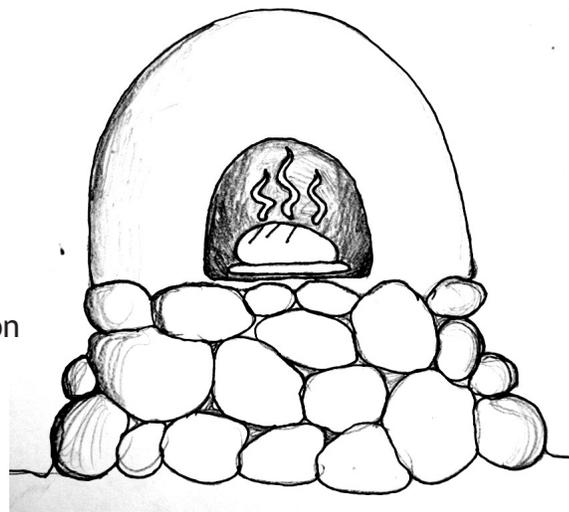


EARTH OVEN WORKSHOP

APRIL 9-10, 2011
HUNT, TEXAS



Saturday, April 9th

9-10 am arrival and tours of cob house
10am - 1 pm introduction to cob and begin oven construction
1-2 pm lunch
2-5 pm oven construction, sculpture and roof

Sunday, April 10th

1 pm - 4 pm dig out sand form and fire oven
4-6 pm pizza party! - family and friends of participants invited**

Workshop Description

We will be constructing a simple wood-fired earthen oven on an existing foundation. Participants will leave with the skills and knowledge necessary to undertake their own oven projects from start to finish.

COST: \$75

Recommended reading: Build Your Own Earth Oven, by Kiko Denzer

Workshop Players

The cob weekend and workshop are organized and conducted by Kindra Welch and John Curry of Clay Sand Straw (www.claysandstraw.com) and Janet Meek of Yanuguana .

Kindra, educated in architecture, completed an apprenticeship with the Cob Cottage Company in Oregon in 2004 and worked with many natural builders, including Cobworks and HouseAlive! After a decade of travel and education she returned to her hometown of Austin to fuel Texas' natural building movement as a professional builder and instructor. While chairing the 2007 Natural Building Colloquium Kindra met her future husband and building partner John Curry. The couple and their toddler Kaelin Rose now live, work and play together on building sites across central Texas and New Mexico.

Janet Meek's diverse resume includes careers as: a midwife, 15yrs with the state department, a homeopathic advisor, and mother of 3 boys. Now in her "retired" life Janet has founded Yanaguana, (meaning "sacred waters") a refuge for those seeking to tune into a higher pathway and provide a working example of sustainable living practices. Beginning with the construction of her cob house in 2009 Janet is ambitiously expanding gardens and the community of alternative minded folks in Kerr county and beyond.

Meals

Saturday lunch is provided for all workshop participants. This vegetarian meal might include dairy, eggs and honey. PLEASE let us know in advance if you have any food allergies. Gluten free options will be provided. We purchase organic ingredients whenever possible. We will try our best to accommodate special diets, but please understand that we cannot cook individual meals for each person. Lunch is eaten as a group and provides an excellent opportunity to share project ideas and interrogate the experienced builders on site.

We will provide plenty of filtered drinking water- **please bring your own water bottle.**



Sunday afternoon is pizza time! Please bring your favorite pizza topping, we will provide crust, tomato sauce and cheese.

**Family and friends of registered participants are welcome to attend the pizza party... we ask that each additional person donate \$5 and bring a pizza topping.

(LEFT: Austin cobbler Jaime Hutton shows off a hot slice of earth-oven pizza)

Accommodations:

If you wish to stay over Saturday night we have plenty of camping space. Please ask for more details.

Directions:

Directions will be provided to registered participants

Questions

For any questions about the cob weekend, contact

John Curry

(830) 928-0614

john@claysandstraw.com or curryjc@yahoo.com

REGISTRATION

(please fill out one form per person)

NAME: _____

E-MAIL: _____

PHONE: _____

MAILING ADDRESS: _____

FOOD ALLEGIES?

ANY OTHER SPECIAL CIRCUMSTANCES? _____

Please mail this form with a check for \$75 made payable to Welch Curry LLC to:

Kindra and John
801 Franklin St
Fredericksburg, TX 78624

Thank you!