

Wood-Fired

Issue 8

Magazine

Masonry Heater
Association offers
Specialty Training

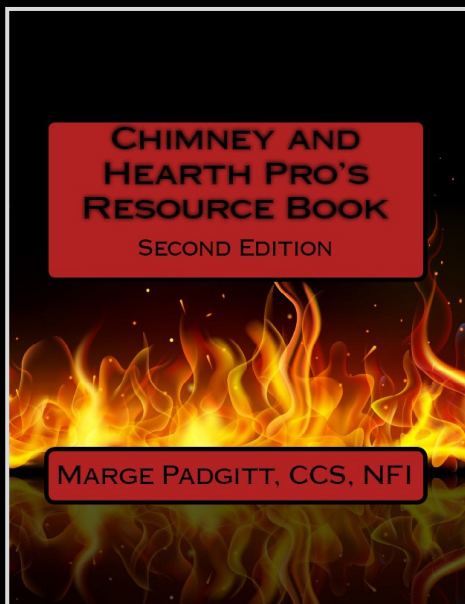
Campfire Cooking

Cooking, Construction, Safety and Maintenance for the
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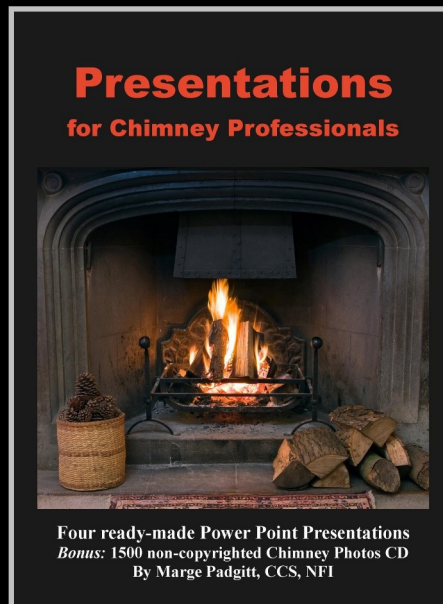
Wood-Fired

Bookstore

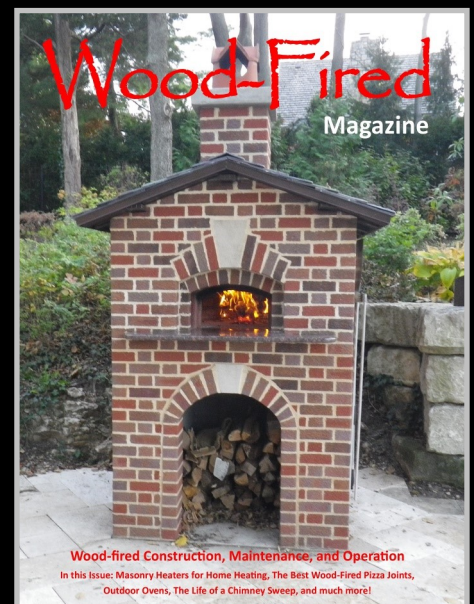
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Wood-Fired

Magazine

Publisher:

HearthMasters, Inc.

PO Box 1166

Independence, MO 64051

816-461-3665

Published in the United States of
America

Wood-fired magazine (Print)

ISSN 2476-1184

Wood-fired magazine (Online)

ISSN 2476-1192

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How to Properly Stack and Store Firewood

Experienced wood-burners have a few tried and tested methods for storing firewood that can prevent wood from rotting and dry it out efficiently. Choosing the right wood, and cutting, and splitting properly are also factors to take into consideration to prepare for the next season.

When cutting wood in the forest look for dead trees first before cutting down and good healthy tree. Make sure the tree has not rotted out, then cut into lengths appropriate for the fireplace or wood stove. Next, split larger logs in to pieces so that the interior wood is exposed to the air. Wood that has not been split will not dry out. Spitting wood is good exercise, but there are hand mechanical, electric, and gas-



Above: Moisture meter Model MR40 from Flir

powered wood splitters available from \$150 to \$1,000 to make the job easier.

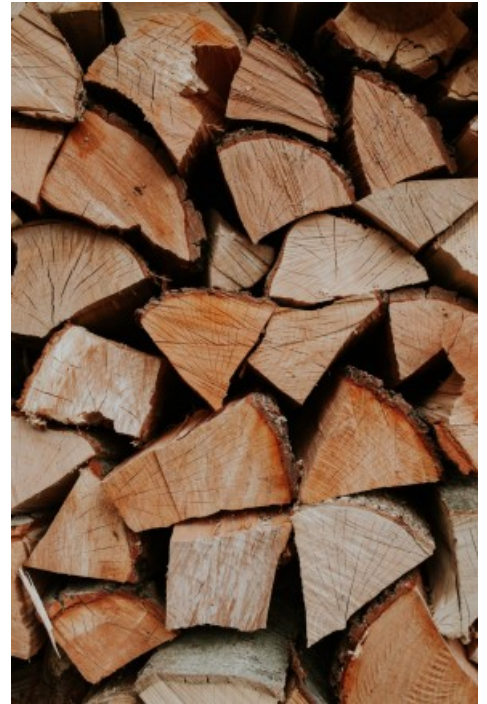
If not collecting wood from the forest be sure to purchase wood from a reputable firewood dealer at least six months prior to the season to be sure it has dried out properly.

Location:

The next step is to prepare a location for the stacked wood that is away from the house and open on both sides to allow for wind to blow through and dry the wood out. Place 2 x 4s or blocks on the ground lengthwise, then stack the wood loosely in rows. By not placing wood directly on the ground it won't rot out.

Place rebar in the ground or other support at each end to hold the wood in place. Cover with a tarp or lean-to to keep weather off of the top of the wood while allowing air to circulate through the ends. Let wood dry for at least 6 -12 months before burning.

Wood with more than 20% moisture content requires a lot of energy to dry the wood out before it will burn. For this reason, an inexpensive moisture meter is a good investment. Moisture meters can be purchased online at amazon.com and other retailers. We found a probe meter at www.flir.com for



MDC Digital Studio—Fotolia.com

\$69.99 (see photo).

Bring pieces of wood indoors several days before burning and place a couple of feet away from the side of the wood stove to dry it out even further.

To start a fire

Place 2-3 large logs on the bottom, then 2-3 medium sized logs, then very small pieces of wood, and finally kindling. Add a couple of pieces of Fatwood to the top and light the fatwood with a match.

This is the top-down burn method which has been proven to be cleaner burning and longer lasting than traditional methods. Fatwood is the center part of the pine tree and lights very easily.

