



DRINK

IN THE SCENERY WHILE YOU

DEVOUR

A GREAT BOOK.

INTRODUCING THE COOKBOOK LIVE EVENT SERIES,
FEATURING JAMES BEARD AWARD WINNERS AND FINALISTS



Let World-Famous Chefs Teach You Every Trick in the Book.

THE NEW COOKBOOK LIVE SERIES

They poured their hearts into every page—and now they’re bringing their cookbooks to life. Our brand-new culinary series, Cookbook Live, is your chance to not only meet some of the country’s greatest chefs, but also to hear the stories behind their recipes and watch

them create the very dishes that made them famous. You’ll have the opportunity to get your cookbooks signed, take part in interactive demonstrations and learn what it takes to create incredible, unforgettable cuisine. And when it’s time to return home, you can always turn to your book to relive the magic. Reserve your spot today.

THE ELEMENTS OF PIZZA

FEATURING CHEF AND AUTHOR KEN FORKISH

August 4–6, 2017



Chef Ken Forkish
Ken’s Artisan Pizza
Portland, OR



Spend a weekend getting your hands doughy with pizza expert and James Beard Award-winning author Ken Forkish. On day one we’ll celebrate International Beer Day, where you can enjoy a local craft beer along with your meet and greet with Forkish. Next, he’ll guide you through a savory and hands-on weekend, where you’ll use fresh local ingredients to create edible works of art from his book *The Elements of Pizza*, a finalist in this year’s James Beard Awards.

COOKIE LOVE

FEATURING CHEF AND AUTHOR MINDY SEGAL

August 10–16, 2017



Chef Mindy Segal
Mindy’s HotChocolate
Chicago, IL



To celebrate National S’mores Day, join James Beard Award-winning pastry chef Mindy Segal as she serves up her own unique s’mores creations and judges our resort-wide S’mores-Off Competition. She’ll be “stick”-ing around all week, visiting each of the camps while giving an up-close and delicious look at favorite recipes from her widely hailed book *Cookie Love*.

SMOKE AND AROUND THE FIRE

FEATURING CHEFS AND AUTHORS TIM BYRES, GREG DENTON AND GABRIELLE QUIÑÓNEZ-DENTON

September 1–4, 2017



Chef Tim Byres
Smoke, Dallas, TX



Chef Gabrielle Quiñónez-Denton
and Chef Greg Denton
Ox, Portland, OR

This Labor Day weekend, Texan barbecuing expert and James Beard Award-winning author Tim Byres is teaming up with James Beard Award-winning chefs Greg Denton and Gabrielle Quiñónez-Denton. Together they’re presenting a grilling extravaganza, offering live-fire cooking demonstrations by day and hosting their own flame-inspired dinners by night. In this fire-packed weekend, the Dentons will take you behind the scenes of their book *Around the Fire*, and Byres will prepare recipes from his book *Smoke: New Firewood Cooking*.

ART OF THE PIE

FEATURING PIE WHISPERER AND AUTHOR KATE MCDERMOTT

November 3–6, 2017



Chef Kate McDermott
Master Pastry Chef
artofthepie.com



Join pie expert and James Beard Award finalist Kate McDermott as she takes you behind the scenes of what the *Washington Post* called “a new baking bible.” McDermott will offer hands-on classes, demonstrating different recipes from her 2016 book, *Art of the Pie: A Practical Guide to Crusts, Fillings and Life*. She’ll teach you to make various styles of pies, and she’s even promised to share the secrets behind her famous crust, which is surprisingly easy to make.



To roll up your sleeves and join our chefs, call 866-929-7571 or visit pawsup.com/cookbooklive



The Resort at
PAWS UP

FOR RESERVATIONS AND INFORMATION, CALL 866-929-7571
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