

By Jonathan Hanson and Jeremy Edgar



Kanz Field Kitchen \$595 (without stove)

Homeowners spend more money remodeling kitchens than all other rooms combined, and for good reason. Now your camp can get the same attention. The Kanz Field Kitchen with a Partner Steel stove is the Smallbone cabinet/Wolf range combo of the outdoor world. Constructed of marine-grade Baltic birch plywood and brushed aluminum, it opens to provide a work surface, side tables, windbreak, and well-organized storage. Use it on a table or the tailgate, or insert the sturdy legs into concealed sockets to create a completely free-standing system. You can order it bare or with the Partner stove, and even add a complete set of kitchen equipment. Look for a full comparison test of field kitchens soon. (JH) kanzoutdoors.com, 818-894-6589

mKettle \$82

I love my old volcano kettle, which creates a vortex effect to boil water quickly in its hollow cylinder using just twigs for fuel. Now imagine that mated with a JetBoil and you have the mKettle, a compact and lightweight volcano kettle that substitutes a neoprene collar for a handle. At only 13 ounces and seven inches tall, it's compact enough for motorcycle travel. Provision with freeze-dried meals that can be reconstituted in the pouch with boiling water, and this could be the only cooking implement you need—no gas, no canisters, no pots. Made entirely in the U.K. (JH) mkettle.com, 503-468-4160



mKettle, left; standard volcano kettle, right



Snow Peak Baja Burner LI Stove \$160

I've searched for years for a single-burner stove more stout and stable than a backpacking model, yet more compact than a big two-burner. A cheapo Stansport sufficed for a while, but was flimsy and tippy. The stainless-steel Baja Burner LI fixes all that. It's sturdy enough to stand on (yep, I tried it) and will hold the biggest pot in your kit securely, but packs in the space of a thick laptop. The liquid-injection canister system ensures efficient fuel usage even in freezing temperatures. If you want to expand, the stove drops into Snow Peak's Iron Grill Table system. One complaint: the grate won't hold a small espresso maker. Note to SP: Please lengthen those grate fingers. (JH) snowpeak.com, 503-697-3330