

# Outdoor Cooking

## How shall I Cook It?

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**Cardboard Oven**  
**Firelighters**  
**Hay Box**  
**Juice Carton**  
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## What shall I Cook?

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**Magic Orange on an open fire or barbecue, or in a cardboard oven**  
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The intention of this booklet is to collect different methods of “Outdoor Cooking” together into one place, so that Guides and Guiders - in fact all members of WAGGGS - can print one small document and find in it all they need to know.

Note that the recipes given are not intended to be exhaustive, they are just suggestions that you may not have thought of, and this resource should give you some ideas of what may be cooked successfully in a variety of home-made cookers.

Don't forget to wash your hands before handling food.

## Buddy Burner & Vagabond Stove

### Purpose

A buddy burner is a small portable stove that may be used for cooking for one or two people.

### Description

There are many different types of buddy burner. All use a large tin with air holes in it as either the surface on which food is cooked, or as the stand on which a small cooking pot is placed, this is called a vagabond stove.

The source of heat may be either a night light (tea lite) or a larger, home-made candle-based heat source. This description is for the latter.

### Materials

Two empty food cans each with one end removed. The larger should fit over the smaller, leaving a gap of between 2.5cm and 5cm (1 to 2 inches).

The smaller one (buddy burner) might be a small tuna tin, or a cat-food tin.

The larger one (vagabond stove) might be a catering tin of vegetables, or a dried baby milk tin.

Candle wax

Corrugated cardboard

A suitable wick, either string or a proper candle wick

### Tools

A heat source (small cooker) to heat the candle wax

An old pan in which to heat the wax

Scissors

Oven gloves

A can opener (see picture below) the best sort is one that does not remove the whole end of the can

Tin snips

A pair of pliers

Old-fashioned Party-7 opener (makes triangular holes in the top of large beer cans)

### Method

Cut the corrugated cardboard so that the height is such that it just fits inside the smaller can, and the length is such that it goes round about three times inside the can. It doesn't have to be one length.

Cut the wick so that it is slightly more than double the height of this can.

Heat the wax until it is just melted.

Put the cardboard in the can.

Double the wick, and put it in the can with its two ends poking out somewhere near the centre.

Carefully pour the hot melted wax into the can until it is almost full and the cardboard is almost covered; make sure the two wick ends are poking out.

Put somewhere safe for the wax to cool.

Now take the larger can (vagabond stove) and make airholes so that there is an oxygen supply to keep the "candle" burning well.

Using the beer-can opener, make lots of triangular holes around the curved sides of the can at the closed end.

Now you need to make either one large hole or several small holes at the open end of this can. If you have tin snips, you can cut a suitable rectangular hole in one side of the can. The hole should be about one sixth of the circumference and about one quarter the height of the can. Don't forget you can make a hole that is too small bigger, but you can't make a hole that

is too large smaller. If you make the hole slightly smaller than you require it to be when finished, and then put a small diagonal slit about 0.5cm (0.2 inch) long at each of the inside corners, you can bend the tin back to make a rounded edge. Do be careful of sharp edges.

**Notes**

Note that the volume of the wax will decrease as it cools, so it is necessary to fill the can quite full. Sometimes the burner will not be tall enough for the vagabond stove, so you will need to put it on an empty tin, as in the photograph below.

You may be able to add some extra wax after each use, to refill the buddy burner, but make sure there is still some cardboard showing. If you use a tall (14oz / 400g) tin for the buddy burner, you will not be able to burn it right down, sensibly.

**Use**

Find somewhere safe to place the buddy burner. Light the "candle" - the cardboard will form part of the wick, giving a fiercer fire.

Place the vagabond stove upside-down centrally over the "candle" tin.

Either cook directly on the top of the can, or use a small pot. Some people like to put a little water on top of the large can to give good thermal contact between it and the cooking pot.

To put the buddy burner out, cover the complete top with an empty tin; possibly the vagabond stove, but don't forget it will be **hot**.

The inside of the vagabond stove will get very sooty inside.

Try to use a lightweight pan that doesn't take long for the pan to heat.

