



# *Adventure Journal*

FALL 2020





*Okay, nature,  
it's your turn.*

A gentle wind blows through the sagebrush. The tamarack trees begin to shimmer. Fall is a season for the soul, a time when we're reminded that nothing ever is truly permanent. This year, the beautiful reminder that all things eventually change is especially poignant.

It's a season that's synonymous with falling leaves and colder nights, but it's also a time of celebration. There's the abundant harvest, along with the tasty traditions of Thanksgiving that offer a cornucopia of rich flavors.

Here at The Resort at Paws Up, we savor it all with our own slant on the fall festival—a knockout lineup of fabulous events. In September, Montana Master Chefs, our signature culinary weekend, rounds up illustrious chefs from all over the country. This year, we're bringing the best of the South to the American West. In October, James Beard Award-winning chefs will be manning the stoves, giving our guests the chance to check off their culinary bucket lists while surrounded by majestic mountains and vibrant fall colors. And there's so much more, from the Wonder Women of Fly-Fishing to our Visiting Vintner Series with Chappellet and Melville.

But, don't worry—there will be plenty of time to enjoy the quiet, too. Go ahead and let your mind wander over 37,000 acres filled with pastures, rolling hills, ambling rivers and pine tree forests. I never tire of watching the seasons change from this spectacular setting, and I can't think of a better place for anyone to experience autumn than right here, in America's Private National Park™.



Steve Hurst  
Managing Director  
The Resort at Paws Up

Patricia E. Kelly, CEO, Ebony Horsewomen

*"We need the tonic of wilderness.  
We can never have enough of nature."*

—HENRY DAVID THOREAU

Mother Nature tends to make her grandest statements during peaceful fall retreats to the Montana wilderness, as if she understands our need for quiet moments of reflection in trying times.

As autumn begins in earnest, purple larkspurs and white-tipped bear grass wave goodbye to summer, and the storied Blackfoot River itself reflects its fondness for cottonwood trees, their deep yellow leaves biding their time before skating across its surface. Burnt orange and yellow leaves dance in the wind in stands of aspens along Elk Creek, as tireless woodpeckers tap out the rhythm of the forest. Larches, too, will join the colorful show, showering the earth, their needles like tiny golden foot soldiers lining up on the paths below.

As bears fatten for a yet-distant winter and bison begin to build up thicker layers of overcoats, bull elk bugle in their haunting way, causing dozens of ears to perk up among the cow elk. Fall's transformations of flora and fauna are overseen by bald eagles and flying Vs of migrating Canadian and snow geese.

Across the massive meadows of Paws Up, just beyond the deep-green hillsides, the Swan and Garnet Mountains gash open passing clouds to let a Milky Way's worth of stars tumble out.

Fall guests here do well to do as Thoreau's suggested by "being forever on the alert" for natural wonders. To preview what they look like in our slice of Montana, wander around at [pawsup.com/fall](http://pawsup.com/fall).

**It wouldn't be Paws Up if you didn't walk away having tried something totally new.**

And this year, our much-anticipated Cowgirl Roundup has not one, but two new twists. For the first time ever, the event will be held in the fall, setting the scene for crisp mornings and breathtaking trail rides during Montana's most vibrant season. What could be better? Well, the Roundup is also welcoming its very own sister event, the Wonder Women of Fly-Fishing.

It's all happening this September, offering women and girls the opportunity to not only rope and ride but to fish some of the greatest waters in the West as well. Getting to know and learning from truly inspiring women is a much-anticipated added perk.

With diverse backgrounds and wills of steel, Cowgirl Hall of Fame honorees will again convene at Paws Up. Equestrian trailblazer and award-winning community leader Patricia E. Kelly will return to share knowledge from her 37 years as a certified Master Urban Riding teacher and Equine Husbandry instructor. Joining her will be fellow honoree Pam Minick, a former Miss Rodeo America, world champion roper and sports commentator. Guests will also ride alongside prolific author and Chef Paula Disbrowe, as well as one of Paws Up's most beloved cowgirls, photographer Barbara Van Cleve.

