

2021

GOOD NATURE ABOUNDS

A lot can be said about nature in our not-so-small corner of the American West: the rolling foothills leading into Rocky Mountain peaks and the wide-open pastures with nothing but rivers and creeks dividing up the land. Everywhere you turn, there's beauty for your eyes to discover. But even in Montana, what gets us excited to greet each sunrise is the hope of seeing something else: people.

As protectors of these stunning 37,000 acres, it's actually connection with our fellow humans that drives us. Meaningful interactions. The spirit of community, even when the distances are great and the differences mighty. Our similarities are still striking. Those who live here and those who visit The Resort at Paws Up® have a deep-seated desire to make the most of each day. And like us, they strive to see the world with a keener sense of understanding.

We've been bringing together families, friends and colleagues, as well as artists, chefs, musicians, cowgirls, anglers and other fascinating individuals for more than 15 years now. What we think you'll find, if you got to know them as well as we do, is that they share a commitment to happiness. They find purpose in helping others experience more of what life offers, whether it's developing hidden talents, learning a new song or tasting a dish that perfectly pairs with an exemplary wine.

The Resort at Paws Up is not a common experience, to be sure. But it is a place to enjoy what we have in common. To rub elbows with the kind of folks you don't often meet. It's true, ranch life is quite different from the city or suburbs. We wave at strangers. We help our neighbors. And we open our hearts to young and old.

When you surround yourself with others who believe in that vision, it doesn't matter where you come from or how you vote. You can't help but feel inspired. In this year's *Program of Events*, you'll see we have high hopes for the next 12 months and beyond. Join us and uncover the one thing that unites us all: the undaunted human spirit.

The Lipson Family, Proprietors

Late Winter

the food is perfection, the staff are beyond kind and helpful and the resort as a whole is
Breathtaking
THIS IS A PLACE TO BE ENJOYED

"THE FIVE COURSE DINNER AND wine pairing WAS EXQUISITE"

NICE COUPLES WHILE WE WERE THERE
"WE MET SO MANY
NEXT VISIT AND WHEN THAT WILL BE. ALL I KNOW IS
WE ARE ALREADY TALKING ABOUT OUR
IT WON'T BE SOON ENOUGH"

CAN'T GET BETTER FOOD
THIS ANYWHERE AND
THAT ARE MORE THAN WE
WORLDWIDE FOODIES

WE BROUGHT A BOTTLE OF Champagne
DOWN TO SNOW TUBING WHERE WE HAD A DANCE PARTY
FOLLOWED BY A PAINT N' SID EVENT WITH AN AMAZING WINERY FROM NAPA VALLEY

WINTER BREAK

TAKE ALL YOUR SNOW DAYS IN A ROW.
January 1–10

By January in Montana, the white stretches out in every direction. No one is going to school on Monday or Tuesday or Wednesday or Thursday. Your family can try a once-in-a-lifetime thrill, like dogsledding or skiing, and head out for old favorites like snow tubing and skating. If you need to warm up, come inside and learn how to paint or create amazing photographs. Take Winter Break at Paws Up and you won't have to worry about that pesky snowplow getting to your block.

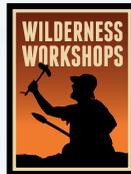


FEATURED WILDERNESS WORKSHOPS



January 2

**MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL**



January 5 and 7

**BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL**

WINTERFEST

BRAVO PUTS THE BEST OF *TOP CHEF* ON THE AIR.
PAWS UP PUTS THEM AT YOUR TABLE.
February 12–15



Imagine celebrating Valentine's Day surrounded by falling snow with mouthwatering feasts prepared by *Top Chef* champions. You'll share intimate cooking classes and demonstrations, live entertainment and, of course, gourmet, winter-themed meals created by our guest chefs and thoughtful wine pairings and tastings. Naturally, exhilarating wilderness adventures are on the menu, too. Forget the hottest restaurants. This February, come to the coolest place on earth.

FEATURED CHEFS



Chef Melissa King
Top Chef: All-Stars LA 2020 Winner
(San Francisco, CA)



Chef Annie Pettry
Executive Chef and
2017 Top Chef Competitor
(Louisville, KY)



Chef Brooke Williamson
2020 Tournament of Champions Winner,
2017 Top Chef Winner
(Los Angeles, CA)

FEATURED VINTNERS



Chris Berning and Angie Nomie
Regional Sales Manager
and Market Development Director
Adelsheim Vineyard
(Newberg, OR)



Lauren Oscilowski
Spotted Bear Spirits
(Whitefish, MT)

FEATURED MUSIC



John Floridis
Bluesy, folk-rock melodies
perfect for sparking romance
(Missoula, MT)

February 12–13



The Timber Rattlers
Acoustic dance tunes—covers and originals
—with bluegrass roots
(Missoula, MT)

February 12–13



Josh Farmer
Original jazz-pop-soul, evoking
Herbie Hancock, Norah Jones and Jason Mraz
(Missoula, MT)

February 14

THE FRENCH LAUNDRY UNFOLDED

THE WORLD'S TASTIEST REUNION

March 5–7

The French Laundry is an institution, a temple of haute cuisine that revolutionized fine dining in the United States. It's the former stomping ground of scores of award-winning chefs who have embarked on their own culinary adventures. It's also where Paws Up Executive Chef Sunny Jin met some remarkable friends. Come along with alums of the famous restaurant as they gather for a reunion of epic eating. You'll find out what great chefs make when they cook for each other.

THE FRENCH LAUNDRY
UNFOLDED

FEATURED CHEFS



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



Chef Jeremy Miller
The Southern Salad
(Augusta, GA)



Chef Jonathan Mizukami
The Kahala Hotel & Resort
(Honolulu, HI)

FEATURED MUSIC



John Floridis
Singer-songwriter who's shared the stage with Emmylou Harris, Richard Thompson and others

March 5



Tom Catmull
Blues, folk and country music from a songwriting crooner

March 6

Spring



they
EVEN
HAD ³⁺

FAMILY
BBQ THAT
LIVE MUSIC
and SHOOTING CLAYS

FEATURED
INCREDIBLE FOOD

THIS ²¹ STUFF

WHO COMES UP WITH

IT WAS JUST
too much
FUN

wasn't
ARTISTS &

to teach us
to add ICING

ON EVERY LEVEL

And if that brought in

enough, they
JEWELRY MAKERS
and a LOCAL SINGER
to our already
PERFECT
CAKE of a trip."

SPRING BREAK, MONTANA-STYLE

ENCOURAGE YOUR KIDS' BUDDING CURIOSITY.

March 20–April 17

Less watching, more doing. Rich, meaningful experiences that transform the everyday. For a week unlike any other, spend Spring Break in Montana. You'll find excitement by deepening the connections between horses and humans, whizzing past stunning scenery on an ATV or learning something new in a specially designed Wilderness Workshop. You and your family will never run out of things to do. And you'll discover just how fun it is to instill a little newfound independence.

