



2020-2021 WINTER

ADVENTURE

Journal



TREAT YOURSELF TO A WINTER IN THE PLACE THAT DOES IT BEST.



What if winter were a season you looked forward to all year long?

To some, that may sound downright preposterous.

But at The Resort at Paws Up, we love a challenge. All it takes is

one visit to see why winter in Montana is unlike winter

anywhere else.

IT'S AN ESCAPE.

Outside, you're treated to a beautifully serene 360-degree view of trees, rolling hills and distant mountains transformed by pristine snow. Inside, you'll find fires crackling, cocktails at the ready and cookie-baking lessons for all. You'd sooner run into a line of elk than a line of cars backed up in traffic. Speaking of getting around, your personal Lexus with four-wheel drive makes zipping around a cinch.

IT'S AN EVENT.

You won't find anyone hibernating here—we find reasons to celebrate all season long. You can dig into one of our most exciting foodie gatherings: WinterFest with *Top Chef All Stars: LA* winner Melissa King, *Top Chef* Season 14 winner Brooke Williamson and fierce *Top Chef* competitor Annie Pettry. Or you can celebrate the holidays with us and fill the end of 2020 with spectacular memories.

IT'S AN INVITATION.

All that fresh snow brings plenty of fresh ideas to make the most of Montana. Have you ever tried dogsledding? How about skijoring or winter horseback riding? Maybe you'll want to enjoy the scenery with a cozy sleigh ride or practice for the 2022 Winter Olympics with a curling session. You won't find a better range of wintry activities at any other resort in the country.

It's something you truly have to experience for yourself. Come see why Montanans don't merely tolerate winter—we welcome it with open arms. Your new favorite season awaits.

A handwritten signature in black ink, appearing to read 'Steve Hurst'.

Steve Hurst
Managing Director
The Resort at Paws Up

THIS YEAR

COULD

USE

A LITTLE

MAGIC.

Have you congratulated yourself lately? You've nearly made it through 2020, and that was no small task. If you have kids at home, you've accomplished the nearly impossible—virtual schooling—while virtually working! Maybe you adopted a puppy to provide the family with extra comfort and entertainment. You've done your best during a time when nothing has gone according to plan.



You're invited
to stick around after the holidays to make The Resort your home away from home. Paws Up now offers the ultimate in remote learning and working, with uber-fast Wi-Fi, inspiring work and study spaces, in-home dining and personalized shopping. Just ask your Reservations specialist about extended stays.

The year's not over yet, and we have some plans in mind that you can actually *keep*. Plans like ice skating, snow tubing and snowmobile runs, followed by festive drinks around the fire. Cookie baking with a master pastry chef. Rocking out to a live band. Opening presents in your beautifully decorated wilderness home, and even getting a visit from Santa.

There's still plenty of room for magic this year with a holiday visit to The Resort at Paws Up. Not only can you continue your favorite holiday traditions, but you'll make lots of new ones, as well. Who knows—after coming to our winter wonderland this year, your family may not want to spend another Christmas without sleigh rides and Cow Croquet. Or spend another New Year's Eve without fireworks and a midnight dip in your hot tub underneath the twinkling sky.



Join us for a holiday season that will renew your spirits and officially hit the refresh button for a better new year. Oh, and that puppy you adopted earlier this year? She's more than welcome to come, too.

WONDERING
ABOUT OUR
WINTER WONDERLAND?



You've heard the phrase "It's a dry heat!" But what about a dry cold? With lower humidity along with low temperatures, western Montana's average winter day makes for a surprisingly comfortable setting to let loose during all those awesome activities.

	December	January	February
Average Temperatures:	High 37°F Low 25°F	High 40° Low 27°	High 42° Low 26°
Average Snow Depth:	5"	8"	7"

THEN AGAIN, MONTANA'S ANYTHING BUT AVERAGE.

The Big Sky creates unrivaled snowflakes.
Back in 1887, people claimed to witness 15-inch snowflakes falling from the sky in Fort Keogh, Montana. Think they needed helmets instead of wool hats?

Montana has its ups and downs.
On January 11, 1980, the temperature in Great Falls, Montana, rose from -32°F to 15°F in just seven minutes, marking the most rapid temperature change ever registered in the U.S.

Sometimes winter can't wait till December.
Last September, Missoula broke the previous record set in 1934 for all-time September snowfall with 1.6 inches of snow.