# JOIN THE COWGIRLS ON A NEW FRONTIER.

While fall is a picture-perfect time of year to be a cowgirl, it's also hands-down the greatest time for fly-fishing in Montana. Women and girls of all skill levels are welcome at the Wonder Women of Fly-Fishing, and there really is only one requirement for entry: a love of the outdoors. Guests will learn the ins and outs of fly-fishing on the Blackfoot, among other spectacular rivers, and feel the unmatched thrill of having a native cutthroat at the end of the line. Expert angler (and Air Force vet) Kelly Harrison will bring decades of experience as she leads new and experienced anglers alike on this adventure.

Half the fun is the freedom to mix and match your schedule. You might even see a Cowgirl Hall of Fame honoree out on the river or a pro angler out for a horseback ride during the golden hour. It's a one-of-a-kind weekend that celebrates the best of fall and offers the rare chance to meet legendary women. If you ask event coordinator (and talented fisherwoman) Mindy Marcum, the intimacy of these gatherings is the best part: "I walk away every year excited to be a woman and inspired to be a better one."

Feeling the pull to join some incredible women this fall? Reserve your spot at the Cowgirl Fall Roundup, September 10-13, and the Wonder Women of Fly-Fishing, September 11-13. Learn more at [pawsup.com/cowgirls](http://pawsup.com/cowgirls) and [pawsup.com/fly-fishing](http://pawsup.com/fly-fishing).

Kelly Harrison, @montanariverflygal



# THIS FALL IT'S TWO WHEELS AGAINST FOUR.

Forget quarterbacks and linebackers. The biggest battle on the field this year is between motors and engines. That's because when it comes to adventure at The Resort at Paws Up, you won't find any two activities that make your heart race quite like our Polaris and Fat Tire Electric Bike Tours. Let's go tread-to-tread to see which vehicle is right for you.

**See gorgeous vistas and historical sites:** Our Polaris General vehicles are engine-powered all-terrain vehicles that can travel with maximum control while speeding through mud and dirt. The Polaris can scale mountains like they're molehills, slice through streams and power through off-road brush. On our Backcountry Tour, you'll drive to Garnet Ghost Town, the most pristine and well-preserved ghost town in Montana. On the Extended Tour, you'll head to the Garnet Mountain Range, where, at more than 7,000 feet, you can enjoy a 360-degree view of the valley and then traverse the mountains all the way back to The Resort.

**Get into the woods and spot unsuspecting wildlife:** Fat Tire Electric Bikes are designed to let you motor over surfaces, including bumpy roads, rock and even sand in ultimate comfort. With four-inch or larger tires, they come in a variety of frame styles, including the full-suspension mountain bikes you'll find at Paws Up. These environmentally friendly, all-terrain e-bikes scoot quietly over trails and along the fabled Blackfoot River, so you'll spy all sorts of creatures. Able to go up to 20 miles per hour, without pedaling, you can tackle the terrain while ogling mile-after-mile of scenic wilderness.

No matter which way you choose to ride, either on a Polaris or on a Fat Tire Electric Bike, you can't lose when you have 100 miles of trails and 37,000 acres of pristine wilderness to explore. It all comes down to what feels right for you.



## *Getting walked all over in your equine relationship?*

Getting along well with others is all about give-and-take, and with the newest activity at The Resort at Paws Up, you'll have the chance to practice—with your horse. Paws Up Equestrian Manager Jackie Kecskes, our expert in all things horse-related, has created a new activity designed with you and your steed in mind: Foundational Horsemanship. Be prepared to be challenged, because as Kecskes says, there are no horse problems, only human ones.

You may have a specific problem to work on, like how to help a horse that doesn't load well. Or you might need to understand how to manage certain traits, for example, if your horse back home seems flighty, pushy or lazy. Whatever your issues, these sessions will steer you and your horse in the right direction toward a long-lasting happy life together. Each session is individually designed and could include groundwork or saddle work (or both), depending on what you're wanting to focus on.

With Foundational Horsemanship, you'll begin the process of working things out. While you can't fix everything in one day, you can get a taste for what a successful relationship is all about. And better still, you'll leave Paws Up with a whole new outlook when it comes to your relationships, on the trail and off.

