

Solar Cooking in Egypt

Solar Clutch collaborates with the Egypt Presbyterian churches to bring solar cooking to the upper Nile region. The people of Egypt were highly interested in the technical aspect of solar cooking as we had engineers and professors in the group. But we also made it our goal to target the average person with this technology. The proof is in the tasting and that was clearly demonstrated by cooking their local dish of vegetables and spices.



The Polyfurnace modeled after the Cookit was our main training tool. We use a local pot painted black in a clear PP bag to cook our food. The Egyptian sun is incredible for solar cooking! And the Egyptian people are wonderful hosts!

Our technicians were sharp young men who learned quickly how to fabricate another design of solar oven out of local sheets of nickel chromium. We used the Haines cooker as our model with a few adaptations to make a funnel cooker for Egyptian use. The cost of this cooker was about \$8



Congratulations to our friends in Egypt for a great start on your solar cooking. The sun is free and needs to be used by all to make our lives easier and save our resources. We enjoyed our time with you and hope you all will excel in this new endeavor.

One of the great challenges is finding a substitute for the cook bag and at Solar Clutch have found that a clear PP water bucket has become the perfect solution for cooking without a



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bag. The polypropylene bucket will not melt nor will it off-gas a plastic smell. It is ideal for use with the round pot used in most of Africa. And it cooks great! Because more countries are increasingly aware of the need to keep the environment clean it has become forbidden to make and use plastic bags in some regions of the world. We too wish to protect our environment!

