

AUTUMN 21
PAWS UP

ADVENTURE
JOURNAL



An aerial photograph of a river meandering through a forest. The river is a light blue-green color, contrasting with the surrounding land. The forest is in various stages of autumn, with trees showing yellow, orange, and brown foliage, interspersed with some evergreen trees. The river has several bends and small islands of land within it. The overall scene is serene and beautiful.

Fall is for homecomings.

In Montana, it's a time of tight-knit gatherings in loosely knit wool sweaters. And it's a treat for all five senses. The scent of sagebrush is as ever-present as the evergreens. Campfire smoke wafts through the air and glowing fires crackle into the night. You can feel the sun warming your face, though it's dropping into the horizon a bit earlier each evening. Nightly cold snaps bring gusts of fresh mountain air to the mornings and add colorful tinges to the trees, especially the acres and acres of tamaracks.

The changing foliage brings with it a burst of energy and new beauty to the region. It's like someone took an already stunning landscape painting and then touched it up with the warmest and most inviting shades imaginable.

Fall can be a time for homecomings, but this fall is also the start of something entirely new, with the opening of the green o™. This is the inaugural autumn for our intimate adults-only resort, where Hauses with floor-to-ceiling glass windows offer a front row seat to Mother Nature's brilliant show of colors.

Beyond the brand-new, we're looking forward to welcoming back favorite traditions. Horseback trail rides are especially beautiful in the fall, with starkly changing scenery on the horizon as you gallop into the sunset. Fat tire bike rides and ATV tours let you rush past all that foliage in living color, and it's still warm enough to float down the Blackfoot River, too. The Cowgirl Fall Roundup is a special weekend for the comradery that it brings, while Thanksgiving, stuffed with culinary delights, is always such an incredible time to celebrate family togetherness.

There's so much to love about autumn at Paws Up, it's no wonder why it's my favorite time of year. I hope it becomes yours, too.

A handwritten signature in cursive script, reading "Steve Hurst".

Steve Hurst
Managing Director
The Resort at Paws Up

Fall Traditions

1



FLY-FISHING ON THE RIVER

'Tis is the season to catch a fish (or try) along the Blackfoot River. That ritual of wading and casting is a tradition at Paws Up, and fishermen and -women flock here to experience it for themselves.

MONTANA MASTER CHEFS SEPTEMBER 23–26

It's our signature fall foodie event. Beyond getting to know illustrious chefs (and their dishes) throughout the weekend, you'll see them in action during the final cook-off.



3



GLAMPING UNDER THE STARS

The crisp mountain air, the clear night skies and the crackle of an evening fire make for irresistible nostalgia. Add some s'mores into the mix, and you've got the iconic Paws Up experience.

GOLDEN HOUR, BUT MAKE IT A MONTH

For a solid three weeks in the fall, the tamarack trees turn their bright golden color and the mountains practically light up.



5



FRIENDS OF JAMES BEARD WEEKEND OCTOBER 8–10

When several world-class chefs aren't enough to please your palate, this is the weekend to come. It's when several more descend upon our kitchen to collaborate and cook for you.

TWO WORDS: FOOTBALL SEASON

From touch football on The Yard to pro and college games on the big screens at Tank, there's no better place to celebrate the all-American sport.



7

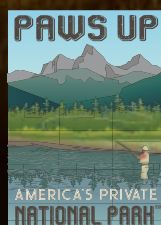


AN EPIC THANKSGIVING DINNER NOVEMBER 25

The chefs on property pull out all the stops for Thanksgiving. It's hosted in the Bull Barn for those looking to dine family-style, or you can opt to have all the fixin's right in your luxury home.

A PRIVATE OASIS:

WE'VE PRESERVED A PARCEL JUST FOR YOU.



Whether it's a desire to draw closer to nature, teach children about science or conservation or explore history, visiting one of America's 423 national parks can be a trip of a lifetime. But trips to preserved and managed wilderness can also feel stifling. One long parade of slow-moving cars, it can seem like a never-ending sea of phone-toting tourists aggressively pursuing wildlife and congesting scenic views.

