



NATIONAL HISTORIC
OREGON TRAIL
INTERPRETIVE CENTER



BAKER CITY, OREGON

DUTCH OVEN

COOKING CLASS

Summer Series — Saturdays, 10:00AM – Noon

Single class only \$10 per person, \$40 for all five classes.

Ages 14 & Up. Pre-registration required as class size is limited.

Please call 541-523-1852 for more information and registration.

Join us to learn basic techniques of outdoor cooking using the versatile Dutch Oven, recipes and research from pioneer days, and local sources for ingredients.

All supplies and equipment are furnished and included in the price. Each class member will receive sample recipes and the new skills to start on your journey to outdoor dining and improving the overall camping experience.

Class participants will prepare and sample their finished product at the outdoor Wagon Encampment (weather permitting).



May 16

Introduction to Dutch Oven cooking & care. Soda Bread and/or Cornbread

June 20

Breakfast “Stuff”

July 18

Ranch-Style Beans

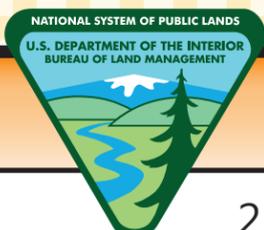
August 15

Peach Cobbler & Apple Crisp

September 19

Dutch Oven Bacon Quiche

Optional Cooking Kit with #10 Dutch Oven, cookbook, and cutting board available at the Oregon Trail Shop for \$75.



more events @ trailtenders.org

22267 OR Highway 86 | Baker City, OR | I-84, Exit 302 | 541-523-1843

