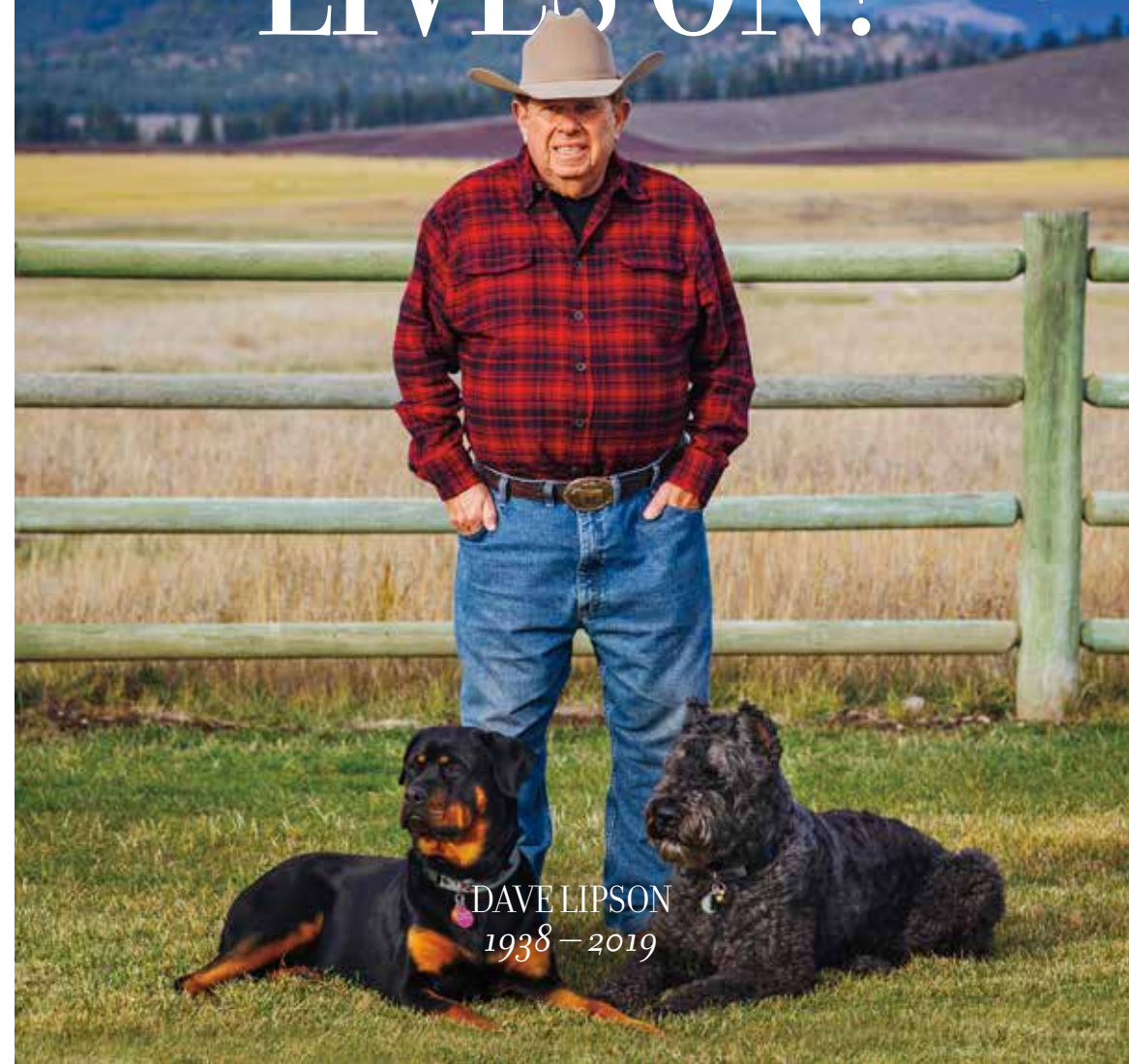




2020

THE BIG DOG LEGEND LIVES ON!



DAVE LIPSON
1938 – 2019

Love is in the details.

As we look ahead at all the excitement 2020 promises, we can't help but notice one thing that'll be missing. We lost an enormous presence on the Ranch in 2019: Dave Lipson—husband, father, grandfather, partner and visionary. And although we called him The Big Dog, we're reminded of him in a million tiny ways, every single day. He liked his bacon limp, not crisp. He reveled in the flavor of huckleberry ice cream. He treasured his old truck. And he lived for licks from his Rottweiler. He loved small things.

It's the same for everyone, really—details heighten our senses and help us see the larger truths about life.

