



WOMEN'S WEEKEND

OCTOBER 9 - 11, 2026
LAURIE, MO

A choose-your-own-
adventure women's
weekend nestled in the
Ozark Mountains, with
something for everyone!
This is your chance to try
new things, push
boundaries and make
friendships of a lifetime.



Go Outdoors Where You Lead Discovery



Won't you join us to
explore *your*
WYLD?

Weekend ITINERARY

FRIDAY 10-9

9 - 11 am: Check in, get settled in cabins

11:30 am: Lunch

12:30 pm: Welcome & opening remarks

1 pm: Group Session

2 - 5 pm : SESSION 1

5 - 6:30 pm: Free time

6:30 pm: Dinner

8 - 9 pm: Night Owl Sessions

8 - 10 pm: Movie

SUNDAY 10-11

7 - 8 am: Early Bird Sessions

8 - 9 am: Breakfast

9 - 11 am: SESSION 4

11 - 12 pm: Group Yoga & Closing Remarks

SATURDAY 10-10

7 - 8 am: Early Bird Sessions

8 - 9 am: Breakfast

9 - 12pm: SESSION 2

12 - 1 pm: Lunch

1 - 2 pm: Break

2 - 5 pm SESSION 3

5 - 6:30 pm: Break

6:30 pm: Wild Game Dinner

7:15 pm: Guest Performance

8 - 9 pm: Night Owl Sessions

8-10 pm: Campfire & S'mores

Lodging & Meals

Choose from 2 options:

Tent Site \$225

Bring your own camping setup! Bathrooms and showers are communal and located nearby. Electricity nearby.

Rustic Cabin \$275

Cabins are incredibly basic. There are 2 or 3 twin sized beds in each cabin. Each cabin is equipped with heat, a/c and electricity. Bathhouses are communal and located near the cabins.

Lodging & Meals

Arrival

For those who choose to arrive on Thursday October 8 between 5 – 9 pm, dinner is not provided, but breakfast will be available on Friday.

Regular check in begins Friday October 9 at 9 am.

Meals

All meals are provided between Friday afternoon and Sunday morning, including a foraged and wild game dinner on Saturday. Please make us aware of any food allergies so we may accommodate you.

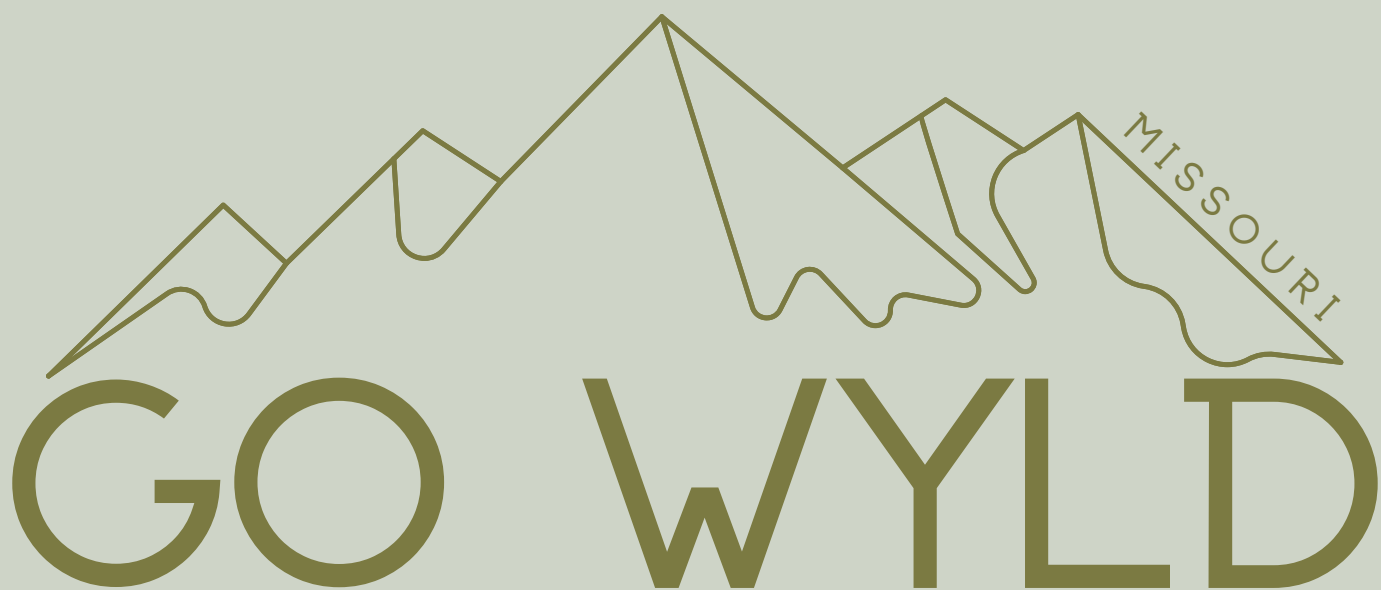
Classes

You will attend 5 classes over the course of the weekend, the first of which will be a large group activity on Friday afternoon! After that, you will enjoy offerings from your Top 10 list. You will receive a packing list along with your final class schedule a few weeks prior to the event.

