



# Solar Cookers International Solar Cooker Review

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## Partnership for Clean Indoor Air meets in Lima, Peru.

By AmyJo Mattheis, Executive Director, SCI.

We were all there for the same reason. A large convention center filled with over 400 people, all gathered to solve the same problem; dirty air caused by cooking over open fires.

Half of the world's population cook their meals over an open fire. The smoke emitted from these daily fires causes severe problems. This smoke is a main contributor to black carbon that pollutes our collective air and when inhaled daily by women and children - it kills. Using trees for firewood is diminishing our forests and trees, causing deforestation and soil erosion. Open fires have no controlled combustion and therefore burn fast, using a large amount of wood for an inefficient fire. Severe accidents with open fires occur regularly and are especially dangerous for children.



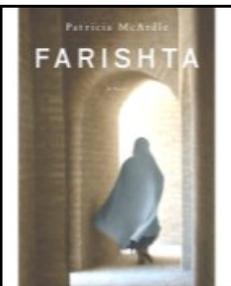
*Some of the solar cooking plus participants of the PCIA conference: L to R — Rocio , Patricia, David, Crosby, AmyJo, and Kofi. A great end to a good week!*

Most of us are aware of these facts, and yet there is a real need to move this profound global issue into the consciousness of the every-day public and the decision makers of our world.

The Partnership for Clean Indoor Air gathered engineers, designers, scientists, program developers, international development

experts, health professionals, financiers, carbon credit experts and manufacturers from around the world to address this problem and collaborate for solutions while keeping a

*(Continued on page 4)*



Make sure to read an interview with **Patricia McArdle**: SCI board member and author of the new novel *Farishta*. Page 3.

## UN reception—an intern's view

By Samantha Phillips and Kimberley Hargrave.

Solar Cookers International (SCI) and the United Nations continue to find avenues to open doors of opportunity for solar cooking. Prior to becoming an intern at the SCI offices in Sacramento, neither of us knew the problems caused by cooking over open fires which effect our planet and the people living on it. We were shocked to learn that so many lives were negatively effected by the smoke emitted from these fires; lung disease, eye infections and asthma

haunt the lives of these women and children. Collecting firewood takes young girls away from attending school, and in some areas exposing them to attacks and danger.

All of this hit home as we both prepare to complete our undergraduate degree from University of the Pacific in Stockton, California, and intend to work professionally in international development.

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*Solar Cooker Review* is published three times a year by **Solar Cookers International** to disseminate information on solar plus cooking systems and clean cook technologies. Back issues are available online here: [solarcooking.wikia.com/scr](http://solarcooking.wikia.com/scr)

**SCI** is a 501©(3) non-profit organization working to harness the sun to benefit people and the environment.

**SCI** welcomes submission all of which are subject to editing.

The *SCR* is compiled and edited by **SCI** staff.

Send submissions to :  
**Solar Cookers International**  
 1919 21st Street, Suite 101  
 Sacramento, CA 95811-6827  
 USA

Please partner with SCI to go green. [Donate online](#) and we will send you an email acknowledgement.

To receive this newsletter and all other correspondence by email, navigate to [www.solarcookers.org/green](http://www.solarcookers.org/green) to complete the necessary forms and together we can paint the world green and clean!

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***Help kick off the solar cooking season!***

*Join SCI at our Open House on Friday, April 29th between 4:30 and 6:30 pm. Meet our Board of Directors and enjoy light refreshments while our Director outlines the exciting future for solar cooking and solar plus technologies!*

*1919 21st Street, Suite 101, Sacramento, CA 95811*

**Tribute gifts have been given to Solar Cookers International by:**

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## Farishta: Interview with the author, Patricia McArdle

**SCI Director AmyJo Mattheis interviews Board Member Pat McArdle about her novel FARISHTA, which was inspired by her year in northern Afghanistan.**

### What led you to write this book?

I learned so much during the year I spent in Afghanistan as political advisor to a British army unit in the north, and had initially considered writing a nonfiction account of my experiences. The lack of sustainable development and renewable energy; the struggle of Afghan women for basic human rights; and my discovery of the magic and enormous potential of solar cooking were the major concerns I wanted to share with as many people as possible. In the end, I decided that I might be able to reach a much larger audience if I

could successfully weave what I had learned into a compelling work of fiction.

**Solar cooking plays an important role in your novel. Why have you devoted several years of your life to it, and why is it so important to you?**

Two and half billion people around the world still cook over smoky, open fires every day, many in countries where the sun shines up to ten months a year. Most have no idea that it's possible to capture the endless free energy of the sun with a solar oven to heat food and boil water. In Afghanistan and many



other developing countries there is a critical shortage of fuel wood for cooking. When I was there, I saw children as young as five or six scavenging for reeds, bushes and even garbage, for their mothers to use in their cooking fires. You may have read about the group of Afghan boys out gathering

firewood last winter who were mistakenly bombed by NATO forces. There is also the tragedy of women and children killed or terribly burned when they try to cook with black market jet fuel that they believe is kerosene.

