

Bakery Happenings:

- Season 12 is upon us! It's hard to believe the bakery has been around this long and is still chugging along.
- We're experimenting with new shift schedules amongst the bakers – right now we have 2 folks working an early shift (6:30 AM – 3:45 PM) and two folks working a late shift (10:45 AM – 7 PM). This summer is going to be really complicated because all of us are out of town at various times and Javiera's kids are out of school. There are some times that we're gonna need extra help (especially on Mondays or at the Saturday market).
- Put this on your calendar: **Bakery strawberry picking day June 1!** Especially for kids...
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expensive Cuisinart models, which *also* have plastic gears and burn out more easily. Also that the Oster "3-in-1 twisting cordless mixer" is useless if you actually want to mix anything thicker than a vinaigrette or a cocktail. Some of the bakers have also been lusting over the 7 Qt KitchenAid Professional stand mixer, which would allow us to mix up big batches of frosting without standing over a bowl for 5 minutes. If anyone has a mixer hookup, do let us know.

Community Events:

- Self-Help Credit Union is planning to plop a big professional office complex into our neighborhood and on top of the old Juanita McNeil West End Community Center and current community garden. Find out more and you can voice your opinion at a **neighborhood meeting** this Saturday from 10 AM to 11:30 AM at the Emily K Center at 904 W Chapel Hill Street.
- Next week on Tuesday May 21 there's a free screening of **The House I Live In** at the Varsity Theater in Chapel Hill. The screening is

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sponsored by the Organizing against Racism Alliance and Citizens Advocating for Racial Equity. *The House I Live In* captures heart-wrenching stories from individuals at all levels of America's War on Drugs.



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

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White Sandwich Bread

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

Olive-Rosemary Artisan Loaf

OG white bread flour (39%), (Water (35%), OG ww bread flour (16%), Olives (5%), Olive oil (2%), Rosemary from Nadeen Bir's garden, OG garlic powder, salt

Fig-Ginger Muffins

Organic whole-wheat pastry flour (33%), Frozen figs from The Stone House (20%), Organic dried figs (10%), Canola oil (12%), NC honey (12%), NC pecan milk (6%), Organic crystallized ginger (2%), Baking powder, OG apple cider vinegar, baking soda, salt, organic powdered ginger.

Gluten-Free Sandwich Loaf

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

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

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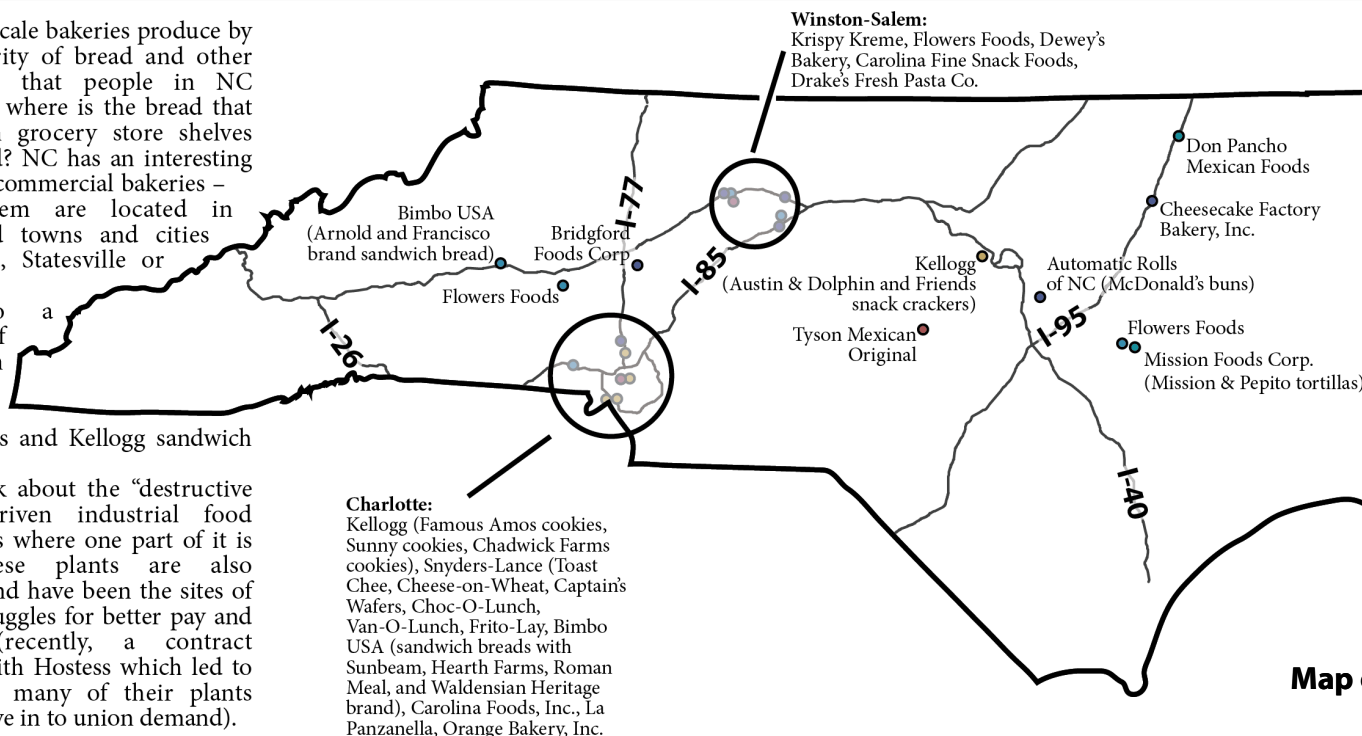
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Commercial-scale bakeries produce by far the majority of bread and other baked goods that people in NC consume. But where is the bread that shows up on grocery store shelves actually baked? NC has an interesting geography of commercial bakeries – most of them are located in medium-sized towns and cities like Gastonia, Statesville or Rocky Mount. There's also a cluster of snack food in Charlotte, with both Lance crackers and Kellogg sandwich cookies.