Under all that glittering snow, a culinary paradise

How does Pomp, buried under winter's blanket in tiny Greenough, Montana, keep carving out a reputation for dining excellence? Paws Up Executive Chef Sunny Jin takes a collaborative mindset to work each day. "Staying set in our ways would plateau creativity," he said. "Our guests are often the strongest voices guiding our food, giving us foresight into a more valuable dining experience."

Innovation is also a necessity when the cooking features local, seasonal ingredients. "Winter is where I find my best moments. Simple preparations open a new world of opportunity," Jin said. In wintertime, for example, it's the long, slow braises that are close to Jin's heart: "When you devote yourself to a one-pot dish and its components, it teaches you to focus on the ingredients and timing for a meal that is both simple and rewarding."

While Jin's masterful elk short ribs, dry-aged bison ribeye and Rocky Mountain trout have been among past winters' culinary wonders, beef is always a centerpiece. At its heart, Paws Up is a cattle ranch. And this season, some of that beef is very special indeed.

"We've received our very first cuts of Wagyu beef from our Paws Up Ranch," Jin said. Which means diners can expect exquisite portions that are highly marbled, ultra-tender and melt-in-your-mouth delicious.

Out here in the wilderness of fine dining, creativity often snowballs from one area of the kitchen to another. "Every Paws up family member, and I mean everyone, is encouraged to throw ideas on the chopping block," Jin noted. Rest assured, once an idea is born, it will be cultivated by a true master.

WINE SPECTATOR POURS ON THE ACCOLADES: POMP EARNS AWARD OF EXCELLENCE

It may seem unusual for *Wine Spectator* to honor a Montana establishment with its prestigious Best of Award of Excellence.

But, considering the carefully curated vintages and labels at Pomp, it's really not surprising. In awarding Paws Up's fine dining restaurant, *Wine Spectator* noted the menu's particular strength in California wines as well as its strong showings from illustrious Burgundy, Piedmont and Champagne vineyards.

Guests visiting during our annual WinterFest culinary weekend (February 12–15, 2021) will get a special viticultural treat: sipping alongside Lynn and Ron Penner-Ash, cofounders of Willamette Valley's Penner-Ash Wine Cellars.



GET IN THE WINTERFEST SPIRIT AT GO.PAWSUP.COM/WINTERFEST.

THE HOLIDAYS ARE SWEETER WITH CHEF AMANDA ROCKMAN.

Here's one creature we love to have stirring: Chef Amanda Rockman will be joining us December 24–26 for her fifth trip to Paws Up. And each time she visits, she brings bubbling energy and a joy for baking.

"Really, what I try and do is give people of all ages skills they can use to get creative in the kitchen. If they're going to take the time to come and talk with me, I want to feed them useful nuggets to take home," she said.

And those nuggets she offers are decorated with kudos. A James Beard Award finalist and two-time Jean Banchet Pastry Chef of the Year, her pastry chef skills are admired from Chicago to Austin.

What's she looking forward to this time? "It's super fun to watch the kids," Rockman said. "How they decorate their cookies. Some are so methodical about how they decorate each cookie...and some just dump the sprinkles on top and smile big."

When she's not whipping up flour-y goodies for Paws Up guests, you'll find Rockman cuddled up in a dogsled making a mess of the snow.

AMANDA ROCKMAN'S HOLIDAY SUGAR COOKIES WITH ROYAL ICING

INGREDIENTS

3 1/4 cups all-purpose flour	2 teaspoons vanilla paste
1 teaspoon baking powder	2 eggs
1/4 teaspoon grated nutmeg	
6 ounces unsalted butter, room temperature	ICING
1 1/2 cups granulated sugar	1 cup powdered sugar
1 teaspoon sea salt	2 tablespoons milk
1 tablespoon oat milk	Food coloring and gel as desired

DIRECTIONS

Cookies:

In a medium-size bowl, sift together flour, baking powder and nutmeg. Set aside.

Using an electric stand mixer fitted with the paddle attachment, beat butter, sugar and sea salt until light and fluffy. Add oat milk and vanilla paste. Add eggs, one at time, and scrape bowl after each addition. Gradually spoon flour mixture in, beating on low speed until dough is smooth and well-blended.

Turn dough out on work surface. Cut dough in half and shape each portion into a compact disk. Wrap tightly in plastic wrap and chill for 4 hours up to overnight.

