

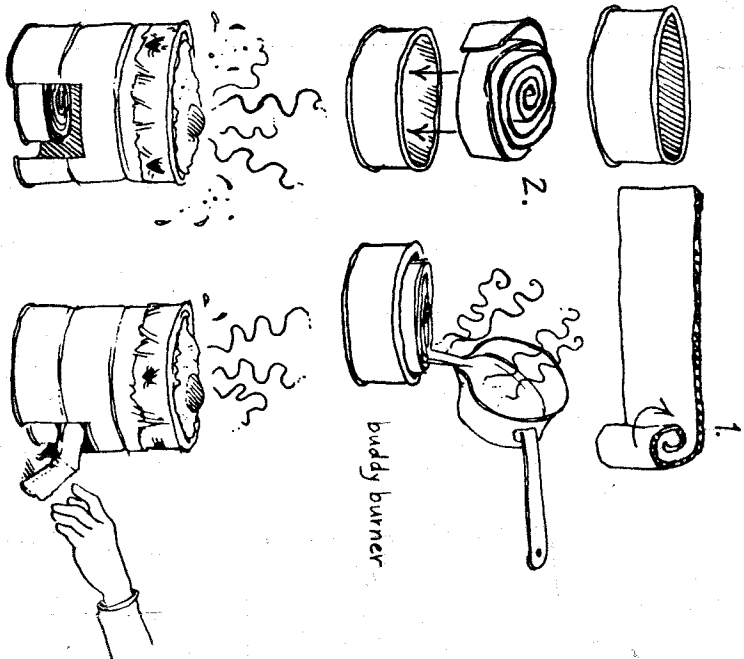
MAKING A TIN CAN STOVE

To make a stove you will need:
 a large tin can (3 pound coffee cans work best, but a 2 pound can or a large fruit juice can will do)

- tin snips
- gloves
- a punch-type can opener

This is made from a large tin can, open at one end. The bottom of the can is the top of your stove. The stove needs air holes near the top. Hook the can opener over the rim of the closed end, pointing down, so that it makes holes in the side of the can instead of the top. Make four holes evenly spaced around the can.

Make a door for air and for tending the fire. Use Tin snips to cut two slits in the can, about three inches high and three inches apart. Fold back the metal between the slits, as far as you can, to make an open doorway.



foil damper

To heat with the stove you will need:

- a clean tuna fish can
- strips of corrugated cardboard
- melted paraffin or candle wax
- aluminum foil

You can heat your tin can stove in several ways. You can put charcoal under it or even build a small fire inside. The easiest way is to use a buddy burner. Buddy Burners are simple to make. Cut corrugated cardboard into strips that are just a little wider than a tuna fish can is tall. Roll the strips loosely until you have a roll almost as big as the inside of the can. Cut the roll in the can, and let it unwind until it fills it. Don't pack it too tightly, or there won't be any room for air.

Pour melted wax into the can until it is almost full. It will hold about 1/8 to 1/4 of a pound. Sometimes buddy burners burn too hot, and you need to "turn down" the fire. Fold a sheet of foil about two feet long in half three times. You will have a strip about as wide as the door to your stove. Slide it in and use it as a damper to cover part of the fire if the stove gets too hot.

Most foods can be cooked right on top of the stove, but it will stay clearer if you cover the top with foil. Tear a piece of foil a little bigger than the stove top, and smooth it over the top and sides. If it covers the air holes, poke through the foil with a stick to clear them.

You can also use a small mess kit or frying pan to cook your food. Just place it on top of the stove. There is very little wait time with this method of cooking.

