

# NEWSRelease

BUREAU OF LAND MANAGEMENT

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Vale District Office

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News Release  
For Immediate Release

OR-038-2010-23  
September 30, 2010

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## **Oregon Bounty Event at Interpretive Center celebrates local foods.**

Baker City, Oregon- As part of the statewide “Oregon Bounty” tourism campaign, local food of eastern Oregon, both traditional and modern, will be the focus of special programs at the National Historic Oregon Trail Interpretive Center Saturday and Sunday October 9<sup>th</sup> and 10<sup>th</sup>.

Oregon Bounty is a statewide promotion that celebrates Oregon’s culinary abundance and the fall harvest season. From August 23rd through November 30th, Oregon Bounty highlights unique travel experiences, fall events and the state’s chefs, winemakers, brewers, farmers and culinary artisans. Oregon Bounty is produced by the Oregon Tourism Commission (Travel Oregon), with support from Oregon’s regional destination marketing organizations, with the goal of encouraging economic growth and enhancing the quality of life in Oregon through a strengthened economic impact of tourism statewide. Travel Oregon collaborates extensively with local communities, industry associations, government agencies and private business, and is proud to grow the Oregon Bounty promotion as a key campaign helping Oregon to be recognized as a not-to-be-missed culinary and travel destination.

Weekend programs at the Interpretive Center include dutch oven cooking demonstrations with locally grown ingredients. Trail Tender volunteer cooks Mary Brattain, Wendy Marks, Ce’ Aira Marks, and Alaina Gotzman will demonstrate ham and peach gravy on biscuits, pumpkin bread, ham hocks and potato soup, foccacia bread, peach cobbler, and lamb and barley soup cooked outdoors over a campfire. These volunteers frequently give cooking demonstrations of pioneer era fare, but these days will be showing modern recipes with ingredients from the 7L Ranch in Richland.

Several local growers and regional food processors have produced the food to be featured in a special display and some samples including Pendleton Flour Mill, Rob and Lorie Thomas, Craig Ward, Forrest and Sue Schoider, Dan and Julie Martin, Sexton Ranch, Val’s Veggies, Pearl’s 4Him Farm, Eagle Creek Orchard, and Glen Meyers.

An interpretive program “The Original Meals on Wheels” will be presented in the Leo Adler Theater both days at 11:00 a.m. and 2:00 p.m. and describes the methods used by pioneers to preserve, prepare and partition food while traveling the Oregon Trail.

The National Historic Oregon Trail Interpretive Center, operated by the Bureau of Land Management, is located 5 miles east of Baker City, Oregon on Highway 86. Take Exit 302 from I-84. The Center is open from 9 a.m. to 6 p.m. daily, but will be changing to winter hours on Sunday October 10<sup>th</sup> with hours 9 a.m. to 4 p.m. through March. Admission for adults is \$8. Seniors are \$4.50, and fee is good for two days. Children 15 and under are free. Federal passes are accepted. Visit [oregontrail.blm.gov](http://oregontrail.blm.gov) for more information about the Center, or call 541-523-1843 for updates on programs and events. For information on other events in Baker County, Oregon, call 1-800-523-1235.

