

WHY MONTANA WOLVES

HOWL LOUDER ON MEMORIAL DAY WEEKEND



MONTANA MASTER GRILLERS | MAY 25-28, 2018



MONTANA MASTER GRILLERS—WELL DONE WITH GRILLING GREATS

MAY 25–28, 2018

We've stoked the flames of anticipation for this year's Montana Master Grillers with an all-new lineup of grilling greats. This year's weekend-long event features maestros of the grill who have worked their fiery magic from deep in the heart of Texas to Boston's Fenway Park. Each has a unique take on BBQ delights. In true Paws Up style, you'll also get your fill of wilderness adventures, local microbrews, whiskeys and the like. Toss in nightly music, and this may be the most memorable Memorial Day since the dawn of cooking fires.

OUR MASTER GRILLERS AND GOOD OL' BBQERS



Chef Tim Byres
Owner and Chef
Smoke (Dallas, TX)
James Beard
Award-Winning Author



Chef Burke Holmes
Owner and Chef
The Notorious P.I.C. BBQ
(Missoula, MT)
Voted Best BBQ and Best
New Restaurant in Missoula



Chef Pat Martin
Owner and Chef
Hugh-Baby's BBQ & Burger Shop,
Martin's Bar-B-Que Joint
(Nashville, TN)



Chef Nicole Pederson
Former Executive Chef
Found Kitchen and Social
House (Evanston, IL)
Food & Wine
People's New Chef Nominee



Chef Steve "Nookie" Postal
Owner and Chef
Commonwealth (Cambridge, MA)
Finalist in *Bravo's Around the*
World in 80 Plates



COOKBOOK LIVE™ PRESENTS SMOKE
Featuring Chef and Author Tim Byres
Saturday, May 26

Not only can you taste the very best of live-fire cooking at Montana Master Grillers, you can also learn from the best. Watch as Chef Tim Byres demonstrates recipes from his James Beard Award-winning book, *Smoke: New Firewood Cooking*.

FEATURED BREWER, DISTILLER AND VINTNER



Glacier Distilling
Company
Coram, MT



KettleHouse
Brewing Company
Missoula, MT



Wagner Family
of Wine
Rutherford, CA

TUNES WILL ALSO WAFT THROUGH THE AIR.



Dan Dubuque's guitar notes and distinctive voice will spice up the Paws Up open-air festivities on Friday night. The Lil Smokies, a truly fitting name for Montana Master Grillers, headline on Sunday night. They won the band competition at the 2015 Telluride Bluegrass Festival and are sure to get everyone moving with their energetic blend of traditional bluegrass and newgrass music. Opening act: Andrea Harsell & Luna Roja.

SCHEDULE HIGHLIGHTS

Friday, May 25, 2018

- Retail Therapy trunk shows at the Wilderness Outpost
- Welcome reception followed by the Meat and Greet Dinner
- Live music

Saturday, May 26, 2018

- Breakfast at your leisure
- Grilling demos
- Cookbook Live with Tim Byres
- Spa treatments
- Sporting clays and wine reception
- Reception with featured beverage purveyors
- Dinner in Pomp with Executive Chef Sunny Jin
- Live music

Sunday, May 27, 2018

- Breakfast at your leisure
- Grilling demos
- Chuck wagon lunch on the Blackfoot River
- Sporting clays or trail ride with the Master Grillers
- Wine tasting with Wagner Family of Wine
- County Fair dinner with live music
- Fireworks

Monday, May 28, 2018

- Breakfast at your leisure

Note: Schedule details are subject to change.



Get fired up. RSVP for a weekend with our grilling MVPs. For reservations, call 877-572-7013 or visit pawsup.com/mmg. All-inclusive rates start at \$880 per person, per night (four days/three nights, based on two adults).

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G R E E N O U G H , M O N T A N A

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