As we think about 2020 and all it still has to offer, we can’t help but acknowledge things are happening out there that are beyond our control. We can’t solve the world’s problems (though we wish we could), but we can do small things to help, like keeping our doors open in the hopes we can be a private respite during these unprecedented times.

Here at The Resort at Paws Up, we’re fortunate to be able to offer 37,000 acres of wide-open spaces. It’s a vast landscape encompassing green pastures, rolling hills and a beautiful, winding river. But whether you visit for an extended stay or a short getaway, our expansive ranch is best enjoyed in little ways.

From pondering tiny wildflowers to learning how to tie the perfect fly to catch that elusive trout, you’ll find comfort everywhere you look. Because, we’ve found, when you notice the finer points in life, your senses are heightened and you’re more apt to appreciate the here and now.

So we look forward to seeing you here for an unforgettable summer. Our warm-weather events include forever favorites like Montana Master Grillers, the Fourth of July and Bounty on the Blackfoot, plus new traditions like the Wonder Women of Hollywood. Whenever you decide to come, you can be sure that just having a family getaway on the calendar will curl the corners of your lips a wee bit upward.

And big or small, smiles are something the world could use a whole lot more of these days.

The Lipson Family, Proprietors

MONTANA MASTER GRILLERS®
THE CULINARY EVENT THAT’S A PORTERHOUSE CUT ABOVE THE REST
May 22–25

Come Memorial Day weekend, the only thing bigger than a Lone Star barbecue will be the one right here at The Resort. Pit masters from Texas to North Carolina convene to help us put on our meatiest event of the year. It’s a smokin’ good time with craft beverages, fine wine and lots of rollicking live music. If you’re a fan of amazing BBQ, be sure to sear it into your calendar.

FEATURED CHEFS

Chef Sam Jones  
Sam Jones BBQ  
Winter Park, NC  
James Beard Award Finalist

Chef Evan LeRoy  
LeRoy & Lewis  
Austin, TX  
Named in Zagat’s 30 Under 30

Chef Wayne Mueller  
Mutton Movie Barbecue  
Taylor, TX  
James Beard Award Winner

FEATURED BREWER

Tim Chisman  
Blackfoot River Brewing Co.  
Helena, MT

FEATURED DISTILLER

John McKee  
Headframe Spirits  
Butte, MT

FEATURED VINTNER

Round Pond Estate  
Rutherford, CA

FEATURED PERFORMERS

May 22  
(Check Wagon)  
Tom Catmull  
Blues, folk and country music from a songwriting crooner

May 22  
(Tank)  
The Timber Rattlers  
Acoustic dance tunes—country and originals—with dress-up capes

May 23  
(Check Wagon)  
Travis Yost  
Outfit makes you feel like a talented multi-instrumentalist and composer

May 23  
(Tank)  
Mt. Massive Chyrsy  
Munchies-based original Guthrie Douglas and waitress mix

May 24  
(The Yard at the Cook Shack)  
Josh Farmer Band  
Original jazz-pop sound, featuring Brian Marsden and Noah Crane

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 our plans must change, adjust or be put on hold due to the current health crisis, reservations at the resort must be made and are subject to change. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for the most up-to-date details.
Outdoor Dining and Music

JOIN US AT LOCATIONS ALL OVER THE RANCH, ALL SUMMER LONG.

Throughout the Summer

Gather up your family and join us for nightly al fresco dining with live music in three different soul-stirring locations.

The Family BBQ at The Yard features a down-home meal in the heart of the Ranch Village, steps away from the Cook Shack and our beloved watering hole, Tank. The Big Sky Bash takes place at Montana’s premier equestrian center, the Saddle Club, home to Paws Up’s herd of horses and adopted mustangs. Our authentic Chuck Wagon Dinner gives guests a taste of the Old West right along the banks of the Blackfoot River.

FEATURING LOCAL MUSICAL ACTS

TOM CATMULL
DAN DUBUQUE
JOHN FLORIDIS
JOSH FARMER BAND
MILLTOWN DAMN
MUDDSLIDE CHARLEY
PINEGRASS
TIMBER RATTLES
TRAVIS YOST
JOAN ZEN

Sundays
Mondays
Tuesdays
Wednesdays

FAMILY BBQ AT THE YARD
BIG SKY BASH AT THE SADDLE CLUB
CHUCK WAGON DINNER
FAMILY BBQ AT THE YARD

Thursdays
Fridays
Saturdays

CHUCK WAGON DINNER
BIG SKY BASH AT THE SADDLE CLUB
CHUCK WAGON DINNER
Campfire Stars

WARM YOUR TOES IN YOUR FRONT-ROW SEAT.
Throughout the Summer

Settle into your reclined Adirondack chair and have yourself a listen.

