

It's Friday the 26th and I'm writing this while elevating my foot above my head... it's been quite a day, between my foot injury and Javiera getting a burn and slicing her finger. We are trying to take care of ourselves and get ready for the Chapel Hill farmer's market and the neighborhood block party tomorrow, too. Also, I can't believe it's almost May and this is the second-to-last week of the season! -Noah

Community Events, Bakery Happenings:

- **Happy May Day!** May 1st is International Workers' Day, and we are taking the day off! There is a May Day event happening in Raleigh.
- **Re-subscriptions for the new season** are in progress! The new season starts on May 13th, and we hope to have everything finalized by May 2nd. Thanks to Anthony, Harriet, Beth, Paula, Shanika, and Sean for your work on this!
- We're planning a big **Mother's Day Bake Sale** in early May! Orders are due Sun 5/5 for shipping (anywhere in the US!), and Thurs 5/9 for local pickups. We'll be baking: strawberry

cheesecake, vegan/GF lemon poundcake, vegan jam sandwich cookies and olive bread. We have been testing recipes and everything is delicious. Please help pub it on FB, to your neighbors, etc!

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.

Pan de mesa

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

Pumpkin spice muffins

Organic whole wheat pastry flour (30%), Pumpkin puree (26%), NC honey (13%), Canola oil (10%), NC pecans (8%), Organic coconut milk (6%), NC sorghum molasses (4%), Apple cider vinegar, Baking powder,

Baking soda, Salt, Cinnamon, Ginger, Nutmeg, Cloves

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.

Granola

Organic Oats (60%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), NC Pecans (5%), TN Sorghum Molasses (3%), Raisins, Salt, Cinnamon, Cardamom.

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

MAY DAY 2013 Raleigh Primerode Mayo

Good Jobs for All! • A People's Budget!
 • Strong Unions & Collective Bargaining Rights!
 • Justice for Immigrants, Citizenship for All!
 • End Police Brutality, Mass Incarceration, Raids & Deportations!
 • Stop Attacks on Women & LGBTQ People!

WED. MAY 1
 Halifax Mall
 16 W. Jones St.

3pm-8pm
 Teach-ins/Discussion Groups
 @ Moore Square (200 S. Blount St.)
 4pm: Sidewalk march steps off from Moore Square
 5:30pm: Arrive at NC Legislature
 5:30-8pm: Rally, Teach-ins, Music at Halifax Mall (16 W. Jones St.)

MARCHA Y CONCENTRACION
Miercoles. Primero de Mayo
 Reunion en Raleigh
 16 W. Jones St.

for more information:
 919-533-9203 Facebook: <http://bit.ly/May2013>
<http://maydaytrianglerc.wordpress.com/>

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B.U. and Gentrification Follow-up

by Tim (from an email we sent 4/19)

We'd written some a few weeks ago about thinking through how the bakery relates to gentrification. The Bread Team and the bakers discussed this question over the past week, and we've come up with a proposal for moving forward that we'd like to share with y'all. Please let us know what you think! In particular, we're looking for folks who would be interested in being part of a 3-4 month working group on gentrification made up of bakery members (described below).

Proposal:

1) Seems like figuring out how BU relates to gentrification deserves a good level of thought & study (similar to how we did the study sessions on race/class & bread), but at the same time we don't feel like as bakers or bread team that we (we, personally, not we the bakery) have the capacity to do that kind of study right now.

We're proposing to ask that those of you -- bakery members -- who are interested & have

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We're proposing to ask that those of you -- bakery members -- who are interested & have

capacity form a working group with a timeline of roughly 3-months to study the issue and draft a position statement for the bakery that would include guidelines of how we should move through this rapidly gentrifying city. The suggestion was raised that that process could benefit from reaching out to allies who have worked on gentrification and might have useful perspective. Also for the 'zine to include regular updates about what the working group is learning & thinking so that the whole bakery can be clued in to the conversation. This group would need to be self-organizing -- we can send a baker delegate to be part of the discussions, but don't have the capacity to bottom-line organizing the whole process.

2) While this study process is on-going, we want to acknowledge that actions which place the bakery in active gentrification corridors need to be taken with care. So in the meantime, we're going to bring any such decisions to the next bread team meeting. The bread team will talk them over, decide either yes, no, or we need more info, and then communicate that decision

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& reasons back out to the membership. We'll continue to respect those decisions even after the outcome of the study process (so we're not gonna say "yes" to somebody and then go back on our word later on). In particular, we're gonna talk over Cocoa & Cinnamon at the next Bread Team meeting. It's still unclear to us whether this means that we need to bring all new wholesale customers to the Bread Team for discussion, or just folks who are located in rapidly-changing areas of the city, and if so which areas. That's something we'll be talking about at the next Bread Team meeting.

A Response from Paola:

i'm in. i can also co-organize the study process with someone (have others volunteered?). This proposal would set us with having a draft a los fines de julio, which I think is doable.

with respect to #2, I foresee an organizational problem that we may have to deal with regarding wholesale relationship decisions made prior to having a position statement (as outlined in #2 as it stands currently). I started

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- no, and position statement is in agreement = continues no, no problem
- no, and position statement is in disagreement= turn to yes, no problem
- yes, and position statement is in agreement = continues yes, no problem
- yes, and position statement is in disagreement= problem

This last one for me means that if our position statement runs counter to our past/present actions, then those actions need to change in accordance to the position statement agreed to (how this agreement is affirmed is to be decided I guess), regardless if that means "going back on our word" since then "our word" has changed. Thoughts on this?

And a final note about it from Noah:

Folks, please send us your thoughts AND let us know if you would like to participate in this working group over the next few months! Thanks!

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