

A New Approach for a Different Outcome

by AmyJo Mattheis, Executive Director, SCI



SCI staff meeting with KMET staff

The skit includes a mother and daughter. Eager to support her daughter's education, the mother offers the funds necessary to pay school fees. The next time the daughter comes to ask for money for school, she adds a small amount more than what is necessary. Finding her mother more than willing to sacrifice money for her future, the girl begins to request funds even when there is no required fee. In the end, the flow of funds ceases after Mom takes ill. Years of practicing dependence on the mother have made their mark and the girl is lost. Despite the investment made in her future, the daughter does not know how to

fend for herself and she is left with little know-how or skill to move forward.

The SCI Kenya staff developed this skit as a way to communicate the pitfalls of what is referred to as "donor dependence." The mother in the skit is, of course, the non-governmental organization (NGO): well intentioned, committed to a positive outcome and willing to give for the sake of a solid future for a community or village. The daughter occupies the role of the communities served by many NGOs over many years. The people do not intend to mislead NGOs. They do not start from a position of inactive and passive receptors. They initially appreciate the development projects, the help and support. Yet over years of NGO presence, money offered and often little to no accountability, a pattern has developed that has become too well known: donor dependence instead of independence. People no longer value their own ability to improve their lives, but rather look to NGOs from outside, including locally based NGOs, to "bring them the money," the solutions, the materials and technologies.

As SCI begins two new projects in Kisumu – one in Kibos and the other in the Obunga Slum – it is critical to convey the importance of breaking this cycle of donor dependence. In these projects SCI will not "bring the solution" that the people "ought to buy, use and adopt." Rather, SCI will work with the whole aspect of their lives so in the end, the people see the necessity of Solar Plus Solutions and it is they who request it, own it, and achieve the end of obtaining it.

While preparing for our project launch in Kisumu, SCI staff met with the staff of K-Met (Kisumu Medical Education and Training Institute). A local NGO in Kenya, this organization is located on the road leading into the Obunga Slum. They have worked in villages all around Kenya and have been very successful in their development approach, which is **Participatory**

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Integrated Community Development or PICD. As we discussed how SCI and K-Met can complement one another in Obunga, it became clear that their method is the same one that Solar Cookers International will be using in these two new projects. Both organizations were clear how necessary this type of methodology is for long-term sustainable outcomes.

The basic design of the project is this: long-term presence in a community that begins with learning the whole story of the lives of the people.

A variety of tools are needed, including but not limited to house-to-house visits, skits, community mapping, segmented meetings,

seasonal maps and more. It takes time. It is labor intensive. It requires reserving what we as the NGO may think is the answer to all their problems so that they discover it themselves, as well as their ability to do so. Their solution may be different than what the NGO initially thought. Their identified problems may not be what the NGO had expected. This is why this approach is so helpful. The people are the ones who know their communities best. They are capable and full of ability. With the NGO offering their expertise and the community giving all of their knowledge, experience, resources and capacity, a long-term solution that is sustainable will be reached.

At the project launch held on January 26th, this theme of power within, resources from the community and owning the answers to their challenges was echoed again and again. Speech after speech, from chiefs, administrators, government officials and community development leaders, the message was clear: the power for change is within your community

and within you. Our staff presented a skit that demonstrated community members working together to generate the necessary resources to improve their standard of living. It was full of humor as well as instructive and the people loved it. It was a solid beginning to this new approach.

SCI will be bringing Solar Plus Solutions, but the community will decide how to integrate this approach into their lives to meet prioritized challenges that they specify. The community will generate re-

sources and capacity and strategize with SCI Kenya staff to create opportunities for action.

“The power for change is within your community and within you.”

Energy poverty is a reality for most of the residents of both of these communities. It leads to illness and lack of education and crowds out the opportunities that might be available for an improved lifestyle. Energy poverty

does exist. Yet so does the energy for change! There is no poverty of energy when it comes to the people. Their communities are energized. They are pulsing with talent, will, intellect and know-how. These two communities, Obunga Slum and Kibos in Kisumu, will lead the way to develop a model of integrating Solar Plus Solutions into their lives on their terms, for their reasons, obtained through their own resources and energy. A new approach for a different result! ■



SCI Executive Director, AmyJo Mattheis, greeting the Obunga Assistant Chief at the Launch

Two Communities, Unlimited Possibilities

Jamie Westmoreland, Finance & Program Director and Julius Otieno, Kisumu Office Program Manager

