

Backyard Stove

This version was born of the occasional need to cook during 100+ degree weather. In such cases the best answer to air conditioning is to cook outside.

This is a practical application of a stove partially shown here, described elsewhere as “Little Mud.” The motive for this stove was so some of the household cooking could be done outside during triple-digit summer heat.



The principle is simple: A fire built in an underground chamber accessed by the hole on the right. The exhaust is drawn up through the hole on the left, flows along the bottom of a steel plate covering the rectangular hole, and is drawn back underground where it exits the flue pipe barely visible in the upper left.

The flue pipe causes the draft that energizes the fire and draws it across the bottom of the steel plate.



In this application the fire chamber is at the bottom, and strikes the plate near the hole. In actual use, the hole in the plate is covered by a pot or a piece of steel.

All cracks are sealed by mud or a mixture of mud and plaster so the draft provided by the 10' of 4" pipe is not diluted.

The flue is topped by a metal kitchen scouring pad to arrest any sparks that might get through the system.

