



2021

SPRING

Adventure Journal



Unpredictable, unforgettable spring

It seems like every year, we blink and that blanket of snow is suddenly replaced by a vast expanse of green. Wildflowers spring up and creatures everywhere emerge after a long slumber. The sheer beauty of the landscape exploding to life is enough to make even the most tech-addicted among us stop and take notice. Of course we know it's coming, but somehow spring is always a surprise.

At Paws Up, you never know what you might see this time of year. An outing on e-bikes might come to an astonishing pause as everyone takes in a herd of wild elk on the horizon. Mealtimes are also an adventure, as Paws Up Executive Chef Sunny Jin and his team work with our local purveyors for outstanding, unexpected ingredients that turn every dish into a masterpiece.

Even our much-loved annual events that once seemed so far away are suddenly here. In April, cowgirls from all over join us for Cowgirl Spring Roundup to boost their skills and make lasting bonds. Rounding out the season is our blockbuster signature event, Montana Master Grillers—and we promise you'll never want to kick off summer any other way.

It's a great time to even surprise yourself. You never know who in the family will turn out to be the ace shot at longbow archery or who will possess that magic quality of perfectly communicating with a wild mustang. And you'll never feel more exhilarated witnessing the nervous first-time ATV rider who suddenly roars from the back of the pack to the front.

While the best part of spring is its unpredictability, you can be sure we've planned for a spectacular season. It's a time of rebirth and change, making it ideal for a spring break vacation or just for a much-needed reset. We hope to see you here in Montana during this extraordinary time of year.



Steve Hurst
Managing Director
The Resort at Paws Up

WHAT TO PACK FOR THE SEASON THAT HAS EVERYTHING?

Rain and shine. Crisp mornings that give way to unexpectedly warm afternoons. The best way to prepare for a Montana spring is to prepare for it all—and we've curated the ultimate carry-on to help you have maximum fun.



AVERAGE HIGHS AND LOWS (F):		MARCH	APRIL	MAY
	↑ High	48°	58°	67°
	↓ Low	24°	32°	41°



The only way to make a ride through the Montana wilderness even more exhilarating? Splashing through every last puddle. With spring thaw comes runoff from the snow-covered mountains, leading to swollen rivers, lush grass and, yep, plenty of mud. Instead of avoiding it, you'll have the time of your life embracing all that wet dirt head-on. The question is, how do you want to make a splash?



Here, there are two types of people: those who love ATVs and those who haven't tried them yet. As you slice through fields and scale up the mountainside, you might suddenly find yourself parking your vehicle near the peak of Lookout Rock and walking up the final steps to take in a jaw-dropping panoramic view. Even that might pale in comparison to the thrill of riding back down and zooming through epic puddles at the very bottom.

To conquer the 100 miles of trails here under your own power, head out on a top-of-the-line mountain bike. And if you're looking for a gritty trip to the Old West, you have a choice. Either take a tour of Garnet Ghost Town on the back of a Polaris General or hitch a ride there, snoop around and then take a scenic 15-mile downhill bike tour back to Paws Up.

And for the most fun you never thought you'd have, meet the fat tire electric bike. With 26-inch all-terrain tires and speeds up to 20 miles per hour, your group will feel like a Western motorcycle gang as you zip through the landscape.

What to do when you want to unwind after exploring Montana? A charcoal mud wrap, of course. This spa treatment, called Luster and Luminate, features rare black silts to improve skin texture and deeply hydrate. A full day of muddy fun at The Resort will only leave you wanting more—which is precisely the reason your luxury home features spacious slate showers, jetted tubs and a washer and dryer to help you get ready to do it all again tomorrow.

For the full rundown on spring adventures, visit pawsup.com/spring-activities.



A clean break



Looking to have a blast and keep those cowboy boots pristine? Walk them right over to our sporting clays installation, where you can take aim at a five-stand with breathtaking views. After everyone in your group has given it their best shot, cocktails will be in order on The Yard at the Cook Shack.

