Report on Cooking with firewood

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Abstract

The process of cooking with fire wood has been around for centuries. Using fire wood collected from the local forests to cook is something that I has interested and excited me a lot. Wood offers the opportunity to get creative with the cooking because the natural flavors found within the smoke can give you taste no spice can offer.

1 Introduction

Cooking with firewood in form of logs and branches from trees is the oldest cooking fuel. It serves purposes such as cooking, heating. Firewood can be categorized into hardwood and softwood; Softwoods burn more quickly and generate less heat. The drier the firewood, the less energy is available for heating or cooking purposes.

2 How firewood is used for cooking

The use of firewood in villages is still predominant since it is often the only available, accessible and affordable means of fuel as explained below;

- Accessibility of firewood is a crucial factor for people using firewood for cooking purpose, especially in rural areas where alternative fuels not reliable available. Households can collect firewood close to their homesteads at all times due to the fact that it is available year-round and not susceptible to heavy seasonal fluctuations. Nonetheless, where firewood is decreasingly available, people are faced with ever-increasing distances and must therefore expend more labor and time to collect firewood.
- Affordability plays a decisive role in the use of firewood for cooking. Considering that many households can collect firewood for free, it will remain the cheapest energy source for cooking and heating. If firewood is purchased at the firewood market, people can chose to only acquire small amounts of wood, which allows for a degree of financial flexibility.
- Acceptability of firewood is very high as it has been used since ancient times and has therefore shaped cooking habits accordingly.

3 Advantages of cooking using firewood

- Cost Saving The first advantage to use firewood for cooking is more save your finances. But this only applies to people who just get it for free. For example for the villagers who find firewood in their own gardens or in the forest.
- Solution for the fear of risk The risk here is things that harm could occur while cooking. For example for the use of the stove, the stove that could explode. While cooking the use of gas, then the gas cylinders could explode and cause the existence of victims. Well, surely the risk is so feared by many people, let alone for patients with a weak heart. To this end the use of firewood is a great solution for people who fear the explosion of stoves and gas cylinders.
- Become More Delicious Cuisine The most preferred thing from every cuisine is, the pleasure will taste. Speaking of taste, the tongue can judge and not even a single tool that can be used to know the taste of each dish. Because of that, many of the tongue that recognize that food is cooked using a wood feels more delicious than any stove or more.

4 How to start the firewood place

- To begin start by gathering small pieces of dry wood, and some household newspapers.
- Make sure that all the pieces of wood are in the middle of the fire box.
- Place the wood in form of a hut to allow air circulation for the beginning flame.
- Once you have the wood base, light the piece of paper you crumbled from a few different sides to allow a fire to ignite.
- $\bullet\,$ As soon as the fire is lit, fully open the air control to allow air circulation.
- When the kindling starts to burn slowly, add small pieces of wood to the fire place.

5 Conclusion

I therefore conclude that people should embrace the use of fire wood as they are potentially renewable forms of energy and all kinds of people in the can afford it as compared to cooking using other alternatives.

6 References

- 1. http://www.articles4all.org/advantages-of-using-firewood-as-your-fuel
- 2. http://phieoblogs.blogspot.ug/2016/07/benefits-and-advantages-of-cooking.html