

# CULINARY CORNER

January 22-24, 2026

RENO-SPARKS CONVENTION CENTER – HALL 3



## CHEF JOSHUA SCHWENCKE

Direct from south Texas, Chef Josh joins the ranks of Wild Sheep Foundation to offer a wide array of culinary instruction. As a wild game chef and hunter, Chef Josh has brought his instruction and knowledge nationwide of taking game proteins beyond the simple chili and sausage recipes and into modern cuisine.

Swing by Hall 3 in the Reno-Sparks Convention Center for Camp Chef Culinary Corner. Featuring short, targeted courses throughout the expo with live instructions in deboning, preparing stock, knife skills and so much more, centered around using wild game in modern home cooking.

## THURSDAY

### Freezer Organization, Labeling, Vacuum Sealing

CHEF JOE

10:30 a.m. – 11:00 a.m.

How to label cuts properly, portion control and maximizing freezer space while avoiding freezer burn.

### Blade Basics: Knife Skills Equal Life Skills

CHEF JOSH

11:30 a.m. – 12:00 p.m.

Walk through the more efficient methods for cutting produce, protein and beyond. Learn the techniques used by chefs around the globe to maximize their time in the kitchen.

### Knife Sharpening: Maintaining your edge

12:30 p.m. – 1:00 pm.

CHEF JOE

Learn the essentials of knife sharpening for everything from cooking at home to processing your game in the field. Resorting dull blades to maintaining a perfect edge.

### Wild Game Flavor Profiles:

#### Herbs, Spices, and Smoke

CHEF JOSH

1:30 p.m. – 2:00 p.m.

Discover how to use different seasonings, herbs, and smoke types (hickory, applewood, etc.) to bring out the natural flavors in different types of wild game.

### Chef Collaboration

CHEF JOSH & CHEF JOE

4:00 p.m. – 5:00 p.m.

Chef Collaboration: Two Chefs – One Harvest

## FRIDAY

### Infused Marinades & Brines: Maximizing Flavor in Wild Game

CHEF JOSH

10:30 a.m. – 11:00 a.m.

Highlighting infusions with spirits and smoked flavors that enhance marinades and brines, resulting in complex, nuanced flavors in game. Recipe Share!

### Mastering Dry Aging Wild Game and Fish

CHEF JOE

11:15 a.m. – 11:45 a.m.

Learn how to properly dry age venison, waterfowl, and fish in DryAger units, with clear guidance on setup, timing, trimming, and techniques that elevate your harvest to steakhouse-level quality.



## FRIDAY continued

### Sausage Crafting and Smoking:

#### Wild Game Edition

CHEF JOSH

12:30 p.m. – 12:45 p.m.

Guiding through the process of making, seasoning, and smoking their own game sausages with their Camp Chef pellet smokers.

### Venison Ragu in Real-Time

CHEF JOE

1:00 p.m. – 2:00 p.m.

Building a rich restaurant quality venison ragu. Learn how to properly layer aromatics, brown game properly and finish pasta with a deep hearty sauce.

### Young Hunters Sheep Camp

CHEF JOSH / LUKE BRIANT

2:30 p.m. – 3:00 p.m.

Showcasing recipes for the absolute best campfire meals that are sure to please everyone from the most rugged hunter to the pickiest kiddos. Samples Served / Recipe Share!

## SATURDAY

### Elk & Venison Steak Mastery: Sear, Slice, Serve

CHEF JOE

10:30 a.m. – 11:00 a.m.

Learn the proper trimming, seasoning, pan-searing techniques, internal temps, resting, slicing and how to finish with a quick pan sauce to elevate any wild game cut. Recipe Share!

### Sous Vide and Smoke: Marrying Modern

#### Techniques with Traditional Game

CHEF JOSH

11:30 a.m. – 11:50 a.m.

Teach participants how to sous vide wild game and finish it with a smoky, flavorful crust, maximizing both tenderness and flavor.

### Full Curl Bourbon Barrel Tasting

#### with Rob Gerstner

ROB GERSTNER / CHEF JOSH

12:00 p.m. – 1:00 p.m.

Join Rob Gerstner, owner of Full Curl Rocky Mountain Spirits as we celebrate the release of his new additions to the Full Curl line. Enjoy samples of custom cocktails made with this amazing spirits.

### Waterfowl - More than just the Breast.

#### Whole bird breakdown and Techniques

CHEF JOE

3:00 p.m. – 4:00 p.m.

A full walkthrough of breakdown a whole duck and/goose identifying cuts, rendering fat, highlighting different cooking methods on different cuts of the birds. Samples Served.



#### CHEF JOE BONAVITA

A Michelin-trained executive chef and culinary consultant, Chef Joe, is known for his “ingredient-driven, global cuisine” and extensive background in high-end seafood and wild game cooking.