

Bakery Happenings:

- Reminder that we are **taking Memorial Day off**. Yay, a break for the bakers! We'll resume baking as usual on Monday 6/3.

- Bakery strawberry picking day June 1!**

Want to help the bakery in a fun way? Come strawberry picking! & also pick delicious local strawberries for you, your household or for friends. So far the plan is to go to Whitted Bowers farm in Cedar Grove. It's about 30 minutes away from the bakery. We'll be starting early in the day to avoid the heat meeting up around 9am at the farm. Contact Javiera if you want to go so she can call ahead to the farm and give them a head count. 321-960-4961. Kid friendly event! All of Javiera's kids will be going.

- Look for an email about the anonymous **survey for members** to give feedback about bread & other aspects of Bread Uprising. It's an online survey and we will be going over responses in early June, so please fill it out by



May 31. IF you do not have internet access or would prefer to fill out by hand, contact Noah (919-619-9935) to request a paper copy!

Community Events:

- Moral Mondays Continue:** Today is week 4 of nonviolent & peaceful protests through a Pray-In, Sing-In and Teach-In at the NC General Assembly, called for by the NC NAACP. Those who wish to risk arrest should meet at 3pm. Those who wish to be supporters, please meet the group at Bicentennial Mall, across the street

from the NC General Assembly, at 5:30pm. E-mail info@naacpnc.org for more information.



Moral Monday on May 6th, 2013

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

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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.

CheeseBoard Collective Multigrain Artisan Loaf

Water, Organic white bread flour, organic whole-wheat bread flour, Organic oats, Organic buckwheat, Organic wheat berries, Organic pumpkinseeds, Organic sunflower seeds, Organic poppyseed, Tennessee sorghum syrup, Orange county honey, Salt, Yeast.

Peach Mulberry Muffins

Organic whole-wheat pastry flour (27%), Canned NC peaches (17%), Durham mulberries from 2012 (15%), Canola oil (12%), NC honey (12%), Organic yellow cornmeal (6%), NC pecan milk (6%), Baking powder, OG apple cider vinegar, baking soda, salt.

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

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Season 12 Needs Report-back

By Noah

This season we put out an expanded needs list again. Thanks to everyone who was creative with your pledge – folks are helping out with a lot of things! Below is a pretty comprehensive list of what folks have said they'd contribute this season. What we still need is a little less clear, maybe you can help us do an analysis of the list and figure it out!

Things people are contributing:

- Bread Team: 4 people
- Zine: 7 people
- Deliveries/Cleanup: 19 people – the schedule only has 2 slots that have not yet been filled in, so we are very close!
- Preserving: 6 people
- Subscription calls: 6 people
- Help with packing bread: 1 person
- Help filing receipts: 1 person
- Money: A total of about \$2649 for the season that people are contributing (to cover ingredients costs, bakers pay, and overhead).

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- Ingredients purchasing: Costco 3 ppl, Other stores 2 people
- Flour & Pecans & Oil pickup: 3 people – thanks Janet for driving to Eastern NC last week! Also thanks to Mariana for talking this through; we are putting all ingredient pickups on a schedule and it's going to help a lot!
- Do things over the weekend: phone calls, tabling, or anything else that would be helpful
- Help with visioning
- Learn more about cooperatives together.
- Childcare during some meetings.
- Herbal medicine for bakers
- Fresh herbs, garden-grown produce, & eggs for bakers when available (2 people)
- Help with making a good wholesale zine
- \$50 for equipment fund
- Scrubbing the bakery floor
- Energy healing for bakers once /month
- Build shelves for the bakery
- Making cloth bags
- Offering grocery store bags (lots of folks)
- Space for storage in the basement (1 person), freezer storage space (1 person)

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- Translating materials eng/esp
- Massage: 1 person offering chair massage for bakers once a month; 1 person offering either one massage that ya'll can figure out who gets it, with next season someone else, or shorter chair massage for more people.
- Make food for bakers/bread team: 4 people
- Reiki for bakers
- Facilitate another visioning meeting

What is still needed?

- Bread Team – several new folks have joined the bread team in the past month, which is great. We could still use some more love and a few more folks, especailly to help make it possible for some folks who have been on the team for a long time to be able to step back. This is a once/month commitment
- We are bad about following up with people about things they have pledged, especailly if it doesn't fit into a neat box. Anyone want to help us follow-up with ppl?
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hands. We could also use some more help delivering stuff to wholesale venues on Mondays and on Fridays, if folks ever want to help with that.

- It's worth noting that bakers' pay is the same as it has been since the fall – Javiera, Tim & Noah receive minimum wage (\$7.25/hr) for 20 hrs a week and work about 30-40 hrs/week; Mya receives minimum wage for all hours worked (usually about 10-15 hrs/week). Finances have finally stabalized, so between subscription , wholsale, markets, and special orders we are brinigng in the same amount we're spending per week.
- A few things in the works: there has been talk about doing a membership drive this summer; we are starting to work on developing a co-operative legal structure; and there's going to be a work group around gentrification – these are all things more voices & hands could really help with – we'll send more info as things become clearer.

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