

Happy June!!

Look inside this zine for a reportback from the Bread Team (including answers to questions you may have - what is the bread team and what have they been doing??); and some photos of our wheat, rye, and corn crops that are going into your bread!



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

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WHAT IS THE BREAD TEAM??

by Noah

The Bread Team's purpose as we described it when it was created in Fall 2010 is to "Set medium-term strategy, think through tough questions that arise in the day-to-day, and keep the flame of the vision alive."

The Bread Team is a group of people (bakery members) who meet monthly to make important decisions about what happens in the bakery.

Some things the bread team as done/talked about in the past year:

- Wrote our vision statement
- Planned 2 assemblies
- Decided on a plan for how we would do outreach for each season of the subscription (with subscription muffin)
- Talked through plans for expansion for this Fall

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- Began and ended a partnership with the Veggie Van (providing bread)
- Played games and sung songs!
- And more....

Right now, the Bread Team is the smallest that it has been ever, and we need more people to join!! Because of our commitment to a radical majority people of color bakery membership, it is important that this also be reflected in the bread team - so we especially encourage people of color to join the bread team!

If this sounds like something you would be interested in, please contact Thaddaeus (thadman@gmail.com isbest, or call 919-323-8743)!

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This corn and mulberry jam went into the muffins this week! Corn was grown at the Aguacate garden tended by Paola, Allan, Suriyana, Tim and Noah; and the mulberry jam was made by Allan.



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PLANNING A BREAD TEAM RETREAT!

The bread team had our monthly meeting yesterday. We did an evaluation of the assembly, talked about planning for the fall, and planned our very first Bread Team retreat, which will take place at the end of June. If you have any thoughts about these topics (or if you want to join the bread team and attend the retreat!) let us know.

At the retreat, here is what we plan to do:

- Organizational partnerships: coming up with a framework for how to decide which organizations to partner with.
- Mapping our vision: looking at different things that the bakery could do (things for the fall expansion, things that have come up at assemblies) and thinking about the ways they do or don't fit into our vision statement.
- Fall planning: use questions from business planning, grants, and our own visions to write up a plan for what we'll do this Fall!
- Eating together, swimming, and having fun!



Above: Sheaves of rye drying at our garden at Jilly & Paul's house. Last page: Wheat from the field at Zelda's house, which is almost ready to harvest!!

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Above: Sheaves of rye drying at our garden at Jilly & Paul's house. Last page: Wheat from the field at Zelda's house, which is almost ready to harvest!!

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.

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 Centeno con Eneldo / Dilly Rye (813g)

Water (36%), Organic rye flour (16%), Organic white bread flour (15%), Organic high-gluten white bread flour (15%), Organic whole-wheat bread flour (10%), Canola oil (6%), Dillseed (2%), Dry dill.

Corn Mulberry Muffins / Mufines de Maíz con Mora de moral (470g/6)

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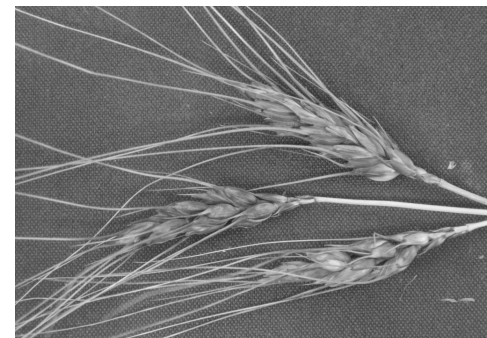
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Corn Mulberry Muffins / Mufines de Maíz con Mora de moral (470g/6)

Pecan milk (30%: NC pecans, water), Cornmeal ground from corn grown in Walltown (25%), Organic whole-wheat pastry flour (24%), Orange county honey (12%), Durham mulberry jam made by Allan, Canola oil (7%), Baking powder, baking soda, salt.

Granola (420g)

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%), Raisins, Salt, Cinnamon, Cardamom.



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