



WELCOME TO THE FIRST ANNUAL

WOMEN'S FOREST-TO-TABLE WORKSHOP AT VERMEJO!

Friday December 10, 2021

11:00am – Arrival & Welcome!

12:00pm – Light Lunch

3:00pm – Forest Immersion Hike

Take a walk through the forest with our lead Wildlife Guide, Tricia Rossettie, and learn about elk and their habitat, behavior, social structure, and sign, and why knowledge of elk can be a key factor in contributing to a successful harvest.

5:00pm – Fireside Cocktails and Introductions

Cozy up to the fire and meet your fellow participants, wildlife biologists, and guides. Learn what motivated each person to learn where their food comes from and what it takes to harvest your own big game animal.

6:30 to 8:30 pm – Lodge Welcome Dinner

Saturday December 11, 2021

7:30am – Cowboy Breakfast in the field or lodge, weather depending

8:30am – Becoming an Independent Outdoors Women

Get to know your guides: Jen Judge, Rihana Carey, Amanda Caldwell, and Jenna Rhoads, with a group discussion on what it means to be an outdoorswoman.

Discussion with Aly Courtemanche, Conservation Officer and Wildlife Biologist for Wyoming Game & Fish, about the role of hunting in wildlife management.

10:00am – Safety Review | Intro to Firearms– Conference Room

Our firearms instructors will review details on keeping yourself, and fellow participants and family, safe while in the field. Then introduce you to the rifles you will use for your hunt. Discussion will include rifle types, calibers, and how to pick the right gun and ammo for your quarry. You will learn everything you need to know to be comfortable and confident in shooting a high-powered rifle: how to handle a gun safely in the field, shoulder a rifle to minimize recoil, load and unload ammunition, the importance of

good eye relief and cheek weld for consistent and accurate shots, breath control, squeezing—not pulling—the trigger, and the ability to acquire and stay on target. You will leave this session feeling confident you can handle your firearm.

All participants should complete their online safety course prior to arrival. [Link](#)

12:00pm – Lodge Lunch

1:30pm – Elk 101 Hike

Take a walk with our guides and learn about the basics of elk. Understand the importance of wind and how to use it to your advantage enabling you to get into close range of a herd. Learn to look for and read “sign” including identifying elk tracks, scat and bedding areas. And discuss typical herd movement, grazing patterns and what they like to eat.

6:30pm – Fireside Cocktails & Vermejo Lodge Dinner

Sunday December 12, 2021

6:30am – 8:00am – Lodge Breakfast

10:00am – 12:00pm -- Skill Building Sessions

We will divide into 2 small groups for a personalized experience to hone your skills.

- Long-Range Rifle Practice – Rifle Range

Take your new firearm knowledge and put it to the test. Head out to our long-range rifle facility where you will work with our firearms instructors on a one-on-one basis. We will start out with a smaller caliber rifle, .17 or a .22, to practice and get comfortable with the new techniques. Then we will work up to our larger-caliber rifles to build confidence and consistency, the key to a successful elk harvest.

- Shooting Scenarios – Rifle Range

Head into the field to learn about shooting scenarios. Learn different shooting positions: prone, sitting, kneeling, supported, and off-hand. Practice dry firing in these various positions. If you can do it here, you can do it when the moment comes.

- Shot Placement – Conference Room

Work with our instructors to know and understand shot placement and holdover. Review photos of elk in different scenarios to quickly recognize where to aim and shoot on your cow elk. Discuss the importance of herd dynamics and how to choose which cow elk to shoot.

- Spot & Stalk – Nature Hike

An Elk has 280-degree vision, meaning they can see you coming from almost every direction with a slight turn of the head. Learn how to move quietly through the woods—how to avoid unnecessary noise or movements. Practice crouching, belly crawling, with life-size 3D elk targets and learn hand signals to communicate with your guide without making any noise or spooking the herd.

12:30 – Lodge Lunch

2:00pm – 4:00pm – Skill Building Sessions, continued

6:00pm – Fireside Cocktails & “Eye Spy” Game

Join a friendly competition of Eye Spy, which will teach you the skills needed to effectively communicate with your guide so you both are seeing and talking about the same animal while in the field.

