

It is a hot day out there! Even hotter in the kitchen today and yesterday. Yesterday Noah, Javiera and I worked together to bake pizza crusts and do lots of prep for today's bake day. Today I'm baking alone, and other than the heat things are going smoothly. High temperatures affect the bread in so many different ways: doughs rise faster, which is nice, but sometimes they rise too fast for me to keep up! Also, the sourdough starter that we use for the half-wheat bread has been getting sourer as we head into the summer, and it's been harder to keep consistent quality for that bread.

On the back page of this 'zine is a report-back on bakery needs, contributions and sustainability for the current season. Basically, we need to figure out how to bring in more money

as a bakery if we're going to be able to commit to paying the bakers a stipend of \$250/month, as we had hoped to be able to do. Depending on ingredients costs and other factors, we're \$1000 - \$2000 short. Do you have any ideas for ways we could bring that money in?

Also, there are a few things not listed on the back but which are important needs. It never hurts to ask, so I'm putting them out there in case somebody out there has a connection. **We need the use of a thresher for 1 day to thresh our wheat and rye crops.** The thresher could be anywhere, as we could load up the grain in our truck and head over there.

Also, we're still looking for a space that could house the bakery in the fall! Our ideal would be a commercial kitchen space of our own, with a drain in the floor and lots of room for equipment, but if you have connections with an existing

restaurant, church or community center that has a kitchen we could use once or twice a week, that might work as well.

Have a great week!

Tim



#### Half Wheat

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

#### Whole Wheat

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

#### Onion, potato and herb artisan bread

Ingredients: Organic unbleached bread flour (44%), Water (27%), NC potatoes (16%), Roasted onion (6%), Organic whole wheat bread flour (5%), Salt, Garlic powder, Yeast, Fresh Thyme from Arnette Ave., Dried Rosemary from Nadeen's garden, Fresh Oregano from Arnette Ave.

#### Gluten-free sandwich bread

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

#### Pizza crusts

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

#### Sweet potato muffins / Muffins de batata

Ingredients: organic whole wheat pastry flour (24%), pecan milk (nc pecans & water, 20%), sweet potato puree from two ton farm (18%), organic cornmeal (10%), nc honey (6%), canola oil (6%), coconut milk (4%), nc pecans (4%), og fair trade molasses (4%), vinegar (3%), baking powder, salt, cinnamon, ginger, cloves, nutmeg

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#### Support the YOI!

by Carly Campbell

The Youth Organizing Institute (YOI) is a popular education leadership development program centered on empowering the lives and experiences of young people. We cultivate peer to peer education, as participants step into leadership roles as organizers and facilitators in their own communities.

Recently the YOI has lost crucial support and capacity due to the recent closing of the YWCA, our political and physical home. Now, with less a month before the start of the 3rd summer institute, we are scrambling to pull together the resources to continue providing this transformative experience.



Members of last year's Youth Organizing Institute

There are many ways to support the Youth Organizing Institute:

- donate money to cover costs of the program!
- donate materials!
- spread the word!



## Season 9 Needs & Contributions Update

Every season, we bakers pledge to provide for the bread needs and desires of everyone in the bakery, and y'all pledge to work together to make it possible for us to continue baking. We've (finally) added up all the pledges for this season, and compared them with what we estimate that our needs will be. Keep reading to find out more!

Quick summary: we need money! We're \$2,100 short on money for bakers pay. Even if we do another bake day fundraiser, that will not fully meet our needs for the season. We also need more cleanup/delivery support. There are other things that we need but those two are the most urgent.

	Need	What is needed?	Met?
MONEY	Ingredients costs	\$1,986 (based on previous seasons. the actual total could be lower)	Yes (already)
	Utilities	\$150	<b>No. We need \$150 to reimburse Noah for utilities costs.</b>
	Pay for bakers	\$3,750 (\$250/month x 3 bakers x 5 months)	<b>No. Based on pledges, we have \$750 towards pay. The Mother's Day Bake Sale and other fundraising raised an additional \$900. We need \$2,100 still!</b>
	Money for equipment fund	unsure	Yes! Anna Lena has been contributing part of her pledge each season, and when we needed additional funds for the slicer folks made it happen.
INGREDIENTS	Canola oil		Yes - Shanika and Afiya have been providing this
	Coconut milk		Yes - Shanna has been providing this
	Yeast		Yes - Afiya has been providing this
	Carrots		Yes - Afiya has been providing this
	Printer toner		We have been buying this (but also Tim used a lot of the bakery toner when working on his thesis)
	Printer paper		Partly. We could use more paper
	Plastic grocery bags	Tons of bags, and cloth bag-making	Yes! But we still need people to keep bringing us bags!
	Dish soap		
TIME	Cleanup and Deliveries	1 person/week on clean-up and 2 people/week on deliveries, for 18 weeks	Partly: Schedule is mostly filled through 7/16. <b>Need delivery help for the end of July and beginning of August.</b>
	Preserving		Yes! Sarah is coordinating this with many helpers.
	Zine		Partly - could still use guest editors and writers.
	Subscription Muffin		<b>Will need more help with phone calls in August</b>
	Bread Team		Partly - <b>We'd love to have one or two more people on the bread team!</b>
	Spanish-English Translation		Yes
	Childcare	Childcare for assemblies, monday bake days, and some bread team meetings	Yes! Thanks to everyone who as helped with childcare. Chelsea & Carly deserve a special thanks for all their work!
OTHER	Baker needs/desires: Garden produce, Eggs, Beer, Meat (organic, not pork), Use of a swimming pool, Music/mix CDs, Haircuts, Bike, Clothes, Herbal medicine/healing practices, Facials		Eggs & produce have been offered, we have not followed up with y'all – sorry! Reiki is happening.