Feedback Forms for Voluntary Project:

ECOLIFE Conservation Patsari Improved Cookstove project Monarch Butterfly Biosphere Reserve Mexico

Contact information: Chris Goering
General comments/queries: cgoering@ecolifeconservation.org

ECOLIFE Conservation is building improved cookstoves surrounding the Monarch Butterfly Biosphere Reserve in the State of Mexico and Michoacan State, Mexico. The traditional cooking technology is fuel wood open fire cookstoves, which represents an opportunity to improve fuel wood efficiency, human health, and carbon mitigation.

ECOLIFE Conservation is seeking the certification of voluntary emissions reductions under the *Gold Standard for the Global Goals* Framework.

We are currently in the early stage of implementation and welcome the input of all interested and affected parties. The public consultation meeting is an opportunity to learn about current operations of the project and to provide input that will be considered in the design process.

Providing Feedback

This document contains a non-technical summary of the project, sustainability assessment, and evaluation feedback form. It is designed to provide information about the project activities and provide feedback on the project design, planning, and implementation.

We encourage anyone interested in improved cooking technology, conservation, MBBR, and especially local leaders and project beneficiaries, to participate in the online consultation. We encourage interested parties to participate actively and express their opinions.

Form Submission

Provided forms and any other comments or questions can be submitted via:

- **Physical Mail**: 101 N. Broadway Escondido, CA 92025
- **Electronic Mail:** admin@ecolifeconservation.org
- **Phone:** (760) 740-1346

Evaluation Feedback Form

Please complete the following evaluation form to provide feedback on the virtual public consultation meeting.

Completed forms and questions can be emailed to admin@ecolifeconservation.org or sent to ECOLIFE Conservation at 101 N Broadway, Escondido CA 92025

Name:	Signature:
¿What is your impression of the meeting?	
¿What do you like about the project?	
¿What do you dislike about the project?	
¿Do you have suggestions about how we could improve the project?	

Sustainability Assessment Form

Completed forms and questions can be emailed to admin@ecolifeconservation.org or sent to ECOLIFE Conservation at 101 N Broadway, Escondido CA 92025

These safeguarding principles help the project to identify, prevent and mitigate negative, unintended consequences that may arise from any given intervention.

Sustainable Development Matrix: ECOLIFE Improved Cookstoves Project
Name of Participant: _____
Date: _____

For each point, choose and mark one of the following:

"Yes": If there exists a risk or problem for this principle.

"Potentially" (maybe): The Project could pose a risk or problem with regard to this principle.

"No": The Project poses no risk or problem with regard to this principle.

_____ Principle 1 – Human Rights
Comment:

_____ Principle 2 – Gender Equality and Women's Rights
Comment:

_____ Principle 3 – Community Health, Safety and Labor Conditions
Comment:

_____ Principle 4 – Cultural Heritage, Indigenous Peoples, Displacement and Resettlement
Comment:

_____ Principle 5 - Corruption
Comment:

_____ Principle 6 – Economic Impact
Comment:

_____ Principle 7 – Climate and Energy
Comment:

_____ Principle 8 - Water
Comment:

_____ Principle 9 – Environment, Ecology and Soil Use
Comment:

Non-technical Project Summary

What/Who is ECOLIFE Conservation?
ECOLIFE Conservation is a non-profit organization headquartered in Escondido, CA with a field office in Morelia, Mexico. ECOLIFE Conservation Mexico is a Civil Association. Our mission is to protect wildlife, natural resources, and the people that depend on them.

We do this by building Patsari improved cookstoves in rural communities in the states of Michoacan and Estado de Mexico. Replacing the traditional cooking technology, open fuelwood fires, represents an opportunity to improve fuel wood efficiency, human health, and climate change mitigation.

Why We Work:
Building improved cookstoves in critical habitats is central to ECOLIFE's mission as it represents a simple and sustainable solution to some of the world's most pressing human and environmental issues. Providing clean cooking technology improves the quality of life of the user while positively benefiting the global environment.

ECOLIFE is dedicated to supporting individuals and families living within the RBMM, because we are convinced that we must seek to improve the quality of life of all people, take care of the environment, and live a healthy life.

