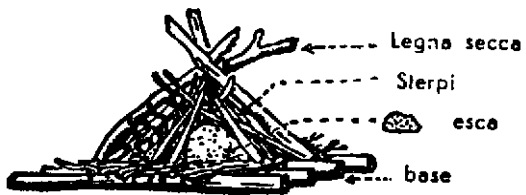
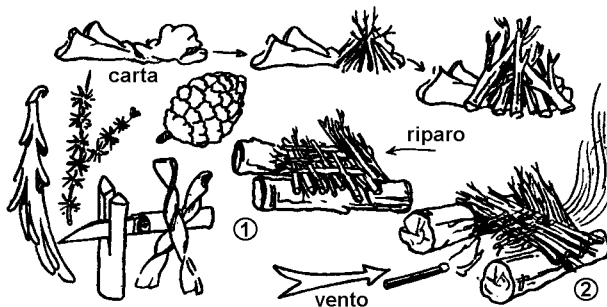


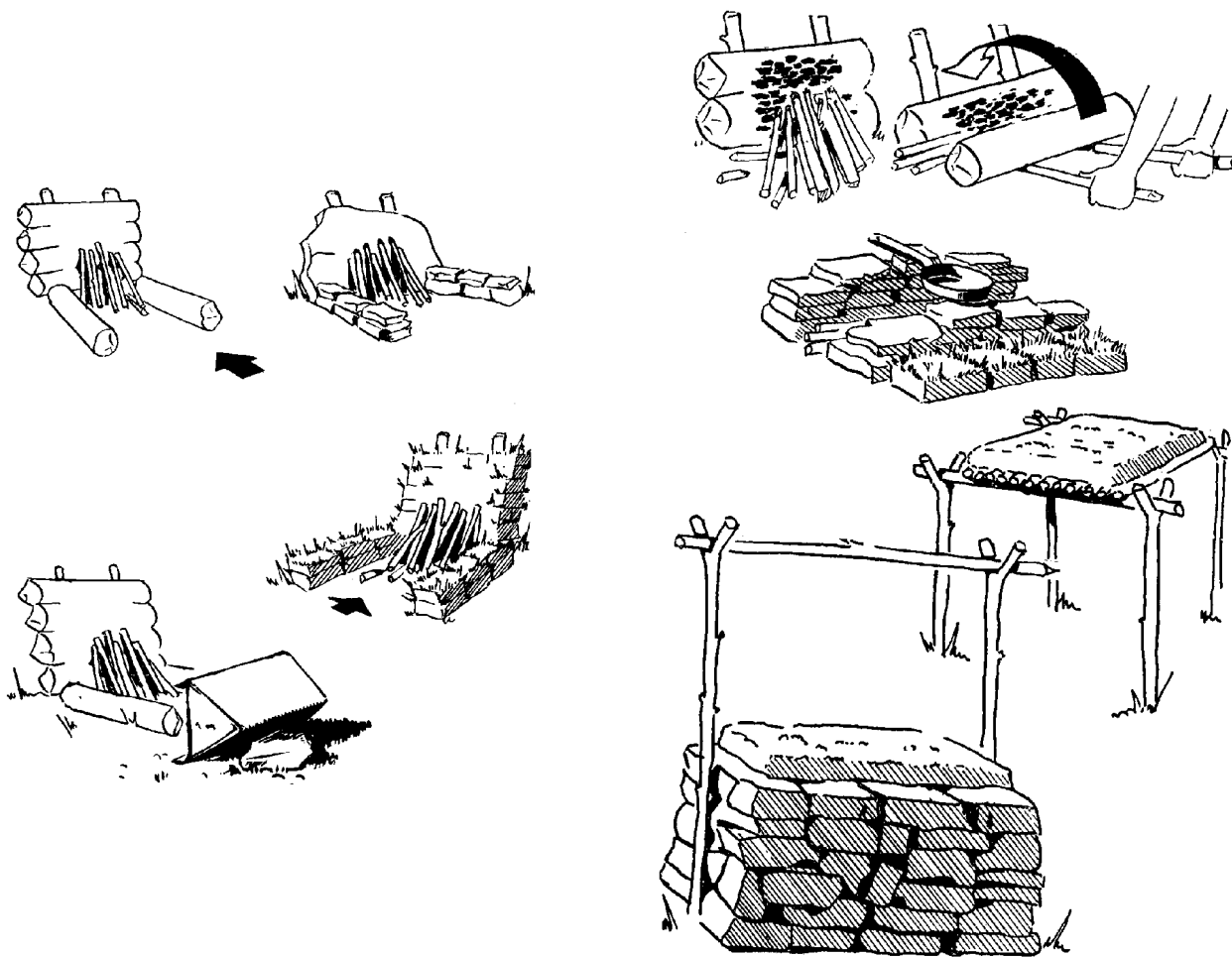
# CUCINA AL CAMPO



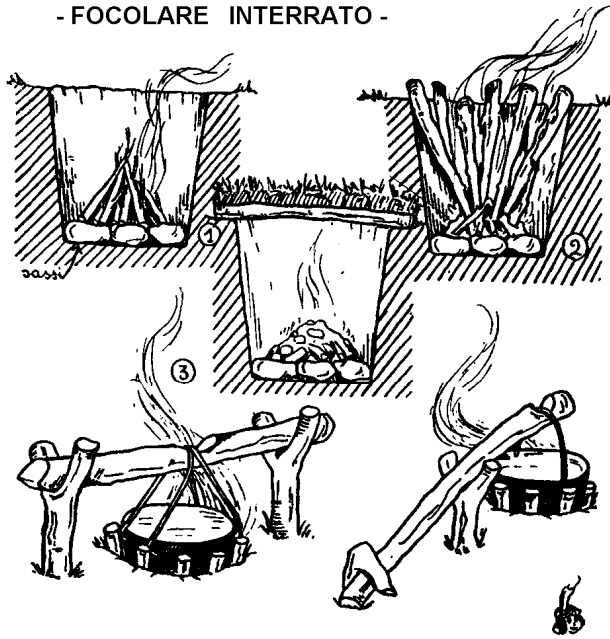
## L'accensione



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



