Comments From Garasian Tribal Women During Independent Field Test by the Foundation for Ecological Security (Udaipur, India)

Velu Ka Khet Village, Gogunda Block, Udaipur District, Rajasthan, India Carlyn Johnson – April 2012

Prakti Leo Wood Stove – Single Burner

Positive Comments	Negative Comments
Less wood	No raised platform for collecting ashes
• Makai ki roti (maize flatbread) takes	Makai ki roti (maize flatbread) takes
less time to cook (user says she thinks	longer to cook
it is because the stove is metal)	Opening for wood is too small
Less smoke	
041	

Other Comments

- Seemed to use same amount of wood as before
- Beneficiaries used burner indoors
- Cannot use fat pieces of wood but can use long pieces of wood
- One user was using the cookstove when we arrived for a surprise visit. She seems to use it regularly. She was not using the wood stand. She had placed the stove at the edge of the pit where the traditional *chulha* (mud cookstove) was to collect ashes neatly
- We timed a few wheat *rotis* (flatbread): they took about 2 minutes to prepare which is consistent/slightly faster than previous measurements taken in the field





Preparing curry on the Prakti single burner cookstove.

<u>Prakti Leo Wood Stove – Double Burner</u>

Positive Comments	Negative Comments
Second burner is good for heating	No raised platform for collecting ashes
water	No perceived difference in wood
Less smoke	consumption
 Can use long pieces of wood 	Cannot use fat pieces of wood
Uses less wood	Makai ki roti (maize flatbread) takes
	longer to cook
	Opening for wood is too small
	 Many women not used to using two-
	burners

Other Comments

- Wheat *roti* (flatbread) takes same time to cook as before
- Seemed to use same amount of wood as before
- Beneficiaries used burner indoors
- Cannot use fat pieces of wood but can use long pieces of wood
- During a surprise visit, one user was not using her new cookstove. She said she did not like it but did not elaborate why upon asking her.
- One user says she uses the first burner for *sabzi* (vegetables) and once it is semi-cooked, she switches it to the second burner and makes wheat *roti* (flatbread) on the first burner
- One user says she uses burner for *makai ki roti* (maize flatbread) in addition to other foods



Cooking set up for Prakti Double Burner.