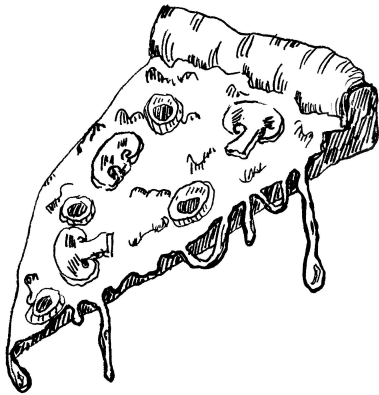
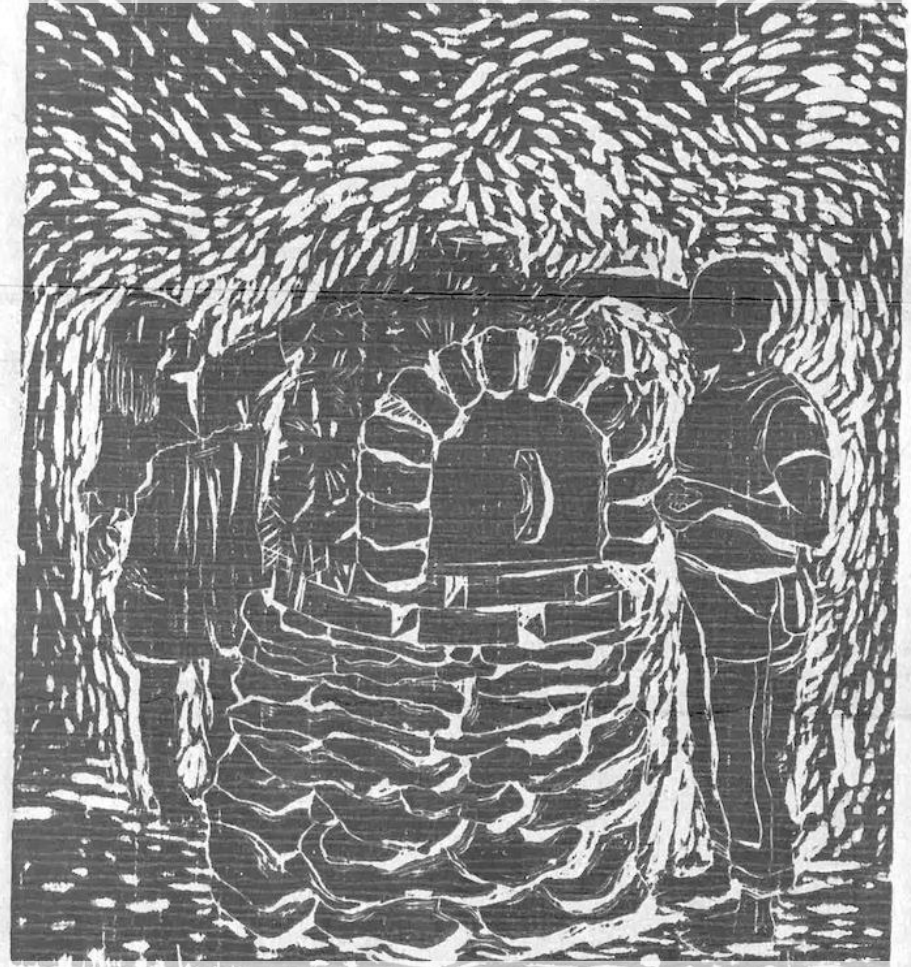