My solar cooking epiphany took place in Afghanistan on a cold but sunny March afternoon when I was traveling back to

*(Continued on page 6)*

### Interns *Continued from page 1.*



During the week of January 14th - 19th, we had the opportunity to see the United Nations and other Non-Governmental organizations in action when the UN held their Consultations with Non-Governmental Organizations, otherwise referred to as CoNGO. Solar Cookers International had the honor of hosting an exhibition of solar cooking

during these proceedings, with the intention of educating other NGO's, UN Officials, diplomats and individuals about the viability and need for solar cooking.

Through funding from our University, we were able to attend the event and assist in its preparation and execution. It was a solid event with many benefits!

A lot of planning and preparation went into the exhibition, primarily accomplished by AJ Lederman, SCI's UN Advocate, and AmyJo Mattheis, Executive Director of SCI. In the end lots of people were involved and we all worked hard.

The night of the event the icy rain was whipping sideways across the streets of NYC - and still over 100 people attended, some from as far as Virginia. We helped create an exhibition including more

*(Continued on page 5)*

**PCIA** (Continued from page 1)

spotlight on it and raising awareness.

All technologies were included in the discussion and panel presentations. Mid-week was a panel of speakers who focused on alternative fuels and technologies, and was when I was able to speak to the plenary session on solar cooking technology. Rocio Maldonado from BISS in Bolivia spoke on solar as well. We coordinated our presentations and put forward a critical message: only together can this problem be solved. It is not “solar alone” or “fuel efficient stoves alone”; it is not only LPG, ethanol or pellet stoves. The power brought to the problem lies within the diversity of our technologies, expertise, skills and experience. Working together and combining technologies for the best result according to each particular context is the future.

Dean Still, from Aprovecho Research Center in Eugene, Oregon delivered a Call to Action that same morning. He called us to the task of making the best use of the diversity of our collective talents, expertise, technologies and intellect, to reach the end goal which is more people throughout the world using clean cook technologies.

Exciting alliances, connections and partnerships were pursued throughout the week as those gathered together realized again that we are all

stakeholders in this effort. It is our air that needs cleaning. It is our planet that is losing trees and oxygen, and whose soil is breaking down. Finally, it is our humanity, our fellow

forestation risks the loss of all trees, such as Uganda. Solar, the cleanest cooking technology of all, will be the link that supports and enhances all the other technologies. When so-



Photo: Dr. Emmy Wasirwa  
SCI Director Amy Jo Mattheis discusses solar cooking in Lima, Peru.

brothers and sisters who are becoming ill and dying.

We can solve this problem and we have the will to do it.

Fuel efficient, biomass burning stoves is an important and necessary technology to reduce carbon emissions from fires. These stoves have incredible engineering designs that dramatically reduce the carbon emissions and pollution from fires; they are increasingly efficient in maxim-

lar is used during sunny days, which for many is regular and daily, the other technologies are improved and their value increased.

To that end, solar cooking worldwide is a “solar plus” technology. To reach our common goal of improved lives, health, and environment - solar, plus other clean cook technologies, combines for the best, most efficient result. Solar plus must join the clean cook stove industry and continue to invest in improving the technology of our stoves and expand in Research & Development. Solar

plus systems need to commit to Standards & Testing that govern and apply to all clean cook stove technologies. And solar plus must continue

**....solar cooking worldwide is a “solar plus” technology.**

izing heat and burning for cooking. LPG (Liquid Petroleum Gas) is the cleanest burning fuel and is helpful especially in countries where de-

(Continued on page 5)

**Interns** (Continued from page 3)

than 8 different solar cookers and retained heat cookers all of which displayed informative placards. The event was scheduled to begin at 4pm, but people started arriving around 2:30pm. They didn't stop coming until after 7:30pm. There was so much interest and amazement in the simple yet profound technology of cooking with the sun. Lots of questions were posed as people engaged with SCI representatives to discuss the problem of open fire cooking and how solar cooking was part of the solution.

Media was also used to educate those attending on how to make solar cookers, as well as about the growing environmental and social challenges confronting our world as a result of open fire cooking. The demand to search for firewood or coal, child safety from open fires, and income spent on non-renewable resources are among some issues discussed. Our media successfully educated guests on how solar cooking is a sustainable and viable solution for addressing these environmental and social issues.

Spreading the news about solar cooking, raising awareness of the problem, and teaching that solar cooking is part of the solution, is critical to moving forward. To that end, we circulated and worked the crowd, requesting names, level of interest,

added to the evening's welcome atmosphere.

For our part, we enjoyed interacting with the guests and solar cooking supporters. We met compassionate people such as a family from Pakistan who had previously sent solar cookers to other family members in Pakistan. We also connected with board members who illustrated their involvement in different countries and had advice for the different solar cooking technologies.

