



# Solar Cookers International SOLAR COOKER REVIEW

## In This Issue

George Clooney and Solar Cookers

p. 3

The Case for the Integrated Cooking Method

p. 4

News You Send

pp. 5-9

In Memoriam

p. 9

## Solar Cookers International

1919 21st Street, #203  
Sacramento, California  
95811-6827, USA  
Tel. +1 (916) 455-4499  
Fax +1 (916) 455-4497

### E-mail:

info@solarcookers.org

### Web:

www.solarcookers.org

### 2012 Board of Directors

Sharon Cousins  
Jeffrey Dorso  
Deepak Gadhia  
Jason Gray  
Debra Lilly  
Bill Hudson  
Arline J. Lederman  
James Moose, LLP  
Patty Roberts  
Rajinder Sahota  
Honey Walters  
Monica Woods

### Executive Dir. SCI

Julie Greene

### Webmaster

Tom Sponheim

### Acting Editor, SCR

Patricia McArdle

### SCI's mission:

*Harnessing the sun to benefit people and the environment.*

## Solar Cooking in Afghanistan's Wakhan Corridor



Boiling water with solar thermal energy in Afghanistan's Wakhan Corridor.

By Grace Magney - Kabul

Most news we hear from Afghanistan is about the death and destruction in that embattled but sun-drenched nation. Here's a good news story involving solar cooking that's worth sharing with the world.

In remote northeastern Afghanistan, a narrow finger of territory stretching out to touch China is known as the Wakhan Corridor. It is situated above the tree line near some of the highest peaks in the Himalayas. *National Geographic* calls it the "roof of the world." At the far end of the Wakhan Corridor lives a nomadic Kirghiz tribe. They raise sheep and use buffalo-like yaks for transport. Their only fuel for cooking and heating is dried animal dung, which generates acrid, unhealthy smoke that damages their lungs and eyes.

Rather than burning this dung, the Kirghiz would be far better off if they could leave it on the ground to fertilize their sparse grasslands for the next grazing season.

In June 2012, Jeff Waalkes (whose photos illustrate this article) and Grace Magney (of Global Hope Network) delivered ten parabolic solar cookers to this tribe. Grace purchased the packaged parabolic solar cookers from a local manufacturer in Kabul and sent them to the northern city of Mazar-e-Sharif, where Jeff loaded them on a truck and joined a convoy going to the Wakhan Corridor. When the road ended, the solar cooker parts were strapped to the backs of a caravan of yaks, which carried them the rest of the way to the Kirghiz tribe. *Continued on page 2*

## International Union for Conservation of Nature votes to Support Solar Cooking

At their September 2012 World Conservation Congress in Jeju, South Korea, the International Union for the Conservation of Nature (IUCN) voted to support a strong resolution calling for increased support for solar cooking efforts worldwide. The resolution, sponsored by Solar Household Energy (SHE) ... *Continued on page 2*

## Solar Cookers in Afghanistan's Wakhan Corridor

*From page 1* Even after the solar cookers were assembled, none of the Kirghiz believed they would cook food until a man put the tip of his cigarette into the focal point under the cooking pot and it ignited immediately. Finally the Kirghiz were convinced. Before Jeff and his team left the Wakhan Corridor, the Kirghiz were cooking food and boiling water with their new solar cookers.

Photos by Jeff Waalkes



Kirghiz yaks carry solar parabolic cookers into Afghanistan's remote Waghan Corridor in June 2012.

## IUCN VOTES TO SUPPORT SOLAR COOKING *(from p. 1)*

*From page 1* ... a Washington, D.C.-based NGO that promotes the use of solar and integrated cooking worldwide, called for greater international support for solar thermal cooking technology. The IUCN, founded in 1948, is the world's first global environmental organization with over 1,200 member organizations, including 200 governments, and 11,000 volunteer scientists and experts from 160 countries.

Dorothy Zbicz, co-chair of SHE's board of directors and SHE board member Scott Hajost, the former Director of IUCN's Washington, D.C. office, represented SHE at the conference. IUCN's backing of the resolution adds significant authority to organizations and individuals that have been promoting solar cooking as an essential, viable and environmentally beneficial technology. In adopting the resolution, the IUCN accepted several essential premises for sup-

porting solar cooking including: the "significant negative consequences" of cooking over biomass fires; the impact of deforestation on ecosystems; and the need to help communities reduce the impact of and adapt to climate change.

The IUCN resolution noted that an array of solar cooking technologies exist and are being further developed to address these issues. The resolution calls on IUCN's members and other entities to explore the appropriate applications of solar cooking for their countries, expand research to improve the technology, and add solar cooking to their own renewable energy portfolios.

The IUCN also urged member nations to ensure that technology standards being developed by the Global Alliance for Clean Cookstoves (which is strongly supported by Secretary of State Hillary Clinton) include criteria for solar thermal cookstoves.