Masonry Heaters

The Best Choice for Wood-Fired
Home Heating

- ◆ Efficient
- ◆ Economical
- ◆ Clean-Burning
- ◆ Comfortable, radiant heat
- ◆ Use the renewable resource of wood

www.mha-net.org



Masonry Heater Association
of North America
Richard Smith, Executive Director
520-883-0191



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Only **YOU** Can Prevent Wildfires.
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View Above the Rooftop:

Justin Fehl, lead technician and CSIA Certified Chimney Sweep was installing this National Chimney Premier Cap on a chimney in Manchester, New Hampshire, when John P. Ceaser, owner of Ceaser Chimney Service, LLC captured this photo using a drone camera. Nice job, Justin— and a great photo, too!





Best of the Best-

Wood-Fired Restaurants

The staff at Wood-Fired Magazine found the highest rated restaurants that use a wood-fired oven for cooking so our readers can enjoy a good meal while on the road. Be sure to check out these locations when you're in the area!

fabio Bergamasco-Fotolia.com

The Old Garage Wood Fired

Pizza

520 Durham St E
Walkerton, ON N0G 2V0 Canada
519-881-0111
www.theoldgarage.ca
Handcrafted gourmet wood fired
pizza an salad.

Royce Wood Fired Steakhouse at the Langham

1401 South Oak Knoll Ave
Pasadena, CA 91106
www.roycela.com
Variety of steaks, oysters, yellowfin
tuna tartare, marinated Hamachi
seasonal land and see dishes.

The Rock Wood Fired Kitchen

2420 Columbia House Blvd
Vancouver, WA 98661

360-695-7625

www.therockwfk.com

Pizzas, Burgers, Sandwiches, Ribs,
Pasta, Tacos, soups and salads

Wood Fired Pizza Terrace

134 Madrona Dr.
British Columbia, V0N 1P0 CA
877-530-3939

www.galianoinn.com

Oceanfront inn & spa, wood fired
pizza, with or without gluten free
crust, salad, wild coho salmon,
prawns and roasted chicken breast.

Wood Fired Eats AKA Girasole Restaurant & Bar

8438 N Lombard
Portland, OR 97203
503-954-1671

Pizza, pulled pork Sammy, wood

fired cinnamon rolls and craft cock-
tails.

Wood Fired Oven

75 Augusta Ave
Grottoes, VA 24441
540-249-8333

Pizza, Chicken Francesco, pasta,
sandwiches burgers and draft beer

Franny's

348 Flatbush Ave
Brooklyn, NY. 11238
718-230-0221

www.Frannysbrooklyn.com

Pizza, wood roasted potatoes, sweet
potatoes with hot peppers, crostini
with roasted pancetta and leek butter
an herbed olives.

iTrulli

122 E 27th St
New York, NY 10016
212-481-7372
www.itrulli.com

Tagliere, Sapori Pugliesi, Antipasti, Primi Piatti, Contorni

Red Door Woodfired Grill

6324 Brookside Plaza
Kansas City, MO 64113
816-621-3424

Reddoorgrill.com
Burgers, Chicken, Prime Rib all cooked with the “smoky trinity”, Pecan, Oak and Hickory wood.

Great Wood Fired Pizza

54 Rue Couillard
Quebec City, Quebec G1R 3T3
Canada
418-692-8888

www.portofino.triple-y.ca
Arancini with mushrooms, snails au gratin, veal calf, beef carpaccio, prosciutto and melon, smoked salmon, salads, soups, pizza, pasta and rice.

Rossopomador

118 Greenwich Ave
New York, NY 10011
212-242-2310

Broccoletta pizza with brussel sprouts, guanciale an crème fraiche, verdure al forns (roasted veggies)

La Strada Wood Fired Brick Oven Restaurant

2100 Merrick Ave
Merrick, NY 11566
516-867-5488

Pasta, Eggplant, chicken, veal, beef, fish, pizza, baked clams, shrimp, and raw clams.

Olio Wood Fired Pizzeria

317 S Broadway
Los Angeles, CA 90013
323-680-0010
www.oliowfp.com

Pizza, shishitopeppers, veggio caponata, focaccia with herbs and sea salt

Grotto Wood Fired Grill & Wine Cave

10 Center St

Eureka Springs, AR 72632

479-363-6431
www.grottoeureka.com
Tapas, Pizza

Sam’s Cellar Bar & Oven

101 N Wood St
Neosho, MO. 64850
417-451-3330

www.samscellar.com
Pizza, wood fired ravioli, wings, wood fired pretzels, signature seafood dip, salads, wraps and subs. Note: We’ve been here and they’re great!

Sebella’s Fire Wood-Fired Pizza

1196 NE Douglas Street
Lee’s Summit, Missouri
816-525-2935

DeWayne@sebellasfire.com
www.sebellasfire.com
Anitpasta, pizza, paninis and deserts Note: We’ve been here, too, and the food is wonderful!

Providence Pizza

12925 US 71 Hwy
Grandview, Missouri
816-965-0743

www.providencepizza.com
New York style pizza, Sicilian style pizza, Neapolitan style pizza,

calzones, sandwiches, salads, tiramisu, cannoli, cheesecake, and gelato desserts, beer. Note: HearthMasters, Inc. installed the chimney here and we’ve tested their food—we rate it A+.

Bustan

487 AMsterdan Ave
New York, NY
212-595-5050

bistannye.com

Lamb, terracotta, sausage, flat bread, Morrocan spiced halibut, steaks

Rock& Run Brewery and Pub

114 E Kansas Street
Liberty, Missouri
816-415-2337

rockandrnbrewery.com

Soups, salads, pizza, pasta, entres, desserts, daily themed lunch specials. Note: HearthMasters, Inc. installed the oven at this location and we test their food at least twice a month to be sure it is up to standards- and it always is!

