SOLAR COOKING

A Bright Idea!

Solar cooking works in our region, at least seasonally (a good cooker can push the season). Solar cookers can be built from materials as simple as cardboard, glue, aluminum foil, scrap-metal, and cheap black spray paint labeled (often on the back) "nontoxic when dry." Suncooking in a homemade cooker is fun, clean, and safe with reasonable precautions (use spray paint in a ventilated area, wear sunglasses when the foil is bright, use **potholders** when food is hot, don't cut cardboard with a box knife on Mom's antique maple table). The energy is free and your kitchen stays cool in the summer heat. Almost anything you can bake, steam, or simmer can be cooked in a relatively simple box or panel cooker.* More nutrients are retained by the slow, gentle cooking, and the food, though fully cooked, has a wonderful fresh flavor I have not obtained by any other means. For more information on solar cooking throughout the world, as well as comprehensive instructions and advice on building and using homemade cookers, visit:

http://solarcooking.org/

*There are more sophisticated cookers that are capable of grilling and frying.

This PSA has been brought to you by XXXX XXXXX.

XXXX@XXXX.com

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