

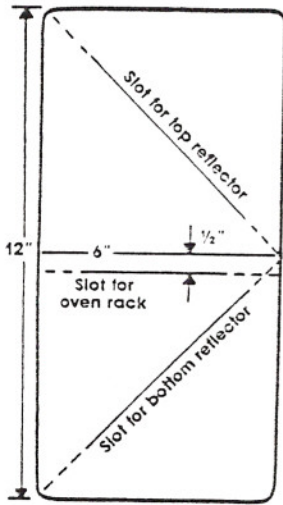
# Backpacker's Oven

When you must carry all your equipment, ounces and space become important. Here are two ovens. Each fits into an envelope and weighs only 15 ounces. One oven fits together by sliding the reflector and rack tongues into the slots of the sides—this oven is rigid. The other model features a hinged back that lets you reposition biscuits in comfort from the back. Aluminum is sold in 36-by-36 inch sheets—enough for three ovens. Of course, if you prefer larger ovens, you can make only two.

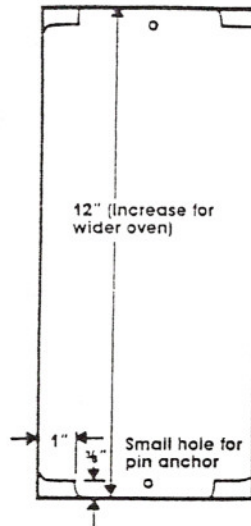
1. Make a fray jig for the side pieces. The jig should extend beyond the bench and be large enough to clamp securely

to the bench. Frame the sides with lath or scrap plywood, but leave an opening in the front for a saber saw. Drill holes for the saw blade and cut slots in the jig. Make stop marks on the frames for the saw guides.

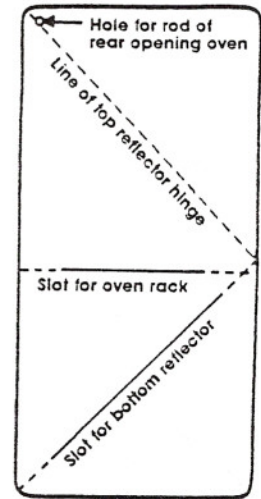
2. The top reflector pivots on a threaded rod that is rolled into the top edge. When the oven is taken apart, thread the nuts on the rod. The walls, trapping the tongues in the slots, are not needed because they can be replaced by small pointed sticks.
3. The rigid oven has no moving parts. If you must change the position of a biscuit, you must either move the oven or work close to the fire. There are no small parts to pack.



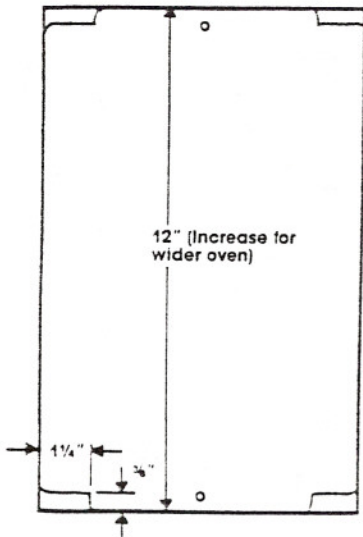
Side of reflector oven  
(two needed for rigid oven)



Oven rack  
(one needed)

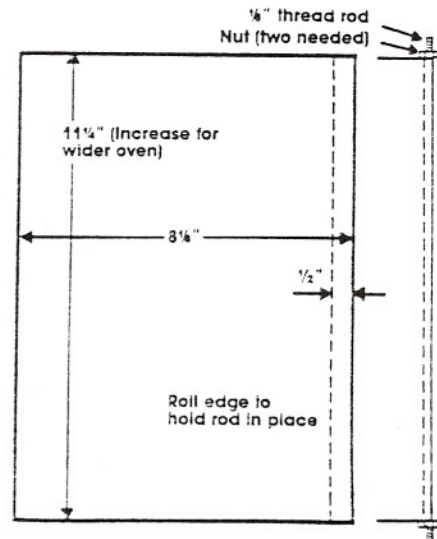


Side of rear opening oven  
(two needed)



Top and bottom reflectors  
(Two needed for rigid ovens)  
or

Bottom reflector  
(One needed for top hinged ovens)



Top reflector  
(one needed for rear opening oven)