

Camp Ovens and Stoves

There are a few variations of camp ovens and camp stoves. All work on the same principles. We are going to concentrate on 3 types. Send photos or videos of your oven in by Friday 27th Nov to email: avmoraris1@cytanet.com.cy

The Cardboard oven

You will need:

- One strong cardboard box, about the size, or a bit smaller, of a domestic oven.
- Tape
- Aluminum foil
- A sharp knife
- 4 pieces of stiff steel wire or skewers long enough to go right through your box. Alternatively, you can use an oven tray.
- Patience

Procedure:

Close the box and tape all the joints. Choose one side of your box to be the door. Cut the three edges only, the fourth edge will be the hinge. Take care not to cut yourself. Wrap your box both inside and outside with the aluminum foil. Make sure you cover everything!

Pass the skewers or stiff wire right through the oven, from one side to the other and parallel to the door. This will be the shelf of your oven where you will place your food to be cooked. It's important to make the shelf level (do the best you can) and close to the middle of your oven.

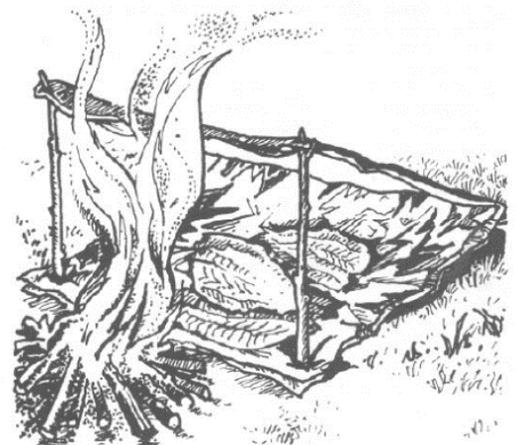
On the opposite side from the door, open a small hole, about the size of a 2-euro coin. This will allow air to be drawn into your oven and keep your charcoal alive.

The reflector, instant or quick oven

This is an open oven; it doesn't have a door. Instead a fire is lit in front of it and the heat is reflected into the oven.

The picture shows the quick oven. If you have a garden you can do this by simply driving two 30cm sticks in the ground. Fold a piece of aluminum foil, about 1.5 meters long, in the middle and place it as shown in the picture. Lay your dinner on the foil and start a fire in front of the oven, feeding it till your dinner is cooked!

We do not recommend this! If you decide to do this oven, then we recommend the procedure listed below and shown on the accompanying video. It's a bit more time consuming but much cleaner and safer.



You will need

- Two sticks about 30cm long
- Seven sticks about 80cm long
- Aluminum foil
- String
- Know how to do square lashing
- Patience
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Procedure: You need to watch the video closely for this.

Make 2 A frames using one 30cm and two 80cm long sticks for each one. Use square lashing for all 3 joints!

Connect the two A frames as shown on the video. Use Square lashing

Wrap everything, leaving the bottom of the A frames open, see video

Camp tin stove

You will need:

- One standard size tin
- A tea light candle

Procedure:

Open 1 hole at the bottom of the tin slightly bigger than your candle pierce 2 or 3 small holes on the opposite side

Place your candle in the tin. That's it done!

To use light, the candle and place a small casserole with your food on the tin. Have patience, it will take some time.

Safety tips

The tin will get hot! Do not touch it from the time you light the candle until an hour after you put it out.

Place the tin on a non-combustible surface. A dinner plate for example.

Well done you made your oven! Now you are eager to use it, but before that, lets just set some rules!

SAFETY FIRST

- Do not under any circumstances use your oven indoors
- Never leave your oven unattended
- Always use your oven under adult supervision.
- Remember you are working with live fire, it's hot, protect your self

Great! You have your oven ready and you know the safety rules. Let's see how to put everything together and cook a meal for your family.

Some important points to consider.

Cook something simple, pizza for example.

Discuss your plan with your family and choose a date suitable for everyone.

Allow extra cooking time

How to use your camp oven:

Prepare your meal as usual.

Light your charcoal outside the oven in an aluminum tray. When the charcoal is glowing place them in your oven. It's best to leave an adult to do this

Place your food in the oven and close the door

Check your food every 10 to 15 minutes and turn it round so it's cooked evenly

When you are satisfied that your food is cooked, remove it from the oven. Also remove the charcoal from the oven and make sure is totally out before you leave the cooking area.

Enjoy your meal!