Kibos is located on the outskirts of Kisumu, removed from the constant activity of Kenya's third largest city which has recently added a new international airport to its bragging rights. The Kibos Sugar Mill is situated in Kibos, where the city limits continue to expand. New businesses, entrepreneurs and public transporta-

children and are active in finding ways to improve their standard of living. When four women discovered Solar Cookers International at a market demonstration more than a year ago, they immediately saw it as a tool to increase their livelihood, improve their health and generally create more opportunities. The four



Esther and her family

tion are all spreading out to reach the Kibos area and include it in their plans. For residents of Kibos, it remains a long way from markets and basic necessities. For those who live in the flats of the Kibos Sugar Mill Labor Camp, it's even further. The labor camp itself is comprised of two rows of very basic housing units that span the length of two regular city blocks, which are surrounded by grassy fields and a spectacular view of the Homa Mountain Range. The nearest marketplace to purchase food, cooking fuel and other necessities requires a 45-minute walk down a dusty, unpaved road.

Perhaps due to the remote location of the Sugar Mill Labor Camp, the families living here appear to share the characteristics of a large family. The women know one another well, take care of each other's

families that have purchased solar CookKits are now the cornerstone of Solar Cookers International's new project in Kibos.

Ann, Esther, Beatrice and others have been involved in regular conversations with Solar Cookers International staff. They disclosed that even with a steady

income, they struggle financially. Firewood, coal and other types of fuel are a considerable drain on their income. It costs so much to fuel a fire cooker, even a fuel efficient Upesi, that these families could not afford to boil water for clean drinking.

The families who routinely use the CookKits have reported dramatic improvements in their lives. Esther pointed to her primary school daughter as an example of how the solar cooker has changed more than how she cooks. Not being able to afford to boil or pasteurize water on a fire cook stove, Esther and her family were forced to drink regular water, which resulted in intestinal disorders. This caused her daughter to frequently miss school and the cost of treating the illness depleted their income so that they could no longer pay for school fees. Last

month, as we sat with Esther and her husband Gabriele on their front porch, their daughter returned from school attired in her uniform with news of homework on her lips.

Closer to Kisumu's city center is where the Obunga Slum is situated. Obunga is a large, densely populated area of approximately four square miles and encompasses the Kamakowa, Obunga Central, Segga Segga and Kasarani Villages. A contrast to the mostly double-parent families that comprise the communities of Kibos, most of the mothers in Obunga are widowed and typically rent a single room within an apartment for their entire family. To earn income, they frequently engage in individual entrepreneurial activities such as frying fish or selling firewood and charcoal or baked goods. The women of Obunga are creative and go to great lengths to make enough money so that they can feed and house their families, which includes paying for the high cost of cooking fuel. Any additional costs such as school fees or health care are beyond their financial means.

Along with the mothers and entrepreneurs of the area, Obunga is an incredibly interesting and diverse community. Many of the residents and groups show they are proud of where they come from and make notable efforts to improve their community. These efforts include working with other NGOs that currently have projects in the slums to improve water, sanitation and health conditions. SCI's official project launch in Kisumu on January 26th opened with 6 performers of The Obunga Theatre Group performing a comedy piece based on real problems the residents face. This group of 20-some-things expertly performed a skit that addressed issues that arise due to open fire cooking. The 90 people in attendance

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laughed and applauded throughout, clearly understanding how the use of Solar Plus Solutions will benefit the community.

Athia and Fatima, Obunga Slum residents who lead the Muslim Women's Group, also displayed this pride unreservedly. While "taking" ugali at lunch, they explained how they have worked with local NGOs to make improvements in the Obunga community through the participatory development method.



Obunga Theatre Group performing at SCI's Launch on January 26, 2012

Through this development method, NGOs must first build relationships with the leaders of a community to work with its residents for a sustainable conclusion. At the end of the lunch, Athia and Fatima invited SCI to attend their next group meeting, which the SCI Kenya staff will do next month.

SCI is very excited to begin these two programs that have the power to educate us all about the real needs and the capabilities of these communities. Although their circumstances are different in many aspects, they share the similarity that Solar Plus Solutions can have a great impact on their lives. In return, SCI looks forward to learning from the outcomes that will be revealed during the different stages of the programs and which will leave an impact on all our lives. ■



SCI IS GOING SOCIAL!

For the latest updates on projects, partnerships, and news follow SCI's blog, Facebook, and Twitter.



Blog



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To receive electronic correspondence from SCI please visit our website and Opt-In.
www.solarcookers.org

SCI'S NEW BLOG!

