

games

s'mores

dinner

sun
poetry

outhouse

campfire



2020
SUMMER
ADVENTURE JOURNAL

A young girl with brown hair, wearing a black life vest and black shoes, is smiling while kayaking in a bright green kayak on a blue lake. She is holding a black paddle. The background features a dense forest of evergreen trees on a hillside under a blue sky with scattered white clouds.

“Summer afternoon.”

Author Henry James once said those were the two most beautiful words in the English language. At this time more than ever, I couldn't agree more, especially when that summer afternoon is spent traversing an expansive, wildflower-filled meadow on horseback or peacefully floating down the Blackfoot River.

This year, summer brings with it several new reasons to bask in the warmth of our sunshine. We have two birth announcements, for example. In addition to Del, our newest colt, we're announcing the opening of a resort within our resort. We will be swinging open the doors to the green o in 2020 and we're already taking reservations. Imagine cutting-edge contemporary treehouses where the only sound you'll hear is the whisper of the wind. It's the perfect getaway for adults who seek privacy and serenity in the middle of the Montana woods. And the best part? Guests of the green o are invited to enjoy all of the amenities of The Resort at Paws Up. It's truly the best of both worlds and we can't wait to share it with you.

Of course, our usual highlights are sure to knock your socks off, too (after all, it's summer, so that's kind of the point). We have an exciting lineup of Wilderness Workshops. From painting and photography to jewelry making, there are so many ways to let your creative side out. We have a mouthwatering array of special culinary events as well. We're bringing back our wildly popular Campfire Chefs series, with guest chefs from some of the nation's top restaurants planning to visit to show off their skills. Our much-loved Montana Long Table series also returns with themed al fresco dinners. And we'll have some award-winning pit masters to heat things up during Montana Master Grillers and Live Fire Legends. You can also enjoy the season by sitting back in an Adirondack chair by the fire and enjoying intimate live performances from hit artists like Grammy-nominated singer-songwriter Seth Glier and *American Idol* champ Lee DeWyze, who you'll read more about on page 12.

Summer is almost here and, with all of us needing a little more fresh air and wide-open spaces, you won't want to miss a minute.

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

Steve Hurst
Managing Director
The Resort at Paws Up



Remote.



Refined.

Tree Haus

It's finally coming: the newest addition to the Paws Up Collection. Hidden among the trees, the green o sits on the densely timbered southern edge of the expansive 37,000-acre Paws Up Ranch.

The adult-centric green o resort features 12 exquisite, perfectly secluded Haus accommodations. During construction, care was taken to position them on the forest floor in a way that would avoid cutting down trees or disturbing the land. In other ways, too, the green o is all about celebrating the scenic beauty and natural flora and fauna of its setting. From the materials used, such as Shou Sugi Ban-treated wood, to the panoramic and soaring glass windows, design elements throughout allow guests to feel at one with nature.

In fact, with modern amenities and unparalleled attention to detail, each Haus is uniquely built to bring the outdoors in. Using the finest fixtures and finishes along with uniquely designed furniture, the green o also surrounds guests in upscale sophistication.

Indagare Magazine said that the green o shows off "Scandinavia-inspired interiors that are cozy and smartly designed, with hot tubs, terraces and all-glass walls, allowing guests to feel ensconced in the woods."

Travel + Leisure magazine calls the green o one of the best new hotels to book around the world. Yet the resort also offers many of the tried-and-true wonders you'll find at The Resort at Paws Up, including more outdoor adventures than any other resort in the country.



Green Haus

So, if you're looking for the ideal sanctuary for a kid-free stay, the green o is yours to discover and it opens this year. To see more, visit thegreeno.com.



Listed as one of the 40 most anticipated hotel openings of 2020 by *Fodor's Travel*, the green o "offers guests an unrivaled experience in nature."

Get lost in the details.

At the green o, it's the little things that matter. We've collected some interesting behind-the-scenes facts just for you:

- No trees were cut down during construction. Each Haus was built to integrate with the natural environment.
- The floor plans are open to allow flow through the home, so you never feel boxed in.
- Social Haus, the green o's restaurant and bar, was built with Shou Sugi Ban-treated wood. This is a traditional Japanese method used to preserve wood by charring it.
- Taking full advantage of our heritage, dining at the green o showcases an open kitchen centered on live fire cooking.
- Executive Chef Brandon Cunningham, with his diverse culinary background, will be serving "small, thoughtful plates curated almost to the person."
- Native grasses are used on some Haus rooftops to create a virtual meadow.

- The Tree Haus structures have seven small posts that hold up each dwelling so the natural forest floor can thrive beneath.
- No gas-powered vehicles are allowed on the property.
- Two mountain bikes are available upon request with each Haus.
- Every Haus comes complete with fireplaces and private outdoor hot tubs.

SIX EXPERIENCES FOR THE UNDER-SIX CROWD



Why does it always seem like all the best rides are for those who meet a height requirement? Here at Paws Up, we don't limit the fun to those who measure up to a sign. Here are just six examples of how we put the biggest smiles on our smallest guests.

1. PONY RIDES

We would never make you go in circles on some sandy, worn-out path. Instead, our wranglers will show you a true adventure! You'll say hello to your pony, get a boost up and then ride through beautiful trails. It's 15 minutes of giggles and photo ops. Parents can tag along, too.

2. GARNET GHOST TOWN

Ever been to a real ghost town? We have one that's practically in our own backyard! It's just 20 minutes away, but it's a step back in time to the early 1900s. Explore the general store, hotel, saloon and homes of this uninhabited town. But wait—you don't believe in ghosts, do you?

3. THE ISLAND LODGE AT SALMON LAKE

Imagine having a whole island to yourself and your family with boats, fishing poles and a floating trampoline! Cool off with a blackberry lemonade. Or dip your feet into the clear, blue water and let the tiny fishies swim around your toes. At sunset, go for a nice pontoon ride. Ahoy, sailor!

