

Lizzy Bean and Earth Ovens



Martineau Gardens, B'ham 2010 Discovery Season curated by Capsule at the Library of Birmingham 2013

Lizzy Bean is passionate about mud! Over the last seven years, she has taught hundreds of people of all ages and from all walks of life how to build and cook in an earth oven. Participants have included corporate volunteers from **Ernst & Young**, staff from the **Environment Agency**, apprentices from **LearnPlay Foundation** and school pupils across the city. She is a course tutor for **LOAF** community bakery and network expert for **LILI** (Low Impact Living Initiative).

Lizzy has designed earth ovens for a diverse range of settings including:

- the new **Library of Birmingham**
- **Garden Organic**, Ryton, Coventry
- **Winterbourne House & Gardens**, Birmingham
- **Our Place Community Hub**, Sutton Coldfield
- **King Edward VI High School**, Birmingham
- **Glengall Wharf Community Garden**, Peckham, London
- **Rigside Primary School**, South Lanarkshire, Scotland
- **Grand Designs Live**, NEC, Birmingham

"I am very excited to be back at Martineau to build a second oven, as the gardens were the setting for my very first earth oven course. I had no idea that, thirty ovens later, I would still be doing this work! But as anyone who has experienced the joy of making something out of mud and then cooking in it will know, this is powerful stuff. Immense fun and very tasty!"



Outdoor Kitchen at Our Place, Sutton Coldfield 2012



Earth Oven at Rigside Primary School, Scotland 2013

Lizzy Bean is a chef, artist and writer based in the West Midlands with over a decade's experience of participatory arts, particularly working with children, young people and families. For further information, please visit www.lizzybean.com or call on 07780 714071