ZINE BY  
ELLA SIMON  
2020

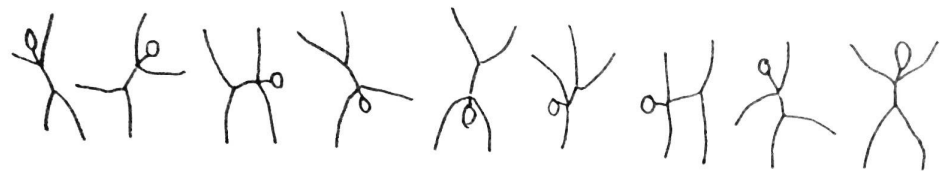


COMMUNITY  
COB OVEN



BENNINGTON COLLEGE  
EST. FALL 2020

# BRINGING ♥ PEOPLE TOGETHER

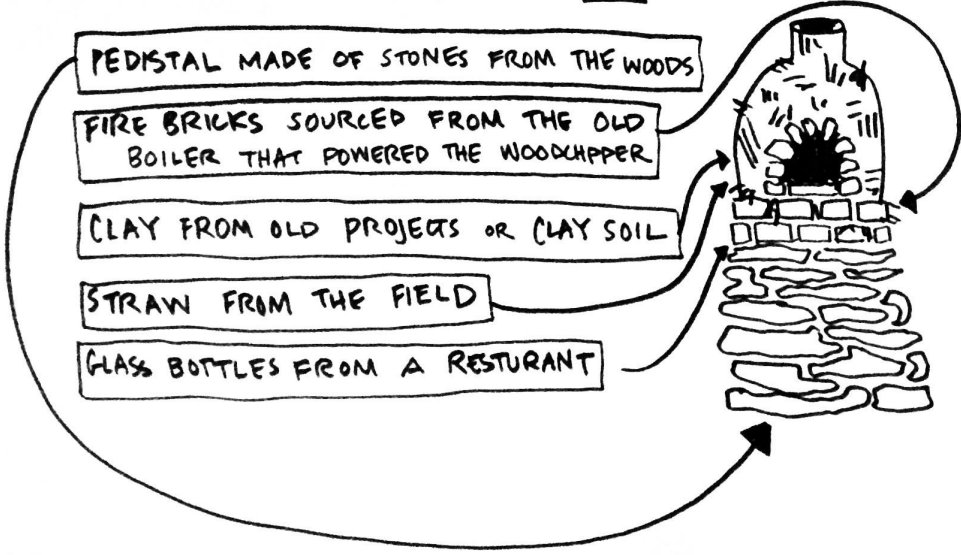


REACH OUT TO FRIENDS AND PEOPLE WHO  
MAY HAVE KNOWLEDGE TO SHARE/OFFER

BODIES FOR BUILDING AND HANDS FOR PREPARING FOOD

SOURCING FOUND/LOCAL MATERIALS

'WHAT CAN BE REPURPOSED FOR THIS PROJECT?'



# ENDLESS GRATITUDE TO:

- YOKO
- JOSH
- JOHN
- BARRY
- DAN
- MARK
- ANGEL
- ANDY
- GLYN
- LYDIA
- LUCIA
- LOUISA
- SOFIA
- RYAN
- RIVER
- LILY
- JOLIA
- LYNNE
- WILL
- ETHAN



CUT AND PASTE  
 ✕ ARTISTAMPS ✕

# HOW TO BUILD A COB OVEN:

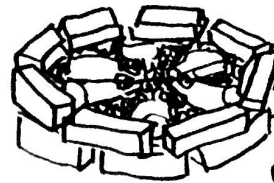
COLLECT MATERIALS | REPURPOSE AS MUCH AS YOU CAN

BUILD A BASE FOR THE OVEN TO REST ON  
 COULD BE PERMANENT (STONE/CONCRETE)  
 OR TEMPORARY (WOOD/PALLETS/SAWHORSES)

MAKE IT LEVEL



FORM A RING OF BRICKS (2 LAYERS)  
 FILL W/GLASS BOTTLES + COVER  
 NOOKS + CRANNIES W/SAWDUST CLAY/SOIL SLURRY



MAKE LEVEL + MAKE FLOOR OF  
 FIRE BRICKS OR SMOOTH STONE

OPTIONAL - MAKE AN ARCH OF BRICKS

CREATE DOME OF BRICKS LIKE  
 AN IGLOO OR A MOUND

OF SAND ON TOP OF THE FLOOR BRICKS

MIX COB - SAND, CLAY (SOIL), STRAW

COVER DOME OR MOUND WITH COB

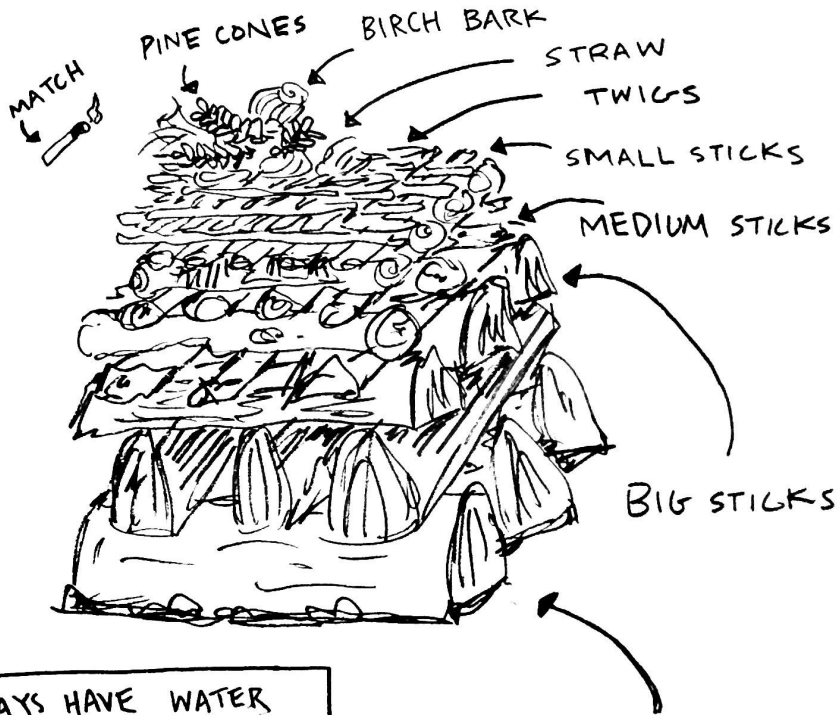
LET DRY

SMALL FIRES

BIGGER FIRES!



