

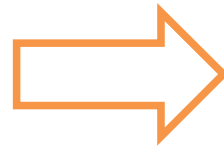
SUSFORM-NOW (LDC) News No.13 : **Let's clean your cooking pans to save your forests!**

When cooking, you put your cooking pan on a stove. Heat from the stove makes the pan hot and then the pan makes water hot. Therefore heating the cooking pan is the most important factor for effective cooking which results in reducing fire wood consumption and cooking time.

Let's clean soot from your cooking pans.

If your cooking pans , saucepans, kettles are black with soot in 2.5mm thick, your firewood consumption and your cooking time will double, leading to a great loss in both your life and your Mother forests.

Kettle with 2.5 mm soot attached



Kettle without soot



You consume 2 times of fire wood if only 2.5 mm-thick soot is attached on your kettle.

In case you use three-stone type or Lao type cooking stove, soot will be attached on the bottom of pans and soon accumulated. You must clean them often, say, every ten days.

A “rocket stove” will reduce an amount of soot to be attached to pans!

The rocket stove will reduce soot as soot itself is burnt inside the body of the stove. Your cooking pan will stay cleaned from soot for a longer time comparing to other cooking stoves. Therefore you can reduce firewood consumption and cooking time for a long time.....**But remember to keep your cooking pan clean always!**



A rocket stove installed at Tia Ghenh C



Portable-type rocket stove



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