The resolution was co-sponsored by five other IUCN members: Grupo Jaragua (an environmental organization based in the Dominican Republic that maintains a strategic partnership with SHE); The Natural Resources Defense Council; The Center for Environmental Legal Studies; the Earth Day Network and the Inter-Environment Institute.

By Dorothy Zbicz Co-Chair, Board of Directors, Solar Household Energy

## COMMENTS FROM SOLAR COOKS

"I got involved in the Jewish World Watch-sponsored CORD Solar Cooker Project in Eastern Chad at the end of 2011. I was trained by another woman who lives in my block on how to use the **CooKit**. Since then life has changed a lot for me. I used to have to collect firewood four or five times per week. Now I only need to go twice, sometimes even only once a week. It gives me more time to collect water, look after the house and take care of my family."

--*Djime (45) Darfur Refugee, Farchana Camp, CHAD.*

## A Message to our Supporters, Friends and Colleagues from the SCI Board of Directors

SCI had a tough patch early in 2012 when our donations were down and our costs were temporarily up. In April, we had to let all of our employees go, and operate as an all-volunteer organization. Our board members, working with both new volunteers and long-time volunteers, converted their passion for solar cooker technology to the mundane tasks of downsizing our office, answering your emails and phone calls, and shipping your orders. The result?

We have transformed our business practices and created a leaner, more flexible, low-overhead organization. Once again, SCI is in the ascendant and we continue our true work: to connect fuel-starved communities with free solar-power solutions.

As a long-time SCI supporter and solar cook, Julie Greene rejoined the SCI volunteer ranks in July, and was hired as Executive Director in September. While our Solar Cookers International East Africa office has formally closed its doors, SCI will remain active in Kenya, launching a new partnership with SCI co-founder **Dr. Robert Metcalf** and two community-based organizations (CBOs) there in late Fall 2012.

Next, we plan to expand our partnerships into Latin America. We continue to facilitate relationships to spread knowledge of solar cooker technologies and techniques. We are also updating our SCI Marketplace. Facing the challenging triad of global economic woes, environmental degradation, and poverty, it is more important than ever that Solar Cookers International endures to make lasting changes in the way we humans live on a planet of diminishing resources.

**Shine on!**

---

### COMMENTS FROM SOLAR COOKS

“We never believed that you could cook on a big wide round dish pointed to the sun. Mr. Enoyat put some beans into a pot and showed us how to cook them. Now my family boils all the water we need and cooks their food on our parabolic solar cooker.”

--Gazni, Afghanistan

## George Clooney, Solar Cookers and *The Men Who Stare at Goats*

Article and photos by Patricia McArdle

For the past decade, humanitarian and Oscar winning actor George Clooney has worked hard to raise public awareness about the plight of the people of Sudan. At the same time, many others have been trying to help the Sudanese people by providing them with solar cookers. A brief scene from Clooney's 2009



film *The Men Who Stare at Goats* (a psychic soldier flick) in which he angrily kicks over a non-functioning solar stove in the Iraqi desert was making those efforts more difficult for some of us who promote solar cooking technology.

After the film was released and certain people in Washington D.C., began making disparaging remarks about solar cookers because of that scene, I tried without success for almost two years to contact Clooney and ask him to rectify the situation.



On March 15, 2012, the day before Clooney was arrested in D.C. for illegally protesting at the Sudanese embassy in Washington D.C., I sent an email with my story to the director of Jewish World Watch, who was planning to be arrested with Clooney at the same

protest. Jewish World watch is responsible for the distribution of tens of thousands of CookKits in Darfur refugee camps in Eastern Chad.

As luck would have it, the two men were booked at the same time. During the thirty minutes they sat together in a D.C. jail cell, Clooney finally learned about the negative impact that scene from his film was having on our efforts to promote solar cooking. He has generously offered to make a public statement about the benefits of solar cooking. The question now is when and where he will make that statement.

**Thank you, George!**

## THE CASE FOR INTEGRATED COOKING

By Patricia McArdle

Supporters of Solar Cookers International (SCI), Solar Household Energy (SHE) and many other international NGOs promoting the adoption of solar thermal cooking and food processing, often hear the question: “But, how do you cook when there’s no sun?” We have a terrific and often unexpected response. “Use a fuel efficient stove!”

That’s right. We explain that for maximum fuel and emissions reduction, you should always cook with solar energy when the sun is shining. Only at night and on cloudy days should you burn your scarce wood, dung or other biomass fuel. And you should always use a fuel-efficient stove. You should also use a retained-heat container (*hay basket, wonder box, fireless cooker*) to extend the cooking time of both solar and combustion stoves.

A growing number of solar cooking organizations are promoting the use of these three devices to achieve maximum emissions reduction and fuel efficiency. The term for this combined system, the “*Integrated Cooking Method*”, was coined by the late Wilfred Pimentel (*please see the tributes to Wilfred and two other visionaries from the solar cooking community in this issue*). Over the past few decades, Wilfred and his wife Marie have been teaching people around the world to construct and use solar cookers, fuel-efficient stoves and retained-heat containers.

