



Public Private Alliance Foundation

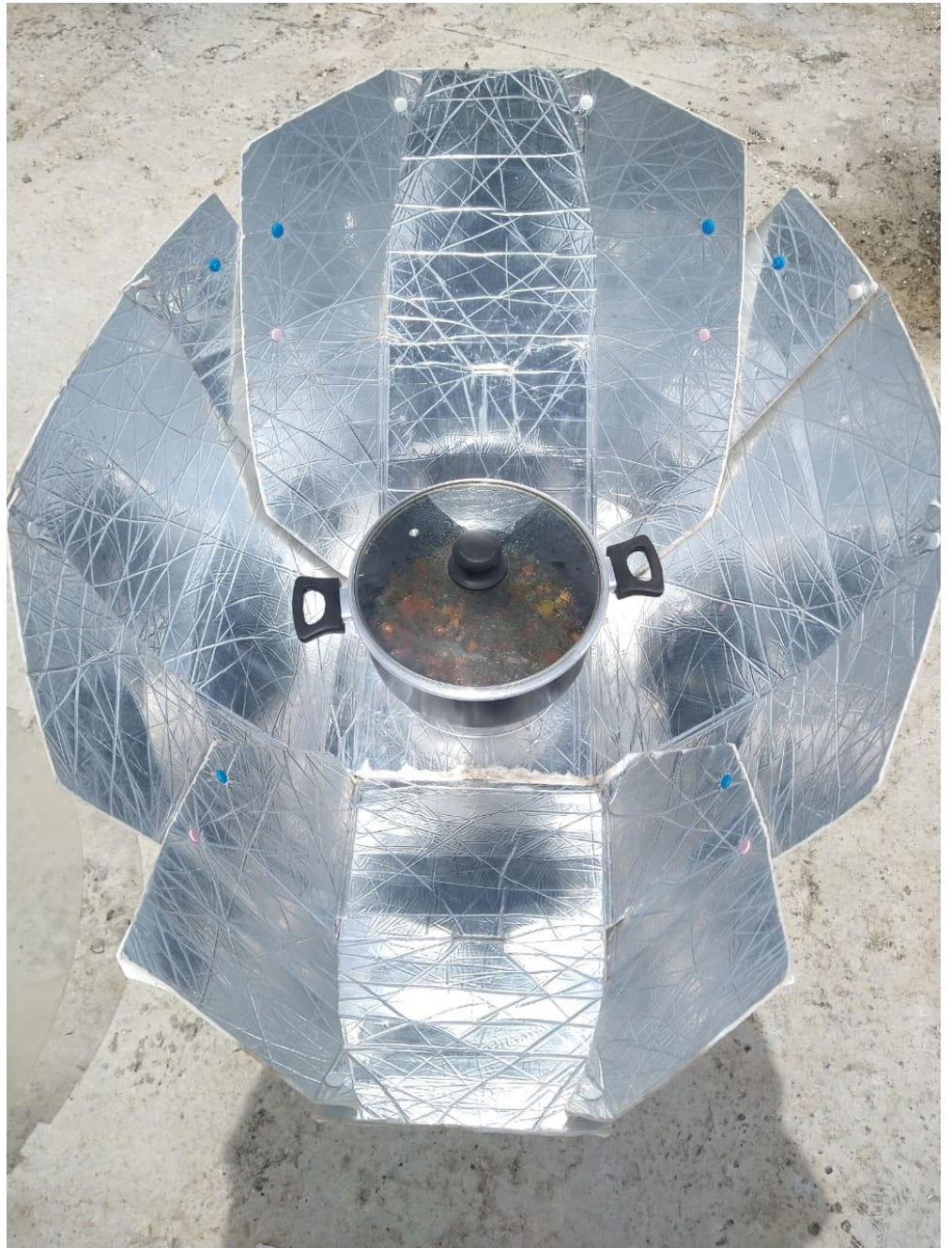
# Progress on Solar Cooking in Haiti

United Nations High Level Political Forum  
July 2022

David Stillman, PhD  
Executive Director, PPAF  
[www.ppafoundation.org](http://www.ppafoundation.org)









Instructions: Open file, save as \*new file\* with today's date in file name; do NOT overwrite blank file

SOLAR COOKER DATA SHEET											
Date	Weather			Cost	Food Cooked	Start	End	Results			
//////				Gourdes	////////////////////	////	////				People Fed
22-Jun-22	x			650 gdes	Boiled Bananas with Malanga and Fish Sauce	8:50	10:20	x			7

WHO PREPARED THE DATA SHEET - Fedno Lubin

NAME OF THE COOK - Francia and I

SOLAR COOKER USED - Haines.1 \_\_\_ Haines.2 \_X\_ (We used wo cookers) Solavore \_\_\_ ULOG \_\_\_ Other \_\_\_

CITY/ TOWN WHERE COOKING - Jacmel

USUAL FUEL - Charcoal \_\_\_ Wood \_\_\_ Propane \_\_\_ Today - Only sun

ESTIMATED FULL COST OF FUEL IF SOLAR WAS NOT USED IN THIS TEST -- \_\_\_200\_\_\_ GOURDES

ESTIMATED MONEY SAVED BY SOLAR COOKING IN THIS TEST -- \_\_\_200\_\_\_ GOURDES

COMMENTS ---

\* Weather that Day - About 8h30 it changed from rain to good weather and had good sun for the test.