7:00pm – Vermejo Lodge Dinner

Monday December 13, 2021

5:30am – Quick Breakfast

6:00am – Privately Guided Hunting

Today is the day. Take all the skills you have learned and put them to the test. You will meet your guide for a 2-on-1 privately guided cow elk hunt. Head into the field before first light to listen and look for elk. Once spotted, you and your guide will figure out a plan within your abilities to get you in the best possible position to harvest your own cow elk.

11:00am – Wild Game Processing Clinic with our Lead Biologist, Lance Bernal

Learn to field dress and butcher an animal. Talk about the different techniques for field dressing, the pros, and cons and how to get the most from your animal and discuss how our biologists use science to monitor our herd health and the importance of harvest data. Save Everything.

12:30pm – Lodge Lunch & afternoon at leisure.

Take a well-deserved nap or head back out to the range to hone your skills.

3:00pm – Privately guided hunting, continued.

7:00pm – Vermejo Lodge Dinner

Tuesday December 14, 2021

5:30am – Quick Breakfast

6:00am – Privately Guided Hunting, continued or activities.

11:00am – Intro to Wild Game

Join Chef Giovanni in the kitchen to discuss the intricacies of cooking wild game. Learn different cuts of meat, the nutritional value, and the health benefits of eating wild instead of store-bought.

12:30pm – Lodge Lunch & afternoon at leisure.

Take a well-deserved nap or head back out to the range to hone your skills.

4:00pm – Privately guided hunting, continued.

7:00pm – Vermejo Lodge Dinner

Wednesday December 15, 2021

5:30am – Quick Breakfast

6:00am – Privately Guided Hunting, or morning yoga.

9:30am – Cooking Class

Prepare your own wild game lunch.

11:30am – 2:00pm Lodge Lunch and Wine Pairing Class

Elk is a very lean dark red meat with lots of complex flavors. Learn to choose the right varietal to complement any dish, especially the one you just created. Sip and enjoy your meal!

3:00pm – Afternoon at leisure or horseback ride

5:30pm – Fireside Stories & Winter Cocktails

Let the celebration begin. Grab a specially designed winter cocktail and share your stories with your fellow participants and new friends. Ruminating on the highs and lows, the challenges, embracing the emotions and connections you've made, the skills you have learned, and the memories you've created. Harvesting an animal is never easy, but even showing up to try is a mark of success.

6:00pm – Forest-to-Feast Tasting Celebration

Gather in the great room at Casa Grande for an unforgettable feast. Take pride in knowing where your food is sourced. You made dinner possible.

Thursday December 16, 2021

6:30am – 8:00am – Lodge Breakfast

11:00am – Departure

What to know:

No experience necessary, just a keen desire to know and understand where your meat comes from and a curiosity to connect to the land and the natural world that surrounds you. Harvesting a cow elk is not guaranteed, it is solely your decision if you decide to pull the trigger or not.

What to bring:

The weather in December at Vermejo can vary dramatically. Our property is 558,000 acres (about the area of Yosemite National Park), ranging from prairie grasslands at 5,600 feet, to high-alpine snowy peaks on the Continental Divide at 12,800 feet. Daytime temperatures can swing from below freezing to 50+ degrees. Bring layers, from short-sleeves to cold-weather insulation. Earth tones recommended.

Base layer top & bottom

3x hiking socks

Waterproof hiking boots with good ankle support

Under-garments/Sport Bra

Mid-weight layer or fleece

Puffy Jacket

Waterproof Jacket

Glove Liners

Gloves with good sensitivity for shooting

Warm Hat

Neck Gator

Baseball hat

Headlamp

Hiking Poles (optional)

Day pack

Sunscreen

Lip Protection

Sunglasses

Camera

What is provided:

Lodging

All Meals

Guide/Instructor

Rifle & Ammo

License Fees

Basic Processing

An experience of a lifetime

What is not included:

Customary Guide Gratuities, typical 15-20%

Specialty Processing like sausage and jerky

Game shipping fee

Alcoholic beverages or store purchases

New Mexico Customer Identification Number

For our staff to purchase your license and have it available when you arrive, you will need to obtain a Customer Identification Number (CIN) from the New Mexico Department of Game and Fish. These are available on-line at www.wildlife.state.nm.us. When you get this number please e-mail it to hunts@vermejo.com .