

Season 7, Week 8

October 31, 2011 - 5:03PM

Happy Halloween! It's a not-so-spooky day at the bakery today. We are getting ready for the assembly this coming Sunday, November 6 from 1-5PM - and we can't wait to see you there to vision the future of the bakery. Zelda sent an email today about the story of how we are growing wheat on her land, and the way that we misrepresented that story in last week's zine - we're reprinting most of her email as a way to rewrite the story. Thanks for being in community with us and being a part of the bakery. -NRB

Se celebra 'Halloween' hoy, pero es un día menos espeluznante en la panadería. Un recordatorio que la Asamblea va a estar Domingo, la 6 de Noviembre, 1-5PM - esperamos verte para discutir la visión y futuro de la panadería. Zelda envió un correo electrónico sobre nuestra historia del trigo, y como la distorcionamos en la revista de la semana pasada - hay más al dentro. -NRB

What we baked! El pan de la semana

Half Wheat / Pan Medio-Integral de Levadura Natural (840g)

Water (39%), OG Whole wheat bread flour (29%), OG Unbleached bread flour (29%), Canola oil (3%), NC Honey (1%), Salt.

Whole Wheat/ Pan Integral (840g)

OG Whole wheat bread flour (55%), Water (36%), Canola Oil (3%), NC Honey (3%), OG fair-trade molasses (1%), Salt, Yeast

Raisin Bran Muffins / Mufines de Salvado con Pasas (512g/media-docena)

Ingredients: Organic Whole Wheat Pastry Flour (23%), Water (23%), Pecan Milk (18%, NC pecans & water), Raisin Bran Cereal (16%, whole grain wheat, raisins, wheat bran, sugar, corn syrup, salt, malted barley syrup), Canola Oil (11%), NC Honey, Apple Cider Vinegar, Flaxseed, Baking Powder, Cinnamon, Salt

Pumpnikel (728g)

Organic unbleached 14% white flour (31%), Organic whole rye flour (25%), Decaf coffee (25%), Water (13%), Organic whole-wheat bread flour (5%), Cumin seeds, Yeast, Salt

Love Granola

Made by Manju!

Gluten-Free Bread / Pan Sin Gluten (870g)

Water (41%), OG brown rice flour (15%), OG millet flour (11%), OG potato starch (10%), Cornstarch (9%), OG tapioca flour (7%), NC honey (4%), Salt, canola oil, yeast, guar gum

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Repairing and Corecting Our Story of Wheat / A Reparar y Corregir Nuestra Historia de Trigo

Last week, Tim wrote a short article about our experience planting wheat for the bakery on Zelda's land in Hillsborough. In the article there were several incorrect things which also perpetuated systems of oppression. We are deeply sorry for this, and grateful to Zelda for speaking up about it. We're reprinting most of her important email here, for folks to read. We also hope that this can be an opportunity for us to be more intentional with the zine and with the voices that are represented here.

La semana pasada, Tim escribió un artículo en la revista sobre la plantación de trigo para la panadería, que hicimos en la tierra de Zelda, en Hillsborough. El artículo tiene unas cosas incorrectas, que tambien perpetuan sistemas de opresión. Lo sentimos mucho, y le agradecemos a Zelda para hablar de eso. El correo electrónico importante de Zelda está aquí. Tambien,

esperamos que podemos ser más intencional con el zine y las voces que representamos aquí.

With love / Con cariño, Noah

The Wheat Story

A letter from Zelda Lockhart

I want to take a moment to speak to the most recent newsletter regarding growth opportunities for the wheat and the potential growth opportunities for us all that the wheat offers. This is a note of congratulations, disappointment, and a call to grow and move forward.

A few months ago at the Green Spaces Initiative Fundraiser Tim stood up and spoke about the rising cost of wheat, and the fact that Bread Uprising may soon be needing land in order to grow some wheat so that the philanthropy that is Bread Uprising can continue. I had been spending the last few months walking with the knowing that my land was to be used for growing food, and that if I listened and spent more time with people who were connecting food, community,

and sharing, that I would be connected with the folks who want and need to grow food here. I heard what Tim said and gave him and Noah a call, and our wants and needs and have connected organically. Tim, Noah and I had both done what was necessary in any ecology; called and responded and removed doubt from our ability to do so. The wheat endeavor is so exciting for all of those reasons of relationship growth and food growth. I offered Bread Uprising as much of the open space on my land to start the wheat growing experiment as they needed, and went about paying to have the area mowed and connected with a neighbor who could disk up the soil.

Opening my land up for having others grow food is opening up the bridge between me and my Durham community; a current need to stay connected. My wants and needs stand in full benefit by sharing what I have. It is mutually beneficial if food grows here; people need bread to eat and I need the daily bread of community, and I know that speaking to the congratulations as well as the disappointments is part of that

ecology.

The newsletter says, "Last week we planted wheat in a field by Zelda's house (Zelda is a member of the bakery who lives out near Hillsborough)", and the short article goes on to name baker members (not including myself) who helped including Noah's brother and my neighbor who disked the soil.

I was struck when I read the newsletter by both the unacknowledged relationship between myself and the community of Bread Uprising (contributors toward a common mission), the instead assigned relationship of member (which I love hearing but didn't agree to), and most of all I was struck by the missed opportunity for the organization to uplift its mission.

I connect with the mission of Bread Uprising to cultivate relationships of dignity, respect and appreciation centered around food, when most people's access to food is limited by oppression that takes on the forms of sexism, racism, heterosexism, transphobia and classism.

I am a Woman, African-American, Queer, Single Mother, Grandmother, Land Owner. Not informing the Bread Uprising membership of our joint philanthropy is not informing your members of their ability to help themselves; as disenfranchised people to own land and grow food. Too often philanthropy and its relationships are on the one hand helpful and on the other hand yet another opportunity by which to continue the misguided relationship behavior that we are trying to overcome. I do not believe that in writing the newsletter that Tim intended to so blatantly "unacknowledge" my relationship to the wheat experiment, to instead assign a relationship without my consent, or to miss a huge opportunity to empower the population that Bread Uprising wishes to serve. But, as we learn so early in life, our actions, intentional or unintentional bare results that do not distinguish along the lines of intent.