFORE STEPPING OUT.

*Many of the items above are available for purchase at the Wilderness Outpost.*



DECEMBER



JANUARY



FEBRUARY



To find winter constellations, start with finding Orion, the hunter. If you're looking south, Orion's belt is formed by a tight cluster of three bright stars. North of this belt lies Gemini, with its famous stars Castor and Pollux. If you are looking north, you'll find Ursa Minor, aka the Little Dipper. At the end of its handle sits Polaris, the North Star. And just to the south shines Cassiopeia, quite often seen as a big "W" within the Milky Way.

## WINGED WINTER WONDERS ABOUND.

Montana's Five Valleys Audubon Society's December 2017 bird survey found 85 bird species wintering in the Paws Up portion of western Montana. Of those, a few birds stand out, both for their beauty and their quirks.

The Bohemian waxwing not only has the coolest name of any bird, it's also among the most beautiful. Tiny northern pygmy owls, barely 6 inches tall, have been known to perch on guests' back decks. Red crossbills frequent the Douglas fir trees, their oddly crossed beaks built for extracting seeds from cones. When someone comes knocking, it just may be a redheaded pileated woodpecker. And those funny birds with the impossibly long tails? Those are black-billed magpies, always looking for a handout.

While the rough-legged hawks and Bohemian waxwings actually migrate to Montana in winter, many more birds flee to warmer climates. Imagine the incredible journey of our tiny calliope hummingbirds, flying all the way to Mexico. And some local ospreys will migrate as far south as Nicaragua, sadly missing out on a truly beautiful Montana season.

Bohemian Waxwing



Rough-Legged Hawk



Northern Pygmy Owl



Pileated Woodpecker



Red Crossbill



Black-Billed Magpie





When daily life at Paws Up is filled with five-star food, wild adventures and jaw-dropping views in every direction, just imagine what happens when you add the words “I do.”

Dreams come true here every single day, so when it comes to weddings, you certainly won't find any cookie-cutter packages. Instead, you'll find whatever you can imagine, and more. Opt for string quartets, bluegrass fiddles or acoustic guitarists. Perhaps you prefer crisp, black-tie attire—or well-loved cowboy boots for all. Choose live-action tapas stations filled with fresh flavors or plated dishes that reckon to overtake the best meal you've ever had.

And to make it a truly memorable day, sometimes you have to go off the beaten path. Paws Up Director of Food and Beverage Shaun Sleeper says, “I've seen unbelievable footage from our photographer Stuart Thurlkill. There are places only he knows about, and he'll take brides and grooms all over to get the perfect shot.”

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*Director of Food and Beverage Shaun Sleeper revealed how Resort Photographer Stuart Thurlkill captured this killer shot: “All it took was one word from the Equestrian Manager, and they all came running.”*



## WHATEVER MAKES YOU HAPPILY EVER AFTER

### Options from Here to Eternity TWO IDEAS FOR SAYING “I DO”

While Paws Up is one resort, it's anything but one-size-fits-all. With 37,000 acres worth of backdrops, every wedding becomes unique and truly personal. There's really no limit to what you can do at Paws Up. But just for fun, here are two scenarios:

#### BLACK TIE-THE-KNOT

**WED** in the 80-year-old Great Angus Hall underneath exposed rafters and sparkling chandeliers.

**REVEL** at a candlelit and intimate long table with friends and family, set beneath Montana's dazzling Big Sky.

**DINE** on five-star plated entrées such as roast Angus prime ribeye, wild mushroom tarts and pan-fried rainbow trout.

**DANCE** the night away to your favorite songs played by one of the many talented local bands Paws Up has on call.

**RETREAT** to your expansive private home tucked amongst the trees, replete with a grand fireplace, master suite and outdoor hot tub.

#### RUSTIC AND RESPLENDENT

**WED** outdoors with panoramic views on the Wedding Knoll, also known as Anniversary Hill (so you can return each year!).