FEATURED CHEFS AND AUTHORS



April 1–4

**SANDWICH SENSATIONS
WITH CHEF LAURA WERLIN**



April 8–11

**SANDWICH SENSATIONS
WITH CHEF ELLIE HEYMAN
AND CHEF ORION HEYMAN**



April 15–18

**DOLIN' OUT THE PIZZA
WITH RESTAURANT CRITIC
STEVE DOLINSKY**



April 15–18

**PIZZA PERFECTION
WITH CHEF BRIAN SPANGLER**

FEATURED WILDERNESS WORKSHOPS



March 20

**NATURE, ABSTRACTED
WITH DANIELLE LAGOY**



March 24

**BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL**



March 27

**RUSTIC RINGS
WITH PEGGY WEN**



March 31

**WILDLIFE PAINTING
WITH JAMES CORWIN**



April 3 and 17

**MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL**



April 5–11

**GETTIN' PRIMITIVE
WITH GARY STEELE**



April 14

**TWIGS AND SPRIGS:
THE ART OF PRINTMAKING
WITH CLAIRE EMERY**

For more information
about Paws Up's
Wilderness Workshops,
see pages 30–33 or
visit pawsup.com/springbreak.

EASTER WEEKEND

April 2-4

APRIL is so
PRETTY HERE,
you'll WANT
to get a
PEEP.



As bright-green hues return to the Ranch, spring's first crop of wildflowers sprout up from the earth. There are bunnies, of course, and lots of other creatures bringing new life to the landscape. For you and your own little ones, there's lots to discover. And when Easter Sunday rolls around, things really get hopping. We'll have a bountiful buffet, games and egg decorating. And keep an eye out for the Easter Bunny, who'll kick off the world's most scenic hunt for eggs.

TWIGS AND SPRIGS: THE ART OF PRINTMAKING

NATURE LEAVES A LASTING IMPRESSION.

April 14



The joy of losing yourself in the forest takes a new turn. Explore the veins of a leaf. Wander the contours of a twig. Engage with the delicate outlines of a feather. In this all-new Wilderness Workshop, you'll learn from a naturalist, artist and educator who's expert in making prints from objects found in nature. You'll use your hands to create visual artifacts from the landscape. Plus, you'll take home with you a greater sense of awe. And some beautiful stationery, too!



ARTIST
IN RESIDENCY:
CLAIRE EMERY



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

COWGIRL SPRING ROUNDUP

FOR SOME WOMEN, HARD WORK IS ONLY HALF THE FUN.

April 22–25

This spring, the cowgirls are coming—and you're invited along for the ride. Saddle up and you'll spend your days with Cowgirl Hall of Fame honorees, brushing up on your horsemanship and other key ranch skills with scenic trail rides, enlightening demonstrations and interactive workshops. At night, you'll relive your adventures around a roaring campfire. It'll all be peppered with exceptional chef-prepared cuisine. Trust the women who come year after year for this cowgirl experience: exhaustion never felt so good.

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



FEATURED COWGIRLS



Lindy Burch
1997 Honoree
Cowgirl Hall of Fame



Donna Howell-Sickles
2007 Honoree
Cowgirl Hall of Fame



Barbara Van Cleve
1995 Honoree
Cowgirl Hall of Fame



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

FEATURED VINTNER



THE WONDER WOMEN OF FOOD AND WINE

REVENGE IS SWEET. OR SAVORY. EITHER WAY, DELICIOUS.

April 30–May 2

While male chefs might rise to the top of the culinary world, the Wonder Women of Food and Wine leap to new heights again and again. And they do it with any number of out-of-this-world signature dishes and vintages in hand. Join us for a three-day epicurean extravaganza where you'll have unprecedented access to our heroines as you sample their artistry. Don't miss out on tastings and pairings furnished by one of the country's foremost vintners. Live music will provide the soundtrack, and outdoor adventures, the backdrop.



FEATURED CHEFS



Chef Charleen Badman

*FnB
(Scottsdale, AZ)
Best Chef:
Southwest James Beard Award, 2019*



Chef Silvia Barban

*Executive Chef and Co-Owner
LaRina Pastificio & Vino
(Brooklyn, NY)
Top Chef Season 14 Competitor*



Chrissy Wittman

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

*Additional featured guests for this event include Chef Elizabeth Falkner,
Iron Chef and Top Chef competitor and judge.*

FEATURED MUSIC



Andrea Harsell

*American roots music
from jazz to country
(Missoula, MT)*

May 1

WELLNESS IN THE WILDERNESS

THE SCENIC PATH TO A HEALTHIER YOU

May 6–9

For a Zen-like state, it's hard to beat Montana. Amid the clean mountain air and invigorating scenery, Wellness in the Wilderness gives you the chance to attend cooking demonstrations, chats on nutrition, tastings from an elite winemaker and delightful dinners featuring James Beard Award-winning chefs, plus seminars on restorative medicine and wellness. Unwind with spa treatments and scenic walks then get your heart pumping again with a whole host of outdoor adventures.

FEATURED GUESTS



Dr. Steven Gundry

Author and Wellness Innovator
The Energy Paradox, The Longevity Paradox, The Plant Paradox
Center for Restorative Medicine
(Palm Springs, CA)



Chef Dahlia Narvaez

Pastry Chef
Osteria Mozza
(Los Angeles, CA)
James Beard Award:
Outstanding Pastry Chef



Chef Jimmy Schmidt

Lucky's Noble Fire + Smoke,
Rattlesnake Club
(Detroit, MI)
James Beard Award:
Best Chef: Midwest



Chef Nancy Silverton

chi SPACCA, Osteria Mozza,
Pizzeria Mozza
(Los Angeles, CA)
James Beard Award:
Outstanding Chef

FEATURED HOST



Jeff Black

Olympic Torch Relay Organizer
James Beard Foundation
Celebrity Chef Tour Promoter
(Steamboat Springs, CO)

FEATURED VINTNER



Chad Melville

Melville Winery
(Lompoc, CA)
Wine & Spirits Top 100
Wineries in the World



MOTHER'S DAY

May 9

Mama Bear,
this ONE'S
for you!



An over-the-top diamond would be nice. A simple bouquet is something she always appreciates. But this year, a weekend trip to Paws Up seems just about right for the woman who's cared for your family through good times and bad. 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. Get in some outdoor adventures, too, before she heads off to Spa Town.

MONTANA MASTER GRILLERS®

A SUREFIRE CELEBRATION OF SMOKIN' HOT CUISINE

May 28–31



Memorial Day weekend at Paws Up is a cut above the rest. Not only can you witness some of the country's greatest pit masters in action, but you also get to sink your teeth into the choicest slabs of ranch-to-table fare, surrounded by the majesty of snow-covered peaks. And this annual signature barbecue celebration is also about kicking your sense of adventure into high gear. It's a preview of summer with all the activities, music and family fun you look forward to all winter long.

