

## Where To Buy A Mini Wood Stove

By Janis Schole, Contributing Editor

Whether you're tenting, packing, boating, ice fishing, or just wanting to heat a very small room, mini wood stoves can come in very handy. They often double as cook stoves as well.

The attractive cast iron Jøtul F 602 CB model is manufactured in Norway and is only 12 5/8 in. wide, 21 1/4 in. deep, and 25 1/4 in. tall. It weighs just 160 lbs.

It produces up to 28,000 btu/hr. and has a heating capacity of up to 800 sq. ft. The



Cast iron Jøtul stove weighs just 160 lbs.

Jøtul accepts logs up to 16 in. long and the overall efficiency is 68 percent.

It retails for about \$799, plus S&H.

For a list of Jøtul dealers, go to [www.jotul.us](http://www.jotul.us) or contact Minnesota dealer Patriot Stove and Fireplace, Box 700, Lakeville, Minn. 55044 (ph 952 469-6530; [pete@patriotstove.com](mailto:pete@patriotstove.com); [www.patriotstove.com](http://www.patriotstove.com)).



"Sardine" measures just 12 by 12 by 11 in.

Even smaller is the 12 by 12 by 11-in. plain iron "Sardine" sold by Navigator Stove Works Inc., in Orcas Island, Wash.

One of the oldest continuously produced wood stoves in North America, this 35-lb. unit can burn hardwood charcoal in addition to wood and is fitted with a 4-in. chimney pipe. Heat output is 7,500 to 18,000 btu/hr.

It sells for \$699 plus S&H and various options are available.

Contact: Navigator Stove Works, Inc., 509 Double Hill Rd., Eastsound, Wash. 98245 (ph 360 376-5161; [marinest@marinestove.com](mailto:marinest@marinestove.com); [www.marinestove.com](http://www.marinestove.com)).

One of the stoves sold by Wall Tent Shop in Moscow, Idaho, is the tiny "Two Dog Stove." It's especially popular with hunters and campers. It measures 11 in. wide by 18 in. deep by 22 in. tall (with legs).

The Two Dog Stove weighs 40 lbs. and comes with a 1-year "replace or repair" warranty. Available options are: water tanks, shelves, a damper and a spark arrester. The stove has an interior baffle that prevents sparks from going up the stovepipe and landing on the canvas tent roof. Also, it has a fiberglass seal in the door, making it airtight and more efficient. Because the unit isn't UL approved, it's not recommended for use inside wooden structures.

It sells for \$175 plus S&H.

Contact: Wall Tent Shop, 3071 West Twin Rd., Moscow, Idaho 83843 (ph 208 882-1791; [www.walltentshop.com/FourDogStoves](http://www.walltentshop.com/FourDogStoves)).

The "Wilderness Shanty Wood Stove" is available from Shewchuk Outdoor Supplies in Sask. for \$129 (Can.) plus S&H. This 8-



"Wilderness Shanty Wood Stove" has a damper control and locking mechanism.

in. wide by 15-in. deep by 8-in. tall unit is made from 16-ga. metal. The door has a damper control and locking mechanism. It weighs about 53 lbs. and comes with a 1-year limited warranty. This stove is not certified for use in dwellings.

Contact: Shewchuk Outdoor Supplies, P. O. Box 1884, Canora, Sask., Canada S0A 0L0 (ph 306 563-6042; [sales@goodoutdoors.com](mailto:sales@goodoutdoors.com); [www.goodoutdoors.com](http://www.goodoutdoors.com)).

## Old-Style Shepherd Cook Stove

Patterned after authentic shepherd cook stoves from the old West, this new wood-fired Big Bear stove is big enough to heat a home or large cabin and feed a family.

The stove was developed in response to customer demand, says Nancy Olsen, Energy House. The company first introduced a smaller Shepherd-style stove patterned after authentic sheep camp stoves.

"People like cooking and baking with it," says Olsen. "They like being able to see into the fire chamber on the front load models."

One customer from New York State reported cooking on the Big Bear all the time and fueling it with coal. Olsen says the stove works well with wood or coal. It even works with harder to burn bituminous coal, due to the draft coming from underneath the fire. She says the stove also holds heat well.

"I had a lady from Alabama report holding

a fire for 2 1/2 hours with only three 2 1/2-in. diameter sticks," says Olsen. "She told me she achieved oven temperatures with them of more than 300 degrees."

The airtight, all-steel stoves have a base weight of 395 lbs. and are available in charcoal or dark forest green colors. The non-warp construction features 1/4-in. steel walls and a 5/16-in., 34 by 24-in. cooking surface. The Big Bear will heat 2,200 sq. ft. A snap-on 4.2-gal. water tank is available, or the stove can be outfitted with a stainless steel water jacket that will heat 4 to 8 gal. of water per hour. The stove has a base price of \$1,195 FOB.

Contact: FARM SHOW Followup, Energy House, 2290 Panorama Drive, Salt Lake City, Utah 84124 (ph 801 261-3210; toll free 877 440-6481; fax 801 262-2701; [www.transoceanltd.com](http://www.transoceanltd.com)).



"Grill-n-Barrel" is made from a used 55-gal. steel drum.

## Low-Cost Grill Made From 55-Gal. Drum, Disk Blade

This new barbeque grille won't flame up and burn the meat because of the way it's drafted, and the fire base will never burn out. It was invented by Major Dunlap of Ozark, Alabama.

"There are cheaper grills on the market, but none offer all the features mine does. It'll cook anything from a hamburger to a turkey without flaming up," says Dunlap of Ozark, Alabama, who uses a 55-gal. steel drum as the base for his \$200 "Grill-N-Barrel". "It operates in a temperature range of 275 to 350 degrees using charcoal as its heat source. The meat is completely cooked but not burned in any way. It's not the only grille on the market with flame control, but it's the only one that won't burn out. That's because the fire burns on a high carbon steel harrow disc."

The 22-in. dia. harrow disc sets on a 3-legged steel tripod that stands inside the open-top drum. The disc can be set at two different heights. The meat cooks on a chrome-plated grate above the tripod and also has two different settings. There are vent holes at the bottom of the drum and a metal lid on top that's used to control the draft - pulling the lid back controls how much air enters the vent holes.

A pair of handles are used to move the drum, and a metal bracket supports the lid in the vertical position whenever it's not being used. A metal shelf for utensils bolts onto the side of the drum.

"Dual cooking levels and dual fire disc levels allow you to cook everything from hamburgers to steaks to Boston butts to ribs or chicken and turkeys, all without the worry



Vent holes at bottom of drum and a metal lid on top are used to control the draft.

of flare ups," says Dunlap

Dunlap buys used drums from the carrot juice industry, which ships the juice from California to Florida where it's frozen. Each drum has a liner inside it. "When they're ready to use the juice they thaw it and pump it out of the drums, then throw the liner away. It's not practical to ship the empty drums back to California so they sell them," says Dunlap.

Contact: FARM SHOW Followup, Major Dunlap, 960 Stuart Tarter Road, Ozark, Alabama 36360 (ph 334 774-3707; [mjdunlap@centurytel.net](mailto:mjdunlap@centurytel.net)).



Wood-fired Big Bear stove is patterned after authentic sheep camp stoves.



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