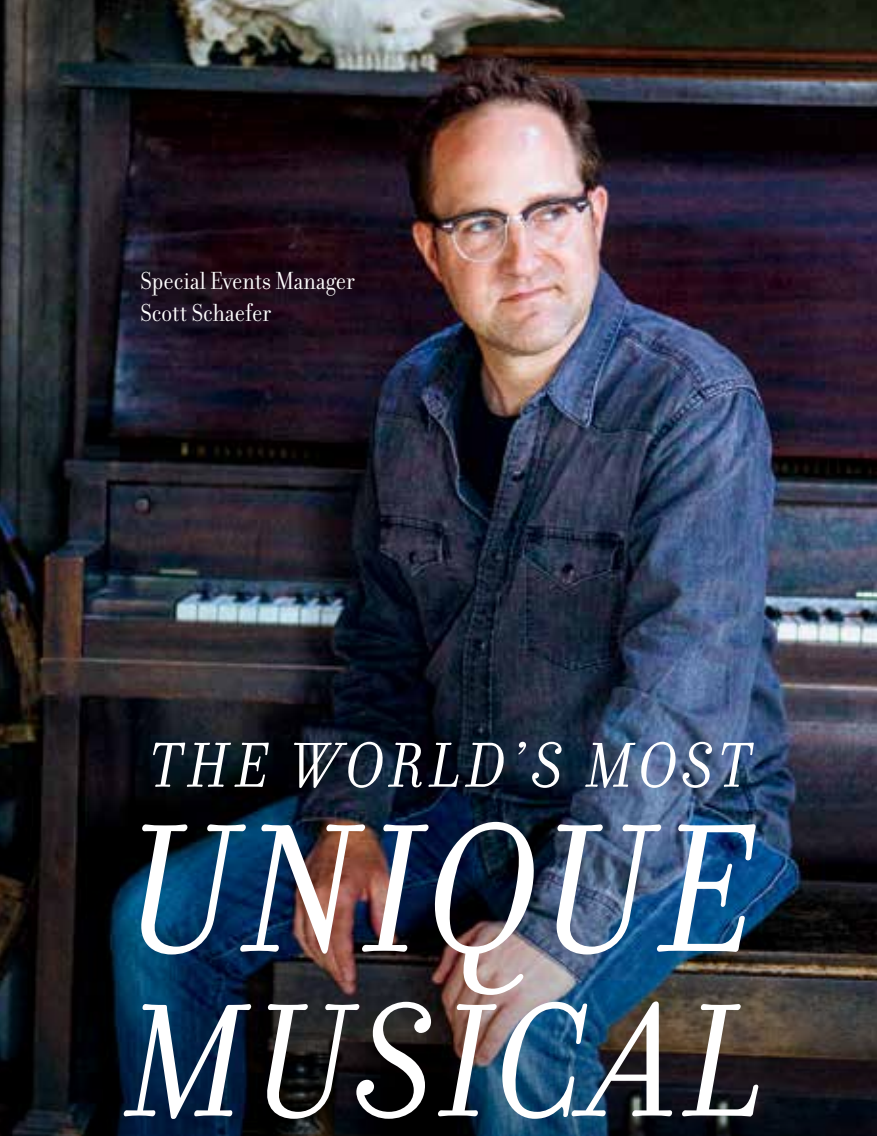
**REVEL** in the Sky Box for cocktail hour, then sit down at the Saddle Club for a unique, luxurious reception with an equestrian twist.

**DINE** on mouthwatering BBQ fixin's served family-style, such as beef brisket, house-smoked pork shoulder and mac 'n' cheese.

**DANCE** to a real-deal bluegrass or country band and even get a line dance going.

**RETREAT** to your luxury tent (available mid-May to October) and enjoy a copper tub, heated slate floors and an attentive butler at your service.





