

STARTING CHARCOAL

Charcoal burns hot and clean, but it is not easy to start. This will take about half an hour, so plan to light your briquets and then get your food ready to bake.

- ⇒ Use a fire starter and a charcoal chimney: Make your own by filling twelve cups of a cardboard egg carton with sawdust, tiny shreds of newspaper or dryer lint. Melt some old candles or paraffin and pour the wax over the carton. When the wax cools, break off a section to light your fire. (1)
- ⇒ Or you can tear off half a page of newspaper, shave some wax strips and pile a small handful of them on the paper. Fold the newspaper into a loose ball and use it to start your fire. (2)
- ⇒ To construct a charcoal chimney, cut both ends out of an old one pound can or a large juice can. Make air holes all around one end with a drink can opener. To light the charcoal, place a fire starter on a piece of foil and light it. Set the chimney over it, with the air holes at the bottom, and fill the chimney with briquets. Leave the chimney alone for about 30 minutes, until the top briquets turn white. (3)

