

## USE AND CARE OF THE WOODSTOVE

The first step in using the wood burning stove is to make sure the flue is open. Check for a good draft by burning a piece of newspaper in the firebox (not the oven). Then remove the stove plates. To start a fire, lay a crumpled newspaper, newspaper strips, live coals or very dry wood on the ash wheel in the firebox. Whatever you use, light it and add charcoal or dry wood in increasingly larger sizes. Be sure the vents are open to help drafting. Replace the stove plates. Feed the fire through the top vent, which opens downward. Once the fire is going well, close the lower vent. Later, close the upper vent if fire seems not to need it.

Most of the temperature gauges are unreliable. (The gauge on the stove in Wonder Woods cabin is fairly accurate.) Generally, when a gauge reads 500° or more, the temperature is somewhere between 300° and 325°. If you do any baking, keep constant watch and keep a well burning fire. Depending upon what you are cooking and how fast it needs to cook, you may or may not want to remove the stove plates. With a good fire, the oven is always good for warming food - no matter what the gauge reads!

Pancakes, French toast, bacon, grilled cheese, hamburgers can be cooked on a griddle that is placed on the stove after the stove plates have been removed. Frying pans can be used in the same way. Remember to soap the outside of any cooking utensils that are used this way.

When you have finished using the stove - and it has cooled - it must be cleaned. The crank will fit onto the ash wheel and when turned, the wheel(s) will drop the ashes/coals into the ash pan which can then be emptied into an ash bucket. Sweep out the chamber and the area where the ash pan sits. **Do not put water in the chamber or ash pan.** The top of the stove should be wiped off and scrubbed with a "Tuffy" if necessary.

## BE CAREFUL..... THE STOVE GETS VERY HOT.

Do not leave any equipment, utensils, pot holders

or other items on the stove while it is in use.

Remind the girls not to touch or lean on the stove.