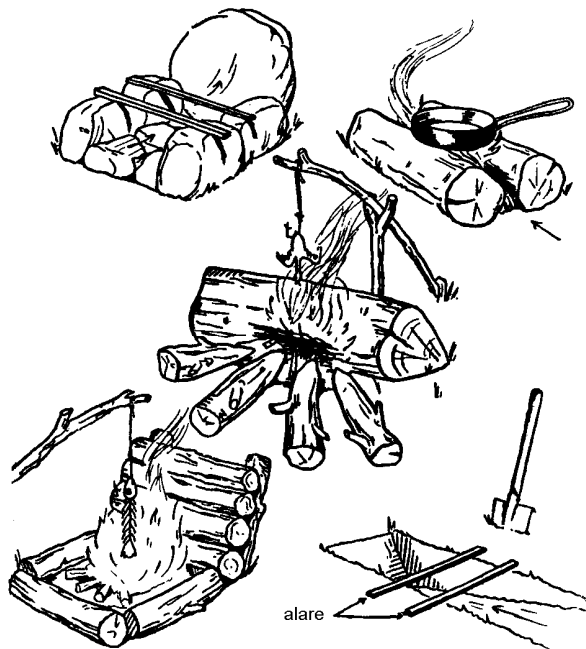
- FOCOLARE INTERRATO -



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

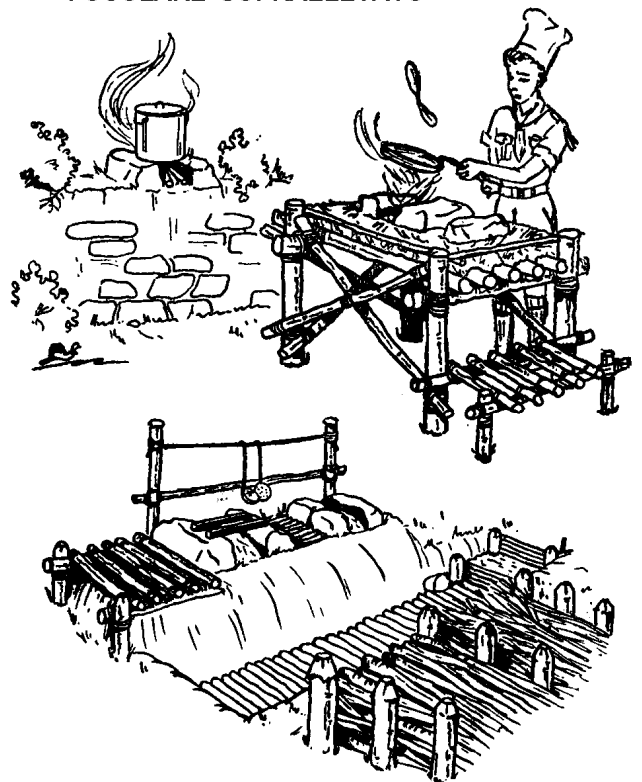
- FOCOLARE A LIVELLO -

- da orientare a seconda del vento -

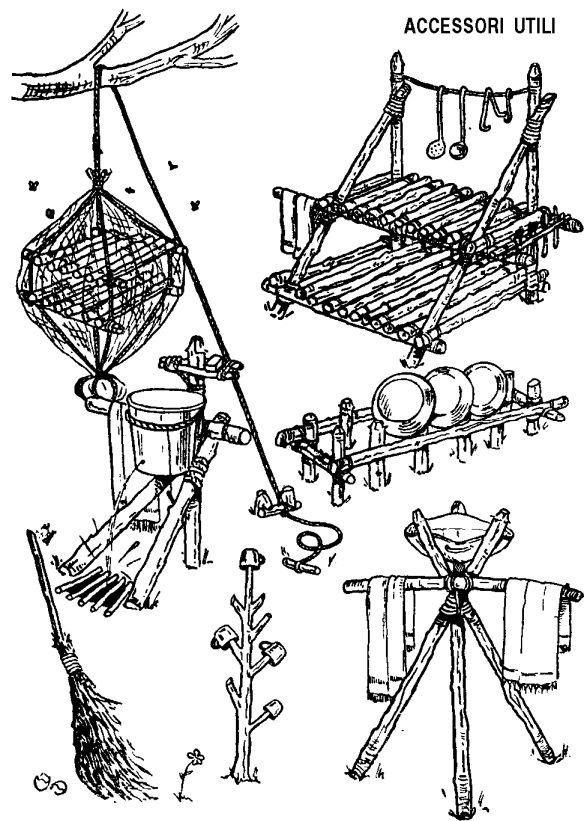