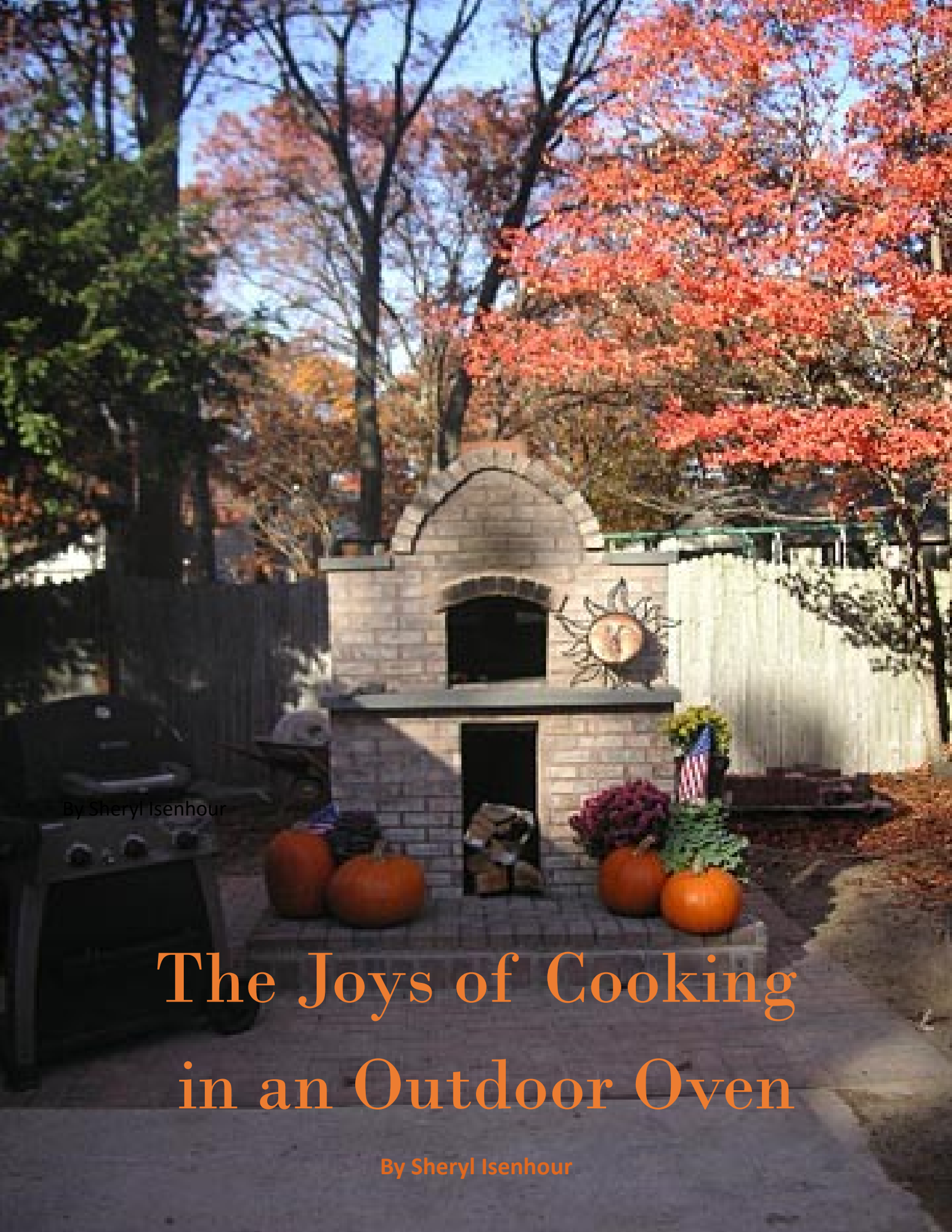
Carmine’s Wood Fired Pizza

524 S Joplin Ave
Joplin, MO. 64801
417-691-8524

carmineswoodfiredpizza.com

Pizza, meatball an sausage sandwiches, desserts, espresso, beer and wine.

This list will be added to the woodfiredmag.com website. To add a restaurant you recommend, please send the name, address, and menu to editor@woodfiredmag.com



By Sheryl Isenhour

The Joys of Cooking in an Outdoor Oven

By Sheryl Isenhour

If you have never eaten a pizza that was baked in a wood-fired oven before, you are missing out! Many pizzerias use these types of ovens, and the popularity of these cooking appliances has grown so much that people are installing a wood-fire oven in their outdoor kitchens. Wood-fired ovens are the oldest way of taking the kitchen outside. Many different cultures have used wood fired ovens since ancient times, but the most famous ovens are the ones that were designed by the ancient Romans. Still found in homes across Italy, these wood fired ovens resemble a large round chamber with an opening in

the front for venting. These ovens are constructed from stone or terra cotta brick.

You never have to worry about it being too cold to use a wood-fire oven because of its design. These ovens resemble a large round chamber, and the wood is burned inside the chamber. The fire produces very high temperatures with a range between 500 and 700 degrees Fahrenheit. If you and your family love to eat pizza, you can already imagine the benefits of having an outdoor wood-fired oven, but we would like to tell you more about the advantages of these

ovens.

Whether you are preparing a pre-made, homemade, or frozen pizza, your oven cannot get any hotter than 500 degrees, so it can take up to 45 minutes (including time to preheat the oven) for the pizza to be ready. Depending on the thickness of the dough, you can cook a pizza in a wood-fired oven in just two to five minutes. You can cook more than just pizza in a wood-fired oven. Good foods to try include breads, roasts of any type of meat and vegetables, and casseroles.

Lots of folks think wood fired ovens are specifically for pizza. That's



Outdoor Ovens, continued.....

partially true — you can make some amazing pizza in your oven, since the best pizza crust really needs to be cooked up crisp quickly and at super high heat, which a wood fired oven does exceptionally well. But your cooking options certainly don't stop at pizza. Bake bread, roast vegetables and meats, make salmon steaks that'll wow dinner guests, stews, sandwiches, desserts... Just about anything you might make in your regular oven can be made in your wood fired oven, and we might be biased, but we think everything comes out even better. Plus, when you're entertaining, you don't end up running in and out while everyone's enjoying each other's company in your outdoor room.

When you cook fruits and vegetables over an open flame in a wood-fired oven, they cook very quickly, which helps them retain certain nutrients and antioxidants. Studies have shown that longer cooking times deplete the nutritional value of food.

Other than giving food an enhanced flavor, wood fired ovens give you versatility, ambiance, and reliability. Your friends and family will enjoy the complete sensory experience of sitting by the stove while your food is cooking.

Whenever we meet a food-loving client who's interested in creating or updating their outdoor room, our first thought is a wood-fired oven. If



This complete outdoor kitchen includes a grill, two burners, refrigerator, and a wood-fired oven with lighting



This curved organic design and tone finish fits in well with the woods beyond. A sink is a great feature if it can be incorporated in the design.

you're really into cooking — or eating — a wood fired oven not only gives you a whole new world of culinary options, it makes your outdoor living space that much

more beautiful and functional, too.

You do not need any electricity or gas to use a wood-fired oven, and



This outdoor fireplace and oven make a great focal point for an outdoor patio setting

for the environmentally conscious, this is quite a plus. If you are looking for a way to reduce your energy consumption, cooking in a wood-fired oven is a good choice.

Also — you don't have to cook in it

to enjoy it. You can still circle around and enjoy the warmth and ambience, maybe make some s'mores if you felt moved to. A wood fired oven is kind of like having the best of both worlds — a fireplace when you want it, an

oven to cook in when you want that too.

Your wood fired oven can be the centerpiece of a complete outdoor kitchen.

