

# Summer

BE NEXT TIME THIS WILL BE OUR  
FAMILY VACATION WITH THE  
KIDS AND WE CANNOT WAIT! 99



2021





# A Celebration of Summer

When we were young, summer was the three-month reward for mastering multiplication tables. As we grew, summer became synonymous with a blissful freedom of taking off on a long drive and spending lazy days in the sun. Now, as adults, summer hasn't lost any of its shine. In fact, we guard it carefully, often spending all year considering the answer to that one very important question, "what are you doing this summer?"

Now, more than ever, summer is at its most meaningful, and here at Paws Up, we're lighting it up for a season-long celebration. From Memorial Day to Labor Day, we've created a lineup that will knock your socks off (good thing too, since flip-flops are the official shoe of summer).

We definitely heat things up Memorial Day with our annual paean to the flame, Montana Master Grillers®. And, on the Fourth of July, good old-fashioned fun sparks our interest, but with award-winning musicians and chefs stopping by for visits, every day feels special around here. Just take a look at some of the festivities we have in store!

Of course, sometimes the best moments are those you didn't plan. Maybe it's the thrill of reeling in a fat trout or the telling (and retelling) of a family legend around the campfire. With 37,000 acres, we have many ways to make even the smallest moments big.

This summer has been a long time coming. We can't wait to help you make it the best one yet.

The Lipson Family, Proprietors



the kids Couldn't say enough about  
How Much FUN they  
had during the day





**MONTANA MASTER GRILLERS®**  
A SUREFIRE CELEBRATION OF SMOKIN' HOT CUISINE  
May 28–31



Memorial Day weekend at Paws Up is a cut above the rest. Not only can you witness some of the country's greatest pit masters in action, but you also get to sink your teeth into the choicest slabs of ranch-to-table fare, surrounded by the majesty of snow-covered peaks. And this annual signature barbecue celebration is also about kicking your sense of adventure into high gear. It's a preview of summer with all the activities, music and family fun you look forward to all winter long.

FEATURED PIT MASTERS



**Chef Burt Bakman**  
*SLAB, Trudy's  
Underground Barbecue  
(Los Angeles, CA)  
"An L.A. Legend,"  
Food & Wine*



**Chef Leonard Botello IV**  
*Truth Barbeque  
(Brenham and Houston, TX)  
Chopped Grill Masters Finalist*



**Chef Patrick Feges  
and Chef Erin Smith**  
*Feges BBQ  
(Houston, TX)  
Best BBQ Joints in America,  
Thrillist*



**Chef Sam Huff**  
*Sam's BBQ-1  
(Atlanta, GA)  
"Best Barbecue in Atlanta,"  
CBS Atlanta*

FEATURED BREWER



**Ben Johnson**  
*Phillipsburg Brewing Co.  
(Phillipsburg, MT)*

FEATURED DISTILLER



**Ryan Montgomery**  
*Montgomery Distillery  
(Missoula, MT)*

FEATURED VINTNER



**Charlie Wagner**  
*Wagner Family of Wines  
(Rutherford, CA)*

FEATURED MUSIC



**Milltown Damn**  
*A high-energy bluegrass band  
from just down the road  
(Missoula, MT)*

May 28



**Travis Yost**  
*Offbeat melodies from a talented  
multi-instrumentalist and songwriter  
(Missoula, MT)*

May 28–29



**The Timber Rattlers**  
*Acoustic dance tunes—covers and  
originals—with bluegrass roots  
(Missoula, MT)*

May 29



**Mudslide Charley**  
*Missoula-based original gutbucket  
blues and ramshackle soul  
(Missoula, MT)*

May 30



**OUTDOOR DINING AND LIVE MUSIC**  
*Throughout the Summer*

Gather up your family and join us for relaxing outdoor meals and stirring live music every evening at Paws Up all summer long. Our dining events put you in the center of our expansive and iconic Western landscape.