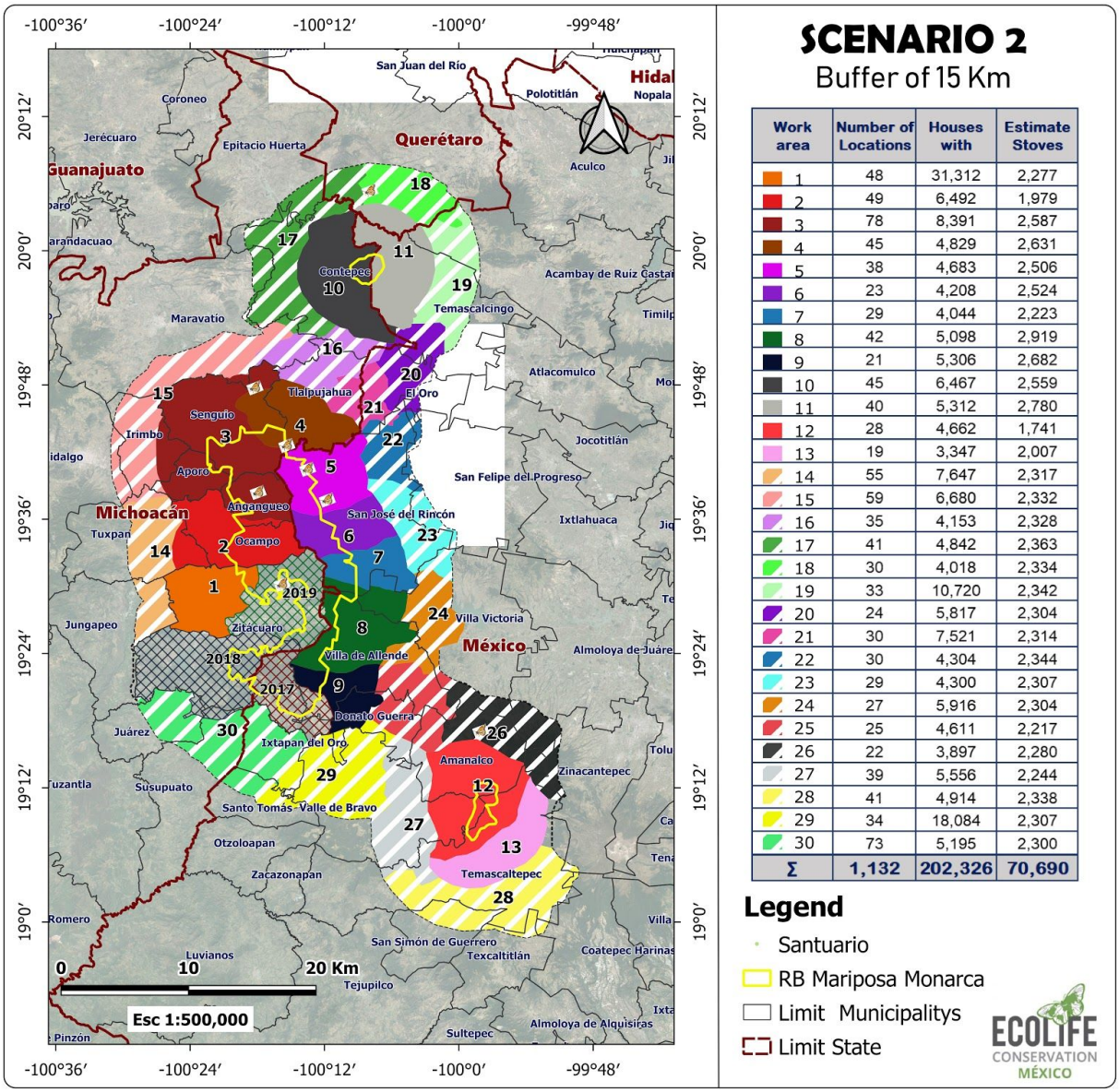
ECOLIFE Conservation is a non-partisan organization, we are not affiliated with nor support any political agendas. None of the project activities have been requested nor is it part of any government social program, all the work is done on ECOLIFE Conservation's own free will.