FEATURED PIT MASTERS



Chef Leonard Botello IV
*Truth Barbeque
(Brenham and Houston, TX)
Chopped Grill Masters Finalist*



**Chef Patrick Feges
and Chef Erin Smith**
*Feges BBQ
(Houston, TX)
Best BBQ Joints in America,
Thrillist*



Chefs Jonathan and Justin Fox
*Fox Bros. Bar-B-Q
(Atlanta, GA)
12 Hottest BBQ Spots
in Atlanta, Zagat*



Chef Wayne Mueller
*Louie Mueller Barbecue
(Taylor, TX)
James Beard Award Winner*

FEATURED BREWER



Ben Johnson
*Philipsburg Brewing Co.
(Philipsburg, MT)*

FEATURED DISTILLER



Ryan Montgomery
*Montgomery Distillery
(Missoula, MT)*

FEATURED VINTNER



Charlie Wagner
*Wagner Family of Wines
(Rutherford, CA)*

FEATURED MUSIC



Mudslide Charley
*Missoula-based original gutbucket
blues and ramshackle soul
(Missoula, MT)*

May 30



The Timber Rattlers
*Acoustic dance tunes—covers and originals
—with bluegrass roots
(Missoula, MT)*

May 30

Summer

the kids couldn't say enough about
HOW MUCH FUN they
had during the day

THE NEXT TIME THIS WILL BE OUR
FAMILY VACATION WILL BE ANNUAL
AND WE CANNOT WAIT! 99
KIDS

MY FAMILY LOVES
WE WILL BE HERE
EVERY YEAR
PAWS UP 20
FROM THIS POINT
FORWARD

My DAUGHTER AND I
THAT ARE BONDED IN WAYS
JUST NOT POSSIBLE
ON ANY Normal
VACATION ROUTINE

and each night the staff had s'mores ready for the kids and a ROARING CAMPFIRE

OUTDOOR DINING AND LIVE MUSIC

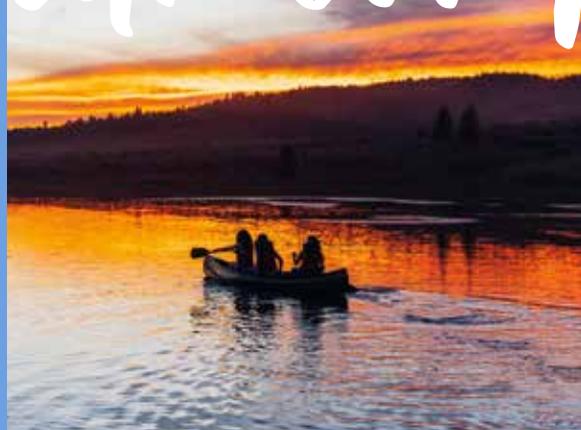
Throughout the Summer

Gather up your family and join us for relaxing outdoor meals and stirring live music every evening at Paws Up all summer long. Our dining events put you in the center of our expansive and iconic Western landscape.

Contact Concierge Services for dates and times.

WE GO all-OUT for al-Fresco

FAMILY BBQ AT THE YARD Imagine posing for quintessential Montana photos against the backdrop of the Garnet Mountains, playing pickup games of horseshoes and watching world-class chefs serve up mouthwatering cuisine. Add an outdoor stage for live entertainment, and you have the makings of a wondrous evening.

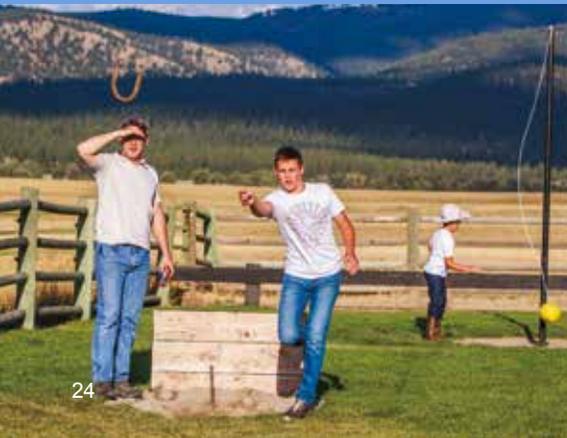


CHUCK WAGON DINNER Step aboard an old-fashioned chuck wagon and enjoy a ride to the banks of the Blackfoot River for an Old West-inspired dinner. The menu here ranges from Angus prime rib, fresh corn and asparagus grilled over a campfire to scrumptious classics like fresh-fruit cobbler warmed in Dutch ovens.



BIG SKY BASH AT THE SADDLE CLUB LAWN

The setting for this picnic-style dinner is the wide-open lawn of Montana's premier equestrian center, the Saddle Club. Play lawn games, go canoeing or try fly-fishing in the pond, then sit down to dine on ranch-to-table cuisine with a clear view of the most moving sunset you've ever seen.



FEATURED MUSICAL GUESTS Local and regional acts featured include Tom Catmull, John Floridis, the Josh Farmer Band, Milltown Damn, Mudslide Charley, Pinegrass, the Timber Rattlers and Travis Yost.

Campfire Stars

**TREES SWAY, FLAMES DANCE
AND YOU'RE INVITED TO SING ALONG.**
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 his 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 22–27
JOEY BURNS
Vocalist/Guitarist for Tex-Mex Indie Rock Heroes Calexico



June 30–July 7
SETH GLIER
Grammy-Nominated Singer-Songwriter



July 9–12
THE YOUNG FABLES
A Modern Traditional Country Duo Based in Nashville



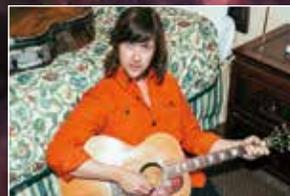
July 17–22
JOHN DOE
Singer and bassist for the legendary Los Angeles band, X



July 27–August 1
LUPE CARROLL
Chicago-Based Competitor on *The Voice*



August 5–8
CRYSTAL BOWERSOX
Singer-Songwriter and *American Idol* Runner-Up



August 12–15
RHETT MILLER
Solo Artist and the Old 97's Front Man



August 23–29
SCOTT BESAW
Veteran of Chicago's Old Town School of Folk Music



September 2–6
CHUCK RAGAN
Founder of the Influential Florida Band Hot Water Music



June 17–20

CHEF CRAIG RICHARDS

Chef and Owner
Lyla Lila
Atlanta, GA
Three Stars, *Atlanta Magazine*



August 3–6

CHEF STEPHEN WILLIAMS

Chef-Owner
Bouquet Restaurant
Cincinnati, OH
Best Restaurants 2020,
Cincinnati Magazine



August 10–14

CHEF MEG GALUS

Executive Pastry Chef
Boka
Chicago, IL
2016 *Chicago Tribune*
Pastry Chef of the Year



August 26–28

CHEF FELIPE RICCIO

Chef/Partner
Goodnight Hospitality
Houston, TX
2014 Eater Young Gun

VISITING VINTNER SERIES



August 26–28

JUNE RODIL

Master Sommelier/Partner
Goodnight Hospitality
Houston, TX
2014 *Food & Wine*
Sommelier of the Year

Campfire Chefs

IT'S NOT JUST FINE DINING. THIS IS GLAMPING GASTRONOMY.

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.



**LEAVE MONTANA
WITH A MEMORY
OF YOUR OWN MAKING.**



NATURE, ABSTRACTED

March 20, June 10, August 5

The beauty of a Montana landscape seems to go on forever. In this 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.



ARTIST
IN RESIDENCY
DANIELLE LAGOY

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



**GET EXPOSED
TO THE FINER POINTS
OF SHOOTING OUTDOORS.**



**BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL**

*January 5 and 7, March 24, June 22,
July 15 and 20, August 19 and 31*

Learn from Resort Photographer and Filmmaker Stuart Thurlkill how best to photograph landscapes, wildlife and other features of the great outdoors. You and your kids will acquire expert techniques in a brief tutorial, then venture out 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.



