ZINE BY
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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?

- PEDESTAL MADE OF STONES FROM THE WOODS
- FIRE BRICKS SOURCED FROM THE OLD BOILER THAT POWERED THE WOODCHOPPER
- CLAY FROM OLD PROJECTS OR CLAY SOIL
- STRAW FROM THE FIELD
- GLASS BOTTLES FROM A RESTAURANT

ENDLESS GRATITUDE TO:

- Yoko
- Josh
- John
- Barry
- Dan
- Mark
- Angel
- Andy
- Glyn
- Lydia
- Lucia
- Louisa
- Sofia
- Ryan
- River
- Lily
- Julia
- Lynne
- Will
- Ethan
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/SAND/DUST 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!

CUT AND PASTE
× ARTISTAMPS ×
How To Build A Fool-Proof Fire:

- Match
- Pine cones
- Birch bark
- Straw twigs
- Small sticks
- Medium sticks

Big Sticks

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 and fall building at the bottom, feed fire as needed. Light the top.

Favorite Pizza Combos:

- Dried figs
- Balsamic vinegar
- Goat cheese
- Mozzarella parmesan
- Fresh black pepper flaky salt

- Tomato sauce
- Mozzarella
- Prosciutto
- Fresh arugula

- Bleu cheese
- Mozzarella
- Olive oil
- Garlic
- Pear
- Fresh arugula

- Olive oil
tomato sauce
fresh mozzarella
basil

- Mozzarella
feta
parmesan
olive oil
anchovies
kalamata olives

- 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)

1/2 C STARTER DISCARD
3 C LUKEWARM WATER
5-6 C FLOUR
4 TBS OLIVE OIL
2 TBS MAPLE SYRUP/HONEY/AGAVE/SUGAR
1 1/2 TSP SALT

IN A BOWL MIX TOGETHER STARTER 2 C WATER AND 1 C FLOUR. LET SIT FOR 2-3 HOURS. MIX IN REMAINING WATER, OIL, SWEETENER, SALT. ADD FLOUR 1 C 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 DISH TOWEL; 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! ANYTHING IN A SKILLET!

CHICKEN WRAPPED IN CLAY!

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 OVER

PUSH COALS TO THE EDGES

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

THROW SOME POTATOES IN THE COALS

OR BAKE A CHICKEN WRAPPED IN CLAY