

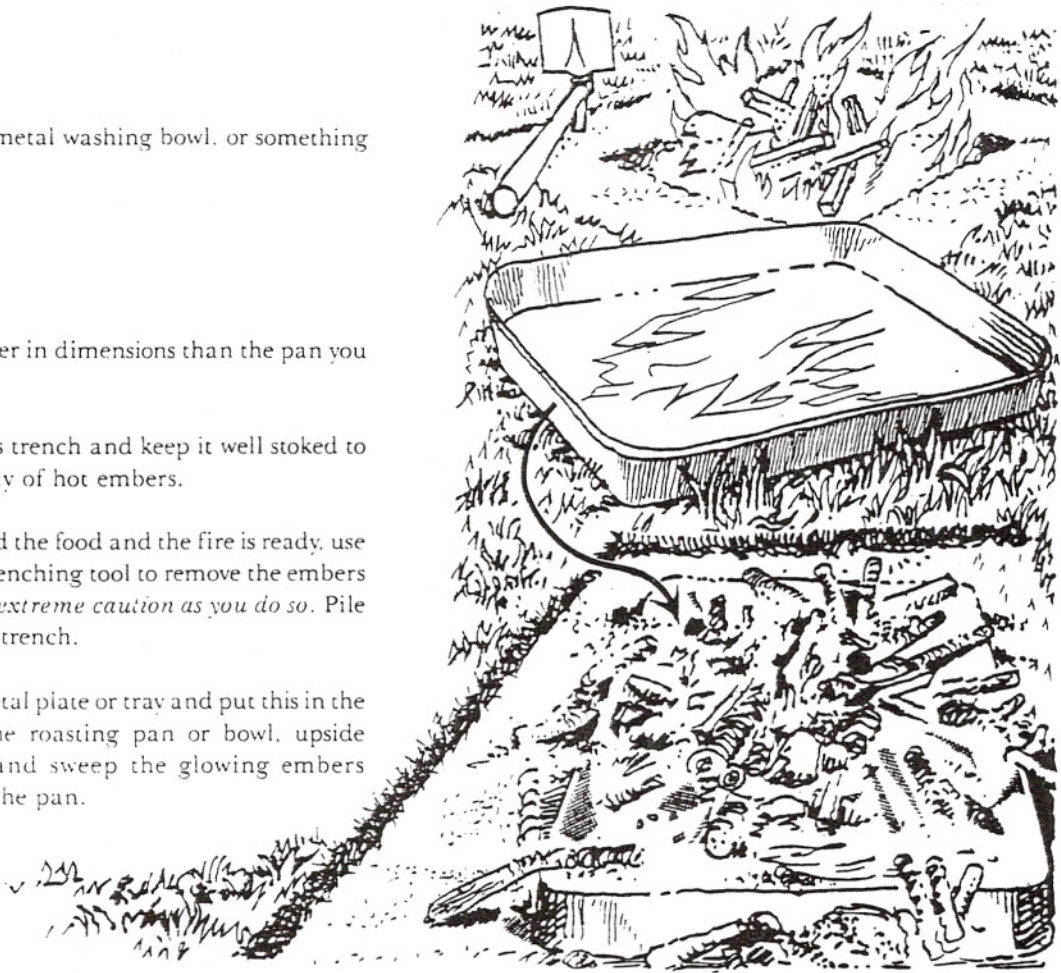
# Camp Ovens

You will need:

- A metal roasting pan, metal washing bowl, or something similar
- A metal plate or tray

Method:

- Dig a hole slightly smaller in dimensions than the pan you are to use.
- Build a large fire in this trench and keep it well stoked to produce a good quantity of hot embers.
- When you have prepared the food and the fire is ready, use sticks, stones, or an entrenching tool to remove the embers from the hole. *Exercise extreme caution as you do so.* Pile them by the side of the trench.
- Place the food on the metal plate or tray and put this in the trench. Then, place the roasting pan or bowl, upside down, over the food and sweep the glowing embers around, and on top of the pan.



**Note:** You will need to check on the food every 15 minutes or so and you may need to stoke the fire if it is in danger of going out. After a bit of practice, you will know how long it takes to cook certain meals using this type of oven.

- Cut the bottom off the can to leave a cylinder.
- Tap a small hole in both ends of the egg with a sharp knife and thread the egg onto the piece of wire.
- Cook for at least 5 minutes. Turn occasionally.

# Egg-in-a-Can

You will need:

- An empty standard-size food can
- One egg
- A night-light or small candle
- Some wire (not plastic-coated)

Method:

- Pierce a series of large holes in the side of the can close to one end. These will act as air holes for the candle.

