Cooking Without Power

Notes from class on 10-4-16

72 Hour Kit (evacuating on foot)

Jet Boil

- Uses white fuel (canister)
- Boils water to add to dehydrated or F.D. foods
- > Scouts love these, super fast, light
- > \$80

Cube Stove / QuickStove

- > Uses wax and sawdust disks
- > Charcoal briquettes / sticks
- > Open flame / use pots and pans to cook on
- > \$20

Lots of different backpacking stoves to choose from

Grab N' Go (evacuating in vehicle)

Butane Stove

- > Burner like the gas burner on your stove
- Canned butane fuel
- > \$20 \$30

Shelter In Place (staying home, not able to leave home)

Sun Oven

- > This is my favorite
- > No fuel needed / only a sunny day (not hot, just sunny)
- Cook like you would in your stove, will fit up to a 12 pound turkey
- > \$335.00 with Pans, shipping and tax included (email Sheri)

Dutch Oven

- > Retain heat
- > Get lid lifter

> \$60 - \$100

Volcano

- > Helps to conserve fuel when cooking
- Use three types of fuel (wood, propane, charcoal)
- > Best time to purchase is at Macey's case lot sale, best price
- > \$160 (Macey's will have it cheaper than this)

Rocket Stove

- > Heats very quickly
- > Use twigs, leaves, etc.
- > \$100

Apple Box Oven

- Uses Charcoal briquettes
- > Bakes like an oven
- > About \$15 to make one

Wonder Oven

- Purchase or make your own
- > Does not use fuel, heat your food up to temp. and let sit for several hours
- > Check on Etsy to see if you can find someone who makes them

Propane Grill

BBQ Grill

Accessories

- > Tongs for briquets
- Cooking Table
- > Chimney Starter (charcoal)

Charcoal Briquets – 20 (16 pound bags) for one hour of 350 for each day of the year