A visit to The Resort Paws Up, on the other hand, may offer travelers a rare opportunity to access unspoiled wilderness and traipse through a private "national park." Stroll any part of its 37,000 contiguous acres and you'll find solitude for hours, quietly viewing an unstressed population of 115 animal species and 433 types of birds. Chiseled granite cliff faces and 10 miles of the Blackfoot River rival any national park—without a bottleneck of vehicles.

Stuart Thurkill is visual curator at Paws Up. His digital imagery, both video and still, has breathlessly and authentically captured the essence of this luxury guest ranch—from hill and glen to every eddy at water's edge. Thurkill says national parks are so popular now because people hunger for notably untamed spaces to find solitude.

"National parks are appealing because they are a call to something bigger than us—a grandeur to be treasured that isn't possible to see every day," Thurkill says. The problem is, national parks rarely offer true solitude, and he says the sheer size and diversity of Paws Up delivers an alternate uncrowded backcountry experience with an exclusive park feel.

Greenough, Montana, sits upon a paragon of majestic beauty, with lush, emerald farm fields, grasslands, rocky bluffs and tangled forests. The terrain here is manifold and striking.

Multiple animal habitats also punctuate this place. Migratory waves of raptors and songbirds, herds of elk and deer and multiple trout species ebb and flow with the seasons in myriad habitats. It's those seasonal nuances that most embody the essence of the ranch, Thurkill explains.

"There are so many potential moments to be found here—in both flora and fauna—that it's a matter of giving yourself permission to consciously curate those experiences," he says.

In spring, a walk through a vivid purple lupine grove turns into focus on the edges of the day that punctuate the rise and fall of the shadows and light of summer. Autumn's gilded larch pave a flaxen trail up to Garnet Ghost Town, mere weeks before winter's tranquil frosting on the pines.

"The exclusivity of being in nature in a private, unfiltered way, triggers the senses that much more," Thurkill says.



If your boots are tiny:

PONY RIDES

If you have little ones ages 2–5, this is the perfect way to introduce horseback riding.

ARENA EQUESTRIAN LESSONS

Designed for children ages 6–11 who have never been on a horse or need to improve their confidence before a trail ride.

If your boots are shiny:

TRAIL RIDES

We offer one-, two- and three-hour trail rides customized for all skill levels.

HORSE WHISPERING 101 AND 201

Learn how to take command of a horse or a wild mustang without ever saddling up.



If your boots are broken-in and dusty:

JUNIOR WRANGLER PROGRAM

Spend three half-days honing your horsemanship skills.

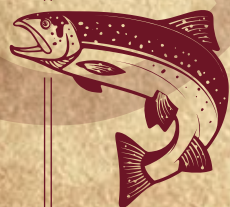
FOUNDATIONAL HORSEMANSHIP

Experience doesn't mean you should stop learning.

FRONTIERSMAN RIDE

When one, two or three hours just isn't enough, spend the whole day in the saddle.

THRILLS SKILLS



Get your feet wet:

FLY-FISHING DEMONSTRATION

Watch and learn as one of our guides runs you through the basics of fly-fishing.

HALF-DAY GUIDED FLY-FISHING

Float along the river to find the perfect spot to cast a line.

Angling like a pro:

FULL-DAY GUIDED FLY-FISHING

Native cutthroat trout ply the waters here.



Meet Ben Pepe

For Ben Pepe, a Paws Up activities and fly-fishing manager, a family fishing trip influenced his life plan. "I came to the Missoula area for the first time when I was ten," he explains. The Florida native fell for Montana's beauty and its epic fly-fishing. His family returned every summer, and Pepe spent every opportunity fly-fishing. Now, he manages a team of twelve fishing guides who know the rivers like the backs of their hands: "You can't teach someone to be a fishing guide—they have to be passionate about it." Passionate is a perfect description for Pepe, who has been known to fish before work, guide all day and then fish again at the end of the day. It's about so much more than the eternal quest for the big one. "It takes a lot of mental power and you can get out of your headspace," he says. Its meditative nature makes it ideal for solo trips. On the flip side, it's also a way for him to be social: "I have a group of friends who are fly-fishermen and we just get together and go fishing."