To see the full menu of fall adventures at The Resort, visit [pawsup.com/fall-adventures](https://pawsup.com/fall-adventures).



# The Flavors of Autumn Just Fall Into (Mise en) Place.

With its golden glow, summer tends to steal the spotlight, but fall is a wondrous time of year, especially in Montana. The days grow shorter



Executive Chef  
Sunny Jin

and the nights turn crisp, and there's a treasure trove of sweet and savory delights. It's a chef's paradise this time of year, with summer's bounty trickling in and heartier vegetables waking from their deep slumber. Executive Chef Sunny Jin celebrates autumnal flavors in every dish he prepares, but what does he most look forward to this fall? We sat down with him to find out.

## What are some of the best ways to savor the taste of fall in Montana?

The dry heat and cold nights promote favorable conditions, which supply Montana with an abundant supply of apples—a wonderful, often neglected fruit. And then, of course, there are hard ciders! Flathead Valley cherries are another highlight. I often make a full meal of just a bowl of cherries.

Tomatoes are coming to the end of the season, so it's a great time to get your fill. Make a large batch of salsa or sauce or even dehydrate your sun-dried tomatoes. You'll thank yourself in the colder months when you see that jar of tomato sauce in the cupboard.

Montana's available grazing lands continually change the characteristics of the milk of sheep and goats, making their cheeses something of a flavor "time capsule" that tells the story of the animals' seasonal diet. Local honey is harvested in late summer and early fall with pronounced flavors reflective of its regional blooms.

And then there are Dixon melons.

There is something very special about the town of Dixon, Montana. It's hard to put a finger on their secret, but they consistently produce some of the sweetest melons known. The taste of naturally fruity sugars with a tender, soft bite makes me miss them every year once they're gone.

## What changes do you make in the fall to incorporate the local bounty?

Heartier greens and root vegetables begin to make an appearance on our menus. We reintroduce slower cooking and longer braises to help warm us during the transition to colder days ahead.

## Do you have a favorite fall dish?

Finding and balancing the right cooking technique and flavor combinations without sacrificing integrity is what makes cooking so rewarding. Some of the dishes you might taste at Paws Up in the fall may include celery root gratin with sour cherries, Marcona almonds, blue cheese mornay and pumpernickel breadcrumbs.

Cedar-smoked pork loin with farro risotto, wilted kale and quince relish or pan-roasted duck breast with buttermilk-

braised fennel, caramelized apples and juniper gastrique are two favorites, along with bison tenderloin with Brussels sprout slaw, smoked porcini and huckleberry coulis.

## What's a good, rustic bread to bake in the fall?

Focaccia can overlap every season because it acts as a vessel for multiple ingredients. In the fall, I add artichokes and olives or even a pumpkin-spiced loaf. Carrot cake and sweet potato bread are also great options, because carrots and sweet potatoes hit their stride in autumn and are abundant at every farmers market.

## Paws Up has a terrific lineup of culinary events, including Fish and Feast, Montana Master Chefs: The South and Friends of James Beard Weekend with talented chefs coming to The Resort. Who are you excited about cooking with this year?

Truthfully, I look forward to working with all of them. Every chef chosen for our events brings their thoughtful perspective on cooking. I'm grateful not only for their participation, but more so the caliber of creativity they share with our team. This collaboration is what continues our education and pushes our programs to be an experience for our guests and staff alike.

## Fall Fun, One Ounce at a Time

When the topic is distilled spirits, where do you suppose the tastiest will be crafted this fall? Kentucky? Tennessee? How about Montana? One could argue that distillery products are among the reasons Montana is called the Treasure State. Because these liquid gems take a back seat to no other state's beverages. They not only appear at Paws Up's special events ([pawsup.com/events](http://pawsup.com/events)), but also grace the long bar at our own watering hole, Tank.

And don't be surprised if your cocktail tastes authentically Western. For example, Missoula's Montgomery Distillery's Kirschwasser is a cherry brandy made with Flathead Lake cherries. Their Whyte Laydie Gin features Rocky Mountain juniper. And in Ennis, Montana, Willie's Distillery crafts a tasty drink called Huckleberry Sweet Cream Liqueur. Pull up a seat—at Paws Up, we wet whistles of diverse tastes and refined palates.