	
<p>The can opener in the middle is best</p>	<p>Other tools needed</p>
	
<p>Bending the tin back</p>	<p>To show how high the burner should be in the vagabond stove</p>

# Cardboard Oven

## Purpose

To cook food that requires an oven

## Description

A large, strong cardboard box, covered in aluminium foil, with an oven shelf

## Materials

A large strong cardboard box

An oven shelf that either just fits completely within the cardboard box, or fits widthwise, but is too long lengthwise

Aluminium Foil & magic tape

Four long metal tent pegs

A disposable barbecue and two bricks

## Tools

Strong scissors

## Notes

There are many different methods of making a cardboard oven. Here I consider one main method, with slightly different methods of supporting the oven shelf.

Furthermore, there are various different ways of providing a heat source for this oven. The one suggested here is a disposable barbecue.

## Method

There are two alternatives here, you may cut the four flaps from one end of the cardboard box. Weave these together to be a similar size to the hole from which they came. Cover completely with aluminium foil. Put aside for now; this will form the lid of the oven. Alternatively, leave the flaps on and cover with foil so that you can fold them over to close the oven "door".

Fold the other four end flaps inwards. Completely cover the box with aluminium foil, wound round in several separate lengths through the hole. The magic tape may be used to secure the aluminium foil on the outside of the box. As well as forming a heat-reflecting surface, this is so that the cardboard is protected from the heat of the oven.

The next step depends on the size of the oven shelf relative to the box. Consider the box with the cut-off flaps at the top, so that the oven has sides, but neither top nor bottom. The shelf need to be supported about halfway up the height of the box.

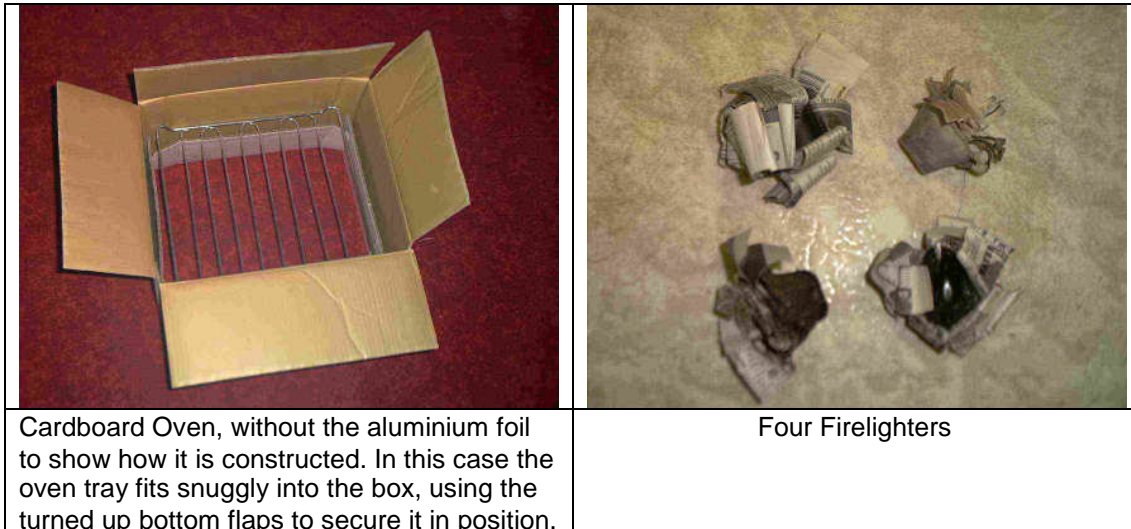
If the oven shelf is longer than the box, make two slots, one in each end, so that the shelf may be slotted through the two ends.

If the oven shelf is not longer than the box, then it must be supported at both ends. This may be done by using the four tent pegs. Each tent peg needs to be pushed through two adjacent sides to form a triangle in the corner, and have as much of the tent peg as practical inside the box. The distance from each corner to each hole should be about the same, and not greater than  $\frac{2}{3}$  length of the tent peg. The shelf should now rest on these four supports

If the cardboard box is really strong, then it may be possible to rest the oven shelf on the four turned-in flaps. This is shown in the photograph.

