

# THE FRYING-PAN AS AN OVEN

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It may not be known to some readers of the Notes who look forward to pack-mule trips this summer, that a most satisfactory oven for baking bread can be improvised out of an ordinary frying-pan. The advantage of being able to do this is obvious. Few burden their packs with reflectors, none, probably, with Dutch ovens, while the frying-pan is never omitted. Now, this convenient and universal implement has one fault, especially in cooking food made of flour or meal: it compels the use of great quantities of grease. And the less grease the better, it is needless to say. Ovens require but little of this article. Take with you two common tin plates of such size that either will fit, bottom downward, into your frying-pan. The rim of the plate must engage the rim of the pan, so that there will be an airspace, the more generous the better, between the floors of the two vessels. Let these two become warmed, and then put your dough into the moderately greased plate and cover it with the second tin plate. You have now an almost perfect oven, the essential part of which is an air-chamber between the fire and the baking food. Your biscuits are almost as they are at home, and your stomach thinks you must have left that greasy frying-pan behind. The process is not slow, especially if your pans are hot in the beginning. The bread is easily turned by turning over the two plates.



Let me add, by way of postscript, that while your bacon provides plenty of grease, olive oil, carried in a can, is far better and more wholesome, especially in frying beans, that best friend of the tramper.