It's always a good time for shopping, so be sure to set aside ample time to peruse our 11,000-square-foot Wilderness Output for home goods, clothing, art, jewelry and much more.

There's no better way to get that fresh-as-a-daisy feeling than a spa day at the Morris Ranch House. (Paws Up's Spa Town® resides at the Ranch House from October to May.) Try the Seasonal Signature Paws Up body scrub with locally foraged ingredients like mint, lavender and sage to feel refreshed and glowing from head to toe.

And while this spring getaway isn't on the beach, you can log plenty of time on the water. Later in the spring, go for an exhilarating whitewater rafting trip on the Blackfoot River. And don't forget your very own private outdoor hot tub—it's just the place to end your day as you watch the sunset give way to twinkling stars overhead.





CATCHING UP WITH OUR LOCAL BUDS

As SPRING RUNOFF FROM NEIGHBORING MOUNTAINS SWELLS LOCAL RIVERS AND NEWBORN FAWNS TAKE THEIR TENTATIVE FIRST STEPS, SOMETHING ELSE IS AFOOT IN THE BLACKFOOT RIVER VALLEY. THE TASTIER BITS OF MONTANA BEGIN TO GROW, GETTING READY TO GRACE OUR TABLES HERE AT PAWS UP.

"It's a time to forage, especially for morel mushrooms and wild onions," Paws Up Executive Chef Sunny Jin said. "Each spring, we return to our secret small patches." It's also a time to search for seasonal ingredients from like-minded growers. "We want to make sure our suppliers treat the land and their employees with respect as they produce sustainable ingredients."

At Paws Up, that search leads to the Western Montana Growers Cooperative. It serves as a critical link between Paws Up kitchens and top-drawer area farms like the Tucker Family Farm and Harlequin Farms.

In the spring, the co-op helps source produce such as delectable young shoots—the pea shoots, spring onions, green garlic, radish tops and watercress destined for spring menus. "Beet tops, for example, are excellent in salads; they have almost a Swiss chard quality," Jin said.

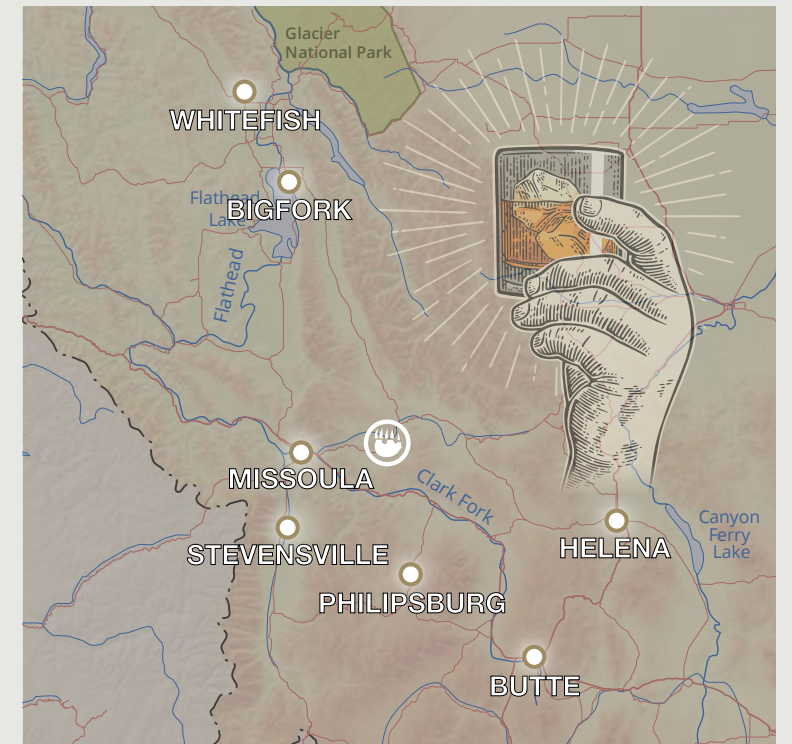
On the meatier side of things, "We have a local lamb specialist from nearby Potomac, who knows the smaller ranches." And, as Paws Up Ranch continues to build relationships with sustainable producers of beef and bison, Jin relies on Montrail Bison: "We even do a breakfast with their bison—bone-in T-bone steak and eggs."

