

# THE BUDDY BURNER

**Materials:** Plain corrugated cardboard (not printed with bright inks or coated with wax or plastic) flat tuna cans, flat pet food cans, and/or flat pineapple cans, candle wax or paraffin.

**Tools:** scissors, double boiler, church key

## Procedure:

One:

Using the scissors cut the cardboard in strips whose width is the **height of the can** -- across the corrugations, so that the holes show. Remove the paper from one side of the strip leaving the strip smooth on one side and "hilly" on the other. This makes it easier to roll into a tight spiral. Roll the strips until the cardboard roll fits snugly into the can. Place in can.

Two:

Melt the wax. It is best to use a double boiler, as if the wax gets too hot, it can burst into flame. You can improvise a double boiler by putting water in a large pan, and then setting a smaller pan into the water. Each tuna can will take about 4 ounces of wax.

Three:

When the wax is melted, slowly pour it into the buddy burner so that it runs down into the holes and saturates the corrugated cardboard and fill the can almost to the rim. Leave about a sixteenth inch of the cardboard showing above the level of the wax. You can put a small piece of cardboard sticking up or a candlewick in the middle to help start it, but this isn't required. Let it cool and harden. To light it, set it on a brick or concrete block. Put a lighted match in the middle of the can or light the wick. The flame will spread across the top of the can; that's OK, that's what it's supposed to do.

**To use for cooking:** Cut out one end from a metal coffee can. Use the tin snips to cut a 3" high and 4" wide "door" on one side of the can at the open end. Leave the top of the door uncut. Bend this flap of metal up so the door is "open". Take church key, the kind that is used to make triangular holes in juice cans, and make 3 or 4 holes on the other side of the can at the top (this is your chimney). Light the tuna can as described above, and place the coffee can over the Buddy Burner and place a pan with whatever you want to cook on top of the coffee can. This coffee can stove" can be adapted to fuels like twigs, charcoal or charcoal briquettes, but these shouldn't be used indoors. Charcoal briquettes should **never** be used indoors under any circumstances. The fumes will kill you before the cold does.

**To regulate the flame** for heating or cooking, use the tuna can lid as a damper. Place it over all of the flame to extinguish the fire, or cover it partially to regulate the amount of flame. You can also use a piece of aluminum foil (several thicknesses folded) that is larger than the tuna can. Handle the damper with a potholder, or a pair of pliers, or punch a couple of holes in the edges of the lid and use some wire to make a handle.

**To refill the buddy burner**, place small amounts of wax on the cardboard while the burner is operating. As long as it has wax, it will function.

**Baking:** Using tuna cans as little pans, anything you would bake in a regular oven can be baked on top of the coffee can stove. Simply place another coffee can over your baking pan and it's an oven!