

Season 8, Week 2  
December 12, 2011 - 4:10PM

Tim is out of town today, but everything has gone smoothly so far. The corn & jalepeño bread came out very spicy! The zine this week has photos and notes from the assembly last month - please read especially if you weren't able to make it! Next week we are having a special bake day in addition to the regular bake day - look for the email from us and please pass the word on! Love, Noah

Tim está en Toronto hoy, pero todo esta bien aquí. El pan con maíz y jalepeños pica mucho - ¡hurra! La revista este semana tiene fotos y notas de la 4a asamblea que tuvimos el Noviembre pasado. La semana próxima vamos a tener un día especial de pan, además del pan normal - por favor espera el correo electronico y corre la voz. Con cariño, Noah



Small group discussion at the assembly  
Un grupito hablando durante la asamblea

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## 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.

#### Salt-Free Whole Wheat / Pan Integral sin Sal (840g)

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

#### Corn Jalepeño Artisan - Pan con Maíz y Jalapeños (735g)

Water (30%), Organic unbleached 14% white flour (29%), Organic whole wheat bread flour (18%), Organic corn grits (11%), NC corn on the cob (9%), Jalepeños, Salt,

Yeast.

#### Granola (4c, about 500g each)

Organic Oats (55%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), NC Pecans (5%), OG Fair-Trade Molasses (3%), Salt, Cinnamon, Nutmeg.

#### Peach Mulberry Muffins / Mufines de Durazno y Arandano (439g/6)

OG whole wheat pastry flour (33%), Peach-strawberry puree (19%), NC Honey (13%), Canola Oil (13%), Durham Mulberries (11%), Pecan Milk (6%, NC Pecans + Water), Dried NC peaches (3%), Baking Powder, Salt, Baking Soda.

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

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## Notes from our 4th Bakery Assembly! / Notas de Nuestra 4a Asamblea

The most recent bakery assembly was just over 1 month ago, and we never printed a report-back in the zine. We would love reflections from folks who were able to attend. For now, here are some bits and pieces from the notes.

La 4a asamblea de la panadería pasó en Noviembre. Aquí tenemos unas notas - la asamblea ocurrió en inglés y español, pero la mayoría de las notas están en inglés. Aquí tenemos unas temas de la discusión sobre la pregunta: ¿Sigue nuestra visión, como sería un plan de 1-2 años para la panadería? Si quieres hablar en español de lo que pasó, llamanos!

### What we did at the Assembly:



collages

1. Welcome and introductions
2. Getting to know each other: Knitting the web of the bakery
3. Bakery timeline & history
4. What does it mean to be a part of the bakery: Collages and sharing.
5. Visioning the next 1-2 years of Bread Uprising
6. Evaluation, closing, and sign-ups



During the ‘Visioning the next 1-2 Years’ section, we talked about what we would each like to see happen in the bakery. Small groups did a braindtorm and then we talked about the themes that emerged. Here are the themes the group came up with. The Bread Team is currently looking at this list to decide how to focus our work this year.

### Themes & Excitements:

- Expand beyond bread (canning, etc)
- Financial sustainability for bakers
- Buying in bulk
- Teaching, skillshares
- Selling bread as solidarity
- Sister membership
- New space; 2 kitchens or more
- Leadership development
- More social spaces
- Seasonal harvesting
- Can we bring the bakery to our communities
- Gardening, partnering up with urban gardens
- Financial/resource stability for the bakers – 2 years, everyone 10 years
- Replicable; Neighborhood hubs
- More bakers

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