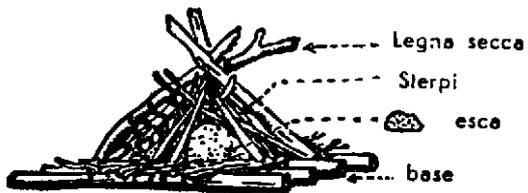
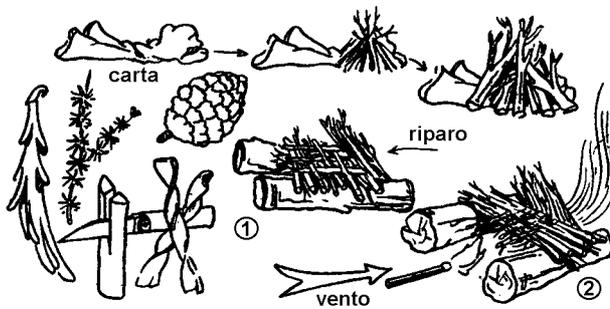


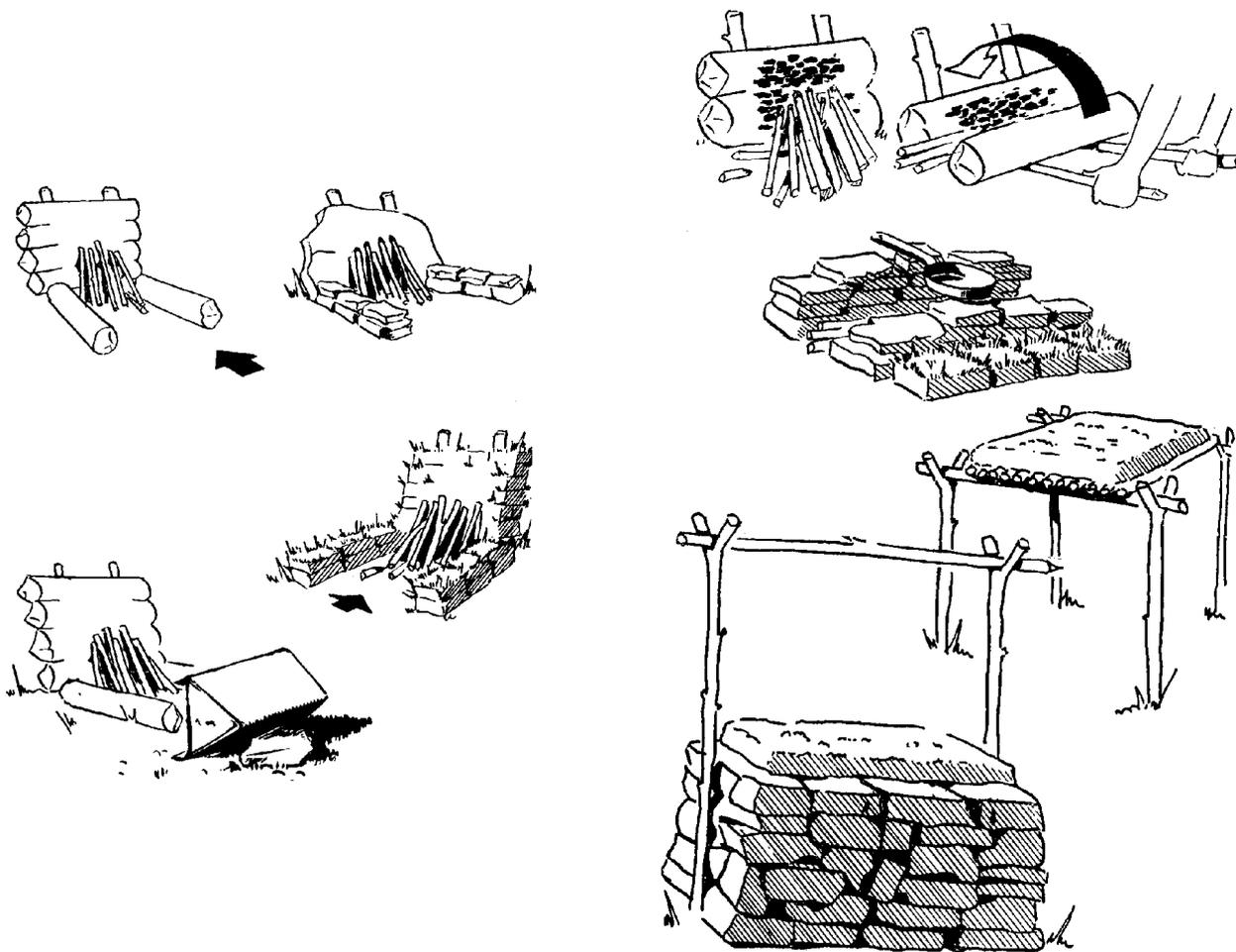
CUCINA AL CAMPO



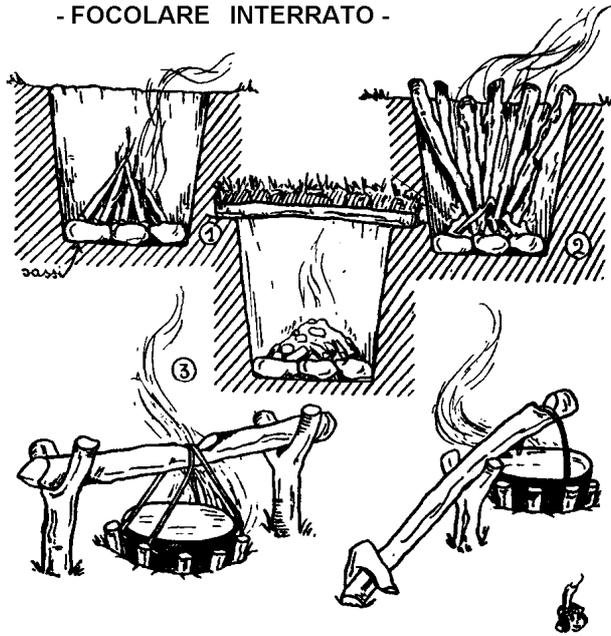
L'accensione



Senza carta:
 - con nidi vecchi;
 - con foglie secche;
 - col "ramo da fuoco" (v. figura, a sinistra).