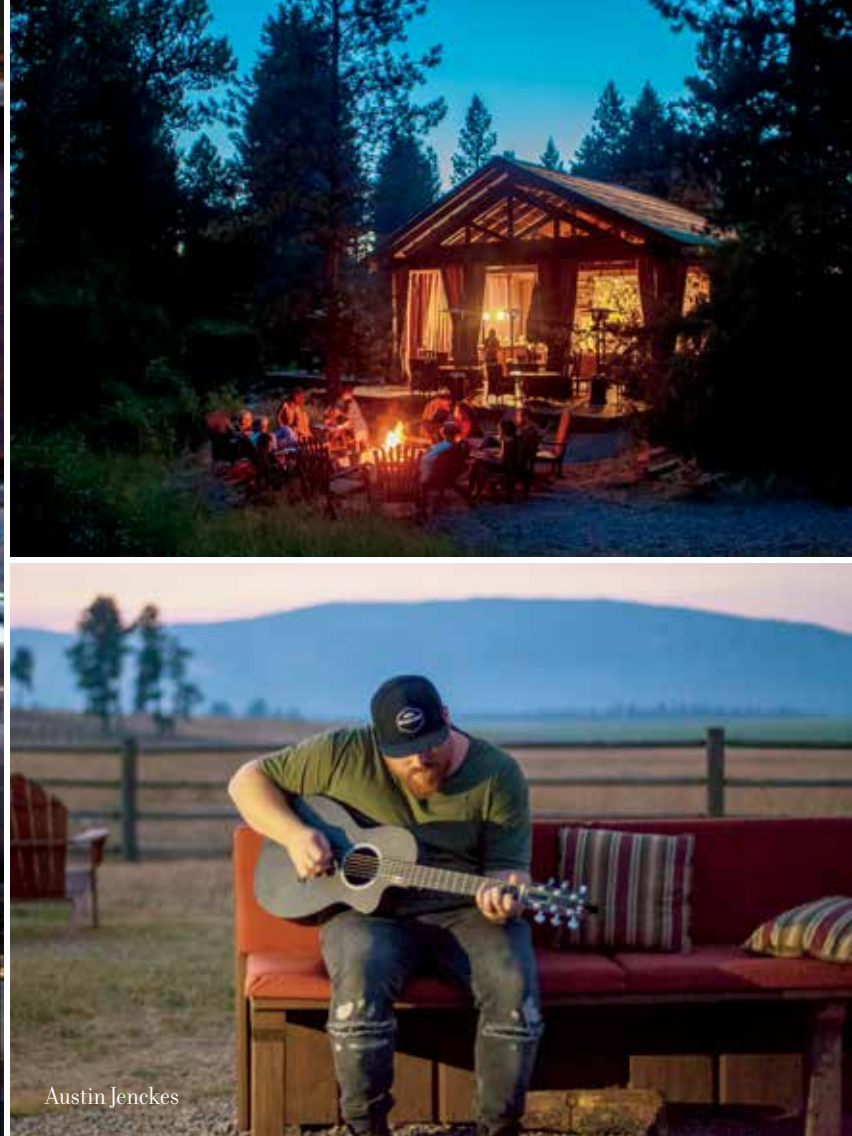
NOTES ON 2019 FROM  
SCOTT SCHAEFER

Back in the summer of 2017, sitting around a campfire with just a handful of guests, I knew Paws Up had a hit on our hands. We were debuting the new Campfire Stars series and Austin Jenckes was picking away at a tune that got the whole “joint” singing along.

As special events manager, I have the honor of recruiting the incredibly talented chefs, vintners, distillers, brewers and artists for the many events held here year-round at The Resort. But ranking highest among the things I love about my job has to be bringing in musicians for one-of-a-kind, intimate performances.

So it’s my privilege to reveal that 2019 at Paws Up is seriously going to rock.

First of all, we’re amping up Campfire Stars, a completely original and intimate twist on concerts with illustrious musicians. Instead of a packed venue, you can gather around a cozy campfire, enjoy an up close show and hear the stories



behind the music. Our visiting artists love the Montana vibe and the easy interactions with their fans.