END

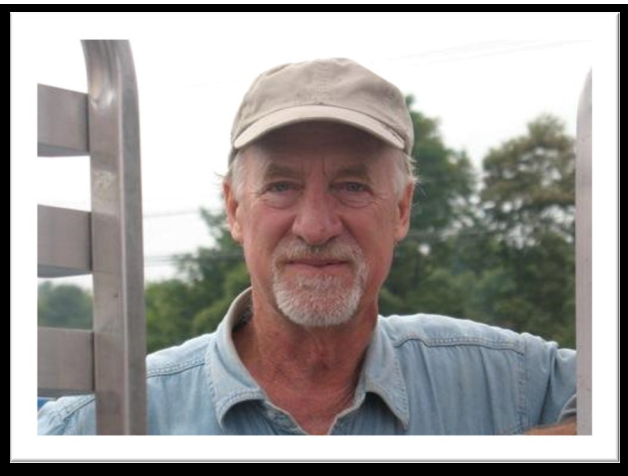


Sheryl Isenhour is the President and CEO of IBD Outdoor Rooms is located in Concord, NC. They manufacture outdoor living components which include grill islands, fireplaces, fire pits, Wood Fired Ovens, Kamado Kaddies and other modular units. Units are made to the client's specifications and then shipped to the build site for onsite finishes. A local contractor can do the installation and finish work if desired. Phone: 704-960-4530 Website: www.ibdodr.com Facebook: <https://www.facebook.com/IBDODR>.

The Masonry Heater Association of North America Offers Specialty Training

By Bob Mitchell

Tracing its roots to a few dedicated masons who heard about a unique wood-burning appliance called a masonry heater, Albie Bardon, a mason from Maine, traveled to Finland to learn about masonry heaters.



Above: Founding member
Albie Barden

Photo: Maine Wood Heat

Right: Four MHA Founding
members Pat Manley, Tom
Trout, Norbert Senf, and Jerry
Frisch at Wildacres in Little
Switzerland, NC in 2012

Photo: Marge Padgitt



On his return, Bardon invited a well-known Finish heater builder, Heikki Hyytiainen, to come to the United States. Hyytiainen and Bardon held a number of workshops, and the masons that attended soon realized there was a need to promote masonry heaters in North America and provide input pertaining to masonry heaters on the building codes and standards. In 1987 the Masonry Heater Association of North America was formed from an ASTM's (American Society for Testing and Materials) task force on masonry heaters.

For masons who build custom masonry heaters, as well as manufacturers, distributors, installers, and the do-it-yourselfer, the Masonry Heater Association of North America has become the premier resource on one of the newer trends in the United States — masonry heaters and bake ovens.

For those who construct, sell or market masonry heaters, they already know all about masonry heaters and their benefits. However, for those who are new to the industry, or not familiar with masonry heaters, there are a few things that distinguish a masonry heater from other heating devices. First, is their ability to store the large amount of heat—that is generated from a very hot fire — in excess of 1,500 degrees. Masonry heaters are able to burn cordwood rapidly to heat a house and because of its large mass, will not overheat the house, which often happens with other kinds of wood-fired heaters. The heat that is stored in the masonry's large thermal mass, slowly and evenly radiates



Right: Workshop attendees learn how to build masonry heaters, bake ovens, and a Tandoor oven.

MHA continued from page 21...



Ovens by MHA Members

Above: Custom stone heater by Matthew Helicke

Below: a Custom soapstone heater by Mark Seymour



into the house for the next 12 to 24 hours, depending on the size of the heater.

Richard Smith, Executive Director of the Masonry Heater Association of North America, states that, "Masonry heaters are true radiant heating systems. The heat that is stored in the large mass, will radiate into the room and warms all the objects, and not the air. This allows you to feel warmer over a wider range of temperatures. This also means no more cold feet like you might experience with other heaters."

A homeowner living in Northern climates only needs to fire-up the masonry heater once or twice a day. "You start by loading a set amount of dry firewood, and burn it as hot and as fast as possible (typically about a two-hour burn). The firebox will reach temperatures well in excess of 1,500 degrees Fahrenheit. At the same time, at the chimney connection, the temperature will only be around 350 degrees [Fahrenheit](#). The difference in temperature shows you how much heat energy gets absorbed by the mass of the masonry heater," Smith stated.

Another benefit is that you can get the fire going first thing in the morning, have it burn for a few hours, and for the next 10 or more hours the heat will slowly radiate throughout the entire house. In the evening, if needed, a fire is again burned at a high temperature and

this keeps the house warm into the next morning. This means that the homeowner doesn't need to go to bed or leave the house with an active flame in the firebox.

Because masonry heaters are 'off-the-grid,' they don't require any outside utility. Masonry heaters may include a bake oven component, which comes in handy for those northern climates, such as the Upper Midwest, New England, or Alaska. "We've heard stories about a blizzard a few years ago in Fairbanks, Alaska, where a family lost electricity, but were able to stay safe, warm, and fed (because of the bake oven) in their home for about two weeks," Smith said

The Association

The mission of the Masonry Heater Association of North America is "to promote the industry, sponsor research and development, shape regulations, standards and codes, inform and educate the public, and further the expertise and professionalism of its membership.

The Masonry Heater Association of North America holds its annual meeting in mid-April at the Wildacres Retreat in Little Switzerland, N.C. The meeting is a week-long event that includes seminars, clinics, demonstrations, workshops, and classes. The Masonry Heater Association emphasizes education, Smith said. "We have a great time sharing our knowledge about masonry heaters and bake ovens," he said. "The week ends with a gala pizza party where we use the bake ovens we built during the week. The annual meeting is not open to

Upper Right: Wildacres sign

Center: View from the workshop area at Wildacres

Bottom Right: Members build a masonry heater at a workshop



MHA Continued...

the public, as it is solely for members of the Masonry Heater Association.

The annual meeting has grown into a one-of-a-kind event. And over the past few years we have sold out and taken every bed available at the retreat center. We've had members join us from every continent, except Africa and Antarctica. It truly is a wonderful opportunity to learn and meet many new friends."

Benefits of membership

The Masonry Heater Association of North America offers two tiers of membership: Full Voting and Associate. Full Voting membership is designed for the masonry heater and bake oven builder. Associate memberships are designed for sales representatives and manufacturers who support the masonry heater industry. Homeowners who are interested in learning more about masonry heaters are encouraged to join and become associate members, Smith said.

"We have a widely acclaimed website that is the best source of information for the public to learn about masonry heaters. The member's directory provides contact information for builders in their area," he said. "We also have an education committee that provides workshops and classes in various loca-

Upper right: Custom-made Kachelofen by Jessica Steinhauser

Bottom right: Custom stone heater by Albie Barden



tions throughout North America. The committee also runs the annual meeting workshops, clinics, and demonstrations.”

