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## News from SCI Associates

### Kakuma refugee camp setting the pace in use of renewable energy



NTV Kenya 2017

The Kakuma Solar Cooking Festival ([watch here](#)) is a result of new partnerships and planning that began at the 6th SCI World Conference, Gujarat India, January 2017. Solar cooking is an important solution for sustainable energy in refugee camps such as Kakuma. Thanks to this project, this can become a model for East Africa.

#### Partners

Mr. Godfrey Mawira, WFP (Kenya)  
Mr. Ritesh Raithatha and Mr. Vivek Kabra (India)  
National Council of Churches of Kenya (Kenya)  
Ms. Sharon Clausson and Mr. Roger Haines (US)  
Alliance for Africa Assistance  
Haines Solar Cookers (US)  
San Diego Rotary Club (US)  
Ms. Faustine Odaba, "Mama Solar" (Kenya)  
*"None of this would have happened without the wonderful SCI Conference!" Roger Haines*

**Next steps:** follow-up to track solar cooking outcomes in Kakuma camp.

#### Green Hero: Dr. Mrs. Janak Palta McGilligan



#### Jaivik Janak: Green Heroes Film Festival - TERI

TERI honors Dr. Mrs. Janak Palta McGilligan as a Green Hero for her inspiring work in the field of solar cooking and sustainable lifestyles in Indore, India.

Lovingly called Janak Didi, Janak Palta McGilligan is the subject of [Jaivik Janak: Green Heroes](#). She is the founder of the Barli Development Institute for Rural Women in Indore. During the mid-1980s, Janak and her late husband Jimmy McGilligan pioneered solar parabolic cooking for community use. They worked tirelessly to set up solar community kitchens in Madhya Pradesh and trained thousands of tribal women in solar cooking technology.

People who were on the Solar Tour after the 6th SCI World Conference in Gujarat will enjoy re-visiting special moments of the tour which appear in this film.

Solar Cookers International thanks Janak Didi, an honored SCI Global Advisor, for her inspirational work to promote solar cooking and sustainable living worldwide.

## Evidence: Solar cooking initiatives in Haiti

*Thanks to SCI Associates and partners who responded to SCI's call for data on solar cooking distributions in Volumes 8 and 9 of the SCI Digest. This overview was aggregated by Dr. Alan Bigelow, SCI's science director, and Ms. Caitlyn Hughes, SCI's Program Manager.*

**From SCI's research and polling of the solar cooking sector, there is strong evidence that solar cooking started in Haiti in the late 1970s and continues to this day.**

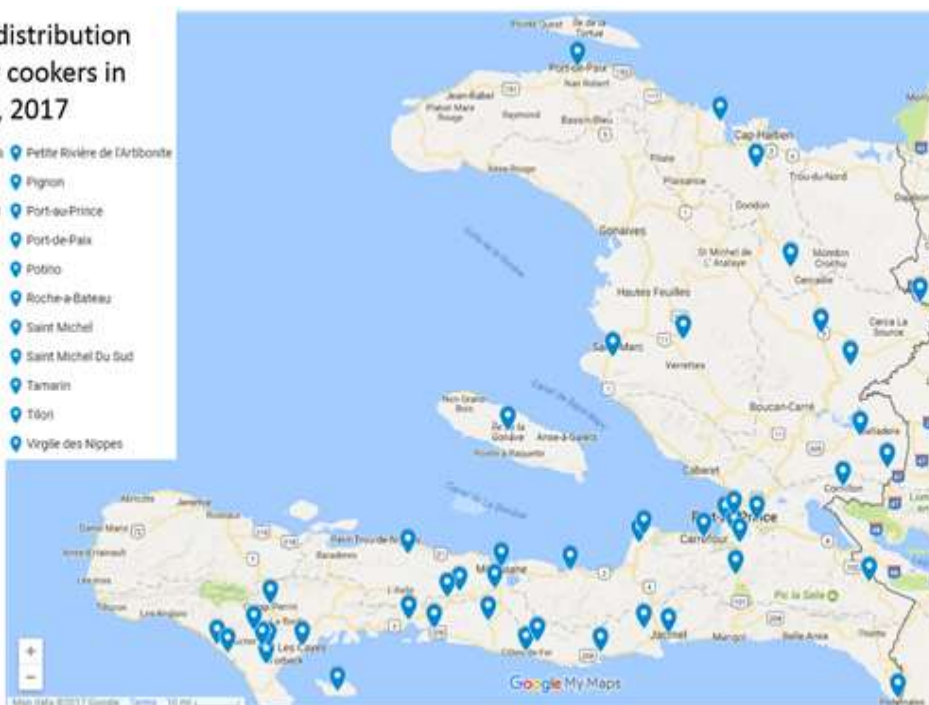
Twenty-six SCI partners reported **at least 14,000 solar cookers have either been brought to, or built in, Haiti in 47 locations**. Because many open-source options are available for building one's own solar cooker using local materials, the number is most likely greater than 14,000.