WANT TO TRY SOMETHING NEW? IT'S TIME TO

PULL THE TRIGGER.



OLD WEST .22 RIFLE RANGE (AGES 6+)

You know those shooting games that look like the Wild West with moving wooden targets and guns that go *pa-choo*? Now take that scenario, ratchet it up, plant it in the middle of the Montana woods and you have our Old West Rifle Range. "It's a great place to feel the satisfaction of the ping as you hit the targets" says Will Smith, director of activities. Plus, it's a great activity for everyone. "We have different sizes of guns that work for even the smallest kids."



PAINTBALL (AGES 8+)

Your heartbeat is deafening. Adrenaline is pumping as you dodge from tree to tree. You think you're safe—then suddenly, you hear the unmistakable *thwoop*. You look down and yellow paint coats your sleeve like a broken egg. You're out of the game, but you've never been happier. Your teenager stands victorious, grinning ear to ear. On a course designed by Mother Nature, she's found all sorts of nooks and crannies, perfect for hiding and surprising her competitors.



SPORTING CLAYS (AGES 11+)

You've likely heard the adage to never take your eye off the ball, but this activity's location may just tempt you. "The shooting club is private and on a hillside. It's incredible," says Smith. If you're a first-timer or novice, you'll be given a few lessons before beginning. The five stand, open year-round, simulates the flight pattern of game birds as the clays zip in and out past you. Come summer, avid shooters hit the walking course with a guide.



ARCHERY (AGES 6+)

"If you're apprehensive about shooting guns, this would be the best pick," says Smith. Before setting out for a walk in the woods, you'll be armed with a compound bow and given a lesson in shooting. Then, set out to discover ten stations in the woods with thirty 3D animals. Spot the brand-new bison or keep an eye out for the jackalope.





SNACK TIME,
BETTERED WITH

Butterscotch and Bacon

There are two words that bring a smile to every kid’s face—snack time! You may be all grown-up now, but nobody said you needed to leave that tasty ritual behind. For a salty-sweet snack that really pops, try your hand at Sunny Jin’s butterscotch-glazed bacon amaranth popcorn.

BUTTERSCOTCH-GLAZED
BACON AMARANTH POPCORN

*Courtesy of
Paws Up’s Senior Executive Chef Sunny Jin*

Makes 2 dozen bites

INGREDIENTS

Bacon
24 bacon lardons (see Tip)

Butterscotch
2 cups granulated sugar
1 cup water
2 tablespoons butter
2 tablespoons peaty Scotch

Amaranth Seeds
1 cup amaranth seeds

DIRECTIONS

1. Bacon: In a medium-size sauté pan over medium-high heat, sauté bacon until fully cooked and crispy on the outside. Transfer cooked bacon to paper towels to absorb excess oil. Skewer bacon lardons individually. Set aside and keep hot.
2. Butterscotch: Place a large pot on medium-high heat. Coat bottom of pan with a quarter inch dusting of sugar and melt slowly. Remove from heat if sugar caramelizes too fast (it should melt with little color when done correctly). Add another even coat of sugar over the first layer of melted sugar. Continue the process until all the sugar has melted. Next, begin to caramelize the melted sugar until the desired butterscotch color is achieved.
3. Very carefully drizzle in water and stir until sugar is completely dissolved. Add butter and simmer until sauce reduces to a syrupy consistency. Add Scotch while still simmering to burn off some of the alcohol. Pour into a bowl and keep warm for later use.
4. Amaranth Seeds: Place a medium-size saucepan with a lid over medium-high heat. Once hot, add 1 tablespoon of the amaranth seeds and cover. Continuously stir until the seeds pop open like popcorn. Immediately pour the popped amaranth seeds into a bowl to avoid scorching. Continue the process until all the seeds have been popped.