## Use

Set the disposable barbecue up on a suitable surface which will not be damaged by the heat (or doesn't matter that it gets damaged by the heat). Put one brick at either end (or side) of the barbecue, and stand the bottom of the oven on these bricks. When the food to be cooked has been put on the oven shelf, put the lid on to keep the heat within the oven.



## Firelighter

### Purpose

A firelighter that will last long enough to ensure the fire lights and stays alight.

### Description

A wax firelighter in an eggbox section.

### Materials

A cardboard eggbox  
Some candle wax  
Some strips of newspaper  
Some string as a wick

### Tools

A heat source (small cooker) to heat the candle wax  
An old pan in which to heat the wax  
Scissors

### Method

Heat the wax in the pan  
Cut the six bottom sections out of the egg box  
Cut a few strips of newspaper some 5cm wide (2") by 15cm (6") long. Push the middle into the bottom of the egg-box section.  
Find somewhere safe to place the egg-box section, because the hot wax will seep through the cardboard and may damage the surface on which it rests.  
Slowly, fill the egg-box section with the molten wax, and dangle a length (about 5cm, 2") of string wick into it. Allow to cool.

## **Notes**

When lit, the newspaper and then the cardboard will join the wick to form a hot heat source, which will last some time.

## **Use**

Use one or two firelighters to light either a wood fire, or barbecue charcoal

# **Hay-Box**

## **Purpose**

This is used to cook a stew or similar. It is rather like a slow cooker. The stew is prepared in the usual manner, and instead of letting it cook slowly on a cooker or fire, when it is nicely hot, it is placed inside the hay-box for several hours.

A hay-box may be used to cook the stew either during the night, ready for the next day's midday meal, or it may be used throughout the day when the girls are either away from the camp or otherwise busy.

It is a very good method of cooking without using resources.

## **Description**

A hay box, as its name suggests, is a box containing hay or straw, surrounding the cooking pot of stew (or similar), which uses insulation techniques to cook food slowly. Thus it may be compared to a slow cooker.

## **Materials**

A cooking pot.

A large strong box that is at least 15cm (6 inches) deeper and wider, than the cooking pot that will be used. This may be a wooden tea chest, or a large strong cardboard box.

Lots of straw or similar insulation.

Some aluminium foil.

Two carrier bags.

## **Method**

It isn't absolutely necessary to line the box with aluminium foil, but it does help. The foil round the sides of the box will probably get pushed down unless you are very careful.

Place about 8cm (3 inches) straw on the bottom of the box (more is there is extra space).

Place the empty cooking pot on top, in the middle. Fill around the cooking pot with more straw. Pack the straw very tightly.

Now make a "cushion" to place on the top, by filling one carrier bag with straw, and placing the other carrier bag over the open end. Wrap this cushion in aluminium foil.

Prepare the food in the pot, make sure it is very hot. Slide the pot into the hay-box, and place the cushion on top. If using a cardboard box the four flaps may be folded over to keep the warmth in.

Leave overnight, or throughout the day. Shortly before serving, take the cooking pot out of the hay box, and reheat, making sure that the contents are heated properly throughout.

## **Notes**

The hay-box may be kept from year-to-year. However, you will need to have some extra straw, as this tends to decrease in volume with age.



## Juice Carton for Hot Dogs

### Purpose

To cook food that does not require much cooking, with not much extra to carry, and very little waste remaining at the end.

### Description

This is a juice or milk carton - preferably 2 litre, filled with newspaper, and lit.

### Materials

A two litre juice or milk carton  
Newspaper  
Aluminium foil

### Method

The food, for example two hot dogs, are wrapped in aluminium foil.

Remove any plastic opener from the carton. Stuff some scrunched-up newspaper into the bottom of the carton. Now put the wrapped food into the carton, and put more scrunched-up newspaper around it. Do not stuff too much paper in the carton, as this will stop it from burning properly.

### Use

Just light the newspaper and wait for the newspaper and carton to have burnt away. The hot dog will be just right.