**SOMETIMES BEAUTY
LOOKS A LITTLE TWISTED.**



RUSTIC RINGS

March 27, June 17, July 8

In this Wilderness Workshop, you'll choose from a variety of eye-catching beads and gems to create unique, wire-wrapped art. Painter and jewelry designer Peggy Wen provides all the tools and instruction you'll need. And with her encouragement, you'll leave with a statement ring that reflects your own personal style. All ages welcome. No experience necessary.



ARTIST
IN RESIDENCY
PEGGY WEN

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



**MONTANA IS THE
ULTIMATE MUSE.**



**MONTANA
MAJESTY PAINTING**

*January 2, April 3 and 17, June 24,
July 22, August 26*

In this fun Montana-themed Wilderness Workshop, Ashley Mitchell leads artists of all ages and skill levels in a variety of activities. You might find yourself painting Montana's state bird or flower, making cowboy and cowgirl portraits, face painting or rock painting. Whatever she's teaching, Mitchell instills an eagerness to learn and create, and Paws Up provides the perfect inspiration.



ARTIST
IN RESIDENCY
ASHLEY MITCHELL

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



**LEARN TO SURVIVE.
BETTER YET, THRIVE.**



GETTIN' PRIMITIVE

April 5–11, June 28–July 6, July 12–14
July 26–August 2, August 16–22

There's no online video that'll teach what Gary Steele knows. Join this 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 primitive skills and outdoor 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.



**WE HAVE THE
PERFECT PLACES TO LET
YOUR INNER ARTIST OUT.**



BRUSHES WITH GREATNESS

July 9–14

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.



**YOU'LL GET SO GOOD
AT PAINTING IT'S SCARY.**



WILDLIFE PAINTING

March 31, July 1, August 12

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. Award-winning wildlife artist James Corwin will 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.



**LET YOUR KIDS
GIVE YOU A DRUMMING.**



DRUM CIRCLE MADNESS

August 23–29

When the Montana wilderness seems a little too quiet, we know how to drum up some excitement. Paws Up welcomes percussionist and Chicago's Old Town School of Folk Music veteran Scott Besaw back for an event that turns even the rhythmically challenged into stellar performers. It's a family-friendly class that'll teach you the principles of music and team building.



ARTIST
IN RESIDENCY
SCOTT BESAW

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

TASTE OF MONTANA

THE AREA'S FRESHEST FLAVORS—WITH A SIDE OF RANCH

June 12

We've handpicked the best of the best 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 also listen in as Missoula-based musicians play. It's a glorious evening, proving that Montana's culinary resources are as supersized as the landscape itself.

FEATURED CHEFS



Chef Andy Blanton
Cafe Kandahar
(Whitefish, MT)



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

FEATURED BREWER



Draught Works
(Missoula, MT)

FEATURED DISTILLER



Brian Anderson
Whistling Andy Distillery
(Bigfork, MT)

FEATURED MUSIC



The Timber Rattlers
Acoustic dance tunes—
covers and originals—
with bluegrass roots
(Missoula, MT)

FOURTH OF JULY

July 4

RED BANDANAS, WHITE CLOUDS
AND CRYSTAL BLUE WATERS
* * are just the start. * *



Adding to the color of your Independence Day celebration are a few purple mountains off in the distance. Come along for a tradition we look forward to year after year. We'll have a pie-eating contest, a festive parade and epic fireworks. It's a quintessential American holiday made even better with outdoor adventures, live music, craft cocktails, a float-decorating contest, lawn games, gunnysack races, glamping in an iconic Western landscape and relaxing family time together.

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

The Timber Rattlers
Acoustic dance tunes—
covers and originals—
with bluegrass roots

ARTISANAL PICNIC

SOME HOME RUNS MAKE IT ALL THE WAY TO MONTANA.

July 17

In a city known for its world-famous cuisine, “Hot Doug” Sohn’s gastronomic dogs are always a huge hit. But you don’t need bleacher seats at Wrigley to find out why. Instead, join Sohn and other talented Chicagoans here in Montana for our Artisanal Picnic. They’ll be battling a thousand with fresh local ingredients from top Montana farmers and nearby ranchers. Grab an exceptionally crafted Missoulan beer and shoot the breeze with the visiting chefs.

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)

FEATURED BREWER



Draught Works
(Missoula, MT)

FEATURED DISTILLERY



Montgomery Distillery
(Missoula, MT)

FEATURED MUSIC



Milltown Damn
A high-energy bluegrass quintet
from just down the road
(Missoula, MT)

LIVE FIRE LEGENDS

THESE CHEFS ARE RIGHT ON ‘CUE.

July 23–25

Warm summer days were meant for backyard barbecues, but what happens when your backyard is 37,000 acres? It’s legendary. This year, Live Fire Legends features an all-female lineup of some of the best in the BBQ biz. With cooking demonstrations and intimate classes, along with mouthwatering meals, you’ll be licking your fingers all weekend long, as well as sipping craft beers, jamming to live music and challenging your new friends to a game or two of horseshoes.



FEATURED CHEFS



Chef Sara Bradley
Freight House
(Paducah, KY)
Top Chef Season 16 Runner-Up



Chef Lee Ann Whippen
Deviled Pig
(Tampa, FL)
Food Network’s
Master of ‘Cue, 2019



Andrea Harsell
American roots music from jazz to country
(Missoula, MT)

FEATURED MUSIC

July 24

NATIONAL S'MORES DAY

August 10

THESE
festivities
could put you
IN A STICKY
SITUATION.

FEATURED CHEF



Chef Meg Galus
Executive Pastry Chef
Boka
(Chicago, IL)

Finalist, James Beard Award:
Outstanding Pastry Chef, 2016, 2018

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 an all-out s'more-making competition with help from a world-class pastry chef. The winner earns the title of Paws Up S'moreologist, plus bragging rights amongst foodies and girl scouts everywhere.

BOUNTY ON THE BLACKFOOT

ONLY ONE BROOKE CAN COMPETE WITH OUR RIVER.

August 21



Summer-lovin' foodies, this one's for you. Right on the scenic banks of the legendary Blackfoot River, you'll find a one-night-only, farm-to-table feast dreamed up by the visiting Chef Brooke Williamson. This annual event is 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 chat with the winner of *Top Chef* and the Food Network's *Tournament of Champions*.

FEATURED CHEF



Chef Brooke Williamson
Tournament of Champions
2020 Winner,
Top Chef 2017 Winner
(Los Angeles, CA)

FEATURED DISTILLER



Willie's Distillery
(Ennis, MT)

FEATURED MUSIC



The Timber Rattlers
Acoustic dance tunes—
covers and originals—
with bluegrass roots
(Missoula, MT)



WINE & BITCH DINNER

JUST THIS ONCE, IT'S OKAY TO LICK YOUR PLATE.

August 28

Wine & Bitch

The cuisine at Wine & Bitch is always mouthwatering for people and pups alike. While you relax over the specially prepared dinner, complete with wine pairings and decadent desserts, your four-legged companion will wolf things down then enjoy supervised play time in our expansive indoor arena and earn tail-wag-worthy gourmet treats. Hosted by The Resort's Nadine Lipson and her doggie duo, Coco and Fenway, this annual evening kicks off a whole fur-loving weekend.

