



MONTANA MASTER GRILLERS

AT THE RESORT AT PAWS UP 2018

**THE GRILLS HAVE COOLED,
BUT WARM FEELINGS REMAIN**
Generous Helpings of Montana Fun
Coming Soon—The Flavors of Fall


Stick a fork in it—a weekend well-done

GREETINGS FROM MONTANA. After the smoke settled this past Memorial Day weekend, I was reflecting on what took place here at The Resort at Paws Up. First, a hearty and heartfelt **THANK YOU** to everyone involved for making Montana Master Grillers a sizzling success. In fact, the 2018 Montana Master Grillers now holds the record as our best-attended culinary event yet! From christening the new Island Lodge at Salmon Lake with an epic cooking demo and lunch by the peerless Tim Byres to the closing harmonies of “Rocket Man” by the renowned Lil Smokies sung below a spectacular fireworks display, things couldn’t have gone any better. Whether it was the sun-drenched chuck wagon meal by the mighty Blackfoot River, the intimate sporting clays adventure with Napa Valley royalty or the way guests and guest chefs alike enjoyed each other’s company as much as the food itself, this was a weekend we will all long remember.

Our beverage purveyors and entertainers helped set the table for an incredible four days. And our guest chefs really delivered the smoky goodness that makes grilled cuisine so amazing. Thanks again, and congratulations on creating meaningful memories. Here’s to making many more together.

SCOTT SCHAEFER
SPECIAL EVENTS MANAGER
THE RESORT AT PAWS UP





THIS YEAR'S MONTANA MASTER GRILLERS felt like good friends getting together and cooking the dishes we wanted to showcase amongst ourselves. Luckily, we made enough to share with the smiling guests all around us! I'm grateful to have learned from some of the best chefs across the nation who collectively ignited their talents in our little town of Greenough, Montana. This event will not soon be forgotten!

CHEF SUNNY JIN
EXECUTIVE CHEF
THE RESORT AT PAWS UP



I HAVE BEEN BLESSED over the past 12 years to do many events across the country and there is no question that Montana Master Grillers at The Resort at Paws Up ranks among the best. The facilities and activities are just incredible and the kindness of the staff was awesome. I loved sitting out overnight cooking a whole hog under that sky...the clarity of the stars and constellations I'll never forget. It was just great collaborating with the other chefs, getting to know a few people and sharing some knowledge with guests, whose inclination to be involved, ask questions and help out was truly enjoyable. I seriously really loved Paws Up—what a special place.

CHEF PAT MARTIN
HUGH-BABY'S BBQ & BURGER SHOP
MARTIN'S BAR-B-QUE JOINT
NASHVILLE, TN



WHAT AN AMAZING WEEKEND! We worked hard and played even harder. It was awesome to meet and to cook with chefs from all around the country. I can't think of a better chef bonding experience than sitting by the fire watching Pat and his crew babysit that whole hog on their hand-built pig roaster.

CHEF NICOLE PEDERSON
VETERAN OF FOUND KITCHEN AND SOCIAL HOUSE
EVANSTON, IL



Served with generous helpings of Montana fun



GRILLING BRINGS PEOPLE TOGETHER and that's never been more evident than at this year's Montana Master Grillers. Those of us from Montana, chefs from all over the country and people staying at Paws Up—we all had a great time. Lots of new friends and pretty awesome grilling techniques. Loved learning and sharing with the other chefs!

CHEF BURKE HOLMES


**THE NOTORIOUS P.I.G. BBQ
MISSOULA, MT**





A weekend that left a good taste in a lot of mouths




A low-angle shot of a man with a beard and sunglasses, wearing a dark blue t-shirt, holding a large, succulent piece of cooked meat on a wooden stick. The meat is glistening with sauce and has a charred exterior. The background is a clear blue sky with some green foliage visible at the bottom.

I HAD HIGH EXPECTATIONS for Montana Master Grillers. I'd actually say, Big Sky high. Not only were expectations achieved, they were blown out of the water. Every detail was impeccable. The staff was so friendly and helpful. The guests were engaging and the setting absolutely takes your breath away. Just an absolute amazing experience and I can't wait to get back to Paws Up. And the s'mores...don't snooze on those s'mores. The s'moreologist was next-level.

CHEF STEVE "NOOKIE" POSTAL
COMMONWEALTH
CAMBRIDGE, MA

*Postal will be back at Paws Up in April 2019
to conduct kids' cooking demos
and competitions.*

A man with a mustache and goatee, wearing a dark plaid shirt, stands in front of a large, bright fire at night. Sparks are falling all around him, creating a dynamic and warm atmosphere. The background is dark with some blurred lights.

I LOVE BEING IN MONTANA. It clears my head, even with all that good smoky grilling we had going on. Paws Up makes it easy to cook, eat and make lasting friends. It was good to be able to sit down with fellow chefs and guests alike to sample some truly exceptional grilled foods. And it's always fun to share recipes from my book, *Smoke*, and pass on tips about live-fire cooking.

CHEF TIM BYRES

SMOKE
DALLAS, TX

Coming Soon—The Flavors of Fall

Cookbook Live™: *Kristen Kish Cooking* CATCH A RISING STAR

OCTOBER 12-14



While Montana's fall colors are spectacular, Paws Up will be featuring something equally dazzling: the cuisine of Chef-Author Kristen Kish. Her first cookbook, *Kristen Kish Cooking: Recipes and Techniques*, skillfully blends her Midwestern, Boston and Korean influences into pearls of wisdom. See for yourself why Kish is a rising star on the culinary scene as she brings her recipes to life in a flavor-filled October edition of Cookbook Live.

Thanksgiving Weekend FAMILY TIME IN MONTANA LET US GIVE THANKS

NOVEMBER 21-25

We're thankful for the natural bounty and beauty of Montana that make The Resort at Paws Up the perfect place for family time. Come share a masterfully prepared Thanksgiving meal with all the farm-to-table trimmings, crafted by Paws Up Executive Chef Sunny Jin and our special guest, Chicago's Chef Charlie McKenna.

Rekindle the MMG flame at next year's Montana Master Grillers, May 24-27, 2019, at The Resort at Paws Up, featuring an all-star lineup including Carey Bringle, Dennis Cakebread, Valerie Gordon, Andy Husbands, Sheldon Mason, Charlie McKenna and Wayne Mueller.



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