To Assemble
Dip the bacon in the butterscotch and place on a small bed of amaranth popcorn. Roll the bacon over the amaranth popcorn and enjoy while warm.

Tip: A bacon lardon is a very specific size of bacon that can be requested from your local butcher.



comfort meets chic
for a
sweet finish at the green o

Buttery, flaky pie that reminds you of grandma’s. Goopy chocolate chip cookies that taste of an after-school treat. Comfort food is the stuff of legend. It’s homespun, not haute cuisine. Unless you’re Krystle Swenson. The standout pastry chef of the green o, she’s turning over a new leaf when it comes to comfort food-inspired desserts, and she’s mixing up some knockouts for fall.

“Pumpkin desserts are usually one of the first desserts that come to mind when thinking about fall flavors,” she says. For a twist, she’s plating butternut squash cake, and then creating an edible piece of art: “It’s garnished with a landscape of fall flavors and aesthetics—fresh pomegranate arils, crispy fried sage leaves, silky whipped crème fraîche dollops, crunchy toasted pumpkin seeds and whimsical twirled ribbons of thinly shaved butternut squash lightly poached in a syrup with warm spices and then lightly seasoned with brown butter.”

And, what’s fall without apples? Swenson’s created a riff on two French classics: mille feuille and tarte tatin. She bakes thinly sliced apples low and slow to deliver that tender and just a tad sweet tarte tatin then makes a mille feuille from crepe dentelle batter instead of traditional pastry. Finished with membrillo made from quince cheese, a scoop of fresh rosemary ice cream, tiny spheres of lightly pickled apples and a Calvados-scented caramel sauce.

Fall never tasted, or looked, so good.



Paula Disbrowe is no stranger to Paws Up. A frequent guest chef and Cookbook Live® presenter, she keeps coming back for more. And this fall is no exception. The James Beard Award–winning chef and author is the featured chef at this year’s Cowgirl Fall Roundup (September 10–13), cooking, riding and roping alongside honorees from the National Cowgirl Museum and Hall of Fame. Then, she’ll be back for the Friends of James Beard Weekend (October 8–10), with James Beard Award winners Chef Suzanne Goin and Chef Gabrielle Hamilton.

Disbrowe has made a name for herself as much as a cookbook author and chef as an accomplished travel writer. Her bio mentions such assignments as “snorkeling with black-tipped reef sharks in French Polynesia, whisking through fish camps in the bayous of Southwest Louisiana and scalloping off the Forgotten Coast of Florida.” Those were trips she took as an editor and an author to write *Real Cajun* and *Down South* with the acclaimed New Orleans Chef Donald Link, and many more adventures followed as Disbrowe journeyed to file articles for such magazines as *Food & Wine* and *Brides*. She counts herself lucky to do what she loves for a living: “I’m a storyteller at heart. I’ve always wanted to be a writer and I’ve always loved food and cooking. Over time, these parallel pursuits converged in an organic way.”

However, it seems working as a travel and food writer might have been challenging during the pandemic, but Disbrowe says she kept more than busy in her hometown of Austin, Texas. “I was very lucky, because I could be home with our kids and do my work, such as recipe development, in the backyard,” she says. “My last two cookbooks were devoted to cooking over fire. As a result, I worked closely with PK Grills and the Fire & Smoke Society. I work as their executive chef, creating spice blends, recipes and content for their website.”

Disbrowe will be bringing that know-how back to Montana for Paws Up’s events in the fall. She’s a big fan of The Resort, too. “I love everything about Paws Up, from riding horses to plunging into the cold Blackfoot River to gathering bundles of fragrant wild sage,” she says. “On my last trip, I went fly-fishing on the Blackfoot. Floating down the river with a fishing pole and a cold beer made for the best afternoon. Making new friends. Hearing people’s stories. I always return home inspired, with a new perspective.”

PAULA DISBROWE

CHEF, AUTHOR AND SWIMMER AMONG SHARKS

PAULA’S PICKS



Favorite Dishes to Make at Home

“Big, leafy salads or anything hot off the grill. Grilled artichokes are one of my very favorite things.”



