

Stoves for Philmont

What kind of stoves?

- A. White gas remains more common, better suited for crew of 12
 - a. MSR, Optimus
 - b. Easy to maintain in field, bring spares kit
- B. Some discourage iso-butane canister gas stoves at Philmont
 - a. Back Country Commissaries do sell canisters now, so no longer an issue
 - b. Biggest concern is probably limited pot size due to diameter of burner

How to get stoves & bottles to Philmont - Mail 2-3 weeks ahead of time to Mail Room at Philmont. They will help you reship home at the end of your trek.

Who Carries on Trail? - In some crews, only adults carry stoves and fuel bottles. But w/reasonable safety precautions, anyone can. This is crew gear.

How Many Stoves? Two (consider a third as spare). Or just carry a spare fuel pump (the stove assembly is virtually bulletproof). Essential to carry maint/repair parts kit.

What Size Pots? How Many? Two 6-qt. or two 8-qt. pots, or one of each, with lids (consider taking a third, perhaps a 4-qt.). Lids conserve fuel and speed heating. Philmont pots often don't have lids; bring aluminum pie pans or make out of heavy duty aluminum foil.

How Many Fuel Bottles? Depends on how efficient you are. If you use 4- or 6-qt. pots with tight-fitting lids, and stoves are never lit until pot is ready to go on the stove, then you can get by for up to four days with a single 22-oz. fuel bottle per stove. Evaluate during your shakedown hikes. Plan for 1-2 bottles per stove (they do come in 3 sizes). Refuel at CHQ and Backcountry Commissaries.

Safety: Every scout should learn how to operate stoves safely. Form 2-person cooking teams (can be rotated). Only the cooks go in the cooking circle! Do not bother the cooks during meal preparation. Cooks should operate from outside edge of circle. Have an empty pot or other way to put out a stove fire. Cooks should kneel or squat, not sit or lie on ground, near the stoves – can't move away quickly (stories of knocked over pots, scalding, fuel burns, etc. abound). Cleanup water should be ready to go on when meal is ready (takes <10 min to eat!).

(Demonstrate operation)

Cooking Tips:

- 1) When the water boils, take the pot off the stove, move to ground and turn the stove off. Do not simmer on the stove, it usually causes the food to burn on the bottom.
- 2) Use flat-edged spatulas, stir bottom of pot far better (\$1 at World Market stores)
- 3) Philmont now prohibits "turkey roaster bag" method.
- 4) May consider rehydrating in pouch - add the boiling water into the package the freeze-dried food comes in. Will still leave food scraps in bag, is still hard to clean.