To help craft a fall beverage of your own, we turned to Paws Up Food and Beverage Manager Alex Dang, who offered up these tasty cocktail recipes.



**GREENOUGH KNOCKOUT**

**Ingredients**  
 1½ oz Skadi Aquavit (Montgomery Distillery)  
 ½ oz green chartreuse  
 ¼ oz St. Germain  
 ¼ oz lemon juice  
 3 drops of cattails bitters  
 Garnish: Lemon wheel

**Directions**  
 Combine all ingredients in shaker. Add ice to shaker and shake for 8-10 seconds. Strain into a double rocks glass. Garnish with a lemon wheel.

**THE BITTER COWBOY**

**Ingredients**  
 1½ oz Whyte Laydie Gin (Montgomery Distillery)  
 ½ oz Campari  
 ¼ oz lemon juice  
 ¼ oz simple syrup  
 1 oz champagne  
 Garnish: Long lemon peel

**Directions**  
 Combine gin, Campari, lemon juice and simple syrup in a shaker. Fill with ice. Shake for 8-10 seconds, and double strain into a coupe glass. Top with champagne or sparkling wine. Garnish with a long lemon peel.

**I DON'T KNOW YOGI**

**Ingredients**  
 1½ oz Spotted Bear Vodka  
 ½ oz Limoncello  
 ½ oz Huckleberry Shrub  
 3 dashes of lemon bitters  
 Topo Chico or other sparkling mineral water  
 Garnish: Rosemary sprig

**Directions**  
 Build all ingredients in a tall Collins glass, add ice and then top with Topo Chico. Garnish with a rosemary sprig!

# Red-Blooded Californian: Chad Melville Spills What He Loves About *Wine* and *Montana*

If you think winemakers are a fussy bunch, you've never met Chad Melville of Melville Winery in California's Sta. Rita Hills. His family's highly rated wines may have earned cult status, but this likable guy isn't putting on any airs. In fact, he considers himself a farmer first. "I'm not a winemaker; I'm a winegrower," he says. That distinction means everything to Melville. "Most people aren't involved in that but that's the most fun for me." His wines are 100 percent estate-grown, a rarity in the wine world. "It's all our grapes and we do all of the farming, everything by hand, organically."

He likens the process to a Japanese restaurant: "You can have really beautiful fish and you can cook it if you want to, but it's such a great product, so go sashimi style." Melville doesn't tinker with the grapes too much, preferring a hands-off approach. "Just allow Mother Nature to humble you to a point where you recognize that she's in charge and you're just lucky enough to be involved in this magical process," says Melville.

His laissez-faire attitude toward wine is similar to one of the reasons why he loves Montana: "The whole vibe—it's so special." He jokes that when he returns home to California, he tells people Montana was "terrible" because he doesn't want it to change. Melville has been a frequent guest at Paws Up, and this fall he'll return for our Visiting Vintners Series (November 6–8), along with winemakers Amy and Dominic Chappellet, as well as cheese expert Laura Werlin.

An avid outdoorsman, Melville has played, Paws Up-style, on every visit: "I've been in the summer and winter and gone horseback riding, skeet shooting, snowshoeing and snowmobiling. I love just running on the property, because there are so many beautiful trails." This visit, he's looking forward to some new adventures, including go-karting and tackling the ropes course, but when he's around his good friends, the Chappellets, it's anyone's guess. "I'm the instigator, but Dominic is always up for anything," he says.

One thing is for certain. He'll be showcasing some of his best bottles, including the fall favorite Donna's Syrah, and he can't wait to try some wines from the Chappellets. "They are an iconic Napa family, but they are some of the best people on earth," he says, "and they just happen to make really good wine."



## The fastest shutter speeds and the quickest smiles:

LET US TELL YOU ABOUT BARBARA VAN CLEVE.

Make your way to Paws Up the first weekend of November, and you'll also get the unique opportunity to meet and learn from award-winning ranch-life photographer Barbara Van Cleve. You'll cover a lot of ground, both in acres and in wisdom, during this special fall Wilderness Workshop.

