

Season 9, Week 14 July 23rd, 2012 - 4:01pm

We're working hard today at the bakery, with gluten-free bread and granola to bake. This week's zine has a poem about bread & life, and a reportback about some of the fundraising work we're doing for the bakery. Hope everyone is doing well and staying cool this summer. -Noah



Season 9, Week 14 July 23rd, 2012 - 3:01pm

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Notes on Fundraising

by Javiera

On Saturday several folks met to talk about and plan our fundraising goals for the fall. Bread Uprising will be launching an Indiegogo campaign in mid-August. Fundraising will be a key part for the bakery's plan on expanding its reach in the community. We'll be experimenting with different models to see how best Bread Uprising can expand while enacting its vision as a community bakery. Have expertise or want to help with fundraising?!! Call, email or stop by on a bake day! And I'll leave you all with this image... Bread Uprising in a space with ample oven and storage space and a garden. Where delicious bread is baked and people can come share different skill sets. Preserving herbs, baking classes for kids and a gathering space for meetings. A worker co-op run off solar power and with a solar hot water system. It's possible, we have strong roots now it's time to branch out.

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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%), Salt. Yeast.

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.

Pan de Mesa (750g)

Water (41%), OG Unbleached 14% Bread Flour (31%), OG Unbleached All purpose flour (27%), Salt, Yeast, Love.

Pumpkin Spice Muffins / Mufines de Calabaza (470g/6)

OG Whole-wheat pastry flour (28%), Pumpkin puree (25%), Orange county honey (14%), Canola oil (10%), Organic pumpkinseed (7%), Organic coconut

milk (6%), NC pecan milk (3%), Organic/ fairly-traded molasses (3%), NC pecans (2%), Organic apple cider vinegar (2%), Baking soda, baking powder, salt, nutmeg, cinnamon, ginger, cloves.

Gluten-Free Bread / Pan Sin Gluten

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.

Granola (466g)

Organic Oats (60%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), NC Pecans (5%), OG Fair-Trade Molasses (3%), Salt, Cinnamon, Cardamom.

Panadería 'Bread Uprising' Bakery
breaduprising@resist.ca
breaduprising.wordpress.com
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This poem was sent to us by our friend Tony Macias.
Thanks Tony! :)

Como tú

Por Roque Dalton

(Translated by/Traducido por Jack Hirschman)

Yo como tú
amo el amor,
la vida,
el dulce encanto de las cosas
el paisaje celeste de los días de enero.

También mi sangre bulle
y río por los ojos
que han conocido el brote de las lágrimas.
Creo que el mundo es bello,
que la poesía es como el pan,
de todos.

Y que mis venas no terminan en mí,
sino en la sangre unánime
de los que luchan por la vida,
el amor,
las cosas,
el paisaje y el pan,
la poesía de todos.

Like You

By Roque Dalton

Like you I
love love, life, the sweet smell
of things, the sky-
blue landscape of January days.

And my blood boils up
and I laugh through eyes
that have known the buds of tears.
I believe the world is beautiful
and that poetry, like bread, is for everyone.

And that my veins don't end in me
but in the unanimous blood
of those who struggle for life,
love,
little things,
landscape and bread,
the poetry of everyone.

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