

What's the cost of
a meal?

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For a girl or woman in a developing country, that cost could be frighteningly high.

Her education, her health, and her safety may be the price.

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The price starts with access.

Access to water and to fuel that can support the long cook times required of dietary staples.

So what happens if access is limited?

limited access carries a high cost.

Lack of clean fuel means using charcoal or wood for cooking, leading to prolonged exposure to harmful smoke.



Charcoal is expensive – it could require one-third of a family's income. As a result, trees are cut down to produce firewood.



Communities quickly use the trees around them, digging up the roots when desperate. Deforestation begins.



Deforestation leads women and girls to forage further from home, for up to 7 hours per day. Girls are taken out of school to support this need.



Foraging as far as 5 to 10 kilometers per day puts women and girls at risk of violence and rape.

the need for energy is the root cause.

Women in developing nations are paying too high a price to feed their families, and it starts with the need for energy. Wonderbag attacks this problem at its source:

Wonderbag simply makes cooking more efficient, greatly reducing energy usage, improving safety, and giving women and girls more time.

wonderbag.

a recipe for change



how it works.

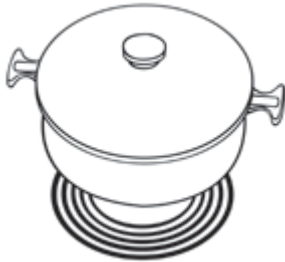
You don't actually need a constant heat source *under* a pot for food to fully cook. You just need heat *in the pot*.

But pots are inefficient. They let heat in, and thus let heat out.

Using the age-old technique of **heat-retention cooking**, the Wonderbag retains the heat generated of the initial cooking process, reducing required total energy by up to 80%.

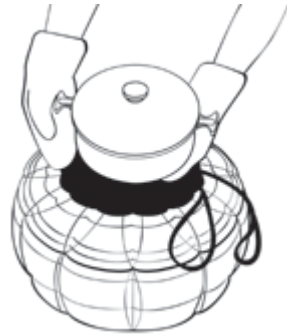


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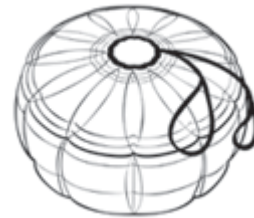
boil it

Start the cooking process as you normally do, and let it simmer for 10+ min to heat the food all the way through.



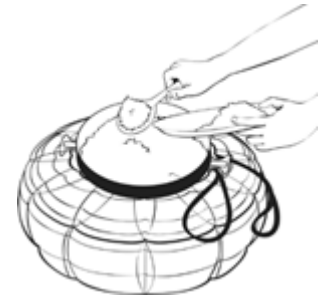
bag it

Place your entire lidded pot in the Wonderbag.



stand it

Leave it to finish cooking.



serve it

Your meal will be hot and waiting to be served!

results.



FUEL USAGE
REDUCED
up
to **30%**

CO₂

REDUCED
TOXIC FUMES
EMISSIONS



REDUCED
TIME
SPENT
COOKING



REDUCED
FOOD WASTE
20%



REDUCED
NEED for
PRECIOUS
WATER

The Wonderbag **needs less water and fuel** than direct heat cooking. And Wonderbag means food won't burn, a factor that today can lead to 20% of food being wasted.

clean cooking is a global issue.

The Wonderbag was developed in Africa to ease the social, economic, and environmental impacts of fuel poverty.

Wonderbag provides consumers a chance to change lives – their own and their loved ones - simply by using a more sustainable cooking method.

Sarah Collins, Wonderbag



clean cooking is a global issue.

Wonderbag provides consumers a chance to change lives – their own, and someone less fortunate – simply by using our sacrifice-free, sustainable cooking method.

Sarah Collins, Wonderbag

change lives.



Buy One, Give One

Every bag sold in the
OECD subsidizes a bag in
Africa.



WONDERBAG CAN MAKE A
DIFFERENCE

WILL YOU?

NB-WONDERBAG.COM