

PPAF SOLAR COOKING PROJECT

EACH MEAL SERVING FOUR PEOPLE
USING HAINES.2 SOLAR COOKER
IN JACMEL, HAITI
NOVEMBER 2021

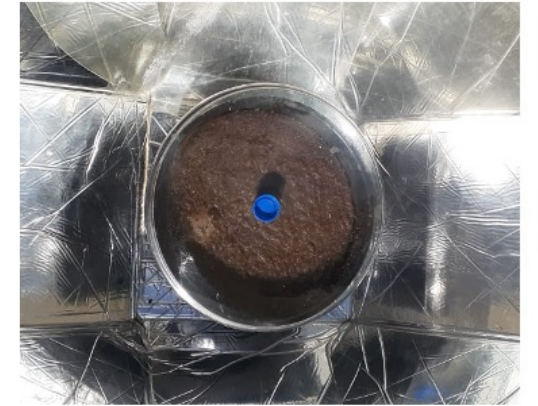
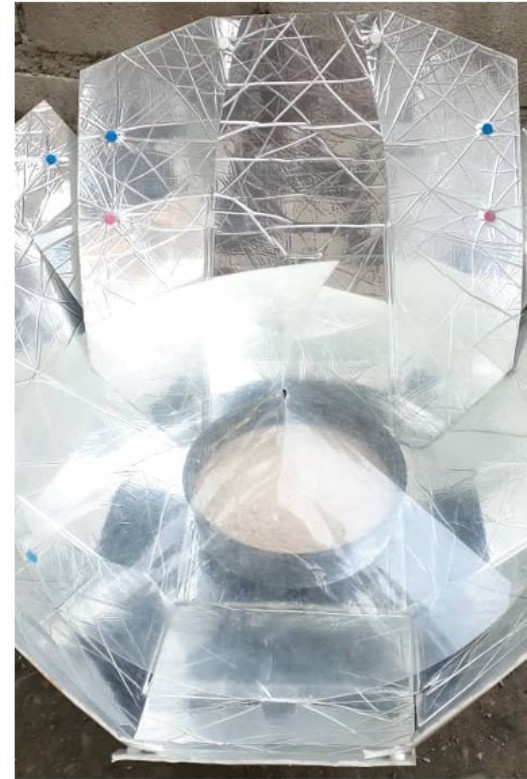
PHOTOS AND REPORTS BY FEDNO LUBIN
EDITED BY ANNA AGATHIS

PUBLIC-PRIVATE ALLIANCE FOUNDATION

<http://www.ppafoundation.org>

SWEET POTATO BREAD

November 6



SWEET POTATO BREAD

Sweet potatoes, fig bananas, butter, sugar, milk, vanilla, flour, ginger, salt, cinnamon

1hr 15min

Full sun

Soeurette Tida prepared food

*"It was a great experience, but the sweet potato changed color from time to time. It took longer than expected because it was very liquid; it had too much milk and that made it take longer"—
Fedno Lubin*

RAISIN CHOCOLATE CAKE

Raisins, milk, butter, flour, cinnamon, sugar, fig banana, eggs, chocolate, salt

1hr 10min

Partly cloudy

Soeurette Tida and Saina Bichotte prepared the food

"We made a beautiful and delicious cake . While it was cooking Soeurette and Saina visited it. We see that partly cloudy skies do not make the food cook well, only the really hot sun does" — Fedno Lubin

RAISIN CHOCOLATE CAKE

November 8



WHEAT WITH CARROTS

November 10

Wheat, carrots, spices, oil, salt, butter

55 min

Full sun

Soeurette prepared the food

"It was good because we made a simple food. The food was done fast, and we had it for breakfast" – Fedno





BOILED EGGS, PLANTAINS, AND CASSAVA

November 12

Boiled eggs, plantains, and cassava

2hrs

Partly cloudy

Saïna prepared the food

"It was a bad experience for us... only the eggs cooked. The plantains and the cassava didn't cook, and after we moved it to a sunnier spot, the weather changed to rain. We were waiting on the plantains and cassava to decorate it with tomatoes and onion, but it was a wasted effort" – Fedno