ECOLIFE Conservation is pursuing the certification of voluntary emissions reductions credits under the approved methodology developed by Gold Standard for the Global Goals. Following validation of the project, ECOLIFE plans to sell the carbon credits produced by the installation of patsari stoves in order to fund the program and ensure its sustainability.

The project is funded by the voluntary emission reductions (VER) credits, private donations, and stove sale income. No public monies or grants financially support the organization or project. No official development assistance is received as part of the project.

Where We Work:

We work community by community in the 15km buffer zone of the monarch butterfly biosphere reserve. Proposed project boundary would cover 30 municipalities, 1132 localities, and 202,326 households. 72,000 Patsari stoves are expected to be constructed as part of the project.



Work area	Number of Locations	Houses with	Estimate Stoves
1	48	31,312	2,277
2	49	6,492	1,979
3	78	8,391	2,587
4	45	4,829	2,631
5	38	4,683	2,506
6	23	4,208	2,524
7	29	4,044	2,223
8	42	5,098	2,919
9	21	5,306	2,682
10	45	6,467	2,559
11	40	5,312	2,780
12	28	4,662	1,741
13	19	3,347	2,007
14	55	7,647	2,317
15	59	6,680	2,332
16	35	4,153	2,328
17	41	4,842	2,363
18	30	4,018	2,334
19	33	10,720	2,342
20	24	5,817	2,304
21	30	7,521	2,314
22	30	4,304	2,344
23	29	4,300	2,307
24	27	5,916	2,304
25	25	4,611	2,217
26	22	3,897	2,280
27	39	5,556	2,244
28	41	4,914	2,338
29	34	18,084	2,307
30	73	5,195	2,300
Σ	1,132	202,326	70,690

Patsari Features:

The Patsari cookstove's enclosed walls, burning chamber, airflow design, and chimney provide a more efficient way of cooking. As compared to traditional open fires, the patsari stove's design allows the user to burn wood more efficiently, reducing the total amount of firewood needed. Thereby, saving money purchasing fuelwood as well as the time and energy needed to collect it.

The chimney channels smoke outside of the home, significantly reducing the exposure to harmful toxins and particulate matter that causes chronic pulmonary disease and cancers. The cool sides prevent burns from fires or spilling pots, especially for women and children who tend to spend the most time in the kitchen.

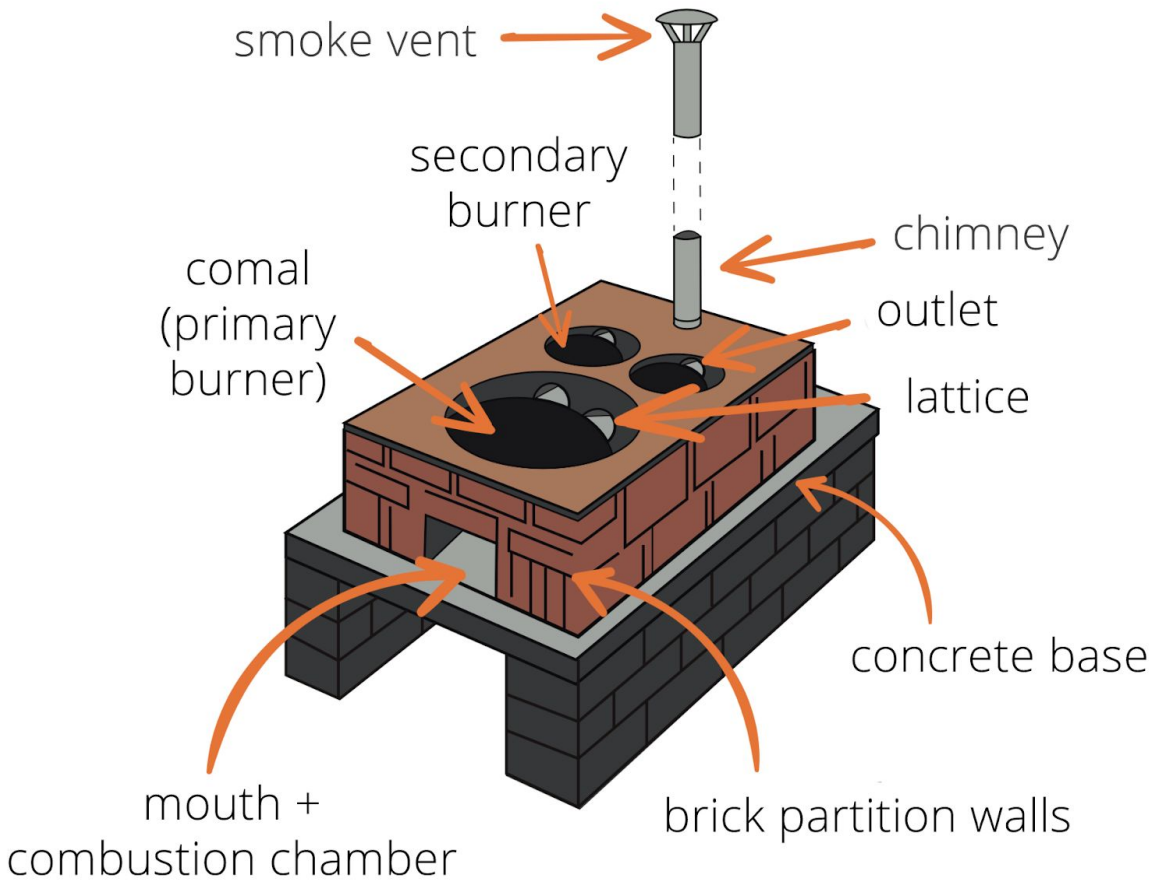
Finally the reduction of firewood use reduces the amount of carbon dioxide and other greenhouse gases, thereby reducing impact on climate change. The less trees that are harvested for fuelwood saves habitat for wildlife, preventing deforestation and extinction.

