



**3<sup>rd</sup> May, 2013**

## **Clár ICH develops Claremorris' First Outdoor Pizza Oven**

CLAR ICH has just completed construction of Claremorris' first outdoor pizza oven at the Growing Locally site, Mayfield, Claremorris. The pizza oven is unique in that it is built from natural materials used in cob building, all of which are readily available on-site. The pizza oven is funded by a European Programme entitled NEES; an acronym meaning Natural –Energy Efficient – Sustainable. NEES is a partnership of Irish and European universities and community based organisations, led by the School of Architecture in Cork. The aim of the partnership is to promote products and services that improve energy efficiency of domestic buildings. The NEES project promotes enterprises producing or installing locally-produced natural products that improve the energy efficiency of houses. The term 'natural' covers both renewable and recycled materials, such as timber from renewable forests, hemp and lime, straw bales and recycled paper.

Clár ICH is well known locally for their efforts in the provision of energy advice and conservation projects, delivering The Warmer Homes Scheme and Area Based Programmes for SEAI in Mayo. Clár is currently constructing a thirty six unit sheltered housing scheme with communal building in Mayfield, Claremorris. The housing development has been identified by NEES partners as a demonstration site to showcase a recycled paper based product called eco-cell in the communal building. Members of the public will have an opportunity to visit the communal building and access the results of testing carried out by the University of Limerick.

The construction of the pizza oven demonstrates cob building techniques. The training was provided by Mud and Wood, a Sligo-based company selected as a Best

Practice Supplier in the NEES Project. Mud and Wood provide consultancy and training on natural building methods.

An open day will be held on Tuesday 4<sup>th</sup> June where the pizza oven will be in operation using ingredients from the Growing Locally garden. Kiltimagh café owner, Barbara Carney of Realta Café will demonstrate pizza dough making.

Further information is available at [www.neesonline.org](http://www.neesonline.org). For information on Mayfield Sheltered Housing Scheme or the Warmer Homes Scheme please contact the Clár ICH office directly on 094-9371830.