For those of us here at The Resort at Paws Up, it means that nothing is trivial. We want to ensure that when guests experience Montana, they'll have an abundance of moments they can add up and cherish.

So, we obsess over the feel of a well-worn leather strap. We ponder for weeks on end which fly and line to use for catching the most elusive trout. The menu? Do you have a few days to listen as we describe every element of a Montana Master Chefs weekend, from foraged ingredients and precise wine pairings to the well-seasoned cast iron skillet we select for our visiting chefs? Could we bend your ear as we describe the precise shade of brownish gray that we've chosen for the luxury SUVs guests drive to and from their homes?

Tending to the finer points. It's what we do. It's what we're passionate about. And it's what gives us joy. Heaven forbid you have a similar affliction. But if you do, you might appreciate being among kindred spirits.

Small things are important. Because the mind has a way of remembering the things that truly matter. We hope you'll take the time to revel in them while you're here.

The Lipson Family, Proprietors



Late Winter



WINTER WINE WEEKEND WITH OPUS ONE

TAKING TOP SHELF UP ANOTHER LEVEL

January 17–19

For a weekend as big and bold as the finest Bordeaux-style blend, Opus One winemaker Michael Silacci returns to Paws Up to demonstrate his knowledge of terroir and to share a few winemaking anecdotes. Expect him to be pouring wines worthy of the 92+ ratings the label frequently earns and pairing them with tasty bites from Executive Chef Sunny Jin.

FEATURED VINTNER

Michael Silacci

Winemaker
Opus One Winery
Oakville, CA

OPUS ONE

FEATURED CHEF



Chef Sunny Jin

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



WINTERFEST

FOR THIS YEAR'S WINTERFEST,
WE'RE POURING OUR HEARTS OUT.

February 14–17

Come for a romantic Valentine's Day, then stay for WinterFest. This three-day culinary weekend features some of the country's hottest independent winemakers plus a who's who of hot Los Angeles chefs. You'll experience hands-on cooking demonstrations, wine tastings, live entertainment, curling matches and winter-themed feasts, complete with thoughtful pairings. Naturally, invigorating wilderness adventures are also on the menu.



FEATURED CHEFS



Chef Timothy Hollingsworth

*Chef and Restaurateur
C.J. Boyd's, Free Play, Otium
(Los Angeles, CA)*



Chef Waylynn Lucas

*Cofounder of fönuts
Author of Sunny-Side Up
(Los Angeles, CA)*



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)*

FEATURED VINTNERS



Arron Bell

*Assistant Winemaker
Domaine Drouhin Oregon
Dayton, OR*

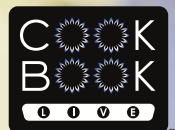


Ashley Bell

*Director of Sales and Education
Domaine Drouhin Oregon
Dayton, OR*

COOKBOOK LIVE® PRESENTS *SUNNY-SIDE UP* FEATURING AUTHOR AND CHEF WAYLYNN LUCAS

February 14–17



Get an up close peek at *Sunny-Side Up* from author, chef and *Cake Wars* star judge Waylynn Lucas. She'll demonstrate a recipe or two from the book, which includes some of her favorite dishes—from egg concoctions to pastries to breakfast pops. She might even delve into the yummy "Syrup Required" chapter.



February 14

MUDSLIDE CHARLEY

Missoula-based original gutbucket blues
and ramshackle soul



February 15

THE TIMBER RATTLES

Acoustic dance tunes—covers and originals
—with bluegrass roots



February 16

JOHN FLORIDIS

Bluesy, folk-rock melodies
perfect for sparking romance

THE FRENCH LAUNDRY UNFOLDED: A GATHERING OF CHEF ALUMNI

OLD FRIENDS. GREAT FOOD.
AND LOTS OF GOOD, CLEAN FUN.

February 28–March 1

It's a temple of haute cuisine that revolutionized fine dining. But The French Laundry turns out far more than artfully plated contemporary cuisine.

Equal parts university and finishing school for young chefs, this Napa institution also fosters great, award-winning chefs, including our own Executive Chef Sunny Jin. Join him and fellow French Laundry alums for a reunion of epic eating.

*Featured chefs
for this event
include Chef Erik
Anderson, executive
chef of Truss at the Four
Seasons (Napa Valley, CA);
Executive Chef Sunny Jin
of The Resort at Paws Up
(Greenough, MT); Chef
Jeremy Miller, manager of
The Southern Salad (Augusta,
GA) and Pastry Chef Courtney Park.*



Spring



SPRING BREAK, MONTANA-STYLE

THIS YEAR, TRADE YOUR SAND SHOVELS FOR THROTTLES.

