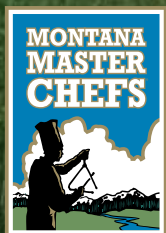


MONTANA MASTER CHEFS

A look back at what  
our heroines  
brought to the  
table

# THE WONDER WOMEN *of* FOOD AND WINE


AT THE RESORT AT PAWS UP  
2018



Their superpowers had us  
lining up for seconds

What's next for fans of MMC?  
A famous metropolis



A wide-angle photograph of a group of people on horseback wading through a shallow river. The riders are spaced out across the width of the river, moving from left to right. The water is calm, reflecting the surrounding forest and sky. The banks are lined with tall, dense evergreen trees. The sky is blue with scattered white clouds. The overall scene is peaceful and scenic, capturing a moment of outdoor recreation in a natural setting.

## IT'S NO WONDER THE WEEKEND WAS A WILD SUCCESS.

Five chefs, three vintners, two brewers, a distiller and three bands joined forces to give us a culinary celebration that will go down in history. This was our first ever all-women lineup for Montana Master Chefs, and it was an honor to host such an inspiring and fiercely talented group hailing from all over the country.

Along with Paws Up's Executive Chef Sunny Jin, our featured chefs collaborated on dish after dish of unbelievable cuisine—and between bites, we never went thirsty, thanks to the delicious pairings from our purveyors. We found plenty of reasons to get out and play with guided horseback rides and sporting clays and ended our nights on a pitch-perfect note with private concerts from our visiting entertainers.

The Wonder Women helped us usher in our first-ever fireside chats, allowing us to slow down, sip wine and really get to know

our featured speakers. And it all culminated with our annual Master Chef Cook-Off, which, in addition to being wildly fun, also raised \$15,000 to benefit the Missoula Food Bank.

I want to sincerely thank everyone who helped make this an unforgettable, delicious, once-in-a-lifetime weekend. Montana Master Chefs weekend may be over, but we have enough memories to tide us over till next year—where I hope we'll meet again.

**SCOTT SCHAEFER**

*Special Events Manager*

*The Resort at Paws Up*





**CHEF SARAH GRUENEBERG**

*Monteverde Restaurant & Pastificio*

*Chicago, IL*

“  
**P**AWS UP IS A  
TOTAL ESCAPE  
FROM EVERYDAY  
REALITY.

As an animal lover, living the ranch life with cattle, horses and buffalo for a few days is a true way to let go and enjoy the Wild West! The experience is top-notch ranch luxury with incredible food as well. Run to Paws Up, and stay as long as you can!

”





CHEF JULIA SULLIVAN

*Henrietta Red*

*Nashville, TN*

“  
WHAT A  
FANTASTIC TIME WE  
HAD, COOKING WITH  
EACH OTHER AND WITH  
THE SUPPORT OF  
THE PAWS UP TEAM!

We were able to spend time outside of the kitchen and really take advantage of the offerings on the incredible property. Paws Up offered an opportunity to relax, try new things and bond with the other chefs—not something you have an opportunity to do in a normal workday.

”





**CHEF MINDY SEGAL**

*Mindy's HotChocolate*

*Chicago, IL*

————— “ —————

**I LOVE  
TURNING CHEFS  
ON TO  
PAWS UP.**

I've been coming twice a year for different events and it's something I really look forward to—the scenery's beautiful, the employees always make me feel so welcome and I always meet so many great people—guests from all over the world and all walks of life.

————— ” —————





THERE WAS ACTION AND ADVENTURE, BOTH IN THE KITCHEN AND OUT.







**CHEF JAYNE REICHERT**

*Veteran of the Cooking School at Cavallo Point  
Sausalito, CA*

“

**WHAT AN  
ABSOLUTELY  
AMAZING CULINARY  
WEEKEND  
AT PAWS UP.**

The entire staff was so kind and helpful! Chef Sunny’s kitchen crew never missed a step, and they were always there to lend a hand (and a smile). Having the opportunity to cook and share what I love to do with some fabulously genuine guests in an incredible place—well, let’s just say it really is the Last Best Place. Chefs Sarah, Julia, Mindy and Renee: thank you so much for an incredible experience. I so enjoyed cooking with and getting to know you as well as all the talented female artisans, brewers and vintners. (I was so happy my goat was paired with Merry Edwards’ Pinot Noir!) People may come from all over to experience Paws Up—but trust me when I say that when it’s time to leave, it’s like you’re leaving family. Until the next time, Paws Up.

”





ALISON SOKOL BLOSSER

*Sokol Blosser Winery*

*Dayton, OR*

“  
THE MONTANA MASTER  
CHEFS EVENT WAS  
THE ULTIMATE WORK HARD/  
PLAY HARD EXPERIENCE  
FOR A VINTNER.

I loved meeting culinary, wine and outdoor enthusiasts from around the country as we connected over a horseback ride, a glass of wine, a delicious dish or watching the fireworks finale show. The chefs brought their amazing talents and secret ingredients from home and prepared delightful dishes that perfectly complemented the wines.

”





CHEF RENEE ERICKSON

*Bateau*  
*Seattle, WA*

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ONE OF THE  
COUNTRY'S MOST  
ACCLAIMED CHEFS,  
RENEE ERICKSON WON  
THE JAMES BEARD  
AWARD FOR  
BEST CHEF: NORTHWEST.

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She is the owner of Sea Creatures' The Whale Wins, The Walrus and the Carpenter, Barnacle, Bar Melusine, Bateau and General Porpoise. She's also a praised cookbook author specializing in seasonal food and recipes of the Pacific Northwest. Whether she was collaborating in the kitchen or engaging in lively conversation at our fireside chats, Chef Renee Erickson played an invaluable role in making this year's MMC event so memorable. We hope she'll return again soon to Paws Up!

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THANK YOU FOR A WEEKEND FILLED WITH  
FOOD, WINE AND KINDRED SPIRITS.



*A special thank you to Blue Moon, Crystal Bowersox, Laura Davidson, Merry Edwards, Faster Rabbit, Violet Grgich, Lauren Oscilowski, Kristin Smith and Sarah Sorenson for filling the weekend to the brim with unforgettable music and flavor.*





## THIS WINTER, WE WELCOME OUR POLAR OPPOSITE.

Come back this February for the coolest culinary event on earth. We're featuring independent winemakers and visionary chefs from Santa Barbara and Los Angeles. WinterFest offers intimate cooking classes and demonstrations; wine, beer and spirits tastings; live entertainment and, of course, gourmet, winter-themed feasts created by Bravo *Top Chef* winner Brooke Williamson and other award-winning chefs. Wilderness adventures are also on the menu.

FEBRUARY 15-18, 2019



## WE'RE ALREADY DREAMING ABOUT THE CITY THAT NEVER SLEEPS.

For next year's signature foodie event, we're setting our sights skyscraper-high. We're bringing in top talent from one of the most competitive restaurant cities in the world: New York, New York. With the best of the Big Apple heading to the sprawling landscape of Montana, you know you're in for a weekend packed with exquisite flavors, thrilling outdoor adventures and plenty of surprises.

SEPTEMBER 26-29, 2019

To schedule your next culinary adventure, visit [pawsup.com/events](http://pawsup.com/events).



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