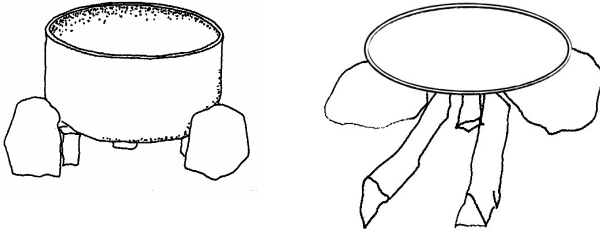


Q2: What type of stove is usually used for cooking?

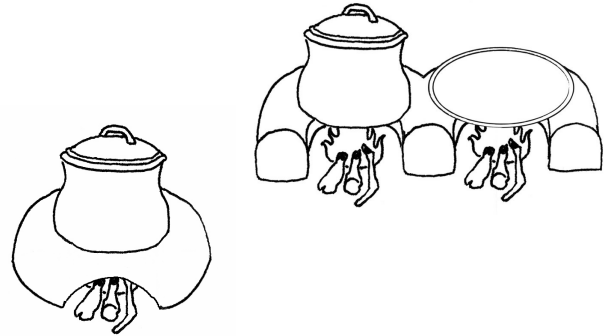
1. Open fire

- unprotected fire
- pot or griddle is supported with rocks, mud or other materials



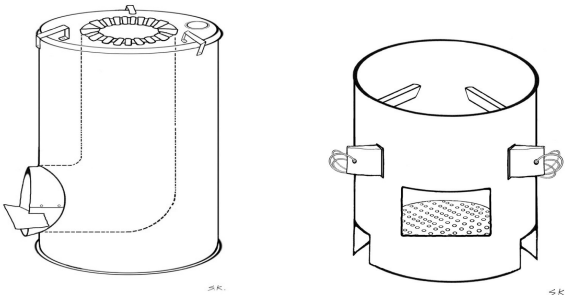
2. Surrounded fire

- fire is partially or completely surrounded
- pot or griddle is supported with rocks, mud or other materials



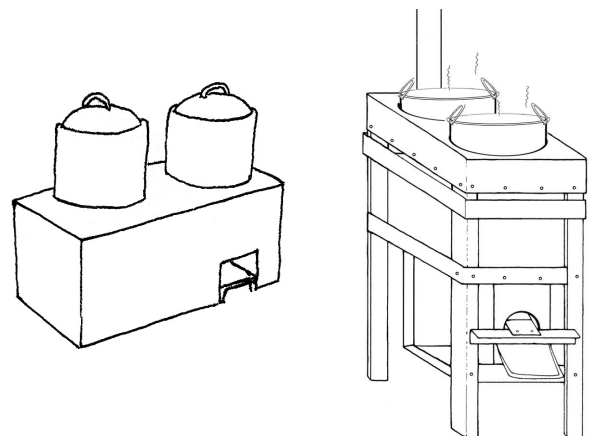
3. Improved single pot stove

- fire is completely surrounded
- open pot hole
- pot may be sunken into the stove
- to improve combustion, fuel is placed on grate or inside combustion chamber
- heat goes directly to a single pot



4. Improved multiple pot stove

- fire is completely surrounded
- open pot hole
- pot may be sunken into the stove
- to improve combustion, fuel is placed on grate or inside combustion chamber
- heat goes directly to multiple pots



5. Griddle stove

- fire is completely surrounded
- pot is placed on top of a metal or clay cooking surface