March 12–18 and April 6–19

Break away from the beach and try something exciting, like how to gentle a mustang. Take aim on the sporting clays course or go fly-fishing. Or, get muddy on an ATV tour. At Paws Up, there are Wilderness Workshops and classes, too, plus stunning scenery to enjoy while you get in some serious downtime (or spa time). It's trips like these that your family will never forget.

FEATURED WILDERNESS WORKSHOPS



March 13–18 and April 6–12

**GETTIN' PRIMITIVE
WITH GARY STEELE**



March 22 and April 19

**PAINT 'N' POUR
WITH LINDS SANDERS**



April 11

**RUSTIC RINGS
WITH PEGGY WEN**



March 12–14

**COOKING WITH
CHEF STEVE
"NOOKIE" POSTAL**

Commonwealth
Boston, MA
Finalist in
Around the World in 80 Plates



April 7–10

**COOKING WITH
CHEF VALERIE GORDON**

Valerie Confections
Los Angeles, CA
James Beard Award Finalist



April 16–19

**COOKING WITH
CHEF MATT SIGLER**

Il Solito
Portland, OR
Veteran of Michelin-Starred Restaurants



Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.

SPRING SONGWRITER WEEKEND

A NOTEWORTHY THREE DAYS

March 27–29

When was the last time you were schooled by a real-deal music star? During our intimate Songwriter Series, you'll be noodling your own lyrics and hammering out melodies with pro composers. It's a chance to stoke your creative fire while being surrounded by the inspiring scenery of Montana. At night, just sit back and watch as these seasoned performers rock your world.



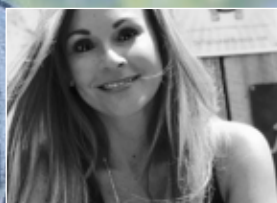
LYNN HUTTON

Nashville, TN
Songwriter for Eric Church,
Florida Georgia Line and Darius Rucker



AUSTIN JENCKES

Nashville, TN
Grand Ole Opry Performer,
Rolling Stone's
"10 Artists You Need to Know"



TAMMI KIDD

Nashville, TN
Songwriter for LeAnn Rimes,
Pam Tillis and Don Williams

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SPRING WINE WEEKEND WITH HOLUS BOLUS, JELLY ROLL AND JOY FANTASTIC

WHEN THE SNOW BEGINS TO MELT, THE WINE GUSHES IN.

March 27–29

A crash course in the finer points of noteworthy reds, this is your chance to learn pairing tips while sipping on velvety, bold and layered varietals. You'll hear what it takes to farm a vineyard and create delicious vintages. Of course, you'll also be treated to perfectly paired gourmet meals from Executive Chef Sunny Jin. Say "cheers!" and join us.

FEATURED VINTNERS



Amy Christine and Peter Hunken

Holus Bolus Winery,
The Joy Fantastic Wines
Lompoc, CA



Jim Knight

Jelly Roll Wines
Potter Valley, CA

FEATURED SOMMELIER



Caroline Styne

A.O.C., The Larder at
Maple Drive and Tavern
Los Angeles, CA

FEATURED CHEF



Chef Sunny Jin

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



March 28

JOHN FLORIDIS

Bluesy, folk-rock tunes mixed
with adventurous acoustic guitar



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EASTER WEEKEND

April 10–12

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A HOPPIN' GOOD TIME FOR ALL

As bright-green hues return to the Ranch, spring's first crop of wildflowers sprout up from the earth. There are bunnies and lots of other creatures waking up and being born. So, when Easter rolls around, you'll be treated to a sweet celebration, complete with a bountiful buffet, games, egg decorating and even a petting zoo. Keep an eye out for the Easter Bunny, who'll kick off the world's most scenic hunt for eggs.

WILDERNESS OUTPOST TRUNK SHOWS

Throughout the Summer

By no means are the big names and exciting goings-on here limited to musicians, cowgirls and chefs. At the Wilderness Outpost, you can get to know designers, jewelry makers and other artisans. Our highly curated retail collection features clothing, accessories, jewelry, home decor and artwork that exude the independent spirit of the American West. Come browse, sip a little wine and listen to live music as we introduce you to the talented craftspeople behind these unique items. Trunk shows throughout the summer offer you the chance to talk with them in person, learn what inspires them and maybe even find something you just can't live without.

