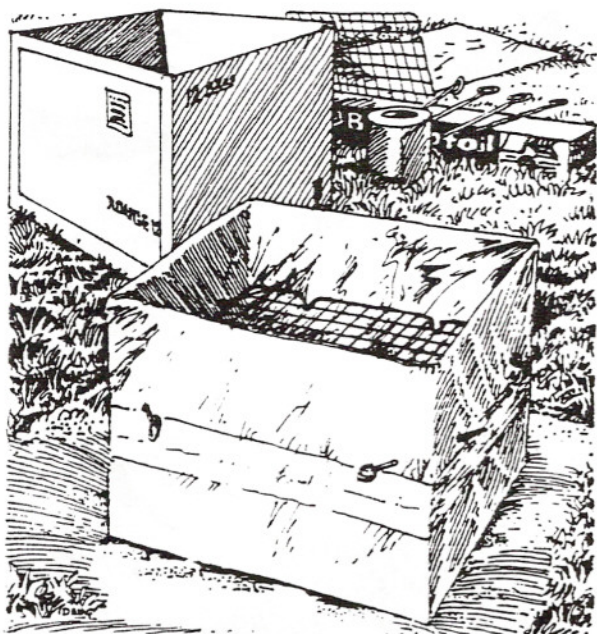


### Variation:

Preparing the food in the same way, use a green stick, with the bark removed, as a spit by inserting it through either side of the orange, near the top. You will find that it will be easier to retrieve the cooked egg using this method.

## Cardboard Oven

Although not strictly a backwoods item of equipment, this oven is great fun to make and use.



### You will need:

- Wire cake-cooler (or something similar)
- One strong cardboard box (such as that which previously contains wines, as these are very rigid).
- Masking tape.
- A roll of wide cooking foil.
- Four metal tent pegs
- Lots of patience

### Method:

- Remove the top and bottom of the box, using a sharp knife.
- Taking a lot of care, completely cover the inside and outside of the box with foil. Use masking tape on the outside to secure it. To do this, you will need to lay your strips of foil on the inside so that 6 inches of foil sticks out at the top and bottom of the box. Fold the foil over and fix in place on the outside of the box.
- Cover the cardboard lid with foil.
- Make a shelf by pushing the four metal pegs through the corners of the box (as shown) and then rest the wire cake cooler upon these supports. The shelf should be supported about 6 inches above the ground.
- Dig a shallow pit with the same width and length as the box, and light a good fire in it—or use charcoal for best results.
- When the glowing embers form, place the oven above the coals. Position your food on the shelf inside it. Put the lid on top, securing it in place with stones.

## Pastry

### You will need:

- 1 cup plain flour
- ½ cup shortening or margarine
- Pinch of salt
- Water (scant)
- 1 lb. sugar if pastry is for sweet items