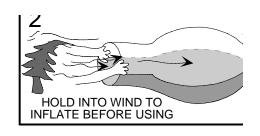
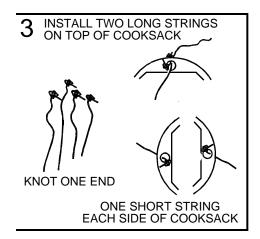
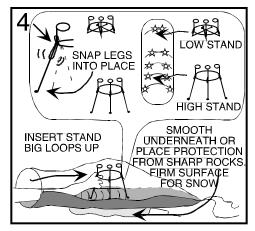
CookSack

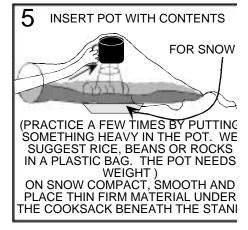
Solar Powered Oven





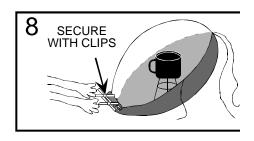


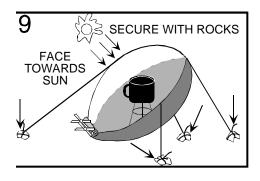


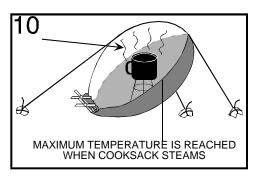


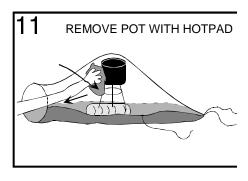








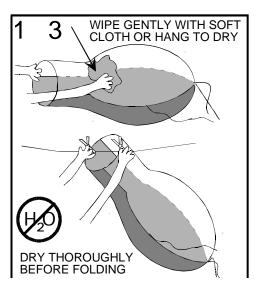


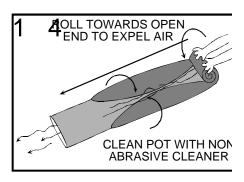






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Hottip Directions



Put on U.V. protective sunglasses. The silver reflective back on your CookSack is very bright and sunglasses should be used to protect your eyes from the sun's reflection.



grasp opposite edges of the tube to hold it open. Sweep your CookSack through the air or hold it open facing the wind so that Carefully unwrap your CookSack. Open the tube end of it and

and bottom sheets together, making it easier to inflate later. it inflates. This will release the surface tension holding the top



each of the four Stringalongs. Thread the unknotted end of one long string through the hole in the top tie down tab, pulling it through until the knot touches the tab. Repeat with the other Lay your CookSack on the ground. Tie a fat knot at one end of

secure your CookSack with tension from both sides. Thread one short string through the tabs on each side. This gives you a knotted end on each side of the top tab enabling you to long string, threading it through the same hole from the opposite



very rough place something under the CookSack to prevent abrasiveness on the CookSack. (When using in the snow, the snow should be firmed down and cardboard or thin firm plastic and pebbles) for setting up your CookSack. If the surface is Find a flat, sunny spot, as smooth as possible (remove grave)

and tipping the pot.) Lay the CookSack flat on the ground with the tube end facing the sun. Carefully insert the Terralander stand through the tube opening, placing it on the marked area. Placement of the stand will in the middle of the day with the central latitudes, when the sun is high, the stand should be in its "low" position, placed at the top of the graphic, centered on the picture of the two suns close together. At all other times and stand is on a flat stable spot. It should not rock or feel tippy. high position its legs must be unfolded and locked in place. Make sure the best describes the sun's position at the time of use. When the stand is in its seasons the stand should be in its high position, centered on the graphic that differ with the time of day, the time of year and the latitude. In mid summer,



tightly. Carefully insert the pot through the tube opening and center it on top of the stand. Make sure the assembly is stable food. Contents should not exceed one quart/liter. Cover Fill the Kettleblack cooking pot with 3 cups/750 ml. water or 14

and secure. Adjust as required.



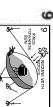
begin to fan air into the tube until your *CookSack* is inflated. THE FAN SHOULD BE HELD VERY CLOSE TO THE OPENING! Note: This takes some practice but be patient. Lift the top edge of the tube opening and with the Yellowfin fan



at first. You may need to reopen the tube and inflate your CookSack some more until you get the hang of it. CAUTION! Do not over inflate. This will side leaks. Air in the tube will be forced into your CookSack as to roll up the tube, folding the sides of the tube inward to prevent you roll, contributing to full inflation. This may take some practice-When your CookSack is inflated, quickly drop the fan and begin



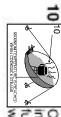
Use the Pinups to clamp the tube closed.



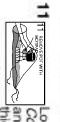
pull gently until the seam of your CookSack is 90 degrees to the sun. Secure the string with a rock or peg it into the ground. Grasp the second string from the same tab and run front middle of your CookSack. Holding the unknotted end Grasp the top Stringalongs and pull it towards you across the

not affect the performance. Secure the remaining strings in a similar it behind your CookSack creating tension to hold the top tab in place. This may cause a slight dent on the front top sheet of your CookSack. This will fashion. This will stabilize your CookSack and keep it focused.

the tie down position of the strings. pot as possible for effective cooking. Focus the light on the pot by adjusting Note: When tying down the tabs you will see a "white light" reflected on the Kettleblack pot. It is important to focus as much of this "white light" on the



tull heating power will now be diffused by the steam. water should be fully pasteurized and near boiling. inside. It may be left in this way to keep contents warm but Cooking is done when your CookSack has steamed

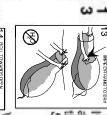


Loosen the Stringalongs and carefully unroll the tube. Your CookSack will deflate. CAREFULLY reach inside the tube and grab the handle of the Kettleblack pot with a hot pad or thick glove and remove it through the tube

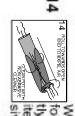
HOT pot. Use extreme caution to prevent burns. CAUTION! Remember that you are removing VERY HOT water in a VERY



Carefully remove the Terralander



the Pinups to hang it dry on a clothesline made by tying the away. It is important that your CookSack be dry before putting it Stringalongs together You may either wipe it dry with a soft cloth, or use



items in the Kettleblack pot. tly fold it towards the tube end to dispel the air. fold the two sides toward the middle. Starting at the top, gen-When your CookSack is dry, place it flat on the ground and Clean the pot with a non abra-Store all

Helpful Hints

Practice a few times by putting something heavy in the pot. We suggest rice

beans or rocks in a plastic bag. the pot needs weight.

Be sure to smooth underneath your *CookSack*, if the surface is still sharp or rocky place something underneath to protect the CookSack.

When using in snow, pack down the snow hard and place something firm If you misplace your fan, you can use a book, magazine, piece of card underneath to keep the snow from melting and tipping the pot.

Tie several of the Stringalongs together to make a clothesline and use the board or even the brim of your baseball cap for a fan. Pinups as clothespins

