

# FALL



# 2020

PROGRAM OF EVENTS





## Get a Closer Look at the Big Picture.

It's true, life certainly looks different these days. And while there are things we miss, we like to think that this time has also helped us hone in on what matters most: finding meaningful ways to connect with each other and our surroundings.

We're more grateful than ever for the gifts Montana continues to give: acres of fresh air, untamed wilderness and endless chances for adventure. While it's hard to find live, local gatherings this year, our wide-open spaces and spread-out venues mean that we can offer exciting in-person events.

On our fall roster, you'll have the chance to meet and get to know James Beard Award-winning chefs and world-renowned vintners. You can also learn ranch-life and nature photography from the very best. And foodies, rejoice: our signature culinary event, Montana Master Chefs, returns this year with a mouthwatering Southern twist.

Of course, not to be outdone, nature herself puts on a spectacular show come autumn. Our favorite ways to enjoy it are on horseback beneath the golden tamaracks and on The Yard at the Cook Shack at sunset, with panoramic views of the mountain-studded vista.

We'd love to see you this fall, whether you'd like to attend an exciting event, have an adventurous Thanksgiving or simply enjoy the solace the wilderness can bring. One thing's for certain, Montana is here to give us all a new perspective.

The Lipson Family, Proprietors

*We've done our best to provide the most accurate information possible in this Program of Events. Because the safety of our guests, staff and event participants is always our top priority and because travel plans could change, adjustments to our programming may occur. Please contact Reservations at 866-991-1354 or [reservations@pawsup.com](mailto:reservations@pawsup.com) for the most up-to-date details.*

## FISH AND FEAST

CHEFS ARE DRAWN TO PAWS UP  
LIKE FAT TROUT TO AN ELK HAIR CADDIS.

September 4–7

Can you feel the pull of Fish and Feast? This Labor Day weekend feeding frenzy is served up with fly-fishing adventures on the legendary Blackfoot River. Elite chefs visit from all over the country to battle cutthroats and rainbows along with our guests. And each night, they plate up masterful cuisine to pair with phenomenal wines. It's a *reel* good time, for expert anglers and novices alike.

### FEATURED CHEFS



**Chef Doug Adams**

*Chef-Owner  
Bullard,  
Portland, OR  
Top Chef Final Three*



**Chef Kelly Liken**

*Executive Chef  
Vail, CO  
James Beard Award Nominee*

### FEATURED VINTNER



**Dennis Cakebread**

*Chairman of the Board,  
Co-Owner  
Cakebread Cellars  
Rutherford, CA*

### FEATURED ROD MAKER



*Bozeman, MT*





# NATURE, ABSTRACTED

TURN YOUR IMPRESSIONS INTO A WORK OF ART.

September 9



The beauty of a Montana landscape seems to go on forever. In this unique 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. You'll leave Montana with a memory of your own making.

ARTIST IN RESIDENCY:  
**DANIELLE LAGOY**

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

# COWGIRL FALL ROUNDUP

THE COWGIRLS ARE COMING—  
AND YOU'RE INVITED ALONG FOR THE RIDE.

September 10–13

Bring your inner cowgirl to life alongside some pretty amazing women: honorees of the National Cowgirl Museum and Hall of Fame. You'll meet Patricia E. Kelly, the founder of Ebony Horsewomen; Pam Minick, a champion rodeo competitor, promoter and commentator and Barbara Van Cleve, a respected Western ranch-life photographer.

You'll spend your days brushing up on your horsemanship and other important ranch skills with scenic trail rides, enlightening demonstrations and interactive workshops. And at night, you'll relive your adventures as you shoot the breeze around a roaring campfire. It will all be peppered with exceptional cuisine from Chef Paula Disbrowe. Trust the women who come year after year: exhaustion never felt so good.

## FEATURED HONOREES



**Patricia E. Kelly**  
2015 Honoree



**Pam Minick**  
2000 Honoree



**Barbara Van Cleve**  
1995 Honoree



**Chef Paula Disbrowe**  
Author, *Thank You for Smoking*  
Austin, TX  
2010 James Beard Award Winner



**Lauren Oscilowski**  
*Spotted Bear Spirits*  
Whitefish, MT

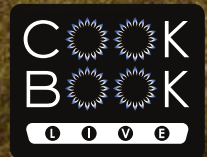
## FEATURED CHEF

## FEATURED DISTILLER

Note: Limited to first 50 registrants, 12 and older.

COOKBOOK LIVE® PRESENTS *THANK YOU FOR SMOKING AND COWGIRL CUISINE*  
FEATURING AUTHOR AND CHEF PAULA DISBROWE

September 10–13



Go inside the pages of *Thank You for Smoking* from BBQ expert Paula Disbrowe. She'll discuss and demonstrate how to impart smoky nuances to everything from meat and fish to unique starters and decadent desserts. She'll also share secrets from her *Cowgirl Cuisine* cookbook. Giddyap!





