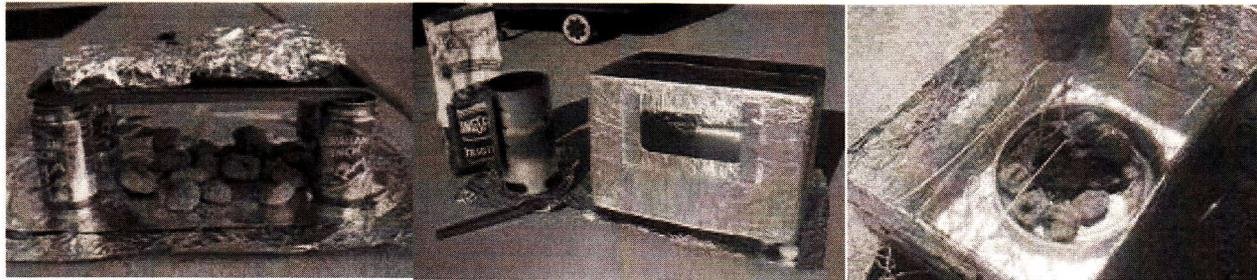


Rocket Stoves

A rocket stove is an efficient cooking stove using small diameter wood fuel which is burned in a simple high-temperature combustion chamber containing a vertical chimney and a secondary air supply. There are many different versions of this stove. They can be made from a #10 can, 5 gallon metal can, stove pipe and a soup can, cinderblocks or even bricks. This stove will cook a full meal with just a handful of twigs. It makes very high heat (regulate heat by amount of fuel and air). Great for bringing food to a quick boil. It burns so hot there is very little smoke. It is amazing! **DO NOT USE INDOORS.**

You can buy them or make them. The internet is a great resource. For a video of step-by-step directions or to purchase : <http://rocketstoves.org/>, <http://www.stovetec.net/> Also on you tube: "How to Build a Rocket Stove Part 1" and Part 2".



Applebox Oven/Paperbox oven

This Applebox oven is made from a foil-lined apple box and is an inexpensive way to bake in an emergency. It uses about half the charcoal that a Dutch oven uses and gives the same results as baking in a regular oven. It bakes bread (two loaves at a time), rolls, muffins, casseroles, cookies and cakes, anything you would bake in an oven. For 350° use 10 coals (evenly distributed)=charcoal burn time 35 minutes. If longer baking time required add ½ the original coals every 30 minutes. Baking once a day for 1 hour, at 350° will use @15 charcoals. For one year = 20 (16-pound bags) about \$60. HINT: Use Kingsford coals (longer more even burn time) =17 coals per pound. Keep dry, stores indefinitely. Other Things: wire rack, small baking sheet, 4-pop cans, rocks/sand, newspaper, matches and charcoal chimney, piece of foil, pot holders, charcoal tongs, candy thermometer to stick in front. For instructions on how to make an applebox oven go to <http://prepared-housewives.com/who-needs-an-oven-use-a-box/>.

A paperbox oven is similar to the applebox oven. The principal is the same but the paperbox oven is enclosed. It is made from a box that holds a ream of paper. The charcoal and a support is placed inside the box. For information on how to make it you can go to <http://www.yourfamilyark.org/cooking-without-power/paper-box-oven>. This small homemade box oven is just big enough to bake a 9x13 casserole or cake. It is simple and inexpensive to make. It uses less charcoal than the apple box oven to achieve the same results. It is easier to bake in than the apple box design and it stores nicely. It bakes using only 8-10 briquettes. It is an effective way to bake using charcoal. Charcoal is inexpensive and stores well. **DO NOT USE INDOORS.**