The Masonry Heater Association of North America’s technical committee operates a test lab that works in conjunction with certified Environmental Protection Agency (EPA) test labs in the United States.

“These labs continually strive to improve the air quality of masonry heaters. We work with the EPA and the Alliance for Green Heat to formulate new test methods and regulations,” he said.

“We encourage any mason — whether experienced, or just starting his/her masonry career, to join the Masonry Heater Association,” Smith said. “But not only masons should join; anyone who is interested in learning more about masonry heaters and bake ovens, including homeowners are welcome.

For additional information, contact Richard Smith, Executive Director, Masonry Heater Association of North America at execdir@mha-net.org or 520-883-0191.

Upper right: MHA women pose in front of a project

Right: The workshop area at Wildacres

Bob Mitchell is a writer based in King of Prussia, PA, who has written for national health care and information security publications.



Cut Utility Bills by using a Wood-burning Appliance

A good way to cut utility bills during cold weather is to use a wood-fired heating appliance such as a masonry heater, wood-burning stove, or wood-burning fireplace insert. Now is the time to have such an appliance installed before the busy fall season hits hearth stores and chimney sweeps. Some stove manufacturers such as Regency of-

fer summer purchase incentives and rebates.

Today's modern wood-burning heating appliances are very efficient and clean-burning, unlike their older predecessors. The Environmental Protection Agency regulates wood stove emissions and has strict requirements that stove manufacturers must follow. This is why replacing an older, dirty burning wood stove is good not only for the environment, but good for the pocket book because less wood is needed to produce the same amount of heat as older stoves.

Fuel costs can be significantly less than oil, gas, or electric heating appliances, especially if there is a nearby supply of inexpensive cordwood. For homeowners with their own land and trees, the concept of no cost for fuel other than physical exertion is very attractive. For those wanting to live off-grid, have an emergency heating alternative, or just lower fuel costs, the addition of a wood-burning appliance is a good solution.

Masonry heaters are arguably the best type of wood-burning appliance. This is old-world technology,

utilizing a series of channels installed inside the appliance that trap heat, then transfer the heat slowly through the mass of masonry. Masonry heaters are large and need to be centrally located for maximum benefit. The Masonry Heater Association of North America recommends that a Certified Heater Mason build a masonry heater since he/she has taken specialized training to build this unique appliance. The MHA has more information on these efficient site-built appliances on their website at www.mha-net.org.

Fireplace inserts are appliances that are installed inside an existing masonry fireplace. They require a small stainless steel flue liner, and can be used either with or without a blower. By installing a new EPA approved efficient wood-burning fireplace insert the fireplace efficiency will be increased by approximately 75%.

Freestanding wood-burning stoves are also very efficient and clean-burning. They work by emitting radiant and convective heat, and are best situated in a central location in the home. A stove can be installed in any room with the proper floor and wall protection. A wood stove installed in a basement



Left: custom masonry heater by Gene Padgett

can provide needed warmth in a cold area, and since heat rises - the floors above will be heated as well.

As far as chimneys go, a Class A stainless steel chimney may be used to vent gasses, or an existing masonry chimney may be used with a stainless steel liner installed. A professional installer will know which type of flue liner or chimney to use with a particular appliance.

The Midwest Chimney Safety Council suggests hiring a professional to do any type of wood-fueled appliance installation. In some areas it is a code requirement to have a licensed professional install a wood-burning appliance. The National

Fireplace Institute has a list of NFI Certified wood-burning specialists on their website, and the Chimney Safety Institute of America has a searchable database of CSIA Certified Chimney Sweeps. Check local codes to see what licensing may be required in your area.



Clydesdale wood-burning insert by Hearthstone

For more information on fuel cost calculators visit <http://www.epa.gov/burnwise/woodstoves.html>

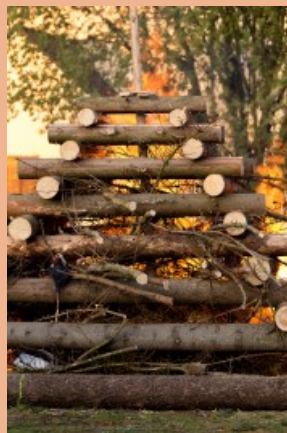
The Perfect Bonfire

Create a perfect outdoor bonfire by staking cut logs in a pyramid style like a log house. The large gaps between the logs provide plenty of air for the fire to burn.

Place smaller twigs and sticks inside the stack of logs and light.

Be sure to keep the bonfire far away from buildings or trees, and have a fire extinguisher or hose ready just in case the fire gets out of hand.

Flames from a perfect bonfire can reach 2- or 30 feet. What a sight!



Left: and above by [artush](http://artush.com)—Fotolia.com

1733

Experiments with Pizza Dough



By Mike Quonce

Bakers Percentages:

100% flour
68% hydration
2.5% sea salt
30% preferment
Per 255g doughball

Non-Sourdough Pizza Dough Recipe

Recipe makes six 9 oz r 255g Doughballs

If you can source "00" caputo flour, this is the ideal flour for pizza in a woodfire oven, but KA Bread Flour or Sir Galahad will also work just as well.

Day 1

Preferment - Poolish:

Flour: 230 g | 8 oz
Water: 230 g | 8 oz
Yeast 1.25 g | .04 oz
Total: 461.25 g | 16.04 oz

To make the poolish, combine the flour and water with the yeast in a medium size mixing bowl, stirring with a wooden spoon to blend. When blended, scrape down the edge of the bowl, cover with plastic film, and set aside to ferment at room temperature for 5-7 hours. Refrigerate overnight or up to 2 days.

Dough Recipe:

Flour: 667g | 23.53 oz
Water: 380g | 13.41 oz
Salt: 22 g | 0.79 oz
ADY: 1 g | 0.08 oz
Preferment 461.25 g | 16.04 oz
Total: 1531.25 g | 54 oz

Left: Mike's Son Oliver displays baked goods from the wood-fired oven

Combine poolish (preferment), water and flour in a mixing bowl and blend together to form a ball. Cover and allow to rest for 20 minutes (autolyse). Add salt and mix on medium speed if using a mixer 5-7 minutes. If hand kneading it will take a bit more time 15 minutes but you'll want to end up with a nice smooth ball that is relaxed when finished kneading, ball and place in large bowl

Day of Bake

Start the fire.

