

Hi everyone --

We're baking Hamantaschen this year in celebration of Purim, a Jewish holiday celebrating deliverance from destruction. It's also sort of like the Jewish Halloween, according to Noah. Hamantaschen, literally "Haman's pockets" are shaped to look like a three-cornered hat that supposedly Haman, the villain in the Purim story, wore.

Says Noah: "As I have learned it, the Purim story is, in a line: Somebody tried to kill all the Jews (again), and we didn't die." We're including the story here both to explain the cookies you're receiving and also because the way Haman was



Bread Uprising Bakery
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trying to convince the King to kill the Jews reminds us a lot of the ways Arab-Americans and Muslims have been treated recently in this country.

A long time ago, in Persia, there was a man named Haman (Hay-men) who



was an advisor to the King. There was also a man named Mordechai who was also an advisor to the King. Mordechai was Jewish and Haman was angry with Mordechai because he wouldn't bow down to him. So Haman advised the

King to kill all the Jews in the kingdom, saying "There is a nation scattered and separated among the nations throughout your empire. Their laws are different than everyone else's, they do not obey the king's laws, and it does not pay for the king to tolerate their existence."

The Queen, Esther, was secretly Jewish also (I guess she was "in the closet"). Mordechai was her uncle and had raised her from an early age because her parents had died. They started talking, and devised a plan to thwart Haman's efforts. Esther would go to the King and tell him that she was Jewish.

It was forbidden for anyone to go before the King unless he requested them to, so Esther was very afraid of approaching him. She fasted for three days, and when she appeared in the King's courtyard he was excited to see her and said that he would give her anything she wanted.

So she asked for him to attend a special banquet that evening with her, and to bring Haman as his only guest. Haman was really proud to be honored in such a way, so he eagerly attended.

At the party, the King again said: "Whatever your desire, Queen Esther, you shall have. And whatever you request, up until half the empire, will be done."

Queen Esther answered, "If the king likes me, and if it please the king, grant me my life as my desire, and my people as my request." And the Jewish people were saved!

There's a lot more to this story, as we both found out while researching it. You can read more in the Book of Esther, part of the Jewish Tanakh or the Old Testament of the Christian Bible.

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Rukia Dillahunt speaking at a rally Sunday night at the E Hargett St YWCA (L), Writing in sidewalk chalk outside the closed YWCA (R). Thanks to Carly Campbell for the photos!



SAVE THE TRIANGLE YWCA!

On February 29th, 2012, the board of directors of the Greater Triangle YWCA abruptly shut down the last remaining local branch of the YWCA, located at the historic East Hargett street building in Raleigh, North Carolina. Staff and community members were given less than twenty-four hours notice to shut down critical resource programs that served pregnant teens, senior citizens, and grade school children needing after-school child care. To add insult to injury, the dedicated staff members who administered these programs were not paid for their last two weeks of work. These staffers are now scrambling to find alternative programs for the bewildered clients of the East Hargett YWCA. The YWCA was built by hard-working women and their families. The center on East Hargett is a Raleigh institution. Save Our Jobs, Save the Y!

more at <http://www.change.org/petitions/save-our-jobs-save-the-east-hargett-y>

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What we baked:

Half Wheat / Medio-Integral de Levadura Natural

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

Whole Wheat / Pan Integral (840g)

Harina Integral Orgánica (57%), Agua (35%), Aceite Vegetal (4%), Miel de Carolina del Norte (2%), Melaza, Sal, Levadura

Pecan-raisin sourdough / Pan artesanal de levadura natural con pasas y nueces

Ingredients: Water (34%), Organic Whole Wheat Bread Flour (24%), Organic Unbleached Bread Flour (20%), Organic Thompson Raisins (8%), Organic Whole Rye Flour (7%), NC Pecans (6%), Salt

Pan sin gluten / Gluten-free bread

Water (41%), OG brown rice flour (15%), OG millet flour (11%), OG potato starch (10%), Corn starch (9%), OG tapioca starch (7%), Orange county honey (4%), Canola oil, salt, yeast, guar gum

Spring berry muffins / Muffines con bayas de la primavera

Organic whole-wheat pastry flour (27%), NC

strawberry puree (17%), Canola oil (12%), NC honey (12%), Durham mulberries (8%), Hillsborough blueberries (8%), Organic yellow cornmeal (6%), NC pecan milk (6%), Baking powder, OG apple cider vinegar, baking soda, salt

Hamentaschen

Organic all-purpose flour (46%), Organic and US-grown cane sugar (28%), Earth balance (15%), Water (9%), Baking powder, Vanilla, Salt. Filled with Plum filling (plums, lemon juice, OG/FT sugar) or Poppyseed filling (OG poppyseeds, NC pecan milk, OG/FT sugar, NC pecans, Orange Co. honey, lemon juice, Gluten-free flour mix, earth balance margarine, almond extract)

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