



**VERMEJO**  
A TED TURNER RESERVE

## WOMEN'S FOREST TO TABLE WORKSHOP

DECEMBER 10TH - 16TH

\$8000 PER PERSON

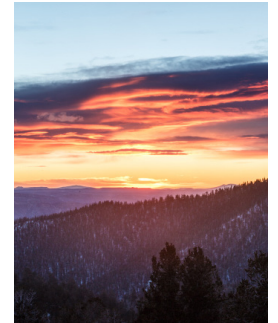
Curious to know where your food comes from? Interested in a chance to bring organic, grass-fed, non-GMO meat home to your table? Want to feel confident in the wilderness and learn backcountry skills that will last a lifetime?

From the beginning of history, humans have been hunter-gatherers, practicing the age-old principles of regeneration and balance. Now, Vermejo is offering an opportunity to join with a group of accomplished women hunters, including Rihana Cary and Amanda Caldwell, as well as Vermejo's own Jen Judge, author of ["Becoming an Independent Outdoorswoman,"](#) to learn the basics of firearm safety and shooting, wildlife ecology, learn how eating what you harvest can save the planet, and the art of wilderness hunting. This empowering group of women will help you take these skills into the field to harvest a cow elk.

That's right: You'll hunt and harvest your own meat. You'll learn to field dress an animal and best practices for packing and butchering. Then you'll head into the kitchen, where Vermejo chefs will share their secrets to preparing the mouthwatering wild game dishes we serve in the dining room. Our processor will cut, package, and ship your frozen meat directly to your home.

A limited number of spaces are available. No experience is necessary—just an interest in learning and a desire to care for our planet. To learn more, call 575-445-3097.





Friday December 10th	Saturday December 11th	Sunday December 12th	Monday December 13th	Tuesday December 14th	Wednesday December 15th	Thursday December 16th
<p><i>Sample itineraries give you an idea how you might spend your days at Vermejo. All activities and events are subject to change.</i></p> <p>11:00AM Arrival &amp; Welcome</p> <p>12:00PM Lodge Lunch</p> <p>10:00AM <b>Forest Immersion Hike</b> <i>Learn elk behavior and habitat with wildlife biologist Tricia Rossettie</i></p> <p>5:00PM <b>Fireside Cocktails and Introductions</b></p> <p>6:30PM Vermejo Lodge Dinner</p>	<p>7:30AM Cowboy Breakfast <i>in the field</i></p> <p>8:30AM <b>Becoming an Independent Outdoorswoman</b> <i>Group discussion with you expert guides</i></p> <p>10:00AM <b>Hunter's Safety Review &amp; Intro to Firearms</b> <i>Conference Room</i></p> <p>12:00PM Lodge Lunch</p> <p>1:30PM <b>Elk 101 Hike</b> <i>Learn about the importance of wind, tracks, scat, bedding areas and more.</i></p> <p>6:30PM Fireside Cocktails &amp; Vermejo Lodge Dinner</p>	<p>6:30-8:00AM Lodge Breakfast</p> <p>8:00AM <b>Intro to Firearms</b> <i>Conference Room</i></p> <p>10:00AM <b>Skill Building Sessions</b> • Long Range Rifle Practice • Shooting Scenarios • Shot Placement • Spot &amp; Stalk</p> <p>12:30PM Lodge Lunch</p> <p>2:00PM <b>Skill Building Sessions</b> <i>Continue</i></p> <p>6:00PM Fireside Cocktails &amp; "Eye Spy Game"</p> <p>7:00PM Vermejo Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM <b>Privately Guided Hunting</b></p> <p>11:00AM <b>Wild Game Processing Clinic</b> <i>with Lead Biologist Lance Bernal</i></p> <p>12:30PM Lodge Lunch &amp; Afternoon at Leisure</p> <p>4:00PM <b>Privately Guided Hunting</b></p> <p>7:00PM Vermejo Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM <b>Privately Guided Hunting</b> <i>or Activities</i></p> <p>12:00PM <b>How to Prep and Cook Wild Game</b> <i>With Chef Giovanni in the Lodge Kitchen</i></p> <p>12:30PM Lodge Lunch &amp; Afternoon at Leisure</p> <p>4:00PM <b>Privately Guided Hunting</b> <i>or Activities</i></p> <p>7:00PM Vermejo Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM <b>Privately Guided Hunting</b> <i>or Morning Yoga</i></p> <p>9:30AM <b>Cooking Class:</b> <i>Prepare your own lunch using wild game</i></p> <p>11:30 - 2:00PM <b>Lunch &amp; Wine Pairing Class</b></p> <p>3:00PM Afternoon at Leisure or Horseback Ride</p> <p>5:30PM <b>Fireside Stories &amp; Winter Cocktails</b></p> <p>6:00PM <b>Field-to-Feast Tasting Celebration</b> <i>Casa Grande</i></p>	<p>6:30-8:00AM Lodge Breakfast</p> <p>11:00AM Departure</p>

\*Rates include 3 meals daily, all non-alcoholic beverages, and listed activities. All participants must complete an online hunter safety course prior to arrival. Excludes: alcoholic beverages, transfers, spa services, photo sessions.