These people make solar cooking possible through their diligence and belief in sustainable technologies that has helped to spread knowledge through the United Nations and beyond.



*Kimberly, Sam, and SCI Board Vice-President and U.N. Advocate, A.J. Lederman prepare for the U.N. exhibition.*

questions and input people had on what they wanted to know more of, and how better to reach people with this message. Many guests were in awe of the simplicity of solar cooking technologies as well as its implications for alleviating the social and economic constraints on women and children.

The atmosphere was not only educational with informational displays, solar cookers, heat retained cookers and media; it was also enjoyable and fun. Good food enabled people to stay longer, and a variety of refreshments

knowledge through the United Nations and beyond.

*Samantha Phillips and Kimberly Hargrave are interns at the SCI Sacramento office in California and have been working with solar cookers for over 5 months. They both study International Relations at the University of the Pacific and will graduate in May 2011.*



**PCIA** (Continued from page 4)

to globally advocate, building alliances and relationships with fuel efficient stoves, LPG, and other alternative technologies to meet the end for which we all strive.

The PCIA Forum created the atmosphere and environment to do this work. Let's keep the

momentum going. We have a common bond, a shared vision and commitment to healthy air, lives and environments. Moving forward together will harness the power needed to solve this problem and improve our world.



**Farishta** (Continued from page 3)

camp with some soldiers after a daylong patrol into the mountains. I suddenly recalled how I had once done some solar cooking as a Girl Scout. That night, I went online, did a search, and found the website of Solar Cookers International. They had construction plans for solar cookers, so I downloaded a few, got some cardboard and foil from the British Army cooks in our field kitchen, and over the next few weeks built several models and tested them on the roof of our compound in Mazar-i-Sharif, just as my lead character Angela does in the novel. When I came back from Afghanistan I began writing about and demonstrating solar ovens (my first demo was in the center courtyard of the State Department in Washington D.C.). I was eventually invited to join the board of Solar Cookers International. As my expertise increased I began to receive invitations to demonstrate solar cookers in the U.S. and overseas, something I have been doing now for almost five years.

**Is the U.S. government doing anything to promote solar cooking now?**

Last September Secretary of State Clinton announced a new initiative called the Global Alliance for Clean Cookstoves. The U.S. government, Ted Turner's U.N. Foundation, the Shell Foundation, and several other

governments and private organizations are providing the funding. They will be committing at least \$50 million over the next ten years to develop cleaner cook stoves and get at least a hundred million of them into homes by 2020—a very worthy endeavor. The global solar cooking community is confident that this initia-



Patricia Mcardle: Author, SCI board member and solar cooking expert.

tive will include solar cooking technology, which as we all know uses no fuel but sunshine and has zero emissions. I was invited to serve on the Alliance's Fuels and Technology working group,

**..the Global Alliance for Clean Cookstoves..... will be committing at least \$50 million over the next ten years ...**

and am beginning to build support among working group members to ensure that solar thermal devices are included as part of the solution despite that fact that the Department of Energy plans to spend its \$12.5 million contribution to the Alliance solely on the development of new biomass

stoves. Solar cooking technology will be a part of this effort to provide clean cooking solutions for the world's poorest two billion people.

**What made you decide to enter the Amazon Breakthrough Novel Award contest? Were you surprised when you won?**

When I wasn't out lecturing on and demonstrating solar cooking technology, I worked for almost three years on the manuscript after I retired from the Department of State at the end of 2006. I had planned to self-publish **FARISHTA** if I couldn't sell it. In September 2009, when I told a friend that I'd finally finished my first draft, she suggested I enter it in the Amazon Breakthrough Novel Award contest. I decided to submit **FARISHTA** but since I had already agreed to conduct an assessment of a large solar cooking project in a Darfur refugee camp that fall, my revisions had to wait until I got home. I was in the camp for nearly three weeks, ate

solar cooked refugee food almost every day with no prob-

lems, but got food poisoning at a hotel restaurant on my last day in Chad. That put me out of commission for an extra month and since I was also committed to hosting a big family gathering over the holidays, I didn't start

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**Farishta**—from page 6.

editing **FARISHTA** until January 2010. I worked 12-14 hours a day, including reading the entire manuscript aloud to myself before I submitted it on the evening of the deadline. I checked the contest website every month and was astounded each

sure that I wasn't revealing classified information. I submitted my manuscript to the State Department, which also sent it out for review by other government entities mentioned in the book. It was fully cleared by all agencies in two months, which is remarkable for the U.S. government. Not a word was changed or deleted.

