

# “Build Your Own Brick Oven” Class



Three consecutive weekends: September 11 & 12 18 & 19 25 & 26, 2010

The Fairbanks “Red Barn”

Located near the intersection of Wachusett Street and Shrewsbury Street, just east of Alden Labs

Holden, Massachusetts

8:00 AM – 5:00 PM

Have you always wanted to build your own brick, bake oven, but don’t know where to start? Well, we have a solution. The Friends of the Red Barn are holding a series of classes to build a community brick oven, right here in Holden. Participants will learn how to select materials, mix concrete, cut and lay bricks, construct the dome-shaped bake chamber, and erect the chimney. We’ll celebrate the completion of the oven with an inaugural firing and pizza party during this fall’s Farm Days Celebration, at the Red Barn, on October 23, 2010.

Our instructor will be Dave Collins, who has taught masonry science for the past eleven years at North Shore Technical High School, in Middleton, Mass. Dave is a union bricklayer, who has also managed his own private, masonry business for the past twenty years. Dave is an experienced brick oven builder, and understands the technical challenges and safety issues involved with building efficient, well-designed ovens.

We’ll be using an Alan Scott, Ovenscrafters design.

Due to the hands-on nature of the class, participation will be strictly limited to fifteen students, on a first-come, first-served basis. Tuition will be \$395 for six days of instruction, and will include a copy of Alan Scott’s book “The Bread Builders”, the “bible” for brick oven construction and baking.

To reserve your spot, please send a check for \$395.00, made out to “The Friends of the Red Barn”, in care of Susan Ceccacci, 360 Causeway Street, Jefferson, MA 01522. Checks must be received by September 3, 2010.

For more information, contact Chris Shustak, Box 585, Holden, MA 01520.

Tel: 508-829-9423 -- email: [cshustak@hotmail.com](mailto:cshustak@hotmail.com), or check out the web site at

<http://www.redbarnholden.org>