

Season 8, Week 15 March 26, 2012 - 4:41pm

Hello there,

Our 8th season has come to a close! We hope you have enjoyed it. Look inside for a few updates about next season. Everyone will be getting a phone call (and/or email) soon to check in about next season.

A note about the potato bread this week: the dough was very moist, and the loaves came out fairly flat yet soft and full of air. They are similar to ciabatta, so if you want to use it for sandwiches or toast, we recommend using it like ciabatta - cutting a chunk and then slicing it into 2 pieces crossways (as you would a roll). Enjoy!



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We Need New Muffin Tops for Season 9!

As we get ready for the season 9, which will begin on April 16th, we wanted to see if any of you would be interested in taking on a specific and very important role in the bakery!

The "muffin top" is a position that we created in season 8 to make things run more smoothly. There are "muffin tops" for several different work areas, and this person is someone from the bakery membership who coordinates that area of work for the season.

As a muffin top for the season, you would coordinate meetings, make sure work gets done, etc. The bakers will work with you to get you up to speed on the work area, and give you a list of the members who are interested in participating in that work area that you can then call on to build (bake?) the muffin.

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The muffins that need muffin tops are:

- ZINE - plans and/or writes the zine/newsletter each week. The muffin top acts as the "editor" for the season, contacting interested members about contributing pieces for the zine
- PRESERVING - gathers and puts up seasonal ingredients for muffins & bread. The muffin top keeps a list of the produce that needs to be canned/frozen and makes sure people are signing up to help do this.
- SUBSCRIPTION - plans the subscription and re-subscription process. The muffin top plays an important role coordinating this.

If this sounds like something you would even consider doing, please talk to Noah & Tim about it!! If you read this and thought "that sounds interesting... but out of my league" - let's talk it through. We would love to work with you!

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We love you! Heart shaped cookies baked this February

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



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Looking Forward to Season 9

by Noah Rubin-Blose

Outreach Plan for the Season:

We are excited that in the next several weeks we'll be talking with students & families at Neal Middle School and Hillside High School about becoming part of the bakery! Thanks to rockstar teachers Emily Chavez and Anthony Maglione for making this happen.

Javiera is a Baker!

Javiera Caballero, who has been coming to the bakery most Monday mornings to bake this season, is going to be joining the bakers' team in a more extensive way for this coming season. This is very exciting because Javiera is awesome; and Tim will be traveling for part of the summer and I have lots of catering work lined up during the summer, so we are needing more support on baking days!

Paying for Childcare:

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Paying for Childcare:

One thing that this means is that we need to cover childcare for Javiera's 3 kids while she is baking, which may be an additional expense. This is the first time we have had to do this, as the other two bakers do not have kids (though Javiera did help me to realize that our bread dough often weighs about as much as a small child). This is a heads up - we are thinking about ways to be creative as our needs for money increase.

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.

Potato Onion Bread / Pan de Papa y Cebolla (715g)

Organic white flour (42%), Water (27%), Boiled potatoes (18%), Roasted onion (6%), Organic Whole Wheat bread flour (5%), Salt, Garlic Powder, Yeast, and garden-grown Fresh Oregano, Rosemary and Thyme.

Cinnamon Rolls / Rollos de Canela (450g/6)

Unbleached white flour (61%), Water (31%), NC Honey (5%), Canola Oil (3%), Salt, Yeast, Cinnamon. Filling: Brown Sugar, Canola Oil, Cinnamon, Cloves. Glaze: Water, Powdered Sugar, Vanilla.

Gluten-Free Bread / Pan sin gluten (840g)

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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