

DIY Zeer Pot Refrigeration (No Power Required!)

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The Zeer pot was first invented and used in Africa. It is very effective at keeping food much cooler than the ambient temperature; this is achieved by principle of evaporative cooling. To illustrate just how effective...

- Tomatoes normal shelf-life 2 days with Zeer 20 days
- Guavas normal shelf-life 2 days with Zeer 20 days
- Okra shelf-life 4 days with Zeer 17 days
- Carrots shelf-life 4 days with Zeer 20 days
- Arugula shelf-life 1 day with Zeer 5 days

If you are a prepper or someone who wants to live off the grid, you should definitely read more about this and give it a try. Just to note: you cannot use plastic pots for this as they hinder the evaporation process which cools the food. You have to use clay pots.

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(Photo from: Appropedia)