Depending on the oven, build a fire in the center of the oven floor using several sticks or logs and let it burn (usually 1-2 hours); when the oven ceiling reaches a temperature of about 800-900 F (427 C - 480 C) and the floor reaches 700 F (370 C) the soot will vaporize and the oven will clear. When all the soot is burned off, the oven is hot enough and ready for dough.

Prepare Dough Balls

After the fire is going in the oven, remove dough from refrigerator and weight out individual dough balls (9 oz). Allow to relax for 1-2 hours before baking.

Prepare the oven, shape pizzas and bake

Move coals to one side and wipe the oven clean with a damp rag and brush. Add a log or sticks to get a rolling flame over the dome of the oven. Hand shape individual dough balls into pizza skins being careful to keep the cornice (crust) in tact. Top with your favorite sauce, topping and cheese and bake. With the high heat of the oven, these pizzas should bake



Caputo Bake Photo: Mike Quonce

withing 60-120 seconds. Rotate the pizzas as needed (most likely every 15-30 seconds). Remove, slice, serve and enjoy!

Sourdough Recipe

Refresh mother dough and ferment at 58-62 degrees Fahrenheit for 12 hours. Make dough recipe using 30% (461 grams) of the mother dough and bulk ferment at 58-62 degrees for 24-36 hours. If not baking after fermentation, refrigerate to slow fermentation down. Prepare same as day of bake.



Caputo Crust Photo: Mike Quonce

Groups to Join on the Web:

Wood-Fired Ovens group on Facebook is a place where oven builders and bakers share ideas and project photos. Open to the public.

Masonry Heater Hub group on Facebook is a discussion and project photo group with masonry heaters as the primary subject.

Masonry Heaters Brick Ovens Yahoo Group is open to the public, builders, and bakers. To join, look for the group on Yahoo and send a request to the owner.

Midwest Chimney Safety Council Yahoo group and Facebook

group are both open to professional chimney technicians, masons, home inspectors, and fire investigators.

Rumford Fireplaces is a public group on Facebook. Discussion about Rumford fireplaces and masonry chimneys with emphasis on performance, safety, beauty, and history.

Wood-Fired Buying and Selling group on Facebook is open to the public and is a great place to sell or trade new or used items. A place to buy and sell wood-fired items such as masonry heaters, heater components, ovens and components, accessories, doors, tools, pizza peels, log

racks, fireplace components, outdoor fire components, etc., excess inventory, and for builders to advertise their services. This group is international and open to professionals and the public. Anything related to wood-fired heating and cooking is welcome. Sponsored by Wood-Fired Magazine.

Wood-Fired Magazine group on Facebook is open to the public. Get notices when new issues are published, or when new articles are posted. Ask questions about wood-fired building, cooking, or baking here! **END**



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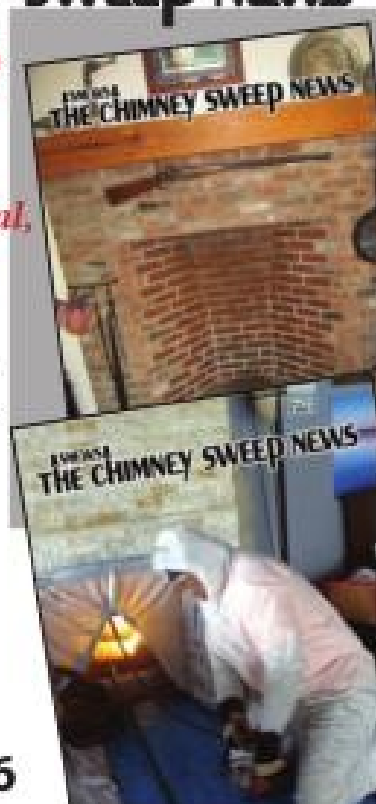
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Word Search Puzzle:

Around the Campfire



Solution on page 29

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Wood-Fired Tip:

Get Your Fireplace in Tip Top Shape for Winter

The following are some tips for keeping your fireplace in good order for the coming season:

- Have all chimneys inspected annually by a professional chimney sweep to be sure they are in good working order. The sweep will inspect the interior with a chimney camera and the entire exterior wood or masonry structure visually. He will look for cracks, gaps, or missing mortar joints in the flue, check for proper flue size, check the smoke chamber and fireplace condition, flashing, crown, and chimney cover.

- Have flues serving wood-burning appliances swept annually or bi-annually to remove flammable creosote and

reduce the risk of chimney fire. All wood creates creosote - even dry hardwoods. Remember that 90% of chimney fires go unnoticed by the homeowner, and damages are usually found later by a



Photo: [Brandon T—Fotolia.com](#)

professional chimney inspector. Chimney fire damage can be very costly to repair.

- Have a heavy duty stainless steel chimney cover with a screen installed to keep damaging rain, debris, twigs, birds, and animals out of the flue. A cover should be installed on each flue or a custom-cover

can be made to cover all flues and the cement crown.

- Masonry problems such as cracked mortar or bricks, deteriorating mortar or spalling bricks should be repaired in the spring and summer months to allow for proper curing, so plan accordingly.

- Have an elastomeric sealant applied to the cement crown to protect it from weather damage.

- A masonry water repellent sealer should be applied in warm dry weather to help prevent water penetration of the masonry and extend the life of the chimney.



Campfire Kettle Cooking

There's nothing like the great outdoors—and a wonderful meal to enjoy cooked over a campfire. Campfire cooking can be simple and easy to do with a few pieces of equipment and some tree branches found on site.

With just a kettle, some good hearty soups and stews can be cooked up without too much bother.

For kettle cooking, light a fire with several pieces of wood and let the fire burn and die down so there are hot coals and flame. When the flames are just a few inches high find a couple of forked branches, push them into the ground, and set one straight branch across them. Hang a kettle over the center of the straight branch.

Now add some oil to the kettle, and several pieces of your favorite meat (beef, pork, or chicken) and sear the meat all around by turning every couple of minutes.

Add chopped onions, a chopped garlic clove, vegetables you have on hand such as carrots, peppers and celery, salt and pepper, and seasonings of your choice. Thyme, rosemary, and parsley are favorites for stews and soups.

After the meat is seared, add chicken, beef, or vegetable broth to the



Photo: © franz12—Fotolia.com

kettle and let everything cook until it is fork-tender. If making soup, add 1/2 cup of rice or barley right after liquid is added and let cook for at least 20 minutes.

For a thick stew, add a couple of tablespoons of cornstarch mixed with 1/2 cup water to the mixture before serving.

Chop meat and vegetables in to small pieces for soup, or larger chunks for stew.

What is Hobo Stew? Hobo stew is a stew made with any food you happen to have on hand.