*Contact Concierge Services for dates and times.*

# We Go all-out for al-Fresco

**FAMILY BBQ AT THE YARD** Imagine posing for quintessential Montana photos against the backdrop of the Garnet Mountains, playing pickup games of horseshoes and watching world-class chefs serve up mouthwatering cuisine. Add an outdoor stage for live entertainment, and you have the makings of a wondrous evening.



**CHUCK WAGON DINNER** Step aboard an old-fashioned chuck wagon and enjoy a ride to the banks of the Blackfoot River for an Old West-inspired dinner. The menu here ranges from Angus prime rib, fresh corn and asparagus grilled over a campfire to scrumptious classics like fresh-fruit cobbler warmed in Dutch ovens.



**BIG SKY BASH AT THE SADDLE CLUB LAWN** The setting for this picnic-style dinner is the wide-open lawn of Montana's premier equestrian center, the Saddle Club. Play lawn games, go canoeing or try fly-fishing in the pond, then sit down to dine on ranch-to-table cuisine with a clear view of the most moving sunset you've ever seen.



**FEATURED MUSICAL GUESTS** Local and regional acts featured include Tom Catmull, Sterling Drake, John Floridis, Andrea Harsell, the Josh Farmer Band, Mary Meyer, Milltown Damn, Mudslide Charley, the Timber Rattlers and Travis Yost.



# Campfire Stars

TREES SWAY, FLAMES DANCE  
AND YOU'RE INVITED TO SING ALONG.

*Throughout the Summer*



Settle into your reclined Adirondack chair and have yourself a listen. Campfire Stars brings in big-name talent—featured musicians from festivals and television—for live, intimate performances across The Resort. It could be your favorite competitor from *The Voice* or a Grammy-nominated artist who's picking away at his guitar by the light of the moon. And it's a special treat just for you and your fellow glampers. A famous singer is there just for you.



June 22–27  
**JOEY BURNS**

Vocalist/Guitarist for Tex-Mex  
Indie Rock Heroes Calexico



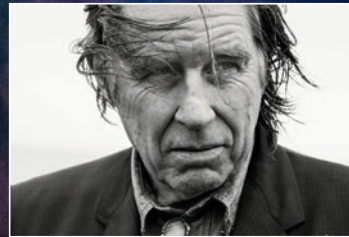
June 30–July 7  
**SETH GLIER**

Grammy-Nominated  
Singer-Songwriter



July 9–12  
**THE YOUNG FABLES**

A Modern Traditional  
Country Duo Based in Nashville



July 17–22  
**JOHN DOE**

Singer and bassist for the  
legendary Los Angeles band, X



July 27–August 1  
**LUPE CARROLL**

Chicago-Based Competitor  
on *The Voice*



August 5–8  
**CRYSTAL BOWERSOX**

Singer-Songwriter and  
*American Idol* Runner-Up



August 12–15  
**RHETT MILLER**

Solo Artist and  
the Old 97's Front Man



August 23–29  
**SCOTT BESAW**

Veteran of Chicago's  
Old Town School of Folk Music



September 2–6  
**CHUCK RAGAN**

Founder of the Influential  
Florida Band Hot Water Music





June 17–20  
**CHEF CRAIG RICHARDS**  
Chef and Owner  
Lyla Lila  
Atlanta, GA  
Three Stars, *Atlanta Magazine*



August 3–6  
**CHEF STEPHEN WILLIAMS**  
Chef-Owner  
Bouquet Restaurant  
Cincinnati, OH  
Best Restaurants 2020,  
*Cincinnati Magazine*



August 10–14  
**CHEF MEG GALUS**  
Executive Pastry Chef  
Boka  
Chicago, IL  
2016 *Chicago Tribune*  
Pastry Chef of the Year



August 26–28  
**CHEF FELIPE RICCIO**  
Chef/Partner  
Goodnight Hospitality  
Houston, TX  
2014 Eater Young Gun

VISITING VINTNER SERIES



August 26–28  
**JUNE RODIL**  
Master Sommelier/Partner  
Goodnight Hospitality  
Houston, TX  
2014 *Food & Wine*  
Sommelier of the Year

# Campfire Chefs

IT'S NOT JUST FINE DINING. THIS IS GLAMPING GASTRONOMY.

