

Season 11, Week 10 Mar 11, 2013 - 5:47pm

It's been a very full day at the bakery we started baking in a new space! Thanks for Thaddaeus, Monica, and Mikel for coming by today. A note about the granola - let us know what you think of it - we made it in a giant mixer for the first time, and the texture is pretty different than before.

An important heads up: We are NOT BAKING for y'all on Monday March 25th - it is our mid-season break week because Passover begins that night. We can bake extra for you next week (the 18th) - just ask!

Read on for more news and upcoming events.... -Noah



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Bread Uprising Happenings

by Noah

Big News from the Past week:

- We had a visit from Tres Rios Community School! Javiera and Mya made gluten-free muffins with the kids and did experiments with yeast and sourdough starter - smelling it and seeing how fast it rose.
- We have a new wholesale vendor starting today - Papa Spuds. This is huge because it's the biggest wholesale vendor we have, and it brings us up to our current goal of wholesale income. This week we baked about 8 dozen cupcakes, 12 loaves gluten-free bread, and 23 loaves of artisan bread. We're baking all of this on Monday. Which means...
- We are using a new kitchen space! Everything fell into place beautifully, and George Chen, owner of Bread & Butter (a bakery/cafe in Chapel Hill) is letting us use the kitchen on Mondays. Thanks to Manju for helping us make this connection! The ovens there can hold 60 loaves at once.
- Our second visioning dinner was this past Tuesday. We had a great discussion, including plans for a Block Party later this spring! More notes in a

report-back next week.

Things coming up:

- Join us on Tuesday, March 19th from 5-7pm for our next visioning dinner, hosted at Tres Rios Community School. We are planning childcare & kids' activities, so that parents can fully participate - like the past dinners, we'll be sharing what the bakers have been working on and having a fun, informal discussion about what everyone would like to see going forward. Contact Noah (919-619-9935) for more info.
- We could use some extra hands the next few weeks as we adjust to the new orders - if you can lend a hand on a Monday, email or call one of us!



Making gluten-free muffins last Wednesday during the Tres Rios field trip!

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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 NC sorghum molasses (1%), Salt, Yeast.

White Sandwich Bread (800g)

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

Half-wheat Sourdough Sandwich Bread (840g)

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

Scaraway Rye (800g)

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

Zucchini Muffins (540g/6)

Zucchini from Somewhere (26%), OG WW

pastry flour (27%), NC Honey (20%), OG Raisins (9%), Canola Oil (8%), Water (6%), NC Pecans (4%), Flax seeds, Baking powder, Baking soda, Cinnamon, Salt, Nutmeg.



Our Scaraway Rye Bread baking in the ovens at Bread & Butter today!

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Community Events

Community Discussion with the Lavender Kitchen Sink Collective

[When] Sat March 23, 2-4pm

[Where] Stanford Warren Library on

Fayetteville St. Join us for an enriching community discussion as we explore the relationships between gender, jobs, economic opportunity, and quality of life. All people deserve the necessities of life such as food, housing, health, recreation, and fulfilling work. However, too many people in our society are denied these basic human rights because of how they look, how they interact with others, or the person they love.

Anarchist History Brunch

[When] Sun March 17th at 11am

[Where] 1000 hale st in durham (home

of Monica, Carly, Mariana, Leah) Join us for a little celebration of anarchist history over brunch. We're gonna cook up a delicious feast of vegan and non-vegan brunch foods; feel free to bring food or drink to share, if you want.

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We want to start out celebrating the life and legacy of anarchist heroine, Lucy Parsons. If you can, bring a favorite story of her life, excerpt of her writing, picture or other fun tidbit. And don't worry if you don't know anything about Lucy Parsons. We're excited to share what we know about her and uncover more anarchist history together.

The Parchman Hour

[When] March 7-24

[Where] Fayetteville, NC

Consider making a road-trip to Fayetteville to see bakery member Thaddeus Edwards in Mike Wiley's The Parchman Hour! With choreography from bakery member Aya Shabu. The show runs March 7 - 24, with showtimes at 7:30 PM most nights. For more info, visit www.cftrt.org

Panadería 'Bread Uprising' Bakery

breaduprising@resist.ca • www.breaduprising.org

816 Yancey St. / Durham NC 27701

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