

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.



Sample Itinerary:

DAY 1

1:00-3:00pm	Participants Arrive
3:30pm	Welcome & Facilities Overview
4:00pm	Knife Skills & Basic Butchery Lesson
6:00pm	Cocktail Hour
7:00pm	Dinner Under the Stars
9:00pm	Evening Campfire

Sample Itinerary:

DAY 2

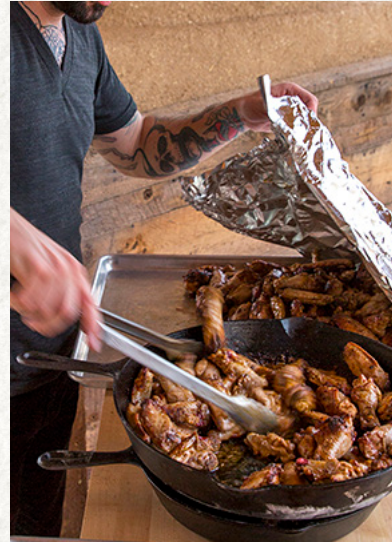
6:30am	Coffee Service begins
7:30am	Campfire Breakfast
8:30am	Farm Tour
10:30am	Braising Lessons
12:00pm	Woodfire Grilling Lesson
1:30pm	Picnic Lunch
2:30pm	Hike & Horseshoes / Downtime
4:00pm	Butchery Lesson : Chops
4:30pm	Wine Tasting With Meat Pairings
5:30pm	Chop Grilling Workshop
6:30pm	“Chopstravaganza” Dinner



DAY 3

7:00am	Coffee Service begins
7:30am	Yoga
8:30am	Grilling Workshop + Breakfast
10:00am	Hands-on Cooking Lessons
11:45pm	Picnic Lunch
12:00pm	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. 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.

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.



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 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.

SUPPLEMENTAL OPTIONS

- 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.

To inquire or book please email meatcamp@belcampo.com