*Throughout the Summer*



Imagine returning to camp after a day of wilderness adventures and dining on the cuisine of a James

Beard Award finalist or a *Top Chef* competitor. Visit Paws Up during one of our Campfire Chefs

events, and not only will you savor the delectable cuisine of these sought-after chefs, but you'll also

get to dish with them about how to create a seasonally inspired menu or the best way to create gourmet s'mores. And

the best part is, no jacket required.





## NATURE, ABSTRACTED

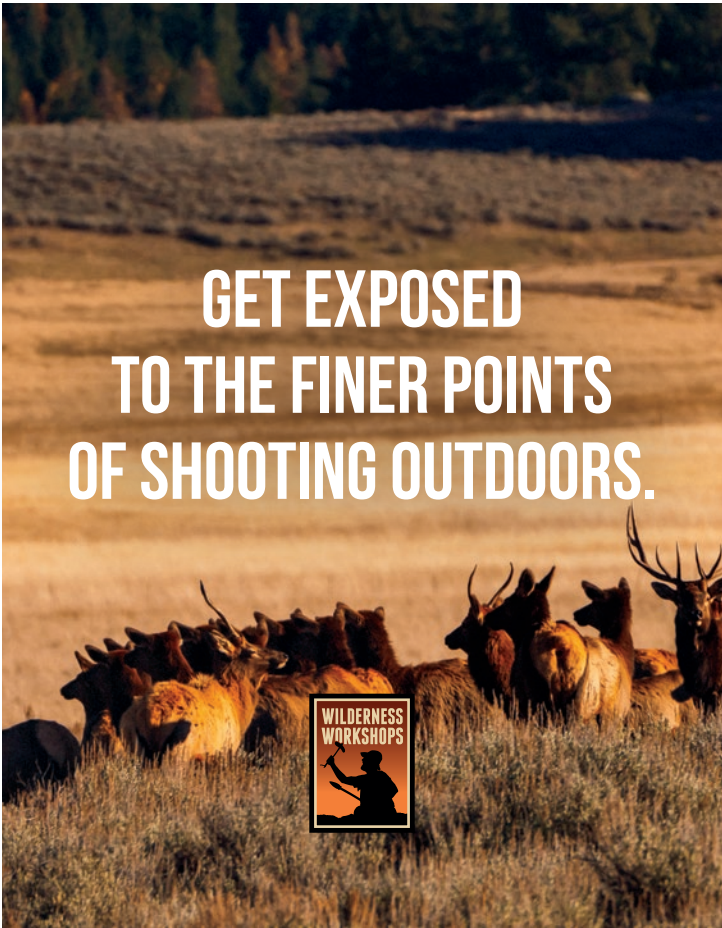
June 10, August 5

The beauty of a Montana landscape seems to go on forever. In this Wilderness Workshop, you'll put paint to canvas completely without boundaries. Abstract artist Danielle LaGoy will introduce you to a variety of techniques using palette knives and regular brushes, along with unconventional tools, so you can create a Montana masterpiece that is truly one-of-a-kind.



ARTIST  
IN RESIDENCY  
**DANIELLE LAGOY**

*LaGoy is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## BIG SKY PHOTOGRAPHY WITH STUART THURLKILL

June 22, July 15 and 20,  
August 19 and 31

Learn from Resort Photographer and Filmmaker Stuart Thurlkill how best to photograph landscapes, wildlife and other features of the great outdoors. You and your kids will acquire expert techniques in a brief tutorial, then venture out into the field to take photos from a panoramic viewpoint. Bring your camera, or feel free to use the one on your phone.