Since late 2010, Dar Curtis (co-founder of SHE) and I have been urging the Global Alliance for Clean Cookstoves (GACC) to adopt this system as a logical extension of their mission to provide 100 million homes with clean cook stoves by 2020. We have unfortunately found that within the fuel-efficient stove community there is still minimal interest in adding even retained-heat cookers to the mix. This despite the fact that the use of retained-heat cooking eliminates the need for adding an expensive (and potentially breakable) simmer adjustment to biomass stoves. (*Once food is brought to a rolling boil over a fire, it can be placed in a retained-heat cooker to finish cooking.*) We haven’t convinced our GACC colleagues yet, but we’re not giving up.

Those of us with easy access to electricity or natural gas already use multiple cooking devices in our kitchens. With adequate training and follow-up, women in the developing world have also shown their willingness to adapt to using several cooking



Retained heat container, Nepal.  
Photo by Allart Ligtenberg

devices to reduce their fuel consumption and cut emissions in their kitchens. Tens of thousands of Darfur refugee women in eastern Chad are already employing the Integrated Cooking Method (ICM) by using solar CookKits, hand-woven retained-heat cooking baskets and imported or locally built wood burning stoves. Jewish World Watch, the primary sponsor of the Tchad Solaire and CORD solar cooker projects in that country, estimates that fuel savings can be as high as 85% with the combined use of these three technologies.

There are a number of other integrated cooking initiatives and NGOs that employ two or all three of the fuel-saving devices mentioned above. These include: Vietnam Solar Serve; a prototype solar taqueria built by Michael Götz in Mexico; the large-scale, rooftop Scheffler arrays developed by Deepak Gadhia to power modern steam kitchens in India; David and Ruth Whitfield’s CEDESOL project in Bolivia; the ADES project in Madagascar; and the Barli Institute for Rural Women in India.



Solar box cookers and fuel-efficient stoves ADES. Madagascar

The primary fuel-saving principle of ICM is to avoid burning scarce and expensive fuels in combustion stoves on days when free, zero-emissions sunlight makes it possible to solar cook. The second principle is to always use a fuel-efficient stove when burning biomass fuel. The third and equally important principle of the Integrated Cooking Method is to use a retained-heat device for simmering food after bringing it to a boil on either of the other stoves. This practice can also keep solar cooked food piping hot until it is served after dark.

Women who have cooked for generations over three-stone fires need extensive coaching and monitoring, months or even years of follow-up, and the long-term involvement of health officials from their governments before they will permanently change the way they cook. This is not an easy task, but it can be done. The stakes are high for women’s health, for the future of our land and for the very air we breathe. The potential benefits (reduced deforestation and desertification, clean indoor and outdoor air, reduced respiratory and eye disease and more girls attending school instead of gathering wood) are enormous. Making this switch may not be obvious or easy for people in communities where smoky, three-stone cooking fires have been the norm for generations—but we should not wait until the last tree is gone before we make a concerted effort to convince women to use the more environmentally friendly and economical methods of the Integrated Cooking Method.

## NEWS YOU SEND

Solar Cookers International invites the 478+ members of the Solar Cookers World Network to send in news and share success stories with our global community. Please note that SCI does not have the resources to research—nor can we be held liable for the accuracy of—these contributions.

*NOTE: The international response to our request for solar cooking news for this issue of the SCR was so overwhelming that we have not been able to include all submissions. Those we used have been significantly edited for space. To read the complete version of all submissions (including those not included in this column) and to see many more photos, please go to the country pages of the Solar Cooking wiki (<http://solarcooking.org/countries> or <http://solarcooking.wikia.com/countries>) for: Angola, Argentina, Ecuador, Egypt, Ethiopia, The Gambia, Germany, Haiti, India, Iraq, Japan, Kenya, Malawi, Mexico, Nicaragua, Portugal, South Africa, Spain and Tanzania. Most Solar Cooker Review contributors also have their own pages on SCI's wiki listed under their name, their product or their organization. Thanks to all for your support.*

### AUSTRALIA

Stan Cajdler of Brisbane has developed a solar food dehydrator, that significantly reduces the formation of mold spores caused by the nightly cooling of food during a drying process which can last for several days. During the day, radiant heat from the collection plates heats the water containers, which slowly release heat overnight. For more information on this and other solar cooker designs by Stan go to his solar cooking wiki page: [SizzlingSolarSystems](http://SizzlingSolarSystems) or [www.sizzlingsolarsystems.com](http://www.sizzlingsolarsystems.com).