# Reflector Oven

## Purpose

Watching food cook

## Description

A reflecting oven made out of aluminium foil.

## Materials

Aluminium Foil

A few large stones or a small log.

## Tools

Scissors (optional)

## Method

Take a piece of aluminium foil about 120cm (4 foot) long. Fold it in half with the dull sides together. Fold in half again, but open out this second fold so that there is about 90° between the two pieces. Cut (or tear) two pieces of foil to fit into the open sides of the large piece. fasten them, shiny side in, by folding the edges together. It will actually be more stable if you fold the end foils double.

Put the oven down, close to and facing an open fire. Rest the back on some large stones or a small log so that the oven tilts forward slightly.

Put food in the oven, and watch it cook. when the top looks done, turn it over.

## Notes

The fire should be red hot with flames.

## Use

Suitable things to cook are: scones or cakes

Cheese on toast

pizza (on a bread roll)

pig in a blanket ( frankfurter wrapped in puff pastry)

biscuits

apple and ginger bread (slices of apple in bottom, gingerbread mix on the top)



Reflector oven, showing the back raised.



## General Cooking Hints

### Wood-fire or Buddy Soot

If you support your cooking pot directly over a buddy burner, or cook over a wood fire, the outside of the pot will become coated with soot. "Fairy Ajax" will make the pot much easier to clean.

### "Fairy Ajax"

To make cooking pots easier to clean after cooking on a wood fire or buddy burner, **first** coat the **outside** of the pot with the following magical mixture.

Mix approximately equal quantities of washing-up liquid with Ajax (or Vim or similar), I can only find Ajax in the shops now, so I bought about four cartons. Then paint the outside of the dixie or other cooking pot with this mixture. At the end of the camp, you just need a plastic scourer to clean this, you even have the cleaning stuff ready on the pot.

### Fryingpans

Melanie Thompson on the GuidingUK email list says: Have you tried opening a metal clothes hanger into a square and making a frying pan using aluminium foil wrapped around edges then breaking an egg into it. This worked for cooking over the buddy burners but not with the candles in cans.

Another method for frying pans is to use an aluminium foil pie base rather than plain aluminium foil.

## Bread Meals

<b>Acknowledgements</b>	Becky Winterson on the GuidingUK email list
<b>Intended Result</b>	A meal with no cooking utensils to be washed up
<b>Ingredients</b>	A loaf, fillings as required
<b>Tools</b>	Aluminium Foil, a knife
<b>Cooking Techniques</b>	In the embers

### Method

Becky said that these were always their favourite for the outdoor cooking competition, as they are very easy and delicious.

Slice the end off a loaf, and hollow out the inside. Mix the crumbs are then mixed with the other ingredients, then stuff everything back into the loaf. Brush the outside of the loaf with butter, wrap it in foil and put it in the embers.

The fillings may be savory or sweet, some examples are:

Cheese, sweetcorn and bacon

Mince, tomatoes and finely chopped vegetables – make sure this is thoroughly cooked

Dried fruit and brown sugar and dried fruit

## Banana Boats

<b>Intended Result</b>	A banana with chocolate and/or marshmallows melted in it.
<b>Ingredients</b>	One banana each - or other soft fruit Chocolate buttons and/or small marshmallows
<b>Tools</b>	Aluminium foil A knife
<b>Cooking Techniques</b>	If you are using a cardboard oven for something else, then the Banana Boats may be cooked in that, otherwise cook in any suitable embers.
<b>Notes</b>	This can be adapted for other soft fruits such as peaches. If cooking in an oven, the cooking time is less critical than if cooking over embers.

### Method

Make a cut along the length of the banana, and scoop out just a tiny amount of the fruit and eat it. If using a peach, cut it in half and remove the stone.  
Fill the space with chocolate buttons and/or small marshmallows.  
Wrap in aluminium foil. Cook for about 10 to 20 minutes.