4. CLEARWATER RIVER CANOE TRIP

Head out on the water with a family canoe trip. Relax in the middle while bigger kids or grown-ups paddle down a 3.5-mile stretch of the Clearwater River. Notice the stunning views of the Swan Mountains. See if you can spot an eagle. But make sure you get a turn to try paddling, too!

5. GO-KARTS

The race is on! You'll go up to 20 miles per hour around a half-mile track side-by-side with Mom or Dad. Learn to steer around one corner after the next. If you're under six, trackside bleachers provide the perfect spot to watch your favorite racers power their way to the checkered flag.

6. LITTLE DISCOVERERS AT THE KIDS CORPS OF DISCOVERY

Need to seriously get your wiggles out? Kiss your family goodbye for a few hours and join us at the Kids Corps of Discovery, where you can meet new friends, play games and try tie-dying and searching for sapphires.



BUT THAT'S NOT ALL.
Ask a grown-up to show you more at pawsup.com/kids-activities.



I ♥ Tonto!



Dear Mom and Dad,

This vacation is awesome. I can't decide what my favorite day has been so far, but today was crazy. First of all, I can't believe they let Dylan touch an actual mustang! He was so scared, but then of course he would not stop talking about it. The best was rappelling, though I know it made you nervous, but now you know I can totally do stuff like that. And Dad—I'm still a little mad you beat us at paintball. You are so dead next time.

There was also the day we went to a ghost town, and it was funny how Dylan was pretending we were being chased by ghosts on the bike ride back. That made him pedal faster! Then, on the river rafting trip, he did not need to splash me, but I didn't mind it, either.

Remember that huge steak at the chuck wagon dinner? I wanted so bad to eat the whole thing. But ... ISMORES. Oh, and I almost forgot about the tent outside our house, seeing all the stars and hearing different animals! That night was epic.

I know I said I wanted to do sleepaway camp by myself next summer, but I think I'd rather come back here with you guys. Is that okay?

Love,
Emma



THE WONDER WOMEN SERIES *GET IN ON THE ACTION.*



Getting a front-row seat to meet indomitable women while watching their super powers in action? For a lucky few, it's a once-in-a-lifetime experience. And it's precisely the thinking behind Paws Up's Wonder Women Series.

The idea got its start in 2018. "We landed on a theme for Montana Master Chefs that blew everyone away: The Wonder Women of Food and Wine," recalls Resort Director of Special Events Scott Schaefer. "Chef Mindy Segal in Chicago helped us spread the word, and after two years of searching for just the right mix of accomplished women, we had this incredible lineup of chefs, vintners, brewers, distillers and speakers."

To say the weekend was a success is a huge understatement. "It was a definitive moment that grew our expectations for what's possible at Paws Up," Schaefer says.

This year, The Resort is taking the theme beyond food and wine. The women gathering at Paws Up for 2020 stand above the rest in several historically male-dominated fields. They're changing the status quo with noteworthy accomplishments, not only by winning awards, but more importantly through their humanitarian efforts, giving back to other women in their industries. Fortunately for Resort guests, they're bringing their talents to Montana.

From chefs and vintners to musicians and cowgirls, Paws Up taps some of the most exciting females who are shattering stereotypes and lifting as they climb.

MEET SOME OF OUR FAVORITE HEROINES.

If you're looking for one thing wonder women and cowgirls have in common, it's their fearlessness. Moved by their own tenacity and sheer determination, each of the women featured during our events has embarked on a lifelong journey of empowerment. Take a look at a few of the people you might meet while you're here at The Resort.

Award-winning photographer Barbara Van Cleve was the youngest dean of women in the United States at DePaul University, where she taught English literature and photography. In 1995, she was inducted into the Cowgirl Hall of Fame for her moving portraits of life on the ranch.

Of her nearly annual photography workshops at Paws Up, Van Cleve wrote, "...The camaraderie and friendships formed last long after the workshop ends." She'll be here twice this year: for Cowgirl Spring Roundup in the fall and a special fall Wilderness Workshop, November 6-8, 2020.



EMPOWER YOURSELF WITH A STAY DURING ONE OF THESE REMARKABLE WEEKENDS.

<p>A CULINARY KA-POW!</p>		<p>The Wonder Women of Food and Wine May 1-3, 2020</p> <p>Find out more at pawsup.com/wonderwomen.</p>
<p>SEX AND THE CITY GOES TO THE COUNTRY.</p>		<p>COMING SOON: The Wonder Women of Hollywood June 5-7, 2020</p> <p>Find out more at pawsup.com/wonderwomenofhollywood.</p>
<p>IF YOU'VE EVER WANTED TO LET LOOSE, TIGHT LINES ARE FOR YOU.</p>		<p>The Wonder Women of Fly-Fishing September 11-13, 2020</p> <p>Find out more at pawsup.com/wonderwomenofflyfishing</p>

Event details and schedule are subject to change.



Kelly Harrison has been all over Montana and beyond pursuing her passion, fly-fishing. As a teacher, she encourages new, intermediate and experienced anglers to persist in working to improve their skills and techniques.

In addition to becoming an expert angler and sought-after instructor, Harrison has also served in the Air Force. She dedicates what remains of her time to Mending Waters of Montana, a veterans group based in Helena, Montana. This self-described Montana River Fly Gal will be at Paws Up September 11-13.



Executive Chef and 2017 *Top Chef* winner Brooke Williamson will make her annual return to Paws Up for Bounty on the Blackfoot on August 22, 2020. Her impressive resume is full of accolades and achievements, such as being the youngest female chef to ever cook at the James Beard House.

Here's what Williamson told us she looks forward to year after year: "I do a lot of events, all over the country, but never do I travel to a place and feel so welcomed and at home as I do at Paws Up."



Paws Up Equestrian Manager Jackie Kecskes is a pioneer in the field of horsemanship. She believes it all starts with educating a horse, not training it. It's her selfless approach that make Kecskes such a success with the horses as well as the guests.

When she's asked about her year-round work on the ranch, Kecskes says, "It's an honor to be a part of a journey that teaches people to trust themselves and to become that vulnerable."