In addition to your chosen classes, we will have optional mini sessions before breakfast and after dinner each day. Early Bird sessions begin at 7 am, Night Owl sessions begin at 8 pm. These sessions are 45 minutes to 1 hour in length, may have a fee and are available on a first-come, first-served basis. A list of offerings will be posted daily for sign ups.

Some courses have additional fees denoted on the class list. These are supply fees to be paid directly to your instructor IN CASH AT THE START OF CLASS.

All this, starting at just \$225!



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2026

CLASS LIST



Wild Edibles

Nature offers an abundance of delicious and nutritious foods for free. Learn how to identify and safely use wild plants while covering foraging ethics, sustainability, and responsible harvesting.

Fire Making

Learn the essential skill of starting and maintaining a fire using both modern and primitive methods. We'll cover how to keep a fire going and which types of fires are best suited for different situations.

Nature's Spice Rack: Taste the Wild and BYO

Learn about tasty wild plants that can be dried and used as flavorful additions to your outdoor cooking. Using natural materials, participants will make a rustic drying rack while also learning knife safety and basic cordage-making techniques.



Spiced Up Butterboards

Create your own unique butterboard using walnut “cookies” and wild dried and smoked spices. This hands-on class combines natural ingredients, creative food preparation, and a taste of the wild.

Cyanotype: Sun Prints from Nature

Discover the magic of cyanotype, a historic photographic process that uses sunlight to create striking blue-and-white prints. Using leaves, flowers, and other natural objects, participants will create one-of-a-kind artwork inspired by the beauty of the natural world.

Jerky Making

Learn the basics of making jerky using everything from wild game to store-bought beef. Participants will explore dehydrator and oven methods, make a batch of jerky, and sample a variety of finished products.

Dehydrating

Discover how food dehydration can provide a simple and affordable way to preserve fruits, vegetables, and other foods. Learn multiple dehydration methods, how to properly prepare foods, and creative ways to use your dehydrated ingredients.

Simply Sourdough

Get introduced to the basics of baking delicious sourdough bread, including creating loaves and adding your favorite inclusions. Each participant will take home a portion of active sourdough starter to feed and use for future baking.

Basic Fishing

Learn the fundamentals of fishing, including basic knots, tackle identification, and how to use the equipment found in a tackle box. We'll also cover practical strategies for finding and catching fish.
Must have valid MO fishing license.

Leathercraft | \$20

Learn the basics of working with leather while creating a useful wallet to take home. Participants will practice cutting, preparing, and stitching leather while gaining an introduction to essential leathercraft techniques.

Macramé Plant Hanger | \$10

Create your own decorative and functional plant hanger using basic macramé techniques. This beginner-friendly class will walk participants through the knots and construction needed to complete their project.

Missouri Native Plant Walk

Take a two-hour guided walk to identify native plants found in the area and learn about their characteristics and uses. The discussion will include the edible and medicinal qualities of plants as well as their role in the local ecosystem.

Learn How to Play the Native American Flute | \$15

Explore the soulful sound of the Native American flute in this experiential beginner class, with a loaner flute provided for participants to use. No musical experience is required as we explore basic playing techniques along with the instrument's potential for relaxation, self-expression, and fun.

Creating a Nature Mandala

Create a beautiful nature-inspired mandala using natural materials while listening to relaxing, hypnotic music. Participants will then explore the layers of meaning and personal expression that can emerge through this art therapy-inspired experience.

Wyld Women, Open Fire: Campfire Cooking | \$10

Gather around the fire for a hands-on outdoor cooking experience covering fire safety, planning, open-fire cooking, and useful campfire tools and techniques. Then enjoy the best part by gathering together to share and eat the food you've prepared.

Hunting 101

Get introduced to the fundamentals of hunting, including safety, equipment, ethics, regulations, licensing, and how to get started. We'll also discuss gear, identifying tracks and game trails, and common misconceptions about women and hunting.

Prepping: How to Prepare for the Zombie Apocalypse

Learn how to make preparedness practical, approachable, and even fun while building skills for unexpected disruptions. This introductory class will explore basic preparedness, survival planning, and ways to create greater resilience for yourself and your community.

Small Game Processing | \$20

Learn the complete process of turning a harvested rabbit into a fully processed, ready-to-cook meal. This hands-on class will demonstrate the steps involved in processing small game from start to finish.

Adventures in the Air

Climb up a 40-foot rock wall, rappel down and then zipline across camp!

Blacksmithing | \$15

Step into the forge and get an introduction to the fundamentals of blacksmithing, including fire, tools, materials, and basic forging techniques. Participants will get hands-on experience shaping hot metal while learning the skills and safety practices needed to work at the anvil. Make a simple project to take home.

Woodworking

Get introduced to a variety of power tools while learning how to operate them safely and confidently in a woodworking setting. Participants will put their new skills to work creating a functional mini shelf they can take home.

