

at Joshua Tree National Park

74485 National Park Dr. Twentynine Palms, CA 92277

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Wilderness Cooking School: Campsite Cooking

Information

Date/ Time: Saturday, November 14, 8:00 am – midnight
Sunday, November 15, 7:30 am – 2:00 pm

Meet at: [Joshua Tree Visitor Center](#) (click on the link for a map to the class site)
6554 Park Blvd., Joshua Tree, CA 92252

Instructors: Alexis Grinbold, Campfire Cuisine Instructor
Scott Klinger, Photography Instructor
TBD, hike leader

Overview

Have you ever noticed that when you are out in the wilderness, everything tastes better? Back in the days of the Wild West, Dutch ovens were like gold. They were that important. No matter where their travels took them, all they needed was some hot coals and dinner was in the making. Nowadays, the mere thought of trying to survive in the wild sends shivers down people's spines. The thing is, pretty much anything you make at home in the traditional oven and on the stovetop can be made in the wild in a Dutch oven. Bread? No problem. Pie? Absolutely. Stew? A no-brainer. The curriculum includes lessons on meal planning, culinary techniques with an emphasis on cast iron, campfire and propane stove/oven cooking. You will also learn basic baking, grilling and survival food preparation skills. Learn how rewarding it is to cook in the refreshing air of Joshua Tree Park

Want to document your camping adventure like a pro? After dinner, Professional photographer Scott Klinger will go through the basics of night photography to enable you to document your campfire creations and outdoor adventures. You will go through the operations and settings required to get the most out of your camera at night and in dim light. The class will talk about the popular types of night photography particularly at Joshua Tree including, wide-field astrophotography, glowing tents, light painting and more and then Scott will walk participants through getting some great shots of their campfire experience. Tripods and a manually adjustable DSLR camera are required to participate in the photography component.

To create a good appetite, hikes with TBD are scheduled for both Saturday and Sunday.

Itinerary

Saturday, April 18, 8:00 am – midnight

- 8 am meet at Joshua Tree Visitor Center and caravan to Lost Horse Campground
- Set Up Camp
- 10 am - head out for a hike with TBD
- Lunch in the park on the hike (**bring your lunch!**)
- Dinner class begins at 3:00 with Alexis Grinbold
- Dinner at 5 pm
- Sunset at 7:30 pm
- Night photography class begins at 8 pm with Scott Klinger

Sunday, October 27, 7:30 am – 2:00 pm

- Breakfast class begins at 7:30 am with Alexis Grinbold
- 9:30 am – head out for a hike with TBD (**Bring your lunch!**).
- 1:00 pm – 2:00 pm Break-down camp
- 2:00 pm – class ends.

What to Bring to the Course

Camping Materials

- Tent
- Sleeping bag
- Foam pad, blow up mattress or cot
- Cooler with ice
- Water (there is no water in the park or in our campground)
- Food
 - **Bring a lunch for Saturday and Sunday**
 - Cook dinner in camp Saturday evening
 - Snacks and beverages for campfire on Saturday night
- Cooking and eating utensils
- Lantern
- Flashlight (your headlamp will do just fine)
- Trash bags
- Toiletries and towel
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The 10 Essentials: Everyday in the Desert

- Small day pack or fanny pack
- 4 quarts of water
- Closed toe hiking shoes

- Lunch and snacks
- Clothing layers (be prepared for cold and windy or hot and dry)
- Brimmed Hat
- Sun glasses
- Sunscreen
- Notebook and pencil/pen
- Whistle

Optional Equipment

- Hiking poles

Fitness Requirements

Participants must be in good physical condition for courses/activities in a desert that may be hot, dry, windy, and sometimes surprisingly cold

Hike Level

Moderate

Guidelines

- You are responsible for your safety.
- Park your car in designated areas only. Parking along the side of the road is dangerous to you and the environment.
- Rattlesnakes are present in the desert. Avoid contact with wildlife. Put your hands and feet only where you can see them.
- Only you know your limits, please let the instructor or Desert Institute Representative know if you do not want to continue.
- Watch your step. Beware of uneven ground and obstacles.
- Stay with the group. If you get lost, stay put.
- Drink plenty of water. If you run out, notify the instructor or the Desert Institute Representative.
- Before leaving the class, check out with the Desert Institute Representative.

Instructor Biography

ALEXIS GRINBOLD has been honing her culinary skills from a young age. She learned to appreciate the pleasures of making and eating food from her mother, who was classically trained in French Cuisine. With a Master of Fine Arts from School of the Art Institute of Chicago and a Bachelor's Degree from

University of California San Diego she teaches Art and Art History at various colleges in Southern California. Her love of food and the outdoors come together with two things, good food from fresh ingredients. She has discovered over the years, there is really no wrong way to do it, but you must bring a taste for adventure!

SCOTT KLINGER is a professional photographer, filmmaker and educator with over 15 years of experience. Scott's photographs and films have been exhibited throughout the world. Recent screenings include 66th Festival de Cannes and the Hollywood Reel Independent Film Festival. Recent exhibitions include LAXART in Los Angeles, Anfiteatro Arte in Milan, and La Generale en Manufacture in Paris. His work is held in the permanent collection of the Kiyosato Museum of Photographic Art. He currently lives in La Quinta, CA is an Associate Professor of Photographic Technology at Palomar College.

Hike Leader Bio

Suggested Reading

* The Desert Institute staff/instructors will attempt to accommodate participant's needs; however we reserve the right to deny a student participation in the course due to concerns regarding health and safety issues.