SOME OF THE ARTISAN BRANDS YOU MIGHT SEE INCLUDE:

Beargrass Leather

Artisan-made leather handbags, wallets, accessories and jewelry. Lakeside, MT

Behring Made Knives

Beautiful handcrafted hunting knives and cutlery. Missoula, MT

Calleen Cordero

Eponymous handmade line of Western-inspired footwear, handbags and accessories. Los Angeles, CA

C.Martini Jewelry

Modern couture jewelry and one-of-a-kind wearable art. Missoula, MT

Dian Malouf Jewelry

Bold, statement rings crafted of sterling silver and gold with diamonds and semiprecious stones. Dallas, TX

Filson

Heritage brand outfitter since 1741. Seattle, WA

Lindsey Thornburg Cloaks

Fashion-forward designer cloaks created from Pendleton blankets. New York, NY

Love Heals Jewelry

Handmade jewelry with a bohemian bent and a commitment to giving back. Ojai, CA

Peyote Bird Designs

Timeless jewelry from the American Southwest for men and women. Santa Fe, NM

Pure Venatic Leggings

Handstitched leggings inspired by the great outdoors. Alberton, MT

Red Wing

Rugged footwear for men and women. Red Wing, MN

For dates and more information, contact Concierge Services.

COWGIRL SPRING ROUNDUP

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

April 23–26



Bring your inner cowgirl to life alongside some pretty amazing women: honorees of the National Cowgirl Museum and Hall of Fame. You'll meet Lindy Burch, the first woman to ever win the National Cutting Horse Association Futurity; Donna Howell-Sickles, a master of Western and cowgirl-inspired art; 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 and pairings from Chef Paula Disbrowe and winemaker Janell Dusi. Trust the women who come year after year: exhaustion never felt so good.

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

FEATURED CHEF



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

FEATURED VINTNER



Janell Dusi
Owner and Winemaker
J Dusi Wines
Paso Robles, CA

FEATURED HONOREES



Lindy Burch
1997 Honoree



Donna Howell-Sickles
2007 Honoree



Patricia E. Kelly
2015 Honoree



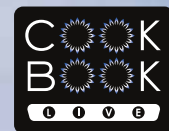
Pam Minick
2000 Honoree



Barbara Van Cleve
1995 Honoree

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

April 23–26



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!



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THE WONDER WOMEN OF FOOD AND WINE

A CULINARY KA-POW!

May 1-3

They've replaced their capes with chef jackets, but their powers are no less incredible. These are the wonder women of food and wine. And, on this three-day epicurean extravaganza, you'll have unprecedented access to our heroines as you sip and sample their artistry, then get to know what makes them tick on thrilling outdoor adventures. Live music only amps up the action.



FEATURED CHEFS



Chef Charleen Badman
FnB
Scottsdale, AZ
Best Chef: Southwest
James Beard Award, 2019



Chef Anita Lo
Chef and Author
New York, NY
Food & Wine 10 Best New Chefs
in America, 2001



Chef Jenn Louis
Chef and Author
Portland, OR
Food & Wine's
Best New Chef, 2012



Chef Nancy Silverton
Chef and Co-Owner
Pizzeria Mozza
Los Angeles, Newport Beach, CA
Food & Wine's Best New Chef
James Beard Award:
Outstanding Chef, 2014

FEATURED VINTNER FEATURED FOOD AND LIFESTYLE WRITERS



Chrissy Wittmann
Director of Winemaking
The Prisoner Wine Company
Wine Enthusiast Winery
Experience of the Year, 2019 Finalist



Sandy Coughlin
ReluctantEntertainer.com
Bend, OR



Lori Lange
RecipeGirl.com
Scottsdale, AZ

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May 2
BRITT ARNESEN
Original bluegrass melodies
played solo on acoustic guitar

MOTHER'S DAY

May 10

CALL YOUR MOM. BETTER YET, SEND HER A LASTING MESSAGE.

Isn't it time to give Mom a Montana-sized lovefest to remember forever? Not only will she enjoy an elaborate brunch, with Bloody Marys plus toe-tapping live music. She'll also get to spend time with the people she cares about most: her family. Be sure to go horseback riding or hot air ballooning together, before she heads off to Spa Town® for an indulgent massage.



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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 Tim Byres

Bar Belmont, Chicken Scratch,
The Foundry and Smoke
Dallas, TX
James Beard Award Winner



Chef Evan LeRoy

LeRoy & Lewis
Austin, TX
Named in Zagat's
30 Under 30



Chef Elliott Moss

Buxton Hall BBQ
Asheville, NC
James Beard Award Finalist



Chef Wayne Mueller

Louie Mueller 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



Diane Cline

Round Pond Estate
Rutherford, CA

Additional featured
guests for this
event include Chef
Sam Jones, owner
of Sam Jones BBQ
(Winterville, NC).