Atlatl Throwing

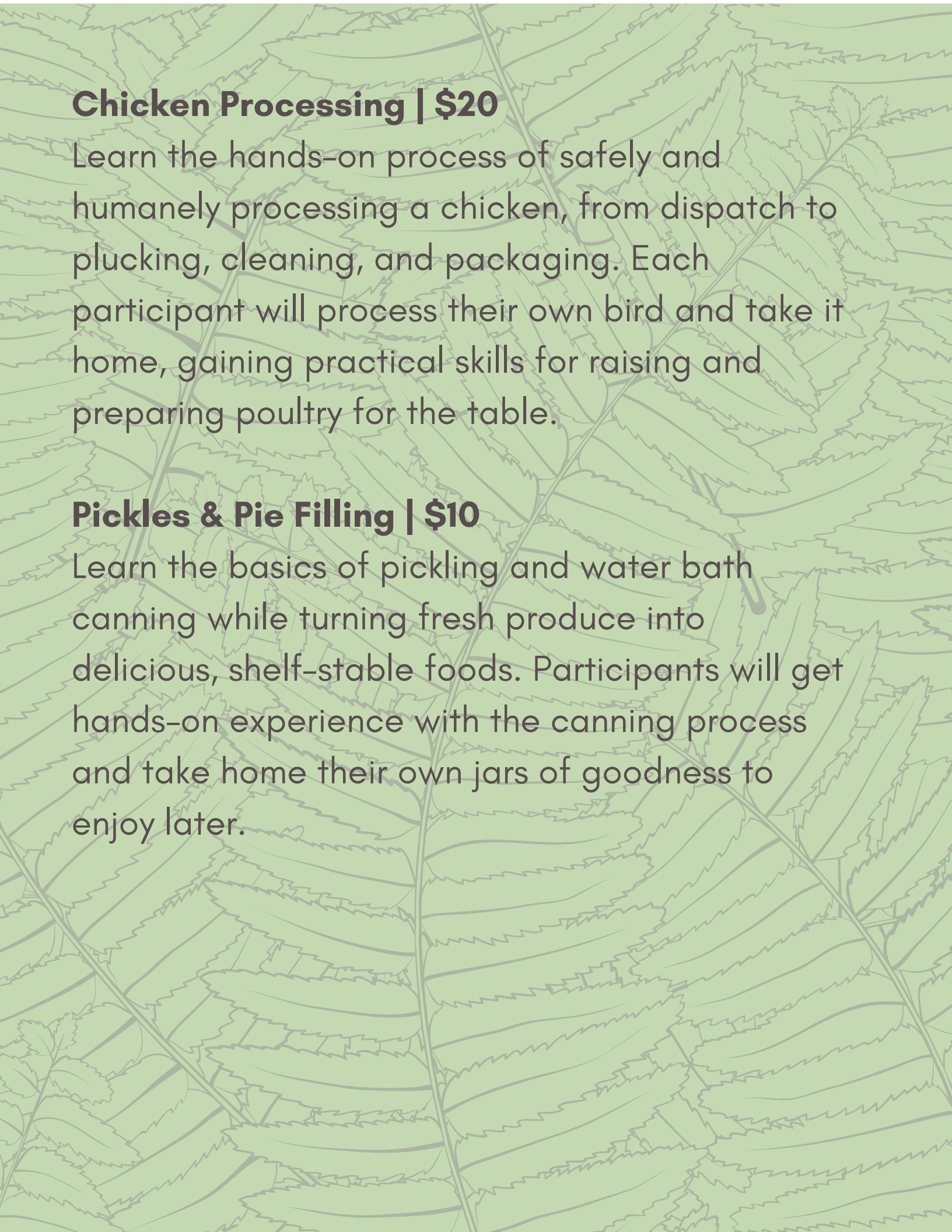
Step back in time and learn the ancient art of atlatl throwing, a skill used by Indigenous peoples and cultures around the world for thousands of years. Participants will learn about the history and mechanics of the atlatl, then practice proper throwing techniques while gaining hands-on experience with this unique primitive hunting tool.

Archery Basics

New to archery or want to refine techniques? This class will cover the A to Z of shooting a compound bow safely, including range time. Equipment provided, but participants may bring their own.

Shotgun 101

For those new or novice shooters who are ready to learn techniques to improve success, whether your targets are birds or clay! All equipment provided.



Chicken Processing | \$20

Learn the hands-on process of safely and humanely processing a chicken, from dispatch to plucking, cleaning, and packaging. Each participant will process their own bird and take it home, gaining practical skills for raising and preparing poultry for the table.

Pickles & Pie Filling | \$10

Learn the basics of pickling and water bath canning while turning fresh produce into delicious, shelf-stable foods. Participants will get hands-on experience with the canning process and take home their own jars of goodness to enjoy later.

Other fun to look forward to over the weekend:

Raffles

Nature Bingo

Guest Performers

Woman-Focused Vendors

wildHERness Merch Store

