

COOKBOOKS

A. *Cooking with Sunshine* by Lorraine Anderson and Rick Palkovic. Contains a variety of healthy main dish and accompaniment recipes, as well as desserts. Includes plans for building a box-type and a panel-type solar cooker. 202 pages. \$16.95

B. *Eleanor's Solar Cookbook* by Eleanor Shimeall. Contains numerous recipes grouped by type of food. Includes solar canning information. 97 pages. \$12

C. *Solar Cooking: A Primer/Cookbook* by Harriet Kofalk. Contains a diverse collection of vegetarian recipes. Includes information on solar food drying, as well as plans for building a box-type solar cooker. 96 pages. \$12

D. *Solar Cooking for Home & Camp* by Linda Frederick Yaffe. Contains an assortment of nutritious recipes. Includes plans for building a box-type and a panel-type solar cooker. 120 pages. \$12.95



PUBLICATIONS

Plans — *How to Make, Use and Enjoy Solar Cookers*, 10th edition: Includes instructions for making solar cookers from cardboard and foil, solar recipes, and solar cooking tips. 52 pages. \$7

Field Guide: provides guidelines for creating a solar cooking project. Topics include the need for solar cookers, the challenge of technology transfer, support services for trainers and consumers, and evaluations. 18 pages. \$5

Trainer's Manual: a step-by-step manual for teaching solar cooking. Topics include solar cooking basics, a sample workshop outline, follow-up procedures and support services. 32 pages. \$10

International Conference Proceedings: dozens of papers on topics such as solar cooker technologies, dissemination strategies, and promotion efforts.

A. Spain, 2006. CD-ROM. \$7

B. Costa Rica, 1994. 357 pages. \$15

The Expanding World of Solar Box Cookers: Barbara Kerr's classic textbook on solar box cookers. Topics include basic theory, design elements, and patterns of usage. 79 pages. \$15

VIDEOS

A. *SUNCOOKERS* by Catherine Scott. Documentary of SCI's projects in western Kenya. Many extras: digital Plans booklet, recipes, global slideshow, interviews, bonus footage. DVD, 18 minutes + extras. \$18



B. *Thirsty Planet* by Edwin Carswell. Describes solar water pasteurization efforts in Ghana & Benin. DVD, 27 minutes. \$20

C. *Let It Shine!* by Silver Classic Productions. Learn to make a panel-type solar cooker and cook a variety of foods. DVD, 50 minutes. \$15

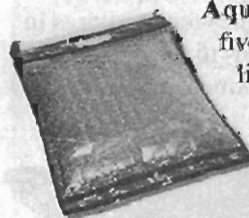
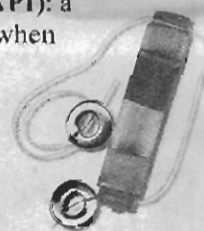


MISCELLANEOUS



SCI T-shirt: show your support for solar cooking with a 100% sweatshop-free cotton t-shirt. Men's and women's sizes, three colors: royal blue (new), black (new), olive green. \$18

Water Pasteurization Indicator (WAPI): a simple, reusable device that indicates when heated water reaches pasteurization temperature (150°F/65°C). It can be used for pasteurizing over most fuel sources, but works particularly well with solar cookers. Great for camping and emergencies. \$6



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 two hours. \$20

Three-pound roaster: round, black pot absorbs the sun's radiant energy and converts it to thermal (heat) energy. Steel with a porcelain coating. 9 1/4" x 5 1/4". \$12



Five-pound roaster: similar to the three-pound roaster, but oval. 13" x 8" x 5". \$14