Types of solar cookers in Haiti include reflective-panel solar cookers, solar box ovens and parabolic reflectors. And several dozen community-scale solar cookers that can cook hundreds, to over a thousand, meals per day were sent to or installed in Haiti. Some were destroyed in the 2010 Haiti earthquake. So the state or location of some solar cookers remains unknown.

At the request of the Global Alliance for Clean Cookstoves, Solar Cookers International submitted this information for inclusion in the ***Preliminary Action Plan for the Transformation of the Cookstoves and Fuels Market in Haiti***; prepared by the Global Alliance for Clean Cookstoves and funded by Global Affairs Canada.

### Reported sites for distribution and/or use of solar cookers in Haiti, as of May 10, 2017

• Anse-à-Pitres	• Fond-Verrettes	• Petite Rivière de l'Arbitronite
• Aquin	• Furty	• Pignon
• Amisquet	• Gonave Island	• Port-au-Prince
• Bainet	• Gris-Gris	• Port-de-Paix
• Barreau	• Guichard	• Potino
• Bereaud	• Hinche	• Roche-a-Bateau
• Camp Fernin	• Ile à Vache	• Saint Michel
• Caneblanc	• Jacmel	• Saint Michel Du Sud
• Chantal	• La Colline	• Tamarin
• Cité Soleil	• Lambert	• Tilon
• Coteaux	• Layaye	• Virgie des Nippes
• Côtes-de-Fer	• Léogâne	
• Croix-des-Bouquets	• Les Cayes	
• Delmas	• Mariani	
• Dos Palais	• Miragoane	
• Duverge	• Mizak	
• Fond-des-Blancs	• Petion-Ville	
• Fonds Des Nègres	• Petit Goave	



*Data analysis and map. Photo: Solar Cookers International. 2017*

## Contribute your data: Drive solar cooking results

**Solar cooking contributes to long-term progress from cleaner, more efficient, sustainable cooking solutions worldwide.** It is crucial to convey the positive health, economic, and environmental impacts of solar cooking to government agencies and other stakeholders.

To help build this case, SCI is reaching out to all solar cooking partners. **SCI invites your input in the form of data** on baseline information, number and type of solar cookers, number of years of the project, location, outcomes, etc.

**With your help, we can work to include solar-thermal cooking in national energy and sustainability plans.**

**You provide:**

Number of solar cookers

Type

Location

Time period

Distributed

Sold

Manufactured

Submit your solar cooking data by filling out the simple form on the [Solar Cookers International](http://SolarCookersInternational.org) website. Or email [info@solarcookers.org](mailto:info@solarcookers.org). [Please submit to SCI by 1 June 2017.](#)

**Submit your solar cooking data for:**

**Afghanistan • Brazil • Ethiopia • India • Kenya • Nepal • Nigeria • Zimbabwe**

To [Solar Cookers International](http://SolarCookersInternational.org)

## **Solar Cooking KoZon (SCK) stimulates ISC private enterprises**

In 2014 KoZon granted the solar cooking business Togo Tilé in Mali, run by Seydou Coulibaly, an initial subsidy of 13,300 €. Two years later, it's a thriving business with 30 staff members, five points of sale nationwide and an average monthly business volume of 9,000 €.

The environment constitutes an important incentive: at sales demonstrations, at schools and universities, close attention is paid to the environmental aspects of solar cooking. For Seydou a contribution to the environment does not end with the sale of the product. Togo Tilé continues to support its customers for some time after the sale, to ensure that the products are truly integrated in daily cooking, to provide a lasting positive contribution to the environment.

After extensive analysis of the business, Togo Tilé was selected by a government programme in Mali focused on stimulating private enterprise. A business expansion plan was established that included the construction of a bigger workshop and the acquisition of a saw and a welding machine. Expenses: close to 47,000 €. Togo Tilé paid 5.000 €, and the Mali government and Solar Cooking The Netherlands KoZon paid half each. Now Togo Tilé can meet the increasing demand for solar cooking appliances in Mali.

