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Contributors

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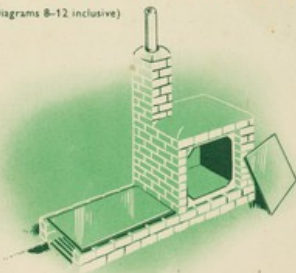
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THE HOB WITH OVEN

(Diagrams 8-12 inclusive)



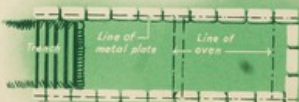
How to make the Hob with Oven

The hob with the oven is just a little more difficult to make than the hob alone. When the tank, which is going to do duty as an oven has been found, you must make sure that the metal sheet is long enough to go just under the tank as well as forming the boiling hob.

The wall at the opposite end to the hob must be built 3 inches from the edge of the tank. This wall when built up forms one side of the chimney and unless you leave this space, there will be no flue and therefore no draught (diagrams 9 and 10).

Having obtained all your material proceed exactly as you did for the boiling hob but omitting the centre wall (diagram 9).

Build up the walls, put on your metal sheet and then commence to build round the tank. When your walls are about 3 inches above the level of the tank put two metal sheets across the top (diagrams 11 and 12). These are to support the covering layer of pug. At the corner where the sheets of metal overlap under



the chimney, it is advisable to place a brick on the tank to give additional support to the sheets and the chimney.

At one end of this you build your chimney in exactly the same way as for the boiling hob (diagram 12).

Some arrangement must of course be made to provide a door and a shelf for the oven.



How to make pug. You will need a lot of this, so that it is as well to make more than enough in the first place. The best way to prepare it is to make it in the same way as cement. Sift the stones from the earth and then

place it in a pile. Make a hole in the centre and fill it with water. Then with the spade lift the dug earth from the outer edge into the middle and mix it up. When it has been mixed through once, give it a good turnover and repeat the process until it is all thoroughly dampened and looks in texture like prepared cement.



Building the walls. When building with bricks it is essential to see that the bricks are not laid so that the spaces between each brick are above the spaces below. The best way is to commence the first course with a complete brick and the second course with a half brick. In this way the spaces between the bricks are always in the middle of the brick immediately above and below it.

How to start the fire. Coal, coke, wood or a mixture of all these, can be burnt. Start the fire with wood and coal. When the fire has a good hold, coke or large pieces of wood can be used with the coal. The door of the fire box must be kept closed so that the draught goes under the grating.

It should be possible to cook after the fire has been alight for about half-an-hour.

Stoking the oven model. In order to get the oven hot in the first instance it is advisable to push the fire back so that the heat is directly under the oven. Once the oven is really hot the fire need only be kept under the boiling hob.



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Emergency OUTDOOR COOKING STOVES



The following details will help you to build two simple stoves for cooking for yourself and for your neighbours if an emergency puts the usual utility services, such as gas and electricity out of action.

These stoves can be built easily and quickly and are highly efficient.

One is a simple boiling plate which gives a good variation of heat, the other has an oven and a small boiling plate.

The stoves can be built in a small "lean-to" or shed as long as provision is made for the chimney to be clear of the roof.

The size of the stoves is largely dependent on the size of the metal sheet available to cover in the top and also on the number of people for whom it is necessary to cater. A useful size for the "boiling hob" is 4 ft. long by 2 ft. 3 ins. wide. This will cook for any number of people up to a hundred.

NECESSARY MATERIALS

The necessary materials for constructing the stoves can easily be obtained. Ask at your local Town Hall or Police Station for permission to collect the material from your local salvage dump.

Bricks—About 100—this number will in most cases be found sufficient.

Metal Sheeting—This should not be more than $\frac{1}{4}$ -in. thick—iron sheeting or strong tin—old metal advertisement signs are excellent. Flat galvanised iron is also suitable.

Door for Firebox—A Baking sheet about 11 ins. x 15 ins.

Chimney—A small piece of metal for supporting the first chimney brick.
A length of pipe to complete the chimney.

Fire-Box—A small grating or grid about 9 ins. x 9 ins. to form the bottom of the fire box so that the draught can get under the fire.

ADDITIONAL FOR OVEN MODEL

Oven—An iron galvanised tank or large tin for making the oven.
Two metal sheets for supporting the pug (sieved earth mixed with water) on top of the oven. These should be of two sizes to form an L shape piece big enough to cover the top of the tank plus 3 ins. on one side and leaving a 9-in. square for the chimney. See diagram 12.

FOR CONSTRUCTION

Earth—You will want a pile of earth about 4 ft. high to use for making pug for cementing the bricks together. If it is stony it will need sifting.

Water—Plenty of water in buckets.

Tools—Spade, trowel or small piece of wood or metal (a builder's trowel is naturally the best).



THE BOILING HOB

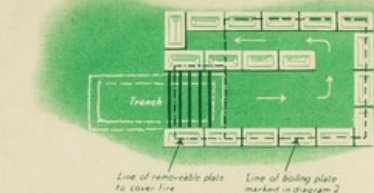
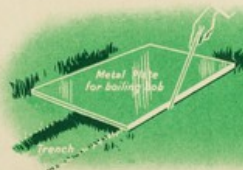


How to make the boiling hob

(Diagrams 1-7 inclusive)

Choose the metal sheet which you are going to use for your boiling hob. Then well wet the ground on which you are going to build and which has been previously levelled. Then lay the metal sheet on the ground and draw a line round it (diagram 2). Now get your piles of bricks, the pug and two buckets of water within easy reach.

Place good thick lines of pug on the ground on top of the lines drawn on the ground but leaving the front open. Then set the first course of bricks in to the pug putting a little between each brick. The bricks should be laid in such a position that the metal sheet will rest along the middle of the bricks when the walls are complete. The bricks and the metal sheet must not be edge to edge (for plan of first course see diagram 3).



If building on soft ground dig a trench 3 to 4 inches deep under the grating and about 2 ft. out beyond it (diagram 4). Build your walls two courses high. If building on cement or hard ground your walls will have to be three bricks high and the fire grating will be set in one brick high. (Diagram 5).

When your walls are the right height, place the metal sheet for the boiling hob into position and set it in firmly with pug. It will probably be found convenient to use a rectangular piece of metal coming only as far as the chimney and to use a smaller piece to cover the fire box.

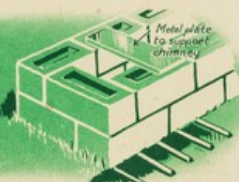
A small piece of metal must



be put across the flue to take the weight of the first chimney brick, so that the channel underneath is left open for the draught to reach the chimney. (Diagram 6).

Build up the chimney to the required height using four bricks for each course fitting them together as shown in diagram 7.

Between the two top courses of bricks set four pieces of slate or metal, also shown in diagram 7, these are to support the chimney pipe which completes the structure. Finally cover the top of the stack and a good



way up the pipe with pug so that no smoke can get out except through the top of the chimney pot.

