

Season 9, Week 5 May 14th, 2012 - 2:48pm  
**ASSEMBLY THIS SUNDAY 5/20**  
**1-5pm**

**SEEDS Space in Durham**  
**SEE YOU THERE?!! PLEASE COME!**

Our 5th assembly is coming up this sunday, May 20th. It will be from 1-5pm at the SEEDS space (706 Gilbert St. in Durham).

The assembly is a space for bakery members and supporters to come together to meet each other, vision the future of the bakery, and celebrate!



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This is a particularly important one, y'all. The bakers and the bread team have been talking about big plans for the Fall, based on some of the discussion at the last assembly (November 2011). We are hoping to do a 4-month trial period where we have 4 bakers working several days a week, to try to work out the money/resource stuff - to try to find a economic model that will bring in the resources we need. This assembly will be a crucial space for us to all vision together about what this Fall will look like!! Your ideas and visions are so important, so please come out if you can!

We will also be sharing stories about bread with each other, and sharing family recipes if we want to!

Please bring:

- A family bread recipe or other bread recipe that is important to you.
- Food to share, if you are able
- Your kids (there will be childcare)
- Your ideas for the bakery!

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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.

#### **Pan con Linaza y Semillas de Girasól / Flax Sunflower bread (694g)**

Water (36%), Organic whole wheat bread flour (27%), Organic unbleached bread flour (26%), Organic flax seeds (4%), Sunflower seeds (3%), Canola oil, salt, yeast.

#### **Zucchini Muffins / Mufines de Calabacita(430g/6)**

NC zucchini (33%), OG ww pastry flour (30%), Orange county honey (20%), OG

cornmeal (10%), Canola oil (5%), NC pecan milk (5%), Vanilla, Baking powder, Baking Soda, Salt, Nutmeg, Ginger.

#### **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.

Panadería 'Bread Uprising' Bakery  
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