

DESERT INSTITUTE

at Joshua Tree National Park

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Spring Session
2022

Wilderness Cooking School: Campsite Cooking

Information

Date/ Time: Saturday, March 26, 8:00 am – midnight
Sunday, March 27, 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: Emily Nielson + Mai-yan Kwan, Dirty Gourmet Camp Cooking Instructors
Scott Klinger, Photography Instructor
Lew Kingman, 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 founders and cookbook authors of Dirty Gourmet will be with you to teach culinary techniques with an emphasis on cast iron, campfire, and propane stove cooking. You will also learn practical tips and tricks to ensure that cooking is an enjoyable and memorable part of the overall outdoor experience.

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 Lew Kingman are scheduled for both Saturday and Sunday.

Lost Horse campground has been reserved for Friday, November 12 for those who wish to camp a day early. Please contact us at 760-819-4714 if you wish access to the campground on Friday.

Itinerary

Saturday, March 26, 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 Lew Kingman
- Lunch in the park on the hike (**bring your lunch!**)
- Dinner class begins at 3:00 with Emily Nielson and Mai-yan Kwan
- Dinner at 5 pm
- Sunset at 7:30 pm
- Night photography class begins at 8 pm with Scott Klinger

Sunday, March 27, 7:30 am – 2:00 pm

- Breakfast class begins at 7:30 am with Emily Nielson and Mai-yan Kwan
- 9:30 am – head out for a hike with Lew Kingman (**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

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
- Sunglasses
- 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.

Instructors Biographies

EMILY NIELSON AND MAI-YAN KWAN, along with their partner Aimee, started Dirty Gourmet in 2010 after a bike tour across Canada and years living and working in the wilderness. The goal was to provide a resource for delicious camping recipes online, which was something the world lacked at the time. Since then, they have grown the business to include camp catering, camp cooking workshops, and a bestselling cookbook, *Dirty Gourmet: Food for Your Outdoor Adventures*. They are now working on a second book and continuing to provide tips and tricks to get more people excited about making food a part of their outdoor adventures.

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.

LEW KINGMAN is a retired fire fighter and worked for the Palm Springs Desert Museum as a hike leader for 8 years. He volunteers with the Riverside County Sheriff's Search and Rescue for 25 years and Joshua Tree National Park as an archaeological site steward and a lead field class leader for the Desert Institute.

Suggested Reading

Dirty Gourmet: Food for Your Outdoor Adventures, copyright 2018, Mountaineers Books

* 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.