

Hey all -- It has been a busy day today with all three of us working! Manju fed us an amazing lunch, which gave us more time to take on some extra tasks: planning activities for the upcoming bread team retreat, and making more gluten-free flour mix. Look inside for stories of what Bread Uprising members do with their pizza crusts, and info about an upcoming benefit concert for Tres Rios community school.



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

ooh! whole roasted garlic and parmesan or all kinds of veggies... and parmesan! :)

I like to cut the muffins in half, put them in a skillet with a little soy margarine, and on the side serve some tofu scramble with orange juice to wash it all down. Yum! :)
Zelda



Pepperoni pizza, from Thaddaeus

“What do you like to put on your pizza crusts? What’s a favorite dish to eat with your bread?”

Hey! I really love thinly sliced potatoes on my pizza, vegan nutritional yeast “cheeszy” sauce, mushrooms and pineapple. J also makes amazing caramelized onions to put on our pizza. Miles loves pepperoni, cheese, and pineapple.
sincerely,

shanna

Pizza crusts:
light coating of olive oil all over. Then, thinly sliced tomatoes, then garlic and spinach sauteed in olive oil, with some cheese on top. Then sprinkle the olive oil coated crust with a light coating of kosher salt, season with salt and pepper, and bake at 525 for 10 min.

Blair

we usually put a vegan cheese sauce, tomato sauce, asparagus, soy sage and olives on our pizza. Mark and I will often have a grown up pizza with spinach and mushrooms because the kids don't like either of those toppings. And my favorite on bread is palta (avacado Chilean style) Miguel and Paolo also love it but Natalia not so much!

Javiera

From my garden: Bell peppers, oregano, banana peppers, basil, mint, spinach, rosemary. And extras: Salami, mozzarella, turkey, onions, ham.

Wanona

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**Benefit Concert for
Tres Rios Community School
Sunday, June 24 @ 5 PM
Broad Street Cafe, Durham
\$5 suggested donation**



Join Tres Rios Community School (which many many bakery members are involved with!) for an afternoon of family friendly music and fun at Broad Street Cafe. Live music by Curtis Eller, Amy Glaser and Bir, Strobino and Zaslow. We'll

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also be raffling off prizes donated by local businesses. Help support Tres Rios Community School as we move to a new space in the fall! To learn more about our school go to tresrioscommunityschool.org!

Únase a nosotr@s para una tarde divertida con música para toda la familia, en Broad Street Cafe. Va a haber música viva por Curtis Eller, Amy Glaser y Bir, Strobino y Zaslow. También tendremos una rifa de premios donados de compañías locales. Ven a apoyar a Escuela Comunitaria Tres Rios a fin de que podamos establecer un nuevo espacio para el otoño. ¡Para aprender mas sobre nuestra escuela visita a tresrioscommunityschool.org!

The mission of Tres Rios is to be an intentional multi-lingual family and school space:

- where the creativity, skills, and cono-

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cimientos (understandings) of children and adults are valued;

- where our children's individual and collective potentials can develop;
- where we learn to solve problems together;
- where our families think critically about social, racial, and economic justice;
- where empowering education is accessible to families who are underserved by established structures;
- where curriculum is based on deep knowledge that is situated within our community and relevant to the needs of Durham families.



Half Wheat

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

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Whole Wheat

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

Spelt-Raisin Artisan Bread

Ingredients: Organic spelt flour (50%), Water (37%), Raisins (9%), Organic whole-wheat bread flour, Organic white bread flour, salt

"Morning Glory" Muffins

Ingredients: Grated organic carrots (18%), Orange juice (13%), Organic whole-wheat pastry flour (13%), Organic all-purpose flour (13%), Canola oil (10%), Organic raisins (8%), Orange county honey (7%), NC pecans (6%), Water (5%), Sweetened shredded coconut (4%), Brown sugar (2%), Baking powder, cinnamon, ginger, cardamom, baking soda, salt

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