

Box Oven Construction

You need:

a box that measures approximately 13 x 9 inches on its small end, and about 16 inches along the long side. No smaller (or the pans won't fit).

10 hangers

a roll of heavy duty aluminum foil

a box of brass fasteners (not thumb tacks)

an inexpensive oven thermometer

2 pair of pliers (yes, you need two)

1 wire cutter suitable for cutting hangers

1 awl or ice pick

a utility or scout knife

ruler

pencil

2 aluminum cake pans 8"x8"x1 3/4"

1 aluminum cake pan 12 1/4"x8 1/4"x1 1/4"

8 - 10 Match-Lite briquettes, matches and a safe place to light them

MANY OF THE FOLLOWING STEPS CAN BE DONE BY SEVERAL SCOUTS WORKING SIMULTANEOUSLY.

1 Line the top, back, sides, and "door flaps" with aluminum foil. Overlap is good, gaps are bad. Secure with brass fasteners...use a lot of them.

2 Cut off box end flaps, you may cut the door flaps at mid point to make "dutch doors"..

3 cut 6 hangers like this

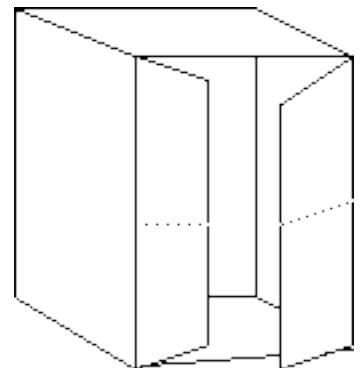


cut 1 or 2 hangers like this



keep extras in case you need them

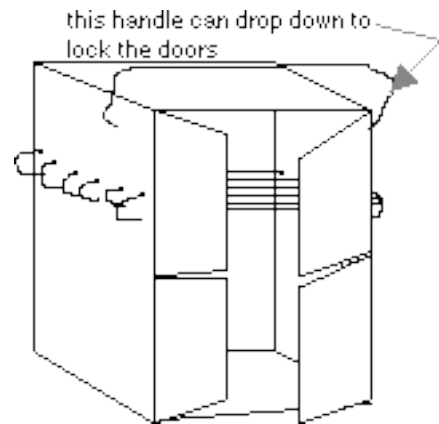
4 measure and draw a line about 4 inches below the top edge for a "shelf line" on both sides of the box



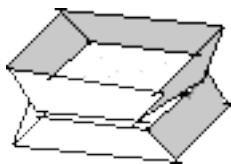
5 Puncture at least 6 evenly spaced holes along the shelf line on both sides. Try to make them match up but don't be neurotic about it.

6 Straighten one end of the 6 hangers and put through the holes. Bend them down and poke their ends into the box sides to make them stay put.

7 Use leftover small bits of hanger for good handles. Be creative.



8 Use one or two longer hangers to fashion drop down door locks. If you decide not to cut upper and lower doors you may only need one lock.



9 Turn one square cake pan upside down and secure the two square pans flat sides together with a brass fastener or two. This forms a pan for the briquettes but keeps it raised off the bottom of the box.

10 Use whatever bits are handy to attach the thermometer so it hangs down from the shelf rack.

To Use:

Start charcoal in a safe place like a grill or tin can or fire pit. Once they're fully glowing use long tongs and place exactly 8 in the briquette pan.

Put food to be baked in oblong aluminum pan (line it with foil) and put it in to bake. Close both sets of doors but check every few minutes to see the proper temperature. Too hot? Open the lower doors a crack. Too cool? Add 2 more briquettes.

Bake food and eat it!