

Rocket Barbecue



Years ago, when I first began monitoring the Stoves List's predecessor, I was interested in making a wood fired barbecue to replace the primitive fire pit barbecue in our back patio (Paul Anderson has dined on scorched meat from that wood wasting fire pit). Since then, I have been distracted with more altruistic efforts related to the wood stoves.

I recently obtained a used 14.5" Weber Kettle Barbecue, which I modified by crudely cutting out the bottom vent. I planned on setting it on top of my brother's StoveTek stove as an experiment. Finding it difficult to arrange access to the StoveTek, I had given up on the idea, until I came across Larry Winiarski's 16 Brick Stove video at the BioEnergy Lists web site. I had quite a few pavers that formed the walls of my fire pit, so I built a 16 Brick Stove (well, it was more than 16, and I made a minor modification to conform to Crispin Pemberton-Pigott's Lion Stove design. I named it the Lion Cub.

With my recently cobbled together Lion Cub Stove, I set my modified kettle on top, sealing the gap with pieces of fiberglass insulation. It worked, but I needed to add a couple of courses of brick to the flue to get enough draft, then it worked wonderfully. I have cooked hot dogs, pork chops and chicken (had to finish in the oven due to rain) and my wife wants me to try to roast a turkey.

I still need to experiment with some diffuser plates so that I can build a bigger, permanent barbecue. I hope to be able to apply what I have learned to also build a smoker, with a Lion Stove base.

