



**17 May 2010
9:57 AM,
GMT**

Welcome to our second season of baking! We are excited about baking for you, and about dreaming and building something bigger together too. This little zine has ingredients lists for the bread; a letter from London, where Tim is helping lead a militant cartography workshop for a few weeks; pictures from our assembly; and plans for this baking season!

Let's review...

On April 25th we had an amazing community assembly, where folks that have been involved in the bakery got together to talk about the future - our visions for the bakery, food justice, and more. We sent the notes out over the email list, and they are also posted on the blog, breaduprising.wordpress.com.

A group of folks volunteered to figure out the next steps and shift decision-making from just tim & noah to a larger group of people. That group got together yesterday, and made a timeline for talking about these big questions!

We plan to meet monthly, and work towards another assembly in about 4 months. Until then, we'll talk about visions, values, structures, and roles for the bakery - we hope to put together a proposal to share with everyone and discuss at the next assembly. We're planning to meet June 13th, to focus on what our mission is, and start by talking about what we each envision for the bakery, and bigger than the bakery!

So, here's the deal...*

This season is 12 weeks, from May 17 - Aug 2. Mondays are the main baking and pickup day. But, Thursdays will also be a smaller bake day - depending on which breads you get, we may ask you to be a Thursday person.

We are still operating on a sliding scale, sustainer model. That means you decide how much to pay, (or work out a barter), and let us know how much at the beginning of the season, so we know what we can count on. For re-subscribers, we're assuming this is the same as season 1 unless you've told us otherwise. If you haven't worked this out with us yet, please do!

Remember, you can pick up your bread Mondays from 5:30-7:30pm. After that, we'll put it in the cabinet on the porch. On Thursday afternoon, unclaimed bread goes in the freezer and you can arrange to get it from us whenever. Please, please try to pick it up before Thursday! It's so much simpler for us!!!

From the bakery assembly:
John, Cristina and Tahz thinking...



*for folks who are only in the grain n greens food share, most of the following info does not apply to you



Mara, hard at work in 'Counter-mapping Queen Mary' HQ

Greetings from London!

For the first time since Liz and I got here we're having a proper British rain. I'm holed up in our apartment drinking hot tea, doing laundry and planning what sort of bread to bake for tomorrow. Apparently, we are a trans-continental bakery now! British flour remains a mystery to me though. There's 'light', normal, 'strong', and 'super-strong' flour!?

Politically, the UK is in a bit of turmoil now. The Conservative Party just took power and is promising to make deep cuts to education,

social services, etc. We spent part of this weekend sleeping in the Philosophy Department of Middlesex University, which students took control of a few weeks ago protesting management's decision to completely close their program (one of the best in the country).

Meanwhile, with our collaborators here at Queen Mary University we're figuring out how to use mapping as a tool in the struggle against a new and absurdly repressive student visa and immigration policy (one member of our group was telling us how she and her friends have to carry some thick, heavy textbooks in their carry-on, along with all their transcripts and diplomas, so the UK Border control will believe that they're students when they try to enter the country from Pakistan). We're also struggling with how to map issues like the lack of prayer rooms for Muslim students in a way that stays honest to peoples individual experiences.

Next week I'm hoping to interview some CSBs over here that might be kindred souls to ours, for the 'zine. Until later, jealous of your warm sunny weather!

-Tim

(2%), Salt (1%), Yeast

Pecan-raisin sourdough (830g/loaf)

Contains: Water (34%), Organic whole wheat flour (27%), Organic white bread flour (17%), Pecans (9%), Organic whole rye flour (7%), Organic raisins (5%), Salt

Strawberry Muffins (470g/half-dozen)

Pecan milk (40%, water & pecans), Organic whole wheat bread flour (29%), Waller family farms strawberries (11%), Organic cornmeal (5%), Egg substitute (5%), NC Honey (4%), Organic fair trade sugar (3%), Vegetable oil (2%), Baking soda, Baking powder, Salt, Cinnamon

Granola (325g/portion)

Oats (37%), Pumpkin seeds (16%), Honey (14%), Pecans (9%), Sunflower seeds (9%), Vegetable Oil (7%), Molasses (7%), Salt, Cardamom, Cinnamon

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What we baked this week

Half-wheat sourdough sandwich (840g/loaf)

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

Whole-wheat sandwich bread (840g/loaf)

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