

Earth (Fiji) Oven

The Activity:

Build a Earth oven on an activity or camp

Activity Type:

Patrol Activity

Troop Activity

Roles:

Activity Leaders

Quartermasters

Cooks

The Crean Award:

Discovery:

Patrol Activity

Skills

Terra Nova:

Task/Role in Patrol

Patrol Activity

Skills

Endurance:

Planning

Develop Teamwork

Polar:

Patrol Activity

Skills

SPICES

Physical

Intellectual



Plan

Introduction

This method of backwoods cooking is a great Patrol activity that requires patience and teamwork. It is a slow burning oven used by native people in the Fiji Islands. It is best suited to sandy soil conditions but will work anywhere.

Fire lighting and cooking skills are required.

Food will need to be prepared

A shovel will also be required to dig the pit for the fire.

You will need:-

- Selection of food to be cooked – beef or fish, vegetables
- Tinfoil
- Cabbage leaves
- Saw for cutting fire wood
- Shovel for digging pit



Do

Step One

Dig a pit about 1.5ft deep and 1ft x 1ft wide and line the bottom with stones.



Step Two

Light a fire inside pit let it burn for about 30 minutes.



Step Three

Cover the fire with a thin layer of earth.



Step Four

Place meat wrapped in tin foil or cabbage leaves on the thin layer of earth.



Do

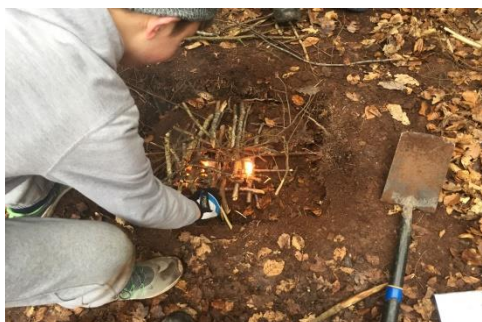
Step Five

Fill in the rest of the pit with earth.



Step Six

Light a second fire on top of the pit. Let it burn for about 1 hour for meat (less for fish).



Step Seven

Dig up the meat carefully.



Step Eight

Clean up and remember to Leave No Trace!



Patrol Review

Did you successfully build the oven?

What was the hardest and easiest part ?

Do you need to practice your fire lighting or cooking with foil skills more?

What did you learn from it?

What SPICES are relevant?
Check them off on the next page

Review SPICES

Social

- Relationships
- Communication Skills
- Other Cultures
- Community Involvement
- Promise and Law

Physical

- Eat Well
- Personal Hygiene
- Balanced Lifestyle
- How the Body Works
- Physical Limitations
- Health Choices
- Access Help

Intellectual

- Achieving Goals
- New Ideas
- Develop Creativity
- Learn from Discussions
- Team Member

Character

- Promise and Law
- Friends and Friendships
- Plan before do
- Ensuring Fairness
- Respect
- Differences and Views
- Following Dreams
- Live the Scouting Spirit

Emotional

- Aware of Feelings
- Asking/Giving Help
- Responsibility for Emotions
- Controlling Emotions
- Going Further
- Beliefs and Values
- Developing Talents

Spiritual

- Promise and Law
- Impact on the Environment
- Reflection
- Changing Beliefs

Native American Pit Oven

The Activity:

Build a pit oven on an activity or camp

Activity Type:

Patrol Activity

Troop Activity

Roles:

Activity Leaders

Quartermasters

Cooks

The Crean Award:

Discovery:

Patrol Activity

Skills

Terra Nova:

Task/Role in Patrol

Patrol Activity

Skills

Endurance:

Planning

Develop Teamwork

Polar:

Patrol Activity

Skills

SPICES

Physical

Intellectual

Social



Plan

Introduction

This is a type of slow burning oven used by native American Indians that allows the efficient use of firewood. It is best created in a small bank or can be built as shown on level ground.

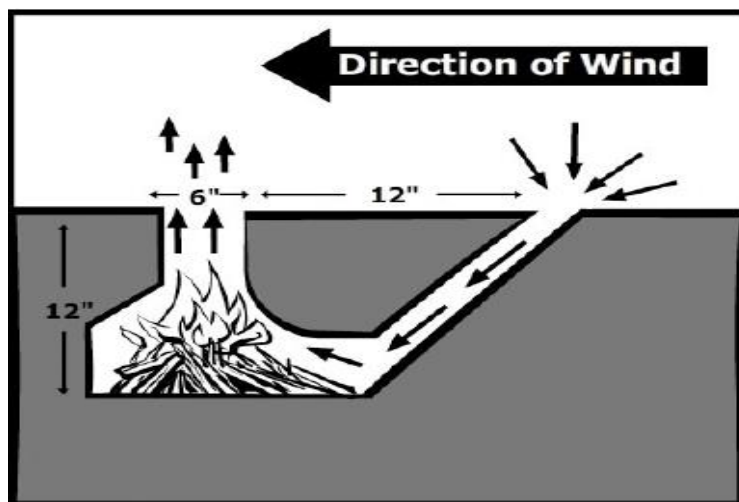
Fire lighting and cooking skills are required.

Food will need to be prepared

A shovel will also be required to dig the pit for the fire.

You will need:-

- Selection of food to be cooked – beef or fish, vegetables
- Tinfoil
- Cabbage leaves
- Saw for cutting fire wood
- Shovel for digging pit
- Wide pipe
- Light twigs, ferns or tinfoil for cover



Do

Step One

Dig a pit 2ft deep and 1ft x 1ft wide with a trench for the pipe. Or if building it into a bank of soil create a tunnel and flute hole.



Step Two

Light fire inside the pit and let it burn for about 30 minutes.



Do

Step Three

While the fire is burning weave a lid for the pit out of the bamboo and greenery.



Step Four

Place meat wrapped in tin foil on the fire (Like your standard foil cooking).



Step Five

Cover the pit with the lid leaving a little trench or space for the pipe.



Step Six

Build up a mound on top of the lid. Be sure not to obstruct the pipe.



Do

Step Seven

Feed the fire with small sticks via the pipe.



Step Eight

Let meat cook for about 40 minutes to an hour.



Step Nine

Dig up the meat carefully.



Step Ten

Clean up and remember to Leave No Trace!



Patrol Review

Did you successfully build the oven?

What was the hardest and easiest part ?

Do you need to practice your fire lighting or cooking with foil skills more?

What did you learn from it?

What SPICES are relevant?
Check them off on the next page

Review SPICES

Social

Relationships

Communication Skills

Other Cultures

Community Involvement

Promise and Law

Physical

Eat Well

Personal Hygiene

Balanced Lifestyle

How the Body Works

Physical Limitations

Health Choices

Access Help

Intellectual

Achieving Goals

New Ideas

Develop Creativity

Learn from Discussions

Team Member

Character

Promise and Law

Friends and Friendships

Plan before do

Ensuring Fairness

Respect

Differences and Views

Following Dreams

Live the Scouting Spirit

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