



EIGHT TYPES OF CAMPFIRES

LOG CABIN FIRE

This is an easy-to-make and highly flammable campfire that develops a good level of upward heat and produces large embers. The structure of the fire means that it is well ventilated and the firewood constantly feeds the flames, so it requires minimal maintenance. Depending on how closely you pack the firewood, it will light up faster or more slowly. If you pack the wood loosely, you'll get a quick ignition but also a faster burnout. The log cabin fire is a very useful, standard campfire (and my personal favorite) that provides a reliable ignition. It is a campfire that, once lit, will take care of itself without too much maintenance while the food is prepared. The vast majority of recipes in this book are made on a log cabin fire.

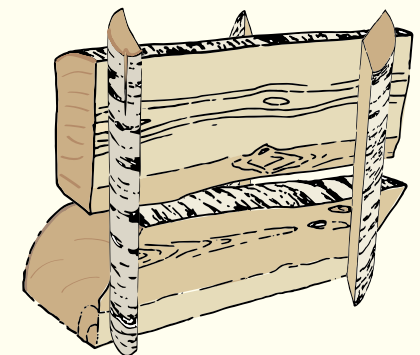
How to make it: Place three pieces of firewood in your firepit. Place the tinder between the pieces of wood and ignite. Add the kindling and start building the fire, first by laying three pieces of firewood across the three at the bottom. Then add a couple more layers, each perpendicular to the previous layer, alternating so that each new layer stacks over the one beneath.



RAKOVALKEA FIRE

The *rakovalkea* fire is an ancient Viking campfire that burns for a very long time. In the old days, a large trunk would be split and ignited, but that's just overkill in my opinion, so this is my adaptation. The *rakovalkea* fire is great for long-term cooking techniques that require the use of radiant heat, such as *asado* or *roisserie*.

How to make it: Stack two or more pieces of firewood on top of each other like a sandwich and hammer some branch pieces into the ground so that they stand vertically and hold the firewood in place. Place the tinder and kindling on a piece of bark so that you can move these under the firewood once they have ignited. Light the tinder, place it between the pieces of firewood, and feed it with the kindling. The fire may be a little difficult to make catch at first, as ventilation is not always optimal. But be patient, and use a fan or blow on it, and once it ignites, you'll be rewarded with an impressive fire that burns for a very long time.



TEEPEE FIRE

This quickly made campfire is great for cooking something rapidly. It will not burn for a long time without maintenance, so it is best suited for short cooking times. Without maintenance,