



**Our Indian Stove, and a galley with
with a magnificent view of a moonrise.**



**The covered propane tank is just
to the right of Alice.**

Stove: Since it was so hot we did all of our cooking in the cockpit on a special board/table made of Starboard®. We used a two-burner stainless steel stove (made in India, that cost around \$60) and a small 11-pound (I think) propane tank mounted on a locking plate by the starboard stern rail just forward of the aft cleat. We would connect the stove when we used it, then disconnect and put every thing away, leaving the tank covered and mounted near the rail. Set up & breakdown time was only a minute or two. The stove and board lived in the lazarett. We used less than ½ a tank for 4 weeks.

BBQ & Table: Didn't use the BBQ as much as we hoped since we are lousy fishermen and only caught 2 yellow fin tuna the whole time. The BBQ used a separate small disposable tank. In order to avoid carrying extra tanks I bought an adapter that allowed me to refill the disposable tank from the 11-pound tank. However, a little utility table I made from Starboard proved very versatile and was used often. We used it in a number of ways: as a BBQ prep table on the starboard side, underneath the stove, as an "end table" for the cockpit, and as a fish cleaning table on the port side. It clipped onto the leading edge of stern rail and the aft edge of the winch with a removable (1 wing nut) support leg that rested on the genoa track and could be removed for storage or placed in reciprocal location for the port side.



Mmmm Yellow fin Tuna for dinner.



Small divots hold stove legs securely.



Note the table leg in its stowed position location in the lower right of the table



Underside of table, note leg for starboard setup