Heather Stevens of [www.SunCooking.com.au](http://www.SunCooking.com.au) writes that the Australian government has three significant grants available for companies looking to develop environmentally-friendly products or services. The Clean Technology Innovation program uses Australian Carbon Trading funds, which allow the federal government to offer matching funding. Steven's SunRocket portable solar kettle is a grant applicant. Another funding opportunity for Australian solar cookers is the Export Market Developing Grant (EMDG), which provides matching funding for any export related costs. <http://adventureinsolarcooking.com>

### BOLIVIA

The goal of David and Ruth Whitfield's *CEDESOL* Ecological Stoves for Better Living project in Bolivia and Paraguay is to replace more than 50,000 traditional inefficient wood stoves with efficient designs that have been shown to reduce fuel-wood consumption by more than 60%. The project, which includes solar cookers, will generate Voluntary (verified) Emissions Reductions (VERS), which will be provided by the foundation *myclimate*. Kyoto Twist Society and Green Microfinance are also contributing to this project. **COMING SOON!!!** "*Sol Food-Food for the Soul*", *CEDESOL*'s new illustrated solar cook book. <http://www.cedesol.org>

### BRAZIL

Jose Albano of Fortaleza, having determined that solar box cookers used near the equator don't need reflectors to boost their temperature, has designed a simple but highly effective, double-insulated, flat lid using locally available materials. He places a piece of clear glass on top of a box cooker, and on top of the glass a one inch (3 cm) thick wooden frame with two crossed wires that provide support for a layer of plastic sheeting which traps a layer of hot air above the pane of glass. The plastic sheet must be large enough to be draped over and secured to the bottom of the box. If glass is not available, a plastic sheet can be stretched under the wooden frame to make a double plastic frame. Communities within ten degrees north and south of the equator in Africa, South America and the South Pacific, may find that Jose's design provides them a low cost way to bake, roast and stew food most of the year using a locally constructed solar box cooker. [jalbanobr@yahoo.com.br](mailto:jalbanobr@yahoo.com.br)



The Energy and Materials Laboratory (LEM) at the Mechanical Engineering School of the Federal University of Sergipe has established an experimental Solar Cooking School in a socially vulnerable community in Brazil. Its goal is to use applied research to improve the lives of those living in poor communities. Dr. Paulo Mário Machado Araújo is coordinating LEM's field research. LEM's SOLAGUA project has developed a low cost water treatment pilot plant, which can disinfect 75 liters of water per day using only solar energy. The LEM project has also developed solar food driers and solar reflectors for curing concrete. LEM's most ambitious plans are for a solar restaurant that will provide 1,300 solar cooked meals for students every day using fixed focus solar concentrators like those designed by Wolfgang Scheffler. [paulomario@ufs.br](mailto:paulomario@ufs.br)

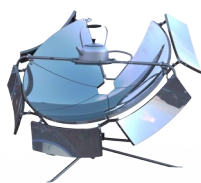
### CHINA/U.S.

Working with rural communities in western China, One Earth Designs, a Beijing/Hong Kong-based company, founded by Americans Catlin Powers and Scott  
*Continued on page 6*

Frank, has developed the SolSource S1, a portable parabolic solar cooker designed for use by nomadic communities. The S1 can boil a liter of water in ten minutes. Durable and weather resistant materials ensure a longer lifespan. It has a total weight of 18 kilos including a sturdy base design capable of withstanding the high winds typically encountered in the Himalayas. OED's other solar cooker design, the SolSource S2 will be the world's first temperature



adjustable solar cooker with six discrete settings up to 1,000 degrees Celsius. It will provide users with the capacity to generate electricity, heat their homes, purify their water and cook with stored solar energy at night or on cloudy



days. [info@OneEarthDesigns.com](mailto:info@OneEarthDesigns.com)

## COSTA RICA

Due to electric rationing imposed by a local Costa Rican electricity utility company in January 1979, Professor Shayam Nandwani made his first solar oven for his family to warm lunches cooked the previous night. Over the past four years, Dr. Nandwani has observed an increased demand for his solar ovens at educational institutes to reheat lunches for students. School directors like the solar ovens to reduce the lines of students waiting to use the microwave oven and to reduce the school's electric bill. As a result of his research and promotional work with solar cookers, Dr. Nandwani received the National Energy Globe Award in 2009 and 2012 from the Energy Globe Foundation of Austria. Contact: [snandwan@una.ac.cr](mailto:snandwan@una.ac.cr)



## DENMARK

Bashir Ahmad Nawa, Ph.D. Research Fellow, Technical University of Denmark, has written a useful and detailed analysis of the reasons that solar cookers are often rejected even by communities that most need them. Read the full text of his analysis at [solarcooking.wikia.com/bashir\\_ahmad](http://solarcooking.wikia.com/bashir_ahmad).