COOKBOOK LIVE® PRESENTS SMOKE FEATURING CHEF AND AUTHOR TIM BYRES

May 22–25



Watch and learn as Chef Tim Byres demonstrates recipes from his cookbook *Smoke: New Firewood Cooking*, a James Beard Award winner. Join Byres for Cookbook Live and you'll take new skills home to your own backyard, so you can leave your BBQ guests in awe.

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.



May 22 (Chuck Wagon)

TOM CATMULL

Blues, folk and country music
from a songwriting crooner



May 22 (Tank)

THE TIMBER RATTLERS

Acoustic dance tunes—covers and
originals—with bluegrass roots



May 23 (Chuck Wagon)

TRAVIS YOST

Offbeat melodies from a talented
multi-instrumentalist and songwriter



May 23 (Tank)

MUDSLIDE CHARLEY

Missoula-based original gutbucket
blues and ramshackle soul



Summer

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



July 13–17

JOHN DOE

Songwriter, Actor and Founder
of the Legendary Los Angeles Band X



July 21–26

BETH // JAMES

Austin, Texas Songwriters



July 28–August 2

LUPE CARROLL

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 97's

Campfire Chefs

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.

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July 22–25

CHEF SUZANNE VIZETHANN

Executive Chef and Owner
Buttermilk Kitchen
Atlanta, GA
Chopped Winner



August 4–10

CHEF JESSICA FOSTER

Jessica Foster Confections
Santa Barbara, CA
Santa Barbara Independent
Foodie Award Winner



August 12–15

CHEF CARRIE BAIRD

Chef and Co-Owner
Bar Dough
Denver, CO
Top Chef Finalist



August 12–15

CHEF BLAKE EDMUNDS

Executive Chef and Owner
Señor Bear
Denver, CO



August 18–22

CHEF PATRICK FEGES

Chef and Co-Owner
Feges BBQ
Houston, TX
Thrillist's 33 Best BBQ Joints in America, 2018, 2019



August 18–22

CHEF ERIN SMITH

Chef and Co-Owner
Feges BBQ
Houston, TX
Chopped Winner



September 14–17

CHEF ANDREW VAUGHAN

Executive Chef
Mar'sel at Terranea Resort
Rancho Palos Verdes, CA

SUMMER WINE WEEKEND WITH PRUETT VINEYARD

PUT YOUR PALATE IN OVERDRIVE
THIS SUMMER IN MONTANA.

June 5–7

As a champion race car driver, Scott Pruett is used to living life in the fast lane, but the track isn't the only place he's racked up awards. Together with his wife Judy, he founded Pruett Vineyard in 2006, and they've been earning rave reviews for their estate Syrahs and Cabernets ever since. Spend a weekend with the Pruetts and you'll quickly see and taste how they've bottled magic on their family-owned vineyard in California's Sierra Foothills.



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FEATURED VINTNERS

Judy and Scott Pruett
Pruett Vineyard
Northern Sierra Foothills,
California



FEATURED CHEF

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



THE WONDER WOMEN OF HOLLYWOOD: SEX AND THE CITY GOES TO THE COUNTRY

MANHATTAN, STRAIGHT UP—WITH A MONTANA TWIST

June 5–7

Grab a huckleberry cosmopolitan and trade your stilettos for boots as we step behind the scenes of a wildly successful TV series. You'll meet some of the female writers who created the groundbreaking show and get a chance to ask those questions you always *couldn't help but wonder*. It's a weekend filled with unbelievable cuisine, live music, plenty of shopping and thrilling outdoor adventures.

FEATURED GUESTS



Jenny Bicks
Emmy-Winning Screenwriter,
Producer and Director



Cindy Chupack
Emmy- and Golden Globe-Winning
Screenwriter, Author, Producer
and Director



**Elisa Zuritsky
and Julie Rottenberg**
Emmy-Nominated Writing Partners



Julia Sweeney
Actor, Comedian, Author and
Former Saturday Night Live
Cast Member



June 6
JILL SOBULE
Acclaimed Singer-Songwriter
and Guitarist

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 CHEF



Chef Sunny Jin

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

A SAMPLING OF LOCAL PURVEYORS

Blacksmith Brewing, Cool Spring Hutterite Colony,
Le Petit Outre, Montgomery Distillery, Tucker Family Farm
Western Montana Growers Cooperative,
Yellowstone Grassfed Beef



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.



ARTIST IN RESIDENCY:
DANIELLE LAGOY

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

RUSTIC RINGS

A GOLDEN OPPORTUNITY TO REALLY MAKE A STATEMENT

April 11, 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.

*March 13–18, April 6–12, 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

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

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.



ARTIST IN RESIDENCY:
STUART THURLKILL

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

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.



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.



ARTIST IN RESIDENCY:
JAMES CORWIN

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

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.

