

EARTH OVENS art

Build a wood-fired oven — in a day!
learn about “cob” & earth-based finishes. Make bread and beauty.

EARTH is the best material: always underfoot. Most subsoil will make ovens, benches, garden walls, columns, murals, houses....

OVENS: easy as mud pies, dirt cheap, and equal to commercial models costing thousands. Cook pizza in 3 minutes; then bread, meat, fish, vegetables, casseroles, soups, & stew; desserts, steamed bread, rice pudding; then dry fruit, firewood, or wet shoes! Insulated ovens can cook all day on one firing, and the fire transforms clay-earth into true masonry.

ART! As hands take to earth, earth becomes fire-breathing beasts, bird-oven-benches, elegant “hornos,” beautiful murals. Tools and techniques are simple and quickly remembered; beauty and creativity come naturally.

One-day oven courses cover building and using a basic oven; **two-day courses** cover finishes, sculpting, basic sourdough bread and cooking, other earthen building, educational slide show, and shared celebratory meal(s) from a finished oven. **Mural and plastering courses** focus on decorative earthen and lime plasters for interior and exterior application on almost any surface. **Work** is hands-on, cooperative, enjoyable, as physical as you choose.

Fees: 1 day = \$100; 2 days = \$175. (for Canada course, see contact info below). Space is limited; courses fill quickly. Send \$50 non-refundable deposit to Kiko Denzer, POB 576, Blodgett OR 97326; 20% discount for advance payment (3 wk min.). Bring your kids, but please call first. Also call about low income/simple living discounts. 541-438-4300; handiko@cmug.com. Info & directions mailed out w/registration confirmation.

when & where:

June 5-6 & 12-13: Ovens, sculpture, bread and other sustainable arts, BC (Canada) At an historic watermill in the sunny Simikameen valley (near Keremeos), surrounded by organic fruit and vegetable farming, camping, recreation, and good food. Followed by a summer-long celebration of crafts, agriculture, natural building, music, art & food. Master oven builder Alan Scott will also be there. Fees & registration: Grant Johnson, The Gristmill & Gardens (www.heritage.gov.bc.ca/grist), 250-499-2888, (499-5985 eves), hearthandhand@yahoo.com
Jul 10-11: Decorative plasters/murals, Intabas Rest., Corvallis, OR; includes wood-fired pizza for lunch.

Jul 3: “Earth Art: Contemporary uses of traditional materials,” an exhibit of earthen art at the Salem Art Association, OR. Info: 503-581-2228

Aug 7: Portland, OR: free demonstrations at the *Summer Loaf Artisan Food Festival*, plus wonderful fare from local growers and other artisans

Aug 14-15: Ovens/Bread, Forest Grove (nr. Portland) OR, on Charlene & Richard Murdock-White’s mini-farm of vegetables, berries, fruit trees and chickens; heirloom and other varieties. Come share their farm and celebrate the earth’s bounty. Meals incl.

Sept 11: One day oven, Philomath OR, on the Holderread rare breed duck farm. Lunch incl., bring a favorite bread spread to share!

Instruction: All learn, all teach! Coordinated by Kiko Denzer, a builder and sculptor w/years of experience here and abroad; author of *Build Your Own Earth Oven* and *Put Your Hands in the Dirt*, he works with his spouse, Hannah Field, who teaches traditional sourdough bread. Participants have shared skills and knowledge in everything from primitive fire-making to solar ovens, simple stoves, cooking, construction, and life!