



## Build Your Own Earth Oven

**3 day Workshop**  
**Sat-Mon: June 2-4, 2018**



Students will learn the skills necessary to build their own backyard wood-fired oven

out of simple materials from the earth (clay, sand, straw). Ovens like these are simple and cost-effective to build, and can serve home users for a lifetime. We will lay a firebrick hearth and doorway, then build the core of the oven by packing a sand/clay mixture around a sand form. We will insulate the oven with a light straw/clay mixture and finish it with earthen plasters. Students will learn all necessary techniques, mix recipes, and tricks of the trade to go home and complete their own oven. Students will be provided with course materials including drawings and recipes.

By the end of the class we will light a fire in the oven. It will be slowly cured in time to debut at Barnfest 2018, where it will be used to demonstrate wood-fired baking.



About the Instructor:

Jon Santiago is an oven builder based in Haydenville, MA. He first learned oven building while living in Patagonia, Argentina where many people were using wood as their main source of fuel for heating and cooking. He has since studied with masters from around the world and builds ovens professionally for a variety of residential and commercial clients. He has taught at the Driftless Folk School and the Heartwood School, where he was also a summer apprentice in 2013. You can learn more about his work at [www.hearthandtimber.net](http://www.hearthandtimber.net).

### Details:

Location: 80 Bassett Road, Shelburne MA 01370

Max enrollment: 10

Course fee: \$375 (includes instruction 9am-4pm, 3 lunches

Room & board: \$375 (includes lodging Fri-Sun evenings, Breakfast Sat-Mon, dinner Sat-Sun)

Tenting space available - ask for the details

For more info: [office@vavstuga.com](mailto:office@vavstuga.com)/ 413-625-8241

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