More information: [sandra.vanderberg@solarcookingkazon.nl](mailto:sandra.vanderberg@solarcookingkazon.nl) (project coordinator SCK) - *By KoZon*

Solar Cookers International is planning a webinar with Solar Cooking KoZon to share and discuss their experience in facilitating solar cooking entrepreneurship. Watch the *SCI Digest* for dates for this and other webinars.





Photo: KoZon 2017

## Assembly manual for a SCI PEP testing station: Beta version now available for download from [www.solarcookers.org](http://www.solarcookers.org)

The testing station produced by SCI for a Performance Evaluation Process (PEP) of solar cookers had a successful debut at the 6th SCI World Conference in India last January. SCI is now following through to provide open source design plans for the SCI PEP testing station. Click this link to download a beta version of the assembly manual: [SCI Performance Evaluation Process \(PEP\) for Solar Cookers](#).

SCI is interested in your feedback about this beta version of the assembly manual. Please send constructive criticism about this manual [through our online contact form](#). **The goal is to have clear instructions for anyone with competent soldering skills and an ambition to construct a PEP testing station.**

SCI encourages individuals and organizations interested in evaluating solar cookers to construct their own testing station. For those that think the effort to assemble a testing station is beyond their capacity to build one, [please let SCI know](#). – Dr. Alan Bigelow, SCI

## Preliminary test results strengthen proposals

Scientific proposals that include preliminary results have a greater chance of success. Preliminary data provides evidence to reviewers that the principle investigator has the capacity to do the project. Preliminary data also lets the reviews know that the proposed project is doable.

If the proposal is for building an apparatus that will be the first of its kind, it is difficult to obtain preliminary data if the project has not been funded and the system has not been built yet. In that case, even data to show that a portion of the apparatus will work can strengthen the proposal.

Solar cooker performance evaluations can act as preliminary data to let the reviewer know that the solar cooker will be able to function as claimed. Several recent grant opportunities for solar cookers have stressed that test results should either be included in the proposal, or to be a part of the project plan. This is an example of how the SCI performance evaluation process (PEP) for solar cookers can benefit the solar cooking sector. For more information about obtaining preliminary data with SCI's PEP, contact [SCI](#). - Dr. Alan Bigelow, Science Director

## Help a mother succeed with solar cooking today

It's not too late to honor your mother, a mother you love, or a mom in a distant place who deserves to be

honored. Mothers who are poor **succeed through solar cooking**. They are determined to succeed, and you can help.

Every mom wants to ensure her children have a healthy future. Support a mom in need of solar cooking with your gift in honor of mothers everywhere.

Gifts of all sizes are needed. [Click here to donate today](#). [International donors can click here](#).

Did you know that SCI has documented proof that [women in Tanzania are saving 35% of their fuel expenses, thanks to solar cooking](#)? At \$2 a day, imagine what they can do.

## Employment opportunities

[Public Relations Officer, Solar Cookers International](#), Sacramento, California USA

**Deadline to apply: Open till filled**

[Development Associate, Solar Cookers International](#), Sacramento, California USA

