







## WOMEN'S FOREST TO TABLE WORKSHOP

DECEMBER 10TH - 16TH

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.



## WOMEN'S FOREST TO TABLE WORKSHOP SAMPLE ITINERARY















Friday December 10th	Saturday December 11th	Sunday December 12th	Monday December 13th	Tuesday December 14th	Wednesday December 15th	Thursday December 16th
Sample itineraries give you an idea how you might spend your days at Vermejo. All activities and events	7:30AM Cowboy Breakfast in the field 8:30AM Becoming an Independent	6:30-8:00AM Lodge Breakfast  8:00AM Intro to Firearms Conference Room	5:30AM Quick Breakfast 6:00AM Privately Guided Hunting	5:30AM Quick Breakfast 6:00AM <b>Privately Guided</b> <b>Hunting</b>	5:30AM Quick Breakfast 6:00AM Privately Guided Hunting	6:30-8:00AM Lodge Breakfastt II:00AM Departure
are subject to change.  II:00AM	Outdoorswoman Group discussion with you expert guides	IO:OOAM  Skill Building Sessions  Long Range Rifle Practice	II:00AM Wild Game Processing Clinic	or Activities  12:00PM  How to Prep and  Cook Wild Game	or Morning Yoga 9:30AM Cooking Class: Prepare your own lunch	
Arrival & Welcome  12:00PM  Lodge Lunch	IO:OOAM Hunter's Safety Review & Intro to Firearms Conference Room	• Shooting Scenarios • Shot Placement • Spot & Stalk	with Lead Biologist Lance Bernal	With Chef Giovanni in the L odge Kitchen	using wild game	
3:00PM Forest Immersion Hike Learn elk behavior and habitat with wildlife biologisi	12:00РМ Lodge Lunch	I2:30PM Lodge Lunch 2:00PM Skill Building Sessions	Lodge Lunch & Afternoon at Leisure	I2:30PM Lodge Lunch & Afternoon at Leisure	Lunch & Wine Pairing Class 3:00PM Afternoon at Leisure or	
Tricia Rossettie 5:00PM Fireside Cocktails and Introductions	I:30PM Elk 101 Hike Learn about the importance of wind, tracks, scat, bedding	Continue 6:00PM Fireside Cocktails &	4:00PM Privately Guided Hunting	4:00PM Privately Guided Hunting or Activities	Horseback Ride 5:30PM Fireside Stories & Winter Cocktails	
6:30PM Vermejo Lodge Dinner	areas and more. 6:30PM Fireside Cocktails & Vermejo Lodge Dinner	"Eye Spy Game" 7:00РМ Vermejo Lodge Dinner	7:00РМ Vermejo Lodge Dinner	7:00РМ Vermejo Lodge Dinner	6:00PM Field-to-Feast Tasting Celebration Casa Grande	

<sup>\*</sup>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.