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)

THE CANINE CLASSIC WALK/RUN/HIKE

THE WORLD'S BIGGEST GAME OF CHASE

August 29



CANINE CLASSIC
AT PAWS UP

Bring your four-legged friend for an invigorating two-mile walk, a five-mile run or a half-marathon out in the wild. Then follow your noses to a Montana-size spread of tantalizing barbecue. We'll have live music, too, along with prizes for pooches and people. It's all in good fun, and it gives us a chance to raise funds for Working Dogs for Conservation, whose mission is to "train the world's best conservation detection dogs and put them to work protecting wildlife and wild places."



FISH AND FEAST

A LUXURY FLY-FISHING FEEDING FRENZY

September 3-6

Fish and FEAST

Elite chefs from across the country feel the pull of Fish and Feast. This Labor Day weekend culinary adventure is served up with fly-fishing excursions on the legendary Blackfoot River. The chefs will spend their mornings with you, battling cutthroat and rainbow trout. Then they'll head into our kitchen, where they show off their masterful cooking skills and plate up delicious cuisine to pair with phenomenal wines. It's a *real* good time, for expert anglers and novices alike.

FEATURED CHEFS



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



Chef Jason Dady
Jason Dady Restaurant Group
(San Antonio, TX)
James Beard Award Finalist

FEATURED VINTNER



Jesse Lange
Lange Estate
(Dundee, OR)

FEATURED BREWER



KettleHouse Brewing Co.
(Missoula, MT)

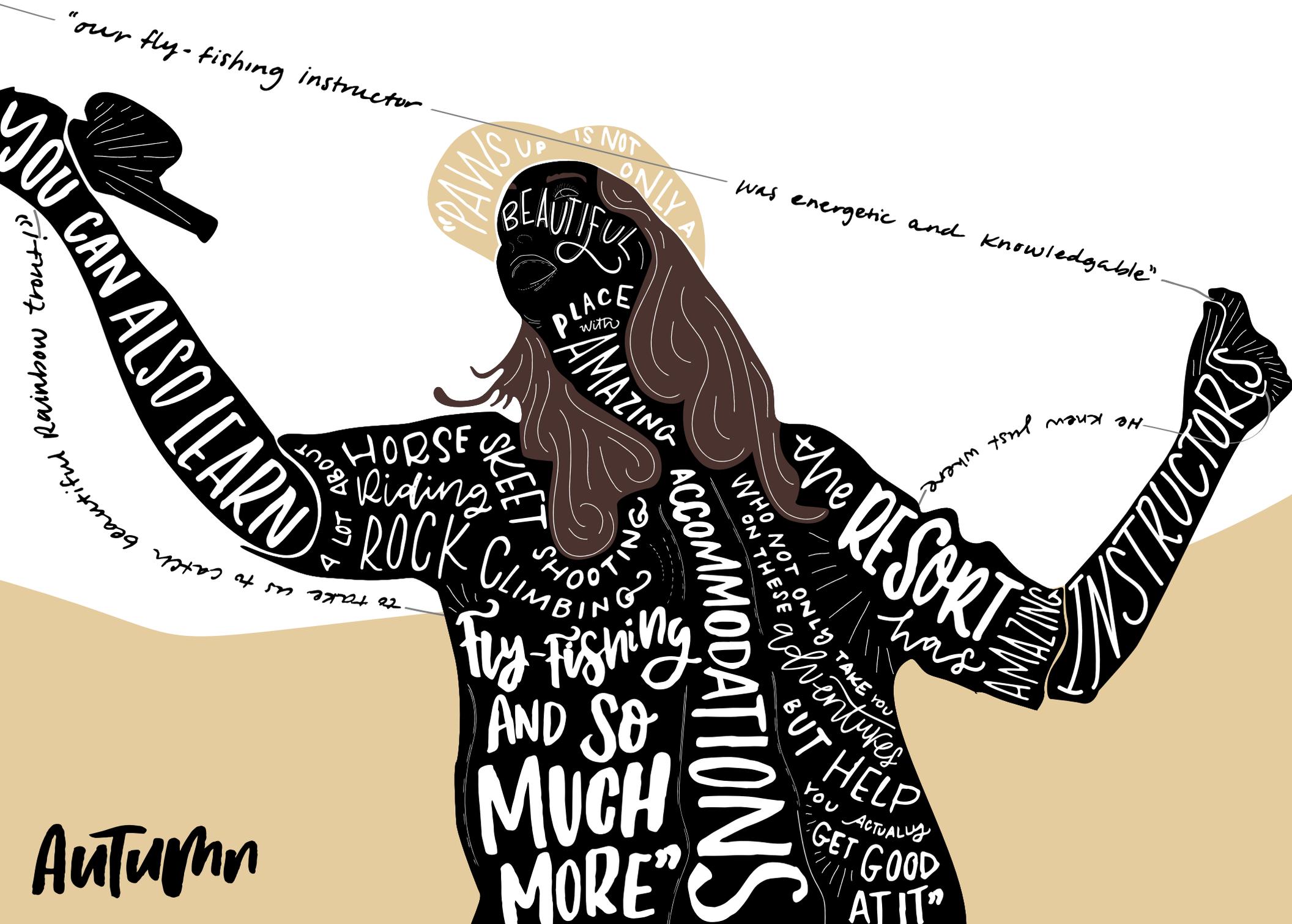
FEATURED MUSIC



Chuck Ragan
Founder of Influential Florida Band
Hot Water Music

September 2-6





"our fly-fishing instructor"

"PANS UP IS NOT ONLY A"

was energetic and knowledgeable"

He knew just where

"Rainbow trout!"
to take us to catch beautiful

Autumn

YOU CAN ALSO LEARN

HORSE RIDING
ROCK CLIMBING
A LOT ABOUT

BEAUTIFUL PLACE WITH AMAZING

SKIING
FLY-FISHING
AND SO MUCH MORE"

ACCOMMODATIONS

THE RESORT
TAKES YOU ON THESE GREAT ADVENTURES BUT HELP YOU ACTUALLY GET GOOD AT IT"

AMAZING INSTRUCTORS

VISITING VINTNER SERIES WITH CHAPPELLET

MORE SPLENDID THAN MONTANA'S SCENERY—BY A NOSE

September 10–11

You'll find that the deep ruby reds of Napa Valley's Chappellet Cabernet Sauvignons go well with the dark greens of Montana's Ponderosa pines. Explore both during our Visiting Vintner Series with vintners Amy and Dominic Chappellet. They'll host wine seminars, share their favorite pours and tell us all about their world-renowned winegrowing site, Pritchard Hill. The couple will also pair selections from their extensive portfolio with Executive Chef Sunny Jin's gourmet cuisine.