We've started a blog to give you a behind-the-scenes look at what we are doing. The post to the right was written by our Executive Director while in Nairobi. To read the rest of the post you can go to our blog at <http://solarcookers-intl.blogspot.com>. Or, if you have smart phone, scan the blog QR code above and it will take you there!

While in Kenya, eat a lot of Sukuma Wiki!

A green vegetable resembling kale, this vegetable is prolific throughout Kenya. While working in Nairobi I stay at a small guesthouse. Around the edges of the courtyard are plants that look something close to Swiss Chard and are sometimes called "walking stick cabbage" because of its tall, woody stalk. This is Sukuma Wiki.



Sukuma Wiki is often eaten with Ugali, a cornmeal side dish similar to polenta, or Chapati, a type of flat bread.

Since we ate so much of this vegetable, we asked a Kenyan colleague what the word Sukuma Wiki means, thinking it would be "green plant" or something of that sort. What we learned was far more interesting. Sukuma Wiki means "push through the week."

When this vegetable was very affordable in Kenya, it was used to help a family "get through the week" in terms of being able to feed their family on tight and limited budgets.

(To read more, follow the directions to the left.)

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. SCI does not research nor are we liable for the accuracy of these statements.

CHAD

January 2012: Jewish World Watch has provided a grant of \$200,000 USD to the UK NGO Cord to provide CookKits to refugees at the Farchana Refugee Camp in Chad. This new project brings the number of refugee camps where solar cooking projects are underway to ten.



Photo courtesy of © Cord - www.cord.org.uk

INDIA

January 2012: Ajay Chandak of Prince India reports that in the Indian government's latest five-year plan, 30 billion INR (approx. \$600 million USD) is budgeted for solar cooking in 500,000 schools across India. This will not only help in saving the environment, but it will expose millions of school children to solar cooking and build the confidence that these systems work.

January 2012: Private equity firm Zephyr Peacock has reportedly invested \$11,000,000 USD in Mumbai-based Gadhia Solar in India. The solar energy company provides energy solutions by using parabolic concentrated technology and has implemented some of the world's largest solar thermal systems during the past two decades.

November 2011: The World Intellectual Property Organization commissioned an extensive report on the state of solar cooking, prepared by Scope e-Knowledge Center Private Limited based in India. The report validates the viability of solar cooking, a technology well-suited for a growing portion of the world's population. It also provides a number of examples of various designs that have applied for patents.

SPAIN

January 2012: ACCESO director René Bijloo has made the generous offer to donate up to thirty AlSol 1.4 parabolic solar cookers to any non-profit humanitarian project providing solar energy options for rural areas around the world. Contact René Bijloo at renebijloo@fastmail.fm with detailed information about your program.

SENEGAL

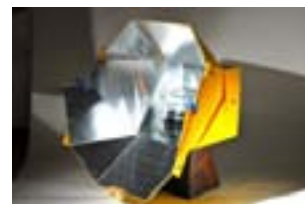
December 2011: The project is a joint venture between Solar Cooking NV in the Netherlands and Sol Suffit, a long-time promoter of solar cooking in Senegal. The SolarCooker Eco3 cookers will be introduced in Dakar and in eight villages next to Djoudj National Park. Local volunteers participated in workshops and will be training others in the surrounding villages. Trainees were also familiarized with the method of heat retention cooking. They found it quite easy to make good quality hay baskets with inexpensive baskets (locally made) and empty rice bags filled with dry hay.



SolarCooker Eco3 solar cookers are distributed in Senegal

UNITED STATES

February 2012: The All Season Solar Cooker (ASSC) is featured this month as a solar panel cooker whose key feature is its adjustable, coordinated reflector array. The advantage of the ASSC is that it can efficiently capture the earliest morning sun, to begin cooking far earlier, and later, in the day than most other designs. The cooking pot maintains a level position regardless of cooker orientation. It also folds into a flat package that is easy to transport and ship. Plans can be downloaded free from designer Jim La Joi's website at www.allseasoncooker.com. Tests showed that bread could be baked easily in Seattle (47° N latitude) on February 3rd.



The All Season Solar Cooker captures the first morning sun.

December 2011: The Sun-Funnel cooker, designed by Teong Tan, is similar to the Fun-Panel cooker but with a different panel fold. The intent is to have a panel cooker that will be strong enough to support a cooking pot when the cooker is tipped back for better orientation to the sun. It also uses a stick placed through the cooker base to allow the pot to remain level while cooking.



Sun-funnel panel cooker

In Memory of Sherry Cole

Typically, it's hot in Arizona. The sun shines regularly and it is here, within the sun drenched days that two women decided to harness that sunshine for the benefit of people and our environment.