## Dampers or Twists

<b>Intended Result</b>	These may be delicious, or totally burnt nasties
<b>Ingredients</b>	Flour, sugar, water, jam
<b>Tools</b>	A green twig - Wimps may use wooden chopsticks A mixing bowl and spoon
<b>Cooking Techniques</b>	Cook in the embers for five to ten minutes
<b>Notes</b>	These usually break and are much messier than you would believe possible.

### Method

Mix about 4 oz flour and 2 oz sugar with a little water to form a dough.  
Wind the dough around the green twig. Cook over the embers.  
Take off the twig and fill with jam, or dip the damper in jam.

## Foil Dinner

<b>Intended Result</b>	This is used to cook a complete dinner in a separate container, so that different tastes may be catered for.
<b>Ingredients</b>	Minced Meat of some sort, this may be vegetarian mince Potato Other vegetables as in season Gravy granules & water Seasoning: Brown sauce, herbs as required

<b>Tools</b>	<p>Method 1: Aluminium Foil Newspaper Water A felt-tip pen</p> <p>Method 2: Aluminium Foil container and lid (as used by Indian Take-aways) A felt-tip pen</p>
<b>Cooking Techniques</b>	Cook in embers of either a wood fire or a disposable barbecue
<b>Notes</b>	<p>The potatoes and other vegetables need to be cut thinly to decrease cooking time.</p> <p>If vegetarian mince is used it is less worrying about whether the meat is fully cooked.</p>

### Method

Cut the potato and other vegetables used into small slices, well no, not the peas.

#### Method 1:

Put all the ingredients on the aluminium foil, with herbs and Brown sauce if required, and/or gravy granules semi-dissolved in cold water.

Wrap the foil in a similar manner to a groundsheet on a bedding roll, by rolling along the length, and then rolling in the ends.

Wrap in several sheets of damp newspaper, then wrap in a slightly larger piece of foil in the same manner as before.

Try to write your name on the parcel.

Cook in the embers for up to half-an-hour.

#### Method 2:

Put all the ingredients in the aluminium foil dish, with herbs and Brown sauce if required, and/or gravy granules semi-dissolved in cold water.

Put the lid on, and write your name on it.

Cook in the embers for up to half-an-hour.

## Charcoal Chicken Stuffed Charcoal

<b>Acknowledgements</b>	Many thanks to Lucy Faulds for this recipe
<b>Intended Result</b>	A wonderful mock-roast chicken in less time than expected.
<b>Ingredients</b>	<p>A whole large chicken</p> <p>Charcoal briquettes, minimum six or seven per chicken</p> <p>Aluminium Foil</p>
<b>Tools</b>	Tongs and oven gloves
<b>Cooking Techniques</b>	Cooking and preparation time about two hours. Cook in the hot embers of a wood/charcoal fire.
<b>Notes</b>	A large chicken is better for this.

## Method

First make a fire (which may be of wood as well as charcoal briquettes, and heat the six or seven briquettes for each chicken.

Wash the chicken as usual. Carefully take some six or seven hot briquettes and wrap in aluminium foil - using the tongs and oven gloves. Stuff inside the chicken. Wrap the chicken in foil and place in the fire. Cook for about an hour.

## Little Cakes or Scones

<b>Intended Result</b>	Little cakes or scones, cooked quickly.
<b>Ingredients</b>	A packet mix and whatever is requested on the packet.
<b>Tools</b>	A bowl and a spoon A baking tray
<b>Cooking Techniques</b>	Cardboard Oven or Reflector Oven
<b>Notes</b>	This recipe may be adapted for any type of cake. It isn't necessary to use a mix, the raw ingredients from any recipe would be fine.

## Method

Make up the mix as instructed on the packet.  
Drop small spoonfuls onto the baking tray. Put the tray in the oven - which has been pre-heated by the disposable barbecue. Put the lid on the oven.  
Cook for approximately the length of time suggested in the recipe.

Or drop small spoonfuls onto aluminium foil, and carefully put into the reflector oven, near a heat source.