Born and raised on her family's Montana ranch, she learned ranch life hands-on at an early age before pursuing photography. She got her first camera when she was just 11 years old. Eventually, she became the youngest dean of women in the United States at DePaul University, where she taught English literature and photography. And in 1995 she was inducted into the Cowgirl Hall of Fame.

Van Cleve has been a friend of The Resort for close to 12 years. During that time, people have loved getting to know this joyful, rough and rowdy cowgirl while gaining new camera skills and improving their techniques. But the best takeaway is always her unique approach to life, on and off the ranch.

To find out more about all of the events happening November 6–8, 2020, at Paws Up, visit [pawsup.com/events](https://pawsup.com/events).



## Cheese, please!

Let's be honest: there are some things that are meant to be paired. Peanut butter and jelly, for one. Cookies and milk. And, of course, wine and cheese. But, before you're thinking of a run-of-the-mill cheese plate sided by a glass of merlot, think again. This is our Visiting Vintners Series, so you'll be sipping wines by Napa royalty (Chappellet) and Central Coast innovators (Melville) and snacking on cheeses that will, as Laura Werlin puts it, "blow your mind."

Werlin knows what she's talking about. In fact, she's written the book on it—well, actually six books—and nabbed a James Beard Award. "I really like introducing people to the great cheeses made in this country," she says. "The biggest misconception is that all American cheese comes out of a factory, but so much of what is happening in American cheesemaking is inspiring Spain, Italy [and other countries]."

For Werlin, the chance to pair her cheese expertise with two of California's best wine labels is a match made in heaven. "I'm really excited to be at Paws Up and work with them, because Chappellet is legendary and their wines are tried and true, really impressive," she says. "And, Melville has really made a name for the Central Coast wines. I love Melville wines and always have."



# AN OPEN CONCEPT SPACE



# THAT LEAVES ROOM FOR MYSTERY



What's on the menu at the green o? It doesn't really matter. While you'll find each dish described simply and tantalizingly, you won't truly begin to experience your meal until it's brought to your table.

"It's by design," says the green o Executive Chef Brandon Cunningham. "The dishes on our menu are deceptively simple. We don't want to give too much away up front."

As a result, each course is a surprise and each meal is a revelation—filled with discovery and walking the line between dinner and theater. Whereas the executive chef may be scarce at a traditional restaurant, each table at the Social Haus, the green o's restaurant, bar and lounge, is treated like the chef's table. Cunningham will provide finishing touches to dishes right at the table and aims to provide innovative twists and culinary surprises for guests throughout the duration of their stay.



Executive Chef  
Brandon Cunningham

The cuisine is just one component of the immersive experience at the Social Haus, where rustic meets refinement and indoors meets outdoors. While each meal has elements of a delicious mystery, the Social Haus itself is an open book. You'll find a completely open kitchen with a live fire, where guests can witness Cunningham's considerable talent at harnessing the flame. The openness extends all the way outdoors, with floor-to-ceiling windows that allow for panoramic views of lush, untamed wilderness.

Located at the center of the resort, the Social Haus is the true heart of the green o. The lounge serves as an intimate setting for exclusive gatherings and one-of-a-kind experiences. With the limited occupancy of the green o, guests can expect up close and personal get-togethers with visiting talent from all over the country.

Behind these intimate gatherings is Director of Special Events Scott Schaefer, working to bring big names into a small, comfortable and approachable setting: "Here, accomplished winemakers will be able to pair against Chef Brandon's tasting menu, and discuss the wines one-on-one with guests throughout the night. Acclaimed musicians can play a private concert and interact freely and easily with each guest."

Of course, guests at the green o have full access to the signature events at The Resort at Paws Up, but imagine all-star chefs swinging by the green o for an exclusive VIP evening. You might take part in a hands-on cooking demonstration, listen in as a Campfire Stars musician makes her final stop for the evening or sip alongside a famous vintner at dinner. As for what the future holds for the green o, the Big Sky is the limit. As Schaefer envisions it, the green o is "destined to become one of the most coveted small stages against one of the largest and most picturesque backdrops in the country."

