

## Cooking with Camp Stoves

Camp stoves mostly use some kind of fossil fuel, such a butane or propane. Of course we like to limit how much fossil fuels we use, so we can help limit global climate change.

At the same time, global climate change means wildfire season lasts longer in California. Many California campgrounds no longer allow open fires during the summer. Also, here in the San Francisco Bay Area, wood fires are not allowed on “Spare the Air” days. So if you want to go camping in our area, you’ll want to learn how to use camp stoves.



Cooking dinner on a two-burner propane stove, on an Ecojustice Camp overnight.

Camp stoves are not hard to use. As with any stove, pay attention to safety. Any stove can burn you, so be careful around camp stoves. Read the instructions for how to safely light the camp stove—or ask a responsible adult to show you how.

When you're cooking on a camp stove, you may find that it is hotter than your stove at home. Watch the food you're cooking to be sure it doesn't burn.

Butane camp stoves, like the one at left, are light and easy to carry. But it's easier to tip them over. Put them on a flat, stable surface. And be extra careful while cooking on them.



## Alcohol Camp Stoves

Camp stoves that use alcohol for fuel aren't as hot as stoves that use propane or butane. That makes them safer to use, even though it may take longer to cook on them. In addition, some alcohol is made from fermenting plants, in which case it does not contribute to global climate change.