

If you have events, articles or photos you would like for us to run in the zine please send them to [breaduprising@resist.ca](mailto:breaduprising@resist.ca)



**Community Events (a full weekend)**  
by Tim

- This Friday at 6:30 PM at the Hayti Heritage Center, Spirit House presents “**Collective Sun: Reshape the Mo(u)rning.**” For tickets and more info, visit: [collectivesun2013.eventbrite.com](http://collectivesun2013.eventbrite.com)
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- Many of you know that Niko Harlan

passed away the week after last. There will be a **celebration of Niko's life** on Saturday, 23rd February at Motorco Music Hall in Durham. The event will start at 12pm and end at 3:30pm. The service will begin at 12:30pm. Black is not required but please dress your best for Niko.

- Come to a **Birthday Celebration for Brother Ray Eurquhart** this Sunday! Sunday, Feb. 24, 2012 from 2-5 PM at the home of Karen Hayes and Herold Raymond (15 Gatlin Court. Durham, NC 27707). Come celebrate our beloved friend, comrade, mentor, son, father, grandfather, neighbor, fellow worker, organizer, and great inspiration, turning 65! Wish Ray many more years of fighting the good fight in the streets and playing the good game on the golf course.
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**cinema screening** at 7 PM at 1029 Dacian Avenue. This is part of a regular series of screenings led by the Public School Durham, a self-organized free school. On Sunday, we're watching one of my favorite movies, *Zero Patience*, which is a musical about the Toronto gay community's response to AIDS in the late 1980s.

**Bread Uprising Happenings:**

- Another Evaluation/Visioning dinner. March 5, 6:30-9pm. Hosted by Carly, Monica, Mariana & Leah at 1000 Hale St. in Durham. Contact Noah with questions! Bakery members: if you couldn't make it to Serena & Emily's last month, please come if you are able! We'll be sharing more about everything the bakers were up to this fall and hearing your thoughts about how to move forward.

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- The Valentine's Day Bake Sale went really well! We got lots of orders from individuals, and also ended up baking 40 cakes, 35 gluten-free cupcakes, 10 boxes of truffles and 6 boxes of cookies for wholesale.
- The Bread Team meet last Saturday. Some notes from that meeting are in this 'zine.
- We're baking for Purim! Check out [www.breaduprising.org](http://www.breaduprising.org) for details!



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

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

#### **White Sandwich Bread**

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

#### **Multi-Seed Artisan Bread**

OG ww bread flour (40%), Water (32%), OG white bread flour (10%), OG oats (5%), OG pumpkinseeds (3%), OG sunflower seeds (3%), OG poppyseeds (3%), Local honey (3%), OG wheat berries (3%), Sorghum syrup (3%), 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 (non-GMO), Yeast

#### **Corny Jalapeño Muffins**

Pecan milk (36%: NC pecans, water), OG cornmeal (25%), OG whole-wheat pastry flour (23%), Frozen

corn from NC, Canola oil (6%), NC honey (6%), Chopped jalapeños from members' gardens (3%), Baking powder, baking soda, vinegar, cumin, salt

#### **Granola**

Organic Oats (60%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), NC Pecans (5%), Sorghum syrup from Okfuskee Farms (3%), Raisins, Salt, Cinnamon, Cardamom



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## **Bread Team Meeting last Saturday**

*The Bread Team met last Saturday at the bakery. Thaddaeus, Sarah, Noah, Tim and Javiera were all there, although Sarah had to skype in because there was so much snow in Efland. The main topic of discussion was visioning towards a business plan. We're trying to decide what the overall mix of things Bread Uprising does for money should be. After a long discussion, we summarized:*

#### **What we know**

- Wholesale and CSB currently make up similar and significant shares of income (about 1/3 each). \$ of income per unit of bread is slightly higher for wholesale. Room for wholesale growth.
- CSB is core and we want it to remain central. Preserving, etc. are essential as well

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to the functioning of the bakery.

- Want small growth in other areas, but not a big shift of direction.

#### **and Remaining questions**

- Need a clearer sense of how time/effort break down on a week-to-week basis between categories. How to use our time well, be more efficient?
- What's the impact on the ppl who buy our bread from Kings, LoMo, etc. (what impact does our messaging have)?
- How do we want people to be encountering us? What's our goal?
- Anti-capitalism vs. selling bread. What's our analysis of capitalism within the food system? Knowing specifically what we're against helps define how we can position ourselves.

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