ARTIST IN RESIDENCY:
GEORGE VAN HOOK

*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.

FEATURED CHEFS



Chef Valerie Gordon
Valerie Confections
Los Angeles, CA



Chef Chris Hart
Award-Winning Griller and Author
Boston, MA



Chef Andy Husbands
The Smoke Shop
Boston, Cambridge, Somerville, MA

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. 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



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.

FEATURED CHEF



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



BOUNTY ON THE BLACKFOOT

A MONTANA LONG TABLE EVENT YOU CAN BANK ON

August 22

FEATURED CHEF



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



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.

WINE & BITCH DINNER

A DOGGONE DELICIOUS MEAL

August 29

Wine & Bitch

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.

THE CANINE CLASSIC WALK/RUN/HIKE

THIS RACE WILL HAVE YOU LICKED.

August 30



CANINE CLASSIC
AT PAWS UP

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, along 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.



YOUR HOSTS



Nadine Lipson
Greenough, MT



Coco and Fenway
Greenough, MT

FEATURED CHEF



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

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 Kelly Liken

*Executive Chef
Vail, CO
James Beard Award Nominee*



Chef Lee Wolen

*Executive Chef/Partner
Boka, Somerset
Chicago, IL
James Beard Award Nominee*



Dennis Cakebread

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

FEATURED VINTNER



Tom Morgan Rodsmiths

Bozeman, MT

FEATURED ROD MAKER



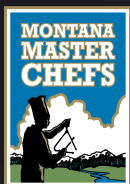
Autumn



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.

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

Additional featured guests for this event include
Chef Cheetie Kumar, chef and owner of Garland (Raleigh, NC).

FEATURED MASTER DISTILLER



Harlen Wheatley
Buffalo Trace
Frankfort, KY
James Beard Award Nominee

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



COOKBOOK LIVE® PRESENTS PURE PORK AWESOMENESS FEATURING CHEF AND AUTHOR KEVIN GILLESPIE

September 24–27



Watch as *Top Chef* fan favorite Chef Kevin Gillespie demonstrates recipes from his second cookbook, *Pure Pork Awesomeness: Totally Cookable Recipes from Around the World*. Join Gillespie for Cookbook Live and you'll learn the secrets behind some of his favorite recipes, such as Homemade Pork Rinds or Pork Fat Pommes Frites.



Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.

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*

FALL WINE WEEKEND 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

**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.



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 be joined by special guest chef and BBQ legend Sam Huff to prepare a lavish dinner with all the farm-to-table trimmings.

FEATURED CHEFS

Chef Sam Huff

*Chef and Owner
Sam's BBQ-1
Marietta, GA
Named "Best Barbecue
in Atlanta" by CBS Atlanta*



Chef Sunny Jin

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





Early Winter



A MONTANA CHRISTMAS

Late December

HERE, HE VISITS WHEN THE CREATURES *ARE* STIRRING.

Round up your nearest and dearest and leave the crowds behind for a picture-perfect holiday getaway. Imagine twinkling lights and glittering snow, gingerbread houses and holiday treats, a personal visit from Santa and your very own sleigh ride. You'll dine on festive cuisine dreamed up by renowned Executive Chef Sunny Jin. You can take the family snowshoeing through a forest full of Ponderosa pines and Douglas firs or simply watch the snow fall from inside your cozy luxury home. Either way, Montana makes Christmas feel extra magical. It's the ideal setting to focus on what matters most: spending together time with the ones you love.



A NEW YEAR'S CELEBRATION

December 31, 2020–January 1, 2021

LET OTHER PEOPLE WAIT FOR ONE MEASLY BALL TO DROP.

At midnight in Montana there are fireworks, live music and plenty of bubbly. But the highlight of our New Year's party is what falls from the sky. Say goodbye to 2020 on a snowy expedition via horseback, snowmobile or dogsled. Or choose to relax and recharge, instead, with a spa visit or a dip in your outdoor hot tub. We'll have gourmet meals paired with vintage wines and crackling fires indoors and outside. It's a season that covers the landscape with a fresh clean slate every few days. And that's one magnificent way to embrace the year ahead.



December 31

JOSH FARMER BAND

Original jazz-pop-soul, evoking
Herbie Hancock, Norah Jones
and Jason Mraz

WINTERFEST

THE EXCITEMENT AROUND WINTRY FOOD
AND ADVENTURE IS SNOWBALLING.

