



VERMEJO

A TED TURNER RESERVE

CO-ED FOREST TO TABLE WORKSHOP

OCTOBER 27-NOVEMBER 2, 2025

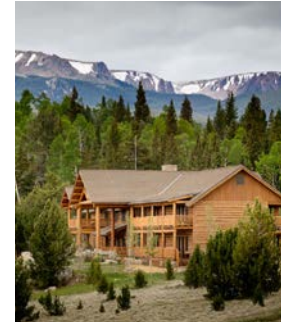
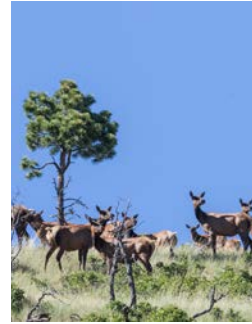
Curious to know where your food comes from? Interested in a chance to bring organic, grass-fed, non-GMO meat home to your table? Want to feel confident in the wilderness and learn backcountry skills that will last a lifetime?

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 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 guides 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.





Monday October 27th	Tuesday October 28th	Wednesday October 29th	Thursday October 30th	Friday October 31st	Saturday November 1st	Sunday November 2nd
<p><i>Our sample itineraries give you an idea of how you might spend your days at Vermejo. All activities and events are subject to change.</i></p> <p>2:00PM Arrival & Welcome</p> <p>5:00PM Fireside Cocktails and Introductions</p> <p>6:30PM Welcome Dinner</p>	<p>7:30AM Lodge Breakfast</p> <p>8:30AM Elk 101</p> <p>10:00AM Hunter's Safety Review and Intro to Firearms</p> <p>12:00PM Lodge Lunch</p> <p>1:30PM Skill Building Sessions <i>Range Rifle Practice Shooting Scenarios Shot Placement Spot & Stalk</i></p> <p>6:00PM Fireside Cocktails and Lodge Dinner</p>	<p>6:30AM Lodge Breakfast</p> <p>8:00AM Skill Building Sessions Forest Immersion Hike</p> <p>12:30PM Lodge Lunch</p> <p>2:00PM Skill Building Sessions <i>Keep practicing or begin stalking and hunting if you're comfortable.</i></p> <p>6:30PM Fireside Cocktails and Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM Privately Guided Hunting</p> <p>11:00AM Wild Game Processing Clinic <i>with Lead Biologist</i></p> <p>12:30PM Lodge Lunch and Afternoon at Leisure</p> <p>4:00PM Privately Guided Hunting</p> <p>7:00PM Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM Privately Guided Hunting or Activities</p> <p>12:00PM Intro to Wild Game <i>with Chef Giovanni</i></p> <p>12:30PM Lodge Lunch and Afternoon at Leisure</p> <p>4:00PM Privately Guided Hunting or Activities</p> <p>7:00PM Lodge Dinner</p>	<p>5:30AM Quick Breakfast</p> <p>6:00AM Privately Guided Hunting or Morning Yoga</p> <p>9:30AM Cooking Class <i>Prepare your own lunch using wild game.</i></p> <p>11:30AM Lunch and Wine Pairing Class</p> <p>3:00PM Afternoon at Leisure or Horseback Ride</p> <p>5:30PM Fireside Stories followed by Field-to-Feast Tasting Celebration</p>	<p>6:30AM 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.
Updated: 02/2025