Campfire Stars brings in big-name talent—featured musicians from festivals and television—for live, intimate performances across The Resort. It could be your favorite competitor from The Voice or a Grammy-nominated artist who’s picking away at a guitar by the light of the moon. And it’s a special treat just for you and your fellow glampers. A famous singer is there just for you.

June 29–July 5
SETH GLIER
Grammy-Nominated Singer-Songwriter

June 26–28
LEE DEWYZE
Singer-Songwriter and American Idol Winner

June 29–July 5
SETH GLIER
Grammy-Nominated Singer-Songwriter

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June 26–28
LEE DEWYZE
Singer-Songwriter and American Idol Winner

July 13–17
JOHN DOE
Songwriter, Actor and Founder of the Legendary Los Angeles Band X

July 21–26
BETH // JAMES
Austin, Texas Songwriters

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BETH // JAMES
Austin, Texas Songwriters

July 28–August 2
LUPE CARROLL
Chicago-Based Songwriter and Competitor on The Voice

July 28–August 2
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Chicago-Based Songwriter and Competitor on The Voice

August 3–8
CHUCK RAGAN
Founder of the Influential Florida Band Hot Water Music

August 13–16
RHETT MILLER
Solo Artist and Front Man for the Old 97s

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CHUCK RAGAN
Founder of the Influential Florida Band Hot Water Music

August 13–16
RHETT MILLER
Solo Artist and Front Man for the Old 97s
It’s not just the scenery that’s incredibly delicious.

Throughout the Summer

Imagine returning to camp after a day of wilderness adventures and dining on the cuisine of a James Beard Award finalist or a Top Chef competitor. Visit Paws Up during one of our Campfire Chefs events, and not only will you savor the delectable cuisine of these sought-after chefs, but you’ll also get to dish with them about how to create a seasonally inspired menu or the best way to create gourmet s’mores. And the best part is, no jacket required.
Please allow us to pour you a glass of wine while our talented local artist Linds Sanders instructs you on the finer points of painting. Sanders will join guests of Paws Up for dates in the spring and summer as part of the incredibly popular Paint ‘n’ Pour Wilderness Workshop. With step-by-step guidance in a fun and friendly atmosphere, you’ll be creating a masterpiece of your own making in no time. Canvases, paint, wine and laughter are all provided. No experience needed.

PAINT ‘N’ POUR
TOAST YOUR ARTISTIC SIDE.
May 30

ARTIST IN RESIDENCY:
LINDS SANDERS

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

MONTANA LONG TABLE:
TASTE OF MONTANA
A LONG-STANDING PAWS UP TRADITION
June 13 and August 8

We’ve handpicked the freshest flavors of the Blackfoot River Valley, sourced from regional purveyors, and served them up on the lawn of a working cattle ranch. Come sit down to a meal where you’ll enjoy food and drink from local growers and beverage crafters. You can peruse the creations of local artisans, as well, and listen in as Missoula-based musicians play. It’s a glorious evening, proving that Montana’s resources, culinary and otherwise, are as supersized as the landscape itself.

FEATURED CHEFS

Chef Caroline Deern
(June 13)
Executive Chef/Owner
Feast Raw Bar & Bistro
Bozeman, MT

Chef Kacey Gardipee
(June 13)
Executive Chef
The Depot Restaurant and Bar
Missoula, MT

Chef Sunny Jin
(Both Dates)
Executive Chef
The Resort at Paws Up
Greenough, MT

TIMBER RATTLERS
(Both Dates)
Acoustic Dance Tunes with Bluegrass Roots
**NATURE, ABSTRACTED**
TURN YOUR IMPRESSIONS INTO A WORK OF ART.
*June 18, July 9, July 23, August 6, August 20, 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.

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

**ARTIST IN RESIDENCY:**
DANIELLE LA GOY

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**RUSTIC RINGS**
A GOLDEN OPPORTUNITY TO REALLY MAKE A STATEMENT
*June 25, July 20, August 24, September 2*

If you talk with your hands, then help them say something spectacular. Craft yourself a customized ring that speaks volumes about your personality. Join Peggy Wen, painter and jewelry designer, for this fun Wilderness Workshop where you'll choose from a wide variety of eye-catching beads and gems to create one-of-a-kind, wire-wrapped art. Leave with a statement piece that fits—and flaunts—your style. All ages welcome. No experience necessary.

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

**ARTIST IN RESIDENCY:**
PEGGY WEN
GETTIN’ PRIMITIVE
YOU CAN LEARN HEAPS FROM A MOUNTAIN MAN.
June 26–July 2, July 25–31, August 14–19, August 28–30

There’s no online video that’ll teach what Gary Steele knows. Primitive skills are something you acquire the old-fashioned way. Join Paws Up’s resident outdoorsman (and real-deal Montana mountain man) as he provides hands-on instruction around The Resort and at his self-built camp. He’ll show you and your family survival techniques such as edible plant identification, fire making, knot tying, longbow archery, shelter building and tracking.

