

SEASON 11, WEEK 12 APRIL 1, 2013 — 11-17AM

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We are planning a **block party!** It is tentatively scheduled for **Sat, 4/27**. It will be a fun celebration, and also an open house for potential new members to see the bakery. Want to get involved and help plan? Contact Adisa (209-262-8735, [adisamckenzie.com@gmail.com](mailto:adisamckenzie.com@gmail.com)) or Carly (919-265-4645) -Noah

Help us think through BU's relationship to gentrification in Durham – here is an excerpt from an email we sent to y'all this week. More to come. "As we expand our wholesale business

we're having to make more decisions about how and where we build partnerships. How can our bread help build a world in which everyone has a "right to the city"? How do we stand with and not against the poor and working-class people in some neighborhoods of Durham who are currently being displaced?

We recently started selling muffins and cheesy bread to Cocoa & Cinnamon / Cacao Canela, a new coffee shop on Geer & Foster. The owners are trying to be intentional about building a neighborhood space that feels like home to all sorts of people; but no matter what the space is their rent money is still supporting Bob Chapman's TND Partners, LLC. Some members of the bakery have expressed that we should definitely \*not\* be doing business in that corridor at all, and other folks are excited about the work that Cacao Canela are doing to build a different sort of coffee shop and like the idea of the bakery being part. We're hoping to organize a discussion around this in hopes of coming up with a collective analysis and a statement regarding the gentrification going on in Durham and BU's relationship to it."

### Some Community Events:

#### **The Power of this Story: Race, Class, Gender and Sexuality in Durham, 1960-1990**

Wednesday, April 3, 5:30 p.m.  
Main Library, 300 N. Roxboro St.

Join Mandy Carter of the Bayard Rustin Project; Caitlin Breedlove from Southerners on New Ground; and Steve Schewel, founder of the Independent Weekly, for a conversation exploring social change in Durham through three decades.

#### **Games to Grow Cooperation**

Thursday, April 4, 6-8:30pm  
Walltown Children's Theatre, 1225 Berkeley St.  
FREE, but you must register to participate.

Registration closes 4/2/13. Register here:

<http://wondrous.wufoo.com/forms/games-to-grow-cooperation-4413-6830pm/>

Morgan Fitzpatrick Andrews, a Theatre of the Oppressed educator, has offered to facilitate a participatory workshop for our community. Bring socks or slippers to wear. More info: contact Manju, 919.618.0442, [manju.rajendran@gmail.com](mailto:manju.rajendran@gmail.com)

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### WHAT WE BAKED!

#### **Whole Wheat/ Pan Integral (840g)**

OG Whole wheat bread flour (55%), Water (36%), Non-GMO canola Oil (3%), NC Honey (3%), NC sorghum (1%), Salt, Yeast.

#### **White Sandwich Bread**

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

#### **Half-wheat Sourdough Sandwich Bread**

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

#### **Baguettes**

Water (41%), OG Unbleached 14% Bread Flour (31%), OG Unbleached All purpose flour (27%), Salt, Yeast.

#### **Gluten-free Sandwich Bread**

Water, Brown rice flour, Millet flour, Potato starch, Cornstarch (non-GMO), Chickpea flour, Tapioca flour, Orange county honey, Sea salt, Canola oil, Yeast.

#### **Lemon-poppysseed muffins**

OG whole wheat pastry flour (34%), Pecan milk (NC pecans & water, 27%), Lemon juice (24%), NC Honey (22%), Canola Oil (22%), OG poppyseeds (4%), Baking powder, Salt, Baking Soda

Panaderia Bread Uprising Bakery

816 Yancey Street

Durham, NC 27701

[www.breaduprising.org](http://www.breaduprising.org)

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## A new co-op grocery in Greensboro!

by Marnie Thompson, F4DC

In 1998, the Winn-Dixie grocery store on Phillips Avenue in Northeast Greensboro closed, despite being profitable, when the company began to reposition itself across the Southeast. Since that time, the surrounding community surrounding remained without a full service grocery store capable of meeting its needs. People had to go several miles to shop at a full-service store, a particular hardship in this area because many residents do not have cars.

The shopping center was eventually purchased by the City of Greensboro. Yet even with the City trying its best, no chain or other grocery invested in that location. After nearly 15 years of searching for a grocery store to locate in their neighborhood, community members took action themselves.

In the summer of 2012, members of the community and staff from the Fund for



*RCC members visiting Company Shops Market in Burlington, NC*

Democratic Communities (F4DC) held exploratory meetings with city staff to explore the potential for launching a community-owned grocery store at the Bessemer Center. More community leaders joined these discussions, and in August of 2012 a group of people from the neighborhood piled into vans and headed to Burlington, North Carolina. They spent several hours at Company Shops Market, a community-owned cooperative grocery store right in heart of downtown Burlington, an area that had previously been largely deserted by businesses. Company

Shops market has sparked a continuing revival of Burlington's downtown. After touring the store and eating some great food, the Greensboro group met with the store's general manager, Chris Bartlett, and their board secretary, Eric Henry. This wonderful afternoon led to a group of folks committed to meeting again about opening a community-owned grocery store on Phillips Avenue.

These meetings eventually led to the formation of the Renaissance Coop Committee (RCC), which has this mission: To create a democratically owned and controlled grocery store in Northeast Greensboro that provides all of Greensboro with healthy foods at affordable price, and has a commitment to locally sourced foods, community education, and dignified jobs.

RCC members began educating themselves about the responsibilities and benefits of community-ownership of a grocery store. For example, a group of RCC members traveled to Bloomington,

Indiana for a three day intensive workshop put on by the Food Coop Initiative. There, they studied all aspects of launching and sustaining a cooperative grocery store, including membership, democratic governance, financing, and more.

With the technical assistance of F4DC, the RCC developed detailed financial projections (available on the RCC website: [renaissancecoop.com](http://renaissancecoop.com)), commissioned a professional market study, and began reaching out to the community to build an engaged, informed base of members. The RCC is now in negotiations with the City of Greensboro to obtain a lease on a space in the to-be-renovated Bessemer Center, now re-christened as the Renaissance Center. In the last few weeks, the RCC has been offered a "home" at the Renaissance Center in each of the two proposals the City is looking at as it considers the future uses of the Center. We still lots to do--including raising over 1,000 memberships and \$2 million, but we have a great plan and we're on our way!

For more info: <http://renaissancecoop.com/>

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