Kettle Cooking Checklist:

- Kettle
- Wooden spoon
- Knives for paring and chopping
- Chopping block
- Ladle
- Salt
- Pepper
- Variety of spices
- Meats
- Vegetables
- Garlic
- Rice and/or barley
- Bowls & spoons
- Hungry campers!

Cooking around the campfire



Photo: © Alta Oosthuizen—Fotolia.com

Grilled cheese sandwiches cooking in a double-grate over hot coals

Right: A big pot of beef stew with carrots, green beans and onions awaits a hungry crowd



Grilled fish just off the campfire

Photo: [skumer](#)—Fotolia.com



Photo: [Tomasz Szumigaj](#)—Fotolia.com

Sausages cooking over hot coals



Photo: [rasilia](#)—Fotolia.com



Midwest Chimney Safety Council

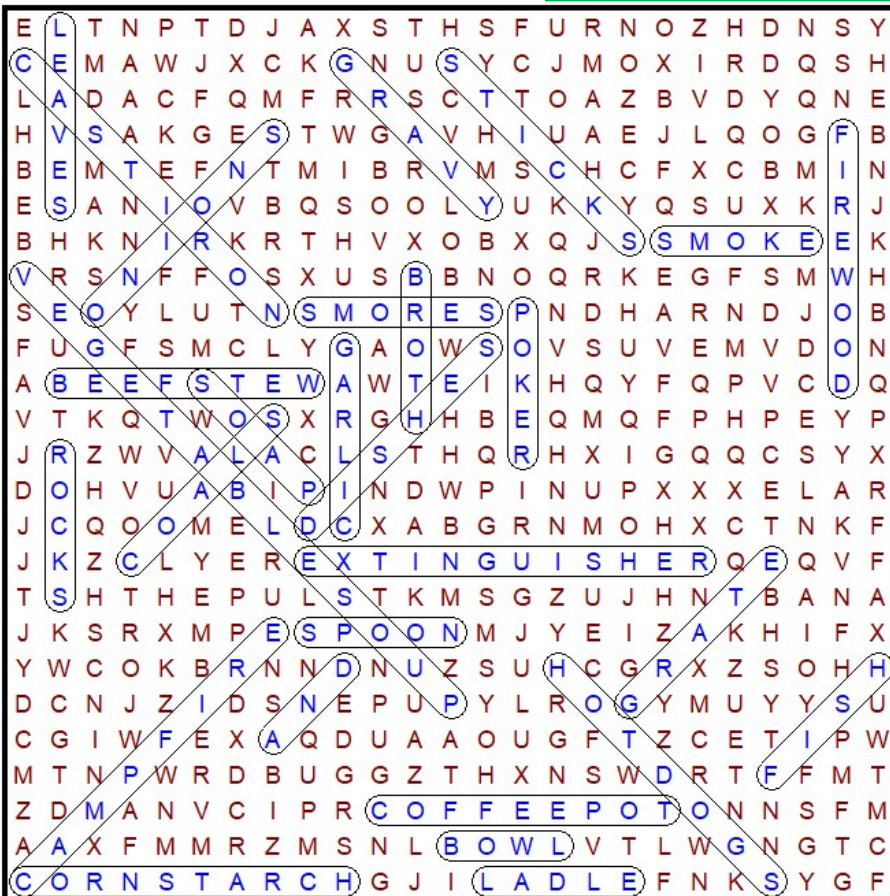


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Next issue:

Featuring Brick Oven Building
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Print this page and take it with you when camping!

Each year, fires destroy thousands of acres of forest. Many of these fires could be prevented by using the tips on this flyer.

Take these items with you when camping:

- Shovel
- Bucket for water
- Axe
- Rake

Place a ring of rocks around the campfire area. Scrape away leaves, pine needles, and twigs at least five feet from the fire ring. Keep a bucket of water handy.

Never leave a fire unattended and keep children away from the fire.

Use local firewood only. Seek out dry wood from the area.

When finished with the fire make sure it is completely out per the instructions on the flyer.

See more information or print out this flyer at

preventwildfireca.org



OPEN CAMPFIRE SAFETY RULES

Campfire Safety to Prevent Wildfire

LEARN HOW TO BUILD AN OPEN CAMPFIRE, MAINTAIN IT DURING THE BURN TIME AND HOW TO EXTINGUISH AN OPEN CAMPFIRE WHEN FINISHED:

BUILD

TO BUILD AN OPEN CAMPFIRE



SELECT A LEVEL, OPEN LOCATION AWAY FROM HEAVY FUELS SUCH AS LOGS, BRUSH OR DECAYING LEAVES AND NEEDLES.

5 FT

CLEAR AN AREA AT LEAST 5 FEET FROM FIRE'S EDGE (LOCAL REGULATIONS MAY VARY).



SCRAPE AWAY GRASS, LEAVES OR NEEDLES DOWN TO THE MINERAL SOIL.



CUT WOOD IN SHORT LENGTHS, PILE WITHIN CLEARED AREA AND LIGHT THE FIRE.



SCOOP A DEPRESSION IN THE CENTER OF THE CLEARED AREA IN WHICH TO BUILD THE FIRE AND PUT A RING OF ROCKS AROUND IT.



THE FIRE SHOULD BE BUILT NO LARGER THAN NECESSARY FOR COOKING OR PERSONAL WARMTH.



YOUR FIRE MUST NEVER BE LEFT UNATTENDED AND THE FIRE MUST BE EXTINGUISHED COMPLETELY BEFORE LEAVING.

BURN

THE FIRE IS BURNING



KEEP A SHOVEL AND BUCKET OF WATER NEARBY AT ALL TIMES.



WHILE THE FIRE IS BURNING, BE SURE THERE IS A RESPONSIBLE PERSON IN ATTENDANCE OF THE FIRE AT ALL TIMES.



NEVER LEAVE CHILDREN AROUND A FIRE UNATTENDED.

OUT

COMPLETELY EXTINGUISH AN OPEN CAMPFIRE



USE THE "DROWN, STIR AND FEEL" METHOD: DROWN THE FIRE WITH WATER, THEN STIR AROUND THE FIRE AREA WITH YOUR SHOVEL TO WET ANY REMAINING EMBERS AND ASH.



FEEL THE AREA WITH THE BACK OF YOUR HAND TO ENSURE NOTHING IS STILL SMOLDERING.



TURN WOOD AND COALS OVER AND WET ALL SIDES.



MOVE SOME DIRT ONTO THE FIRE SITE AND MIX THOROUGHLY TO FULLY SMOTHER IT.

ONE LESS SPARK
ONE LESS WILDFIRE

FOR MORE INFORMATION AND A PRINT-READY CAMPFIRE PERMIT VISIT:

PREVENTWILDFIRECA.ORG

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How to Restore and Season a Cast-Iron Skillet

Whether you use a cast iron skillet indoors or out, keeping it maintained is critical. Don't despair if you find an old skillet somewhere and it looks like it's ready for the trash bin—a little work can bring it back to life. It's hard to destroy cast iron!