Barbecue or Cajun?

“Both, as long as copious amounts of hot sauce are on hand.”



Favorite Things About Living in Austin

“The tacos, gardening and grilling most of the year.”



Austin Live Music or New Orleans Live Music?

“Oooh that’s tough. I love so many Austin musicians, but I’ll say NOLA for jazz, especially the Rebirth Brass Band!”

It was a temptation too hard to ignore for a prospector in the 1850s. There were riches to be found in the mountains of the West. For one group, silver mining wasn't panning out, so they headed for Montana—to the Blackfoot River Valley—in search of gold ore.

The early years

They were a scant crew, and some got lucky. But a decade went by before a 32-ounce nugget was found. That discovery brought hordes of miners into the fledgling town of Garnet. Unlike what you might imagine, "It wasn't a place that was full of miners and wild women; it was a family town," says Garnet Preservation Association board member Linda Stroh. "They looked out for each other, and it was a true community."

Their early mining efforts were hampered by poor extraction and smelting methods. But the advent of a ten-stamp mill to crush gold into sand made it a far more profitable enterprise. And a new road connecting Garnet to the Northern Pacific Railroad (now Interstate 90) soon put the town on the map.

A century of good times and bad

Finally, in 1895, a large gold vein was discovered in the Nancy Hanks Mine, just behind Garnet. It was to be the town's biggest boom. Then, in 1934, President Franklin Delano Roosevelt raised gold prices from \$16 to \$35. That last run ended the town for good.

It was up to the remaining full-time resident of Garnet, Frank A. Davy, to preserve what was left. When Davy died in 1947, his heirs sold the mine and donated the rest to the Bureau of Land Management. In the 1970s, Stroh spent whole days as a child exploring the ghost town. It was "pretty rough back then," she says. "Quite a bit different" from the way it is now.

The gems that remain

These days, with many of the buildings carefully restored, Garnet is an important representation of the American West, Stroh says, for its timeline of mining and as a chronicle of family life over a century ago.

Visitors can peer into a blacksmith shop, a livery stable, a jail, schoolhouses, the Wells Hotel, the Davy Mercantile, Kelly's Saloon and a carriage house.

The Sierra Mine Loop Trail leads to closed mines and features signs brimming with historical facts, while the Warren Park Trail leads to a recreational park built by a miner for area families to enjoy over a century ago.



Within spittin' distance of Paws Up

You'll find it's surprisingly easy to transport yourself back to the early 1900s. Guests at The Resort at Paws Up® have three exhilarating options:

- POLARIS GENERAL BACKCOUNTRY TOUR Set out from Paws Up's Wilderness Outpost and travel on Elk Creek Road to Garnet Range Road. It's the back way, utilizing a wooded route exclusive to The Resort. Among the many sites along the 2.5-hour journey is the abandoned Two Guns Cabin.
- DOWNHILL MOUNTAIN BIKE TOUR Hitch a ride in a Paws Up van outfitted with a bike perfectly sized just for you. Once you arrive, you'll pedal around at your own pace then rattle your way downhill back to The Resort. It takes about four hours and affords you incredible views.
- VAN TOUR Let us deliver you in comfort along with anyone in your family who likes to take things easy. It's a quick trip that gives you lots of time to wander, look in all the windows and imagine yourselves in a time long gone.

A Precious Nugget of Montana History



WHAT'S YOUR HABITAT?

If habitats are essentially tiny communities, the 37,000-acre Resort at Paws Up is an oasis of luxury and chic that offers guests unparalleled accommodation choice against a backdrop of awe-inspiring beauty. The diverse lodging menu means guests can choose scenic riverbanks, dewy forests, soaring treetops or the edge of an aubergine-kissed sage field.

HOMES, CAMPS AND THE GREEN O



Glamping

Paws Up is widely known for glamping—a moniker assigned in the mid-2000s by a *Los Angeles Times* reporter who created a catchy amalgam of the words “glamorous camping.”