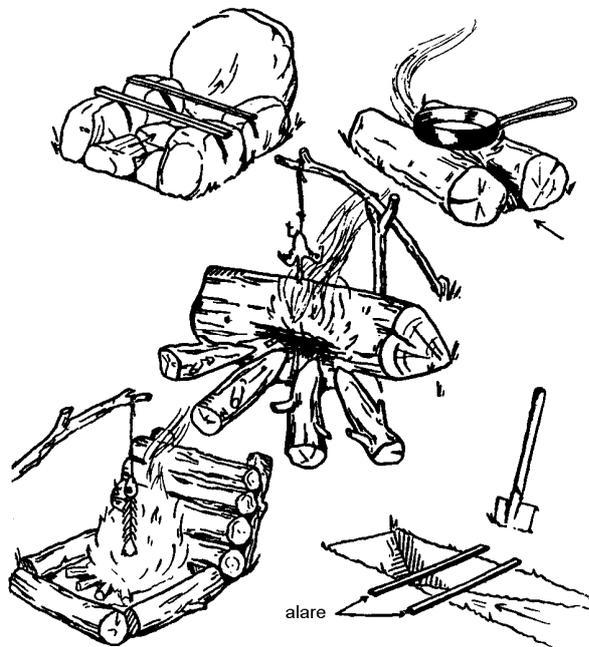
- FOCOLARE INTERRATO -



Concentra il calore
 Dà fiamma costante
 Risponde ad ogni esigenza del Cuciniere

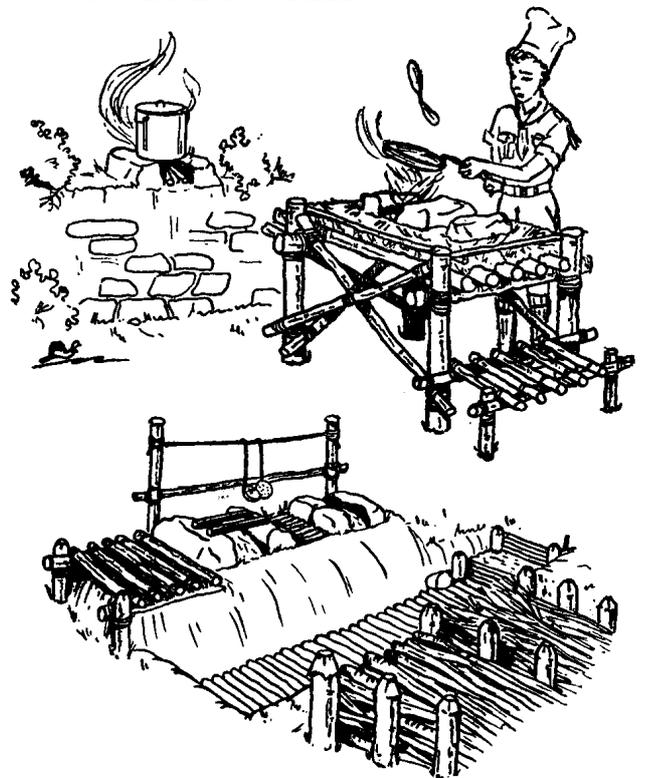
- FOCOLARE A LIVELLO -

- da orientare a seconda del vento -

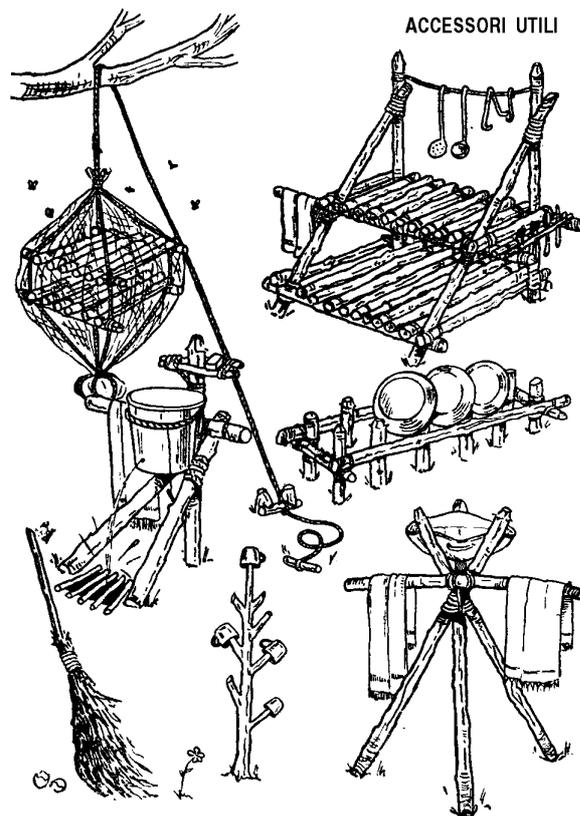