FLAVOR PROFILES THE SIZE OF AN 800-POUND ANGUS STEER

FI After searching the West for the highest quality beef and the most tender bison, The Resort at Paws Up settled on a very local source: our own backyard. As the ultimate expression of ranch-to-table cuisine, the Black Angus cattle raised here on the Paws Up Ranch are now part of our beef program, from the open fires of the chuck wagon to our restaurant Pomp's fine cuisine. Bison, from our herd, are also on the menu. Our beefalo, shown above, however, is a little too dear to our hearts.

According to Co-Ranch Manager Leigh Kelley, "We raise peas, oats and barley on property to fatten some of the beef that now grace the tables here at The Resort. Primarily, all of our beef is grass-fed—the high-quality grass they eat is managed for palatability and nutrition. I think animal feed is much like anything else: the quality you put in is a direct reflection of the quality you get out."

That principle comes through loud and clear in the form of well-marbled angus beef products and lean, tasty bison cuts destined for dishes created by Paws Up Executive Chef Sunny Jin.

"The ranch-raised beef really is a source of pride for us. The grass-fed aspect produces flavors that are so pronounced. And we get such depth of flavors from aging the beef—for example, we get a whole porterhouse and dry age it here for an additional 45 days, after an initial aging," Jin said. "That's when it gets that rich, buttery flavor with a great blue-cheese aroma."

This summer, expect our chefs to turn out a dizzying array of culinary masterpieces, a growing number of which are based on Paws Up Ranch-raised angus beef and bison.



DRUNKEN BEEF *and* PINEAPPLE BROCHETTES

— with GUAJILLO ROMESCO —

FOR THE BROCHETTES

INGREDIENTS

- 2 pounds tender beef, such as tenderloin or ribeye, cut into 1-inch cubes
- 2 red onions, cut into 1-inch pieces
- 1 ripe pineapple, cut into 1-inch cubes
- 2 red bell peppers, cut into 1-inch pieces
- 3 ounces mescal
- 1 Tbsp brown sugar
- Fresh juice of 2 ripe limes
- 8 skewers (if using wooden skewers be sure to soak in water for at least an hour prior to assembling)
- Sea salt
- Cracked pepper

DIRECTIONS

Combine all prepared brochette ingredients into a nonreactive mixing bowl and toss to coat evenly. Marinate for at least 30 minutes and up to 2 hours. Preheat gas or charcoal grill and begin assembling brochettes by placing an even amount of each ingredient on the 8 prepared skewers. Place brochettes directly over the hottest spot of the grill and cook 1–2 minutes on each side. Finish with coarse sea salt and fresh cracked pepper, and serve with Guajillo Romesco.

FOR THE GUAJILLO ROMESCO

INGREDIENTS

- 4 whole dried guajillo peppers, rehydrated in hot water and deseeded
- ½ cup toasted almonds



- 2 whole garlic cloves
- ½ cup sun-dried tomatoes, rehydrated in hot water
- 2 tsp smoked paprika
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 red onion, sliced thin and grilled until softened and slightly charred
- 2 tsp kosher salt
- 1 cup Spanish olive oil
- Sherry or red wine vinegar

DIRECTIONS

Combine all ingredients except vinegar and oil into a blender or food processor. Blend ingredients and slowly drizzle in the olive oil until the sauce comes together and ingredients are finely ground. Season to your liking with vinegar.

Cuisine elevated to heights matched only by the towering pines



Chef Brandon Cunningham was well on his way to culinary stardom in foodie-centric city Portland, Oregon, when Paws Up Executive Chef Sunny Jin reached out from the Montana wilderness. Soon he was heading east to our part of the West to serve as Jin's executive sous chef. And now, Cunningham will hold the reins as executive chef at the green o:

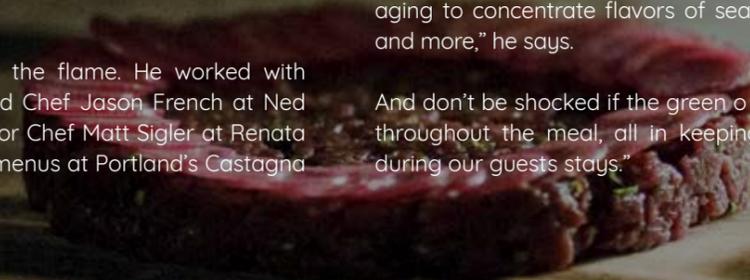
"Creating an intimate dining environment limited to 24 people, exclusive to guests of the green o, it's my dream job. I love the idea of juxtaposing elegant presentations with primitive live fire cooking."

Cunningham is no stranger to the flame. He worked with Portland, Oregon live fire legend Chef Jason French at Ned Ludd. Stints as chef de cuisine for Chef Matt Sigler at Renata and crafting 20-course tasting menus at Portland's Castagna further honed his culinary skills.

Extending Jin's "cook locally, cook sustainably" philosophy—with ranch-raised beef and bison and ingredients from local Montana artisans and farm community—is definitely on the green o menu.

So is Cunningham's goal to create exquisite small plates and change things up frequently: "I do like an approach of small, thoughtful plates curated almost to the person." At the green o, expect everything "from our charcuterie program to our breads and desserts to be made in-house. Also, we'll play with some aging to concentrate flavors of seafood, duck, venison, beef and more," he says.

And don't be shocked if the green o chef adds "little surprises throughout the meal, all in keeping a bit of mystery alive during our guests stays."





LIFE IN THE KEY OF DE

HOW AMERICAN IDOL CHAMP LEE DEWYZE FOUND HIS

CALLING

He may be the Season 9 winner of the pop music juggernaut *American Idol*, but Lee DeWyze developed an appreciation for music by listening to much mellow tunes. He recalls, "I remember hearing John Denver for the first time. [My parents] played 'Sunshine on My Shoulders' and I just started crying and said 'it's so beautiful!'" At the time, DeWyze was nine. He soon knew he wanted to pursue a career in music. It just so happened that his mail carrier dad and hospital-worker mom had an old guitar stashed in a closet.