The Patsari stove was designed at UNAM with local cooking habits in mind. Patsari means "caretaker" in Purepecha, an indegeuonous language in the region. The large comal in the front is perfect for making tortillas while the back two burners maintain a constant temperature for lower power cooking.

How the Patsari Works:

The patsari is an improved fuelwood cookstove with a natural stream and with a rocket design combustion chamber, the design generated through UNAM & GIRA, allows the stove save fuelwood because the combustion chamber force the user to use thinner wood sticks, and this translates into better combustion and less combustible used, besides that, the residual gas of the combustion (smoke) is used to heat rear cooking surfaces, so the Patsari is not only using heat only from fire, uses the part of the whole combustion process (fire + smoke), in terms of health the patsari takes out 80 - 90% of the combustion gases through the exhaust pipes, so we have a less polluted cooking area and a better life and health conditions. Also the user relies more on the patsari because it allows them to concentrate the heat and fire in a safe area, avoiding the sticks fall down and being potentially harmful and preventing burns and/or fires.

In regards to economy, the user saves from 45 to 60 % of fuelwood, so this means that the user will avoid expenses in fuelwood (if they buy it) or in time invested in the collection. Because they will be using at least half of the combustible needed in a traditional technology (openfire).



Project Features

ECOLIFE Conservation implements the Patsari improved cookstove model, constructed in situ the beneficiary home by locally employed construction teams. The stoves are constructed with locally sourced materials including brick, gravel, sand, clay, steel rod, boiler, tiles, mortar, cement, and Patsari metal kits.

Stoves are installed on a continuous basis by permanent staff, local part-time builders, paid and volunteer promoters. After identification of localities in need, educational workshops in schools are conducted. Afterwards, a community opening meeting is hosted in order to present the project and receive feedback. Project promoters visit interested households, review project requirements, and take stove orders. Construction teams are assembled and implemented following the order retrieval. A closing workshop is held to receive feedback from beneficiaries and promoters.

Beneficiary Requirements:

1. Have a roof in good condition: earthenware, laminated sheet, asbestos, galvanized sheet, except plastics (canvas or rubber).
2. Have at least two square walls which can be made of wood, sheet or concrete, except plastics (canvas or rubber). Ideally, it should be in your kitchen.
3. A base or plate with the minimum measurements of 90 centimeters (cm) wide by 150 cm long by 60 or 70 cm high, can be: concrete, adobe, stone, metal. Except wood or plastics.