Lucky for you, when you're a guest at the green o, each seat is the best one in the house. Interested in snagging a coveted spot? Be sure to visit [thegreeno.com](http://thegreeno.com).



FAR AND AWAY  
*the best place to be*  
FAR AND AWAY

As the breathtaking colors of autumn return, more families than ever are planning longer-term getaways—extended stays that allow adults to work, kids to study and everyone to experience the beauty of nature just outside their front door. For them, The Resort at Paws Up is an ideal setting. "In this part of Montana, you can dwell in an iconic and expansive landscape filled with abundant wildlife, scenic rivers, clear blue lakes, towering trees and transcendent trails—without ever encountering a single crowd," says Paws Up's Managing Director Steve Hurst. "Your vacation home or luxury camp offers perfect seclusion."

And now, with the opening of the green o, adults-only extended stays are available on the densely timbered southern edge of the expansive Paws Up Ranch. Amenities at the new resort include the use of a private Lexus luxury SUV, as well as a robust Wi-Fi network, private in-home dining upon request and wilderness adventures made just for two.

Details on all Paws Up accommodations can be found at [pawsup.com](http://pawsup.com).



HOW TO STAY  
CENTERED  
IN AN  
OFF-KILTER  
WORLD?

# Observe

It may not help you levitate, but the number of people meditating these days is soaring. According to the *Washington Post*, apps like Headspace saw a huge spike in usage during the first half of the year. On the very likely chance that trend is about to continue, we thought we'd learn more about meditation from Paws Up's resident expert on the subject, Spa and Wellness Director Laura Russell-Nygard.

As she tells us, "The human mind is undeniably a powerful tool. Not only can it control our internal world but also our external world. And so, the purpose of meditation is simple: to carefully observe one's mind." That's it. Observe one's mind. The benefits are almost a side effect.

And meditation brings about lots of benefits, in fact, such as the ability to lower stress levels, better feelings of connection with yourself and loved ones, an improved focus and a reduction of brain chatter (all those voices in our head need a break, too), as well as a better understanding of pain, which can be both mental and physical.

One of the most helpful benefits of meditation in times like ours is an improved ability to acknowledge and deal with anxiety. "And that's something you'll find in all areas of your life, whether it's worrying about what to make for dinner or the current state

of the world. We all deal with anxiety in different ways and on different levels," explains Russell-Nygard.

Meditation helps reduce anxiety by allowing you to slow down and view the world (and yourself) without judgment, which makes it possible to reduce worrying thoughts and bring about a feeling of balance, calm and focus. "All it takes is a five- or 30-minute practice. The whole idea is to give yourself time to quiet your mind while you focus on getting into a space where you can greet the day with a more positive and open-minded outlook," she says. And you can do it anywhere and also any time. Anyone, at any age or stage in life, can do it.

Whether you're sitting in a comfortable chair at home or finding a place out among the 37,000 acres here at Paws Up, there's no better time than the present to begin. All that matters is that you've found a space where you can focus your mind and bring your attention to your daily purpose.

Through mindfulness, your meditation practice can develop into a deeper experience, purposely bringing your attention to an experience occurring in the present moment.

Get started by downloading one of the many apps available online, by playing a guided meditation video or simply by following a few steps on your own:

1

FIND A COMFORTABLE PLACE TO SIT.

2

CLOSE YOUR EYES.

3

TRY TO MAKE NO EFFORT TO CONTROL YOUR BREATH. JUST BREATHE NATURALLY.

4

FOCUS YOUR ATTENTION ON THE BREATH AND ON HOW THE BODY MOVES WITH EACH INHALATION AND EXHALATION. NOTICE THE MOVEMENT OF YOUR BODY AS YOU BREATHE. OBSERVE YOUR CHEST, SHOULDERS, RIB CAGE AND BELLY. FOCUS YOUR ATTENTION ON YOUR BREATH WITHOUT CONTROLLING ITS PACE OR INTENSITY. IF YOUR MIND WANDERS, RETURN YOUR FOCUS BACK TO YOUR BREATH.



