

## The Camp "Menu" Includes:

- Instruction in campfire & camp stove cooking, Dutch oven cooking and grilling
- Optional specialty courses such as smoking, sausage making, fish cleaning, and backcountry cooking
- Two dinners, lunch, & one breakfast
- All food for classes
- Food sampling
- Use of all cooking equipment
- Courses taught by outdoor cooking experts
- 30% off Mini Lodges, Rustic Cabins, & Campsites for Camp Registrants
- Special discounts on outdoor cooking supplies
- Special programming for Kids 12 and under  
Cost \$50 per person; \$35 for children 12 & under



Call 402-755-2284 for your  
registration packet with  
more information!

Ponca State Park  
88090 Spur 26E  
Ponca, NE 68770  
402-755-2284 Fax: 402-755-2593  
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## Ponca State Park OUTDOOR COOKING CAMP



May 4-6

*Cooking outdoors can be more  
than hot dogs & hamburgers  
- it can be a gourmet experience.*



*Join us at "Camp" and become the  
outdoor chef you've always wanted to be!*

**NEBRASKA**  
— GAME PARS —

Registration deadline April 20, 2012  
Call 402-755-2284 for registration form.  
Camp limited to 125 participants.

# Fun for the Entire Family

The camp covers the main techniques of outdoor cooking:

- campfire & camp stove cooking
- Dutch oven cooking
- outdoor grilling

You'll also have an opportunity to select a couple of specialty units of your choosing such as cooking fish, smoking meat, jerky or sausage making. Upon completion of this weekend cooking camp, you'll be serving comforting, wholesome and interesting meals instead of the typical hot dogs & hamburgers at your next outdoor cooking event.

This hands-on course is for everyone in your family. Kids 12 and under will have their own cooking and arts and crafts sessions that run concurrent to the adult courses.

Fee includes instruction in all sessions, program materials and food, food sampling, use of demonstration equipment and two dinners, lunch, and one breakfast.

\$50 per adult; \$35 per child 12 & under



## Specialty Courses

Each participant may select two specialty courses to attend such as these:

- Wild Turkey: Dressing & Cooking
- Wild Game Sausage Making
- Field to Freezer: Fish Cleaning & Cooking
- Wild Game Jerky Making
- Smoking Meat
- Trail & Backpacking Cooking

(Final elective course choices will be available at check-in.)



# Camp Schedule

## FRIDAY, MAY 4TH

4:00-6:00 pm Check-in and Registration

6:30-9:00 pm Gourmet Burgers, Brats & Bonfire

Relax and move into cooking mode meeting your fellow outdoor cook enthusiasts and instructors. We'll do the cooking the first night! Entertainment provided.

## SATURDAY, MAY 5TH

7:30-8:00 am Check-in and Registration

8-9:30 am Concurrent Sessions:

- Campfire & Camp Stove Cooking
- Dutch Oven Cooking
- Grilling
- Kids Class: Campfire Safety & Campfire Cooking

9:45-11:15 am Concurrent Sessions:

- Campfire & Camp Stove Cooking
- Dutch Oven Cooking
- Grilling
- Kids Class: Dutch oven cooking

11:15-12:30 pm Lunch - Buffalo Stew

12:30-2:00 pm Concurrent Sessions:

- Campfire & Camp Stove Cooking
- Dutch Oven Cooking
- Grilling
- Kids Class: Making Food for Birds

2:15-3:45 pm Specialty Class #1

Kids Class: Nature Crafts

4:00-5:00 pm Specialty Class #2

Kids Class: Wild Edibles Hike

6:00 pm Group Cookout: Teams to serve potluck style meal for all. Groups will be assigned to cook side dishes & dessert. The meat will be smoked during the smoking demonstration earlier in the day. Sample regional wines and specialty brews. All food & drink provided.

## SUNDAY, MAY 6TH

8:30-11:00 am Sunday Breakfast —Groups will have a friendly competition for the title of Outdoor Cooking Champions by preparing breakfast for the group with their new outdoor cooking skills. All food provided.