“Glamping attracts adventurous young families with kids, who want the outdoorsy Montana experience—activities, hearty food, campfires and crickets at night,” said Marketing Analytics and Revenue Manager Courtney Scott.

There are no TVs, but nature on full display makes for a trip of a lifetime. Camp butlers are nature lovers, full of stories and well-acquainted with Montana habitats.

Wilderness Estates / Big Timber Homes

“The Wilderness Estates attract those preferring creature comforts such as a kitchenette, a washer and dryer, a spacious deck and a hot tub to unwind in after activities,” Scott said.

Small families or empty nest couples will appreciate the coziness of a Big Timber Home, she said, with a more manageable size and a cabin feel.

“Guests who book homes often prefer to enjoy lavish meals at The Resort’s Pomp restaurant,” Scott said. “But a lot of guests book half their time in a camp and half in a home, making two vacations in one.”

the green o

Imagine a resort offering *Architectural Digest* meets “no children allowed” accommodations. The stunning new green o sits on Paws Up property, but is its own independent resort.

“The Tree Haus harkens back to simpler childhood moments, when tree forts were the preferred hangout,” Scott said. “Or just a great option for family members without children to choose to stay at the green o while the younger set choose Paws Up.”

The Social Haus at the green o serves guests high-end gourmet forage, along with craft beverages.

Leaf Peeping 101

For those who wish to know their firs from their hemlocks, Assistant Activities Manager Hannah Payne offers pointers for identifying local colors, one leaf at a time.



UPCOMING EVENTS AT PAWS UP

Take a look at all we have coming up at Paws Up, from fisher-friendly dream weekends and a hell-raisin' cowgirl gathering to lavish Thanksgiving and New Year's celebrations you won't soon forget.

September 23–26, 2021

**MONTANA MASTER CHEFS®:
NORTHWEST**
WITH THE HOTTEST CHEFS
FROM THE VIBRANT FOOD SCENES
OF PORTLAND AND SEATTLE

October 8–10, 2021

**FRIENDS OF
JAMES BEARD WEEKEND**
FEATURING JAMES BEARD AWARD
WINNERS PAULA DISBROWE, SUZANNE
GOIN AND GABRIELLE HAMILTON

September 10–13, 2021

COWGIRL FALL ROUNDUP
WITH HONOREES OF THE NATIONAL
COWGIRL MUSEUM AND HALL OF FAME

COOKBOOK LIVE
WITH CHEF PAULA DISBROWE

November 25–28, 2021

THANKSGIVING WEEKEND
WITH GUEST CHEF,
BBQ LEGEND SAM HUFF

December 25

A MONTANA CHRISTMAS
WITH VISITS FROM SANTA,
A GINGERBREAD HOUSE BUILDING CONTEST
AND OTHER HOLIDAY SURPRISES

December 31, 2021–January 1, 2022

NEW YEAR'S EVE
WITH FIREWORKS, BUBBLY AND
LIVE MUSIC BY THE JOSH FARMER BAND

January 1, 2022

NEW YEAR'S DAY BRUNCH
WITH JAMES BEARD AWARD WINNER
CHEF MINDY SEGAL

September 10–13, 2021

**THE WONDER WOMEN
OF FLY-FISHING**
FEATURING EXPERT ANGLERS
KELLY HARRISON
AND MINDY MARCUM

September 10–11, 2021

**VISITING VINTNER SERIES
WITH CHAPPELLET**
WITH SECOND-GENERATION VINTNERS
AMY AND DOMINIC CHAPPELLET

September 3–6, 2021

FISH AND FEAST
FEATURING CHEF/ANGLERS JASON DADY AND
DAVID BANCROFT, VINTNER JESSE LANGE AND
ROCKER/FLY-FISHING GUIDE CHUCK RAGAN

January 2–9, 2022

WINTER BREAK
WITH WINTRY OUTDOOR FUN AND
A WORKSHOP WITH
CHOCOLATIER JESSICA FOSTER



THE RESORT AT
PAWS UP®

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