

Season 8, Week 7

January 30, 2012 - 3:08PM

[English readers - please look inside for important bakery news below the Spanish!]

Hola a todxs -- Mientras disfrutar el aire y sol hoy, pensamos en el cambio climático. Noah sembró las primeras semillas del año el sábado, pero quiero yo todavía un poco más invierno.

Unas noticias de la panadería:

El proximo lunes la panadería cumple su segundo año! Viene en la tarde para celebrar con nosotros!

Un grupo trabajando que se llama el 'Furgoneta de verduras' (en inglés 'Veggie van'), nos preguntó sobre la posibilidad de distribuir nuestro pan como parte de cajas de verduras frescas y locales que venden a bajo precio a comunidades de pocos recursos en Chapel

Hill. ¿Que les parece?

Sábado el 11 de Febrero vamos a participar en la marcha HKonJ o "Miles en la Calle Jones". Marchamos con el NC NAACP y muchos otros grupos (como All Of Us North Carolina, Southerners On New Ground, Cakalak Thunder, Immigrants and Allies United for Justice Democracy NC, y Spirit-House) para los derechos de voto, la ampliacion de nuestra democracia y la lucha contra la fuerzas que tratan de robar, segregar y suprimir nuestro voto.

Este fin de semana, asistimos a un taller de formación anti-racista para activistxs blancxs en el sistema alimentaria. El taller nos ayudó a renovar nuestro compromiso que la panadería sea un fuero anti-racista. Vamos a buscar más consejo en este, y agradecemos tus ideas y consejos.

Hasta pronto,
Tim y Noah

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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.

Carrot-Dill Artisan Bread / Pan con Zanahoria y Eneldo (735g)

Water (35%), OG unbleached white flour (33%), OG whole wheat bread flour (16%), OG carrots (10%), OG cornmeal (3%), Olive oil (2%), Dill seed, Salt, Dill weed, LoveShack Basil.

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Hi everyone -- We're enjoying the sun today, but it makes us worry about climate change! Noah planted the first seeds of the season in the garden on Saturday, but I still want some more weeks of winter...

A few pieces of bakery news:

Next Monday, February 6, is our birthday as a bakery! Come in the afternoon to celebrate with us!

We were contacted by a group in Chapel Hill called the "Veggie Van" that sells low-cost boxes of locally grown produce to folks living in a lower-income neighborhood of Chapel Hill (they also sell a more expensive box containing the same stuff to higher-income residents). They're interested in including our bread in their boxes. What do y'all think?

Saturday February 11 we're going to be marching as part of HK on J ("Historic Thousands on Jones

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Saturday February 11 we're going to be marching as part of HK on J ("Historic Thousands on Jones

Street"), along with a big group of folks from All Of Us North Carolina, Southerners On New Ground, Cakalak Thunder, Immigrants and Allies United for Justice Democracy NC, and SpiritHouse. We're also planning to pass out bread or something yummy to the marchers. Join us if you'd like!

This weekend we attended a training on anti-racism for white folks in the food system, which helped us renew our commitments to fighting against racism and classism within the bakery. We're going to be seeking more mentorship as we do that work, and would love your support, feedback, etc.

Until later,
Tim and Noah

Granola (475g)

Organic Oats (57%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), NC Pecans (4%), Raisins (3%), OG Fair-Trade Molasses (3%), Salt, Cinnamon, Cardamom.

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.

Bread Uprising Bakery

breaduprising@resist.ca

breaduprising.wordpress.com

816 Yancey St / Durham NC 27701

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