***Solar cooking technology will be a part of this effort to provide clean cooking solutions for the world's poorest two billion people.***

time my manuscript (one of five thousand entries) made it through another round of judging by Amazon, Viking, Publishers Weekly and Penguin reviewers. I was in the supermarket one afternoon in May when my cell phone rang in my pocket and an Amazon official told me I was one of three finalists in the General Fiction Category. I was stunned. One month later when I was awarded first prize at Amazon headquarters in Seattle, it seemed like a dream. It still does.

#### **Did you have to get approval from the U.S. government to publish this book?**

I did. After I joined the State Department in 1979, I signed a nondisclosure statement agreeing to submit for prepublication review any written material that was based on my government service. This was not to vet my opinions, but to en-

#### **What do you hope that FARISHTA will accomplish?**

If **FARISHTA** is successful, I hope it will give me a national platform to speak about the issues that concern me most — moving our energy consumption from fossil fuels to renewables; ensuring that women are equal participants in all societies; and making solar cooking a significant part of the solution to reduce the smoke from the millions of cooking fires that are lit around the world every day.

***Farishta** by Patricia Mcardle will be available in bookstores on June 2nd, 2011.*



## **SolAppeal: working with supporters to make Solar Cookers International a Lean Green Solar Machine**

**Lean:** SCI is dedicated to using every penny of your dollar to effectively spread solar cooking and other clean cook technologies to people in developing nations.

**Green:** Solar cooking is about people and the environment. Using clean cook technologies reduces air pollution and deforestation. SCI seeks to reduce the amount of paper we use to do our work to save trees and our air. SCI wants to partner with you to communicate via the web, email, and other clean communications to reduce our carbon footprint.

**Solar:** SCI is about harnessing the power of the sun to benefit people and the environment. Solar power is one technology that when combined with other clean cook technologies, can reverse the damage done by cooking over open fires. It is a critical component to the winning formula.

**Machine:** SCI is a professional organization that operates to achieve the mission of improving lives, the environment, and increasing healthy living. This work requires staff, infrastructure, travel, communication and technology. The less SCI spends on paper and postage, the more money is available to go toward program, advocacy, and building capacity.

Please partner with SCI to go green. Donate online and we will send you an email acknowledgement. To receive all other correspondence by email, navigate to this link [www.solarcookers.org/green](http://www.solarcookers.org/green) to complete the necessary forms and together we can paint the world green and clean!

## The Solar *Plus* Coalition

By AmyJo Mattheis, SCI Executive Director

The hot season very nearly did me in. My first year living in the Upper East Region of Ghana, West Africa was an initiation into what constant sun power can do. Temperatures hovered at 120° F



(49° C). When my Ghanaian counterparts sent for help for their wilted American Peace Corps volunteer, it was because I had realized I could not escape the heat. It was hot every morning, every minute of the day, and through the night. It didn't even help when it got cloudy or the sun went down. The second year was easier and when the sun dipped out of sight, I felt a welcome relief. The intense heat from the sun can cause us to seek ways to get away from it. The better response is to find technologies to use it!

In most parts of the world, when the sun does go down, the sweet, cool darkness stretches across our skies, offering the light of stars and moon to accompany evening meals and the life of the night.

People continue to live, work, and eat long after the sun ceases to shine. Women often prepare the evening meal after sunset while families gather to visit, tell stories and in my neighborhood, to drum and dance!

For populations the world over, just because the sun goes down, activity does not stop. I have fond memories of my neighbor knocking on my door at 8:30pm with

offerings of pounded *fu-fu* and ground nut soup.

Solar cooking needs to allow for this reality and participate in celebrating the joys of the evening. A “Solar *Plus*” approach to integrated kitchen systems does just that. It partners solar cookers with photovoltaic light providers and other clean cooking technologies that best meet the needs of particular environments.

Whenever a solar cooker is paired with another technology as part of a kitchen cooking system, the value of that technology increases. **Plus**, there is the added benefit to the environment that, when **solar cookers are used, they produce zero emissions**. If my neighbor had cooked lunch with her solar cooker, then used it in the afternoon to cook the evening meal (which she could then keep hot for hours in an insulated retained heat basket), she could have saved her scarce biomass fuel to cook and heat water in the early morning with a fuel efficient stove.

“Solar *Plus*” is the system to advocate. It puts solar thermal energy first in every cooking context where there is consistent sun. “Solar *Plus*” allows for the reality of the setting sun by promoting the use of clean photovoltaic lighting to replace smoky night time fires. It recognizes the benefits of clean biomass burning stoves and other alternative cooking technologies. “Solar *Plus*” seeks partners and alliances with any clean cook technology to further the power of the sun. Solar cooking advocates, promoters and organizations need to join to-

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**Whenever a solar cooker is paired with another technology as part of a kitchen cooking system, the value of that technology increases.**

*Solar Plus*—from page 8.

gether to lead with “Solar *Plus*”.

The “Solar *Plus* Coalition”, an idea developed at the PCIA Conference in Peru in February, is just beginning. It is a group of solar cooking organizations who have been living, teaching and practicing the reality of “Solar *Plus*” and who want to increase its credibility and viability.

