

Cob wood fired pizza oven building



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Sean Manners has built/ facilitated the building of several pizza ovens for different communities and for himself.

The following pages document the building of two pizza ovens for community gardens in the Meander Valley, Northern Tasmania

Two woodfired cob pizza ovens built by the local community. Facilitated by Sean Manners (community artist with building skills) & Steve Shayler-Appleton (stonemason) and built out of local clay.

Base was built first and then two workshops held in each location to construct oven. Each workshop was a full day.

Ovens used by local community groups, volunteers from the community gardens in which they were built, and available for hire.

Making the cob



Building the oven



- Workshop days were low cost to attend
- Transfer of skills from facilitators to workshop attendees
 - Cob making (clay, sand, & straw)
 - Cob application
 - Creating pizza oven shape
 - Laying brick base of oven
- Attention paid to ensuring that days were fun
- Funded by Deloraine Hospital and Westbury Community Health Centre

- All information to be able to build a pizza oven in your own backyard passed on to attendees
- Workshops were suitable for families and individuals.
- Great opportunity to pass on information about the garden and Deloraine House
- Extended email network

Decorating the oven



Decorating the oven



Eating the pizza!!



Eating the pizza!!



For more information please contact:

Sean Manners

Community Artist

E: sean@letsmake.com.au

W: letsmake.com.au

M: 0412 294 779