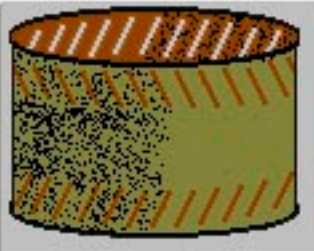
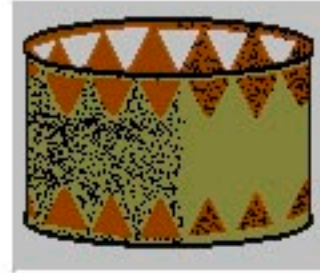


How to make a C-Ration Stove

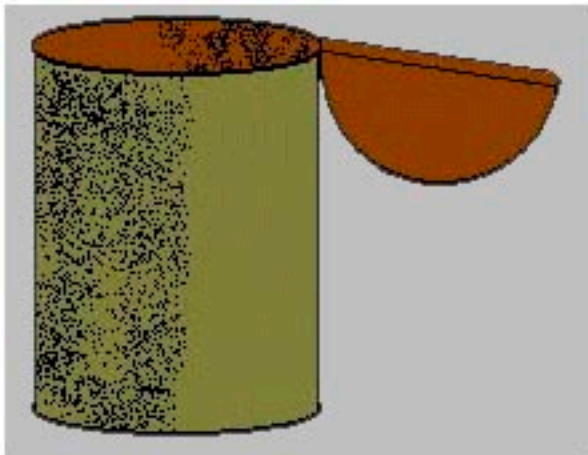


The small cans included in the meal were ideal for making a stove. Using a "John Wayne" pierce a series of closely spaced holes around the top and bottom rims of the can. This stove was satisfactory, but did not allow enough oxygen to enter which caused incomplete burning of the blue Trioxin heat tablet, causing fumes which irritated the eyes and respiratory tract. A whole heat tab had to be used.

A better stove was created by simply using the can opener end of a "church key" (a flat metal device designed to open soft drink and beer containers with a bottle opener on one end and can opener on the other commonly used before the invention of the pull tab and screw-off bottle top) to puncture triangular holes around the top and bottom rims of the can which resulted in a hotter fire and much less fumes. With this type of stove only half a Trioxin heat tab was needed to heat the meal and then the other half could be used to heat water for coffee or cocoa. A small chunk of C-4 explosive could also be substituted for the Trioxin tablet for faster heating. It would burn hotter and was much better for heating water.



A stove was usually carried in the back pack or cargo pocket and used repeatedly until the metal began to fail.



How to Heat a C-Ration Meal

1. Choose the meal to be consumed
2. Open the can lid leaving at least 1/4 inch metal attached
3. Bend the still attached lid so that the inside of the can lid is facing 180 degrees from its original position (inside up).
4. Bend the edges of the can to form a handle
5. Set meal on stove and heat to desired

temperature, stirring frequently to prevent burning.

"Outstanding" Ham & Mothers

- + Open and heat a can of Ham and Lima Beans
- + When hot, add one can of cheese spread and stir until all cheese is melted.
- + Crumble 4 crackers into the mixture and blend thoroughly.
- + Eat when the crackers have absorbed all excess moisture.