



Fin!

Noah's hands are covered in chocolate, and mine are typing this. The kitchen is filled with bread, smells of saffron and olives and rosemary.

We are so excited about figuring out what comes next in this journey with y'all. One thing is for certain: more bread!!!



Season 1, Week 10
April 22 2010
4:46 PM

Bread Uprising/Revuelta del Pan

As you might know, Chiapas was the yeast of years of fermenting frustration and rage against neoliberal globalization. One of the very first frontal attacks targeting the policies of a global financial institution, however, was the "Intifada-t al-Khobz" – "The Bread Uprising"!



On January 17, 1977, Egyptian President Anwar el-Sadat implemented (IMF-mandated) structural adjustment policies, including ending food subsidies for "ayeesh al-baladi",

or "national bread", a rough but tasty version of a pita. The next morning, Egypt erupted in revolt, starting with a general strike in Cairo and spreading through the country. Railway lines were cut and tracks blocked, railway stations

What is community?

"agu-agu! (looking curiously around as if the world and yourself are not outside but as part of her)" -Samar

"cominiti? sounds like spaghetti, teoricamente me gusta mucho!"
- Gako



A lil recap... One of the themes in the zine this season was what community means. We call ourselves a community-supported bakery, so we wanted to explore what that can mean. I think community is something the bakery both draws from and builds - interdependence & structures to make that possible; shared place & values & vision; and recognition of the ways we are complex & whole, different from each other and still a part of one another.

were set on fire and police stations attacked. Hotels, shops, casinos and upper-class districts became targets of popular anger, as did the headquarters of the ruling Egypt Arab Socialist Party in Cairo, which was attacked and set on fire.

In just 48 hours, over 800 people were killed, and within days Sadat's government re-instated the subsidies. Struggles over debt and structural adjustment have since spread across the world, even including the upcoming April 30th mobilization for public education in Durham...



Fund our Schools, Stand for Justice!!!

RALLY & MARCH @ HILLSIDE HIGH SCHOOL ON APRIL 30th

2:30pm Hillside Speak-Out
* 3:30pm March Begins *
6:00pm Rally Downtown

"being trained in anthropology and geography, defining community in abstract terms – with no relation to a place or a people – does not make too much sense for us... for example, in Spain 'comunidad' is currently used to refer to neighbors holding boring meetings to resolve ongoing housing issues.

... in the US, community today seems to evoke a coming together of people sharing something material – from bread to a garden, to housing to a research project. normally, this sharing takes place outside government regulations, or at least, is not directly ruled by mandates of the state. nonetheless, it is not a total outside, its about a location within without, producing forward and against."

-Maribel & Sebastian



Whole Wheat Sandwich Bread (840g/loaf)

Organic whole-wheat flour (56%), Water (30%), NC Honey (5%), Vegetable oil (5%), Molasses (2%), Salt (1%), Yeast

Saffron Bread (830g/loaf)

Organic unbleached bread flour (52%), Water (26%), Organic raisins (8%), Organic coconut milk (5%), Vegetable oil (5%), NC Honey (3%), Salt (1%), Yeast, Saffron

Olive Bread (785g/loaf)

Organic unbleached bread flour (39%), Water (35%), Organic whole-wheat flour (16%), Pitted kalamata olives (8%), Olive oil (2%), Rosemary, Sea Salt

Ciabatta Baguettes (401g/each)

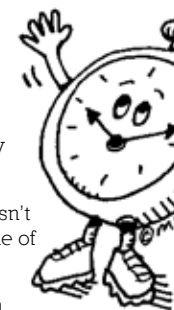
Water (43%), Organic unbleached bread flour (41%), Organic whole-wheat flour (14%), Salt (1%), Yeast

Mulberry Blueberry Muffins (470g/half-dozen)

Pecan milk (40%, water & pecans), Organic whole wheat bread flour (29%), Frozen Berries (11%, Durham mulberries & Orange County

Time's up! What have we learned from Season 1?

- People eat bread in so many different ways!!!
- Two of us baking together isn't necessarily any faster than one of us working alone.
- The work we're doing (even the baking itself) is as much intellectual as material... from the 'zine to writing new bread recipes every week.
- It's ok to ask folks for support – and y'all are fucking awesome.
- The dough sets its own schedule and varies with the weather.
- This model, whatever we want to call it, can actually work – and can really start to change our relationships with each other, with our food and with capitalism.



organic blueberries), Organic cornmeal (5%), Egg substitute (5%), NC Honey (4%), Organic fair trade sugar (3%), Vegetable oil (2%), Baking soda, Baking powder, Salt, Cinnamon



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