For delicious baguettes, brioche and fresh pastries, "we count heavily on Le Petit Outre," Jin pointed out. Cooked locally in a hearth oven, their baked goods have warmed our hands on many spring mornings.

And what does Jin look forward to most as the season approaches? He said, "I love a chilled soup, maybe embracing the fresh peas in an English pea soup along with something like chilled lamb with fresh watercress and a minty pistou." It's ranch-to-table cuisine, pure and simple.

With Executive Chef Jin on the job, every day is a Sunny day.

Liquid treasures: WHERE TO DISCOVER OUR FAVORITE BREWERIES AND DISTILLERIES



Bayern Brewing

/ MISSOULA

Authentically German. Try Face Plant Doppel Weizen for a real kick in the lederhosen.

Blackfoot River Brewing

/ HELENA

Dry hopped sour beers as tart and refreshing as a newly picked berry on a mountain hike.

Blacksmith Brewing

/ STEVENSVILLE

Nary a harsh word has been spoken about quality quaffs like Cutthroat IPA.

***Draught Works**

/ MISSOULA

Citrus Cowboy Hard Seltzer. Huckleberry Sour. Yep, their Montana roots run deep.

Headframe Spirits

/ BUTTE

Known for their Destroying Angel Whiskey, whose name kind of says it all.

KettleHouse Brewing

/ MISSOULA

The flavors and styles are as original as the names: try Fresh Bongwater or Bonner Logger Lager.

***Montgomery Distillery**

/ MISSOULA

What better way to finish off a Montana Master Grillers feast than with a shot of Single Malt Whiskey?

***Philipsburg Brewing Co.**

/ PHILIPSBURG

Set to show off their gold medal winning brews at Montana Master Grillers. Highlight: Razzu! Raspberry Wheat.

***Spotted Bear Spirits**

/ WHITEFISH

True commitment to craft: all organic and local ingredients. Think about that as you sip their Coffee Liqueur.

***Whistling Andy Distillery**

/ BIGFORK

A Montana adventure needs local flavor. How does Pink Peppercorn and Pear Gin sound? (92 points, *Wine Enthusiast*)





The blueprints were clear. See-through, in fact.

Rising up amid towering pines, the newest addition to the Paws Up collection glimmers and shines, its architecture a reflection of the surrounding landscape. Welcome to the green o, a luxury adults-only resort set on a densely wooded hillside at the edge of the ranch and opening its doors on June 1, 2021.



It's unlike anything you've ever seen in the forest, a modern Montana wonderland for grown-ups who crave a more playful and intimate connection with the wilderness and each other.

Like exquisite geometric wildflowers, the green o's 12 secluded Haus accommodations are available in four *hygge*-sleek styles. Smartly integrated with the wilderness for total privacy, each Haus is meant for two adults. Inviting the outdoors in are unique architectural features like expansive decks and rooftop space, outdoor hot tubs, indoor and outdoor fireplaces and scenic views from every angle.

"The inspiration for all four green o home styles was nature," says Paws Up and green o co-owner Laurence Lipson. "Their design was driven by the singular objective to fully immerse guests in the inspiring Montana forest."

Climb a spiral staircase that winds in and out of the elevated three-story Tree Haus for nose-to-pine views or trace the shape of the infinity symbol as you wander from the glass-enclosed bedroom to the retro

sunken conversation pit of the aptly named Round Haus. At night, endless sight lines to the stars and moonlit trees radiate out from the center of the Light Haus. But then how to resist a sip of wine on the deck of the Green Haus with a fire flickering between you and the glass-encased living room? By morning, floor-to-ceiling windows in every Haus play a scene of deer canvassing for buttercups and glacier lilies, Ponderosa pines peppered with mountain bluebirds and the sun peeking through the treetops.