Preheat oven to 325F. Unwrap 1 dough disk and roll on lightly floured work surface to 1/4-inch thickness (lightly coat rolling pin with flour to prevent sticking). Cut into

chosen shapes and place 2 inches apart on parchment-paper-lined baking sheets. Refrigerate cookies on baking sheets for 5 to 10 minutes to help them keep their shape when baked.

Bake in preheated oven for 8 to 10 minutes, or until edges are golden brown. Cool cookies completely on wire racks, about 20 minutes. Repeat process with remaining dough.

Icing:

In a medium bowl, combine sugar and liquid until smooth. Add more sugar or milk as needed for desired consistency. For outline icing, you want a consistency that will keep its shape; for the flooding icing, you want looser so that it can fill in the shape. Apply gel food coloring and extract for flavor.

To join Rockman over Christmas this year, start by visiting go.pawsup.com/holiday-treats for more info. In the meantime, enjoy her recipe for sugar cookies.



Let's play chutes and towropes!

BLAST MOUNTAIN
AN ALL-AGES, FAMILY-FRIENDLY ADVENTURE



Whether it's the swoosh of your snow tube shooting down a run, the whirring sound of blades against rock-hard ice or the snap of a sporting clay being hit in midair, the sounds of winter come alive at Paws Up. Here, the landscape is filled with the kind of excitement that turns snow days into playdates.

One gathering spot for good times is Blast Mountain Tubing and Ice Skating Park, The Resort's new wonderland within a wonderland. Experience the thrill of the ride when you fly down each chute, bouncing and bobbing on your inflatable tube, reaching heart-racing speeds and occasionally catching air. The

kids will holler with glee as they take on banked curves and long stretches before gliding to a stop. And if climbing in snow boots isn't your thing, grab a towrope and let it whisk you back up.

Don't forget to lace up your skates for some laps and twirls and (if you dare) leaps. If you want to bring out your competitive side on the ice, head back to the rink just behind the Cook Shack to join a game of curling or broom hockey. At Blast Mountain, figure skaters have the smooth, glassy ice all to themselves.

To warm up, head to the clubhouse for hot chocolate and snacks, plus beer and wine for the grown-ups.

ANOTHER KIND OF BLAST

After visiting Blast Mountain, one option to round out your day is on the other side of the mountain. Test your shooting skills with a sporting clays adventure on a course specially designed to resemble real-life field conditions. Difficult yet fun, our scenic stations will give your sporting side an exhilarating challenge. Just take aim and get your pulse pumping. You'll have plenty of time to relax before dinner.

With Montana's reliable late-December snowfall, Blast Mountain and sporting clays are two of many reasons Paws Up makes for an epic Winter Break getaway. Plan your whole trip at go.pawsup.com/winter-break.



IF IT HAPPENS ON
SNOW, WE'VE GOT
YOU COVERED.

From skijoring to dogsledding and snowmobiling to snowshoeing, we may have thought of everything.

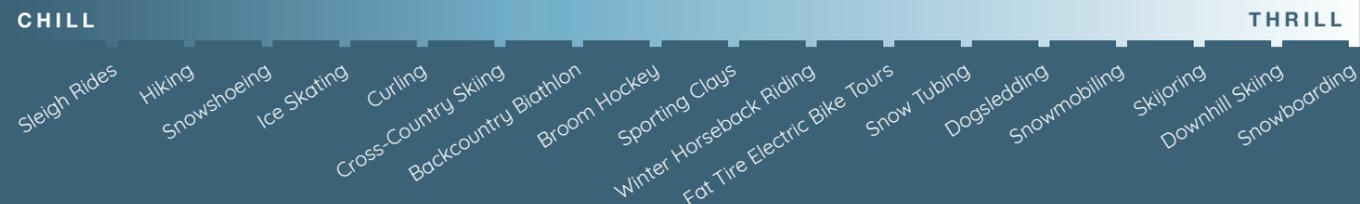
Up for some downhill?

A short drive away is one of Montana's best ski resorts, Snowbowl, where you can schuss down 2,600 vertical feet. The Whitefish and Lost Trail ski areas are also near Paws Up. Around here, your skiing and snowboarding choices are endless. After the scenic ride back to The Resort, treat yourself to a relaxing soak in your luxury vacation home's hot tub while watching more powder fall from the sky.

SKI Magazine calls skiing in Montana "Uncrowded. Unspoiled. Unbelievable." And snow lovers at Paws Up are simply unstoppable.