So DeWyze taught himself how to play, working up tunes from the Beatles, Simon and Garfunkel and Cat Stevens, the singer-songwriter known for DeWyze's to-this-day favorite album, *Tea for the Tillerman*. He grew into his teens writing and recording his own music.

Fast-forward to DeWyze's twenties and an invite from a friend to audition for the monumental ABC reality show. "Hate to say the rest is history, but it is," DeWyze says with a wink. He adds, though, that his experience on *Idol* wasn't all fun and games. "You have this idea when you're on the show that if you don't win, you go home and that's it. But had I not won, I would have still done music," he says. After *Idol*, DeWyze says having songs featured on shows like *Walking Dead* and *Shameless* solidified his songwriting cred and made people "raise their eyebrows and say, well, who's this guy."

Those songs, along with the five albums and world tours that came after *Idol*, have given him a distinguished place, he hopes, in the hearts of music lovers: "When you write from an honest place, you connect with people. I try to write music where the songs are just soundtracks to different parts of everyone's lives." DeWyze's latest release, the EP *Castles*, was released in 2019, and he's currently working on a full-length follow-up.

DeWyze kicks off this summer's Campfire Stars series. As part of the series, he and other notable musicians will be performing in intimate settings across The Resort, including—you guessed it—around campfires. Visit June 26–28, and you'll get to hear DeWyze's mellow tunes in person.

See the whole Campfire Stars lineup at pawsup.com/campfirestars.

A Whole Constellation of Stars

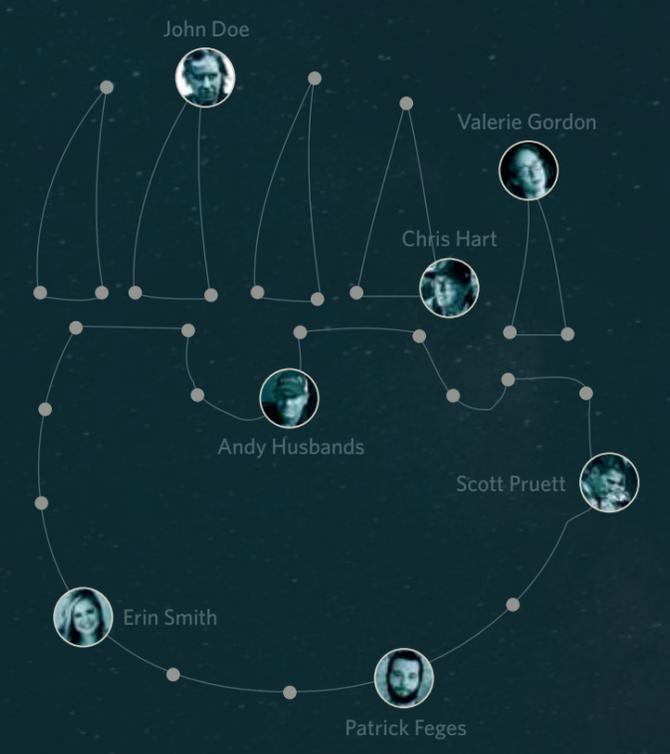
Summer 2020 is Paws Up's biggest summer since opening 15 years ago—with more special events than ever before. Not only that: the featured participants have huge fan followings and are true stars in their fields.

Punk legend John Doe returns for his second appearance at Campfire Stars July 13-17, which special events wrangler Scott Schaefer is especially excited about. "He really taps into the Great American Songbook," Schaefer says. Doe will be plucking out tunes by Woody Guthrie and Harry McClintock, as well as songs from his own band X.

But it's not just musicians. Guests at The Resort will meet other illustrious people, including world-champion race car driver turned winemaker Scott Pruett, who'll bring his vineyard's offerings June 5-7 for our Visiting Vintner Series.

Schaefer was also excited that Campfire Chefs Patrick Feges and Erin Smith will return August 18-22. Smith just competed—and won—on *Chopped*, and the duo recently opened their second Texas location of Feges BBQ. Live Fire Legends is also on tap July 10-12 for barbecue aficionados. The hands-on weekend will feature demos and classes from Chris Hart and Andy Husbands, who Schaefer notes are "highly decorated pit masters on the competition circuit." Confectioner Valerie Gordon will also show attendees how to work grilling magic into creating smoky gourmet desserts.

For more of what's in store, visit pawsup.com/events.





In Montana,
THE TROUT RISE
as surely as the sun.

“There’s certainly something in fishing that tends to produce a serenity of mind.”

Washington Irving may have penned those telling words back east in New York some 200 years ago, but they still very much apply today for anglers on the waters in and around The Resort at Paws Up.

In this fly-fishing mecca, you discover what moves you—what touches your soul—in a pristine natural environment. Is it the unending quest to cleverly imitate nature with manmade flies? The experience of spending time in nature, maybe glimpsing a black bear tearing into a rotting log for her own insect snack? Or maybe, just maybe, it’s simply admiring the stunning beauty of the fish you catch.

Take, for example, a fish like one of western Montana’s lone native trout, the Westslope Cutthroat. With sporting markings on the throat and gill plate like a bright-orange-red bandana, these local residents are beloved for their good looks and feisty fights. And no visitor who’s tussled with one and held it in wet hands before releasing it back into the water goes home with anything less than a story worth repeating many times.

Also lurking in the legendary Blackfoot River are an abundance of silver bullets called rainbows and cutbows, a cutthroat/rainbow hybrid. And, of course, there are their ill-tempered neighbors, the brown trout.

According to the newly minted Assistant Activities Manager Ben Pepe, the leader of Paws Up’s fishing program, “the Blackfoot, of all these rivers near Missoula, offers the most beautiful setting, with shimmering water running over dappled rocks, Ponderosa pine-lined banks, bald eagles and the occasional river otter—this is *River Runs Through It* country. It really is the quintessential Rocky Mountain river.”



Guided half-day fly-fishing trips on the Paws Up stretch of the Blackfoot offer guests the advantage of being first on the water, thanks to two private access points. Upstream on the river lies the Box Canyon, another beautiful stretch suitable for full-day, eight-hour trips and trophy fish. Guides can also run

longer trips to the brown-trout-laden Bitterroot River or the expansive Clark Fork out of Missoula.