Restoration and Seasoning Steps:

For a very rusty skillet you may want to take it somewhere to be sandblasted to remove all of the rust and take it back to its original condition. But for smaller restoration jobs tackle this yourself with steel wool. Scour the skillet until it returns to raw cast iron.

Next, wash the skillet in warm water and mild dish soap (Yes, I said SOAP!) using a wire mesh sponge or scouring pad. There is a myth going around about how you should never use soap on cast iron, but mild dish soap is harmless to cast iron.

Dry with a dish towel or paper towels.

Apply a small amount of cooking oil with a cloth to the entire skillet, including the bottom and handle. Don't put much oil on the skillet.

Heat the oven to 350 degrees. Place the skillet upside down on the top rack in your oven. Place a cookie sheet underneath the pan on the lower rack to catch any drips of oil. Leave the skillet in the oven for one hour.

Take the pan out of the oven and place on top of the stove to cool. Now your pan has been properly seasoned. Remember to do this periodically and your skillet will stay in good condition.



From this...



To this!

Tips:

- ◆ You can cook anything in cast iron—including acidic foods like tomatoes if the pan is well seasoned.
- ◆ Any type of utensil, including metal, may be used.
- ◆ Use mild dish soap to clean cast iron cookware and be sure to dry the cookware immediately.
- ◆ Season cast iron cookware regularly—every four to six months. The coating builds up over time.

Recipes for Cast Iron Cooking



Lynne Ann Mitchell - Fotolia.com

Vegetable Cheese Quiche

This versatile dish can be altered to add or remove ingredients as desired. For meat lovers, add your favorite bacon or sausage.

Ingredients:

- 5 to 6 large eggs
- 2/3 cup milk
- 1/4 cup chopped roasted red or green peppers
- 1 cup chopped onions
- 1 cup shredded three-cheese blend
- 1 fresh or frozen unbaked deep-dish pie crust (thawed)
- 1/2 cup chopped spinach (optional)
- Salt and pepper to taste
- 1/2 teaspoon Paprika
- 1/2 teaspoon Thyme

Directions:

Heat oven to 375° or cook over hot coals outside.

Spray 10" cast iron skillet with oil cooking spray, cook mushrooms and onions for 5 minutes and transfer to a bowl.

Beat eggs and milk together, stir in 1/2 cup cheese and vegetables, and seasonings to taste. Place pie crust in skillet and poke the bottom with a fork. Pour mixture into crust. Top mixture with remaining cheese.

Bake 35 minutes in oven, or watch if cooking over hot coals. Top with remaining cheese and cook another 5 to 10 minutes or until knife inserted in center comes out clean. Let cool for 10 minutes.

Deep Dish Pizza

Place pizza dough in the bottom of a cast-iron skillet (any size) sprinkled with cornmeal. Cover the dough with pizza sauce and your favorite ingredients. Place in hot oven or over hot coals and cook until the crust is crispy. Yum!

Cast-iron Skillet Cornbread

Once you've tried making cornbread in a cast iron skillet you won't go back to glass. Serve on the table and the skillet will keep the cornbread warm.

Ingredients:

- 1 1/4 cups coarsely ground cornmeal
- 3/4 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 teaspoon kosher salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/3 cup whole milk
- 1 cup buttermilk
- 2 eggs, lightly beaten
- 8 tablespoons unsalted butter, melted

Directions:

Preheat oven to 425 degrees F and place a 9 or 10-inch cast iron skillet in the oven to heat. Use a wood-fired oven or standard gas oven.

In a large bowl, whisk together the cornmeal, flour, sugar, salt, baking powder, and baking soda. Whisk in the milk, buttermilk, and eggs. Whisk in almost all of the melted butter, reserving about 1 tablespoon for the skillet later on.

Carefully remove the hot skillet from the oven. Reduce oven temperature to 375 degrees F. Coat the bottom and sides of the hot skillet with the remaining butter. Pour the batter into the skillet and place it in the center of the oven. Bake until the center is firm and a cake tester or toothpick inserted into the center comes out clean, 20 to 25 minutes. Allow to cool for 10 to 15 minutes and serve.



ArtCookStudio



Stephanie Frey

Caramelized onions

These are great over a hamburger, grilled chicken, or almost anything!

Heat two tablespoons of butter mixed with one tablespoon of olive oil in a cast iron skillet on medium heat.

Add a whole sliced onion to the skillet with salt and pepper to taste. Let cook for 20 minutes.

Coq Au Vin

Ingredients:

6 bone-in, skin-on chicken thighs
 1 pinch kosher or sea salt and freshly ground black pepper to taste
 8 ounces bacon or turkey bacon, sliced crosswise into 1/2-inch pieces
 10 large button mushrooms, quartered
 1/2 large yellow onion, diced
 2 shallots, sliced
 2 teaspoons all-purpose flour
 2 teaspoons butter
 1 1/2 cups red wine
 1 cup chicken broth
 6 springs fresh thyme, or dry thyme to taste

Directions:

1. Preheat oven to 375 degrees F
2. Season chicken thighs all over with salt and black pepper.
3. Place bacon in a large, oven-proof skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Transfer bacon with a slotted spoon to a paper-towel lined plate,

leaving drippings in the skillet.

4. Increase heat to high and place chicken, skin-side down, into skillet. Cook in hot skillet until browned, 2 to 4 minutes per side. Transfer chicken to a plate; drain and discard all but 1 tablespoon drippings from the skillet.
5. Lower heat to medium-high; saute mushrooms, onion, and shallots with a pinch of salt in the hot skillet until golden and caramelized, 7 to 12 minutes.
6. Stir flour and butter into vegetable mixture until completely incorporated, about 1 minute.
7. Pour red wine into the skillet and bring to a boil while scraping browned bits of food off of the bottom of the pan with a wooden spoon. Stir bacon and thyme into red wine mixture; simmer until wine is about 1/3 reduced, 3 to 5 minutes. Pour chicken broth into wine mixture and set chicken thighs into skillet; bring wine and stock to a simmer.
8. Cook chicken in the preheated oven for 30 minutes. Spoon pan juices over the chicken and continue cooking until no longer pink at the bone and the juices run clear, about 30 minutes more. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 165 degrees F (74 degrees C). Transfer chicken to a platter.
9. Place skillet over high heat and reduce pan juices, skimming fat off the top as necessary, until sauce thickens slightly, about 5 minutes. Season with salt and pepper; remove and discard thyme. Pour sauce over chicken.

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