\* Ingredients and their amounts --

We used 8 Bananas, 2 Malangas , Some salt, Some vinegar to keep the Bananas clean and 15 oz. of water. So as for the Fish we used 5 fishes , One big tomato, half of a pepper, 1 onion, Oil , Spice , pasta , lemons , Maggi, Maggi powder, Moutade , Sazon and 1 oz. of water.

\* Detailed Preparation and Cooking Procedures --

First of all I Placed two Haines # 2 in the sun - My old one and my little brother's new one. Second of all in the same time my sister Francia cleaned the fishes and washed them. I peeled the Bananas and the Malangas. Third of all she seasoned the fishes with the spice and all the other ingredients. And I cleaned and washed the Bananas with the Malanga to place them it in the pots quickly together. we placed the fishes and the rest each in their own Solar cooker.

\* Time Required - (Detailed Step-by-step) -- From 8:50 to 10:20 ( 8:50 to 9:30 the fishes was already done but the Bananas and the Malanga continue its way. Finally 10:20 I forgot them in the sun. When I finally got them I find some Bananas were already broke.

\* Results Achieved - I prepared the plate for the pictures and shared the food with every one. The food was done successfully. The Fish sauce ended successfully it was very delicious.

\* Other Comments -

## SOUPE JOUMOU



### Ingredients:

½ Large Joumou (Giromon squash)  
5 Carrots  
2 Yams  
4 Malangas  
1 Small Cabbage  
3 Leeks  
2 Militons  
2 Turnips  
Some Goat meat  
1 Small Bag of Macaroni  
Spice  
Maggi powder  
Butter  
Salt

**Time:** 3hr 51 min

**Serves:** 4 persons

### Directions:

1. Put the water on to heat in the solar cooker.
2. Wash and peel the vegetables.
3. Cut the vegetables and goat meat into bite size pieces.
4. Add joumou to pot and begin cooking.
5. Add the rest of the vegetables, goat meat, and pasta to pot along with seasoning.
6. Simmer until meat is fully cooked and vegetables and pasta are tender.
7. Adjust seasoning to taste.
8. Allow the dish to cool before serving.

This is the traditional Haitian dish enjoyed on Independence Day, January 1st!

**Credits:** Photos & reporting, Fedno LUBIN  
Cook, Sourette TIDA

## CHICKEN IN TOMATO SAUCE



### Ingredients

8 small pieces of Chicken  
Tomato Ketchup  
Tomato Paste  
2 Bunches of Green Onions  
3 Limes  
1 Large Green Bell Pepper  
1 Packet of Mayonnaise  
1 Packet of Sazon  
Maggi  
Maggi powder  
Mustard  
Salt  
Oil  
Vinegar  
8 oz. Water

**Time:** 1hr 40min

**Serves:** 4 persons

### Directions:

1. Clean the chicken and rub with limes.
2. At the same time boil 4 Oz of the water with some spice for 40 minutes.
3. Cut the onion and bell pepper
4. With more lime juice soak the chicken in the boiled spicy water.
5. Mix all the ingredients in with the chicken.
6. Add the other 4 Oz of water.
7. Cook for about 1 hour until done.

**Credits:** Photos & reporting, Fedno LUBIN  
Cook, Sourette TIDA

# PPAF - User Questionnaire

 erinobrien92@gmail.com (not shared) [Switch account](#) 

\* Required

## For the Surveyor To Answer

SURVEYOR - What is your name? (Title, Given Name, Family Name) \*

Your answer 

SURVEYOR - What is your contact information? (Phone, WhatsApp, Email) \*

Your answer

What date and time is it now? \*

Date Time  
mm/dd/yyyy  : AM 

What is your location? City, Town, Country \*

Your answer

# PPAF Solar Needs Questionnaire

This survey is intended for gathering data to assess community need and expressed desire for solar cooking. This survey is based on a survey by the Food and Agriculture Organization (FAO) of the United Nations and should be conducted before the start of a project to help identify and select communities and households for solar cooking.

Goal of assessment: to determine if solar cooking is an expressed, felt need by the residents in a household, community, refugee or internally displaced persons (IDP) settlement

Instructions to person conducting the survey:

- Interview the primary cook in the household
- Give a brief description of solar cooking (a technology that captures free solar energy for cooking and making water safe to drink)
- Let the respondent know that decisions regarding the solar cooker project, location, and selected participants will be based on many factors. Therefore, respondents are requested to answer these questions as honestly as possible.

Surveyor's name \*

Short answer text

Surveyor's contact information \*

Short answer text

Cook's name \*

Short answer text

Cook's contact information \*

Short answer text









**Public Private Alliance Foundation**

David Stillman PhD  
Executive Director

Tel in USA: +1-914-924-0108

[ppafoundation@gmail.com](mailto:ppafoundation@gmail.com)

[www.ppafoundation.org](http://www.ppafoundation.org)