ARTIST  
IN RESIDENCY  
**STUART THURLKILL**

*Thurlkill is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## RUSTIC RINGS

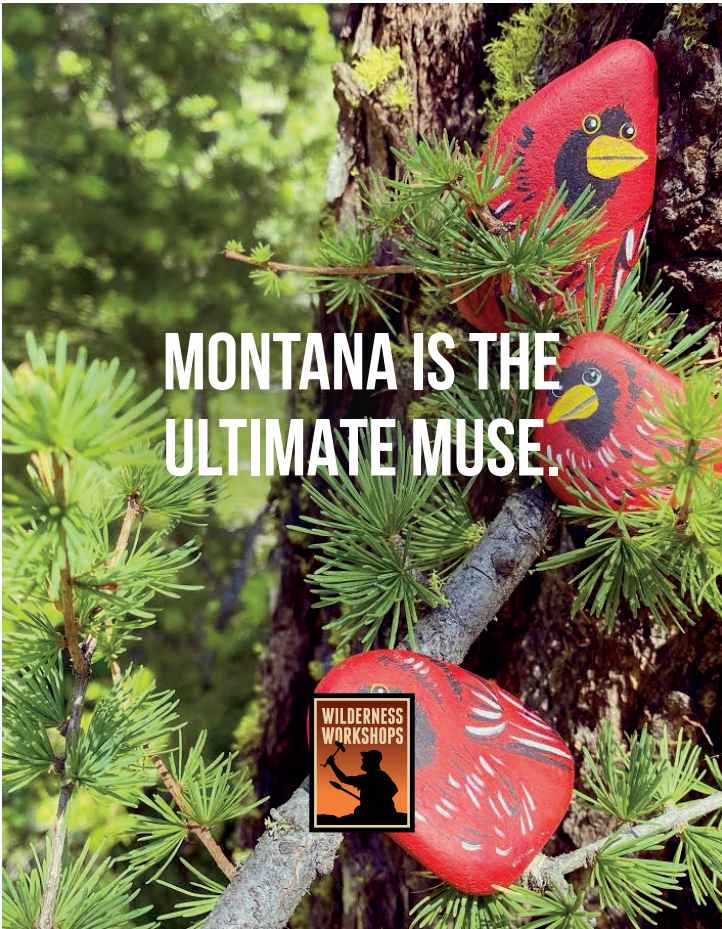
June 17, July 8

In this Wilderness Workshop, you'll choose from a variety of eye-catching beads and gems to create unique, wire-wrapped art. Painter and jewelry designer Peggy Wen provides all the tools and instruction you'll need. And with her encouragement, you'll leave with a statement ring that reflects your own personal style. All ages welcome. No experience necessary.



ARTIST  
IN RESIDENCY  
**PEGGY WEN**

*Wen is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## MONTANA MAJESTY PAINTING

June 24, July 22, August 26

In this fun Montana-themed Wilderness Workshop, Ashley Mitchell leads artists of all ages and skill levels in a variety of activities. You might find yourself painting Montana's state bird or flower, making cowboy and cowgirl portraits, face painting or rock painting. Whatever she's teaching, Mitchell instills an eagerness to learn and create, and Paws Up provides the perfect inspiration.



ARTIST  
IN RESIDENCY  
**ASHLEY MITCHELL**

*Mitchell is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*





## GETTIN' PRIMITIVE

June 28–July 6, July 12–14  
July 26–August 2, August 16–22

There's no online video that'll teach what Gary Steele knows. Join this real-deal Montana mountain man as he provides hands-on instruction around The Resort and at his self-built camp. He'll show you and your family primitive skills and outdoor survival techniques such as edible plant identification, fire making, knot tying, longbow archery, shelter building and tracking.



