

BIG SKY JOURNAL

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LIFESTYLE IN THE NORTHERN ROCKIES

Ram Mystique: The Allure of Wild Sheep
The Pursuit of Montana's Underappreciated Game Bird
Farm to Table: The Pioneers Behind the Timeless Lentil
Excursion: Rockhounding in the Northern Rockies



Brush Creek Distillery

Four locally sourced beverages showcase the spirit of the American West

THIS FALL, BRUSH CREEK DISTILLERY, located on The Farm at Brush Creek Ranch in Saratoga, Wyoming, launched its first line of small-batch spirits. Distilled and crafted onsite, embracing local and natural resources, and using the finest ingredients, the first batches of Brush Creek Straight Bourbon, Brush Creek Straight Rye, Brush Creek Vodka, and Brush Creek Gin can now be found in liquor stores across Wyoming. “We are thrilled to showcase the high-quality spirits crafted right here in our backyard,” says managing director Andrew Wason. “Our craft distilling and blending processes allow us to closely monitor every batch,



barrel, and bottle, and do things that larger distilleries cannot do.”

Wason helped launch Brush Creek Distillery in 2019, fulfilling a vision to produce spirits at the ranch. He embraced the challenge after acquiring 18 years of experience in wine and spirits distribution at Republic National Distributing Company, where he climbed the executive ranks to hold positions in operations, sales, finance, and marketing. He also served for numerous years as chair



Wyoming's Brooks Lake Lodge Partners with Family Farms

WITH PAST ACCOLADES — including “hidden gem,” “where to go off the grid,” and the “best meal in the middle of nowhere” — to its credit, Brooks Lake Lodge is known for its remote and stunningly beautiful location outside of Dubois, Wyoming. Far from cities or crowds, the resort has always provided a get-away-from-it-all escape, with an experience that’s topped off with legendary cuisine.

And this past summer, the lodge’s acclaimed Great Hall, where

guests enjoy all-inclusive meals, took it up a notch by embracing farm-fresh dining. As part of general manager Matthew Tousignant’s desire to make the resort more earth-friendly, head chef Jodi Beavers was tasked with determining the best local sources for organic and sustainable foods to incorporate into the menu. As a result, she has forged partnerships with a number of local producers for coffee, meats, cheeses, and a variety of organic vegetables.

These new providers include

Dirk and Sue Gosnell’s Lake View Gardens Vegetable Farm in Pavillion, Wyoming, which is 75 percent hydroponic, growing nutrient-rich microgreens, lettuce varieties, cucumber, broccoli, cabbage, and other produce from non-GMO seeds with no herbicides or pesticides. And Bailey and Pat Brennan, of Second Street Farm in Lander, Wyoming, practice regenerative agriculture, raising small-batch, free-range poultry and producing jewel-toned beets, garlic, and chard that add another depth of flavor to chef Beavers’ dishes. In addition, the family-owned Amaltheia Organic Dairy, located at the base of the Bridger Mountains in Belgrade, Montana, brings their rich organic goat cheeses to the Brooks Lake Lodge table, and Great Northern Coffee’s gourmet, micro-roasted Estate varieties from Jackson Hole, Wyoming, provide guests with rich, flavorful coffees, served at every meal.

For more information about Brooks Lake Lodge and its new farm-fresh menu, visit BROOKSLAKE.COM.