

Family Camp-n-Cook Weekend

Information

Dates: April 1-2

Meeting location and time: 9:30am at Joshua Tree Visitor Center, 6554 Park Blvd., Joshua Tree, CA 92252 (Campsite is Queen Valley Admin Camp)

Instructors: Emily Neilson, founder, Dirty Gourmet and Mai-Yan Kwan, chef, Dirty Gourmet

Overview

If spring fever is catching you and the family, chase it outside! Join Dirty Gourmet for a quick and dirty weekend off the grid where they'll show you tips from their popular outdoor cookbooks to tighten up your camping food game when you've got mouths to feed but no kitchen for miles. They'll also help you navigate how to satisfy the full spectrum from picky to daring, and truly make outdoor cooking part of your family adventure..

Itinerary

Saturday, April 1, 2023

- 9:30am – meet at Joshua Tree Visitor Center and car caravan to Queen Valley campground
- 10a-11:30am families set-up camp and settle in
- 11:30am-2pm optional group nature walk and Junior Ranger activities at Hidden Valley with Sarah Witt
- 2p-3:30p free time
- 3:30pm-4:30pm Happy Hour: meet and greet, start gathering in class area, snacks
- 4:30-6:00pm Camp Cooking Class: interactive outdoor cooking instruction and preparation of a catered evening meal for all participants, Q&A, cookbook sales and signing
- 6:00pm Campfire Dinnertime: enjoy the meal we prepared together, or supplement with personal meals
- 7:00pm Dirty Gourmet Signature S'moresgasbord: make your own gourmet s'mores by the campfire
- optional star-gazing and constellation identification activity led by Sarah Witt

Sunday, April 2, 2023

- 7:30am Dirty Gourmet Camp Breakfast: catered camp breakfast and coffee
- 9:00am packing up and saying goodbye (out by 11am)

What to Bring for the weekend

- Tent
- Sleeping bag
- Foam or inflatable pad, blow up mattress or cot–foam pads are to keep you warm, so don't skip this piece if you are not sleeping on a cot or other lofted bed base!
- Cooler with ice (if you bring perishable food)
- Water (there is no water in the park or in our campground, recommended 1 gallon per person per day)
- Food
 - lunch for Saturday
 - Snacks and beverages you may need for the weekend
 - any additional food items you may want to supplement the catered meals
- Cooking and eating utensils
- Lantern
- Flashlight (your headlamp will do just fine)
- Trash bags
- Toiletries
- appropriate clothing (check overnight forecast), warm layers
- Appropriate closed-toe footwear
- Sun protection: sunscreen, hat or visor, sunglasses, long-sleeved shirt

Activity Level

Easy

Instructor Biography

EMILY NIELSON grew up in the outdoors. She climbed and hiked through the Mojave Desert and the Sierra as a child, and moved to Florida in high school where she learned to enjoy the water and life with no rocks. She graduated from Florida State University in 2006 with a B.S. in Biology and Philosophy, and then moved to Big Bear, CA to teach at High Trails Outdoor Science School. She currently lives in Upland, CA, and is passing on the tradition of climbing and hiking as a family to her three kids. Dirtygourmet.com was founded in 2010 by Emily and her two partners as a blog because there were very few online resources for camp recipes at the time. Since then, Dirty Gourmet has grown beyond the blog and continues its work helping outdoorists make food a memorable part of the adventure. We have taught camp cooking classes and catered large-scale outdoor events nationwide with amazing partners including REI, Sunset Magazine, and Stanley PMI. We produced our first cookbook in 2018 called Dirty Gourmet: Food for Your Outdoor Adventures, which is now an essential guide to empower outdoor cooks, no matter the trip or their dietary needs.

* 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.