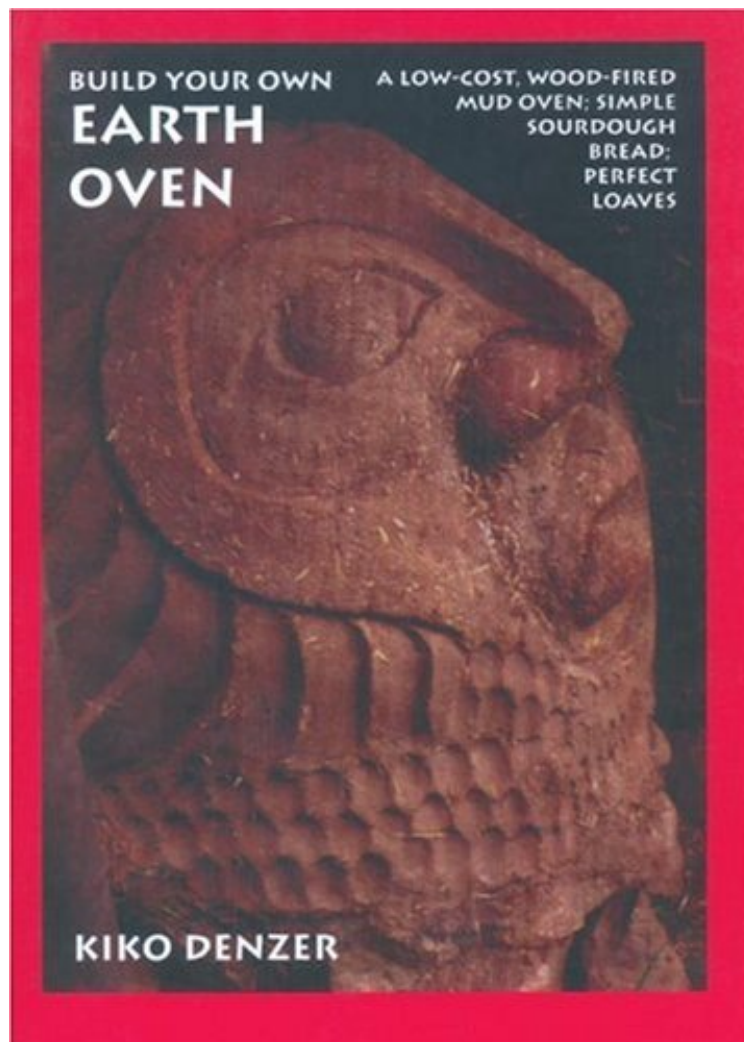


(Download) Build Your Own Earth Oven: A Low-Cost, Wood-Fired Mud Oven; Simple Sourdough Bread; Perfect Loaves

## Build Your Own Earth Oven: A Low-Cost, Wood-Fired Mud Oven; Simple Sourdough Bread; Perfect Loaves

*Kiko Denzer*

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structures, and ideas for building your own outdoor or indoor earth oven. It's a great book and well worth the money spent. 0 of 0 people found the following review helpful. Very interesting. Don't know when I will build my ...By SusanVery interesting. Don't know when I will build my own earth oven, though. Helped me to begin research bread making with Laurel's Kitchen and The Bread Builder's Book. 0 of 0 people found the following review helpful. like I amBy Kindle CustomerIf your seriously considering building your own, like I am, all I can say is; BUY AND READ THIS BOOK! You will be soo glad you did.

Earth ovens combine the utility of a wood-fired, retained-heat oven with the ease and timeless beauty of earthen construction. Building one will appeal to bakers, builders, and beginners of all kinds, from:the serious or aspiring baker who wants the best low-cost bread oven, togardeners who want a centerpiece for a beautiful outdoor kitchen, toooutdoor chefs, tocreative people interested in low-cost materials and simple technology, toteachers who want a multi-faceted, experiential project for students of all ages (the book has been successful with everyone from third-graders to adults).Build Your Own Earth Oven is fully illustrated with step-by-step directions, including how to tend the fire, and how to make perfect sourdough hearth loaves in the artisan tradition. The average do-it-yourselfer with a few tools and a scrap pile can build an oven for free, or close to it. Otherwise, \$30 should cover all your materials--less than the price of a fancy "baking stone." Good building soil is often right in your back yard, under your feet. Build the simplest oven in a day! With a bit more time and imagination, you can make a permanent foundation and a fire-breathing dragon-oven or any other shape you can dream up.Earth ovens are familiar to many that have seen a southwestern "horno" or a European "bee-hive" oven. The idea (pioneered by Egyptian bakers in the second millennium bc!) is simplicity itself: fill the oven with wood, light a fire, and let it burn down to ashes. The dense, 3- to 12-inch-thick earthen walls hold and store the heat of the fire, the baker sweeps the floor clean, and the hot oven walls radiate steady, intense heat for hours.Home bakers who can't afford a fancy, steam-injected bread oven will be delighted to find that a simple earth oven can produce loaves to equal the fanciest "artisan" bakery. It also makes delicious roast meats, cakes, pies, pizzas, and other creations. Pizza cooks to perfection in three minutes or less. Vegetables, herbs, and potatoes drizzled with olive oil roast up in minutes for a simple, elegant, and delicious meal. Efficient cooks will find the residual heat useful for slow-baked dishes, and even for drying surplus produce, or incubating homemade yogurt.

From Library JournalDenzer, an artist and builder, creates beautiful wood-fired ovens using the most widely available building material: dirt. Some earth ovens are plain while others are formed into the shape of animals or human faces. Denzer offers an explanation of basic concepts such as material selection, oven location, and design and then guides readers through the construction of their own oven. Earth ovens could be produced most anywhere using Denzer's instructions; he even shows how to build a weatherproof roof. A sourdough bread recipe is included. Appealing to a diverse audience of bakers, outdoor cooks, traditional crafts persons, and perhaps even homeschoolers looking for a project, this title should be part of most public library collections. Copyright 2001 Reed Business Information, Inc. ...enjoyable, down-to-earth and sensible....his instructions are clear as rainwater, his advice...intelligent and sound.... -- Petit Propos Culinaires, #70, August 2002...inspired creativity combined with traditional wisdom....Get a copy and build yourself an earth bread oven. It's that simple. -- www.walnutbooks.com, April 2003Brief, brisk, artful, and well-written....explains the principles of breadmaking with a few deft strokes.... Graceful, well-detailed, and empowering throughout. -- Permaculture Activist, August, 2004Creative. Innovative. Brilliant. This is the definitive book on how to build an adobe oven. ...clear and precise instructions... -- www.williamrubel.comAbout the AuthorKiko Denzer lives with his wife in a small cabin in Blodgett, Oregon. This book comes out of his experience of learning about, and falling in love with mud--the oldest (and, according to some, still the best) building material there is. It is also the product of his belief that participating in creation is better than going shopping. "Real value," he says, "is a function of involvement and life," not just the dollar price that you pay for "artisan" loaves in a fancy market.As a sculptor, Denzer approaches both oven building and baking as art. As a writer and teacher, however, he sees art simply, as the fruit of human life and love. Quoting Kahlil Gibran, he says, "if work is love made visible, then love is everywhere you look." It follows, he continues, that "to be either artist or craftsman is no more and no less than it is to be human: to engage hands, head, and heart in the genesis of form and relationship; to celebrate and renew self and world; to be whole and wholly involved; to offer communion and to build community; or just to make a mud oven so you can bake your own bread."For more information on Build Your Own Earth Oven, go to <http://www.cobcottage.com> or <http://www.handprintpress.com>.