

# BUILD A WOOD FIRED BARREL OVEN

Learn • Build • Play • 2 Day Hands-on Workshop



The Lodge at Big Bear Camp

*Max & Eva Edleson: Natural Builders, Bakers, Artists and Authors of "Build your own Barrel Oven" will be the instructors for this 2 day hands-on event. August 17-18, 2013 at Big Bear Camp Walton, Oregon*

Wood fired barrel ovens are great for cooking and entertaining. These hybrid ovens combine the best qualities of steel barrel stoves and traditional earthen or brick ovens. They heat up fast with relatively little wood and hold the heat for extended baking. With a barrel oven, you can start your fire and be ready to bake in 15 min. The oven has two racks and can bake 10 to 12 loaves for bread at a time or hold four cookie sheets or four large pizzas.

In this workshop we will be using a 35 gal. steel drum and you will construct the vaulted arch with brick and natural clay mortar; yep, your hands will be muddy before we're done.

**Workshop limited to 10 Students.**

Big Bear Camp is 30 miles west of Eugene, in Walton. It features a beautiful multi-purpose lodge, a 20' and 30' yurt and 9 camping spaces among 80 acres of lush forest and year round creek.

Cost: \$ 150 - Includes 2 days workshop and overnight accommodation and meals.

Or \$ 125 - 2 day workshop, lunch both days.

**SIGN UP EARLY - \$50 deposit**  
To register call Hal 541-228-5372  
Also check out firespeaking.com

**All students receive a coupon for \$50 off the purchase of a barrel oven kit from firespeaking.com**



MAX, EVA & FRIENDS AFTER FINISHING A BARREL OVEN

