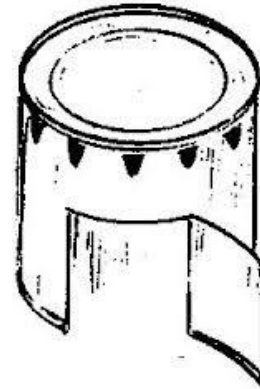
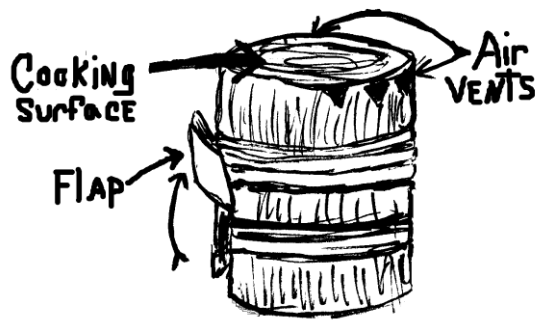
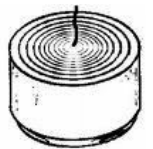


"Buddy Burner" camp stoves



1. Take a clean large can, like a big coffee can and make at least 6 triangular vent holes around the top edge with a can opener.
2. On the open end of the tin-can, use tin snips to cut out a piece of metal big enough to allow the tuna can to slide under (about 4 ½ in wide and 3 in high. Can cut either a flap or a door. Keep attached so you can regulate the heat if needed
3. Take a tuna or small cat food can and wash it
4. Cut up some strips of cardboard the same width as the height of the small can. Beginning at one end of the strip, coil it until you have a coil that completely fills the tuna can. Insert it. Make sure that the width of the cardboard is not taller than the height of the can.
5. Melt paraffin wax in a can on a stove until it completely melted. Pour the liquid wax onto the cardboard rolls in the tuna can; be sure not to overfill and you want the can to be 97% full. Wick in the center is optional.



To use the stove, light the paraffin-soaked cardboard in the tuna can and get it burning well. Set the large can over it flat side up. The top of the large can soon will get quite hot. Plunk your food on the can top and cook it. Use other tuna cans to book with if you need. You should have about 45 minute's burn time. The wax will burn faster than the cardboard so just add wax if need more burn time. Regulate heat with door or foil/tuna lid on top of burner.