

Season 7, Week 9

November 7, 2011 4:07PM

Hi y'all,

Thanks to everyone who made it out yesterday for a great assembly! It was wonderful to be together. Anyone want to write a report-back for next week's zine? We are very tired bakers from all the planning, and last night when we got home to make bread dough after a long day, we left the yeast out of the focaccia dough. So, there is very flat focaccia today. We think it's tasty anyway. We love y'all. -Noah & Tim

Hola a todxs,

Gracias a todxs que vinieron a la asamblea ayer! Lo pasamos maravillosamente. ¿Hay alguien que quiere escribir algo sobre la

asamblea, para la zine? Somos panaderos muy cansados por planearla, y ayer cuando regresamos a la panadería a preparar el pan para hoy, olvidamos la levadura de la focaccia. Por eso, tenemos focaccia muy plano. Con mucho cariño, Noah y Tim

## 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

### Sweet Potato muffins / Mufines de camote/batata (279g/media-docena)

OG whole wheat pastry flour (24%), pecan

milk (nc pecans & water, 20%), sweet potato puree (18%), organic cornmeal (10%), nc honey (6%), canola oil (6%), coconut milk (4%), nc pecans (4%), OG fair trade molasses (4%), vinegar (3%), baking powder, salt, cinnamon, ginger, cloves, nutmeg

### Carrot Dill Bread / Pan con Zanahoria y Eneldo (755g)

Water (35%), OG unbleached white flour (33%), OG whole wheat bread flour (16%), OG carrots (10%), OG cornmeal (3%), Olive oil (2%), Dill seed, Salt, Dill weed, LoveShack Basil

### "Focaccia Crackers" / Focaccia Crujiente (840g)

Water (42%), OG unbleached bread flour (37%), OG whole wheat bread flour (14%), Olive oil (3%), Cornmeal (3%), Salt. Topped with: olives, onions, rosemary.



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