



Today it feels like summer.

Season 1, Week 7
April 1, 2010
5:18 PM

The bread is rising faster than I can bake it and the bakery kitchen is almost uncomfortably hot. I wanna go swimming. It's been an exciting week for the bakery, as we're starting to plan for the future (more about that on the next page), and it's also the first week either of us has done the baking alone. We're also for the first time using honey from Orange Co. bees that M in Carrboro bartered for bread last week. Smells wonderful!

Community Assembly about the future of Bread Uprising!!!

April 25th, 1-4 PM

This bakery, really, started with an assembly in Noah's bedroom (remember bakery names in a hat?). We've been thinking of y'all as not just customers, or members, but partners in the work of the bakery – we couldn't bake bread if y'all didn't also eat it and pay for it.

With that in mind, we'd like to ask y'all to join us in becoming part of a more formal decision-making body for the bakery itself. Please plan on joining us for a potluck lunch and community assembly on Sunday, April 25th from 1-4 PM (location TBD).

What we baked this week

Half-wheat sourdough sandwich (810g/loaf)

Contains: Water (36% by weight), Organic whole-wheat flour (30%), Organic white flour (30%), Vegetable oil (3%), NC Honey (1%), Salt

Whole-grain grits bread (810g/loaf)

Contains: Organic whole-wheat flour (46%), Cooked whole-grain yellow grits (31%), Water (17%), Vegetable oil (3%), Molasses (2%), Salt, Yeast

Artisan sourdough multigrain (750g/loaf)

Contains: Water (41%), Organic whole-wheat flour (41%), Organic whole rye flour (3%), Lentils (2%), Oatmeal, Barley, Buckwheat, Whole rye berries, Golden flaxseed, Pumpkin seed, Sunflower seed, Poppy seed, Salt

Raisin bran muffins (496g/half-dozen)

Contains: Organic whole-wheat pastry flour (25%), Water (23%), Pecan milk (19%: water, pecans), Hy-Top brand raisin bran cereal (17%: wheat bran, raisins, sugar, high fructose corn syrup, salt, malt extract, fortified with vitamins

and minerals), Vegetable oil (6%), NC Honey (5%), Fair-trade sugar (3%), Flaxseed, Baking powder, Apple cider vinegar, Baking soda, Cinnamon, salt



Bread Uprising Bakery
816 Yancey St., Durham, NC 27701
breaduprising@resist.ca
breaduprising.wordpress.com

ha lachma anya - this is the bread of affliction that our ancestors ate in the land of mitzrayim. all who are hungry, let them come and eat. all who are in need, let them come and celebrate passover with us. now we are here, next year may we be in a land of freedom. now we are slaves, next year may we be free.

A conversation...

N: This is the week where I am supposed to be cleaning my house of all hametz - leavened bread and grains that are not kosher for passover. So we're baking you matzah! Just kidding. Instead, here I am with 150 lbs of flour in the car on the way to a seder. And piecing together a haggadah, thinking about how I am celebrating passover this year. Passover celebrates spring and the exodus and is a time of year where I renew my commitment to liberation.

T: And while Noah and I are scheming up

how we could bake matzah for Palestine liberation, I'm gathering together the left-behind scraps of dough and flour (so much hametz!) into a loaf to break with some friends after tonight's services. This Easter week starts with the first night of Passover, and continues Thursday and Friday for me with two of the most somber and reflective days of the year, before we break forth from the tomb in flowers on Sunday morning.

N: For both of us, this is a holy week, and the religious/spiritual/faith/ancestral traditions we were raised with are a really important part of each of our lives. You've

probably seen how my Jewish identity and practices have made their way into the bakery (blessings, hamentaschen, the occasional challah) - so we wanted to take a little space here to share where we both come from and this part of our lives.

T: Neither of us belong to organized synagogues or churches – but we're blessed to be in community with others who are also practicing their faith as radicals. For me, being a Christian figures into the bakery in some obvious ways (Jesus' commandment to "love your neighbor as yourself" has a lot to say about what it means to be community-supported),

and in less-obvious ones (specific advice in the Bible about survival strategies and resistance, especially how to deal with taxes and the state).

N: For me, the act of baking - particularly kneading dough - has always felt like a spiritual practice. Particularly when I bake challah, it is a time when I feel deeply connected to my ancestors. And Jewish spirituality and ethnicity are threads that run through, connect, and support the work that I do for liberation, of which the bakery is a part. I believe that life and our lives are sacred, and I look to Judaism to understand and cultivate that sacredness.

Then Jesus took the loaves, gave thanks, and distributed them to those who were seated. He also distributed as much fish as they wanted. When they were completely satisfied, Jesus told his disciples, "Collect the pieces that are left over so that nothing is wasted." So they collected and filled twelve baskets full of pieces of the five barley loaves left over by those who had eaten.