

FIRE PLACES AT BKB FARM

In response to your mail, allow me update you on the various fire places used at BKB farm. These are conveniently used at a time when they can prove relevant depending on the intention of the user. We can look at one by one:



- **The bio-gas stove.** This is good when demonstration wood saving technologies to visitors. We also use it to cook beans, milk and other **foods that do not require force** while mingling. This is to prevent break down of the stands!

- **The gas cooker is another fire place.** Baking and preparation of foods in small quantities is one of the common use for this system. For foods where heating results into water flow like steaming bananas is not convenient to this. Therefore, steaming bananas is done on other fire technologies.



- **The wood saving stove.** It is the most wood saving technology and is good for small quantities of food. The size of our source pan is bigger to be accommodated by this system. Shearing, tilting, and sliding would damage this if one prepared posho on this system.

- **The local oven.** This has been developed purposely to demonstrate that even with local materials, a person can do baking. It also saves wood among other advantages.



The traditional fire place. This has been put to use because it generates more ash than any other technology. We need this ash as a mineral material to our crops and as tissue desiccators to some crop pests such as mealy bugs. We also use this fire technology when boiling cooking foods that require mingling such as posho and steaming bananas/matooke. Adjustments can be easily made on the size of firing space which is not possible with most of the available technologies. If resources can allow, we can make a better enclosure to protect the traditional fire place.

- We also use the **solar drier** to some fruits such as yellow bananas



In conclusion, we need all the fire technologies named above to suit their varying user demands

Kamoga Gerald
Farm Manager