THRILLS. CHILLS. AND EVERYTHING IN BETWEEN.

The best vacations let you have it all. Some days, you want to max out the fun-o-meter. Other days, you want to curl up in a blanket. Winter is a great time of the year to find just the right balance, especially when you have a wide variety of diversions and a whole lot of spectacular scenery to take in along the way. Which adventures will get you and your family from chill to thrill and back again?





THE
WHY CHEF BROOKE WILLIAMSON
COLD,
LEAVES LA BEHIND
HARD
AT LEAST ONCE A YEAR.

Top Chef Season 14 winner Brooke Williamson is no stranger to The Resort at Paws Up. In fact, she's been here more than 20 times as a featured chef during some of our biggest culinary events. "Brooke's passion is infectious," says Scott Schaefer, Director of Special Events. "She's very accomplished, but she's so approachable."

Her warm and adventurous spirit means you're just as likely to find her hopping on a snowmobile (her favorite wintertime activity) as you are cooking in the kitchen. "The magic of these events, and what really separates them from other culinary events around the country, is the interaction guests have with our featured chefs. Normally, it would be rare to go out on an ATV ride, make s'mores or have a drink alongside a celebrity chef, but that intimacy is exactly what our events offer," explains Schaefer.

Williamson agrees: "It's really a great mesh of business and leisure." She's been bringing her family along for the ride (quite literally—her son's first snowmobile ride was here at the age of seven), and while she's visited for many reasons, every season, her favorite time of year here is in the winter. "It's probably because we're from LA and it's a complete 180," she says. "Winters in Montana have spoiled any California winter. It's just a magical place and time of year on Earth."

Speaking of magic, Williamson and her family, who consider Paws Up their "second home," have become particularly enchanted with the staff, who go out of their way to ensure her son celebrates his birthday in high style (his special day often falls over WinterFest). "Last year they let him push the button on the fireworks," Williamson says.



While she waits to determine the menu until just before the event, one thing is certain. She'll be jumping on a snowmobile and heading over to Garnet Ghost Town, and you're more than welcome to join her.

Williamson, along with *Top Chef: All-Stars LA* winner Chef Melissa King, Cochon 555 Heritage BBQ contest winner Chef Annie Pettry and acclaimed Oregon winemakers Lynn and Ron Penner-Ash, will be heating up The Resort at this year's WinterFest culinary weekend February 12–15, 2021. Learn more at go.pawsup.com/winterfest.



TRUTH

Creatures. Comforts.



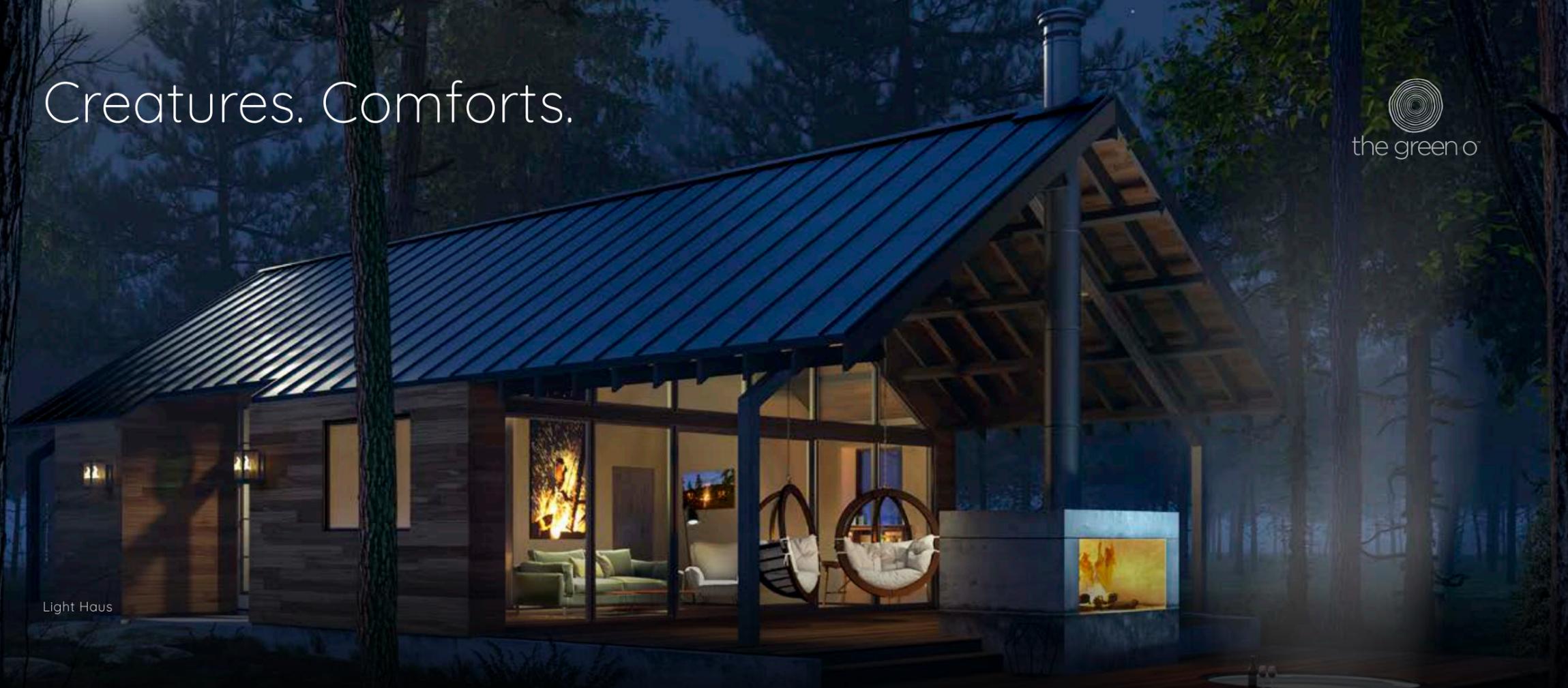
THINK BIG, WIN BIG:
Introducing
OUR VERY FIRST
STORY CONTEST

