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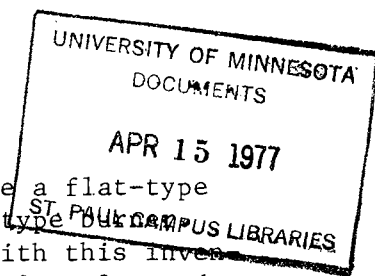
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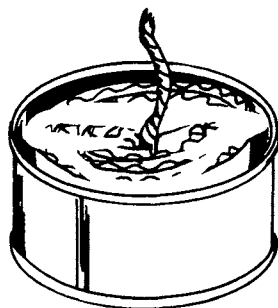
TIN CAN COOKERY*



Tin can cookery is an economical way of cooking outdoors. Use a flat-type tuna or pineapple can to make the buddy burner, which is a candle-type burner. It was named for Mrs. Buddy, a Girl Scout leader who is credited with this invention. The tin can stove, which can be made from a No. 10 can or a 2 or 3 pound coffee can, fits over the burner and the bottom of the can provides a cooking surface.

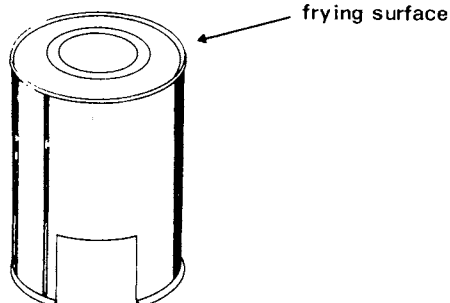
HERE'S HOW TO DO IT

The Burner: Select a flat-type tuna or pineapple can. Measure height of the can and cut cardboard strips that width to roll or coil up to fit inside the can. Cut the cardboard so the grooves in the corrugated material run up and down when coiled. Before rolling up the cardboard, make a cord wick that protrudes an inch to an inch and a half from the top of the can. The cord can be double and twisted together at the top. Roll cardboard with the wick in the center until the roll will fit snugly in the can.



Shave or cut one block of paraffin into small pieces. Melt in a double boiler arrangement--placing the small can containing paraffin to be melted in a larger can, which is about one-third full of water. CAUTION: PARAFFIN IS FLAMMABLE IF OVERHEATED OR EXPOSED TO AN OPEN FLAME. TO AVOID DANGER AND TO PRESERVE THE QUALITY OF THE WAX, ALWAYS MELT OVER WATER--PREFERABLY IN A DOUBLE BOILER. Slowly pour melted paraffin into tunnels in the corrugated paper. Allow it to run down slowly. Pour only until grooves are full. If it is cold or windy, work out of the wind or set the tuna or pineapple can in a low container of hot water to keep the paraffin melted until it fills all spaces. The candle or burner will not work well if merely the top surface is covered with hardened paraffin. Set aside to harden. After using, burner may be filled with more paraffin and used again.

The Tin Can Stove: With tin snips cut a door about 2 1/2 inches high and 2 1/2



inches wide in the coffee can or No. 10 tin can. Turn the cut area of the door up and to the inside. CAUTION: BE CAREFUL NOT TO CUT YOUR HANDS ON SHARP CORNERS. With a beverage can opener make three evenly spaced openings on the side of the can opposite the door. These openings provide vents to let out smoke.

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*Prepared by Evelyn D. Harne, Associate State Leader 4-H and Youth Development, to be used as a supplement to 4-H B-58 Cooking Outdoors for Fun and the Leader's Guide for that publication, 4-H M-202 "Outdoor Food Six-Pack."

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MENU

Any meal prepared outdoors should be complete. Following is a suggested breakfast menu:

- Orange juice
- Bacon Eggs
- Pancakes
- Butter Syrup Jam
- Milk

SUPPLIES AND EQUIPMENT

- Flat-type tuna or pineapple can
- (save lid for extinguishing burner)
- No. 10 cans to improvise a double boiler
- Cardboard boxes for corrugated material
- Heavy cord for wick
- Paraffin wax (one block per burner)
- Tin snips
- Pliers
- Scissors
- Paring knife
- Juice opener
- Can opener
- Trays (if desired)
- Tongs
- Utility fork
- Pancake turner
- Container for juice
- Container for water
- Mixing spoon
- Matches
- Band-aids
- Garbage sack (plastic)
- Wastepaper sack
- Cleanup cloth or sponge
- Jar of warm soapy water
- Plastic for table cover
- Shovel for extinguishing fire

FOOD AND PAPER SUPPLIES

- Orange juice
- Bacon
- Eggs
- Salt and Pepper
- Pancake mix
- Dry milk
- Water
- Butter
- Jam
- Syrup
- Paper plates
- Paper cups
- Forks

HINTS ON USING BURNER

Select a level spot covered with gravel or something similar. DO NOT work on an area that has dead leaves, dry grass, rotted wood, or peat soil. Prepare orange juice and mix up pancakes before starting the burner. If desired, add dry milk to the pancake mix and use water as liquid. Have everything ready. Each person should cook his own food.

Fry bacon and then egg. Don't let the egg slide off the top of the cooker. Fry pancakes--if necessary add more grease by frying more bacon before frying the next pancake. Pancakes are done on one side and can be turned when small air bubbles appear on the top, the pancake has risen slightly, edges are done and dough has lost its sheen. When through cooking, use tongs to move the stove off the burner and use a can lid to extinguish the flame.

The burner can also be used for frying other foods such as hamburgers, sausage, fish, etc.

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