February 12–15, 2021

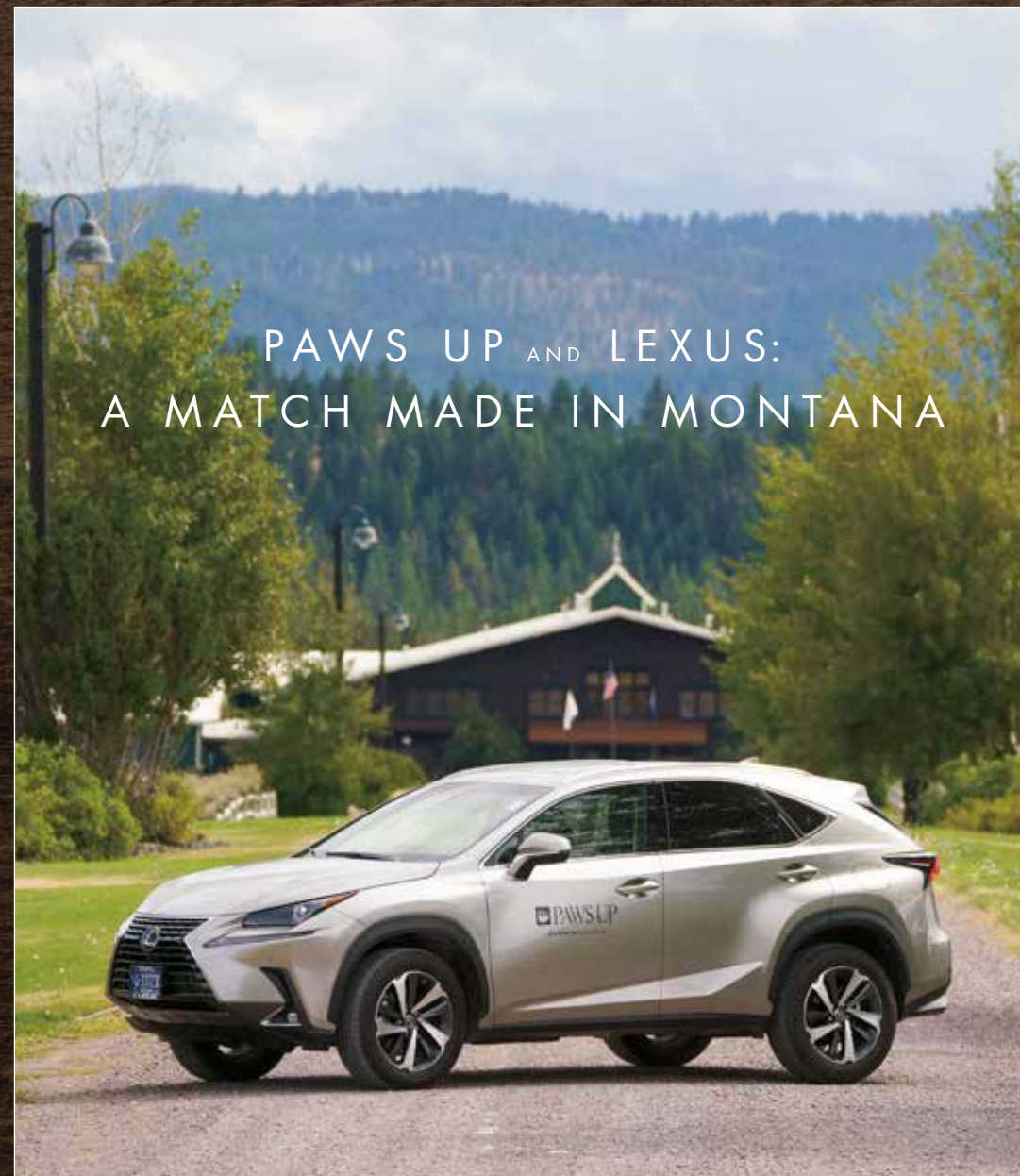


Make your plans early for our annual WinterFest culinary weekend. You'll enjoy intimate cooking classes and demonstrations; wine, beer and spirits tastings; live entertainment and, of course, gourmet, winter-themed feasts—complete with thoughtful wine pairings—created by our award-winning guest chefs. Naturally, exhilarating wilderness adventures are also on the menu, including curling matches on the Paws Up Cook Shack Pond.

FEATURED VINTNERS



Lynn and Ron Penner-Ash
Winemaker-Owner and Founder
Penner-Ash Wine Cellars
Newberg, OR



PAWS UP AND LEXUS: A MATCH MADE IN MONTANA

These days, people traveling the dusty—and often snowy—roads of The Resort can do so in more comfort and safety than ever before. World-renowned automaker Lexus is now the official supplier of Paws Up vehicles. That means a new fleet of sleek Lexus NX models and Lexus LX vehicles, with all-wheel drive and the latest luxury features, are making their way over bridges, through pastures, up steep inclines and beyond. Visit this year, and you'll really love the drive.