Authentic Montana adventures await just outside. Stroll to the Social Haus for an inspiring live-fire dining experience, or venture just beyond for full access to every experience on offer at Paws Up, from horseback riding and fly-fishing to chuck wagon dinners and cocktails at Tank.

We dare you to imagine a more luxurious expression of balance with the natural world. Come see for yourself at the green o, now accepting reservations. Details are at thegreeno.com.



salt-baked celeriac

THE SOCIAL HAUS:

WHERE FORAGED FOOD PLAYS WITH FIRE

With the strike of a match, Executive Chef Brandon Cunningham sets the stage for a spectacular fine-dining experience at the Social Haus, the restaurant and lounge available only to green o guests. The star of the show at this intimate 12-table affair: live-fire cooking, masterfully stoked by his dexterous hands. Previously of Portland's elegant Castagna and Ned Ludd, Cunningham honed the craft under the tutelage of legendary Chef Jason French, among others.

On the menu at the green o, he says, "Nature will show up in the form of fire and in the actual ingredients." To achieve that, Cunningham plans to forage right outside his back door for dishes such as a thinly sliced Paws Up beef seared on fire-roasted Blackfoot River rocks, a duck terrine infused with juniper, a salmon tartare presented atop freshly fallen snow and even a spruce-infused ice cream. "It's fantastic," Cunningham says of the mixture blended with neon-green buds churned with cream and sugar. It "tastes like mint but with a more forest-y flavor." Cunningham's dishes will also focus on vegetables, including smoky leeks charred to perfection and giant beets steamed for hours in hot coals. "It's fun to see these vegetables transform and still present so elegantly on the plate."

But the ultimate joy at the Social Haus will be in taking that very first bite.



Call it intensive parenting. Call it the norm. Call it whatever you want, but we know over the last few decades, parents have been putting more and more time into raising their kids. Then came 2020, and now moms (and many dads) are serving as math tutor, gym teacher, arts and crafts guru, nurse, entertainer and playmate. Let's face it, this year you *really* need a break from the school year.

If the thought of planning one more thing has you throwing in the towel, Paws Up is here to help. Consider The Resort your ultimate fairy godmother, swooping in to take over while you enjoy some well-deserved respite, whether it's at Spa Town or out on a cattle drive.



From March 20 through April 17, tots and teenagers alike will be trading their screens for screams of delight with a wide array of wilderness adventures and a full calendar of kid-friendly demonstrations and workshops.

They'll be riding horses through the meadows, kicking up mud on an ATV, testing their wills as they rappel down a cliff, zipping around the go-kart course, playing paintball, mountain biking and more. But if that's not enough, they'll have the chance to pick up a few life lessons, as well, with hands-on classes in cooking, landscape painting and jewelry making.



THIS
SPRING BREAK,
IT'S
Mom's
TURN FOR A
TIMEOUT.



OUR VISITING EXPERTS WILL BE TEACHING EVERYTHING FROM
LIFE HACKS TO
ARTISTIC PURSUITS:

	NATURE, ABSTRACTED <i>with Danielle LaGoy</i> March 20, 2021		RUSTIC RINGS <i>with Peggy Wen</i> March 27, 2021
M A R C H			
	BIG SKY PHOTOGRAPHY <i>with Stuart Thurlkill</i> March 24, 2021		WILDLIFE PAINTING <i>with James Corwin</i> March 31, 2021
	SANDWICH SENSATIONS <i>with Chef Laura Werlin</i> April 1–4, 2021		GETTIN' PRIMITIVE <i>with Gary Steele</i> April 5–11, 2021
A P R I L			
	MONTANA MAJESTY PAINTING <i>with Ashley Mitchell</i> April 3 and 17, 2021		SANDWICH SENSATIONS <i>with Chef Ellie Heyman and Chef Orion Heyman</i> April 8–11, 2021

