







## WOMEN'S FOREST TO TABLE WORKSHOP

JANUARY 19-25, 2024

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 earliest of times, 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 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 along with the 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 required—just an interest in learning and a desire to care for our planet. To learn more, call 877-288-7637 or email reservations@tedturnerreserves.com.



## WOMEN'S FOREST TO TABLE WORKSHOP SAMPLE ITINERARY















Sunday January 19th	Monday January 20st	Tuesday January 21 st	Wednesday January 22nd	Wednesday January 23rd	Friday January 24th	Saturday January 25th
Sample itineraries give you an idea how	7:30AM Lodge Breakfast	6:30-7:30AM Lodge Breakfast	5:30AM Quick Breakfast	5:30AM Quick Breakfast	5:30AM Quick Breakfast	6:30-8:00AM Lodge Breakfast
you might spend your	8:30ам	8:00AM - I2:00PM	6:00AM	6:00am	6:00ам	II:OOAM
days at Vermejo. All	Elk 101	Skill Building Sessions	Privately Guided	Privately Guided	Privately Guided	Departure
activities and events	in the lounge	• Long Range Rifle Practice	Hunting	Hunting	Hunting	
are subject to change.	IO:OOAM	• Shooting Scenarios	II:00AM <b>Wild Game</b>	or Activities	or Morning Yoga 9:30AM	
II:OOAM	Hunter's Safety Review	<ul> <li>Shot Placement</li> </ul>	Processing Clinic	Intro to Wild Game	Cooking Class:	
Arrival & Welcome	& Intro to Firearms Conference Room	• Spot & Stalk	with Lead Biologist Lance Bernal	with Chef Giovanni in the Lodge	Prepare your own lunch using wild game	
12:00PM Light Lunch	12:00PM Lodge Lunch 1:30PM	12:30PM Lodge Lunch 2:00PM	12:30PM Lodge Lunch & Afternoon at Leisure	12:30PM Lodge Lunch & Afternoon at Leisure	II:30 - 2:00PM  Lunch &  Wine Pairing Class	
3:00PM Forest Immersion Hike	Long Range Riflery Progress from your first shot to hitting a paper plate at 1000 yards.	Skill Building Sessions Keep practicing or begin stalking and hunting if you're	4:00PM Privately Guided Hunting	4:00PM Privately Guided Hunting or Activities	3:00PM Afternoon at Leisure or Horseback Ride	
5:00PM Fireside Cocktails and Introductions 6:30PM Welcome Dinner	6:00PM Fireside Cocktails & Clear Signals Communication followed by Lodge Dinner	comfortable. 6:30PM Fireside Cocktails & Vermejo Lodge Dinner	7:00PM Vermejo Lodge Dinner	7:00РМ Vermejo Lodge Dinner	5:30PM Fireside Stories & Winter Cocktails followed by 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.