When we talk about the “destructive and profit-driven industrial food system” this is where one part of it is located. These plants are also workplaces, and have been the sites of important struggles for better pay and conditions (recently, a contract negotiation with Hostess which led to them closing many of their plants rather than give in to union demand).



Top industrial bread producers in 2012:

Store brands - 1 billion loaves/year

Bimbo bakeries (Mexican-owned, produces Arnold, Earthgrains, Entenmann's, Orowheat, Ball Park, Boboli, and many other brands) - 386m loaves/year

Flower Foods - 240m loaves/year

Hostess - 214m loaves/year

Sara Lee (owned by Bimbo) - 197 m loaves/year

Pepperidge Farm - 93m loaves/year

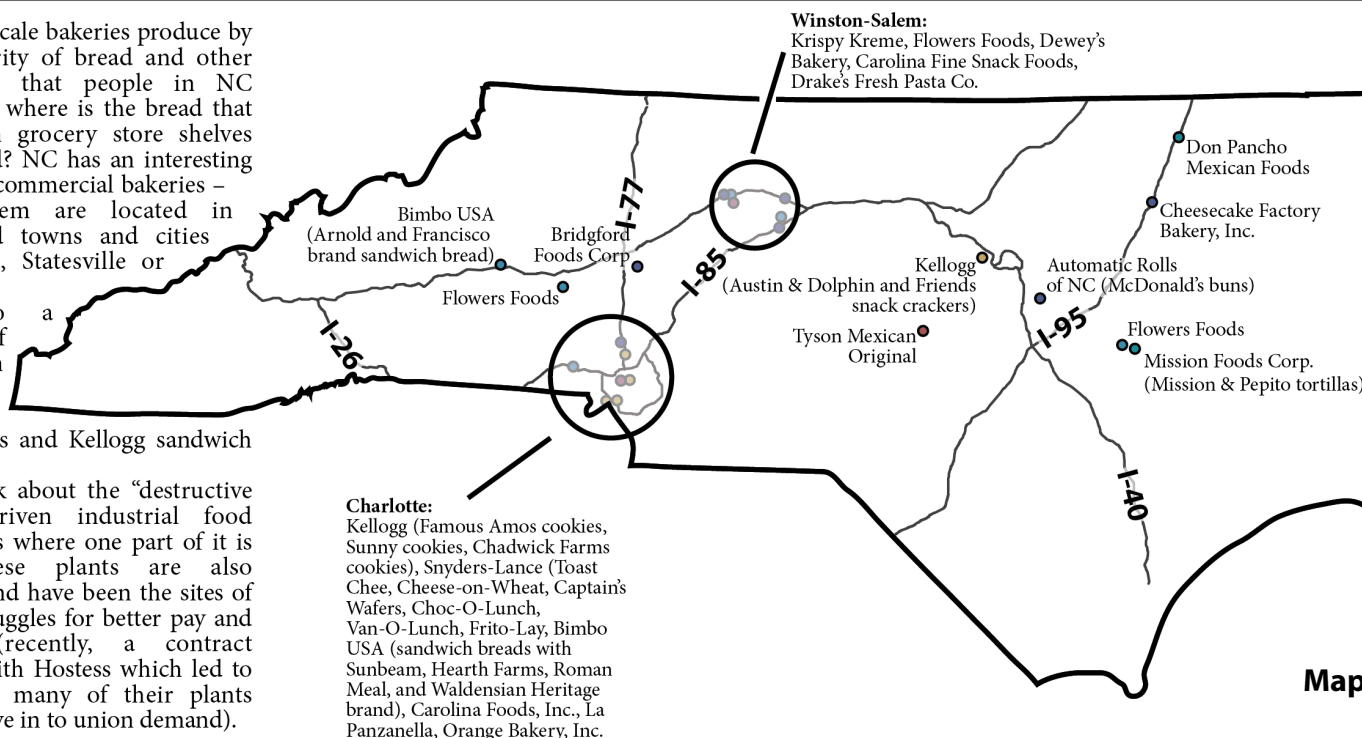
La Brea Bakery (mass-produced artisan-style loaves) - 33m loaves/year

Map of commercial bakeries in NC

by Tim

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