2015 Campfire Cooking Series
Monroe Lake: Paynetown SRA

Baking Bread on Sunday, April 26 at 1:30 p.m.

- Program fee is $20 per person.
- Limited to 10 people. Restricted to ages 16 and up.
- Preregistration is required by April 23.

Baking fresh bread on the campfire is probably easier than you think! Workshop participants will learn about different techniques for making campfire-breads and then prepare and bake several different kinds. There will also be a demonstration on baking yeast (artisanal) bread in a cast-iron dutch oven. Everyone takes home a set of recipes and a variety of fresh-baked breads. 2 hours 30 minutes

Breakfast on Sunday, June 21 (Father’s Day) at 7:30 a.m.

- Program fee is $20 per person.
- Limited to 10 people. Restricted to ages 10 and up; children under age 16 must be accompanied by a registered adult.
- Preregistration is required by June 15.

This workshop will expand your camping skills by introducing a variety of techniques for cooking breakfast over a wood-burning fire. Participants will prepare and cook a variety of dishes and then enjoy a big breakfast together. Everyone takes home a set of recipes. This is a great Father’s Day activity for a father and child to do together! 2 hours

Pies and Cakes on Sunday, August 16 at 6:00 p.m.

- Program fee is $20 per person.
- Limited to 10 people. Restricted to ages 12 and up; children under age 16 must be accompanied by a registered adult.
- Preregistration is required by August 10.

This workshop focuses on baking pies and cakes in cast iron using coals from a wood-burning campfire (easily adapted for baking with charcoal briquettes). Attendees will prepare and bake several different desserts, which they will get to eat at the end of the workshop. Participants will also learn how to build a good fire for baking and how to select and care for cast iron cookware. Each person will take home a set of recipes. 2 hours 30 minutes