

## Clay and straw ovens

Outdoor cob ovens are a traditional way of baking, shared by everyone in the community.

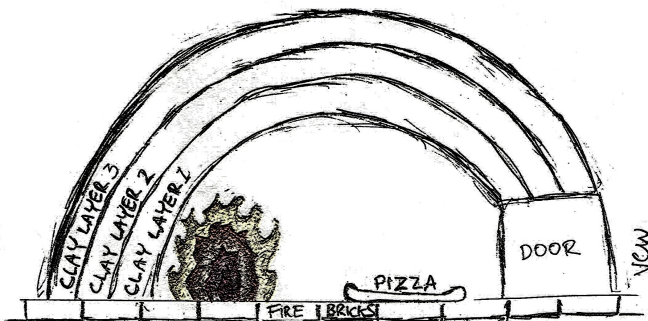
### BAKE

Made out of local clay and straw, cob ovens burn wood efficiently, creating the high temperatures needed to make pizza and bread when very hot. As the oven cools, cakes and stews can be baked.

### CAKE

### MAKE

The oven starts life as a mound of sand on a plinth of fire bricks. Layers of clay and straw are built up on top. The sand is removed through a door and each layer is dried by a slow fire.



Cob ovens are a great way to get involved with the food chain:

From puddling the mud...



... and building the oven ...

... to rolling the pizza.



**GREAT!**

## Make a DATE with your MATES

The PACT "ovenistas" have a portable oven that can be set up for a day to get everyone making pizzas at your community event.

We can help you build a community oven, eg at your local school, pub or village hall. Or pay us to build your private oven.

With local materials and wood power, cob ovens could be the future!

