



LATE SUMMER/EARLY FALL 2023

Program of Events





Plenty is said about the golden hour, or what photographers often call “the magic hour.” It’s a glorious stretch of time right after sunrise or right before sunset. The light is soft and stunning, and everything just feels right in the world. Here in late summer/early fall, we have what we like to think of as the golden season. The days are still long and warm, but they’re turning just a bit quieter.

There’s also a feeling that something good is on the horizon, and here at Paws Up, it’s when we host some of our favorite events of the year. Pull up a chair and make some new friends at our annual Bounty on the Blackfoot. The fish are running. Tie one on for a fly-fishing excursion, then enjoy a gourmet meal at Fish and Feast. Come mid-September, you can groove to the tunes of some of Nashville’s best musicians at our Nashtana event. Then, close out the month with Montana Master Chefs®: North Carolina, where some of the state’s top talent heads west for an unforgettable culinary adventure.

Turns out late summer/early fall in Montana really is the golden season.

19
AUG

BOUNTY ON THE BLACKFOOT

ELEVATED DINING, DOWN BY THE RIVER

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 get to know the folks who made your meal possible.

FEATURED CHEF



Chef Brooke Williamson
*Playa Provisions
Playa del Rey, CA
Top Chef and
Tournament of Champions Winner*

FEATURED BREWER



**Angie Nomie
and Chris Berning**
*Ninkasi Brewing Company
(Eugene, OR)*

FEATURED DISTILLER



Brant Giovannetti
*Spotted Bear Spirits
(Whitefish, MT)*

FEATURED MUSIC



The Timber Rattlers
(Missoula, MT)

FEATURED WILDERNESS WORKSHOP



Michelle Nowles
(Missoula, MT)

1
to
3
SEP

FISH AND FEAST

ARTIFICIAL FLIES, AUTHENTIC CUISINE

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 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. It's a *reel* good time, for expert anglers and novices alike.

FEATURED CHEFS



Chef Beau MacMillan

*CALA Scottsdale
(Scottsdale, AZ)
Iron Chef America Winner*



Chef James Porter

*Terra Farm + Manor
(Prescott, AZ)*

7
to
10
SEP

MARVEL IN THE FEARLESSNESS: A HORSEBACK RIDING AND FLY-FISHING WEEKEND

This fall, spend three memorable days getting to know Cowgirl Hall of Famers, glean wisdom from workshops on everything from roping and riding to photography, along with a half-day fly-fishing excursion, a trail ride and a cattle drive. Action-packed days are chased by gourmet meals designed around the season's wonderful bounty.

Note: Limited to first 60 registrants, 18 and older. Event includes fly-fishing as well as horseback activities.

FEATURED HONOREES



Lari Dee Guy
2021 Honoree
Cowgirl Hall of Fame



Martha Josey
1985 Honoree
Cowgirl Hall of Fame



Julie Krone
1999 Honoree
Cowgirl Hall of Fame



Barbara Van Cleve
1995 Honoree
Cowgirl Hall of Fame

FEATURED FLY-FISHERMAN



Mindy Marcum
The Resort at Paws Up
(Greenough, MT)

COWGIRL FALL EVENT



15
to
17
SEP

COUNTRY SOUNDS EVEN BETTER UNDER OUR STARS.

Nashtana is a new event at Paws Up that features the best of Music City's noteworthy elements. Top Tennessee talent provides intimate performances around The Resort and lucky guests enjoy up close and personal front row seats. During the day, you might join the tunesmiths on a variety of rollicking outdoor adventures, all the while whistling melodies from last night's performances. To top it off, you'll enjoy meals and beverages where you can talk shop with fellow music lovers.

NASHTANA

FEATURED MUSIC



Jessi Alexander
*Singer-Songwriter and
Award-Winning Writer
for Lee Brice, Miley Cyrus
and Blake Shelton*



Jon Randall
*Grammy-Winning Producer,
Songwriter and Musician
for Dierks Bentley,
Emmylou Harris, Alison Krauss,
Miranda Lambert and Brad Paisley*

21
to
24

SEP

MONTANA MASTER CHEFS®: NORTH CAROLINA

FOR THE BEST CUISINE OF THE EAST, HEAD WEST.

Every 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. The guest chefs for MMC 2022—some of the most successful chefs in North Carolina—are taking American cuisine into wonderful new territories.

FEATURED CHEFS



Chef Scott Crawford

*Crawford and Son, Jolie
(Raleigh, NC)
Five-Time James Beard
Award Semifinalist*



Chef William Dissen

*The Market Place
(Asheville, NC)
James Beard Foundation Host
and Featured Chef*



Chef Bret Edlund

*The Resort at Paws Up
(Greenough, MT)*



Chef Dean Neff

*Seabird
(Wilmington, NC)
James Beard Award
Semifinalist*



Chef Annie Pettry

*(Asheville, NC)
James Beard Award
Semifinalist*

FEATURED MUSIC



John Floridis

(Missoula, MT)



Andrea Harsell

(Missoula, MT)



Halladay Quist

(Bigfork, MT)



Kelley Sinclair

(Missoula, MT)

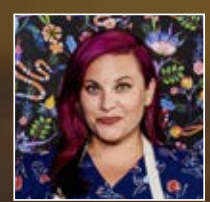
13
to
15
OCT

FRIENDS OF JAMES BEARD WEEKEND

TOO MANY CHEFS IN THE KITCHEN? NO SUCH THING.

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.

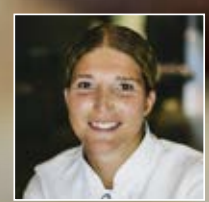
FEATURED CHEFS



Chef Karen Akunowicz
*Owner, Executive Chef
and Author
Fox & the Knife
(Boston, MA)
James Beard Award Winner
Top Chef Fan Favorite
and All-Star*



Chef Tanya Holland
*Owner, Executive Chef
and Author
Brown Sugar Kitchen
(Oakland, CA)
James Beard Board
of Trustees Member
Multiyear Winner,
Michelin Bib Gourmand Awards*



Chef Cassie Piuma
*Sarma
(Somerville, MA)
Multiyear James Beard Award
Nominee,
Best Chef: Northeast
Veteran of Al Forno*



Chef Krystle Swenson
*The Resort at Paws Up
(Greenough, MT)
James Beard Award
Semifinalist*

FEATURED MUSIC



Andrea Harsell
*(Missoula, MT)
October 13*



The Timber Rattlers
*(Missoula, MT)
October 13*



John Floridis
*(Missoula, MT)
October 14*

COOKBOOK LIVE® PRESENTS MYERS+CHANG AT HOME FEATURING AUTHOR AND CHEF KAREN AKUNOWICZ

Chef Karen Akunowicz takes attendees through a recipe or two from the famed Boston restaurant.

Every effort has been made to ensure that the information contained in our 2023 Program of Events is accurate. However, dates, featured guests and other details are subject to change. For the most up-to-date information on all our special events, including exciting additions, contact our Reservations Specialists at 877-588-6783 or visit pawsup.com/events.



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