



NATIONAL HISTORIC
OREGON TRAIL
INTERPRETIVE CENTER



Dutch Oven Cooking WORKSHOPS

Summer Series - Saturdays, 10:00AM – NOON

Learn basic techniques of outdoor cooking using the versatile Dutch Oven. Instructors are Trail Tenders, the organization known for historic cooking demonstrations and dutch oven dinners at the National Historic Oregon Trail Interpretive Center, using recipes and research from historic pioneer days. and local sources for ingredients.

Learn how to select, prepare, and care for cookware, convert historic recipes, determine cooktimes, how to control fire temperatures and adjust for weather and altitude conditions. Each class member receives a book of recipes, and the skills to start on the joy of outdoor living and dining. Cook and eat at the outdoor Wagon Encampment.

All sessions are 10:00 am to noon | Ages 14 & up

Class only: \$10.00 per session, or \$40 for entire five class series

Optional Cooking Kit with #10 dutch oven & lid, hand made wooden spoon and branded cutting board: \$75

May 18 – Breakfast

June 15 – Biscuit/Breads

July 20 – Bison Stew

August 17 – Two Kinds of Vinegar Pie

September 21 – Then and Now

PRE REGISTRATION REQUIRED

Class size is limited

Call 541-523-1844 to register
or e-mail: trailtenders@yahoo.com



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