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**Notes From the Field:**  
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**Introducing Anagi Stoves**

In 2009, during the end stages of Sri Lanka's 26 year conflict with the LTTE separatists, nearly 300,000 people fled the Northern Vanni region, the vast majority into the North-Central district of Vavuniya. They were mostly hosted in Menik Farm, a camp located outside of Vavuniya, which grew to include 9 zones and at the height of the emergency accommodated over 225,000 people.

UN agencies and NGOs provided food, safe water supply and adequate sanitation facilities, household and hygiene materials as well as support for education, health and nutritional services to the IDPs. Faced with large-scale needs, the initial humanitarian response in 2009 faced many challenges, including crowded IDP sites, overstretched health and education, water supply and sanitation infrastructure, strains on distribution mechanisms and inconsistent access for humanitarian organizations.

The World Food Programme was providing precooked meals in communal centers in the first months, but both the agency and the IDPs wanted to move to individual household-level cooking. The availability of firewood was very poor, the IDPs could not easily leave the camps and other forms of cooking fuel were scarce. WFP opted to move away from the traditional system of cooking, which used three stones and large pieces of wood.



In order to reduce overall firewood consumption (including the risks associated with firewood collection), WFP has since ordered 50,000 locally-produced Anagi stoves, funded by the government of Luxembourg, for the IDPs in the closed camps they are supporting.

At \$1.50 each, the stoves are an affordable solution for the large population, and following field-testing, the selected model proved very popular with users.

With 5,000 stoves already in use and the remainder in production,

anecdotal user feedback has been very positive, indicating multiple benefits to the IDPs:

- Firewood collection has been reduced from daily to just twice a week
- Decreased “burning problems” (fire hazard, unpredictable/uncontrollable temperature)
- Users can now cook with two pots at once
- Reduced smoke and fire risk means that the stoves can be used closer to dwellings, under cover from the rain

A key challenge of the stoves is that their clay structure makes them quite fragile. However, community members have requested training in building the stoves, and indicated their intention of adopting them for use once they return to their home communities.



The World Food Programme is now planning on introducing fuel-efficient stoves into a majority of the local schools (approximately 1,200 schools) in 2010 to further extend the impact of the program.

More broadly, as part of its climate adaptation response strategy launched in Copenhagen, WFP is also planning on providing fuel-efficient stoves to beneficiaries in Uganda and Sudan. Globally, WFP’s “SAFE” stove initiative (based on the guidance created by the IASC Task Force on Safe Access to Firewood and alternative Energy in Humanitarian Settings, which WFP co-chaired with UNHCR and the Women’s Refugee Commission) will be rolled out in 2010 to reach up to 6 million refugees, internally displaced people, and returnees located in 36 nations.

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