

Cook Outdoors with a Firebox Folding Wood Stove

I recently purchased a folding wood stove from the Firebox company in Utah: see www.fireboxstove.com. (This is the same company that that also is a good source for buying a Zebra Pot; see my prior Backyard Bushcraft No. 8.)

Folding wood stoves are very popular with many people who enjoy camping and other outdoor adventures, especially in European countries. You can find numerous YouTube videos discussing the pros and cons of different models made by various companies. In general, here are some of the advantages:

- Because they fold flat, you can easily carry them in a daypack or backpack.
- When unfolded, the top of the stove provides support for your cooking pans.
- The metal sides of the stove reflect heat from your fire back inside the stove. This means you can get a fire started very quickly and begin cooking faster compared with using a normal open fire.
- The stove acts as a chimney, and the heat rises upwards to directly hit the bottom of your pan. This means you lose less heat going off to the sides, compared with using an open fire.
- They are very fuel efficient. You only need a small amount of wood to cook your meal. You can use small sticks and little pieces of wood instead of needing many large logs.

Here are some specifications of the Firebox model that I purchased:

- Made from rugged stainless steel
- When open, the dimensions are 5 inches by 7.5 inches
- When folded flat, the thickness is .375 inches
- Weight is 33.3 ounces
- It comes with a white canvas bag
- Various other accessories are available (see the www.fireboxstove.com website)
- Many videos are available showing users how to cook different foods

The next picture shows my Firebox folded flat, alongside with its canvas bag:

([Another good tip](#): In the photo, my stove rests on a folding "bivvy table" made by Leeda, a company in the U.K. This excellent piece of camping gear is made from durable light-weight aluminum. Dimensions are 15 x 9 x 6 inches. You can buy the Leeda table from Amazon or other sources.)



After unfolding, it only took me a few minutes to have a fire going in my stove. I put it in a fire ring in my yard, with a garden hose nearby for safety....



I decided to cook an egg scramble on my stove, using a cast iron frying pan. It quickly became very hot on top of the Firebox. I needed to use a leather glove when I held the frying pan handle!

First, I sautéed half an onion in some canola oil. Next, I added some pre-cooked ground pork, cut-up grape tomatoes, and four eggs.



Later I added fresh arugula picked from my vegetable garden, plus crumbled feta cheese, as seen in the next two photos.....



Cooking was soon done, and food was on our plates. We added salt, pepper, and sour cream before eating.

It tasted wonderful!!!

We were very impressed on how well the Firebox cooked our meal. This was one of the best lunches I have eaten in a very long time! We ate our meal sitting on my front porch, enjoying the beautiful sunny day.



All gobbled up! Zero leftovers. Totally yum!!!!

