

Season 10, Week 8 October 29, 2012 - 4:53pm

The Morning Glory muffins looked and smelled delicious this morning. It's great baking weather. I'm hoping the cooler weather sticks around... not so cold to make for miserable Trick or Treating on Wednesday but cool enough that it actually feels like Halloween. If you're celebrating Halloween and want to send in some pics of you or your family in costumes we'd love put them in next week's zine!!
-Javiera



Halloweeeeeeeen! by Javiera

Not sure what folks are doing for Halloween but there are few areas that are very kid friendly and also fun for grown ups. We've only lived in Durham for two years and both Halloween's that we've spent here we have always gone up to the Northgate neighborhood where there is a street that they block off. There are lots of performance artists and last year there was someone spinning fire. Many folks have games and other entertainment so the focus isn't so much on the candy. This year Duke Park is blocking off part of Glendale and are having a Halloween celebration. West Point on the Eno is also hosting it's annual Halloween festival from 6pm-9:30pm. And the Watts-Hillandale neighborhood is blocking off part of Club Blvd for trick or treaters. Have fun and be safe!

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

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A few upcoming events this week:

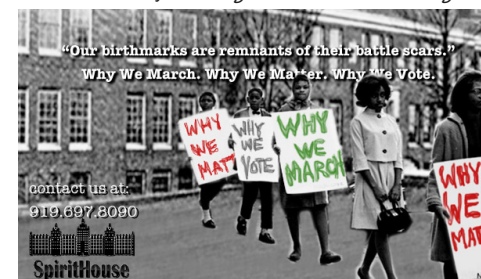
Anti-eviction support w/ the Jackson Center/UNC NOW
When: Tuesday, 10/30 at 11AM

Where: Orange County Court House in Hillsborough
Ben Degraffenreid is an 80 year old man getting evicted, for unjust causes, from a house he has lived in for over thirty years. This is about an individual, but it is also a trend in Chapel Hill of the unjust displacement of the Black community. This is an opportunity to support a Northside family and fight for justice. The more people who come, the more pressure it is on the judge.

Why We Vote: March to the Polls with SpiritHouse

When: Thursday, 11/1 from 4-6pm

Where: From Hayti Heritage Center to NCCU voting site



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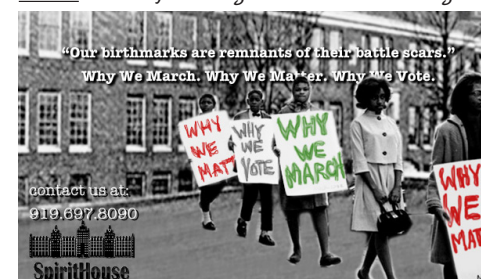
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What We Baked!

El Pan de la Semana

Half Wheat Sourdough (840g)

Water (38%), Organic ww bread flour (30%), Organic 14% white bread flour (16%), Organic white bread flour (15%), Canola oil, 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.

Slippery/Seepless White Bread (746g)

OG white bread flour (63%), Water (35%), Salt, Yeast.

Morning Glory Muffins (540g/6)

Grated organic carrots (18%), Orange juice (13%), Organic whole-wheat pastry flour (13%), Organic all-purpose flour (13%), Canola oil (10%), Organic raisins (8%), Orange county honey (7%), NC pecans (6%), Water (5%), Sweetened shredded coconut (4%), Brown sugar (2%), Baking powder, cinnamon, ginger, cardamom, baking soda, salt.

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What have your bakers been up to?

by Noah

Dear Bakery,

It has been a busy, busy October for us. I wanted to write to y'all to give a bit of an overview of what we've been up to, and some things I have been thinking about around our vision & work. It's important to us to keep y'all updated, and we'd love to hear any input that you have about what we are doing or ideas for things we could be doing.

What we've done in October:

- Started bringing samples of bread & cupcakes to various coffee shops, grocery stores, and restaurants to see if they would like to carry our baked goods!
- Researched several holiday festivals in Durham, Cary, and Raleigh where we plan to vend in December
- Started a plan for special order cakes & catering of pastries & breads
- Planned a 3-hour class about cooperatives, to take place this Wednesday from 10:30-1:30 (join us if you can!).
- Tested several muffin recipes and started

- making a plan for more recipe-testing
- Begun the hiring process for the Baker Apprentice - the deadline was this past Friday and we're currently looking through all the applications.
- 2 great volunteers started working with us: Joyce & Jerris. Joyce has been coming in most Mondays and Jerris is going to be helping test recipes!
- Begun making some clearer systems for how we do things in the bakery: recipe cards, inventory logs, accounting, a manual of policies, etc.
- Started having weekly staff meetings, and came up with a process for this. Figuring out how we work together well in this expanded way.
- With support from many of you, sent out tons of thank-you cards and gifts to the indigogo campaign donors.

It's all very exciting, and feels a little overwhelming. There is so much that we are trying to get off the ground. We're currently all getting paid minimum wage at 20 hours/week so that we can stretch the money we fundraised over the whole time period.

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With so many details to focus on, it can sometimes be hard to remember the big picture. I had a great conversation with an old friend of mine that helped remind me of this. He reflected that a very important thing about the bakery from the beginning has been to create a different model for sharing bread that was not about exchange - that is anti-capitalist in how it creates relationships of giving and taking care of each other. So, how does what we are currently doing fit into that?

It was really helpful for me to take a step back and think about this question. I am reminded of how folks at Tangerine Clean, the worker co-operative started by and connected with El Kilombo, talk about "work with dignity, until the time that we do not have to sell our labor." I've thought that what we are doing with the bakery is different from this - to see if we can already create a model where we *don't* have to sell our labor, even in this world. But, I think we've found that it's not going to be able to support itself resource-wise at the moment - bakers were putting in so many hours and getting paid so little, it was not going to be sustainable in its current form in the long term.

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So, we decided to try to piece together a model of income for the bakery that might work. It does feel like a compromise to me, to sell bread - which is a lot of what we're working on right now, trying to find ways to sell bread. We do have a sliding scale at markets/festivals - but it still feels like, and is, selling bread - which is selling ourselves, because it is our labor, our time, our bodies, our love. I would like to see if there is a way we can do it where it doesn't feel like this. But maybe that is part of what it's like to figure out how to survive and thrive in this world, because I don't think it's possible for us to "opt out" of the system completely, while it's all around us and impacts us. If we can sell bread as a cooperative, and also be rooted in community where we are not selling bread, but rather creating relationships based in love and solidarity, and make ends meet - that feels pretty good to me. But I still have lots of questions about it. What do *you* think? How does it feel to have to sell your labor? Can you think of ways to sell bread/other things in a way that builds community? What is the ideal model (balance of income streams) you'd like to see the bakery try?

Love, Noah

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Love, Noah