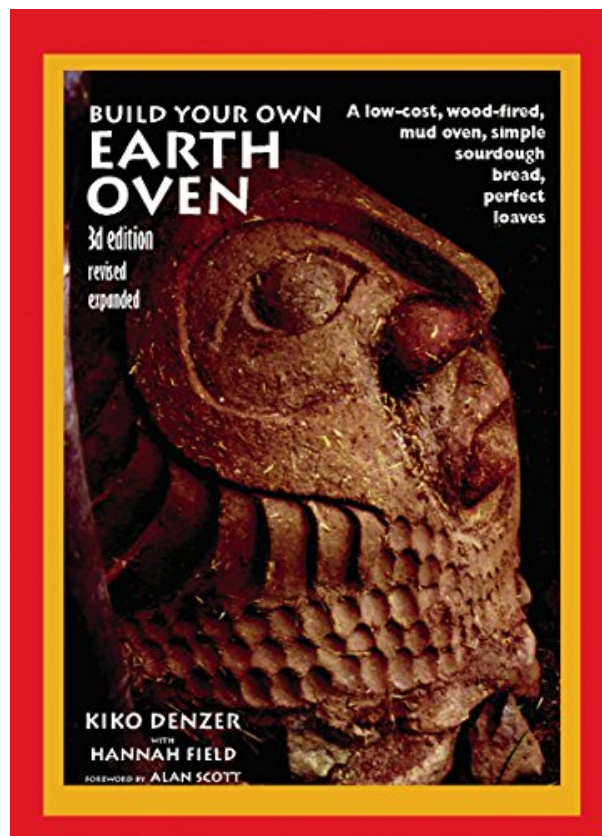
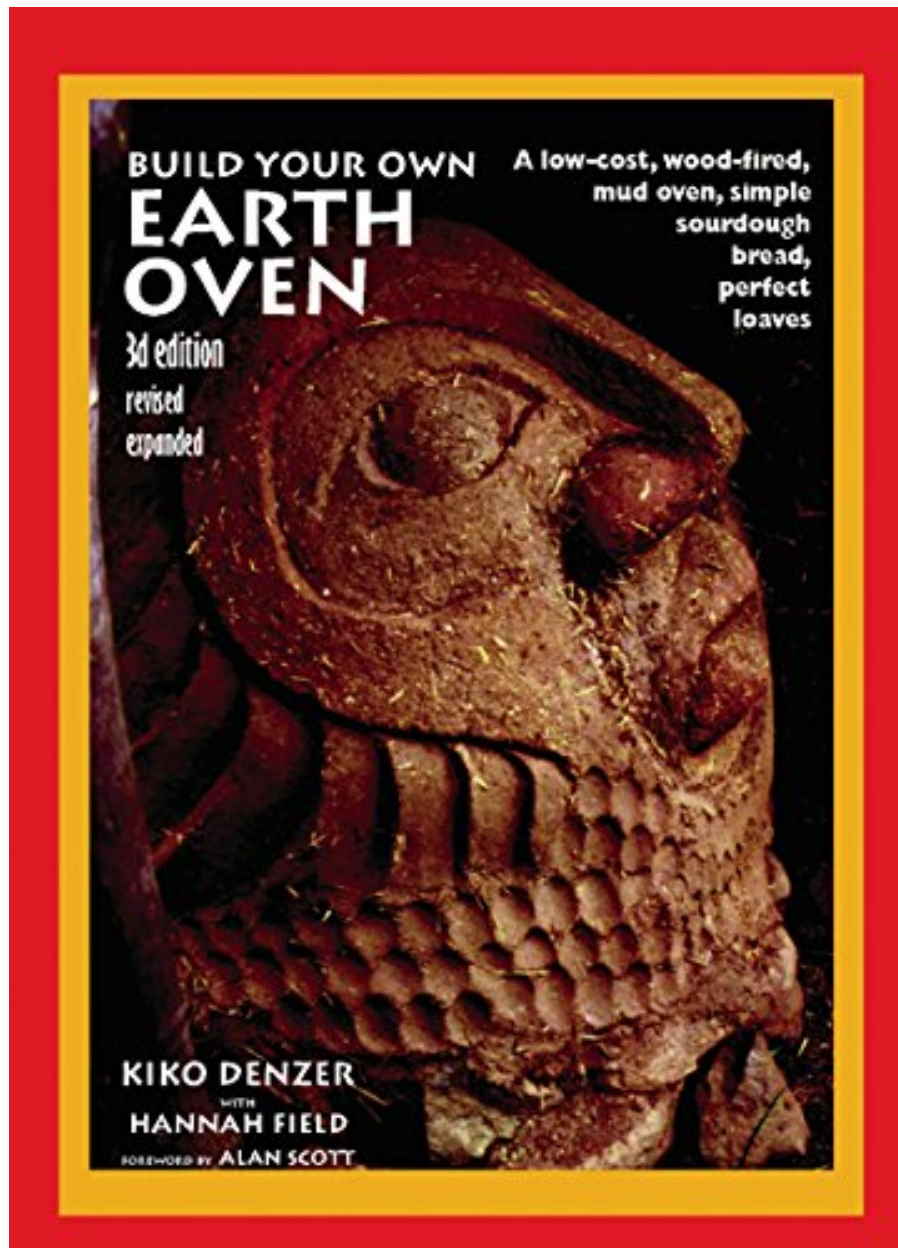


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## Review

"... the essential book...worth many times its price in avoided labor and frustration"--Dan Wing, author, *The Bread Builders: Hearth Loaves & Masonry Ovens*

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## About the Author

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## **PDF**

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, to
- gardeners who want a centerpiece for a beautiful outdoor kitchen, to
- outdoor chefs, to
- creative people interested in low-cost materials and simple technology, to
- teachers 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 BCE, 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.

- Sales Rank: #105286 in Books
- Published on: 2007-04
- Original language: English
- Number of items: 1
- Dimensions: 10.00" h x .39" w x 7.01" l, .73 pounds

- Binding: Paperback
- 132 pages

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#### Most helpful customer reviews

2 of 2 people found the following review helpful.

If you want to succeed with making artisanal bread, this is what you've been waiting for

By Karen Jescavage-Bernard

Best present I ever gave to a frustrated baker. If you have ever struggled with Rube Goldberg methods of making artisanal breads in modern home ovens, this is the book for you.

The downside is that you need - at least - a yard or patio to build your oven. So this book is not for city or apartment dwellers.

And, while the DIY skills are within most people's abilities, it may take a couple of experiments to get it right. So start with a simple model and - assuming you want or need to - build up to a more complex oven. Also, while the materials needed are pretty much readily available, combining them to make the building material requires reasonable adult physical strength. In other words, building an earth oven isn't a weekend activity for you and your young children unless some adult volunteers are on board.

Finally, whether you would run into problems with local building or zoning codes is something you should check before launching the project.



0 of 0 people found the following review helpful.

The cob oven bible!

By R. Duarte

This is the bible for building a cob oven! The descriptions of sourdough bread are excellent but the instructions for making bread are a bit too loose to follow. For making the oven, this is the book. For baking, you'll probably need a different book.

0 of 0 people found the following review helpful.

This is a great book on building low cost earth ovens yourself.

By Amanda H

This is a great book on building low cost earth ovens yourself. It is very interesting and explains the different steps in the materials, building it, shaping it, and cooking in it. It has many beautiful pictures of earth oven structures, and ideas for building your own outdoor or indoor earth oven. It's a great book and well worth the money spent.

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