It’s not just the fish around here that are big. “The salmon flies—you just don’t see them in other local areas,” Pepe said. “That hatch creates a feeding frenzy, typically in mid- to late June. We like to fish big attractor patterns, some of which mimic stone flies or hoppers.”

“Fly-fishing is my yoga on the water.”

—Mindy Marcum,
Paws Up Executive Assistant and Fly-Fishing Ambassador



Patterns like the Chubby Chernobyl, a favorite of another Paws Up fly-fishing devotee, Executive Assistant Mindy Marcum, who spends much of her off-time on the water. “As it gets later in summer, we’re trying to imitate a grasshopper that’s fallen off a stalk of grass into the water,” she said.

As summer cedes to early fall, Marcum will cohost a Paws Up event, the Wonder Women of Fly-Fishing, September 11–13, with renowned fly-fishing guide Kelly Harrison.

For Mindy Marcum, fly-fishing is all about releasing stress with every cast, as well as “the total relaxation and the togetherness with others.” As she put it most succinctly, “Fly-fishing is my yoga on the water.”

IS IT FLY-FISHING?
MEDITATION? OR YOGA?



We asked Paws Up Spa and Wellness Director Laura Russell from Spa Town® to help us come up with this fun little quiz. Can you guess whether the following phrases relate to the art of fly-fishing, to the practice of yoga, to meditation or to all three?

1. Breathe, let go and remind yourself this is why you are here.
2. Daily practice leads to inner peace.
3. Focus on the slightest change.
4. A daily regimen is a bona fide stress buster.
5. Wrist straight, extend your arm from 10 o'clock to 2 o'clock and back to 10.
6. Let the gentle sounds of flowing water wash over you.
7. In with the positive, out the negative.
8. Feel the stress leave through your shoulders and hands.
9. Serendipity.
10. Quiet your mind and your soul will speak loudly.



SPA TOWN
A TINY STREAM RUNS THROUGH IT.

Answer Key: **1)** Fly-fishing and meditation. Both give you an “aahh” feeling. **2)** All. **3)** Fly-fishing. Strikes may be subtle. **4)** All. **5)** Fly-fishing. It builds that fly-casting memory. **6)** Fly-fishing and meditation. **7)** All. Each cast, each pose, each breath is healing. **8)** Fly-fishing and yoga. **9)** Fly-fishing. It’s a dry fly pattern. **10)** All. Feeling better yet? You will.

HERE, POPULARITY = PRIVACY.

In other parts of the world, “popular” means crowded. But at Paws Up, our most popular activities will put you out in the middle of nowhere. And you can always arrange an exclusive outing for you and your family—or even just you and the Big Sky above. With 70+ adventures to choose from, you might be interested to know our top-five guest favorites:

- Hot air ballooning
- ATV tours
- Fly-fishing
- Excursions to the Island Lodge at Salmon Lake
- Cattle drives

The
STETSON
HOLLYWOOD DRIVE

A CROWNING ACHIEVEMENT.

There's more to this accessory than it appears.

On a ranch as big as ours, everyone has a job to do. While yours might be to simply relax and recharge, the clothes you wear should be employed for double-duty: protecting you from the elements and helping you look great. No accessory does that better than an authentic cowboy hat. It's the ultimate symbol of the American West. And while some people nowadays wear these iconic lids as more of a fashion statement, it wasn't always that way.



The
CHARLIE 1
HORSE
HIGH DESERT

The
STETSON
KIMBALL



JOHN B. STETSON

Back in 1865, during the Civil War, John B. Stetson, who was already a famous hatmaker, created the first cowboy hat during a hunting trip with some friends. Soon after, production began on what would become the standard and preferred cowboy hat. Referred to as the "Boss of the Plains," his hat was the one piece of Western wear that could be used for multiple functions—providing shade, warmth and protection from the elements. From then on, cowboy hats have undergone many modifications to keep up with the cowboy's changing needs.

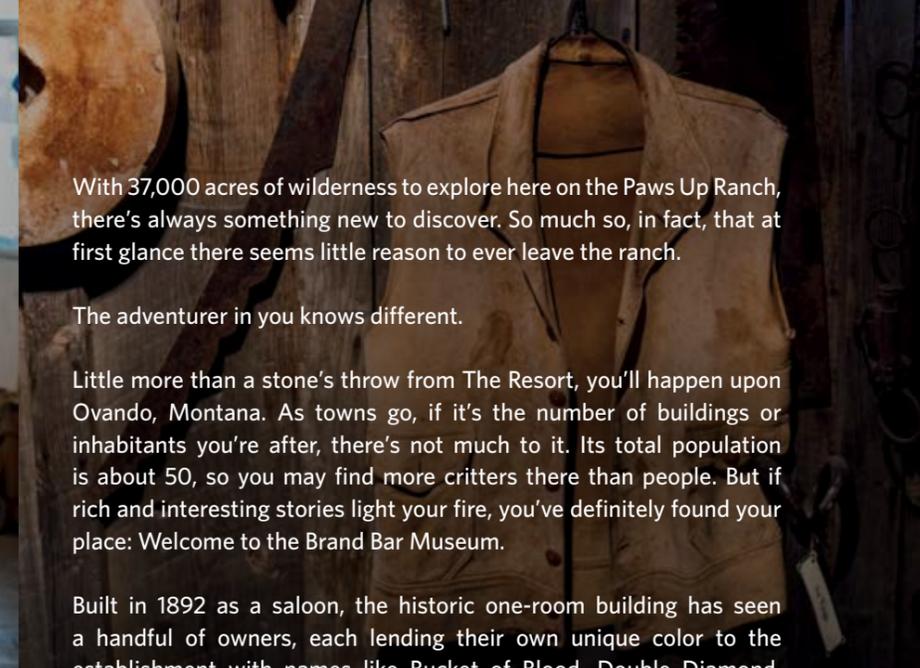
"Every hat makes a statement about the tough individuality at the center of every pioneer that carved a life from the new frontier."

