

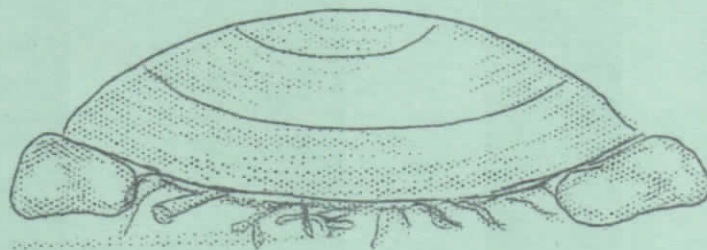
# OVEN



In the days when God's people lived in tents, the oven had to be very simple. The mother might have baked her bread one of these ways -

She built a fire on a large flat stone. When the stone was very hot, the fire was raked off and the bread quickly laid on the hot stones. To bake the other side of the bread, the stone had to be heated again.

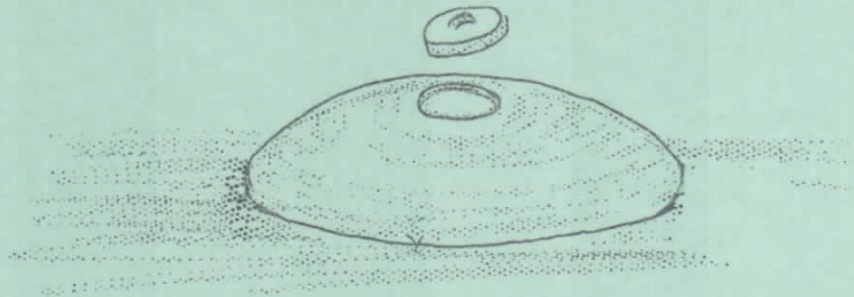
Many mothers owned a round bowl of pottery or metal. This bowl was turned upside down over a fire. The bowl rested on several stones. Sometimes there were many small holes in the bowl. This bowl was greased with olive oil. The bread was placed on the bowl to bake.



This kind of oven was easy to tie on a donkey's pack when the family moved.

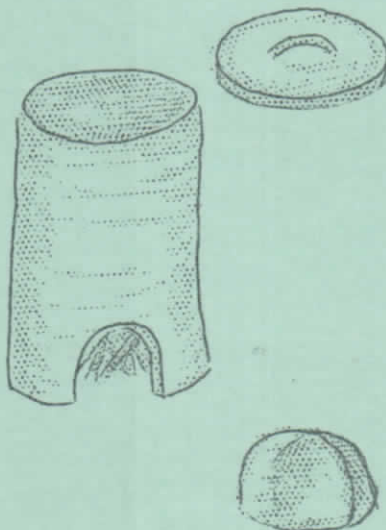
TURN CARD OVER

Some families had an oven made of clay. It was built on the ground. It looked like a dome of clay. There was a hole at the top with a lid to fit.



Underneath this dome clean pebbles covered the ground. The mother put her loaves of bread on the clean pebbles. Then she put the lid on the opening. Then she put grass, straw and twigs on the outside over the whole dome. She set this on fire, The oven got very hot and the bread was baked.

Another kind of oven looked like this -



This oven was built of clay on the ground. It was shaped like a large jar. There was a hole in the bottom where a hot fire was built. When the fire was red hot, small loaves of bread were put right on the inside wall of the oven. Here the loaves stuck until they were baked.