



UPSIDE DOWN FIRE

Similar to the log cabin type, the platform fire was designed to cook food. The main difference between the two styles is that the logs of a platform fire are stacked closer together, and you start the fire at the top instead of the bottom.

Because you start a fire at the top of the wood, the fire burns down the logs instead of up. This creates a solid, flat platform of hot coals, perfect for cooking. To build a platform campfire, start by laying three or more pieces of firewood on the ground. Place three or more on top, perpendicular to the first layer. Keep adding wood until the fire is at least three levels high, and then set tinder and kindling on top of the platform.



TEEPEE

A teepee fire has a circular base with a wide diameter, letting in plenty of oxygen. To build a teepee fire, begin by laying down a large bundle of tinder. Next, use small pieces of kindling to form a teepee shape above the kindling. As the fire grows, continue to add larger sticks to the teepee structure.

One of the benefits of a teepee fire is its easy maintenance — simply lean more sticks against the frame to feed the fire as it burns. Because a teepee fire burns through wood fast, it is generally used to warm up quickly or for small cooking tasks such as boiling water.



LOG CABIN

Begin by stacking wood as if you were building a cabin — place two pieces of wood parallel on the bottom, then stack two on top, perpendicular. Repeat the process until your fire reaches the desired height, then place tinder and kindling in the center square and ignite.

Use your broader pieces of wood for the bottom and add thinner, lighter pieces for the top. As they burn, the logs fall in on one another, constantly feeding new wood to the coals. Because of this, a log cabin fire tends to burn more slowly than a tepee, making it a good choice for the evenings when you want to spend a few hours around a crackling blaze.