

Solar: Just Cook With It Already!

No Excuses!

Top Ten Learnings from Inventors, Makers, Promoters, Tinkerers

10. Create partnerships, even if your partner has to be a beaver

Ray Cirino doesn't just add solar cookers to his green toolbox. They are of a piece with his quest to bring beavers back, where humans have no dam business.



9. Get regulators to recognize--legislators incentivize solar thermal for food processing and cooking-- and disincentivize fossil fuels.

Susan Rigali can cook with the sun for her catering business--but not her cafe? Regulators need to be cajoled, urged, even embarrassed into allowing the cleanest energy to process our food--over and above fossil fuels.



8. The 50,000 foot view is not enough. Try the 5'9" view as well.

Support NGO's working with the big hitters in government and philanthropic organizations. But whatever happened to "Think Globally, Act Locally?" The Solar Education Project walks this very practical talk.



7. PV fans: Don't dis' solar thermal -- cookers.

Solar thermal cooking is superior to PV in terms of fabrication, materials selection, overall near-zero carbon footprint. Chetan Solanki's "Solar University" featured in National Geographic, and Milind Kulkarni: Even batteries should be used sparingly--if at all.



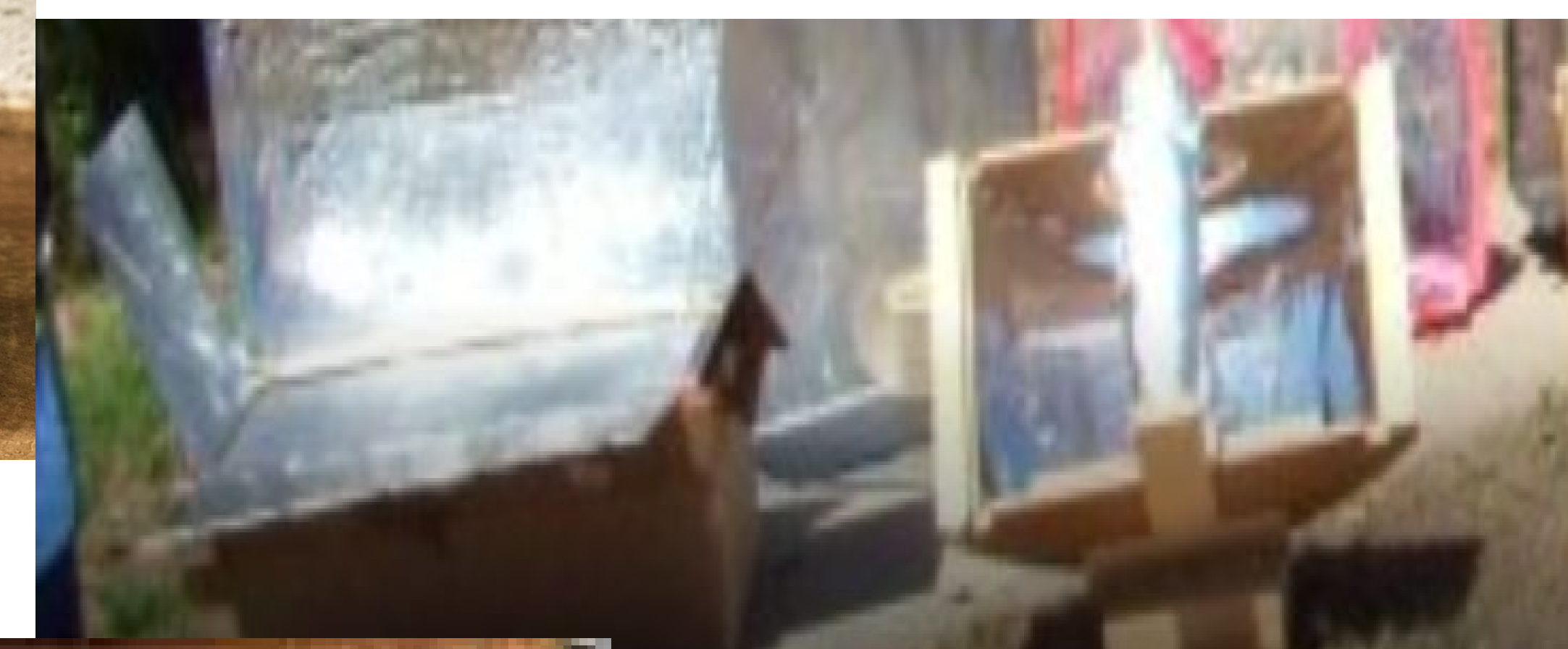
6. Thermal Solar Cooker Fans: Get used to PV-to-electric-cookers.

ECOCA, Mpishi, and SunSpotPV have the edge for adopters of solar: You can cook with their product + educate kids, charge phones, and and tell The Grid when it comes knocking, "Thanks but no thanks."



5. Love it or hate it-- use social media to get the word out.

Join the Solar Cookers World Network--and bookmark it so you don't have to put up with ads or bizarre "Recommended for you's". [facebook.com/groups/scwnet](https://www.facebook.com/groups/scwnet)



4. Phase out plastics in solar cooker design.

David Chalker: "There's already too much plastic in this world. I'm transitioning to recycleable cardboard for my hybrid cooker."



3. Yes. You can solar cook in winter. With low sun. Even after sunset.

Pete Schwartz, SunBuckets, SunSpotPV, Big Blue Sun Museum. Don't let the skeptics snowball you about solar thermal cooking!



2. Go hybrid! Thermal under sunlight, plug-in the rest of the day.

The GoSun, Ugli hybrid cookers can plug into your grid or battery. The Sun Oven Villager and Solar Clutch Hybrids use gas and biomass as backups..



1. It's not just for camping any more. Start cooking with pure sunlight. Today

If you're using the sun whenever it's out, grid outages aren't a crisis. If you are truly "going green," invite the purest, cleanest energy into your life.

Help halt climate change. Become energy independent. Cook with sunlight.

* All ten points can be heard from my channel guests: [youtube.com/@SolarCookingMuseum](https://www.youtube.com/@SolarCookingMuseum)