FEATURED VINTNERS



Amy Chappellet

Sales Manager
Chappellet Vineyard and Winery
(St. Helena, CA)



Dominic Chappellet

Vice President
Chappellet Vineyard and Winery
(St. Helena, CA)

FEATURED CHEF



Chef Sunny Jin

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

FEATURED MUSIC



John Floridis

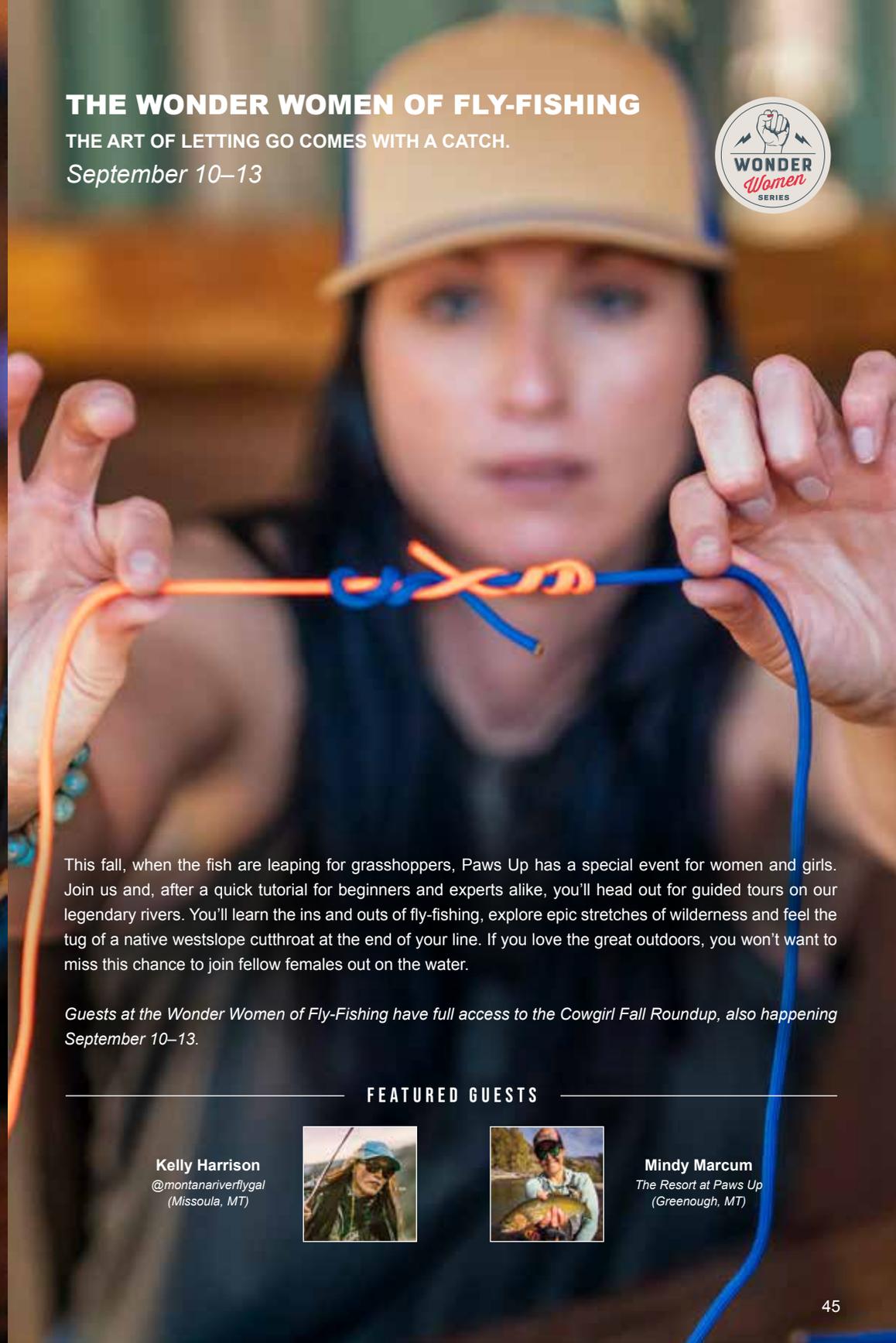
Singer-songwriter who's shared
the stage with Emmylou Harris,
Richard Thompson and others

September 11

THE WONDER WOMEN OF FLY-FISHING

THE ART OF LETTING GO COMES WITH A CATCH.

September 10–13



This fall, when the fish are leaping for grasshoppers, Paws Up has a special event for women and girls. Join us and, after a quick tutorial for beginners and experts alike, you'll head out for guided tours on our legendary 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. If you love the great outdoors, you won't want to miss this chance to join fellow females out on the water.

Guests at the Wonder Women of Fly-Fishing have full access to the Cowgirl Fall Roundup, also happening September 10–13.

FEATURED GUESTS

Kelly Harrison

@montanariverflygal
(Missoula, MT)



Mindy Marcum

The Resort at Paws Up
(Greenough, MT)



COWGIRL FALL ROUNDUP

GIVING ORDINARY GIRLFRIEND GETAWAYS THE BOOT

September 10–13

We've been rounding up our favorite cowgirls every spring for nearly a decade, and our unbridled enthusiasm for these horsebacking heroines has led us to add another event later in the year. This fall, spend three memorable days getting to know Cowgirl Hall of Famers, gleanng wisdom from workshops on everything from roping and riding to photography and BBQ. Action-packed days are chased by gourmet meals designed around the season's wonderful bounty.

Guests at the Cowgirl Fall Roundup have full access to the Wonder Women of Fly-Fishing, also happening September 10–13.

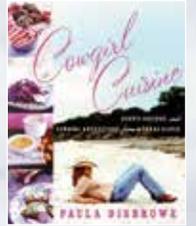


COOKBOOK LIVE® PRESENTS COWGIRL CUISINE FEATURING AUTHOR AND CHEF PAULA DISBROWE

September 10–13



Paula Disbrowe doesn't horse around when it comes to cooking. This cowgirl chef and BBQ expert will be serving a roundup of some of the tastiest ranch-inspired recipes from her cookbook *Cowgirl Cuisine*. She'll share some of her tips for imparting smoky nuances and down-home comfort to everything from meat and fish to unique starters and decadent desserts.



FEATURED HONOREES



Stacie Dieb McDavid
2019 Inductee



Camilla Naprous
2018 Inductee



Barbara Van Cleve
1995 Honoree



Chef Paula Disbrowe
James Beard Award Winner

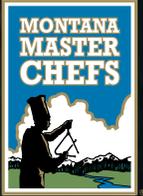
FEATURED CHEF

MONTANA MASTER CHEFS®: NORTHWEST

WAVE AFTER WAVE OF COASTAL CULINARY DELIGHTS

September 23–26

With a deep roster of ultra-creative chefs, Portland and Seattle are taking American cuisine into wonderful new territories. And, come September, Paws Up serves up the best of the best at the height of the harvest season during our annual signature culinary event. This three-day fall foodie weekend brings perfect wine pairings, along with other craft beverages, plus live local musical performances and, of course, phenomenal outdoor adventures in a setting beyond compare.



FEATURED CHEFS



Chef Doug Adams

*Bullard
(Portland, OR)
Top Chef Season 12 Finalist*



Chef Greg Denton

*Bistro Agnes, Ox
(Portland, OR)
James Beard Award Winner*



Chef Gabrielle Quiñónez-Denton

*Bistro Agnes, Ox
(Portland, OR)
James Beard Award Winner*



Pastry Chef Mellisa Root

*The Hairy Lobster
(Portland, OR)
StarChefs Rising Star
Award Winner*



Chef Matt Sigler

*Il Solito
(Portland, OR)
Chef of the Year Nominee,
Eater Awards*



Chef Holly Smith

*Cafe Juanita, Poco Carretto Gelato
(Seattle, WA)
James Beard Award Winner*

*Featured Montana Master Chefs vintners include
Ken Wright Cellars (Carlton, OR) and Stoller Family Estate (Dayton, OR).*





FRIENDS OF JAMES BEARD WEEKEND

IMAGINE HAVING AMERICA'S FINEST CHEFS ALL TO YOURSELF.