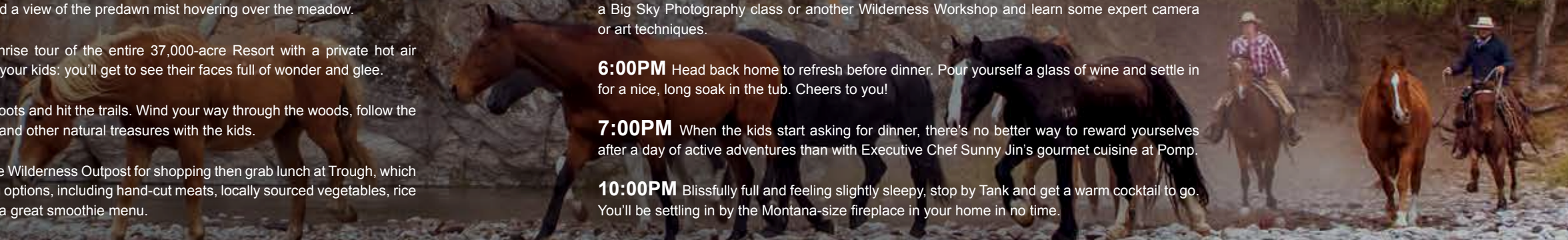
For more information on Spring Break at Paws Up, take a look at pawsup.com/springbreak.

“HOW WAS YOUR DAY?”
HAS *finally* MET
ITS MATCH.

Wondering what to do with your time here at Paws Up? We spoke with one expert who's especially in-the-know: travel blogger, Paws Up media relations manager and mom of three, Alison Lewis. Here's what she suggested.

- 6:30AM** Mornings are magical at Paws Up, so be the first up and treat yourself to some next-level “me time” with coffee and a view of the predawn mist hovering over the meadow.
- 7:00AM** Set out for a sunrise tour of the entire 37,000-acre Resort with a private hot air balloon ride. Keep an eye on your kids: you'll get to see their faces full of wonder and glee.
- 10:30AM** Lace up your boots and hit the trails. Wind your way through the woods, follow the river and hunt for pine cones and other natural treasures with the kids.
- 12:00PM** Head over to the Wilderness Outpost for shopping then grab lunch at Trough, which offers many casual fine-dining options, including hand-cut meats, locally sourced vegetables, rice and grain bowls, paninis and a great smoothie menu.
- 1:30PM** Saddle up for a horseback ride. It's an awe-inspiring experience as human and horse become one, occasionally in a journey across the mighty Blackfoot River.

- 4:00PM** While the kids harness their inner Tarzan at the Sky Line™ Aerial Adventure Park, take a Big Sky Photography class or another Wilderness Workshop and learn some expert camera or art techniques.
- 6:00PM** Head back home to refresh before dinner. Pour yourself a glass of wine and settle in for a nice, long soak in the tub. Cheers to you!
- 7:00PM** When the kids start asking for dinner, there's no better way to reward yourselves after a day of active adventures than with Executive Chef Sunny Jin's gourmet cuisine at Pomp.
- 10:00PM** Blissfully full and feeling slightly sleepy, stop by Tank and get a warm cocktail to go. You'll be settling in by the Montana-size fireplace in your home in no time.
- 11:00PM** Before hitting the sheets, get one last look at the nighttime sky. You could almost swear the stars are winking at you, knowing they'll see you again tomorrow.





WAGGING TAILS AND WET KISSES:

OUR BEST REVIEWS COME FROM MAN'S BEST FRIEND

Not everyone loves a jumpy, excited dog, but we sure do. In fact, when the Lipson family set out to create their new resort nearly two decades ago, they could think of no better inspiration than their four-legged friends. “Paws Up got its name from the way dogs greet people, with their paws up in the air,” says owner Laurence Lipson. “We wanted The Resort to have that same warm and, well, fuzzy, feeling.”

It's why we throw our arms open to the whole family here—pets included. We even celebrate all things canine at the annual Wine & Bitch Dinner and Canine Classic, two annual events that comprise a late-summer weekend filled with gourmet food (and treats!) and healthy competition, with the proceeds benefitting Working Dogs for Conservation (wd4c.org).