—HATMAKER AND WRITER RITCH RAND

Today the cowboy hat continues its popularity with a variety of styles. The Cattleman is considered the most traditional and features a trio of top-crown creases and a slightly curled brim. The Tom Mix is also known as the Ten-Gallon Hat, even though it only holds about three quarts. The Vaquero has a look that was inspired by the sombrero, with its large brim and high crown.



So, before you head out into the sunshine, be sure to top off your outfit with a cowboy hat. And don't forget to check out the Wilderness Outpost for some of the latest Stetsons, Charlie 1 Horses and locally crafted hats like Dusty's Originals, as well as a variety of other hats to fit your needs. In the end, you can't go wrong choosing a hat that shows off your personality while keeping the sunshine out of your eyes.



With 37,000 acres of wilderness to explore here on the Paws Up Ranch, there's always something new to discover. So much so, in fact, that at first glance there seems little reason to ever leave the ranch.

The adventurer in you knows different.

Little more than a stone's throw from The Resort, you'll happen upon Ovando, Montana. As towns go, if it's the number of buildings or inhabitants you're after, there's not much to it. Its total population is about 50, so you may find more critters there than people. But if rich and interesting stories light your fire, you've definitely found your place: Welcome to the Brand Bar Museum.

Built in 1892 as a saloon, the historic one-room building has seen a handful of owners, each lending their own unique color to the establishment with names like Bucket of Blood, Double Diamond, Trixi's (a feisty and renowned skirt-wearing rodeo queen who owned the place for a stretch) and finally, the Brand Bar.

DRINK IN SOME HISTORY AT A LOCAL FORMER SALOON.



Like most saloons, this one, too, was built for storytelling. But instead of thirsty patrons spinning tales from barstools, here, photographs and a carefully curated collection of artifacts do the talking.

In every corner, pictures beckon you into a wild and woolly way of life. There's Clarence Nelson of Potomac, posing proudly with a gargantuan six-point elk. There's Howard Coperhaven, showing off the grizzly that, as the story goes, had pinned him to a tree for 14 hours. And don't miss the aforementioned Ms. Trixi, who never met a critter on four legs, or two, for that matter, she couldn't take down with rope and a flick of her wrist.

Blacksmithing tools, historical maps—these are but a few of the hundreds of items that will not just take you back in time, but will also offer a representation of life in Ovando and the surrounding Blackfoot River Valley.

The entire valley is filled with historical significance, and it's the mission of the Brand Bar's curators to collect it, archive it and display it as they work to create a world-class museum.

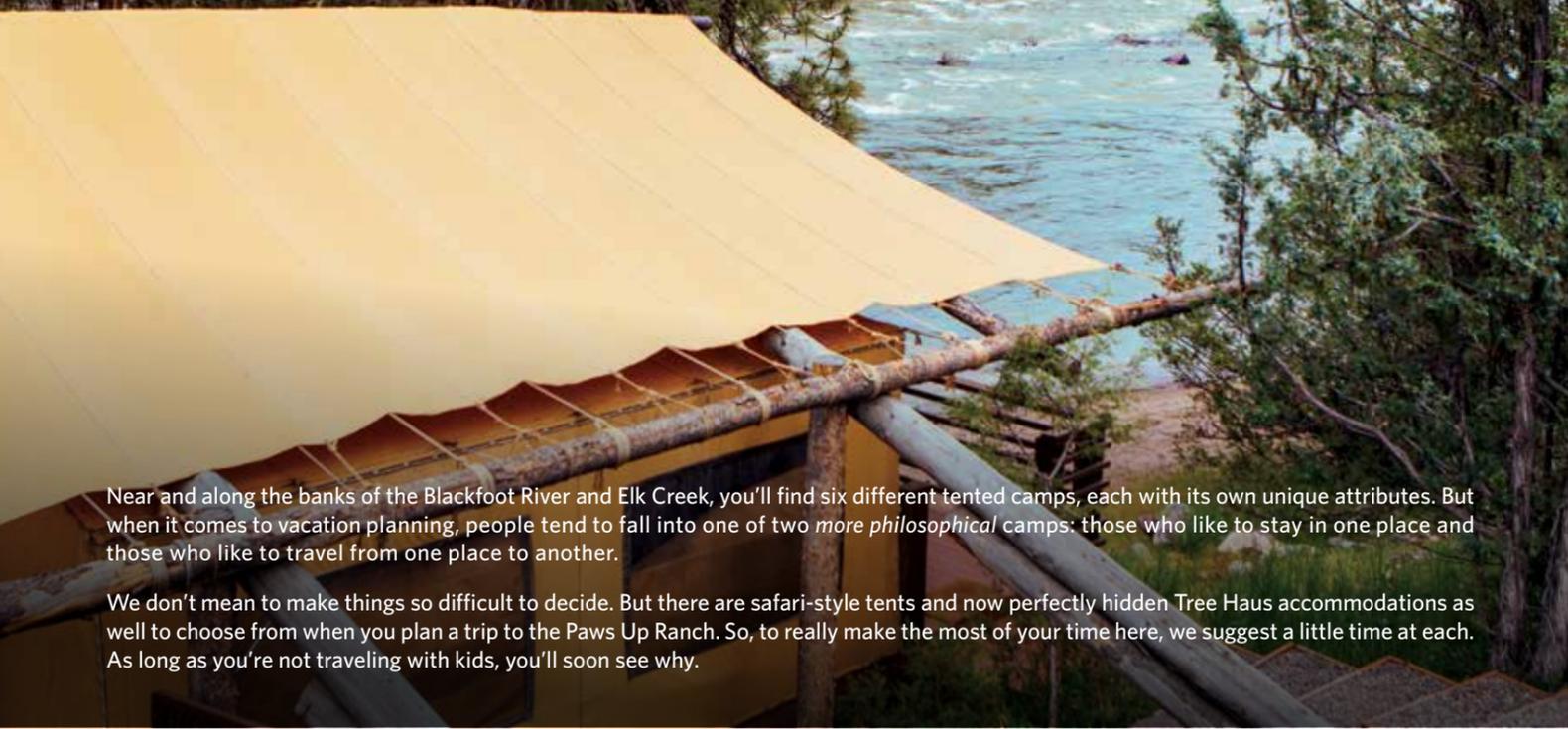
The Brand Bar Museum is open from Memorial Day to Labor Day. But should you find yourself in Ovando before or after those dates, don't let that rattle you. In true Montanan fashion, just pop over to one of the stores down the street, ask for a key and let yourself in.