October 8–10

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 some of the most inventive dishes this side of the Great Divide.

FEATURED CHEFS



Chef Paula Disbrowe
Chef and Author
 (Austin, TX)
 2010 James Beard Award Winner



Chef Suzanne Goin
Chef and Partner
 A.O.C., Lucques and Tavern
 (Los Angeles, CA)
 2006, 2016, 2017 James Beard
 Award Winner



Chef Gabrielle Hamilton
Chef and Owner
 Prune
 (New York, NY)
 2011, 2012 James Beard
 Award Winner



John Floridis
*Singer-songwriter who's shared
 the stage with Emmylou Harris,
 Richard Thompson and others*

FEATURED MUSIC

October 9

THANKSGIVING WEEKEND

November 25–28



What's on the menu this Thanksgiving? How about hayrides, fly-fishing and backcountry tours? There's something to satisfy everyone's appetites. For your littlest ones, we'll have pony rides, crafts and fireside s'mores. And for grown-ups, there will be wine tastings, pro football game watching and shopping at the Wilderness Outpost. Preparing your feasts during this weekend-long celebration will be Executive Chef Sunny Jin plus guest chef and BBQ legend Sam Huff.

FEATURED CHEFS

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

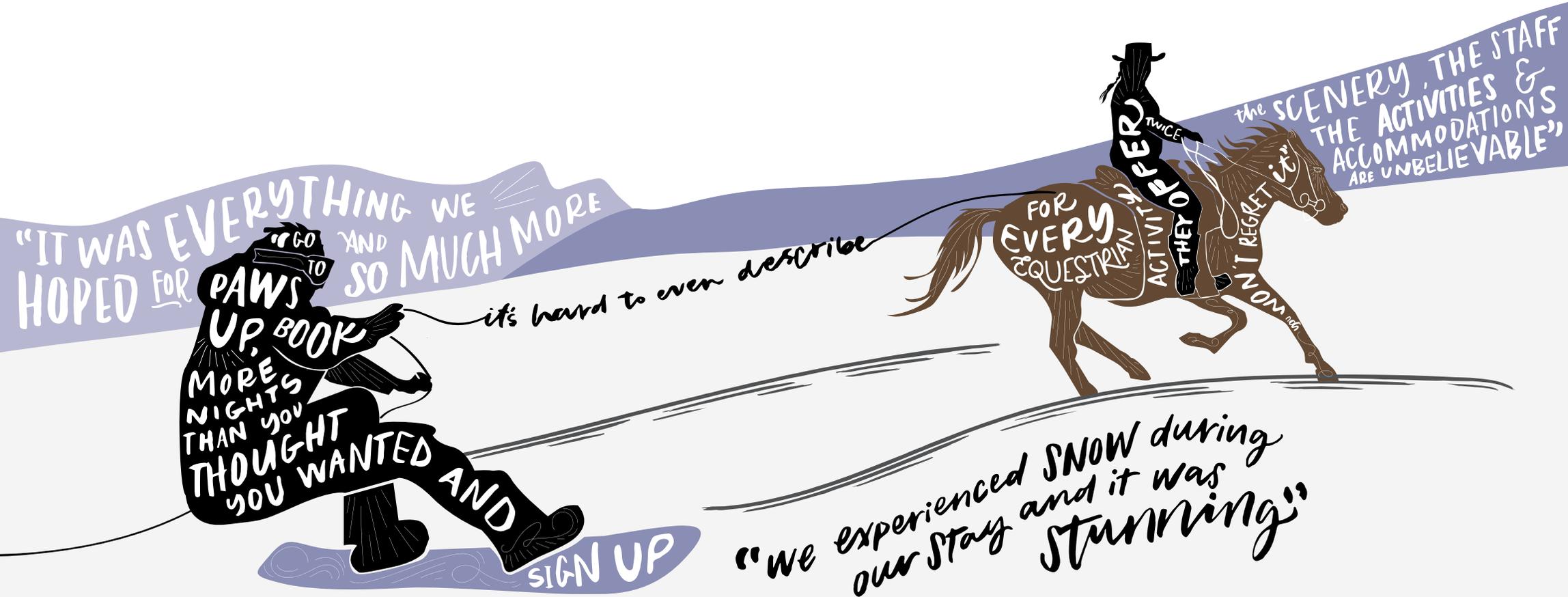
Chef Sunny Jin
Executive Chef
 The Resort at Paws Up
 (Greenough, MT)
 Veteran of El Bulli and
 the French Laundry

FEATURED MUSIC

John Floridis
 (Missoula, MT)
 Bluesy folk-rock melodies
 and adventurous solo guitar

November 25

Winter and beyond



A MONTANA CHRISTMAS

Late December

OF COURSE
we'll have
LIGHTS, but
it's the KIDS
Who'll be
BEAMING.

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 or simply watch the snow fall from inside your cozy luxury home. It's the ideal setting to focus on what matters most: spending together time with the ones you love.

NEW YEAR'S EVE

December 31, 2021–January 1, 2022

you don't COME TO
BIG Sky Country
for small
Celebrations

Say goodbye to 2021 with fireworks, live music and plenty of bubbly. And say hello to 2022 with a snowy adventure like horseback riding, snowmobiling or dogsledding. Save time for a relaxing 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

(Missoula, MT)

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

NEW YEAR'S DAY BRUNCH

January 1, 2022

WAKE UP and
SMELL THE Hot
Chocolate!



All that New Year's excitement can lead to quite an appetite, so we've planned accordingly. Chicago's renowned pastry chef and all-around rock star Chef Mindy Segal will be here to make sure your first meal of 2022 is just as outstanding as the previous night's celebrations, along with her right-hand man Chef Bo Durham. Join them both for a gourmet New Year's Day brunch like only they can do, including Segal's signature velvety hot chocolate.

FEATURED CHEFS



Chef Bo Durham
Pastry Chef
Mindy's American Bakery
(Chicago, IL)



Chef Mindy Segal
Chef and Owner,
Mindy's American Bakery
(Chicago, IL)
James Beard Award Nominee,
2007–2011
James Beard Award Winner,
2012

WINTER BREAK

WINTER IS FOR THE BIRDS. AND HORSES, BISON AND—YOU!

January 2–9, 2022

Come experience a season (snow)packed with adventure. Dogsledding, horseback riding, skijoring and snowmobiling are just the tip of the iceberg. This Winter Break, your family will plow through adventure after adventure upon acres of freshly fallen snow. Your private luxury home is the perfect place to return to at the end of each day—and there's nothing like snuggling up in front of a crackling fire.



WINTERFEST

A LONG WEEKEND NOTHING SHORT OF PERFECTION

February 18–21, 2022

During WinterFest 2022, you'll love the chance to celebrate Presidents' Day with mouthwatering feasts and wintry adventures. You'll enjoy intimate cooking classes, live entertainment and winter-themed meals created by our guest chefs, including *Tournament of Champions* and *Top Chef* winner Chef Brooke Williamson and Chef Beau MacMillan, on loan from the esteemed Sanctuary on Camelback Mountain. Wilderness adventures are also on the menu, including skjoring, snowmobiling and dogsledding.



