

THE GREEN GUIDE



INTERIORS EDITOR NICOLE GRAY CHALLENGES YOUR HOME'S ECO CREDENTIALS

Non-electric slow cooker

£60, wonderbagworld.com

What's the story?

Women's-rights activist Sarah Collins developed the Wonderbag in 2008 to tackle the South African energy shortage. The Wonderbag works by insulating a heated cooking pot, thus enabling the retained heat to finish cooking the food without battery, fuel or heat source. Collins tested her idea by surrounding a pan of hot food with cushions.

Why should I buy?

Over the course of a year, one Wonderbag helps reduce cooking-fuel usage by 70 per cent. To use, heat your food to the desired temperature on the stove in a metal pot with metal lid, turn off and pop the pot into the Wonderbag. Cinch tightly with the drawstring and leave to slow cook for up to eight hours.

Why shouldn't I buy?

Wonderbags are handmade in South Africa so need to be imported.

The extra mile

Cooking with a Wonderbag can save girls and women in developing nations up to 1,300 hours a year, giving them time to go to school or work. Wonderbag also sells some of its own carbon credits to other organisations, using the profits to reinvest in job creation in developing nations and to fund manufacturing.



NICK DUNNE

Our rating
★★★★☆



Made from

Polyester fabric for the exterior and repurposed foam insulation for the interior, helping divert material from landfill.



Made in
South Africa.



Journey
By sea.