Original Tools from Goodwin Blacksmith Shop (1890)

FROM TENT TO TREE HAUS

WHICH CAMP ARE YOU IN?



Near and along the banks of the Blackfoot River and Elk Creek, you'll find six different tented camps, each with its own unique attributes. But when it comes to vacation planning, people tend to fall into one of two *more philosophical* camps: those who like to stay in one place and those who like to travel from one place to another.

We don't mean to make things so difficult to decide. But there are safari-style tents and now perfectly hidden Tree Haus accommodations as well to choose from when you plan a trip to the Paws Up Ranch. So, to really make the most of your time here, we suggest a little time at each. As long as you're not traveling with kids, you'll soon see why.



Start with three nights near the rush of a legendary river.

As soon as you catch sight of the camp, you'll realize that this is far from your typical pup tent. Our luxury tents feature air-conditioning, rustic-refined décor, plush beds piled high with cozy blankets and full bathrooms with spa-style showers. You'll feel up close and personal with nature without forsaking any of your creature comforts. Gather around the campfire to listen to award-winning musical artists, make s'mores with big-city chefs and fall asleep to the sound of rushing waters. It's nature, only elevated.

Finish with a few nights reconnecting in the woods.

It's even more uphill from there. To get to the adults-only green o, you'll drive your own Resort-provided Lexus luxury SUV over a gently winding trail. You'll arrive at your Haus among the trees, a design-forward, glass-encased retreat. Situated right in the landscape, you'll take a dip in your outdoor hot tub, unwind by the flickering fireplace and watch the stars through an enormous skylight. Steps away, you can dine on modern live fire cuisine, wander down the path for spa treatments, explore the trails and indulge in the lack of a schedule. You'll leave feeling connected to nature—and to each other.

OF BEARS AND BUTLERS

For those traveling with kids, the green o will have to wait. But don't feel left behind. When the sun begins to set in the west, gather around the campfire for tales of bravery and triumph, as you recount all the adventures from your day. Later, things might get more interesting, as you tell ghost stories and, scarier still, recount camping trips from days gone by. See if you can frighten your little ones with a comparison between regular camping and glamping at Paws Up.

Long before The Resort at Paws Up created glamping, people were taking to the woods to be closer to the environment. There was just one problem: the environment wasn't always so welcoming. But staying in a safari-style tent at Paws Up is not your average camping trip. Here's a quick look at how regular camping stacks up against glamping.



Regular Camping

- Finding the perfect spot
- Pitching a tent
- Sleeping bags atop rock-strewn dirt
- Rubbing two sticks together to build a fire
- Opening a can of beans
- Dad's harmonica for entertainment
- A brisk jump in the lake
- Bears pawing at your tent

Glamping at Paws Up

- Nestled on the banks of the mighty Blackfoot
- Semi-permanent structures with heated floors
- Plush beds with fine linens and cozy blankets
- Calling the butler to get the campfire going
- Gourmet, multicourse meals
- Grammy-nominated musicians
- A shower with heated floors and towel warmers
- Butlers delivering coffee

*Speaking of stacking, glampers never have to stack firewood. That's something else your camp butler will do for you.

AND NOW, IN THE CATEGORY OF “BEST CINEMATOGRAPHY..”

Point your lens in any direction the next time you visit The Resort at Paws Up, and you're likely to capture a stunning scene. It's just that beautiful. But when seen through the eyes of an exceptional filmmaker, the majesty of Montana truly comes to life.

Two new short films will take you on a journey you won't soon forget: *Ranch. Island. Resort.* by Dan Goldberg and *Across the Blackfoot* by Stuart Thurkill.

Ranch. Island. Resort.

From fog-draped hillsides and a single canoeist plying calm waters to the gentle swirl of whiskey and nightfall setting on a quiet sliver of land, Goldberg's contemplative video reveals the raw beauty of The Resort in all its glory.

"We wanted to capture that serene, kind of ethereal, relaxing feeling Paws Up generates. Whenever I visit, as we land in Missoula I feel my blood pressure dropping. I wanted this to come across in the video," Goldberg said.

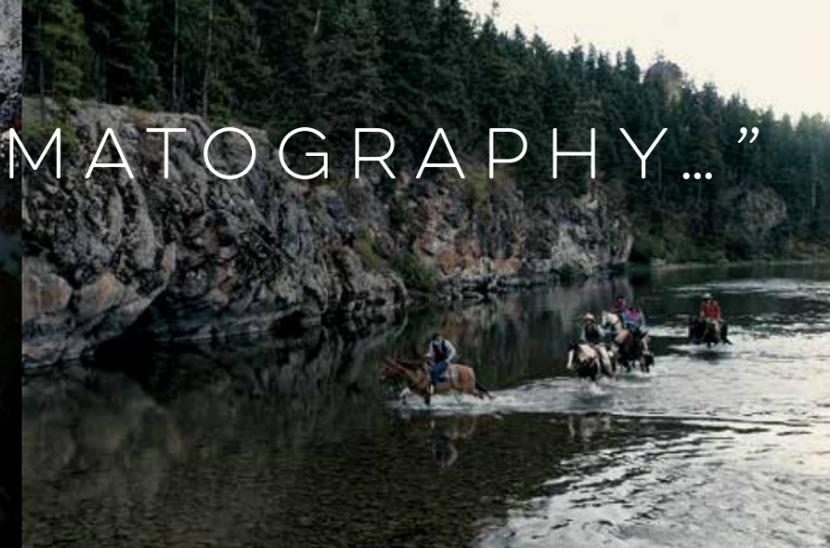
One scene stands out and demands your attention. "I knew I had to capture the bison as they were running at sunset. It's a brief moment, but with the dust and the light filtering through it's pretty spectacular," he said. And there's stunning

fly-fishing footage, as well, that takes the viewer underwater to catch a glimpse of a rainbow trout wiggling away after a catch-and-release.