FOREST BATHING, A TYPE OF MEDITATION, AND YOGA MEDITATION ARE TWO WAYS TO BEGIN YOUR PRACTICE—OR TAKE IT TO THE NEXT LEVEL—WHILE YOU'RE AT PAWS UP. LEARN MORE ABOUT ALL OUR SPA AND WELLNESS SERVICES AT [PAWSUP.COM/SPA](https://pawsup.com/spa).



# Upcoming Events at Paws Up

Take a look at all we have in store for the upcoming fall and winter, from fly-fishing events to a legendary cowgirls gathering to visiting vintners and chefs creating succulent tastings and meals right here on the Ranch—along with holiday celebrations all the way to 2021.

## **FISH AND FEAST**

WITH CHEF/ANGLERS DOUG ADAMS AND KELLY LIKEN  
AND VINTNER DENNIS CAKEBREAD  
September 4–7

## **COWGIRL FALL ROUNDUP**

FEATURING HONOREES OF THE COWGIRL MUSEUM  
AND HALL OF FAME  
September 10–13

## **COOKBOOK LIVE® PRESENTS THANK YOU FOR SMOKING AND COWGIRL CUISINE**

FEATURING AWARD-WINNING AUTHOR AND CHEF PAULA DISBROWE  
September 10–13

## **THE WONDER WOMEN OF FLY-FISHING**

AN ALL-WOMEN EVENT WITH ANGLERS KELLY HARRISON  
AND MINDY MARCUM  
September 11–13

## **MONTANA MASTER CHEFS®: THE SOUTH**

WITH CHEFS FROM HOTBED SOUTHERN CITIES, INCLUDING  
DAVID BANCROFT, NINA COMPTON, KELLY FIELDS,  
KEVIN GILLESPIE AND VIRGINIA WILLIS  
September 24–27

## **FRIENDS OF JAMES BEARD WEEKEND**

WITH JAMES BEARD AWARD WINNERS  
KAREN AKUNOWICZ, RYAN PREWITT AND CHRIS SHEPHERD  
October 9–11

## **VISITING VINTNER SERIES WITH CHAPPELLET AND MELVILLE**

WITH WINEMAKERS AMY CHAPPELLET, DOMINIC CHAPPELLET AND  
CHAD MELVILLE AND JAMES BEARD AWARD WINNER LAURA WERLIN  
November 6–8

## **COOKBOOK LIVE® PRESENTS GRILLED CHEESE, PLEASE! AND MAC & CHEESE, PLEASE! AND SANDWICH SENSATIONS: GRILLED CHEESE**

WITH WINE AND CHEESE EXPERT LAURA WERLIN  
November 6–8

## **WILDERNESS WORKSHOP: COWGIRL PHOTOGRAPHY**

WITH AWARD-WINNING RANCH PHOTOGRAPHER BARBARA VAN CLEVE  
November 6–8

## **THANKSGIVING WEEKEND**

FEATURING A LAVISH THANKSGIVING MEAL  
CREATED BY EXECUTIVE CHEF SUNNY JIN  
November 25–29

## **HOLIDAY TREATS WITH AMANDA ROCKMAN**

FEATURING THE JEAN BANCHET PASTRY CHEF OF THE YEAR  
December 23–27

## **A MONTANA CHRISTMAS**

WITH VISITS FROM SANTA, SLEIGH RIDES  
AND MANY MORE MAGICAL SURPRISES  
December 25

## **A NEW YEAR'S CELEBRATION**

WITH LIVE MUSIC, FIREWORKS AND VINTAGE BUBBLY  
December 31

## **WINTER BREAK**

A SNOWPACKED GETAWAY WITH CHEF JESSICA FOSTER  
January 1–10, 2021

## **WINTERFEST: A WINTRY CULINARY FEST**

WITH GUEST CHEFS MELISSA KING, ANNIE PETTRY  
AND BROOKE WILLIAMSON AND VINTNERS LYNN AND RON PENNER-ASH  
February 12–15, 2021

*We've done our best to provide the most accurate information possible in this Adventure Journal. Because the safety of our guests, staff and event participants is always our top priority and because travel plans could change, adjustments to our programming may occur. Please contact Reservations at 866-991-1354 or [reservations@pawsup.com](mailto:reservations@pawsup.com) for the most up-to-date details.*



THE RESORT AT  
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