OUTDOORSMAN  
IN RESIDENCY  
**GARY STEELE**

*Steele is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## BRUSHES WITH GREATNESS

July 9–14

The boulder-strewn waters of the Blackfoot River? The Garnet peaks? The forests of Ponderosa pines? Whichever parts of the landscape speak to you, watercolor artist George Van Hook will help you capture them on canvas. He conducts his "plein air" workshops in a variety of settings around The Resort, so you can learn from a pro as well as find plenty of inspiration for your work.



ARTIST  
IN RESIDENCY  
**GEORGE VAN HOOK**

*Van Hook is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## WILDLIFE PAINTING

July 1, August 12

Whether it's the feathery eyelashes of a woolly bison or a horse's sun-flecked mane, Mother Nature's creatures truly are awe-inspiring. Award-winning wildlife artist James Corwin will take you on an inspiring journey in this fine art Wilderness Workshop. With his instruction, you'll learn how balancing gestural technique with detailed precision leads to remarkably lifelike results.



ARTIST  
IN RESIDENCY  
**JAMES CORWIN**

*Corwin is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



## DRUM CIRCLE MADNESS

August 23–29

When the Montana wilderness seems a little too quiet, we know how to drum up some excitement. Paws Up welcomes percussionist and Chicago's Old Town School of Folk Music veteran Scott Besaw back for an event that turns even the rhythmically challenged into stellar performers. It's a family-friendly class that'll teach you the principles of music and team building.



ARTIST  
IN RESIDENCY  
**SCOTT BESAW**

*Besaw is also available for private demonstrations or lessons. Contact Concierge Services to schedule.*



TASTE OF MONTANA  
THE AREA'S FRESHEST FLAVORS—WITH A SIDE OF RANCH  
June 12

We've handpicked the best of the best of the Blackfoot River Valley, sourced from regional purveyors, and served them up on the lawn of a working cattle ranch. Come sit down to a meal where you'll enjoy food and drink from local growers and beverage crafters. You can also listen in as Missoula-based musicians play. It's a glorious evening, proving that Montana's culinary resources are as supersized as the landscape itself.

FEATURED CHEFS



**Chef Andy Blanton**  
Cafe Kandahar  
(Whitefish, MT)



**Chef Sunny Jin**  
Senior Executive Chef  
The Resort at Paws Up  
(Greenough, MT)

FEATURED BREWER



**Draught Works**  
(Missoula, MT)

FEATURED DISTILLER



**Brian Anderson**  
Whistling Andy Distillery  
(Bigfork, MT)

FEATURED MUSIC



**The Timber Rattlers**  
Acoustic dance tunes—  
covers and originals—  
with bluegrass roots  
(Missoula, MT)

FOURTH OF JULY  
July 4

RED BANDANAS, WHITE CLOUDS  
AND CRYSTAL BLUE WATERS  
\* \* are just the start. \* \*



Adding to the color of your Independence Day celebration are a few purple mountains off in the distance. Come along for a tradition we look forward to year after year. We'll have a pie-eating contest, a festive parade and epic fireworks. It's a quintessential American holiday made even better with outdoor adventures, live music, craft cocktails, a float-decorating contest, lawn games, gunnysack races, glamping in an iconic Western landscape and relaxing family time together.

**Josh Farmer Band**  
Original jazz-pop-soul, evoking  
Herbie Hancock, Norah Jones  
and Jason Mraz

**The Timber Rattlers**  
Acoustic dance tunes—  
covers and originals—  
with bluegrass roots



# ARTISANAL PICNIC

SOME HOME RUNS MAKE IT ALL THE WAY TO MONTANA.

July 17

In a city known for its world-famous cuisine, “Hot Doug” Sohn’s gastronomic dogs are always a huge hit. But you don’t need bleacher seats at Wrigley to find out why. Instead, join Sohn and other talented Chicagoans here in Montana for our Artisanal Picnic. They’ll be batting a thousand with fresh local ingredients from top Montana farmers and nearby ranchers. Grab an exceptionally crafted Missoulan beer and shoot the breeze with the visiting chefs.

