

Making Campfire Bread

As part of its programme of bush craft activities, the Wembworthy Centre in Chulmleigh has run a taster session in making campfire bread. Tutor Penny Evans made an open fire with a firetop oven in a private woodland clearing. Using just this simple technology learners were able to make several different types of bread, from damper cooked over the hot coals, to bannock cooked in a pan, and rolls baked in the makeshift oven.



The participants making damper bread on a campfire.

Friendly, relaxed and inspiring

Learner Simon is studying to be a Forest School teacher, and used this course and some other environmental tasters at the Wembworthy, to expand on the skills he is already practising with the teacher training. He also had fun in the process, saying 'It was a very friendly and relaxed group and Penny left us, as much as possible, to our own devices, which enabled us to bond well as a group. I never thought baking bread could be so much fun.' Also attending were three National Trust volunteers, Fran, Katherine and Amy. The women are all interested in outdoor craft, so this taster course fits in with their work and their personal interests. Says Fran, 'I am planning to set up outdoor educational activities myself, possibly in schools and for family learning, and with this taster course I was looking to get ideas and try out things I haven't done before. The course gave me an idea of what might be achieved, as well as being great fun!'



A makeshift oven proves perfect for rolls