# THE WONDER WOMEN OF FLY-FISHING

THE FISH ARE CATCH-AND-RELEASE.  
BUT THE SMILES ARE FOR KEEPS.

September 11–13

Fly-fishing's only requirement is a love of the outdoors. And this fall, when the water's nice and mild and the fish are leaping for grasshoppers, Paws Up has a special event just for women and girls. Join us and take part in an easy tutorial where you'll be shown the basics and more. Then head out for guided tours of our legendary local rivers. You'll learn the ins and outs of fly-fishing, explore epic stretches of wilderness and feel the tug of a native westslope cutthroat at the end of your line.



## FEATURED ANGLERS



**Kelly Harrison**  
@montanariverflygal  
Missoula, MT



**Mindy Marcum**  
The Resort at Paws Up  
Greenough, MT

## FEATURED DISTILLER



**Lauren Oscilowski**  
Spotted Bear Spirits  
Whitefish, MT



# WILDLIFE PAINTING

TRACK DOWN THE PERFECT INSPIRATION FOR YOUR PAINTING.

September 15



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. But how do you go from breathtaking to brushstrokes? Award-winning wildlife artist James Corwin knows, and he'll 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.

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



ARTIST IN RESIDENCY:  
**JAMES CORWIN**

# BIG SKY PHOTOGRAPHY WITH STUART THURLKILL

PHOTOGRAPH MOTHER NATURE IN ALL HER GLORY.

September 18



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

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



ARTIST IN RESIDENCY:  
**STUART THURLKILL**





# MONTANA MASTER CHEFS®: THE SOUTH

TASTE THE SOUL OF THE SOUTH  
IN THE HEART OF THE WEST.

September 24–27



It's a region that's known for artfully combining storied culinary traditions with boundary-pushing innovations. We're celebrating the South with all-star chefs from hotbed cities. They're meeting up to collaborate on the most mouthwatering meals this side of the Mississippi. If you're wondering what they'll create with our ranch-to-table ingredients, you'll have to visit this fall to find out. An endless array of outdoor activities, plus delicious spirits, live musical performances and, of course, luxe accommodations serve as the perfect dessert.



September 24  
**CORK & SPARK**  
(Missoula, MT)  
*Jazz, soul and blues combo*



September 25  
**JOHN FLORIDIS**  
(Missoula, MT)  
*Folk, blues and adventurous solo acoustic guitar compositions*



September 26  
**MUDSLIDE CHARLEY**  
(Missoula, MT)  
*Gutbucket blues and ramshackle soul*

## FEATURED CHEFS



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



**Chef Nina Compton**  
*Bywater American Bistro,*  
*Compère Lapin*  
*New Orleans, LA*  
*James Beard Award Winner*



**Chef Kelly Fields**  
*Willa Jean*  
*New Orleans, LA*  
*James Beard Award Winner*



**Chef Kevin Gillespie**  
*Cold Beer, Gunshow*  
*Atlanta, GA*  
*Revival*  
*Decatur, GA*  
*James Beard Award Finalist*



**Chef Virginia Willis**  
*Atlanta, GA*  
*James Beard Award Winner*

## FEATURED SOMMELIER



**Steven Grubbs**  
*Empire State South*  
*Atlanta, GA*  
*James Beard Award Finalist*

## FEATURED WINE EXPERT



**Lyle Railsback**  
*Kermit Lynch Wine Merchant*  
*New York, NY*  
*Wine Enthusiast 40 Under 40*  
*Tastemaker*



Exclusive  
Montana Master Chefs  
2020 Sponsor





FRIENDS OF  
JAMES BEARD WEEKEND

WHERE YOUR CULINARY BUCKET LIST GETS DONE

October 9–11

With help from the James Beard Foundation, we’re bringing in culinary elite from across the country. You’ll taste innovative flavors, plated to perfection and paired with post-worthy wines. You’ll attend a Friday cocktail party where you can get to know the chefs, nosh on native bites and sip a glass of wine. Or two. On Saturday, these James Beard Foundation-recognized chefs will work together to plate up inventive dishes that’ll leave you fully satisfied—not just with dinner, but with life itself.

FEATURED CHEFS



**Chef Karen Akunowicz**  
Chef-Owner  
Fox & the Knife  
Boston, MA  
2018 James Beard Award Winner,  
Best Chef: Northeast



**Chef Ryan Prewitt**  
Chef and Partner  
Pêche Seafood Grill  
New Orleans, LA  
2014 James Beard Award Winner,  
Best Chef: South



**Chef Chris Shepherd**  
Chef-Owner  
Georgia James,  
One Fifth, UB Preserv  
Houston, TX  
2014 James Beard Award Winner,  
Best Chef: Southwest

VISITING VINTNER SERIES  
WITH CHAPPELLET AND MELVILLE

A FULL-BODIED EXPERIENCE, INSIDE AND OUTDOORS

November 6–8

Three experts. Two illustrious labels. One magnificent, wine-soaked event. This November, get ready to sip alongside owners from both Chappellet Winery and Melville Winery in the splendor of western Montana. Spend the weekend with Amy and Dominic Chappellet as they share what goes into their iconic Pritchard Hill vintages. And get to know Chad Melville as he uncorks his experience at one of *Wine & Spirits Magazine*’s Top 100 Wineries in the world.

