

BUSH TUCKER & SURVIVAL CAMP

WHERE: 'WANGRAH' 1780

Our annual camp is open to all ages. Below is the program for the weekend.

Saturday

(Set up camp Friday night or Saturday Morning)

- 9am** **Set up camping equipment**
For anyone coming on Saturday morning
- 10am** **Introduction and Welcome to country**
- Morning activities** *Break into two groups - Pat Weed and Bush food walk*
Tash and Glen Fire making and snares
- Lunch** *Fat hen fritters, Nettle quiche, Salad, Twister then Apple cinnamon with pastry tops and/or Bananas with nuts, choc chips and marshmallows.*
- After Lunch activities** *Preparing the pumpkin for the feast.*
Learning about the ground oven from Ross and Kate
Bush crafts (lots of surprises)
Making Buddy burners
- Afternoon Tea** *On buddy burners - Pancakes with Bush jams and cream*
- Afternoon activities** *Survival techniques – Samples and Humpy making.*
- Dinner** *Creating the Feast may change on the day but all the favourites:*
- Bunya nut curry
 - Vegetables and Fish cooked in ground oven
 - Fish cooked in clay
 - Shell fish
 - Kangaroo or other game meat cooked in ground oven
 - Damper
 - Lemon myrtle cheesecake
 - Berries in season
 - Wattle seed ice-cream
- Night time activity** *Creating bowls*



Bunya Nut

Plus already prepared dessert Lemon myrtle cheesecake, wild berries and acacia ice cream

Enjoy a chat and quiet time around the camp fire. Musical instruments are welcome.

NOTE: Tea, coffee, native teas, milo and fruit are available all day.

Sunday

- Breakfast** Bunya nut rissoles, eggs, porridge, twister, left overs from the feast.
- Morning activities** Morning walk
Making the Cob Oven from natural materials.
It will be made from scratch and information will be supplied. Dress to be muddy as this will take a lot of clay, sand and straw to create. We are creating our own oven to cook our Pizzas on at the camp and maybe a few other goodies. Makes great scones.
- Morning Tea** Morning tea will be chocolate cake cooked in orange skins and lots of orange juice to drink.
- After morning tea activities** Finish our Cob Oven
- Lunch** Make Pizzas and cook in our old Cob oven up at the house.
- 2pm** **Clean up and pack up camp** - Time to walk around the garden and bush collecting any samples.
- 3pm** **Goodbye and safe trip home.**

All bush crafts, fire making, humpy, snares and ground oven are inspired by the old ways. Many people say it's an amazing "survival camp" as we eat all the time. Just love showing you all the different techniques for cooking.

We have built a veranda onto our shipping container (where we store all the items we need to make the camp) so now have permanent shelter and a great place to cook.

You will need to bring along a plate, dish, cup, knife/fork/spoon & tea towel. Everyone is most welcome to arrive on Friday evening and camp. If you are planning to camp please bring along your camping gear. If you are a day visitor you may want to bring a fold up chair, blanket for sitting on etc.

To get to our place from Denman, go to Martindale School, turn left then follow the road until you get to Williams Bridge, take the 2nd turn on the right. The number on the gate is 1780. Follow the signs for 3.5km. Go over the ramp and up the hill, over a creek over a 2nd ramp and if you follow the track around the house the camp will be on the flat beside the creek. ****If you are using a GPS the address 1949 Martindale Road, Martindale will register in it, just to note this is the wrong address however it is just up a bit further from Pat's Place just keep looking for the number 1780 on the right hand side.****

Bush Camps: Last weekend in March / 2nd weekend in September

*(***This program might change slightly closer to the date***)*