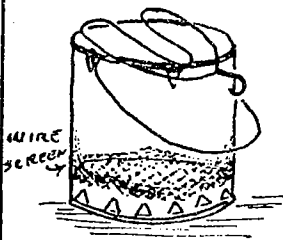


HOW TO USE TIN CAN STOVES

TIN CAN STOVES Are Good For Confining a Small Fire. They Conserve Fuel. They Provide Cooking Places For Small Groups. They Are Fun To Make. (See Another Page In This Packet For "How To Make").

Building and Keeping the Fire is the Problem.

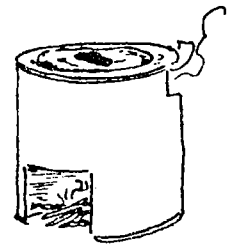
HERE ARE TWO KINDS



Charcoal Stove
Use this as a brazier - an open fire, for broiling or for a kettle or frying pan.

1. PLACE ON BARE SPOT, ROCK OR OTHER LEVEL PLACE. BEST USED BY GROUP OF 2-4.
2. TO BUILD FIRE: PUT WADS OF PAPER IN BOTTOM - LIGHT - ADD A FEW TWIGS. WHEN ALL BURN BRISKLY, DROP IN BITS OF CHARCOAL. NEEDS PLENTY OF AIR TO KEEP BURNING. SWING OCCASIONALLY, OR BLOW INTO BOTTOM HOLES.
3. EXTINGUISH FIRE WITH WATER. USE CHARCOAL AGAIN.
(GRILL ON TOP IS MADE FROM A COAT HANGER).

"Vagabond" Stove



Use top of this as frying pan or as stove top for small kettle. Work in three's - 1 to cook - 1 to keep fire - 1 to eat.

1. CLEAR A PLACE AND LEVEL A SPOT LARGER THAN STOVE.
2. HAVE READY SEVERAL LARGE HANDFULS OF TWIGS (NONE THICKER THAN THUMB) - 3 TO 6 INCHES LONG.
3. BUILD FIRE WITH SMALLEST TWIGS.
4. WHEN BURNING WELL, MOVE STOVE ON IT. KEEP FIRE GOING SLOWLY AND STEADILY BY ADDING TWIGS.
5. TOP WILL HEAT IMMEDIATELY. GREASE AND WIPE OFF WITH PAPER. GREASE AGAIN AND USE AS FRYING PAN. KEEP FIRE SMALL.

