



Dutch Oven Cooking Workshop May 30, 2009

Learn the basics of cooking over an outdoors fire using traditional Dutch Oven cookpots. These versatile cooking utensils have been a mainstay in American cooking since the days of the early colonists, used by frontiersman and settlers, and still used today for stewing, roasting, baking, and frying by outdoor enthusiasts and home cooks. Bruce Eddy will teach students the basics of how to purchase and care for Dutch Ovens, how to control temperature and cook with coals. He will teach how to prepare three main courses: Pan Souffle', Jambalaya, and a Meat Pie. Participants will lunch on the results, and finish the workshop learning to cook two or three different types of cobblers. All supplies and equipment are provided. Handouts and recipes will be included.

Where:

National Historic Oregon Trail Interpretive Center
Baker City, Oregon

When: Saturday, May 30 10:00 am - 2:00 pm

Cost: \$20.00 (includes admission to Center exhibits)

PRE-REGISTER, PLEASE! By calling 541-523-1843

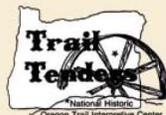
or e-mail: OR_NHOTIC_Mail@blm.gov

Space is limited.. This workshop is not suitable for children younger than age 12.

BRUCE EDDY - works with the Oregon Department of Fish and Wildlife in LaGrande, Oregon and has years of experience as a dutch oven cook and instructor of dutch oven cooking.

For information and assistance with lodging and other activities in Baker City, please contact the Baker County Visitor Center at 1-800-523-1235 or on www.visitbaker.com

This seminar is sponsored by Trail Tenders, Inc.



Bureau of Land Management
National Historic Oregon Trail Interpretive Center
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