

Kerr-Cole Sustainable Living Center,
a 501(c)(3) tax-exempt, non-profit corporation.

Your donation to the Center is tax deductible and is very much appreciated.

Here's what visitors say about us...

"I visited in Jr. High on a school field trip. I've been back twice as an adult. I want my kids to see this."

--Ryan Taylor, Holbrook, AZ

"Thank you. It was wonderful to see that you have been living for 30 years what our dream to build is!"

--Jessica Wegeman, Tucson, AZ

"On the return bus trip the kids were talking about what they had seen and how they could implement some of the appropriate technologies."

--Laura Hays, Hopi High School

Volunteers

Volunteers are appreciated. Short or long-term projects are available.

Internships and Apprenticeships

Can be arranged to suit the needs of participants. A small library provides on-site resources.

Community Use of Facility

Presenters may apply to use the Center for workshops, classes and lectures. It also welcomes meetings and other events. A fee may apply.

Buildings are smoke free. Pets by prior arrangement. Alcohol in moderation. Drug use is prohibited.

Guests

We welcome individuals, families and groups to come see what we have here. Visits are available by appointment. Contact us by phone or E-mail for more information.

Group Tours, Seminars and Private Tutorials

Option to have a general tour of the home and grounds, or focus on a particular interest. One to six persons; one hour session typically; suggested donation \$5 per adult. Also can accommodate larger groups, such as school field trips.



Transportation

Daily service Phoenix from/to Show Low (20 miles from Center) by Great Lakes Airlines and Mountain Valley Shuttle (bus). Empire Rent-A-Car available in Show Low. Possible pick up by us by arrangement. We can send driving directions.

Classes, Workshops, and Demonstrations
(Ask for Educational Brochure SLC 057)

*Solar cooking (6 different designs), canning, food drying, water distillation and pasteurization.

*Construction of solar cookers, rocket stoves, distillers, food dryers.

Kerr-Cole Sustainable Living Center



A Living Homestead Demonstrating Solar Technologies & Voluntary Simplicity

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www.solarcooking.org/bkerr

Informational Brochure

Rev.9, SLC 003.9, Oct 2013

Center Description

The Kerr-Cole Sustainable Living Center is located on 10 acres of land overlooking Harvest Valley in Taylor, Arizona, USA – a rural community located 175 miles NE of Phoenix. The 5,800-foot elevation provides a relatively moderate four-season climate in arid terrain.

Our objective is to live in harmony with the environment using sustainable living skills. This knowledge, based on practices from past and present generations, has been built up over 30 years. The Center is off-grid - without connections to electrical utilities or community water and sewage.

Barbara P. Kerr and Sherry Cole, late solar cooking pioneers, created the Kerr-Cole Sustainable Living Center to use nature's elements to support itself, focusing on cooking with the sun.

The Center operates as a living demonstration homestead and community resource. A docent resides in the home to practice an ecological and sustainable lifestyle. This person hosts guests and conducts informational and educational visits.

Our mission is to educate individuals and families to integrate sustainable living methods into their lives.

We demonstrate that living responsibly goes hand-in-hand with a physically and spiritually fulfilling lifestyle.

Cookers and Items for Sale

- * SOS Sport cooker (solar oven)
- * Cookit (panel cooker)
- * Water Pasteurization Indicator (WAPI)

Publications Available

*Barbara Kerr's three books:

As inventor: *The Expanding World of Solar Box Cookers*, a classic textbook, making and using cardboard designs.

As adventurer: *Home was a Windjammer*, life sailing the New England coast.

As poet: *God as a Shifting Concept*, 60 poems spanning 60 years.

* Other solar cooking books (construction, use and recipes). See website *Publications* page.

*50 Pamphlets on topics like solar cooking retained heat cooking, sustainable kitchen, rocket stoves, solar dehydration, solar pasteurization, PV home electrical power and humanure sanitation. A listing is available via the website *Publications* page.

Construction Plans for Sale

- * Cardboard solar box and panel cookers
- * Wooden solar cooker
- * Solar food dehydrators
- * Solar water heater

Technologies and Methods Practiced or Demonstrated

- * Solar cooking with box ovens, panel cookers, wall oven, parabolic reflectors and other solar cooking designs
- * Passive heated and cooled solar home and greenhouse
- * Organic garden with composting
- * Sustainable kitchen based on fuels available, coordinating solar, small flame and retained heat cooking. Strategies suitable for home, camping, emergency and disaster relief
- * Solar water distillation
- * Solar water heating
- * Food preservation by solar drying, solar canning and root cellar storage
- * Menu preparation using bulk storage, garden produce and organic whole foods
- * Off-grid photovoltaic electrical system featuring maintenance-free batteries and requiring very simple energy management
- * Windmill and solar electric pumps for well
- * Water harvesting
- * Sandbag and papercrete construction
- * Low energy consumption refrigeration

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