Solar Cookers International will take the lead on mobilizing this global effort. SCI will utilize the SCI website to enable collated standardized procedures and testing, handle logistics and keep the coalition motivated and on the same page. The goal is to expand partnerships with likeminded groups and to achieve global data that meets industry standards and

testing on kitchen systems using “Solar *Plus*” technologies.

Please consider taking part in this working coalition of Solar *Plus* advocates and organizations. If you are interested in this exciting project, please contact me at:

[amyjosolarcookers@gmail.com](mailto:amyjosolarcookers@gmail.com)

The sun does go down every night, but it rises every morning. Together we can dramatically reduce indoor air pollution and give women new power to manage their kitchens and their lives!

**“Solar *Plus*” allows for the reality of the setting sun ...**



Look for our upcoming solar cooking events in Northern California. See our website for updated information. [www.solarcookers.org](http://www.solarcookers.org)

#### Earth Fest at Sacramento Zoo

Saturday, April 2nd. 9-4. “It’s a Party for the Planet!” Giant Earth Day party with games, crafts and entertainment. Sacramento Zoo, William Land Park, Sacramento.

#### Trinity Cathedral Earth Day Fair

Sunday, April 3rd. 8:30-12. 5th Annual Earth Day Fair. Trinity Cathedral, corner of 27th Street and Capitol Avenue, Sacramento.

#### Earth Day at Sierra College

Wednesday & Thursday, April 13th and 14th. 10-3 Theme is “Connect to Your Natural World” to emphasize connections humans have with nature and promote sustainability in families, business and community. Sierra College, Rocklin.

#### Celebrate the Earth

Saturday, April 16th. 10-4. Live music, cooking demonstrations and family zones (organic foods, green energy, water conservation, etc.) Roseville Utility Exploration Center in Mahany Regional Park, Roseville.

#### City of Sacramento Earth Day

Thursday, April 21st. – 9-2. Community event, live entertainment, interactive learning, clean air demonstrations. Free event. Cesar Chavez Park, Sacramento.

#### Google Earth Day

Friday, April 22nd. 9-2. Mountain View, Google Headquarters. SCI will have a display of solar cookers. Susan Rigali, the owner of [SavorSolar](http://SavorSolar.com) and a celebrity chef from Los Angeles, who grows her own organic food and cooks most of it with a Villager sun oven, will also attend. Google HQ, Mountainview.

Earth Fest at Sacramento Zoo	04/02/11
Trinity Cathedral	04/03/11
Earth Day at Sierra College	04/13/11
Celebrate the Earth	04/16/11
City of Sacramento Earth Day	04/21/11
Google Earth Day	04/22/11
Davis Whole Earth Festival	05/6-8/11
Land Park Lunch	06/04/11
Solar Day 2011	06/18/11

#### Davis Whole Earth Festival

Friday, Saturday & Sunday, April 5th, 6th and 7th 11-8 – Music, arts, crafts, dance, education. UC Davis Campus, Davis.

#### Land Park Lunch

Saturday, April 4th. 8-12pm. SCI will provide a solar cooked lunch to the Land Park Volunteer Corps (LPVC), Land Park, behind Fairytale Town.

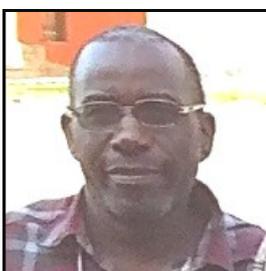
## News You Send

Solar Cookers International invites all solar cookers and promoters to send in news of their projects, both big and small, to share success stories among the community of Clean Cook Technologies (CCT). SCI only edits for space and does not research nor is liable for the accuracy of these statements.

### AFRICA

#### UGANDA

December 2010: Mbarara project has nearly reached break-even status, reports Kawesa Mukasa of [Solar Connect Association](#) (SCA), Uganda. SCA



*Kawesa Mukasa  
of SCA, Uganda.*

had the ambitious objective to sell 3400 cooking sets in the Mbarara region in 2010. That is 60% more than the previous year and it achieved close to a 100% success rate! The objective to continue under its own steam in 2011 is now within reach. By now, approx.

7,600 households in the Mbarara region cook with solar energy techniques (approx. 45,000 people). Sales for 2011 are anticipated at 6,000. The number of villages served grew from 10 to 15, the number of female instructors increased, training and information meetings through women's circles increased steadily as well as the production of [CooKits](#), hay baskets for [heat-retention cooking](#) and Lorena Stoves (a fuel-saving stove). Quality of products and services improved and was closely monitored by means of consumer evaluations. In addition to financial support, [Solar Cooking Netherlands](#) provides project support, professional expertise and consultancy and helps in finding operational partners and donors. A lot of attention was devoted to marketing and sales training, the business approach to production and the strengthening of the financial administration. Kawasa Mukasa recently represented SCA at the PCIA conference in Lima, Peru.

