

Cooking with a Solar Oven

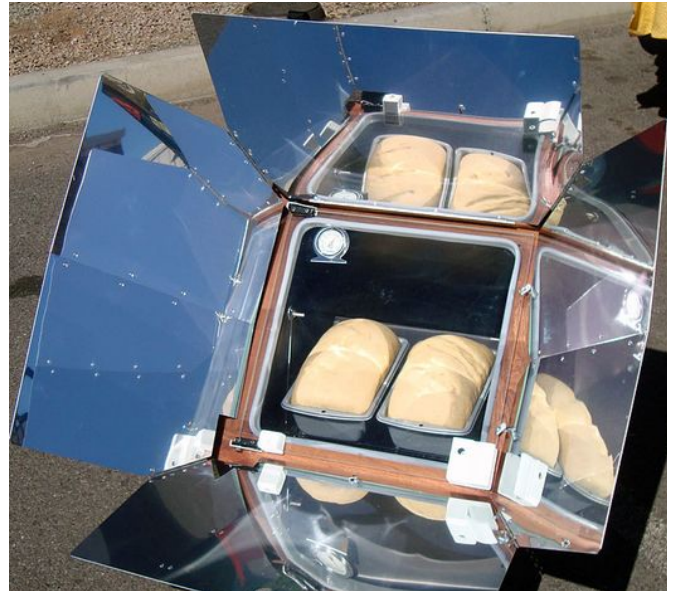
During an emergency, access to the electrical grid may not be available. Having alternate methods of cooking is important.

One method is using Solar as your fuel source.

In Southern Utah, sun-rays are abundant and free!

A solar cooker/oven focuses the rays of the sun into a thermally-insulated box. It's very common to get 300 degrees or higher. Most things you can cook in an oven can be done in a solar oven.

It does not matter how hot or cold the day is (since the oven is thermally insulated). You would use a solar oven in the snow, although that's not likely here in Ivins. If you can see your shadow, there is enough sunlight to use a solar oven.



Additionally, you can purify water in a solar oven. This may be very important if the municipal water pumping system stops working because of the unavailability of electricity, and you need to purify some water from a questionable source.

When the emergency is over, you can use your solar oven to dehydrate herbs and fruit.

There are professionally produced solar ovens available as well as Do-It-Yourself instructions for using tin foil, windshield sun-reflectors or satellite dishes.

