

SUSTAINABLE BUILDING and LIVING WORKSHOPS

COB OVEN WORKSHOP

Instructor: Lorian Moore

<http://www.silverseedfarms.com/>

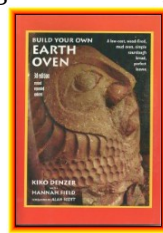
June 13, 14 & 15, 2014



Our hands-on workshop will teach you how to build with this most ancient building material to create a beautiful, natural outdoor oven in which to cook your food. You will learn everything you need to know to re-create this in your own backyard.

Earthen ovens use materials from nature, such as earth, sand and straw, often in three layers: thermal mass, insulation, and the outer finish/sculpted layer, and they bake with the three types of heat: conduction, convection and radiation.

A cob oven is a traditional earthen oven, which building technique is older than masonry. It is thick enough to hold a lot of heat (thermal mass), and insulated enough to continue baking a lot of food over a long period of time, allowing you to be very efficient with your wood and to bake a lot of food. These ovens reach 800+ degrees, and the bread, pizza and pudding that come from a cob oven is fabulous. "Cob" is a term used to describe the ingredients as well as the method of rolling and forming it into loaves or balls and "stitching" the balls together and actually sculpting your oven.



Each student will receive a copy of Kiko Denzer's "Build your own Earth Oven", along with a source guide for materials FREE if registered by June 7th, 2014. or \$18 for later registrants.

Relax in the evening around the campfire enjoying the Bourbon stars and sounds of nature.

On Site Camping and Outdoor Shower Available At No Charge

Garden Fresh Meals Can Be Provided At An Additional Cost (Please Inquire At Time Of Registration)

Workshop Cost: \$75 Per Participant

Space is Limited- Register today at: <http://www.EnvironmentalEnergyConsultants.com>