But bring your pooch any time of year, and you'll find wide-open spaces that make for some of the most inspiring walks you'll ever take together. After a few games of fetch on the four acres

surrounding your luxury home here, you can head to Spa Town, where the two of you can truly unwind. After all, dog massages are complimentary when guests book a 60-minute human massage.

For the pooch, “We use a paraben-free guava mangosteen hydrating butter with leave-in conditioner,” explains Laura Russell-Nygard, spa and wellness director. “We start by applying the lotion to the head and work down the spine, then apply to the legs and work down to the paws. Usually by this time, they are on their backs with their paws up in the air, tongues hanging out and wagging their tails—they love it!” Russell-Nygard loves working on the dogs, too.

“One guest always brings her three chocolate labs when she visits. They run down the stairs like bulls in a china shop, but by the end of their massages, they're all drooling and sleepy. They are my favorite clients to work on,” she laughs.

But don't worry if you didn't bring your furry friend along. Paws Up has its own resident canines, including Fenway, who is always eager to accompany guests on hikes. Trust us—he knows the way like the back of his paw.

MORE ON EVENTS, SPA SERVICES AND HIKES CAN BE FOUND ONLINE AT PAWSUP.COM.



GEARING UP FOR GLAMPING: A LOOK BEHIND THE TENT FLAP



Two telescopes. A handful of ponchos. Two poker sets. And several soccer balls. It may sound like an outdoorsy new version of “The Twelve Days of Christmas,” but it's not. It's just part of the inventory in the winter storage closet at Paws Up. “There are shelves of stuff,” says Erick Grimley, glamping operations director. In typical fashion, he's being circumspect and modest. We know the value of his secret inventory.

You see, it's Grimley's job to turn platforms, canvas and all these seemingly random items into luxury camps every spring. And it's not



easy. In fact, it takes plenty of behind-the-scenes work and months of planning to create the signature glamping experience at Paws Up. His prep begins as early as February, when he begins assembling and training a team of 55 to 60 camp butlers, assistants and supply runners, plus a management team of eight. Come April, weather permitting, the team moves the furniture back into the tents and turns on the water, just in time to welcome the first guests.

“Almost always, the very first guests of the season get snow,” Grimley says. With heaters, electric blankets and heated bathroom floors in place, there's no chill inside, but the feeling of stepping out onto a tent's front deck and being surrounded by flakes? It's pure serenity.





Posh Chocolat Montana Fly Box chocolates and C. Martini Dipped Antler earrings

Montana is the kind of place that stays with you: the fresh air, the jagged mountain peaks, the casual rugged smiles and, oh, those tall and fragrant trees! It almost goes without saying, everyone leaves carrying a piece of our nature in their hearts.

But to actually take a piece of Montana home with you? That's possible, too, thanks to Paws Up's retail manager and chief curator, Haley Wilson. Her operation, the Wilderness Outpost, is an enormous boutique filled with items found, chosen, designed and crafted specifically to become unique treasures from the Treasure State.

Wilson herself discovered a thick, fallen branch that she carried back from a hike recently. On her mind as she trudged past Ponderosa pine after Ponderosa pine was the thought of Christmas ornaments. Soon she was on the phone with a Missoula company called Black Mountain Marking, a producer of handmade, naturally sourced holiday decorations. Their artists' handiwork is now on sale in the shop.



Paws Up Behring Made knife

In fact, the carefully curated goods on display at the Wilderness Outpost include lots of items you'd never find in any other store. You'll see custom screenprinted and embroidered clothing from Exact Image and work-of-art knives by Behring Made. Plus, there are Missoula favorites like delicious jams produced by the Huckleberry People and decadent chocolates created by Posh Chocolat.

Jewelry from Montana artist C. Martini is also on offer, as well as fine art from a variety of local painters, photographers and sculptors. And for outfitting your adventures, there are all kinds of necessities for an afternoon spent in the Blackfoot River Valley, such as fly-fishing gear and apparel from Bozeman, Montana's well-known Simms company.

To find out more about the Outpost's Montana-made products, call 406-244-7374 or email retail@pawsup.com.



