

Hey y'all! Knock on wood; Noah and I are having a relaxed morning so far at Bread & Butter. Hopefully things will go smoothly for Javiera and Mya at the Bread Uprising home kitchen as well. We're baking artisan bread and whole-wheat sandwich, they're baking gluten-free bread and cupcakes.

Lots of **bakery happenings** this week!

- This past Saturday we were at the **Chapel Hill Farmers' Market** off of 15-501 (in the parking lot of University Mall by the Harris Teeter). We're there as a "specialty vendor" which means that we get to choose which weeks we come. There's not a lot of bread at the market currently, so folks were excited to have us there. We sold out of almost everything we brought (about \$175 in sales). We'll be continuing to experiment with being at that market and

talking about how it fits into our overall work. It's definitely a way to bring in some money; but also a chance to experiment with new recipes, get feedback, and potentially to meet some new bakery members.

- Re-subscriptions for the new season** are in progress! You should have received a email from Anthony – if you haven't gotten back to him yet, expect to get a phone call from someone on the subscription team in the next couple of weeks. The subscription team is Anthony, Harriet, Beth, Paula, Shanika, and Sean & Jessica. The new season starts on May 13th.

- We're planning for a big **Mother's Day Bake Sale** in early May! More details coming soon, but we'll be baking: strawberry cheesecake, vegan/GF lemon poundcake, jam sandwich cookies and olive bread. We're also going to package and ship orders anywhere in the US – the

first time we've sent bread in the mail!



Noah shaping loaves at the kitchen at Bread & Butter

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.

Pecan-raisin bread

Water (34%), Organic Whole Wheat Bread Flour (24%), OG Unbleached Bread Flour (20%), OG Raisins (8%), Organic Whole Rye Flour (7%), NC Pecans (6%), Salt

Berry muffins

Organic whole-wheat pastry flour (31%), NC Strawberry puree (27%), non-GMO Canola oil (13%), NC honey (13%), Mulberries and blueberries from Durham & Hillsborough, Organic Unbleached All Purpose Flour (7%), Baking powder, OG apple cider vinegar, vanilla, baking soda, salt, ginger, nutmeg

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.

Panadería Bread Uprising Bakery
Bread Uprising, LLC
816 Yancey Street
Durham, NC 27701
www.breaduprising.org

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Community Events:

- Wednesday, April 17 at 7PM at Motorco (723 Rigsbee Ave, Durham) is the premier of **All of US North Carolina**, a 40-minute documentary about the queer, people of color fight against Amendment One.
- Next Monday night, from 6:30 PM – 8PM at the Nasher Museum on Duke Campus there will be a work-in-progress preview of **None of the Above**, a multimedia performance and installation that Tim is working on maps for. None of the Above explores the intersection of race, poverty, educational policies, and incarceration through the voices of those most affected.
- April 24th at Carousel Cinema in Greensboro, the Fund for Democratic Communities, Deep Roots Market and the Renaissance Community Coop invite you to **Food for Thought**, an evening of short films and community discussion about the food we eat in our community. We'll watch several short films created by groups around the

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country about food cooperatives. Folks from Deep Roots Market and the Renaissance Community Coop will talk about their work building and growing community-owned grocery stores.

Visioning Dinners: A Report-back by Noah

We've had 3 visioning dinners this year, and I'm a little behind on the notes. The 4th dinner is coming up this Thursday, and it's for folks who are not bakery members but have partnered with, supported, or are doing work similar to Bread Uprising! Cristina and Tahz are hosting. If you have someone in mind you'd like to invite, let me know and I can share details!

Dinner from March 5th, hosted by Carly, Monica, Mariana & Leah – this is the dinner where the idea for a block party was born! Our conversation centered around how to make new big wholesale orders work for us;

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- Bringing back the expanded Needs List, because being able to contribute money towards a specific item feels more like really being part of the bakery, and because folks have a lot of different skills to contribute.
- Making it clear to members that we are trying to grow the bakery so that folks can reach out to potential new members – making it community agenda to grow.
- Having a celebration this spring that could be an open house for potential new members and a way for current members to (re)engage - a block party! An “informative, creative party.”

Dinner from March 19th, hosted by members of Tres Rios Community School. Our conversation centered around the bakery's goals around money and vision. Some things we talked about:

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- The real need of bakers – do we think about money as “living wage” or as the \$ amounts that bakers actually need? Is it a goal to be able to provide 100% of the income for someone who is supporting children & has no outside income?
- Getting together with folks in similar positions, trying to make living and do good work, to talk about how we do it.
- The tension of doing this work in the world of money – do we expect to be paid for vision work? Being paid helps get it done for sure but also hard to get paid for anti-capitalist work, under capitalism.
- The kids put on a play for us that involved lots of snakes! Thanks to Beth and Manju for doing childcare!

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