Speaking of literature, we've been creating these splashy *Adventure Journals* for three years now. It's been a labor of love, and we'd love to share that feeling with you. So far, we've written about everything from constellations in the night sky to trends in Western fashion and from the history of skijoring to what goes into the perfect s'more.

Now it's your turn.

Tell us what you'd like to read about in our 2021 *Summer Adventure Journal*. If we choose your subject, we'll send you a \$100 Paws Up gift card, which you can use at The Resort during your next stay. And if you go ahead and write the story yourself, we'll feature your name in the byline. Get brainstorming now!

Submit your ideas on or before December 1, 2020. Go to this webpage: go.pawsup.com/StoryContest2021 and fill out the form. We can't wait to read over your great story ideas! *See contest rules for details.*



Light Haus

the green o brings the outdoors in and the indoors out.

Maybe you read "To Build a Fire" during middle school, the Jack London American classic about a man who falls asleep in the snow? Short story made shorter: It doesn't end well, for the man or his dog. So if staying overnight inside a frigid Montana forest frightens you, that's understandable. But let us put your mind at ease. This is a tale with a very happy plot.



Staying at the green o is the stuff of blissful dreams.

Imagine you're snuggled inside an ultra-sleek snow globe, while powdery flakes fall all around you. Picture yourself watching winter's night sky from your big, fluffy bed or nibbling on s'mores after an adventurous dogsledding ride.

Paws Up Ranch's newest resort lets you luxuriate in nature 365 nights a year.

Starting in 2021-2022, the green o will provide visitors the ultimate in wintry getaways with 12 secluded Haus accommodations. It's a "new level of glamping," says



Paws Up and the green o owner Laurence Lipson, and it offers guests exclusivity and privacy surrounded by beautiful swaying pines. "The juxtaposition of an architectural and design-forward property in a remote timberland setting really hasn't been done in the U.S.," Lipson continues. "When coupled with exceptional service, cuisine and full access to everything Paws Up has to offer,

it's a truly singular experience unmatched by any other property in the world."

It's an experience that includes access to hundreds of miles of trails perfect for snowshoeing or cross-country skiing and a multitude of winter wilderness adventures like skijoring, downhill tubing and ice skating.

For dining, guests at the green o have exclusive access to the Social Haus, a lounge, restaurant and bar in a unique, wooded setting. And, because of the green o's convenient location, guests can also choose to dine at any of Paws Up's inspired restaurants and dining locations, as well as participate in all of Paws Up's myriad events throughout the year.

Let's close the book on any worries about overnight travel up here in the country's northern reaches. A new chapter is about to begin, and you can be among its very first protagonists.