## DEMOCRATIC REPUBLIC OF CONGO

Kimour Kalubi of the Congolese NGO Terre en Paix (Land of Piece) writes that his organization, founded in Kinshasa, in 2004 built its first solar cooker in 2006. He says the images and the information on Solar Cookers International's on-line Wiki helped TEP improve their knowledge of solar cooking and helped their fight to protect their country's environment. A visiting American couple, Mr. and Mrs. Mike Marthar, recently brought SOS solar ovens and solar photovoltaic lamps to the DRC. TEP has been a member of the Solar Cookers World Network since 2006. They are continuing to search for financial aid and for partners in the U.S. [kalubi2001@yahoo.fr](mailto:kalubi2001@yahoo.fr)



## GERMANY/INDIA

Rolf Beringer reports that the German NGO WISIONS has agreed to support the establishment in India of the first regional Solar Food Processing Network. A workshop to inaugurate this effort will take place in early 2013 (date and location to be announced). The aim of the Solar Food Processing Network (SFPN) is to establish a global network of interested parties (NGOs, governments, farmers, and manufacturers) to develop and promote efficient methods of solar food processing and conservation. These are intended to help reduce poverty, improve local economic opportunities and health, and decrease environmental damage. In countries with high solar insolation, effective solar thermal production technologies will contribute to the sustainable development of small rural communities. SFPN is managed by the German NGO "Solare Zukunft" (*Solar Future* in English) (<http://www.solarezukunft.org>). It is financially supported by WISIONS (<http://www.wisions.net>), an initiative of the Wuppertal Institute for Climate, Environment and Energy to foster practical sustainable energy projects.

## IRAQ/UK

The Lady Fatemah Charitable Trust, an Islamic charity based in the UK is working with British solar cooker designer Matthew Rollins to provide thousands of improved CookKits to stressed populations in Iraq and elsewhere in the Middle East. Mr. A.G. Karim, director of the trust, Patricia McArdle and Mr. Rollins, traveled to Morocco in September to make a training film that will accompany the CookKits. The film includes training on the practice of retained-heat cooking. <http://www.ladyfatemahtrust.org>

## JORDAN

The Royal Botanic Garden of Jordan recently hosted a solar cooking workshop in a Bedouin tent. The workshop was led by trainer Johanna Blin. Just outside the tent, tasty local dishes including rice, lentils, galaya sauce and chicken were cooking in hand-made CookKits. Best of all the workshop produced an Arabic-language instruction booklet on how to make and use a CookKit. Check out their website: <http://royalbotanicgarden.org/page/solar-cooking-workshop>.

## MALI/NETHERLANDS

In 2009, KoZon, a Dutch NGO and AFIMA, a Malian NGO promoting the development of rural women, began a joint project in a region of Mali where solar cookers had not been introduced. In five villages they trained four groups of 25 women in the practice of **integrated cooking**. In a final evaluation, in May 2012, external experts established that more than 80% of the participants—in some villages nearly 100%—used the combined technologies daily. They are saving some 1,800 tons of fuel wood per year! [wietske-jongbloed@tele2.nl](mailto:wietske-jongbloed@tele2.nl)

## NEPAL

In June 2012, Allart Ligtenberg of California, whose solar cooking projects are featured in the Rotarian Magazine: [The Sun Also Cooks](#) and [Harnessing the Sun's Power to Cook](#), received Rotary International's highest honor for an individual. Ligtenberg's contributions to the spread of solar cooking began in 1992 when he designed and built a solar cooking and water pasteurization system that helped solve Nepal's severe health and environment problems



caused by burning wood for cooking. Ligtenberg has also worked closely with FOST's Sanu Kaji Shrestha in Kathmandu. FOST promotes solar and other fuel-efficient cooking methods throughout the country. One result of the



work of both men is that more trekking lodges in Nepal are using solar parabolic cookers instead of chopping down the vanishing forests in Nepal's magnificent national parks for firewood. Ligtenberg has initiated 21 Rotary Matching Grant programs in nine years for programs in [Nepal](#), [Indonesia](#) and [Afghanistan](#), which have improved the quality of life for 3,850 families. His portable parabolic solar cooker has been used at the summit of Mt. Everest. <http://www.fost-nepal.org>

## NIGERIA

Joseph Odey, of the NGO Association for the Reduction of Carbon Emission, writes that his country faces an environmental crisis due to wide-spread deforestation, desertification, land degradation, excessive pollution from generators and a heavy dependence on imported, processed fossil fuels like LPG and kerosene—despite the fact that Nigeria is a major producer of oil. The Association's solar cooker project started in 2000, with a mandate to create awareness in Nigeria's six geopolitical zones and 36 states. So far the project has taught 8,000 students in 25 schools the art of solar cooking. Their goal is to reach 100% of schools by 2012. [orecom78@yahoo.com](mailto:orecom78@yahoo.com)

## SOUTH AFRICA

Crosby Menzies of SunFire Solutions is seeking assistance for his organization's efforts to provide solar cookers to the people of Zimbabwe, where political unrest has resulted in increased power outages and in massive deforestation as thousands desperately search for firewood. <http://www.solarcookersforafrica.com>.

