

WINE BOX OVEN

1. Obtain a strong cardboard box, such as a book or wine box, about 10" X 12" X 14" with the lid attached (if possible). Bottle boxes are best as they have partitions. Figure 1.
 2. Cut 6 pieces of cardboard or use the partitions to line the box, forming double walls and a triple floor.
 3. Wrap all pieces of cardboard with heavy-duty foil, shiny side out. Also line the box including the lid with foil. Slide the foil wrapped lining in place.
 4. Place the box on its side so the edge where the lid is attached is at the top and it now hangs down to form a lift-up door. The hinge is at the top to prevent heat loss. Figure 2.
 5. Use 4 empty soup or soda cans and a baking rack to serve as a shelf to hold the baking pan above the charcoal. (the cans must all be the same height)
 6. In the fire ring or grill, start charcoal burning in a tin can chimney or over a small wood fire. For a box 10" X 12" X 14" six whole briquettes will produce a 350 F. oven and each additional piece of charcoal will add about 50 to the oven temperature. For a box that is larger add another briquette for every 2" in any dimension. (above 4" you will have to experiment to find the numbers of briquette needed to get the desired temperature).
 7. While the charcoal is getting started, prepare the food to be baked. This oven does NOT require pre-heating. Charcoal that is left in the oven without food to absorb the heat will char the oven and shorten-its use. Remove charcoal when done baking. With care oven should last 75-100 or more uses.
 8. Place cans and shelf in oven and with tongs transfer the glowing charcoals pieces to an aluminum pan. Put the pan with hot coals in the bottom of the oven. Then place baking pan with food on top of the shelf. Figure 3. (There should be at least 1" clearance between the sides of the pan and the oven walls.)
- The wine box oven must be inside the fire ring when in use.**
9. Close oven door and use a rock to adjust and hold the door in place. A small crack MUST be left open so that the charcoal does not smother and go out Figure 4. Make sure the oven is sitting on a level spot.
 10. If the full sized charcoal pieces are going well, the baking time will be the same as in a home oven or even slightly shorter, especially in a dry climate. (When baking on a very humid day, heap the charcoal pieces together rather than distributing them through the oven to keep them from, going out). Ruth G. Shields, 2/73 Spring

