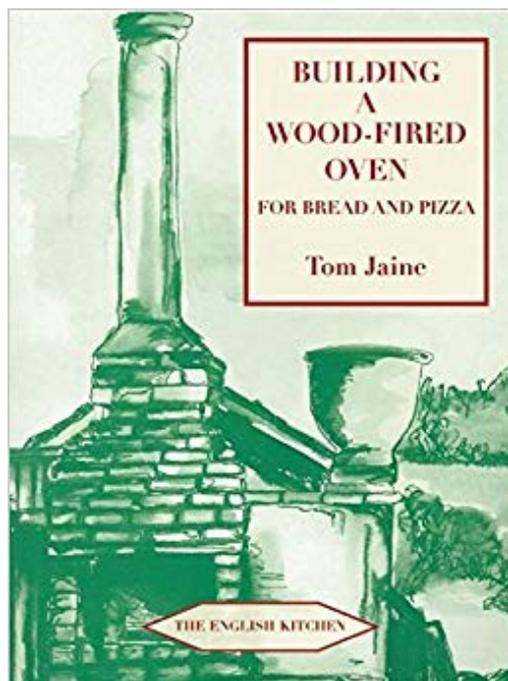


## Building a Wood-Fired Oven for Bread and Pizza (English Kitchen) *by* Tom Jaine



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**ISBN:** 1903018803

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**Author:** Tom Jaine

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Prospect Books' best seller is this handy instruction manual for the breadmaker and DIY enthusiast showing how to build a bread oven in the yard or garden. Together with detailed plans (which do not omit a single block or brick) and a step-by-step specification, the book doubles up as an essay on English bread baking in previous centuries, with special reference to the hardware, equipment and working methods. The book was first published in 1997 and has had an annual printing since then. It sells at much in America as it does in Britain, although British sales have definitely increased in the last few years. There are other books on the subject, but few give as much historical context. The history of bread is something which is almost entirely ignored in current literature, greatly to its disadvantage.



Reviews of the **Building a Wood-Fired Oven for Bread and**

## **Pizza (English Kitchen) by Tom Jaine**

- **Delalbine**

I expected a book that would show me how to build my pizza oven. Instead the book is more about the history of wood fired ovens with some diagrams and one chapter about building a very complicated oven that most homeowners won't build. Maybe I should have read more of the description before I ordered.

- **Huston**

Too much history and poor building instructions. Very cumbersome stove

- **Rko**

All I can say is that this book is a must have if you plan on building an outdoor oven. I have a beautiful one and it is totally been used since it's completion in May. Not only is the book informative, it is also a very interesting read. Very well written

- **Leniga**

wonderful examination of the development of the public oven in Europe and how we can adapt those open hearths to our own backyard uses.

- **Seevinev**

Many of these books don't give you enough info. This is one of them. I have a degree in design & I'm a fairly competent DIYer. It have taken multiple "books" like these to get all the info I need. To build it myself.

- **Ber**

the book does not gives specifics i was looking for something more a do it yourself that had detailed plans

- **Tane**

Very useful. I built my own oven following this book

The book gives one set of plans without much discussion on how to modify them. I was hoping for more theory and explanation about size, height, chimney placement etc. In British fashion, the author uses more words than necessary to explain himself (think Dickens). Overall, not a complete waste of time, but less helpful than the title would lead you to believe.

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