# How To Build A FOOL-PROOF FIRE:



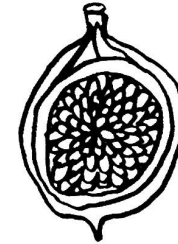
BIG HARD WOOD LOGS

ALWAYS HAVE WATER OR A FIRE EXTINGUISHER HANDY ☺

STACK FROM LARGE TO SMALL IN A CRISS-CROSS TOWER TO CREATE AIR. AS FIRE GROWS, COALS FORM + FALL BUILDING AT THE BOTTOM, FEED FIRE AS NEEDED. LIGHT THE TOP.

# FAVORITE PIZZA COMBOS:

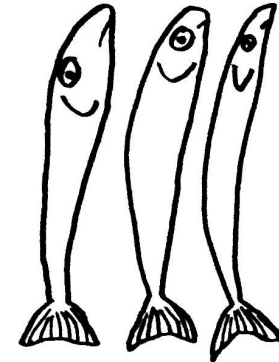
DRIED FIGS  
BALSAMIC VINEGAR  
GOAT CHEESE  
MOZZARELLA  
PARM  
FRESH BLACK PEPPER  
FLAKY SALT



OLIVE OIL  
TOMATO SAUCE  
FRESH MOZZARELLA  
BASIL

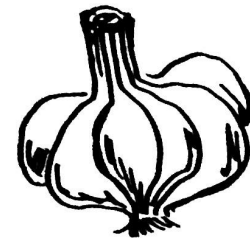


TOMATO SAUCE  
MOZZARELLA  
PROSCIUTTO  
FRESH ARUGULA



MOZZARELLA  
FETA  
PARM  
OLIVE OIL  
ANCHOVIES  
KALAMATA OLIVES

BLEU CHEESE  
MOZZARELLA  
OLIVE OIL  
GARLIC  
PEAR  
FRESH ARUGULA



TOMATO SAUCE  
MOZZARELLA  
CARAMELIZED ONION  
MUSHROOMS

GET YOUR FRIENDS TO BRING A FAVORITE TOPPING TO SHARE!



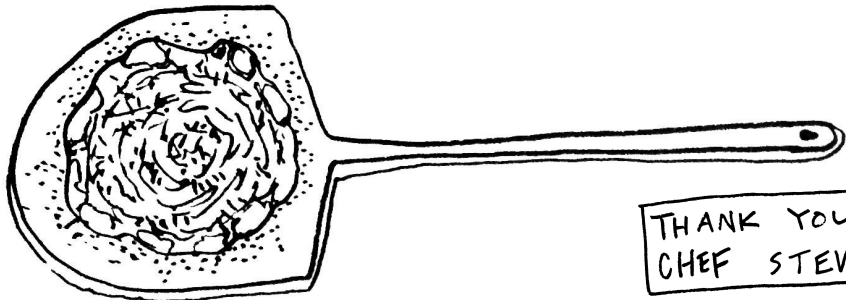
# PIZZA AND DOUGH

SOURDOUGH PIZZA CRUST RECIPE: (4-5 DOUGHS)

$\frac{1}{2}$  C STARTER DISCARD  
3 C LUKEWARM WATER  
5-6 C FLOUR  
4 TBS OLIVE OIL  
2 TBS MAPLE SYRUP/HONEY/AGAVE/SUGAR  
 $\frac{1}{2}$  tsp SALT

IN A BOWL MIX TOGETHER STARTER 2C WATER AND 1C FLOUR. LET SIT FOR 2-3 HOURS. MIX IN REMAINING WATER, OIL, SWEETNER, SALT. ADD FLOUR 1C AT A TIME UNTIL SHAGGY BALL FORMS. KNEAD 8-10 MIN UNTIL SILKY/SMOOTH/SHINY. COVER AND PLACE IN FRIDGE OVERNIGHT OR UP TO 3 DAYS. ABOUT 2 HOURS BEFORE COOKING, FORM INTO 4-5 DOUGH BALLS. DUST LIGHTLY WITH FLOUR + COVER WITH DISHTOWEL, LET RISE. FORM PIZZA ON A PIZZA PEEL DUSTED WITH CORNMEAL.

TIP: COAT DOUGH IN OLIVE OIL BEFORE STRETCHING!



THANK YOU  
CHEF STEVE!

# WHAT CAN BE COOKED IN THE COB OVEN

PIZZA! BREAD!  
CHICKEN WRAPPED  
IN CLAY!  
ANYTHING IN  
A SKILLET!  
POTATOES!

AS THE FIRE BUILDS COOK CABBAGE  
+ SAUSAGE + APPLES IN A CAST IRON SKILLET

ONCE VERY HOT KEEP FEEDING FIRE +  
BAKE PIZZAS IN THE MIDDLE OF OVEN  
PUSH COALS TO THE EDGES

WHEN THERE ARE ONLY COALS LEFT +  
THE OVEN HAS LOST HEAT THROW  
A BREAD IN THE MIDDLE CLOSE THE  
OPENING + LET BAKE 25-40 MIN

THROW SOME POTATOES IN THE COALS  
OR BAKE A CHICKEN WRAPPED IN CLAY

