



FIRED UP!
**Cooking with a Wood-
Fired Oven**
**Sunday, August 27, 11am
to 3pm**



Slow Food Corvallis presents oven-builder, Kiko Denzer, and baker, Hannah Field (top photo, center), for a half-day workshop about cooking with a wood-fired oven. We'll see how the oven is fired and learn how to bake bread. We'll also bake our own pizzas to enjoy for lunch. Discussion topics will include an overview of how to build a cob (mud) oven as well as how to schedule baking food for

maximum efficiency, Kiko has built several ovens that you've probably seen around town including the one at Gathering Together Farm (bottom photo with chef JC Mersmann and Lisa Hargest). Participation is limited to 15 guests, so there will be lots of time for questions and interaction.

WHAT: Fired Up! Cooking with a Wood-Fired Oven

WHEN: Sunday, August 27, 11 am to 3 pm

WHERE: Kiko and Hannah's home in Philomath. Address given upon ticket purchase.

COST: \$20 (plus a small service charge) includes pizza lunch

TICKETS: Online at Brown Paper Tickets, brownpapertickets.com, or [wood-fired oven](#)

Questions? Email slowfoodcorvallis@gmail.com