GOAT, VEGETABLES, AND DUMPLINGS

November 13



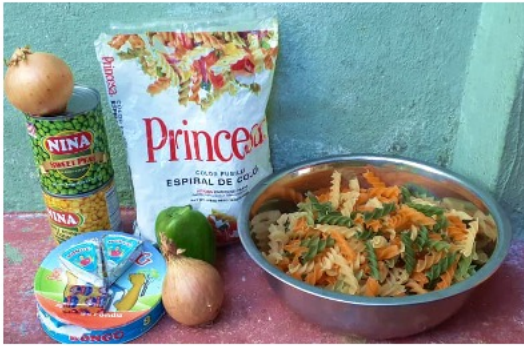
Flour, bananas, carrots, goat meat, spices, butter, salt, yam, potatoes

1hr 25 min

Full sun

Food prepared by Saïna

"Everything was boiled together. It was cooked so well" -Fedno



SALADE MACARONI À L'HAITIANNE

November 18

Spiral colored macaroni, butter, mayonnaise, cheese, pepper, milk, sausage, whole kernel corn, sweet peas, spices

Full sun

45 min

Saïna prepared the food

"First, we put the macaroni in the sun to cook. Second, we put the pot in the sun for fifteen minutes to become a little hot to make the Béchamel sauce. Finally, we mixed all the ingredients together. It was a great success. We had good sun and it wasn't difficult" –Fedno



RICE AND BEANS

November 16

Rice, black beans, spice, butter, oil, salt, pepper

Full sun

1hr 5 min

Soeurette prepared the food

"First the beans cooked separately, then we mixed them together. When food cooks in the sun there is no difference with charcoal or propane. Fortunately, you can save money with the sun" – Fedno

SALADE RUSSE

November 18



SALADE RUSSE

Potatoes, beets, cheese, butter,
mayonnaise, pepper, and spices

Full sun

1hr 10 min

Saïna prepared the food

*“First, we put the beet and potatoes
in the sun. Then we mixed them with
the other ingredients. It was very
delicious” – Fedno*

EGGS SCRAMBLE WITH HAM

Eggs, ham, onion, tomato, oil,
and spices

Partly Cloudy

1hr 5 min

Soeurette prepared the food

*“We all enjoyed the egg
scramble with bread. It was our
breakfast” – Fedno*

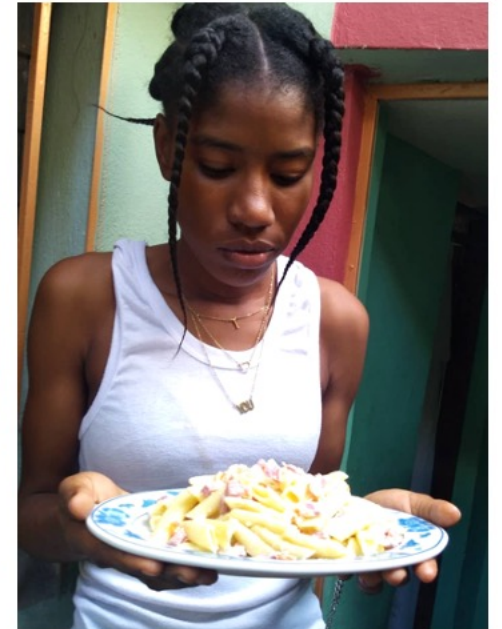
EGGS SCRAMBLE WITH HAM

November 20



MACARONI SALAD

November 27



MACARONI SALAD

Macaroni, carrot, onion, mayonnaise, salami, cheese, spices

Full sun

Saïna prepared the food

1hr 15 min

“First, we put the water into the sun to become hot for 20 minutes before we put the macaroni in the water to cook. We wanted to avoid it being soaked in cold water. At the end of the cooking, we mixed the ingredients together to make the salad” –Fedno Lubin

EGGS, POTATOES, AND TOMATOES

November 28



EGGS, POTATOES, AND TOMATOES

Eggs, potatoes, tomato, onion, salami,
spice, oil, butter

1hr 20

Full sun

Fedno prepared the food

"The breakfast started very well in the sun, but unfortunately that changed, and I had no choice but to continue with charcoal so as not to lose all the ingredients" - Fedno

CORN, GREETY PEAS, AND HOT DOGS

Corn, greety peas, hotdog, butter, salt,
spices

1hr 25 min

Full sun

Fedno prepared the food

"I had a very good result. Everything was well cooked. At 11 o'clock everyone got for breakfast one of their favorite Haitian foods" - Fedno

CORN, GREETY PEAS, AND HOT DOGS

November 29