Contact: [Kawesa Mukasa](#), Solar Connect Association, P.O. BOX 425, KAMPALA, Uganda. Tel: +256-77-665894. Office: +256-71-718005. email: [scacooking@yahoo.com](mailto:scacooking@yahoo.com) or [mukasakawesa@ymail.com](mailto:mukasakawesa@ymail.com)

#### KENYA

January 2011: Ten solar box cookers have recently been completed, and been placed in the hands of ten community leaders, who have just finished half of their training provided by [PROMOSOL](#) located in N'Djaména. Currently, there is a waiting list backlog of about sixty orders for cookers, as they try to keep pace with the enthusiastic response from the community. Once this current group is trained, they will begin in February to train others in the manufacture of the box cookers.



#### KENYA

February 2011: Student success with solar cooking - The [Eldoret Student Projects](#) in Kenya, spearheaded by [Camilly Wedende](#) of [Sun Cookers International](#), and aided by long-distance advisor, [Sharon Cousins](#), board member of [Solar Cookers International](#), have taken an important step in that spread with a student team who not only learned how to cook with sunshine but also learned to take a creative and scientific approach to solar cooking. Students researched existing solar cookers on the [Solar Cookers World Network](#) site. They put their heads together and came up with new ideas to try. They performed comparative tests on an existing model and two of their prototypes. While all three reached cooking temperatures, one innovation showed the strongest performance at their location. All twenty students built durable solar panel cookers to take home to the camps where they live, and have been using them to prepare food and provide water pasteurization for their families. They keep records of their progress

and experiments, amazing the neighbors who stop by to see food cooking in a stove powered by sunshine, a stove that children in their community helped to invent. Camily and the team hope that other schools and clubs can use the example of their pilot project to help more youth become scientists for solar cooking, to aid in the spread of this bright idea whose time has come.



Students in Eldoret, Kenya show off the solar panel cookers they constructed.

Contact: Camily Wedende, Sun Cookers International, P.O. 2986, Eldoret, Kenya. Email: [camilyw@yahoo.com](mailto:camilyw@yahoo.com)

## EUROPE

### TURKEY

The Foundation for the Support of Women's Work (FSWW) partners with women's groups across Turkey to improve economic conditions and quality of life. The **U.S. Department of State** recently awarded a \$100,000 grant to Turkish organization *Kadın Emeğini Değerlendirme Vakfı* (KEDV) to launch a year-long solar cooking project.

SCI Board member Patricia Mcardle and SCI executive director AmyJo Mattheis acted as consultants to the formulation of the project. The Cookit design was chosen as a simple design that can be easily manufactured by the women involved in the project. Gokcen Durutas, representative of the solar cooking project, joined Patricia, AmyJo and other PCIA participants in Peru.

According to the *Hürriyet Daily News*, the project will have two phases. During the first phase, educational seminars about the effects of climate change are planned in several communities — Istanbul, the Marmara district of Bandırma, the southern province of Hatay and the southeastern province of Mardin. Renewable energy sources will be discussed as alternatives to smoky cooking fires. An estimated 2,000 solar cookers will be built and sold by women's groups during the second phase of the project, providing needed income opportunities.

Contact: **Şengül Akçar**, Kadın Emeğini Değerlendirme Vakfı, Bekar sokak No. 17, Beyoğlu – Istanbul, Turkey. Tel: 0-212-292 26 72, e-mail: [kedv@kedv.org.tr](mailto:kedv@kedv.org.tr), web: [kedv.org.tr](http://kedv.org.tr).

## THE AMERICAS

### CUBA

The eco-friendly vegetarian restaurant, El Romero, in Pinar del Rio, has begun to offer dishes prepared with solar cookers. The parabolic cookers allow them to provide food cooked with no carbon impact.



Chef Inti Langaney cooks vegetables with a parabolic solar cooker in Pinar del Rio, Cuba.

Solar Cookers International invites all solar cookers and promoters to send in news of their projects, both big and small, to share success stories among the community of Clean Cook Technologies (CCT). SCI only edits for space and does not research nor is liable for the accuracy of these statements.

## News You Send

### HAITI

**Chef José Andrés** created the World Central Kitchen, a foundation focused on feeding vulnerable people, supporting the local agricultural economy through local food purchases, and promoting nutritious foods, recipes, and environmentally sustainable cooking fuels and technologies. José is returning to Haiti, and the World Central Kitchen, in partnership with Grameen Creative Lab, is planning to build a commercial kitchen with the capacity to feed 10,000 people daily. The goal is to create a sustainable "social business" for the people that have the least. They plan to serve a nearby orphanage, school, hospital, and



*Chef José Andrés*

local residents. Solar cookers will play a central role in the project.

