

Season 9, Week 3 April 30th, 2012 - 4:25pm

Hi all,

It has been a very busy day at the bakery today! Tim took some lovely photos of the treats that we will be making next week for our Mother's Day bake sale/fundraiser (read on - we need your help publicising!). Also in this zine: May Day events in Durham tomorrow, a poem, "Land, bread, poetry" written by a mentor of bakery member Rebecca, and of course - the bread ingredients!

Panadería 'Bread Uprising' Bakery
breaduprising@resist.ca
breaduprising.wordpress.com
816 Yancey St / Durham NC 27701



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Our Mother's Day Bake Sale!

Next week, we are hosting a bake sale for Mother's Day. Please help spread the word, because we are trying to fund-raise to pay ourselves (the bakers) our monthly stipend AND because it's going to be delicious! If you can, please post the flyer somewhere - and let us know if you want more flyers!

As we wrote in the email sent out today: "Mothers Day can be a time to honor the parents and elders in our lives - our own mothers and grandmothers, other parents in our communities, and people in our queer families who play a mentoring role in our lives. For those of you who observe this day by sending gifts, we are holding a bake day. We are realizing that our subscription program alone is not financially sustainable. While we work out our economic model, we need to raise some funds to help stay afloat this season, and want to reach out to a broader community. We have expanded this season to 3 bakers, one of whom is a mother of 3, so we have more costs than in the past. We would love to have your support!"

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May Day 2012! - Tuesday May 1st!

From: maydaytriangle2012.blogspot.com
(A coalition of organizations has put this together. We are providing bread! Hope to see y'all there.)

May 1 is celebrated around the world as international workers day and originated in Chicago after the 1886 Haymarket Massacre, in which police fired on workers during a general strike for the eight-hour workday.

On May 1, 2006, in the largest single day protest in the history of the United States, massive migrant marches re-ignited May Day as a day of resistance, a near-lost tradition in the US. May Day is important this year as a day of action for economic justice and equality.

...[W]e believe that May Day 2012 is an opportunity for us to cultivate a broad and potent coalition of communities, organizations, and others seeking to build a different city and a different world. We believe that it can be not only a moment to demonstrate our discontent, but to begin to think

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together toward building self-determination for and from our communities.

Join us on May 1 (in Durham's People's Plaza) as we rally for:

- Good jobs and living wages
- The right to join a union, the right to organize for all workers, and the right to collective bargaining
- Justice for immigrants, including amnesty and an end to deportations
- An end to police brutality, mass incarceration of communities of color, and all forms of oppression and discrimination
- Public sector jobs and services and public budgets that meet human needs

Schedule:

3 p.m. Arts and Cultural Festival at People's Plaza (CCB Plaza) in Durham
5 p.m. Potluck
6 p.m. March, starting at People's Plaza
7 p.m. Rally and speeches at People's Plaza

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3 p.m. Arts and Cultural Festival at People's Plaza (CCB Plaza) in Durham
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Land, bread, poetry

by Arnoldo Garcia

Today there is
poetry,
land,
bread
for everyone,
Bread for all,
Tortillas
for those that prefer them.
Poetry for all,
Sonnets for the English-bound
Corridos for the wanderlust
Rap for all my streets
Haiku for revolutions
Cielitos for internationalism
Sones for the chaos of community
Rock n roll for all the old bones
blues for our struggles
The music of the disappeared for the survivors
The stream of consciousness for the undocumented and the bombed out city
Mayakovsky for the eternal working class
Dalton for the ugly utopianists
Pain, pan, pane, , Xne6, tlaxcalmana, kurinda, fry-bread, buñuelos
with chocolate for all
Land for all
(Except you can't take or have other people's land)
Return the canyons, the plains, the mountains, the rivers, all the sacred places,
the forests, the deserts, the waters, the ancestors
to the earth (everywhere, silly)
Land is community, is people, is bread, is poetry.

Land and bread without poetry impossible.

Land, bread, poetry for all, then peace & justice will come.

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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.

Tomato Herb Bread / Pan con Tomatoes y Yerbas (694g)

Organic 14% white bread flour (34%), Organic NC tomato puree (23%), Organic whole-wheat bread flour (18%), Water (16%), Organic white bread flour (8%), Olive oil, dry basil, dry oregano, fresh thyme, salt.

Lemon Poppyseed Muffins (430g/6)

OG whole wheat pastry flour (34%), Pecan milk (NC pecans & water, 27%), Lemon juice

(24%), NC Honey (22%), Canola Oil (22%), OG poppyseeds (4%), Baking powder, Salt, Baking Soda.

Gluten-Free Bread / Pan sin gluten (840g)

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 (434g)

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.

Pizza Crusts / Prepizzas (325g)

Durham county water (38%), OG 14% white flour (29%), OG ww flour (29%), Olive oil (3%), Salt, yeast.

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