

PAWS UP'S FOOD AND BEVERAGE SOURCING PRACTICES

by *Paws Up Executive Chef Sunny Jin*



Culinary education and exploration are vital components of cooking. In fact, they are more important than the actual cooking itself. Seasonality, locality, availability—it all matters, and it all gathers on our menus throughout The Resort at Paws Up. The trust given to us from our local farmers and partners has been solidified through accountability. We understand the time, labor and effort it takes to grow something as seemingly simple as a carrot. We hold that understanding with great obligation to showcase that carrot as true to its natural intention as we can.

That obligation is then carried to our commitment to serve our guests. Our culinary team members aspire to have an impact on their experience, so we actively engage with them. We want all people who come to Paws Up to be happy here, so we strive to provide them with something more substantial than just a meal. Hopefully, through our efforts, our visitors will remember some of their best moments having been spent with us. The culmination of our stance and practices leads to an easy endorsement for some of our home-state heroes showcased below, who are key contributors to the Paws Up culinary experience.

- **Western Montana Growers Cooperative:** WMGC is the heartbeat that connects over 50 farms to our surrounding communities. Their embrace of locality is strongly held and has allowed a further reach for smaller farms throughout our region. Their relentless drive to generate a sustainable food system is parallel to our own beliefs and makes them a go-to favorite.
- **Yellowstone Grassfed Beef:** Paws Up has been partnering with Yellowstone Grassfed Beef for years, allowing us to provide our guests with 100% grassfed beef—born and raised in Montana.
- **Cool Spring Hutterite Colony:** The Hutterites have been a long-standing partner of Paws Up. Their chickens are some of the most consistent I've seen throughout my experiences. Their product line includes multiple food offerings.
- **Our Neighbors:** One thing that really puts a smile on my face is to meet the locals living all around The Resort. We're often provided with an ample supply of ingredients that I wouldn't even know where to begin searching for. That access has provided us with ingredients such as raspberries from Potomac to morels literally 10 miles away from our doorstep. We are honored to have their support and friendship.
- **Our Team:** Teamwork and commitment should be the literal definition of success. Our culinary team members work hard to support their peers rather than to look out for themselves, and it's truly motivating to be a part of this. I'm inspired to play my part in this outstanding team.