## FEATURED CHEFS



**Chef Michael Ciapciak**  
Bang Bang Pie & Biscuits  
(Chicago, IL)



**Chef Christine Cikowski**  
Honey Butter Fried Chicken  
(Chicago, IL)



**Chef Joshua Kulp**  
Honey Butter Fried Chicken  
(Chicago, IL)



**Chef Doug Sohn**  
Hot Doug’s  
(Chicago, IL)

## FEATURED BREWER



**Draught Works**  
(Missoula, MT)

## FEATURED DISTILLER



**Montgomery Distillery**  
(Missoula, MT)

## FEATURED MUSIC



**Milltown Damn**  
A high-energy bluegrass band  
from just down the road  
(Missoula, MT)

# LIVE FIRE LEGENDS

THESE CHEFS ARE RIGHT ON ‘CUE.

July 23–25

Warm summer days were meant for backyard barbecues, but what happens when your backyard is 37,000 acres? It’s legendary. This year, Live Fire Legends features an all-female lineup of some of the best in the BBQ biz. With cooking demonstrations and intimate classes, along with mouthwatering meals, you’ll be licking your fingers all weekend long, as well as sipping craft beers, jamming to live music and challenging your new friends to a game or two of horseshoes.



## FEATURED CHEFS



**Chef Sara Bradley**  
Freight House  
(Paducah, KY)  
Top Chef Season 16 Runner-Up



**Chef Lee Ann Whippen**  
Deviled Pig  
(Tampa, FL)  
Food Network’s  
Master of ‘Cue, 2019



**Andrea Harsell**  
American roots music  
from jazz to country  
(Missoula, MT)

July 24



NATIONAL S'MORES DAY

August 10

These festivities could put you in a sticky situation.

Nothing makes kids happier than graham crackers, chocolate and roasted marshmallows. And nowhere do they taste better than at The Resort at Paws Up®, where a certified S'moreologist serves them up. To celebrate National S'mores Day, we also host an all-out s'more-making competition with help from a world-class pastry chef. The winner earns the title of Paws Up S'moreologist, plus bragging rights amongst foodies and girl scouts everywhere.

FEATURED CHEF

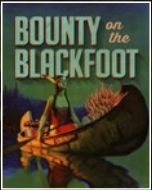


**Chef Meg Galus**  
Executive Pastry Chef  
Boka  
(Chicago, IL)  
Finalist, James Beard Award:  
Outstanding Pastry Chef, 2016, 2018

BOUNTY ON THE BLACKFOOT

ONLY ONE BROOKE CAN COMPETE WITH OUR RIVER.

August 21



Summer-lovin' foodies, this one's for you. Right on the scenic banks of the legendary Blackfoot River, you'll find a one-night-only, farm-to-table feast dreamed up by the visiting Chef Brooke Williamson. This annual event is your chance to enjoy the very best of Montana's lush growing season. And, as if the feast alone weren't enough, you can also tap your toes to live music, take in the scenery and chat with the winner of *Top Chef* and the Food Network's *Tournament of Champions*.

FEATURED CHEF



**Chef Brooke Williamson**  
Tournament of Champions  
2020 Winner,  
Top Chef 2017 Winner  
(Los Angeles, CA)

FEATURED DISTILLER



**Willie's Distillery**  
(Ennis, MT)

FEATURED MUSIC



**The Timber Rattlers**  
Acoustic dance tunes—  
covers and originals—  
with bluegrass roots  
(Missoula, MT)





# WINE & BITCH DINNER

JUST THIS ONCE, IT'S OKAY TO LICK YOUR PLATE.