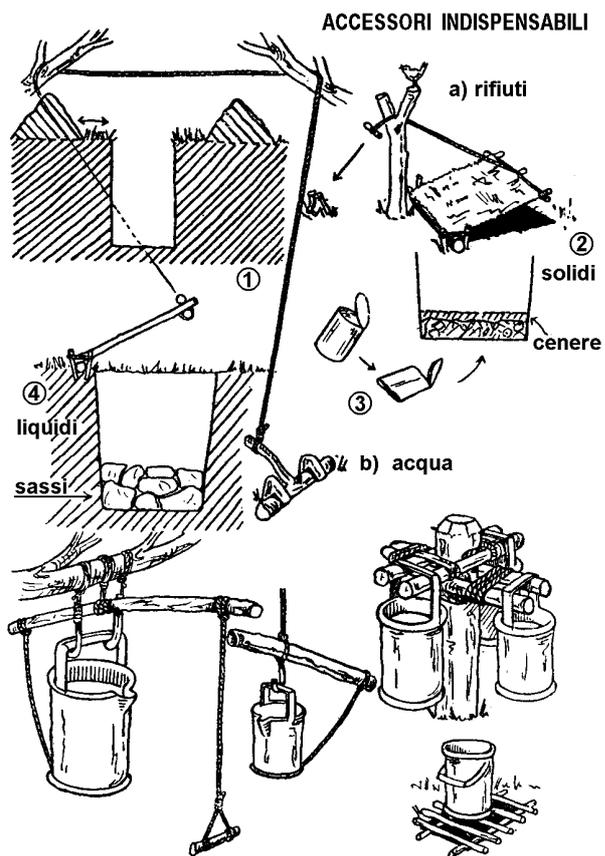


Dispersione del calore (rimedio: chiusura del condotto).
 Pericolo d'incendi (preparazione del terreno circostante).

- FOCOLARE SOPRAELEVATO -



Adatto per campi fissi.
 Grande comodità per il cuoco.



- SALA DA PRANZO -

