

Hola a todxs! Aquí tienen el 'zine

**No hay pan la proxima
semana!**

Hi all - Here's the zine!

There's no bread next week,



Bread Uprising Bakery | 816 Yancey St.
breaduprising@resist.ca | breaduprising.wordpress.com

Report from our baker's retreat / Un reportaje breve desde nuestro retiro para los panaderos

After flying by the seat of our pants so far, Noah and I wanted to take some time off and reflect on where our lives are going and how the bakery fits into them. Last weekend, we finally got the chance to do so! Bakery member Kriti Sharma and her housemate Kia graciously turned a spare room in their house into a bed and breakfast, and we spent the weekend taking long walks, life-mapping, and talking about the bakery.

One big piece of clarity came when we realized that neither of us has time to expand the bakery in *any* direction until September (I'm writing a Master's thesis now until May, and then Noah has a lot of catering work scheduled for the summer). Because of that, we felt like it was important for us to focus our efforts

Bakery member Anna Lena sends another poem for the New Year.... / Abajo tenemos otro poema para el año nuevo, escrito por Anna Lena, una miembra de la panadería.

To Do in the New Year

Be ribbon. Be bone.
Be lace. Be stone.
Make a bow of yourself—no,
make of yourself a bear.
Furl fur, steer windward.
Make of yourself
a byre. Shimmer. Ray,
then bow: ends
unravel, ravel,
unfurl. Make of yourself
a curl, a funnel. Bay.
Whine. Say
soon, daffodils
will, miracle
gone before we know.

on getting the current subscription program running as smoothly as possible, so that when the time does come to grow we will have deep roots and a strong foundation.

We made a list of **priorities for the coming 6 months of our work in the bakery**, and wanted to share them with you. They all connect to ways of making the CSB program more sustainable and grounded for the long-haul. In no particular order:

- Find sources of mentorship (maybe a council of elders?) for ourselves as organizers
- Figure out about liability insurance
- Test variations on muffin recipes to get better texture/taste
- Figure out (in the bread team) what bakery membership means, how someone becomes a member

And that is how time.
And that is how.
Be still. Steal in. Stare.
Make of yourself
a string unwinding
forever, fire,
make of yourself
a halo of obstacles, make
inroads, make a solution
of sunshine, be seed.
Cede. Be siloed.
Cease for a while, be
quilted; in creases,
fall seaward. From hulls,
rise, riled up, increase, raise up
sounds of your name
in water, make yourself
golden, yield.

—Anna Lena Phillips

This poem originally appeared in International Poetry Review.

- Get the muffin top process running smoothly and find muffin tops for season 9

- Plan a consistent Monday work routine

Después de mas que 2 años de la panadería, queriamos tener un tiempo aparte para reflexión entre nosotros dos panaderos. El fin de semana pasado, tuvimos la oportunidad de ir de retiro en la casa de los padres de miembra Kriti Sharma. Kriti y su compañera de la casa Kia nos cocinaron un desayuno muy rico, y nos ofrecieron maravillosa hospitalidad. Pasamos el tiempo caminando, mapeando nuestras vidas, y charlando sobre el futuro de la panadería en nuestras vidas.

Una resulta importante fue que nos dió cuenta que no vamos a tener el tiempo ampliar la panadería en ninguna dirección antes de Septiembre de este año. Entónces, nos vamos a enfocar ahorita en el buen funcionamiento del 'CSB', para

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

Rosemary-olive / Pan con aceitunas y romero

OG white bread flour (39%), (Water (35%), OG ww bread flour (16%), Olives (5%), Olive oil (2%), Rosemary from Nadeen Bir's garden, OG garlic powder, salt

Pan sin gluten / Gluten-free bread

Durham county 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

Mufines con arandáno agrio y naranja / Cranberry-orange muffins

OG ww pastry flour (32%), Orange juice (18%), Cranberries (14%), Canola oil (12%), Orange Co. honey (12%), NC pecan milk (6%), OG orange zest (2%), Baking powder, baking soda, vanilla, salt

asegurar que, en cualquier manera que desarollamos en el futuro, tengamos raíces profundos y una base sólida. Hicimos una lista de prioridades para nosotros en los proximos 6 meses:

- Buscar mentores para nosotros como organizadores
- Averiguar si necesitamos seguro de responsabilidad civil para la panadería
- Cambiar las recetas para muffins para mejor sabor y textura
- Elejir en el equipo de pan que significa ser miembrx de la panadería y como alguién nuevx llegue a ser miembrx
- Seguir trabajando con los coordinadores de mufines y buscar gente que puedan ser coordinadores en la noventa temporada
- Plantear un horario mas sistemático para nuestro trabajo los lunes