

COOKING



Guidelines

During the **Survivorman Challenge** you will be able to cook a meal using the materials you have around you.

If you have located the food Cache, you will find that you have successfully captured and killed an animal, probably a snake or small game animal (rabbit, squirrel, etc.) Not surprisingly, it tastes like chicken – everything tastes like chicken, after all.

Stoves

Because fire is a critical issue in the dry area of the Gates Backcountry (and may be banned), you are encouraged to make several simple alcohol stoves. Remember, you were able to salvage a bottle of Rubbing Alcohol from the plane. For a large team, or quicker cooking time, it may be advisable to use more than one stove. To make the stove, you will need an aluminum can and your pocket knife.



- Cut the can roughly in half, using your pocket knife.
- Using the hole-punch or awl portion of your knife, NOT THE BLADE, punch 4-5 holes in the sides of the bottom part of the can. They should be about the size of a pencil's diameter.
- Clear away an area of earth down to the sand or gravel.
- Make a wind-break out of stones or place the stove inside a coffee can. This is very important. These stoves do not work well in windy conditions. Lay the stove(s) in the bottom.
- Pour about two finger's worth of alcohol into the stove and light using a flaming twig.
- **ALWAYS ASSUME THIS STOVE IS LIT OR YOU WILL GET BURNED**, the flame from alcohol fuel is usually invisible.
- Using wire, rocks, or another material make a stand for the cooking pot to rest upon.
- Generally speaking, you must let this stove burn out. However, if it is absolutely critical, you may tip the stove over and dump the alcohol on the gravel. Then drop clean dirt on the burning ground to extinguish it.

There are much more complicated stove designs available, but this one is simple to make with a pocket knife.

Be careful of the sharp edges of the aluminum cans.

Hobo Stove

You may make a fire inside a large can, if you have found one.

1. Cut holes in the bottom to allow air to flow. These can be made with the can-opener portion of your pocket knife. Larger holes are better because they won't be as easily clogged by ash.
2. Lay the fire as you would if it were on the ground (tinder, kindling, fuel)
3. Start it with a burning ember and lots of blowing air.
4. Place a pot or larger can on top or use wire to create a grate. You can also warp the shape of stove can.
5. Cook your meal in the larger pot.