Naturally, we decided to expand the lineup. Guest favorites Scott Besaw, Lupe Carroll, Austin Jenckes and Brian Pounds are returning for more music, stories and laughter around the fire. In addition, you won’t want to miss singer, songwriter, actor, poet and punk legend John Doe when he makes his way to Montana this summer. Grammy-nominated singer-songwriter Seth Glier will also be coming—and that’s just to name a few.

Second, this year, for those of us with music-making aspirations—young and old—we’re introducing songwriting workshops with real-deal Nashville artists. Imagine a weekend dedicated to learning about the process and the mechanics that go into crafting a song. You’ll learn where to find inspiration and work directly with professional songwriters, getting feedback every step of the way. At night, you’ll enjoy performances from your mentors, up close and personal.

One thing’s for sure: 2019 is tuning up to be one stellar year. We hope to see you here for a concert under the starlit Montana sky. And if you join our songwriting workshops? Who knows, maybe one day you’ll be the one holding a guitar around our fire.

— Scott Schaefer, Paws Up Special Events Manager

UPCOMING 2019 EVENTS

SUPER BOWL  
WEEKEND



FEBRUARY 1—3

Watching the Big Game in Montana with former football players? Yes, please! We’ll provide heart-pumping excitement, whether it’s touchdowns on TV or adventures in the snow.

WINTERFEST



FEBRUARY 15—18

This Presidents’ Day weekend, join us for cooking demonstrations and classes, live music, curling matches and winter-themed feasts prepared by California’s most talented chefs and vintners.

SPRING BREAK  
AT PAWS UP



MARCH 11—19 AND APRIL 13—21

Instead of the beach, come to Montana. Besides the outdoor fun, you and the kids can learn outdoor “mountain man” skills, brush up on your painting or take a cooking class.

COWGIRL  
SPRING  
ROUNDUP



APRIL 25—28

Join Cowgirl Hall of Fame honorees for roping, riding and stories around the fire. This year’s featured cowgirls each see Western life through the lens of an artist.

JAMES BEARD  
FOUNDATION  
DINNER



MAY 17—18

Executive Chef Sunny Jin hosts a who’s who of the culinary world right here in Montana. Meet rock star chefs during cocktail hours, gourmet meals, cooking demos and wilderness outings.

MONTANA  
MASTER  
GRILLERS



MAY 24—27

Heavy hitters of the grill return for the world’s best BBQ, plus outdoor adventures, craft beverages and heel-kickin’ live music. It’s a Memorial Day weekend that’ll set your soul on fire.



*The Resort at*  
**PAWS UP**  
THE LAST BEST PLACE

40060 PAWS UP ROAD GREENOUGH, MT 59823  
800-473-0601 THERESORT@PAWSUP.COM WWW.PAWSUP.COM





# THE RESORT THAT HAS IT ALL WILL SOON HAVE SOMETHING NEW.

YOU'LL FIND IT THERE ON A HILLSIDE—BUT ONLY IF YOU KNOW PRECISELY WHERE TO LOOK. NESTLED AMONGST THOUSANDS OF PINES IS A SECRET WE CAN'T KEEP ANY LONGER:

A new resort is coming to Paws Up.

It's a hidden gem designed just for two, and it's called The Green O. Named in honor of our town of Greenough, it promises to be unlike anything else you've seen at The Resort—or in the world. You'll experience the difference from the moment you enter through private gates. Look up, and you'll almost miss the stunning modern structures expertly positioned on the wooded slope. Each home will offer unobstructed views of the forest canopy, and every stay will allow couples to reconnect with nature and to disconnect from everyday life.

While The Green O may be out of sight, it still manages to offer incredible views. Cocktail hour will be taken to new heights with a fire lookout perched above the trees, letting you take in the dramatic scenery below.

You'll find luxury at every turn: Sit down to exquisite, innovative cuisine in its elegant restaurant. Lie back on impossibly sumptuous linens. And should you need



anything at all, custom-tailored service awaits. When you're in the mood for an adventure, you'll have access to all the activities and amenities available at Paws Up.

Of course, there will be more to discover about this hidden resort. If you'd like us to contact you when we start taking reservations, call us at 866-388-1856.