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2012: Integrated cooking method in Kenya - Ingelore orts that last summer she went to Kenya again for five weeks the birthday of the newly founded Mount Kenya Integrated Development Organization (MKICDO). "My Kenyan friends ery active over the past three years promoting environmental nproving the living standard of people in their area. The ra Energy Saving Group, which was founded after my first is promoting the use of fuel-efficient stoves and basket by have also started a tree nursery and sold 1000 tree a local school. The teachers of this school have established rironmental day on which the students take care of their trees out appropriate cooking technologies.

a group has bought quality dairy goats for their members aving money so that each one of them will get a 2000-litre he coordinator of MKICDO has given part of his land to a pilot project. They planted different varieties of sorghum, ava and Irish and sweet potatoes to find the most suitable region (altitude 1600 m on the slopes of Mount Kenya). ria for selection is the drought tolerance of a crop because ge in the past years has increasingly affected farmers' ring my stay I also observed a general trend back to eating ditional foods (e.g. yam, cassava, sweet potatoes) instead of white bread with margarine and jam.

nt with me a LAZOLA 3 solar box cooker which was approved members of MKICDO. We are planning to train artisans at a er near Chogoria on how to build the cooker. On September ola 3, along with a basket cooker and a fuel-efficient aken for demonstration to a divisional show. The County er from Kitui, the Assistant Minister for Agriculture and many were delighted to eat rice that was cooked with the sun."

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