## Magic Orange (or Egg)

<b>Intended Result</b>	The result should be individual chocolate sponge cakes flavoured with orange.
<b>Ingredients</b>	An orange for each cake A packet of chocolate flavoured cake mix Water (probably) to add to the sponge cake mixture
<b>Tools</b>	A bowl in which to make the sponge mix A knife to cut the top off the orange A small spoon, serrated would be ideal, to scoop the fruit out of the orange A spoon, and optionally a fork or small whisk to mix the cake mixture Aluminium Foil
<b>Cooking Techniques</b>	This may be cooked either in a cardboard oven, or in the embers of a wood fire or barbecue
<b>Notes</b>	This may be adapted to cook an egg. Instead of filling the orange with cake mix, just break an egg into the hollowed-out orange. This will also take about 15 minutes to cook.

## Method

Cut the top off the orange, scoop the fruit out of the orange and eat it.  
Make up the mix according to the instructions on the packet.  
Spoon the cake mix into the orange(s), and replace the top.  
Wrap the orange in foil, and cook for about 15 minutes.  
You will probably need a spoon to eat the cake.

## Little Pancakes

<b>Intended Result</b>	Pancakes which may be served with various fillings
<b>Ingredients</b>	125-200g (4-7oz) Flour Sugar (optional) 1 Egg About half a pint (250ml) Milk or milk and water mixed Oil or fat to grease the surface of the tin Various fillings: sugar, orange, lemon, syrup, jam, honey
<b>Tools</b>	A mixing bowl and spoon A clean tin, open at one end, with air vents, which fits over the buddy burner
<b>Cooking Techniques</b>	In the tin which fits over the buddy burner or similar cooker.

## Method

Mix the flour, egg, (sugar if used), and milk and beat to a smooth consistency. Make sure the tin which is inverted over the top of the buddy burner is clean. Heat some oil or fat on the surface. Add a small amount of the mixture - you don't want it to flow over the lip of the tin. You probably won't be able to turn the pancake to cook the other side - but you can try!!!

## Pop Corn

<b>Acknowledgements</b>	Melanie Thompson on the GuidingUK email list
<b>Intended Result</b>	Yummy pop corn
<b>Ingredients</b>	Cooking oil, popping corn, sugar (optional)
<b>Tools</b>	Two similar foil pie or tart cases. Two or three wooden clothes pegs
<b>Cooking Techniques</b>	In a small foil case which fits over the buddy burner or similar cooker.

## Method

Melanie said: We did buddy burners this week and used small pie trays (from individual bakewell tarts or similar). Put a drop or two of cooking oil in one, add about 10 popping corns in the fat and place another pie tray upside down on top. Use two or three clothes pegs to hold them together over the flame and when the popping stops hey presto! The girls loved this and some even tried melting sugar on the corn. They called this 'gummy bear corn' as it went all runny and melty!

## Pineapple Upside-Down Cake

<b>Intended Result</b>	A cake for one or two people.
<b>Ingredients</b>	A sponge cake mix A tin of pineapple rings
<b>Tools</b>	A mixing bowl and spoon A small clean tin, open at one end, such as a 6cm (2.25") high baked-bean can A second can, open at one end, larger than the first to fit over it.
<b>Cooking Techniques</b>	In a tin over a buddy burner or similar cooker.

### Method

Make up the mix as directed on the packet.  
Place a slice of pineapple in the tin, and spoon some mixture on top.  
Place on the buddy-burner stove, and then invert the second can over the top to keep the heat in.

## Individual Pizzas in a Cardboard Oven

<b>Acknowledgements</b>	Many thanks to Karl and Heidi Zorzi of Pleasanton, California for this recipe
<b>Intended Result</b>	Individual sized Pizzas
<b>Ingredients</b>	Muffin, or similar as base. Anything that is normally put on a pizza.
<b>Tools</b>	Knife Heatproof plate
<b>Cooking Techniques</b>	Cardboard Oven

### Method

Heidi says: Karl insisted that he knows you would say that there is no such thing as an English muffin in the USA, and any good Brit worth his salt would tell you that. But even with that in mind here is the recipe for the pizzas.

The English muffin pizzas are really just a English muffin cut in half with all the goodies on top. The assortment of toppings we generally use are pizza sauce, pepperoni, olives, sliced fresh tomatoes, and mozzarella cheese. We cover a cookie tin with tin foil and bake the little pizzas for approximately 10 minutes. That's it!