Chef [José Andrés](mailto:info@worldcentralkitchen.org)  
[info@worldcentralkitchen.org](mailto:info@worldcentralkitchen.org)

### NICARAGUA

**February 2011:** A group from the UC Davis Program for International Energy Technologies installed a solar box dryer for drying fruit



*Students helped install a solar box dryer for drying food.*

in Nicaragua. They worked with the local organizations [Grupo Fenix](#) and the [Solar Women of Totogalpa](#). They also connected with students and faculty at the Alternative Energy Program at Nicaragua's National Engineering University, and the directors of the new dried fruit export company SolSimple. They plan to send a follow up trip the summer of 2011.

### MEXICO

**December 2010:** Solar cooking is growing in popularity in both the rural and urban areas of Mexico. Alfredo Garcia Martinez, a roadside street vendor in Oaxaca, has realized substantial savings by converting his cart to solar cooking. The system, invented by Swiss engineer, [Michael Götz](#), consists

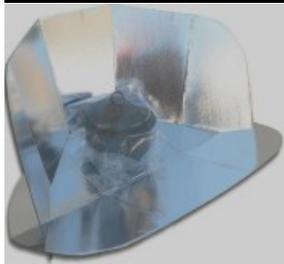


*Alfredo Garcia Martinez serves food from his solar cooking vending cart.*

of a parabolic trough reflector that creates a strip of light focused onto a copper tube filled with water. When the concentrated rays heat the copper tube, water vapor is produced which goes directly to the steamer. This allows the broth, tortillas, and beef barbeque to continue cooking and be kept at a constant temperature. The solar system is mounted above the cart and is used during the day. Martinez switches to gas to heat the water in the evening.

Solar Cookers International invites all solar cookers and promoters to send in news of their projects, both big and small, to share success stories among the community of Clean Cook Technologies (CCT). SCI only edits for space and does not research nor is liable for the accuracy of these statements.

## Catalog of products



Are you new to solar cooking? The **CookKit** is an inexpensive, easy way to get started. A lightweight, panel-style solar cooker made of cardboard and foil that folds to 13" x 13" x 2" for convenient storage. Great for home, camping and emergency use. It comes with two high-temperature cooking bags which are required for cooking. The CookKit reaches temperatures in the mid-200°Fs. Use with a lightweight, black, lidded pot (not included). **\$25**



If you want to cook year-round (even in the snow!), try the **Global Sun Oven**. It's a high performance solar box cooker made of durable molded fiberglass and kiln-dried hardwood for years of use. Anodized aluminum reflectors come with 15-year warranty not to rust. Reaches temperatures in the mid- to upper-300°Fs. Includes oven thermometer. Use with a black, covered pot (not included). Shipping incl. (continental US only). **\$280**

**CookKit Combo Special!** \*\*Purchase the CookKit and 3 lb. roaster together and save! Right now we're offering the combo package at the special price of **\$35!** \*\*

The **HotPot** is a durable, panel-style solar cooker and pot system. Comes with collapsible, anodized aluminum reflectors and custom three-liter black pot suspended in a tempered glass bowl for insulation. Lidded glass bowl eliminates the need for heat-resistant plastic bag to surround the pot. Reaches temperatures in mid-to-upper 200°Fs. **\$123**



The **Tulsi-Hybrid** is a high performance solar cooker with a unique electrical backup. Cook three ways: using passive solar, using electrical power, or a combination of solar and electrical. Reaches temperatures up to 400°F. Four black metal pots are included. Shipping incl. (continental US only). **\$307**



The **Lasagna Pan/Cookie Sheet** set is a convenient way to cook lasagnas, cakes or cookies in a panel-cooker. The Cookie Sheet makes the perfect lid for the Lasagna pan. Measurements: Cookie Sheet 8.5i" x 13.5" (cooking surface) Lasagna Pan: 14" x 9" x 2". Size not compatible with the Global Sun Oven. **\$22**

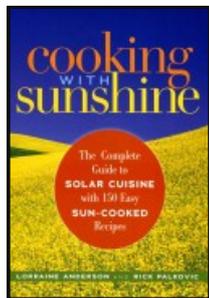


The **SOS Sport** is a compact, durable two-pot solar box cooker made from recycled soda bottles. Reaches temperatures in the mid- to upper-200°Fs, higher with reflectors. Comes with two black pots, reflectors, and a Water Pasteurization Indicator (WAPI). Shipping included (continental US only). **\$197**



**3lb round black lidded Roaster** absorbs the sun's energy and converts it to heat energy. Liquid capacity 3 liters. Steel with a porcelain coating. Fits in all the solar ovens that we sell except the Tulsi Hybrid. Measures 9.75" w x 5.75" h. **\$14**