## SPAIN/HAITI

Solar cooking advocate Manolo Vilchez writes from Spain, that Washington, D.C. celebrity chef and **Global Alliance for Clean Cookstoves Culinary Ambassador José Andrés** visited the country of his birth last August to be honored for his humanitarian and international culinary achievements. While in Spain, Andres demonstrated once again his commitment to solar cooking, which he discovered after a huge snowstorm in Washington, D.C. knocked out power and closed roads for several days in 2010, and Andres discovered that he could cook delicious food in the middle of winter with his parabolic solar cooker. "Cooking food with the solar energy is unsurpassed for the pleasure of using a clean, renewable source of energy," said Andres, while showing his countrymen in Bullas, Murcia, how to cook with an AlSol parabolic solar cooker. Andres was fresh from his recent trip to Haiti, where he has trained eighty young people at a school in Fond Verrettes to use the Al Sol parabolic solar cookers he has brought to Haiti in cooperation with the Spanish NGO CESAL. The students are also learning about other clean cooking systems. The students recently experimented with making espresso using their parabolic solar cookers. Andres, founder of the World Central Kitchen, is also interested in promoting solar food dehydration. He is currently investigating the use of this green energy technology to help Haitians dry fish. AlSol Tecnologias Solares designs, manufactures and distributes solar parabolic cookers and solar food dryers with the development support of Gehrlicher Solar Spain. [manolo@alsol.es](mailto:manolo@alsol.es), [info@alsol.es](mailto:info@alsol.es)

## SRI LANKA

According to Neelaratna Geekiyanage, “Sri Lanka is a country where solar cooking can be done year round, but people are not aware of this technology. After I visited SCI’s wiki, I built and tested several types of solar cookers and found that the box cooker was best for me. A newspaper published an article about my solar cooker, and a story appeared on national television. Recently solar cooking was discussed at a seminar conducted for the Eastern Province of Sri Lanka. We would like to mass-produce our solar cookers and are looking for financial assistance.” [neelgee@gmail.com](mailto:neelgee@gmail.com)

## USA

**Arizona:** A great design for a traveling solar cooker is the 7-Panel Cooker by Barbara P. Kerr, which folds flat like a notebook. This design is easy to make. Detailed instructions are available on the SCI wiki. The 7-Panel Cooker comes as part of the Kerr-Cole Sustainable Living Center (<http://kerr-cole.org>) “Preparedness Kitchen.” **California:** Central Valley Solar Cookers (<http://cvsolarcookers.org>) wants to let everyone know about a three day solar cooking festival planned for June 21, 22 & 23, 2013, at The Discovery Center in Fresno. **Florida:** On April 12, 2012 the students of Miami County Day School set a Guinness record for the most cookies (1,225) baked in one hour using solar ovens. The event was led by Matthew Cohen, a sophomore who has been promoting solar cooking for the past eight years under the guidance and inspiration of Rowena Gerber and John Barbick. **Michigan:** Ben Brown, of Earth Apprentice, Solar Cooking in Michigan, continues to raise awareness of solar cooking potential by speaking about and demonstrating this technology in his state. This year he focused on Jim La Joie’s All Sea-

son Solar Cooker. SCM encourages donations to Solar Cookers International. SCM also sent a Villager Sun Oven to Haiti in conjunction with a Kiwanis Aid Program and First Congregational Church of Charlotte, Michigan. **New York:** Go to SCI’s wiki USA page to read the full text of Shawn Shaw’s paper titled: The Development of a Comparative Framework for Evaluating the Performance of Solar Cooking Devices. Shaw is at the Dept. of Physics, Applied Physics, and Astronomy, Rensselaer Polytechnic Institute, Troy, NY. **Wisconsin:** Go to SCI’s wiki USA page to read more about Joel Goodman’s design for a thru the kitchen wall fixed reflector solar cooker. [joelhgoodman3@hotmail.com](mailto:joelhgoodman3@hotmail.com)

## VIETNAM

Vietnam Solar Serve is promoting the concept of ‘integrated cooking’ to respond to the pervasive question, “How do we cook when it’s raining?” In 2007 one of Solar Serve’s staff attended a solar cooker workshop in Nepal and saw a small wood stove. Last year he came up with his own model. Encouraged by a conference on clean stoves sponsored by the Global Alliance for Clean Cookstoves in Hanoi this year, he knew that this stove was the answer to the above question. When a delegation of local leaders and farmers from a small village visited the Solar Serve factory, they were impressed with this clean stove, which uses biowaste for fuel and produces no smoke. The delegation found a sponsor and ordered 150 of Solar Serve’s stoves. Solar Serve is still making solar cookers, but they are also happy to be able to offer this alternative, which fits into their goal of helping people with clean energy, even when there is no sunshine! <http://www.vietnamsolarserve.org>

## FAREWELL TO SHERRY, WILFRED, SHIRIN AND SIR JIMMY

The global solar cooking community bid farewell to three of its finest leaders and visionaries in 2011. In addition to **Sherry Cole** (see tribute in the 2/12 issue of SCR) we also mourned the passing of **Shirin Gadhia**. Shirin received her Ph.D. in Genetic Engineering in Germany. When she and her husband **Deepak Gadhia** returned to their home in India, they quickly concluded that developing countries needed appropriate technology for sustainable development. As a result they formed the NGO Eco Center ICNEER. To support their humanitarian activities, Deepak also founded the very successful, Gadhia Solar, a major manufacturer of large Scheffler solar cooker arrays in India. Shirin was a gentle but forceful advocate for solar cooking and green living.