APRIL SHOWERS BRING

Wonder Woman may have had her lasso of truth, but these Wonder Women of Food and Wine yield their power with other weapons of choice—chef's knives and wine presses. They hail from Arizona, Napa, New York and Portland, and this spring they'll come together in one place—Paws Up.

MAY POWERS

MEET OUR CULINARY SUPERHEROES:



Chef Charleen Badman runs the show at Scottsdale's FnB and took home the 2019 James Beard Award for Best Chef: Southwest. Chef Anita Lo is a New York City dynamo whose creative cooking earned her a coveted Michelin star. Portland Chef Jenn Louis has racked up the awards, nabbing a designation as one of *Food & Wine's* "Best New Chefs," along with two nods from the James Beard Awards. Chrissy Wittmann is a breakout star with Napa Valley's The Prisoner Wine Company.



This Justice League of kitchen goddesses will rescue any bored palate, taking it from ho-hum to ka-pow during this two-day epicurean extravaganza. From demonstrations and gourmet meals to knockout wilderness adventures, you'll savor their handiwork while making powerful new friends along the way.

THE WONDER WOMEN OF FOOD AND WINE | APRIL 30—MAY 2, 2021
Learn more about this and other Wonder Women series events at go.pawsup.com/wonder-women.



Self-care, self-made

From CBD massages to rose clay mud wraps, if there's a path to wellness at Paws Up, it starts at the spa, which, during winter, is located in the Saddle Club. What you'll find is that, for body treatments, facials and rejuvenating skin care products, we've literally got you covered.

Recently, guests have been learning what it takes to put together their very own products in the spa's custom-designed apothecary classes. In groups of 3-5 adults or kids, participants use all-organic, natural ingredients to make body scrubs, massage bars or lip balms. There are any number of safe, even edible, delights to choose from, like oatmeal, sugar, salt, a variety of dried herbs and essential oils.

But what if you'd like to get creative? What if you'd like to concoct an elixir with something you found on a snowy trail?

Paws Up National Sales Manager Samantha Lange got to take part in one workshop. "It was a fun experience making a scrub to my specific liking," she says. "I ended up making small jars to give as gifts for the holiday season (a.k.a. the people on my list who I forgot to shop for until the last minute)."

Even if you're not an aspiring inventor, one Lotion, Potion and Pour class could be just what you need for a relaxing break from the snow. Just imagine, you're surrounded by soothing ingredients and calming smells in a world-class equestrian center. Plus, if you're old enough, you can make a one-of-a-kind potion while sipping your hot toddy!



More about spa and wellness services can be found at pawsup.com/spa.

The Holidays and Other Winter Events at Paws Up

The snow makes things quiet here, but we still raise the roof with cooler-than-cool events and happenings. Take a look for yourself to see everything that's going on at the Ranch when the snow comes gently calling this winter.

HOLIDAY TREATS WITH AMANDA ROCKMAN:



December
24-26, 2020

Baking with the Jean Banchet Pastry Chef of the Year

Learn the secrets of making the perfect cookie during live demonstrations from one of the country's leading pastry chefs, Amanda Rockman.

A MONTANA CHRISTMAS:



December
25, 2020

Visits from Santa, Sleigh Rides and Many More Magical Surprises

Whether you're building gingerbread houses, downhill tubing or soaking in your outdoor hot tub at your private luxury home, you'll get the gift you wanted most: quality time with your favorite folks.

A NEW YEAR'S CELEBRATION:



December
31, 2020

Bid a Festive Farewell to 2020

At midnight, there'll be fireworks, music from the Josh Farmer Band, plenty of bubbly and gourmet cuisine from Executive Chef Sunny Jin. Then, on New Year's Day, embrace 2021 with an expedition via horseback, snowmobile or dogsled.

WINTER BREAK:



January
1-10, 2021

A Getaway (Snow)Packed with Activities

Take advantage of the cozy stretch of time between the holidays and school starting with a winter getaway in Montana, with snowy wilderness adventures and chocolate demos and tastings with Chef Jessica Foster.



February
12-15, 2021

WINTERFEST—A WINTRY CULINARY FEST:

The Excitement Is Snowballing

Celebrate Valentine's Day and Presidents' Day in one very full winter weekend, with *Top Chef* winner Chef Melissa King, Cochon 555 Heritage BBQ contest winner Chef Annie Pettry and *Top Chef* winner Chef Brooke Williamson and respected Oregon winemakers Lynn and Ron Penner-Ash.

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