Handmade turquoise jewelry

Custom bolo tie



LET'S CHILL ONE-ON-ONE WITH LOCAL BREWER

Ben Johnson

In Montana, craft culture extends to what we drink. Many local craft beers are inspired by big skies, clean waters and the expansive mind of Ben Johnson, recipe developer and lead brewer at Philipsburg Brewing Co. We recently tapped into his thoughts.

What inspires your constant hunt for what's new and different, beverage-wise?

We always have 10-13 beers on tap. I'm always trying to pull in a broad range of flavors and colors. Secondly, I'm inspired by ingredients and seasonality: for spring and summer, I focus on lighter brews.

That said, what might be on tap for spring?

Razzu! Raspberry Wheat beer, a perennial gold medal winner, really says spring—we use almost 100 pounds of raspberry puree to make about 270 gallons of beer.



In 2021 you're returning to Paws Up for Montana Master Grillers. Does it spark some ideas?

To go with all that great grilled meat, I'm thinking of two saisons—Chardonnay Barrel-Aged Saison and Rope Swing Saison. They're Belgian style ales with spice notes—highly carbonated, which really refreshes the palate. Also Razzu! goes great with barbecue sauces.

Any IPAs come to mind?

Definitely. I like a juicy, fruit-forward IPA, such as our Montana 1 IPA, to cut through all that delicious fattiness.

You'll get to ask Johnson your own questions at our annual kickoff to summer, Montana Master Grillers, May 28-31, 2021. He'll be filling glasses as well as heading out on an adventure or two with guests.

And to learn more about all the delicious plans The Resort at Paws Up is making for this signature event, visit pawsup.com/mmg.



2021? BRING IT ON!

NOTHING SAYS “GOOD TIMES” LIKE THE UPCOMING EVENTS AT THE RESORT AT PAWS UP.

Bust out the calendar and start marking it up. Whether you're eager to learn from the country's hottest chefs, raise a ruckus with Cowgirl Hall of Fame honorees or rub shoulders with the best pit masters in the land, we have something for everyone in the months ahead.

SPRING 2021

The French Laundry Unfolded

Old friends. Great food. And lots of good, clean fun.

Join Chef Sunny Jin and fellow French Laundry alums for an epic reunion. You'll find out what great chefs make when they cook for each other.

March 5–7, 2021

Spring Break Time, Montana-Style

Go ahead and tell your kids to “get out.”

Teach your kids the real meaning of streaming with every kind of adventure and lesson you could imagine right here in the Blackfoot River Valley.

March 20–April 17, 2021

Cowgirl Spring Roundup

Featuring Honorees of the National Cowgirl Museum and Hall of Fame

Brush up on your horsemanship with scenic trail rides and enlightening demonstrations. And spend each night around a roaring campfire.

April 22–25, 2021

The Wonder Women of Food and Wine

A culinary Ka-Pow!

Get to know inspiring chefs who've broken through to culinary superstardom. The best part? You'll also dine on their award-winning cuisine.

April 30–May 2, 2021

Montana Master Grillers®

A surefire celebration of smokin' hot cuisine

Come Memorial Day weekend and witness a few of the country's greatest pit masters in action, then sink your teeth into some finger-lickin' BBQ.

May 28–31, 2021

SUMMER 2021

Independence Day

A first-class Fourth of July

Picnics, pies, parades, epic fireworks: We have all of your favorite Fourth of July traditions, plus a few new ones the whole family will enjoy.

July 4, 2021

Live Fire Legends

These chefs are right on 'cue.

Pick up a few pointers on grilling with a white-hot lineup of BBQ pros. We'll have cooking demos and classes, plus mouthwatering meals.

July 23–25, 2021

Bounty on the Blackfoot

A culinary event you can bank on

Taste the freshness of a farm-to-table feast dreamed up by *Top Chef* winner Brooke Williamson—during Montana's lush growing season.

August 21, 2021

To get a look at all of our upcoming events, plus details, visit pawsup.com/events.

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