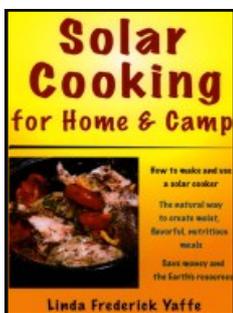
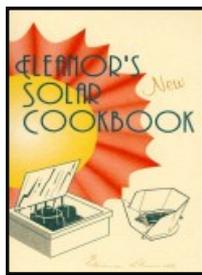




**Cooking with Sunshine** by Lorraine Anderson and Rick Palkovic. Everything you need to know to use the power of the sun for cooking! You'll learn about the different types of solar cookers, the history of solar cooking and tips to get the best results. There's a chapter on building your own cooker and a resources section for those who want more information. With over 100 recipes plus menu ideas you won't be wondering what to cook in your solar oven! 202 pages. **\$17.95**

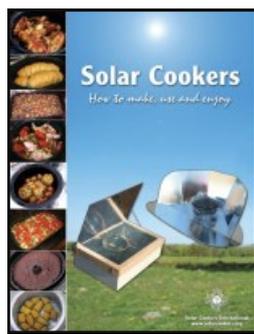
pes plus menu ideas you won't be wondering what to cook in your solar oven! 202 pages. **\$17.95**

**Eleanor's Solar Cookbook** by Eleanor Shimeall. New to solar cooking? This is a great introductory cookbook for anyone getting started with solar cooking. Simple, easily followed recipes cover all the basics. You'll also learn how to do solar canning, make solar ice cream and much more! Spiral-bound cookbook. 96 pages. **\$12**



**Solar Cooking for Home & Camp** by Linda Frederik Yaffe. Try some solar cooked Cashew Curry! Or maybe a crab dip or carrot soup. Clear, easy to follow recipes can be quickly prepared at home or in camp. Includes plans for building a box-type and a panel-style solar cooker and tips on solar camping. 120 pages. **\$12.95**

**How to Make, Use and Enjoy Solar Cookers**, 10<sup>th</sup> edition. Contains instructions for making solar cookers from cardboard and foil, directions for use and recipes. 52 pages. **\$7**



Also available:

**Replacement high-temperature cooking bags** (19"x24") for use with CookKit and other panel-style cookers. Minimum order is 5 bags. **.50¢ per bag**

The **AquaPak** pasteurizes four to five liters of water at a time, up to 15 liters per day. Simply fill with water and lay it on a flat surface in the sun. A built-in WAPI indicates when water is pasteurized, in as little as 2 hours. Weighs 6 ounces when empty. **\$22.50**



The **WAPI** (Water Pasteurization Indicator) is a reusable device containing a special wax that indicates when heated water reaches 65°C (149°F). Water heated to this temperature for a short period of time is free from microbes, including E. coli, Rotaviruses, Giardiasis and the Hepatitis A virus. Our new and improved WAPI comes with a heat-resistant stainless steel cable and brass end caps that won't melt when used over an open flame. **\$7**



Want the whole package in one kit?

Add our **Preparedness Kit** to your emergency supplies and you will be ready to handle all your solar cooking and water pasteurization needs during a disaster. Contains CookKit, 3 lb. round roaster and WAPI. **\$43**

The **Solar Chef's Kit** is perfect for beginners and experts and makes a great gift! Comes with a CookKit, 3 lb. round roaster and *Eleanor's Solar Cookbook*. **\$48**

Our **Camper's Kit** is a convenient way to go solar on your next camping trip! You'll get a CookKit, 3 lb. round roaster, AquaPak, and *Solar Cooking for Home & Camp* cookbook. **\$70**

**See other specially priced products on our website at:**  
**[www.solarcookers.org](http://www.solarcookers.org)**





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April 2011

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## **SolAppeal:** *working with supporters to make Solar Cookers International a Lean Green Solar Machine*

**Lean:** SCI is dedicated to using every penny of your dollar to effectively spread solar cooking and other clean cook technologies to people in developing nations.

**Green:** Solar cooking is about people and the environment. Using clean cook technologies reduces air pollution and deforestation. SCI seeks to reduce the amount of paper we use to do our work to save trees and our air. SCI wants to partner with you to communicate via the web, email, and other clean communications to reduce our carbon footprint.

**Solar:** SCI is about harnessing the power of the sun to benefit people and the environment. Solar power is one technology that when combined with other clean cook technologies, can reverse the damage done by cooking over open fires. It is a critical component to the winning formula.

**Machine:** SCI is a professional organization that operates to achieve the mission of improving lives, the environment, and increasing healthy living. This work requires staff, infrastructure, travel, communication and technology. The less SCI spends on paper and postage, the more money is available to go toward program, advocacy, and building capacity.

Please partner with SCI to go green. Donate online and we will send you an email acknowledgment. To receive all other correspondence by email, navigate to this link [www.solarcookers.org/green](http://www.solarcookers.org/green) to complete the necessary forms and together we can paint the world green and clean!