WINTERFEST

FEATURED CHEFS



Chef Beau MacMillan

Executive Chef
Sanctuary on Camelback Mountain
(Paradise Valley, AZ)



Chef Brooke Williamson

Co-Chef/Co-Owner
Playa Provisions (Playa del Rey, CA)



Chef Waylynn Lucas

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

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

February 18–21, 2022



Get an up close peek at *Sunny-Side Up* from author, chef and TV star judge Waylynn Lucas. She'll demonstrate a recipe from her acclaimed book, which highlights her favorite breakfast dishes—from egg concoctions to fancy pastries to breakfast pops.



It's quiet up in those hills.
Deceptively quiet.



Coming June 1, 2021: a hideaway that's both soul-stirring and sensational.



Wondering where to find Montana's hottest dining, music and arts venue? You'll need a trail map and special reservations. Tucked into a secluded, wooded hillside on the densely timbered southern edge of the Paws Up Ranch® is the green o, a new resort with accommodations for just 24. At the center of it all is the Social Haus, where you'll discover all sorts of intimate, adults-only events featuring Paws Up favorites like Chef Brooke Williamson, Chef Timothy Hollingsworth and spirits expert David Wondrich, plus a glittering assortment of new faces.

To be among the first to stay at the green o and experience its live-fire cuisine and exclusive get-togethers, visit thegreeno.com.

FEATURED CHEFS



Chef Brandon Cunningham
Executive Chef
the green o
(Greenough, MT)



Chef Timothy Hollingsworth
Owner and Chef
Otium
(Los Angeles, CA)
James Beard Award
and Final Table winner



Chef Brooke Williamson
Co-Chef/Co-Owner
Playa Provisions
(Playa del Rey, CA)
2017 Top Chef Winner



David Wondrich
Senior Drinks Columnist
The Daily Beast
(New York, NY)
Author, Imbibe!

FEATURED
SPIRITS EXPERT

OTHER UPCOMING EVENTS

BEYOND 2021—AND YOUR WILDEST DREAMS

Some of our favorite featured guests are already making plans to join us again. And we can't wait to see—and taste—the mouthwatering creations they'll be cooking up, from ranch-to-table delicacies to barbecue that's out of this world. So, if you like planning ahead, you'll love what's coming:



March 4–6, 2022

THE FRENCH LAUNDRY UNFOLDED

Featured Chefs:

Sunny Jin and Courtney Park



May 27–30, 2022

MONTANA MASTER GRILLERS

Featured Pit Masters:

Andy Husbands and Wayne Mueller



July 29–31, 2022

LIVE FIRE LEGENDS WITH COOKBOOK LIVE PRESENTATIONS

Featured Chefs and Authors:

Tim Byres and Paula Disbrowe



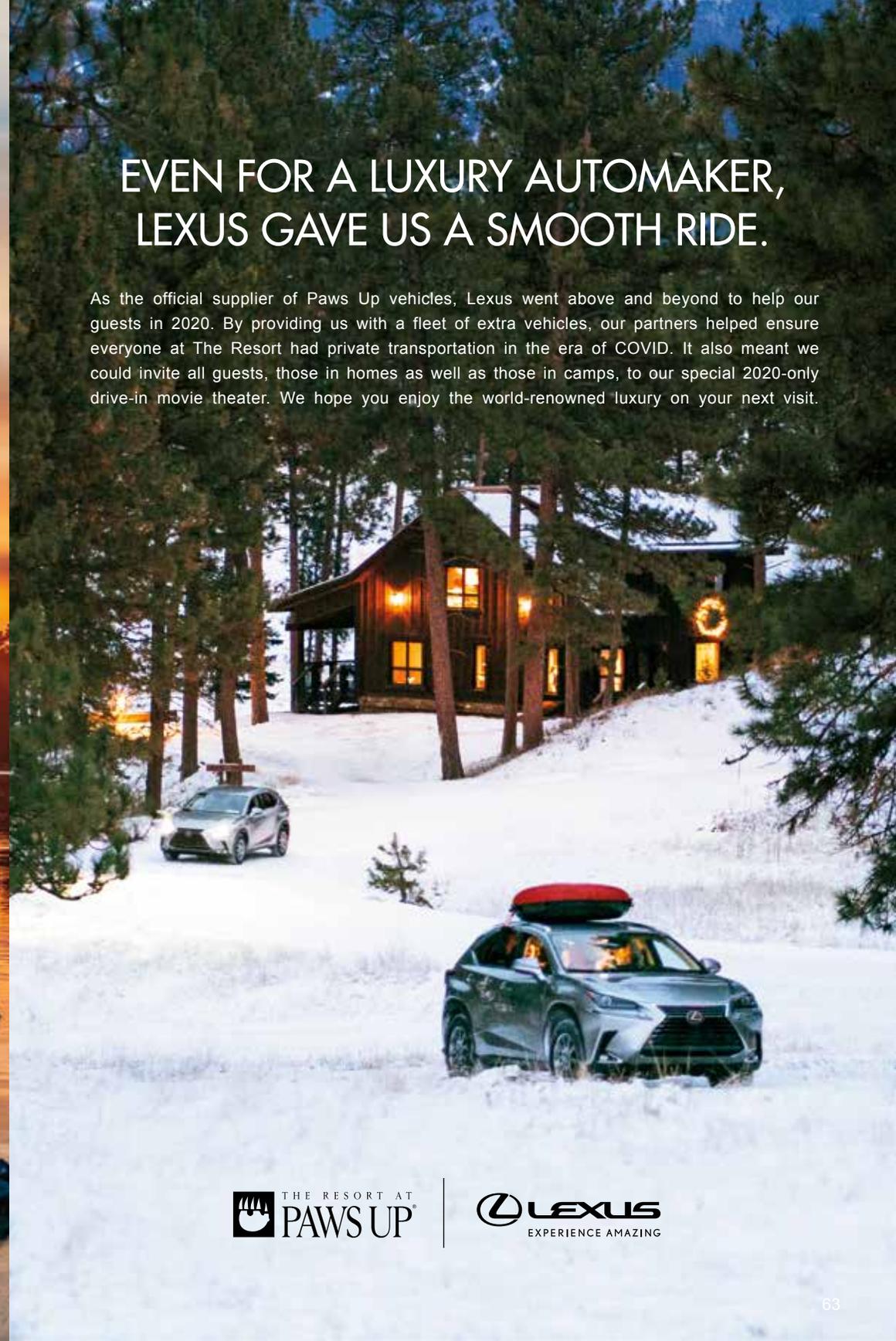
August 10, 2022

NATIONAL S'MORES DAY

Featured Chef: *Amanda Rockman*

EVEN FOR A LUXURY AUTOMAKER, LEXUS GAVE US A SMOOTH RIDE.

As the official supplier of Paws Up vehicles, Lexus went above and beyond to help our guests in 2020. By providing us with a fleet of extra vehicles, our partners helped ensure everyone at The Resort had private transportation in the era of COVID. It also meant we could invite all guests, those in homes as well as those in camps, to our special 2020-only drive-in movie theater. We hope you enjoy the world-renowned luxury on your next visit.



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Every effort has been made to ensure that the 2021 Program of Events is accurate. However, details are subject to change. For the most up-to-date information, call 877-588-6783 or visit pawsup.com/events.

THE RESORT AT
PAWS UP[®]

America's Private National Park[™]

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