OUTDOORSMAN IN RESIDENCY:
GARY STEELE

BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL
PHOTOGRAPH MOTHER NATURE IN ALL HER GLORY.
June 30, July 16, July 30, August 13, August 27, 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
FOURTH OF JULY
July 4

VISIT WHEN WE STAR SPANGLE THE BIG SKY.

Picnics, pies, parades, epic fireworks! Along with those quintessential elements of a proper Fourth of July celebration, we'll also host outdoor activities, live music, craft cocktails, line dancing, a float-decorating contest, lawn games, gunnysack races, glamping in the fresh mountain air and relaxing family time. Local artist Ann Karp will also be on hand to add imaginative face painting to the Fourth festivities, and Missoula's own Josh Farmer Band will provide the live music.

WILDLIFE PAINTING
TRACK DOWN THE PERFECT INSPIRATION FOR YOUR PAINTING.
July 7, August 11, 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.

BRUSHES WITH GREATNESS
SEE THE SCENERY THROUGH THE EYES OF AN ARTIST.
July 9–15

The boulder-strewn waters of the Blackfoot River? The Garnet peaks? The forests of Ponderosa pines? Whichever parts of the landscape speak to you, watercolor artist George Van Hook will help you capture them on canvas. He conducts his "plein air" workshops in a variety of settings around The Resort, so you can learn from a pro as well as find plenty of inspiration for your work.

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

Van Hook is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
LIVE FIRE LEGENDS
BONE UP ON YOUR BBQ SKILLS WITH GRILLING GREATS.
July 10–12
Find out what it takes to be “king (or queen) of the ‘cue” in our 37,000-acre backyard during Live Fire Legends. You’ll enjoy cooking demos and hands-on learning from two barbecuing champions and the reigning queen of confections. And while you’re picking up pointers, you’ll also be sampling craft beers and beverages, jamming to live music and challenging newfound friends to a round of lawn games.

COOKBOOK LIVE® PRESENTS PITMASTER: RECIPES, TECHNIQUES AND BARBECUE WISDOM FEATURING CHEFS AND AUTHORS CHRIS HART AND ANDY HUSBANDS
July 10–12
Chef Andy Husbands teamed up with fellow barbecue expert and contest champ Chef Chris Hart to pen their tome on all things grilling-related in 2017. Barbecue is a way of life for these two and they’re sure to spill some long-guarded secrets in this up close and hands-on walkthrough of their popular BBQ cookbook.

MONTANA LONG TABLE:
ARTISANAL PICNIC
THE WINDY CITY BLOWS IN, BRINGING THE MOST IRRESISTIBLE SMELLS.
July 18
Chicago, with its world-famous sausages, heartland cooking and mouthwatering pies, has a second home here in the Blackfoot River Valley. Year after year, The Resort welcomes a few of its top chefs for our Artisanal Picnic. Adding to our recipe for devilishly delicious success are the fresh local ingredients, from top Montana farmers and ranchers to exceptional brewers and live Montana music from the Britt Arnesen Band. We’ll also be featuring regional artists and artisans as well, and you can linger to shop their wares.

FEATURED CHEFS
Chef Michael Ciapciak
Bang Bang Pie & Biscuits
Chicago, IL
Chef Christine Cikowski
Honey Butter Fried Chicken
Chicago, IL
Chef Joshua Kulp
Honey Butter Fried Chicken
Chicago, IL
Chef Doug Sohn
Hot Doug’s
Chicago, IL

FRIED CHICKEN SANDWICHES
WITH CHEF CHRISTINE CIKOWSKI AND CHEF JOSHUA KULP
July 19, 2020
Who better to help launch our Sandwich Sensations series than perennial Paws Up favorites Chef Christine Cikowski and Chef Joshua Kulp? They’ll show you how to achieve savory success between two slices: maybe with a little candied jalapeno mayo—or even their famous ginger garlic orange aioli. You’ll go home viewing fried chicken in a whole new palate-pleasing light.
Summer-lovin’ foodies, this one’s for you. Right on the welcoming banks of the Blackfoot River, you’ll find a one-night-only, farm-to-table feast dreamed up by the visiting Chef Brooke Williamson. It’s your chance to enjoy the very best of Montana’s lush growing season. And, as if the feast alone weren’t enough, you can also tap your toes to live music, take in the scenery and get to know the ranchers and farmers who made your meal possible.