FEATURED VINTNERS



**Amy Chappellet**  
Sales Manager  
Chappellet Vineyard and Winery  
St. Helena, CA



**Dominic Chappellet**  
Vice President  
Chappellet Vineyard and Winery  
St. Helena, CA



**Chad Melville**  
Head Winegrower  
Melville Winery  
Lompoc, CA

FEATURED  
CHEF



**Chef Sunny Jin**  
Executive Chef  
The Resort at Paws Up  
Greenough, MT  
Veteran of the French Laundry  
and El Bulli

FEATURED WINE  
AND CHEESE EXPERT



**Laura Werlin**  
Author of *The All American  
Cheese and Wine Book*  
San Francisco, CA  
James Beard Award Winner

GRILLED CHEESE WITH  
AUTHOR LAURA WERLIN  
November 6–8, 2020



Cheese expert, wine aficionado and author Laura Werlin will host the first-ever Sandwich Sensations at The Resort at Paws Up. She’ll bring her vast knowledge of all things cheesy as she demos new ways to craft an American favorite, the grilled cheese sandwich.

COOKBOOK LIVE® PRESENTS *GRILLED CHEESE, PLEASE!*  
AND *MAC & CHEESE, PLEASE!*  
FEATURING AUTHOR LAURA WERLIN  
November 6–8



Cheese and wine expert Laura Werlin has written six books, including *The All American Cheese and Wine Book*, a 2004 James Beard Award winner. Get up close and personal with Werlin as she presents her fan-favorite books on an American classic sandwich and side.





## COWGIRL PHOTOGRAPHY WITH BARBARA VAN CLEVE

GIVE MONTANA YOUR VERY BEST SHOT.

*November 6–8*

ARTIST IN RESIDENCY:  
**BARBARA VAN CLEVE**



Don't just point and shoot. Make your photos really pop with help from an award-winning photographer. Armed with a lifetime of experience, Barbara Van Cleve will share a wealth of techniques and wisdom in this guest-favorite returning Wilderness Workshop. You'll cover a lot of ground, both in acres and in photography skills—turning your memories of ranch life at Paws Up into indelible images you'll want to show the world.

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

## THANKSGIVING WEEKEND

*November 25–29*

## WE'RE SERVING EXTRA HELPINGS OF TOGETHER TIME.

What's on the menu this Thanksgiving? How about hayrides, horseback riding and ATV tours? There's something to satisfy everyone's appetites. Enjoy holiday crafts, wagon rides and fireside s'mores with your little ones, plus grown-up fun like wine tastings, football viewing on TV and outdoor adventures in the gorgeous wilderness. For the main course, Executive Chef Sunny Jin will prepare a lavish dinner with all the ranch-to-table trimmings.

### FEATURED CHEF



**Chef Sunny Jin**  
*Executive Chef  
The Resort at Paws Up  
Greenough, MT  
Veteran of the French Laundry  
and El Bulli*



# Upcoming Events This Winter at Paws Up

Take a look at all we have in store for the winter in 2020 and 2021, from a storybook-like Montana Christmas celebration to our annual WinterFest culinary event.

**December 23–27, 2020**



**HOLIDAY TREATS WITH  
CHEF AMANDA ROCKMAN**  
FEATURING THE JEAN BANCHET  
PASTRY CHEF OF THE YEAR

**December 25, 2020**



**A MONTANA CHRISTMAS**  
CHRISTMAS CHEER SPREAD  
OVER 37,000 ACRES

**December 31, 2020**



**A NEW YEAR'S  
CELEBRATION**  
MUCH MORE THAN  
A MEASLY BALL DROP

**January 1–10, 2021**



**WINTER BREAK**  
A GETAWAY (SNOW) PACKED  
WITH ADVENTURE

**February 12–15, 2021**



**WINTERFEST**  
THE COOLEST CULINARY EVENT  
ON EARTH

*We've done our best to provide the most accurate information possible in this Program of Events. Because the safety of our guests, staff and event participants is always our top priority and because travel plans could change, adjustments to our programming may occur. Please contact Reservations at 866-991-1354 or [reservations@pawsup.com](mailto:reservations@pawsup.com) for the most up-to-date details.*





40060 PAWS UP ROAD GREENOUGH, MT 59823

800-473-0601 THERESORT@PAWSUP.COM WWW.PAWSUP.COM



PAWS UP, THE RESORT AT PAWS UP and the Paw Design are trademarks of licensors of Paws Up Ranch LLC, used under license. © 2020 The Last Best Beef LLC. All rights reserved.  
TRIP ADVISOR, ANDREW HARPER, SIGNATURE TRAVEL NETWORK, FORBES TRAVEL GUIDE, VIRTUOSO, LEXUS,  
TRAVELLER MADE and Design are trademarks of their respective owners.