Yet as a former sous chef, Goldberg is a food photographer at heart: "We shot this epic dinner party at the Island Lodge with Executive Chef Sunny Jin. He did a full-on surf and turf thing with seafood paella, tomahawk steaks and desserts and—it was chuck wagon dinner meets massive seafood spread."

In all, it's only two minutes long, but this mini epic film manages to capture the total Paws Up experience.

Watch *Ranch. Island. Resort.* at pawsup.com/gallery/ranch-island-resort



Across the Blackfoot

Allow yourself to be transported back in time, to 150 years ago, in Thurkill's latest opus for Paws Up, *Across the Blackfoot*. This minute-and-a-half-long film captures the heart and soul of what makes Paws Up a cherished slice of Montana. The vision of steely-eyed wranglers running a herd of horses down to the Blackfoot River and across its churning rapids feels so real because it simply is.

"We shot everything in 4K with all kinds of angles—we had two drones working and a body cam on a wrangler, an underwater camera, some super slo-mo stuff—we even put our iPhones to use," Thurkill said.

Because they were filming animals, there was an element of serendipity to it all. "We knew where the horses should cross, and then jump up to the other bank," Thurkill said. But editor/assistant Annie Lambiasse, shooting from the water's edge, got a surprise when the thundering herd unexpectedly broke her way. The result was a very startled camerawoman, but also another great shot that added a moment rarely, if ever, seen on film.

Watch *Across the Blackfoot* at pawsup.com/gallery/across-the-blackfoot



THE FUN NEVER ENDS. Even under the fairest of skies, summer is a whirlwind at The Resort at Paws Up.

MAY 22-25 | Montana Master Grillers[®]

a culinary event that's a Porterhouse cut above the rest

JUNE 05-07 | Visiting Vintner Series with Pruet Vineyard

with co-owner Judy Pruet and champion driver and vintner Scott Pruet

JUNE 05-07 | The Wonder Women of Hollywood

with *Sex and the City* writers, actress Julia Sweeney and songwriter Jill Sobule

JUNE 13 | Montana Long Table: Taste of Montana

with Chef Kacey Gardipee and Paws Up Executive Chef Sunny Jin

**JUNE 18, JULY 9, JULY 23, AUG 6, AUG 20
Wilderness Workshop: Nature, Abstracted**

with abstract artist Danielle LaGoy

**JUNE 25, JULY 20, AUG 24 | Wilderness
Workshop: Rustic Rings**

with artist and jewelry-maker Peggy Wen

JUNE 26-28 | Campfire Stars

with *American Idol* winner Lee DeWyze

**JUNE 26-JULY 02, JULY 25-31, AUG 14-19,
AUG 28-30**

Wilderness Workshop: Gettin' Primitive
with real-deal mountain man Gary Steele

JUNE 29-JULY 05 | Campfire Stars

with Grammy nominee Seth Glier

JUNE 30, JULY 16, JULY 30, AUG 13, AUG 27

Wilderness Workshop: Big Sky Photography
with Resort Photographer and Filmmaker Stuart Thurlkill

JULY 04 | Fourth of July

a celebration with lawn games, festive parades, epic fireworks and glamping

**JULY 07, AUG 11 | Wilderness Workshop:
Wildlife Painting**

with nature and wildlife artist James Corwin

**JULY 09-15 | Wilderness Workshop: Brushes
with Greatness**

with watercolor artist George Van Hook

JULY 10-12 | Live Fire Legends

with BBQ contest champs Andy Husbands and Chris Hart and confectioner Valerie Gordon

JULY 13-17 | Campfire Stars

with John Doe of the Los Angeles punk band X

JULY 18 | Montana Long Table: Artisanal Picnic

with Chicago's top chefs Michael Ciapciak, Christine Cikowski, Joshua Kulp and "Hot Doug" Sohn

JULY 21-26 | Campfire Stars

with Beth // James—Austin, Texas songwriters

JULY 22-25 | Campfire Chefs

with *Chopped* winner Suzanne Vizethann

JULY 28-AUG 02 | Campfire Stars

with *The Voice's* Lupe Carroll

AUG 03-08 | Campfire Stars

featuring Chuck Ragan of Hot Water Music

AUG 08 | Montana Long Table: Taste of Montana

with Chef Caroline Doern, Chef Kacey Gardipee and Paws Up Executive Chef Sunny Jin

AUG 04-10 | Campfire Chefs

featuring chocolatier Jessica Foster

AUG 10 | National S'mores Day

featuring a s'more-making contest with chocolatier Jessica Foster

AUG 12-15 | Campfire Chefs

featuring *Top Chef* finalist Carrie Baird and Señor Bear's Blake Edmunds

AUG 13-16 | Campfire Stars

featuring Rhett Miller of the Old 97's

AUG 18-22 | Campfire Chefs

featuring Patrick Feges (*Thrillist's* 33 Best BBQ Joints) and Erin Smith (*Chopped* winner)

AUG 22 | Montana Long Table: Bounty on the Blackfoot

with *Top Chef* 2017 champ Brooke Williamson

AUG 29 | Wine & Bitch Dinner

with treats and playtime for Fido and gourmet cuisine for you

AUG 30 | The Canine Classic Walk/Run/Hike

a dog-friendly race to benefit the Humane Society of Western Montana

SEPT 04-07 | Fish and Feast

with chef/anglers Kelly Liken and Lee Wolen and vintner Dennis Cakebread

SEPT 14-17 | Campfire Chefs

featuring Chef Andrew Vaughan of Mar'sel at Terranea Resort

Event details and schedule are subject to change.

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