August 28

## Wine & Bitch

The cuisine at Wine & Bitch is always mouthwatering for people and pups alike. While you relax over the specially prepared dinner, complete with wine pairings and decadent desserts, your four-legged companion will wolf things down then enjoy supervised play time in our expansive indoor arena and earn tail-wag-worthy gourmet treats. Hosted by The Resort's Nadine Lipson and her doggie duo, Coco and Fenway, this annual evening kicks off a whole fur-loving weekend.

### YOUR HOSTS



Nadine Lipson  
(Greenough, MT)



Coco and Fenway  
(Greenough, MT)

### FEATURED CHEF



Chef Sunny Jin  
Senior Executive Chef  
The Resort at Paws Up  
(Greenough, MT)

## THE CANINE CLASSIC WALK/RUN/HIKE

THE WORLD'S BIGGEST GAME OF CHASE

August 29



Bring your four-legged friend for an invigorating two-mile walk, a five-mile run or a half-marathon out in the wild. Then follow your noses to a Montana-size spread of tantalizing barbecue. We'll have live music, too, along with prizes for pooches and people. It's all in good fun, and it gives us a chance to raise funds for Working Dogs for Conservation, whose mission is to "train the world's best conservation detection dogs and put them to work protecting wildlife and wild places."



# FISH AND FEAST

A LUXURY FLY-FISHING FEEDING FRENZY

September 3-6

## Fish and FEAST

Elite chefs from across the country feel the pull of Fish and Feast. This Labor Day weekend culinary adventure is served up with fly-fishing excursions on the legendary Blackfoot River. The chefs will spend their mornings with you, battling cutthroat and rainbow trout. Then they'll head into our kitchen, where they show off their masterful cooking skills and plate up delicious cuisine to pair with phenomenal wines. It's a reel good time, for expert anglers and novices alike.

### FEATURED CHEFS



Chef David Bancroft  
Acre, Bow & Arrow  
(Auburn, AL)  
James Beard Award Finalist



Chef Jason Dady  
Jason Dady Restaurant Group  
(San Antonio, TX)  
James Beard Award Finalist

### FEATURED VINTNER



Jesse Lange  
Lange Estate  
(Dundee, OR)

### FEATURED BREWER



KettleHouse Brewing Co.  
(Missoula, MT)

### FEATURED MUSIC



Chuck Ragan  
Founder of Influential Florida Band  
Hot Water Music

September 2-6





# UPCOMING EVENTS

## THIS Autumn AT PAWS UP

Take a look at all we have in store for Fall 2021, from fly-fishing events to a legendary cowgirls gathering to chefs creating succulent tastings and meals right here on the Ranch.

SEPTEMBER 10-11



**VISITING VINTNER SERIES WITH CHAPPELLET**  
With Winemakers Amy and Dominic Chappellet and Singer-Songwriter John Floridis

SEPTEMBER 10-13



**COWGIRL FALL ROUNDUP**  
Featuring Honorees of the National Cowgirl Museum and Hall of Fame

SEPTEMBER 10-13



**THE WONDER WOMEN OF FLY-FISHING**  
An All-Women Event with Anglers Kelly Harrison and Mindy Marcum

SEPTEMBER 24-26



**MONTANA MASTER CHEFS®: NORTHWEST**  
With Chefs from Hotbed Cities of the Northwest, Including Doug Adams, Greg Denton and Gabrielle Quiñónez-Denton, Mellisa Root and Holly Smith

OCTOBER 8-10



**FRIENDS OF JAMES BEARD WEEKEND**  
With James Beard Award Winners Paula Disbrowe, Suzanne Goin and Gabrielle Hamilton and Singer-Songwriter John Floridis

NOVEMBER 25-28



**THANKSGIVING WEEKEND**  
With Special Guest BBQ Legend Chef Sam Huff and Singer-Songwriter John Floridis



Every effort has been made to ensure that the Program of Events is accurate. However, details are subject to change.

For the most up-to-date information, call 877-588-6783 or visit [pawsup.com/events](https://pawsup.com/events).





*America's Private National Park™*

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