The solar cooking community also lost **Sir Jimmy McGilligan** in 2011, following a tragic auto accident. In 2008, Sir Jimmy received the Order of the British Empire from Queen Elizabeth II for the pioneering work he did with his wife, Dr. Janak McGilligan at the Barli Development Institute for Rural Women in India. The McGilligans hosted the 2009 International Conference on Solar Cooking and Food Processing at the Barli Institute. They were long-time promoters of solar cooking technology and other laborsaving skills for rural Indian women.

This year we said farewell to another good friend, visionary and powerful solar cooking activist with the October 2012 passing of **Wilfred Pimentel**, a California veterinarian and an active Rotarian, who promoted solar cooking around the world. For many years, Wilfred and his wife Marie introduced communities in Turkey, Uganda, Mexico and elsewhere to solar cooking and the Integrated Cooking Method through their international Rotary Club contacts. You can read more about all of these solar cooking luminaries on their solar cooking wiki pages.

**TRIBUTE GIFTS HAVE BEEN GIVEN TO SOLAR COOKERS INTERNATIONAL BY:**

Ms. Carol N. Coan	In Honor of Don Coan, volunteer extraordinaire
Anonymous	In Honor of Jim and Angela O'Hanlon
Judith & William Friedel	In Honor of Rabbi Martin Lawson
Paul & Jean Garrett	Happy Birthday to Jean Garrett
Mr. & Mrs. Randy & Nora Gray	In Honor of Jason Gray
Mr. & Mrs. Art Kralovec	In Memory of Gordon Williamson
Anonymous	In Memory of Mrs. Elsie Carr
Ms. Cathy A. Sellitto	In Memory of my Mother, Catherine Sellitto
Mr. & Mrs. John & Jean Smith	Happy Birthday to Lorraine Anderson
Betty & Diana Stark	In Memory of Robert Stark
Mrs. Carla Wise	Happy Birthday to Lorraine Anderson
Mr. Joshua Yeidel	In Honor of Sharon Cousins
Mr. Paul Barth	In Memory of Mrs. Florence Barth

**OTHER WAYS TO SUPPORT THE WORK OF SOLAR COOKERS INTERNATIONAL**

Your generous donations help support our overseas projects and allow us to produce this and future issues of the *Solar Cooker Review* to educate governments, foundations, NGOs, schools, communities and individual users about the potential of solar cookers to provide a clean, cost effective way to cook food and heat water with sunshine. Your donations also help us maintain SCI's popular on-line Wikipedia, which has help millions of users in hundreds of countries to discover, make and use solar cookers.

**Give a Tribute Gift**

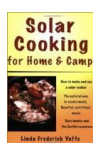
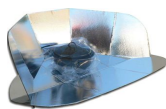
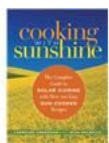
Consider making a gift to Solar Cookers International in someone else's name as their gift from you. SCI's executive director will send a personal note to notify your favorite person that you've honored him or her in this unique way. Simply include a note in your donation envelope or email us at [info@solarcookers.org](mailto:info@solarcookers.org).

**Donate A Vehicle**

SCI has partnered with **Donation Line, Inc.** to benefit from the sale of your used car, truck, or boat. If you have a vehicle to donate—operable or not—please call toll free (877) 227-7487, extension 2403. There is no cost to you. Your vehicle will be towed away, and you will receive a formal letter from Solar Cookers International certifying the donation once the vehicle is sold.

**Send Solar Gifts**

Don't forget about the catalog at the back of this *Solar Cooker Review*. Our solar cookers and cookbooks make wonderful gifts for holidays, birthdays, weddings, and anniversaries. The next time you need a gift, think of us!



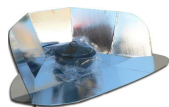
# WE THANK YOU!

**Enroll in Matching Gift Programs**

Many employers have matching gift programs. Check with your human resources department to find out how your employer's program works. If you have questions about this program, contact us at the SCI office [info@solarcookers.org](mailto:info@solarcookers.org) or 1+916+455+4499.

