

Season 10, Week 10 November 12, 2012 - 5:08pm

Hi everyone - We are introducing 2 new regular columns in the zine: "Bread Uprising Happenings", where we'll be posting updates about what the bakers have been doing, bakery events and news -- to help keep everyone up to date on what we're doing. A lot has been going on, so we want to make sure we keep y'all up to date. And, a "Community Events" section with upcoming events.

Also, this week we continue our US co-operative history timeline!

A reminder: Order rolls and Pumpkin pies (vegan or non-vegan) from us for Thanksgiving!! Orders are due by this Sat, November 17th. -Noah



Bread Uprising Happenings

by Javiera

- Sold bread, doughnuts (fried on-site) granola and delicious cookies this past Sat. at the Green Flea Market. We met great folks and the doughnuts were successful.
- Baking bread for King's Red and White grocery. We deliver our Sleepless White artisan there every Friday.
- In the final round of interviews this week for our baker apprentice position. We'll announce who has been hired as soon as we can! A big thank you to bakery members Paola Guerrero and Thaddaeus Edwards for being on the hiring committee!
- We'll be selling bread this week Sat. Nov. 17th at the Green Flea Market from 9:30am -2:30pm and at the Build a Better Block Party.
- Please help us spread the word: We now do special order cakes for most occasions! We offer vegan and non-vegan and GF options.
- We'd love to hear ideas or suggestions of other places to carry our baked goods!

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Community Events

As we hear about events that folks in our community are organizing, participating in, or are relevant to bakery work we'll post them in the zine. Please send us information on any events you would like to publicize.

The People United, Part II: A Post-Election Strategy Session with SpiritHouse

Tuesday 11/13, 7-9pm at the Hayti Heritage Center (804 Old Fayetteville Road, Durham)

East Durham's Build a Better Block Party

Saturday 11/17, 12-6pm

Intersection of Angier Ave and Driver St.

Food and Music - Bread Uprising is a food vendor so please come by and visit!!

Film Screening of "Fixing the Future" with the Fund for Democratic Communities

Wednesday 11/14 at the Carousel Theater (1305 Battleground Ave, Greensboro)

6:00pm (Doors) • 6:30pm (Film) • 7:30pm (Panel)

Cost: \$9.50 General, \$6.75 Student/Senior. \$2.00

Limited Discount (email: alyzza@f4dc.org for info)

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What We Baked!

El Pan de la Semana

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.

Arugula-Pecan Bread

Water (38%), OG unbleached bread flour (28%), OG whole wheat bread flour (26%), NC Pecans (4%), Local Arugula from the farm where Lauren M. works (3%), Olive oil (2%), Cornmeal (2%), Salt, Yeast

Oat-raisin scones

Pecan milk (37%: NC Pecans and water), Organic ww pastry flour, Organic raisins, Organic oats, Orange county honey, Organic oat flour, Canola oil, Baking powder, Apple cider vinegar, salt

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