Sherry Cole (right) and Barbara Kerr with a solar box cooker.

Sherry Cole and Barbara Kerr worked together to design and build a device that would utilize the heat of the sun that fell over their yards every day. In the mid-1970's they developed the Kerr-Cole solar box cooker.

Whereas solar cooking had existed long before 1970 and indeed was being used and experimented with all over the world, what the Kerr-Cole solar box oven offered was the use of more accessible and lighter

material. Most of the other box ovens that were made globally were built with metal or wood, making them cumbersome and heavy. Sherry and Barbara constructed their cooker out of cardboard boxes, glass and tape. They were much lighter and simple to construct.

Over the years they advanced their original design and worked to improve its efficiency and ease of use. Sherry was also very involved in marketing and publicizing the box cooker for wider appeal and to share the information.

Her work paid off as the story of the Kerr-Cole solar box cooker made its way to Sacramento, California where Dr. Robert Metcalf, a professor at California State University, heard about it and wanted to know more. Excited by the simplicity of the cooker, Dr. Metcalf built his own solar box oven after talking with Sherry and Barbara, which began a relationship that has been on-going and which spawned the founding of Solar Cookers International.

Due to the simplicity of the Kerr-Cole solar box oven and Sherry's success in promoting it, Dr. Metcalf became con-

vinced that this oven could benefit people living in developing nations who traditionally cook with firewood. It would help the people *and* the environment. From this point, Dr. Metcalf and a group of other interested people founded Solar Box Cookers International to work to integrate solar cooking in to the lives of people who cook over open fires.

Now named Solar Cookers International, our organization continues the tradition begun by Sherry Cole and Barbara Kerr, to utilize the power of the sun to make life healthier and more economically sustainable for people around the world.

Elsa (Sherry) D. Cole passed away on Thursday, December 1, 2011. She was 95 years old. She will be remembered and missed. ■

The Solar Cooker Review (SCR) is published three times a year by Solar Cookers International (SCI) to disseminate information on Solar Plus Solutions for cooking systems and clean cook technologies. It is also available online at solarcooking.wikia.com/wiki/scr.

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

SCI welcomes submissions, all of which are subject to editing. The SCR is compiled and edited by SCI staff.

Send submissions to:
Solar Cookers International
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USA

Email to:
scr@solarcookers.org

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First Step Is Awareness, Second Step Is Action

By Chelsea Berg, Fundraising and Marketing Manager

When women cook over open fires, they face a myriad of serious challenges. In the communities of Kibos and the Obunga Slum where SCI has launched two new projects, these realities are very apparent.



Your support directly effects SCI's projects so families can put their money towards school fees instead of fuel for cooking.

By supporting SCI you can provide an alternative to people who cook their meals over open fires and face illness, lack of opportunity and environmental degradation.

Financial contributions facilitate expertise in the field and throughout SCI staff. This enables successful data collection for on-going sustainability and makes it possible to establish new programs and expand our partnerships.

Take the next step with SCI and make a global impact.

Gift of Stock

With a gift of stock, bonds or mutual funds, SCI can better accomplish our mission and you can receive tax benefits.

- Upon transfer, the total value of stock is eligible for an income tax deduction.
- With a stock donation, there is no obligation to pay income tax on any capital gains.

To give a gift of stock, first complete a transfer through your brokerage firm or through a letter of authorization, then please notify SCI of your gift.

Monetary Contributions

Enable the work of SCI through a one-time or monthly monetary contribution. Monetary donations can be made by check, over the phone, or on our website at www.solarcookers.org.

Gift in Honor or Memory of a Loved One

If you know a friend or loved one who would be interested in SCI, help them become a supporter by giving a gift in their honor. A gift in honor of a friend, family member or loved one can be made through monetary donations or gifts of security. SCI will acknowledge the gift with a personal card to the honoree.

LEAVE A LEGACY WITH VARIOUS PLANNED GIVING STRATEGIES

Estate Giving

You can ensure the work of SCI will continue in the future with a will bequest. Include SCI in your will, trust or life insurance policy with a statement indicating the specified amount, a percentage of your estate or an item of property. If you would like to discuss this more, please contact the office at 916-455-4499 or send an email to Chelsea@solarcookers.org

Retirement Plans

To include the important work of SCI in your retirement plans, name SCI as a beneficiary of all or a portion of your retirement account. This is a flexible contract, which can be adjusted at any time if circumstances change.

Charitable Lead and Remainder Trusts

Both of these types of split-interest trusts

allow for you to give to SCI and provide for a non-charitable beneficiary, such as a family member.

