

## TRADITIONAL OVEN MAKING

Thousands of cooking methods have been invented since human habituated to cook dishes. One of such inventions is the baking device for bread-*tandir*. *Tandir* is made of *soz* (yellow) sticky clay, made from the ground, by mixing the cane and sheep wool to it. The amount of additives in the clay and pressing it with the foot are very important. This is because the clay needs to be very hard to handle the oven for a long time. Otherwise, the oven can quickly break down and become damaged.

When the oven was made at home the ground was deeply dug in the width of the oven, and the pre-cooked clay struck to inner walls of the pit, dug and mud, and its surroundings were further expanded and the oven was removed the pit. The mouth-piece of the oven is prepared separately and attached to the main part.



There is no need to dig deep pits for the ovens prepared by craftsmen. They spread the clay in a certain width and thickness, stacked around the circle, and fold up into pieces. At the same time, the craftsman keeps the clay with one hand and with the second hand beats the clay with a special wooden instrument so that the joints were unnoticeable and solid. Depending on the natural conditions, the oven is drained for 2–3 days and after it is installed and used.

The craftsmen who make *tandirs* are called *tandirchilar* (oven makers). Taking into account the fact that one household uses an oven during 1–2 years, it can be understood that the ovens are not needed frequently. That is why there are not so many oven makers, and only one oven maker is sufficient for several settlements. This profession is also taught by a teacher to an apprentice, from a father to a child.



