



Habari Gani? Ujima!

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5:06 PM**

Today is the 3rd day of Kwanzaa, and the principle of the day is Ujima, collective work and responsibility. It has been a really hard day at the bakery, and we've really had to work together to make it happen. The oven wouldn't work this morning, so we moved everything across the ice and down the street to Tim's house to bake. There have been a few mishaps today (we're not so sure about these cookies), but thanks for being in community with us.

Our Sorghum Story

by Tim

As the New Year comes close, we're drawn to thinking about the passing of time. This bakery runs on cycles of weeks and seasons: every Monday rolls around and it's time to bake bread again. All this passes rain or shine, wind or (with a delay) snow, winter or summer solstice. The ingredients we're kneading together take time on a completely different scale. Hard winter wheat, planted in the fall, dies back to the ground through the winter only to rise up again the next spring. Cut, gathered, threshed, milled, it comes to us week after week in 25 lb bags which mask but can't erase it's history. The flour we use changes color and texture by the season, reminding us that even if we weren't thinking about this bread one year ago (buying the seed, preparing the earth, sowing, watering), someone was.

Two centuries ago more or less everyone in this country was involved in working the land one way or another. Fifty years ago, communities all

Kwanzaa is a time of reflection and renewal. Kwanzaa was created in 1966 by Dr. Maulana Karenga. The intent was to give African Americans the opportunity to celebrate themselves and history. The holiday is derived from several African traditions and cultures and is celebrated over a period of seven days - there is a guiding principle for each day. The greeting for the day is, "Habari Gani?" which means, "What's the news?" The answer is the principle for the day. The third day and principle of Kwanzaa is Ujima, which means collective work and responsibility. The narrative for Ujima is: "to build and maintain our community together and make our sisters and brothers problems our problems and profit from them together." On this day of Ujima, ask yourself how do you build community? How do you collectively handle conflict and hardship? How do you seek to share the wealth of your community's collective work and wisdom? If you're receiving or eating bread from Uprising Bakery then I'm sure you have easy answers to these questions, as the bakers and contributors to Uprising fashion a new way of feeding people every day. Peace and Blessings...

across North Carolina still had the infrastructure to make their own food from the land. Now what remains of those community canneries, cotton gins, grain mills and sorghum presses sits unused, mostly. Tahz, a friend of ours and part of the bread team has been building connections with older black farmers around the Piedmont and along with others doing his small work to keep knitting together the community connections which the onrush of capitalist time tries to erase.

Last June, he planted an acre of sorghum on land which is part of the Stone House property. Sorghum is a grass which can be raised for grain (sorghum flour is one ingredient in some gluten-free breads), but around here is more usually cut down earlier and pressed for the sweet juice that its stalks contain. Sorghum syrup is a locally-produced alternative to molasses and was an important source of sweetener for folks around here before cane sugar and then high-fructose corn syrup became so readily and cheaply available. We spent a brisk November evening cutting cane with Tahz and Darian, swinging machetes which reminded Noah of some of his

Kwanzaa Celebration This Thursday, 12/30 12pm - 6pm

Holton Career and Resource Center

The celebration includes kids activities & vendors, a food justice film festival put together by Melanie & Kifu, a community dinner, a unity ceremony, and performances by Grupo Capoeira Brasil, drumming classes at Holton, and more.

What We Baked This Week:

Half Wheat Sourdough (840g/loaf)

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

Whole Wheat Sandwich (840g/loaf)

OG whole wheat flour (57%), Water (35%), Vegetable oil (4%), NC Honey (2%), Fair-Trade Molasses, Salt, Yeast

Spelt Artisan Bread

Organic whole spelt flour (53%), Water (40%), Organic Raisins (5%), Organic whole wheat bread flour (1%), Organic unbleached bread flour (1%), Salt

capoeira movements. In a few hours we had a big pile of cut cane which we then stripped and set aside. We would have taken it to a community press, boiled down the resulting juice, and baked bread for it for the next year.

But capitalist time intruded. Between tractor breakdowns and long hours at his paid job, Tahz hadn't managed to get the sorghum in the ground until much later than it should have been. As a result, only part of the field was mature enough to have thick, juicy stalks. With our own work and school schedules along with the bakery, neither of us had found time to get out there and help him, and this day we were cutting the cane was more or less the absolute last possible day to do it before it got ruined by the cold temperatures. Then there's only one press around here that's still operating, and coordinating schedules with the one elder Tahz knew who knew how to run it, all in the couple of days before Thanksgiving, ended up to be impossible. Or at least not worth it for the small amount of syrup we would have gotten.

Here in this gap between the world we live in

Gluten Free Bread (750g/loaf)

Water (41%), OG brown rice flour (15%), Whole-grain millet flour (11%), Potato starch (10%), Corn starch (9%), Tapioca flour (7%), NC honey (5%), canola oil, yeast, salt, xanthan gum

Sweet Potato Muffins (494g/half-dozen)

Organic whole-wheat pastry flour (33%), Organic Sweet Potatoes from Two Ton Farm (21%), Pecan milk (16%: NC pecans, water), Canola oil (9%), NC Honey (8%), Organic FT molasses (4%), NC Pecans (4%), Organic Raisins (3%), Lemon juice, Baking Powder, Salt, Cinnamon, Ginger, Nutmeg

Gingerbread Cookies

Either: Rye Flour, Whole Wheat Pastry Flour, Canola Oil, Honey, Molasses, Water, Ginger, Vanilla, Cinnamon, Salt OR Whole Wheat Pastry Flour, Molasses, Canola Oil, Ginger, Salt, Baking Soda

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and the world we want, we're operating across temporalities and productivities. Capitalism imposes what Boaventura de Sousa Santos calls the monocultures of linear time and of capitalist productivity -- divisions between work time and play time, pre-planned schedules that can't adapt to a field that needs harvesting or a person who needs care, the idea that the past is *past* and gone, that the future is yet to come, and that the present is all that is with us.

Here we are surrounded by elders and their stories, filled with visions of a life that we are building here and now and which is nevertheless in the future. But our calendars are still planned out by the hour, our survival still depends on the dollar. Maybe the real challenge in this work is not building the world we want, but bridging between many worlds, and many times, without becoming torn apart.

Wheat will come later, but maybe this is the year for sorghum.