With a charitable lead trust, SCI is designated as the lead interest and receives payments for a fixed period of time. After the established number of years, a non-charitable beneficiary receives the remainder of the trust assets.

A charitable remainder trust reverses the lead and remainder interest. A non-charitable beneficiary receives payments from income and/or principal for a designated number of years or for life. The remainder of the assets are then given to SCI. The amount given to the non-charitable beneficiary can be a fixed amount or a percentage.



Join with SCI and provide a way for women and girls to pasteurize water and prevent waterborne illness.

Charitable Gift Annuity

With a gift annuity, you can support SCI and receive a fixed income for yourself or others. Based on the initial amount contributed, the number of annuitants or beneficiaries, and the age of the annuitants, SCI will offer you a fixed rate for a period of time. SCI guarantees you will receive periodic payments that will neither increase nor decrease. By giving a charitable gift annuity you can plan on a steady cash flow, receive tax benefits, and further the mission of SCI.

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There are many avenues for your generosity to reach SCI. For further information or assistance please contact Chelsea Berg by email at Chelsea@solarcookers.org or by phone at 916-455-4499. ■

Please mail SCI donations to:
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or visit our website:
www.solarcookers.org/support/support.html



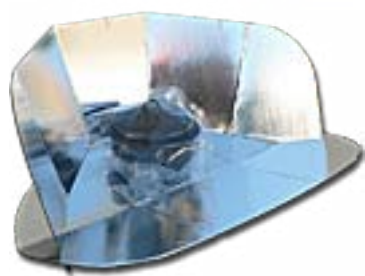
Make it possible for women to cook with Solar Plus Solutions and have more time to be entrepreneurs.

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In Memory of Bob Mattheis
In Honor of Daniel Schroeder's 42nd Birthday
In Honor of Ed & Becky Delair
In Honor of Barbara & Suren Rao and Daughters
In Honor of Abby Barber
In Memory of Sherry Cole
In Honor of Gunda Akers

Catalog of Solar Cooker 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"x13"x2" for convenient storage. Great for home, camping and emergency use. It comes with two reusable, high-temperature cooking bags, which are required for cooking. The CookKit reaches temperatures in the mid-200°F. Use with a lightweight, black, lidded pot (not included). **\$25**

Three-lb round-lidded roaster absorbs the sun's energy and converts it to heat energy. Liquid capacity is 3 liters. Made of steel with a porcelain coating, it fits in all the solar ovens that we sell except the Tulsi Hybrid. Measures 9.75" w x 5.75" h. **\$14**



The SOS Sport is a compact, durable two-pot solar box cooker made from recycled soda bottles. Reaches temperatures of 200 - 250°F, higher with reflectors. Comes with two black pots, reflectors, and a Water Pasteurization Indicator (WAPI). **\$197** shipping included (continental US only).

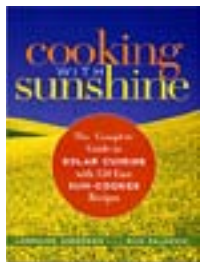
If you want to cook year-round (even in the snow!), try the Global Sun Oven. It's a high-performance solar box cooker made of durable molded fiberglass and kiln-dried hardwood for years of use. Anodized aluminum reflectors come with 15-year warranty against rust. Reaches temperatures of 350 - 400°F. Includes oven thermometer. Use with a black, covered pot (not included). **\$280** shipping included (continental US only).



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

The Lasagna Pan is a convenient way to cook lasagnas or cakes in a panel cooker. NOTE: Lid is **not** included. Measurements: 14" x 9" x 2". Size not compatible with the Global Sun Oven. **\$15**





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 resource 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**

Solar Cooking for Home & Camp by Linda Frederick 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**



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, Giardia 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**

The AquaPak solar 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**



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

- ✓ Add our **Preparedness Kit** to your emergency preparedness supplies. Be prepared 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 *Solar Cooking for Home & Camp* 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**
- ✓ Our **Teacher's Kit** is useful for teaching about solar cooking. It includes a CookKit, 3 lb round roaster, a WAPI, teaching materials, and illustrated solar cooking posters. **\$45**
- ✓ Replacement high-temperature cooking bags (19"x24") for use with CookKit and other panel-style cookers. Minimum order is 5 bags. **0.50¢** per bag

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SolAppeal: working with donors and 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 of the winning formula.

Machine: SCI is a professional organization that operates to achieve the mission of improving lives and 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 programs, 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 to complete the necessary forms and together we can paint the world green and clean!