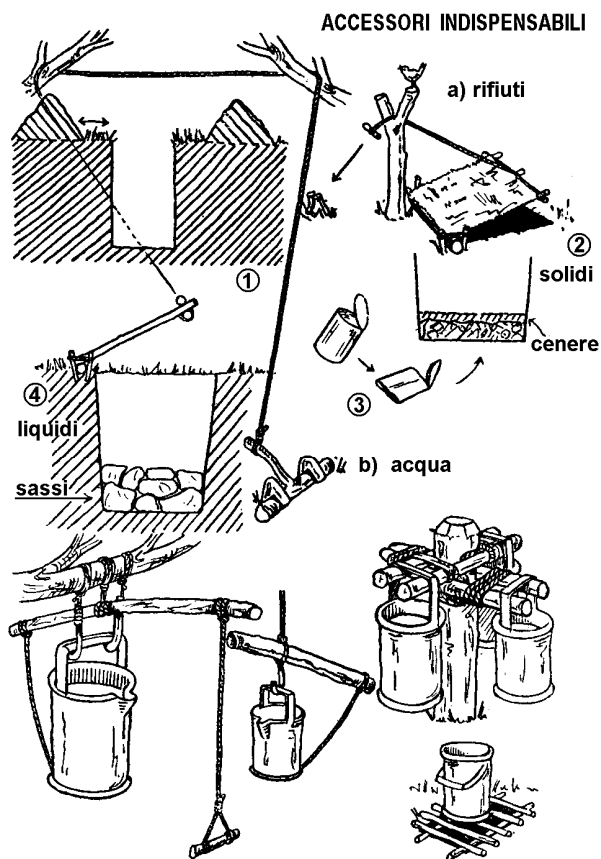


Dispersione del calore (rimedio: chiusura del condotto).  
 Pericolo d'incendi (preparazione del terreno circostante).

- FOCOLARE SOPRAELEVATO -



Adatto per campi fissi.  
 Grande comodità per il cuoco.



- SALA DA PRANZO -