Schedule at a Glance

LATE WINTER

| | | |
|----------|-------------------------------------|-------|
| 1/17–19 | Winter Wine Weekend | 6–7 |
| 2/14–17 | WinterFest | 8–9 |
| 2/14–17 | Cookbook Live: Waylynn Lucas | 8 |
| 2/14 | Stars at Night: Mudslide Charley | 9 |
| 2/15 | Stars at Night: The Timber Rattlers | 9 |
| 2/16 | Stars at Night: John Floridis | 9 |
| 2/28–3/1 | The French Laundry Unfolded | 10–11 |

SPRING

| | | |
|-----------------|--------------------------------------|-------|
| 3/12–18, 4/6–19 | Spring Break* | 14–15 |
| 3/27–29 | Spring Songwriter Weekend* | 16 |
| 3/27–29 | Spring Wine Weekend* | 17 |
| 3/28 | Stars at Night: John Floridis* | 17 |
| 4/10–12 | Easter Weekend* | 18 |
| 4/23–26 | Cowgirl Spring Roundup* | 20–21 |
| 4/23–26 | Cookbook Live: Paula Disbrowe* | 21 |
| 5/1–3 | The Wonder Women of Food and Wine* | 22 |
| 5/2 | Stars at Night: Britt Arnesen* | 22 |
| 5/10 | Mother's Day* | 23 |
| 5/22–25 | Montana Master Grillers* | 24–25 |
| 5/22 | Stars at Night: Tom Catmull* | 25 |
| 5/22 | Stars at Night: The Timber Rattlers* | 25 |
| 5/23 | Stars at Night: Travis Yost* | 25 |
| 5/23 | Stars at Night: Mudslide Charley* | 25 |

SUMMER

| | | |
|---------------------------------|---|-------|
| Throughout the Summer: | Campfire Stars | 28–29 |
| Throughout the Summer: | Campfire Chefs* | 30–31 |
| 6/5–7 | Summer Wine Weekend* | 32 |
| 6/5–7 | The Wonder Women of Hollywood | 33 |
| 6/6 | Stars at Night: Jill Sobule | 33 |
| 6/13, 8/8 | Montana Long Table: Taste of Montana | 34 |
| 6/18, 7/9, 7/23, 8/6, 8/20, 9/9 | Wilderness Workshop: Nature, Abstracted | 35 |
| 4/11, 6/25, 7/20, 8/24, 9/2 | Wilderness Workshop: Rustic Rings | 36 |

| | | |
|--|---|-------|
| 3/13–18, 4/6–12, 6/26–7/2, 7/25–31, 8/14–19, 8/28–30 | Wilderness Workshop: Gettin' Primitive | 37 |
| 6/30, 7/16, 7/30, 8/13, 8/27, 9/18 | Wilderness Workshop: Big Sky Photography | 38 |
| 7/4 | Fourth of July | 39 |
| 7/7, 8/11, 9/15 | Wilderness Workshop: Wildlife Painting | 40 |
| 7/9–15 | Wilderness Workshop: Brushes with Greatness | 41 |
| 7/10–12 | Live Fire Legends | 42 |
| 7/10–12 | Cookbook Live: Chris Hart and Andy Husbands | 42 |
| 7/18 | Montana Long Table: Artisanal Picnic | 43 |
| 8/10 | National S'mores Day | 44 |
| 8/22 | Montana Long Table: Bounty on the Blackfoot | 45 |
| 8/29 | Wine & Bitch Dinner | 46 |
| 8/30 | The Canine Classic Walk/Run/Hike | 47 |
| 9/4–7 | Fish and Feast | 48–49 |

AUTUMN

| | | |
|----------|--|-------|
| 9/24–27 | Montana Master Chefs: The South* | 52–53 |
| 9/24–27 | Cookbook Live: Kevin Gillespie | 53 |
| 10/9–11 | Friends of James Beard Weekend | 54 |
| 11/6–8 | Fall Wine Weekend | 55 |
| 11/6–8 | Cookbook Live: Laura Werlin | 55 |
| 11/6–8 | Wilderness Workshop: Photography with Barbara Van Cleave | 56 |
| 11/25–29 | Thanksgiving Weekend | 57 |

EARLY WINTER

| | |
|--|----|
| Late December: A Montana Christmas | 60 |
| 12/31/20–1/1/21 | |
| A New Year's Celebration | 61 |
| 12/31 Stars at Night: Josh Farmer Band | 61 |

LATE WINTER 2021

| | | |
|---------|------------|----|
| 2/12–15 | WinterFest | 62 |
|---------|------------|----|

**Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.*



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