## Scrambled Eggs in Baggies

<b>Acknowledgements</b>	Many thanks to Heidi Zorzi of Pleasanton, California for this recipe
<b>Intended Result</b>	Scrambled eggs individually cooked.
<b>Ingredients</b>	Sufficient eggs Milk (optional) Seasoning as required
<b>Tools</b>	Ziplock or roasting bags – baggies
<b>Cooking Techniques</b>	Any cooker with pan of boiling water.

### Method

Heidi says: I am hesitant to give you the recipe for the scrambled eggs because I, personally have never made them. However, Margaret, our fearless leader, has. She told me that you use a permanent marker and write your name on a ziplock sandwich baggie. You then drop 1 egg into the baggie and zip it shut. Then, you put that baggie into a second baggie and zip it shut. Then the scout squishes the egg around in the bag to scramble it. While all this is going on have a big pot of water on to boil. When the water is boiling drop the baggies into the water and let cook. Voila! Scrambled eggs.

## Sponge Pudding

<b>Intended Result</b>	A light fluffy sponge pudding, these may be cooked in small quantities so that the flavouring may be varied.
<b>Ingredients</b>	A sponge-pudding mix plus whatever the mix requires Jam and/or syrup Roasting bags with ties
<b>Tools</b>	A mixing bowl and spoon
<b>Cooking Techniques</b>	A buddy burner or similar cooker and a pan with water

### Notes

### Method

Make up the mix as directed. Spoon it into the roasting bag with jam or syrup. Put the roasting bag in the water and cook as directed.

### Notes

If the water is already hot, the sponge pudding will take less time, but it's worth putting the bag into the water while it is heating to decrease the overall cooking time.

## Stew

- Intended Result** A delicious slowly-cooked stew. By using a hay box, it is rather like using a slow cooker.
- Ingredients** Use whatever recipe you usually use, this may be for a spaghetti bolognese, a chicken stew, an Irish stew, or any other similar meal that may be cooked slowly for a long time.
- Tools** A hay box  
A dixie for the stew  
A stove to get the stew ready for the hay box, and at the end to ensure it is thoroughly hot.

### Method

Make up the stew as usual, and heat well over a cooker.  
Place in the dixie containing the stew in the hay box with the cushion on top and leave either all day or overnight.  
Remove from the hay box and ensure the stew is thoroughly heated before serving.

## Turkey in a Can

- Acknowledgements** Many thanks to Phyllis Miners of Ontario, Canada for this recipe
- Intended Result** A delicious roast turkey
- Ingredients** A 10 lb (4.5 – 5 kg) turkey or chicken.  
A little oil
- Tools** A sturdy, approximately one inch (2.5 cm) diameter green stick about 30 inches long (75 cm)  
An axe to shape the stick  
Heavy-duty Aluminium Foil  
String  
Charcoal  
A metal dustbin  
Bricks or similar to raise the dustbin off the ground
- Cooking Techniques** An upturned dustbin (garbage can) is used as an oven.

### Method

Take a sturdy, probably one-and-a-half to two inch ( 4 to 5 cm) diameter green stick about 30 inches long (75 cm) (size may vary somewhat) and soak it in a stream or swimming pool over night. Sharpen the end of the stick with an axe and drive it into the ground. Choose a spot where the grass under the stick will not be burned--sand or dirt is best. Layer the ground around the stick with heavy-duty foil and put a knob of foil on the top of the stick to hang the bird on. Cover bird in oil hang on the stick feet down and tie the wings and legs to the body. Place lighted charcoal around the base of the stick, not touching the stick, cover the whole thing with a clean or new metal garbage can (dustbin). Prop the can up at the bottom, so a little air gets in under it and add charcoal as needed. A 10 lb turkey is a good size. How long does it take? Depends on the bird and the weather. Use a meat thermometer at the end to check how well done it is if you are not sure.





Phyl putting the finishing touches to the raw turkey



Phyl removing the garbage can to reveal the cooked turkey