BOUNTY ON THE BLACKFOOT
A MONTANA LONG TABLE EVENT YOU CAN BANK ON

August 22

FEATURED CHEFS
Chef Gail Simmons
(New York, NY)
Top Chef, Permanent Judge

Chef Brooke Williamson
Co-Chef/Co-Owner
Da Kikokiko (Playa Vista, CA)
Hudson House (Redondo Beach, CA)
Playa Provisions, The Tripel (Playa del Rey, CA)
2017 Top Chef Winner

Mudslide Charley
(Missoula, MT)
Gutbucket Blues and Ramshackle Soul

FEATURED PERFORMERS

NATIONAL S’MORES DAY
August 10

THE FINEST S’MORES, THE BIGGEST S’MILES!

Nothing makes kids happier than graham crackers, chocolate and roasted marshmallows. And nowhere do they taste better than at The Resort at Paws Up, where a certified S’moreologist serves them up. To celebrate National S’mores Day, we also host a s’more-making competition with help from a world-class confectioner. The winner earns the title of Paws Up S’moreologist, plus bragging rights amongst foodies and pint-size campers everywhere.

FEATUED CHEF

Chef Jessica Foster
Owner and Confectioner
Jessica Foster Confections
Santa Barbara, CA

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If you like panting in the great outdoors, invite your dog and go for a two-mile walk, a five-mile run or a half-marathon. Then follow your nose to a Montana-size spread of tantalizing barbecue cuisine. There’s also live music, with prizes for pooches and people. It’s all in good fun, and it gives us a chance to raise funds for the Humane Society of Western Montana, whose mission is to provide a safe, compassionate shelter for pets in need, to place these animals into loving, lifelong homes and to advocate for the welfare of all companion animals.

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WINE & BITCH DINNER
A DOGGONE DELICIOUS MEAL
August 29

Go ahead and let your tongue hang out. This annual evening kicks off a whole fur-loving weekend. The special dinner, meticulously prepared, comes complete with wine pairings and decadent desserts, as well as tail-wag-worthy gourmet dog treats. Four-legged companions enjoy supervised play time in our expansive indoor arena. Hosted by The Resort’s Nadine Lipson and her doggie duo, Coco and Fenway, Wine & Bitch promises good times for people and pups alike.

YOUR HOSTS
Chef Sunny Jin
Executive Chef
The Resort at Paws Up
Greenough, MT
Chef Sunny Jin
Executive Chef
The Resort at Paws Up
Greenough, MT

FEATURED CHEF
Chef Sunny Jin
Executive Chef
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Greenough, MT

THE CANINE CLASSIC WALK/RUN/HIKE
THIS RACE WILL HAVE YOU LICKED.
August 30

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Take a look at all we have in store for Fall 2020, from fly-fishing events to a legendary cowgirls gathering to visiting vintners and chefs creating succulent tastings and meals right here on the Ranch.

FISH AND FEAST
WITH CHEFS/ANGLERS DOUG ADAMS AND KELLY LIKEN
AND VINTNER DENNIS CAKEBREAD
September 4–7

COWGIRL FALL ROUNDUP
FEATURING HONOREES OF THE
COWGIRL MUSEUM AND HALL OF FAME
September 10–13

THE WONDER WOMEN OF FLY-FISHING
AN ALL-WOMEN EVENT WITH ANGLERS KELLY HARRISON
AND MINDY MARCUM
September 11–13

MONTANA MASTER CHEFS®: THE SOUTH
WITH CHEFS FROM HOTBED SOUTHERN CITIES, INCLUDING DAVID BANCROFT,
NINA COMPTON, KELLY FIELDS, KEVIN GILLESPIE, CHEETIE KUMAR AND VIRGINIA WILLIS
September 24–27

FRIENDS OF JAMES BEARD WEEKEND
WITH JAMES BEARD AWARD WINNERS
KARIN AKUNOWICZ, RYAN PREWITT AND CHRIS SHEPHERD
October 9–11

VISITING VINTNER SERIES WITH CHAPPELLET AND MELVILLE
WITH WINEMAKERS AMY CHAPPELLET, DOMINIC CHAPPELLET
AND CHAD MELVILLE AND JAMES BEARD AWARD WINNER LAURA WERLIN
November 6–8

COOKBOOK LIVE® PRESENTS GRILLED CHEESE, PLEASE!
AND MAC & CHEESE, PLEASE! AND SANDWICH SENSATIONS:
GRILLED CHEESE WITH WINE AND CHEESE EXPERT LAURA WERLIN
November 6–8

WILDERNESS WORKSHOP:
COWGIRL PHOTOGRAPHY
WITH AWARD-WINNING RANCH PHOTOGRAPHER BARBARA VAN CLEVE
November 6–8

THANKSGIVING WEEKEND
WITH SPECIAL GUEST
BBQ LEGEND CHEF SAM HUFF
November 25–29

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