

BELCAMPO®

— MEAT —

CAMP



BELCAMPO MEAT CAMP



This camp is a three-day intensive where you will quickly gain a thorough understanding of meat cookery with a focus on open-fire grilling.

The camp is all-inclusive, with participants lodged in luxury tents in the farm's orchard and enjoying family-style meals. You will also have a chance to participate in morning and afternoon workouts. Schedule and activities are subject to change.



Here's what we've got planned:

Friday DAY 1

- 1:00-3:00pm — Participants arrive
- 2:00pm — Optional Butchery Tour
(No actual slaughter, just cutting & processing meat)
- 3:00pm — Welcome & Facilities Overview
- 4:00pm — Knife Skills & Basic Butchery Lesson
- 5:30pm — Cocktail Demo with Cured Meat Tasting
& Overview of Meat Tasting Terms
- 6:30pm — Goat Roast

Your schedule, continued...

Saturday DAY 2

- 7:00am — Coffee Service begins
- 8:00am — Boot Camp
- 9:00am — Campfire Breakfast
- 10:00am — Farm Tour
- 11:00am — Deboning & Meat Cutting Lesson
- 4:00pm — Fire Building Lesson
- 5:00pm — Downtime/Yoga or Hike
- 6:00pm — Woodfire Grilling Lesson
- 7:00pm — Wine Tasting with Meat Pairing
- 8:00pm — Uruguayan Style Asado

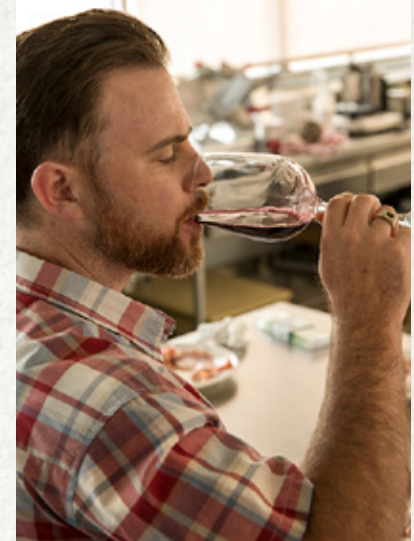


Sunday DAY 3

- 7:00am — Coffee Service begins
- 8:00am — Boot Camp
- 9:00am — Campfire Breakfast
- 10:00am — Hands-on Cooking Lessons:
Searing & Braising, Bone Broth
- 12:00pm — Hands-on Cooking Lessons:
Crudo, Indoor Chop Cookery
- 2:00pm — Departure



THE DETAILS



Who will thrive at Meat Camp?

This is a very active camp! We will be cutting, salting, and lifting. Our farm is easy to get around, however participants will easily be walking up to a mile each day between venues and to visit animals. Therefore, we recommend that participants be regularly active. Participation will be limited to guests over the age of 18.

What are the lodgings like?

Your camp lodging will be a luxury “glamping” tent furnished by Shelter Co. Showers are available onsite and towel service will be provided.

Who will teach?

Your teachers will be chefs from the Belcampo company along with Belcampo CEO Anya Fernald and Belcampo Meat Company President Bronwen Hanna Korpi. Courses will also feature members of the Belcampo Butchery and Farm teams where relevant.



WHERE IS THE CAMP?

The camp will be located at Belcampo Farms, 5 hours north of San Francisco or 3 hours north of Sacramento, by car.

What will the food be like?

Because you will be tasting delicious meat all day long, we will be serving abundant vegetables at the main meals. The meal options will all be paleo and gluten-free friendly.



What are the other amenities?

Belcampo Farms has cell-phone coverage throughout the farm and wifi.

What should I pack?

For the culinary workshops, we request participants wear long pants like jeans or yoga pants. For participants in the fire-cooking activities, we request participants wear long sleeved shirts. It can be very sunny at the farm, so we recommend bringing high-proof sunscreen, sunglasses, and a wide-brim hat. Aprons will be provided and laundered daily for you.

What is the cost of the camp?

Cost is \$1400 per person double occupancy, sign up with a friend or get paired with another camper, and \$2000 per person single occupancy. Pricing includes lodging, food, all courses and any transportation used at the farm. It does not include transport to or from the farm. A shuttle will be available for reservation, making pickup and drop offs at SFO and downtown San Francisco for \$85 per person. A vehicle is not needed during the camp for activities.

YOUR INSTRUCTORS



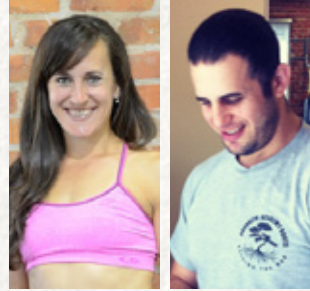
Anya Fernald started her career as a cheesemaker and chef and now is the CEO and Co-Founder of Belcampo. Anya's role at Belcampo encompasses designing and launching new meat products like salami and sausages and overseeing all aspects of the business, from restaurants to the farm. Anya has been a judge on Iron Chef America and Next Iron Chef, she was named

40 under 40 by Food & Wine, and she has been profiled in Sunset Magazine, the New Yorker, San Francisco Chronicle, and Food & Wine Magazine. Anya's first cookbook – Home Cooked – will be published by 10 Speed Press in Spring 2016.



Bronwen Hanna-Korpi is the President of Belcampo Meat Company and oversees all aspects of the company's restaurant and retail operations including designing and launching menus, hiring and managing chefs, and overseeing the development of recipes for all prepared foods. Bronwen got her start at University of Gastronomic Sciences in Colorno, Italy and then worked

making traditional cured hams and other Italian artisan foods in Tuscany, Italy. Stateside, Bronwen honed her expertise at Chelsea Market's Dickson Meats.



Mindy & Ash Berla are professional personal trainers with an expertise in strength training and rehabilitation. Mindy's background is in dance and yoga, and her fitness certifications include NASM-CPT, CES, TRX and Pilates Academy International. Ash Berla has over 25 years of experience in Martial Arts and received his ranking from Grandmaster David James

in Vee Arnis Ju-Jitsu. Ash holds personal training certifications in NASM-CPT, CES, PES, is certified in TRX, the World Kettle Bell Club, Olympic Weight Lifting and Cross Fit. Ash has worked with the U.S. Military, the NYPD and private security firms in combative skills training.

SUPPLEMENTAL OPTIONS

- If you would like to bring your children, a full-time babysitter can be added to the itinerary for an additional cost of \$250/day. Each babysitter can watch up to 2 children. Given the limited range of activities available at the farm for kids, this option is recommended for kids under the age of 8.
- A shuttle will be available for reservation, making pickup/drop offs at SFO and downtown San Francisco for \$85 per person.
- If you prefer to charter a plane to come to the farm, the cost is approximately \$4000 each way from the Bay Area and \$6000 each way from Los Angeles for a plane that can seat 8 people. These charter flights land about 20 minutes from the farm at the Montague airport, Belcampo can provide transport to and from the airport. If there is interest from any single group in this option, Belcampo is happy to reach out to the broader group of participants to solicit involvement and lower the per-person cost.
- If you are interested in spa and therapeutic sessions, we are able to book an acupuncturist and masseuse to come to the farm for \$120/hour.
- If you are interested in supplemental workouts, the trainers who will be on site for the workshop can be booked for \$120/hour. Options for supplemental workouts include weight lifting, boxing, and TRX.

To inquire or book please email meatcamp@belcampo.com

