

Season 8, Week 11 February 27, 2012 - 5:29pm

Dear readers & bread-eaters:

Look inside for some updates from the Bread Team, seeking your input, and another book review by Zach! Also we are having trouble keeping up with Spanish-language pieces for the zine, and we would like to hear from you about this, especailly if you are someone who reads the zine in Spanish!

A los que están comiendo y leyendo:

Al dentro, uds. pueden leer noticias de la última reunión del Equipo de Pan - y un pedido para su opinión. También otra reseña literaria por Zach. Los dos son en Inglés. Todavía buscamos sus ideas y su ayuda en hacer un plan para el español en esta revista.



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Updates from the Bread Team!

by Tim Stallmann

The bakery had its **monthly Bread Team meeting** last Sunday! For those of you who are new to Bread Uprising -- bakery members, along with the bakers, work together to guide the bakery in fulfilling our vision. Decision-making and visioning happens in two ways: through larger assemblies (two or three times a year) at which everyone involved with the bakery is invited to participate and through the "Bread Team", a smaller group of folks who have made the commitment to meet on a monthly basis to help keep the vision of the bakery alive between assemblies. Currently the Bread Team is: Emily Chavez, Sarah Shapero, Thaddaeus Edwards, Aya Shabu, Tim Stallmann and Noah Rubin-Blose (if you're interested in joining the Bread Team in the future, let us know!).

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Here are a few of the things we discussed last week:

***Next assembly** -- We scheduled the next assembly for **Sunday, May 20th from 1 - 5 PM!** Save the date!

***Growth possibilities for the fall** -- This fall both Tim and Noah want to devote a lot more time to the bakery, and are hoping to bring on 2 other folks as well to be part of the core baking/organizing group (an idea that has come up at assemblies as well). We talked a little bit about what kinds of things Bread Uprising might be able to do with 4 bakers each working 3-5 days/week. We also started to discuss ways to raise some money that we could use to guarantee a basic stipend for bakers, so that they could commit to working for the fall without having to worry about whether or not the bakery was able to bring in enough money to meet their financial needs. We would try out some things (cake-baking, for example) during the Fall, and the

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goal would be to have a sustainable long-term financial plan by the end of the fall. We want to hear from you! What do you feel like the bakery needs to be doing this fall in order to grow into the fullness of our vision? Do you have any fundraising ideas?

***Reaching out to potential new members for the next bakery season** -- Our next subscription season starts in mid-April, and we're hoping to add 5-10 more subscribers. The Bread Team decided to focus on talking about the bakery with students and families in Durham schools, specifically with folks that Emily teaches at Hillside High School and Anthony Maglione teaches at the Citizen Schools program Neal Middle School.

***Baking bread for Veggie Van subscribers** -- We discussed the fact that Bread Uprising is doing a trial run of 8 weeks baking bread for Veggie Van subscribers, and came up with a list of questions the Bread Team wanted to answer before deciding whether or not to commit a longer-term partnership.

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Can you imagine a world without Europe? This is the premise of Kim Stanley Robinson's epic alternative history, *The Years of Rice and Salt*. This genre imagines how history would have turned out if one past event had not occurred, or had occurred differently; in this book, the crucial event is the black plague epidemic of the 13th century, which in "real" history killed an estimated 30% of Europeans. Robinson asks, "What would have happened if the plague had killed, like, 95%?" The result is a world in which the primary languages are Chinese and Arabic, and the major religions are Buddhism and Islam. Christianity does not exist, and what we know as the North and South American continents are "discovered" by the Chinese.

The book's plot, which spans 700 years, is held together by a small cast of recurring characters, who are reincarnated through the years in different places and circum-

stances, and who share the same fate. Each of the ten sections portray a different place and historical period and follow the characters as they struggle to create a just world, from a wandering Sufi and a caravan of outcasts from Islam, resettling an abandoned France to create a society of equals; to a traditional Chinese widow who goes against her society to marry a Muslim-Chinese historian, inventing feminism in the process. Since the book's history diverges from real history at a single, very specific moment, there are some remnants from that real history that remain, and tracing the combination of familiarity and strangeness is part of what makes the book so enjoyable. But more than simply presenting a different vision for the unfolding of time, Robinson's novel explores how we learn and how human cultures develop and cross paths, shedding a new light on history as it actually happened. And although his reimagined history is not utopian, it reveals a surprising and heartfelt optimism about the possibilities of human culture, even in the present moment.

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I love to talk about books! Please send questions and other responses to: oktavian@riseup.net. I hope you enjoy these, they are some of my favorites!

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.

Flax Sunflower Bread / Pan con Linaza y Semilla de Girasól (715g)

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Water (36%), Organic whole wheat bread flour (27%), Organic unbleached bread flour (26%), Organic flax seeds (4%), Organic sunflower seeds (3%), NC honey (2%), Canola Oil (2%), Salt, Yeast.

Corn Jalapeño Muffins / Mufines de Maíz con Jalapeño (450g/6)

Pecan milk (34%: NC pecans, water), OG cornmeal (23%), OG whole-wheat pastry flour (22%), Fresh Corn (7%), Canola oil (6%), NC honey (5%), Chopped NC jalapeños (3%), Baking powder, baking soda, vinegar, cumin, salt.

Salt-Free Bread / Pan sin sal (840g)

Organic whole wheat bread flour (55%), Water (36%), Canola Oil (4%), NC Honey (3%), Molasses (2%), Yeast.

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

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