## Catalog of Solar Cooker Products

**Note: Prices on this page and for kits on the next page include domestic shipping and handling but only for the continental U.S./AK and HI**



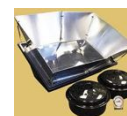
Are you new to solar cooking? The CookKit is an inexpensive, easy way to get started. A lightweight, panel-style solar cooker made of cardboard and foil that folds into a 13"x13"x2" square for convenient storage. Great for home, camping and emergency use. It comes with two reusable, high-temperature 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). **\$39**

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. **\$25**



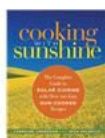
The Tulsi hybrid is a high-performance solar box cooker with an electrical backup. Cook using only the power of the sun, using electrical power, or a combination of solar and electrical. Reaches temperatures up to 400°F. Four black metal pots are included. **\$307** shipping included (continental U.S.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

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 U.S. only).



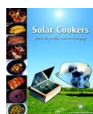
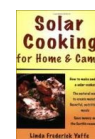
If you want to cook year-round (even in the snow!), try the Global Sun Oven. It's a high-performance solar box cooker made of durable molded fiberglass and kiln-dried hardwood for years of use. Anodized aluminum reflectors come with 15-year warranty against rust. Reaches temperatures of 350 - 400°F.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

The Lasagna Pan is a convenient way to cook lasagnas or cakes in a panel or SOS Sport solar cooker. Measurements: 14" x 9" x 2". Size not compatible with the Global Sun Oven. **\$26**



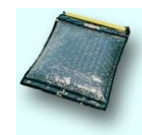
*Cooking with Sunshine* by Lorraine Anderson and Rick Palkovic. Everything you need to know to use the power of the sun for cooking! There's a chapter on building your own cooker and a resource section for those who want more information. With over 100 recipes plus menu ideas, you won't be wondering what to cook in your solar oven! 202 pages. **\$21.95**

*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. **\$16.95**



*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. **\$11**

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. **\$31.60**



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. **\$9**

**Note: Prices include domestic shipping and handling charges but only for the continental U.S./AK and HI**

√ 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 Cookit, 3 lb round roaster and WAPI. **\$58**

√ The **solar Chef's Kit** is perfect for beginners and experts and makes a great gift! Comes with a Cookit, 3 lb round roaster and *Solar Cooking for Home & Camp* cookbook. **\$64.50**

√ Our **Camper's Kit** is a convenient way to go solar on your next camping trip! You'll get a Cookit, 3 lb round roaster, AquaPak, and *Solar Cooking for Home & Camp* cookbook. **\$97.50**

√ Our **Teacher's Kit** is useful for teaching about solar cooking. It includes a Cookit, 3 lb round roaster, a WAPI, teaching materials, and illustrated solar cooking posters. **\$58**

**Solar Cookers International**  
 1919 21st Street, Ste. 203  
 Sacramento, CA  
 95811-6827  
 Phone: 916-455-4499

--SCI offers quantity discounts for municipalities, NGOs, schools, and ministries. Required: documentation of nonprofit or municipal status. Please contact: [sales@solarcookers.org](mailto:sales@solarcookers.org) for more information.

--International Shipping Costs range from 100-230% of retail cost. Please contact [sales@solarcookers.org](mailto:sales@solarcookers.org) for more information.

Bill To:	Ship to: (if different from 'bill to')
Phone (required):	
E mail	

Description	Price	Quantity	Total
Subtotal			
California residents add 7.75% tax			
Total			
Donation			
Grand Total			
Acceptable payment forms: Check, Visa, MasterCard, Discover			
Credit card #:	Expires	__/__/__	

PLEASE be sure you have included sales tax (CA only) and the proper shipping/handling charge. Incorrectly totaled order forms will be returned.

Prices are subject to change.  
 For most current pricing or to place an on-line order, visit the  
 Solar Cookers International Marketplace: [www.solarcookers.org/catalog](http://www.solarcookers.org/catalog)



November 2012 Volume 18 Number 2 - Circulation 12,000 Worldwide

## Solar Cookers International

### SOLAR COOKERS INTERNATIONAL

1919 21<sup>st</sup> Street, #203  
Sacramento, Ca. 95811 USA

Tel. +1 (916) 455-4499

Fax. +1 (916) 455-4497

E-mail [webmaster@solarcookers.org](mailto:webmaster@solarcookers.org)

Web: [www.solarcookers.org](http://www.solarcookers.org)

Non-Profit  
Organization  
U.S. POSTAGE  
PAID  
Sacramento, Ca.  
Permit NO. 245



The *Solar Cooker Review* (SCR) is published by Solar Cookers International (SCI) to disseminate information on solar and other clean cooking technologies. It is also available online at: [solarcooking.wikia.com/wiki/scr](http://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.

Send written submissions to:

Solar Cookers International  
1919 21<sup>st</sup> Street, Ste 203  
Sacramento, CA 95811-6827

—or—

Email to: [webmaster@solarcookers.org](mailto:webmaster@solarcookers.org)



**THANK YOU!**