**Deadline to apply: Open till filled**

*Applicants must be eligible for employment in USA.*

## ‘How do you photograph an aroma?’ Showing solar cookers at work

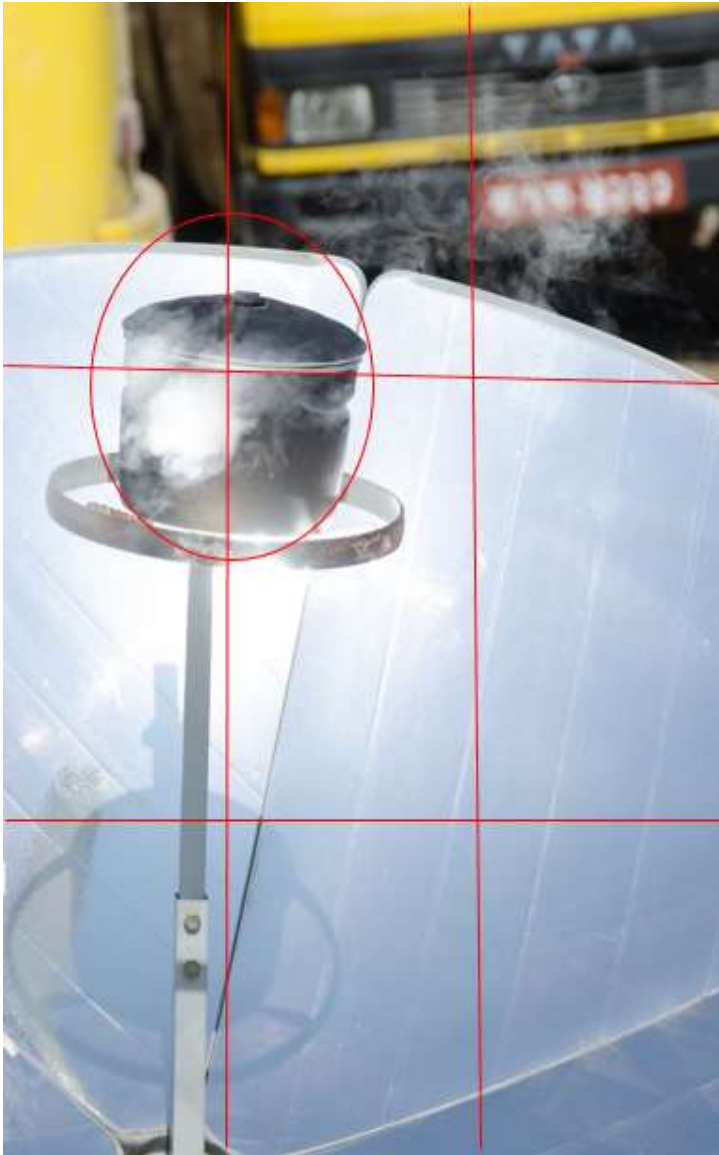
*The second article in a series. [More photography tips are found on SCI's Solar Cooking wiki](#).*

Solar cookers *cook*! In person you can breathe in the aromas coming from the food. Photographs can't capture smells, but they can **show heat** to help tell the cooking story. Sometimes you can see the food bubbling and simmering in the pot, and catch that with your camera. Or as with this shot, you can capture steam.



**Placement: making your photo interesting**

In the photo above, the pot is literally the center of focus of the parabolic cooker. However, it is not the center of the photo: placing it off-center in the photo creates a more interesting visual. This is called the Rule of Thirds: the pot is about a third of the way down from the top and a third in from the left. The steam was wafting right, so it made sense to put the pot left to give the steam room. And there's more interesting stuff in this shot below the pot, so the pot was placed on the upper-left third.



**Use the reflective surface to your advantage**

Solar cookers' reflective surfaces can create problems for photographers. Generally avoid blinding shots that have a direct sun reflection in them. But the reflectors also present fun artistic opportunities. Here's a Scheffler cooker at Hamro Gaon in Nepal:





Like most Schefflers, the hundreds of small mirrors that approximate a paraboloid are focusing the sunlight through the wall of a building to an indoor kitchen. This photo plays with this concept, showing a few hundred views of the building, one in each little mirror. Collectively they give an impression of the building. We see that it's a brick building with white-framed windows and a red grooved roof. The very lower right corner of the photo includes a little of the red roof—not reflected—for a bit of reference and orientation. The bright area in the lower-right of the paraboloid (in the Rule-of-Thirds position) shows where the dish is focused into the kitchen.

Using these techniques will add interest and make your solar cooking photographs more dynamic.

*-Charley Cross, Volunteer, Photography and Videography, Solar Cookers International*

## **Conferences and Advocacy: Save the Dates**

### **American Solar Energy Society (ASES) Solar 2017**

Solar Cooking Track  
Denver, Colorado USA  
9 – 12 October 2017

### **Social Capital Markets (SOCAP)**

San Francisco, California USA  
10 – 13 October 2017

*Scholarship application due to SOCAP by 1 June 2017 for international applicants*

**The Global Alliance for Clean Cookstoves - Clean Cooking Forum**

New Delhi, India

24 - 28 October 2017

**International Solar Energy Society (ISES) Solar World Congress 2017**

Jumeirah Hotel, Etihad Towers

Abu Dhabi, United Arab Emirates

29 Oct - 2 Nov 2017

**UN Climate Change Conference (COP23)**

Bonn, Germany

6 - 17 November 2017

**International Organization of Standards (ISO) /TAG 285**

Date and location TBA

**Call for Abstracts**

**CONSOLFOOD2018 - Advances in Solar Thermal Food Processing**



Instituto Superior de Engenharia, Universidade do Algarve, Campus da Penha

Faro, Portugal

22 - 24 January 2018

[Call for abstracts](#) deadline 4 June 2017

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Please submit articles for the *SCI Digest* to [info@solarcookers.org](mailto:info@solarcookers.org).

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**To learn more, visit [www.solarcookers.org](http://www.solarcookers.org)**

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