

Season 10, Week 4 October 1st, 2012 - 5:12pm

It's been a pretty quiet day here at the bakery a nice contrast to the hectic last few days over Pride weekend. The Dilly Rye artisan bread is delicious and it felt great to be in the warm kitchen on this rainy day. The seasonal shift of enjoying the heat in the kitchen instead of sweltering in it has started...

It was wonderful seeing so many bakery members at Pride, thanks for stopping by and keeping us



Panadería 'Bread Uprising' Bakery
breaduprising@resist.ca www.breaduprising.org
816 Yancey St. Durham NC 27701

company! We worked our tails off this weekend. Friday and Saturday, all 3 of us worked 12-14 hour days. And Tim was back in the kitchen last night making the sponges for today's bread. We made around 250 cupcakes and cookies!! We also had cinnamon rolls and 2 kinds of focaccia. Unfortunately because of the constant rain and frequent downpours during Pride not as many folks showed up, so we had lots of leftovers. We ended up at the Pinhook on Sat evening with a couple of other food trucks. We were exhausted but it was also a lot of fun to be there! It was our second Saturday event since we started Bread Uprising's expansion. We're learning what items work at festivals and markets. And also how to talk to folks about the bakery, our sliding scale model and why we operate that way. It's definitely a steep learning curve but so far it's also been really exciting to do this.

-Javiera

We are very tired from all of this, so we have a short zine today - sorry. If you want to help write for the zine, let us know!! :)

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Voter Registration Info!

by Javiera

Election Day is looming and so we wanted to provide a run down of important dates and other info around voting. There is lots of good info online as well. [Http://ncvoterinfo.org](http://ncvoterinfo.org) was particularly helpful. Also the NC State Board of Elections is a good resource. If you are not registered to vote the last day you can register by is Friday, October 12th. The only other way to register is if you register and vote the same day during early voting. One-stop voting begins Thursday October 18th and ends Saturday November 3rd. You can vote early and/or register at Durham County Board of Elections. The address is 706 West Corporation. Absentee ballot requests are due by October 30th and need to be returned by Monday Nov. 5th. If you are not registered to vote you have to prove NC residency. You do not need an ID to vote if you've previously registered and previously voted at your current address.

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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.

Dilly Deli Rye (746g)

Durham county water (40%), Organic 14% white bread flour (34%), Organic whole rye flour (17.2%), Organic ww flour (5%), Dill seeds, Dillweed Salt, oil, yeast.

Pumpkin Spice Muffins (540g/6)

OG Whole-wheat pastry flour (28%), Pumpkin puree (25%), Orange county honey (14%), Canola oil (10%), Organic pumpkinseed (7%), Organic coconut milk (6%), NC pecan milk (3%), Organic/fairly-traded molasses (3%), NC pecans (2%), Organic apple cider vinegar (2%), Baking soda, baking powder, salt, nutmeg, cinnamon, ginger, cloves.

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