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Community Events:

Grand Opening of LaVenson Press Studios, Saturday 6/15 2- 6pm

Where:: LaVenson Press Studios: 510 Firefly Ridge Lane, Hillsborough, NC 27278

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merger of my writing workshops & publishing company. -Zelda

There will be live music, poetry, & food.

For more info: www.zeldalockhart.com/events/opening-of-lavenson-press-studios/

Free Angela and All Political Prisoners film screening, presented by Since Combahee, Wed 6/19, 7:30-9:30pm
Where:: Carousel Luxury Cinemas, Greensboro

Advance ticket are \$13 by June 12

For more info: 336-327-7499; or to purchase tickets online - www.tugg.com/events/4217

Bus Fare Campaign Succeeds!

From an email by Aiden Graham

We won!!! No fare increase and no service

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cuts this fiscal year! In just 3 short weeks we engaged over 300 bus riders, People's Durham members, and supporters who came together to successfully defeat the bus fare increase included in this year's proposed city budget!

A handful of us spoke at the public hearing last Monday (6/3), testifying against the proposed increase, and submitted a petition we'd been working on for the last few weeks. I went to the budget work session Thursday and the mayor said he was impressed by the outpouring of opposition. City Council went on to ask the manager to take the increase out of the proposed budget. It was unanimous!

Thanks to everyone who emailed City Council. If you can please take another quick second to send them a thank you (council@durhamnc.gov) and of course feel free to help pass the word!

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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.

Sleepless White Sandwich Bread

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

Focaccia

Water (42%), OG unbleached bread flour (37%), OG whole wheat bread flour (14%), Olive oil (3%), Cornmeal (3%), Salt, Yeast. Topped with some combination of: olive paste, onions, rosemary from Nadeen's garden, zatar that Sarah Thompson brought to us from Palestine, NC tomatoes.

Pumpkin Spice Muffins

Organic whole wheat pastry flour (30%), Pumpkin puree (26%), Brown sugar (13% - we are out of honey til tomorrow!), 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.

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

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Bakery News from Bread Team & Bakers

By Noah

The Bread Team met on May 22nd, and here's a summary of our notes.

- **Debrief of subscription process** for Season 12 – went very smoothly from bakers' end, but not so smoothly for some members – heard that some phone calls were difficult. We're going to work on making sure callers have more training, information, & support.
- **Membership drive:** we were going to talk about this but tabled it until the next meeting
- **Creating a co-operative legal structure:** We talked about forming a team of 4-5 people lead the process of creative a new legal structure for Bread Uprising. We are envisioning a 3-6 month process, which would include creating spaces where all members are invited for some workshops

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and discussions about cooperatives and Bread Uprising's structure – maybe like the visioning dinners. Tim & Javiera are working on this pulling this together.

- **Cocoa & Cinnamon relationship:** We revisited this – at our last meeting, we'd said that while the process for creating a policy for how BU relates to gentrification is ongoing, we'd make a decision about Cocoa & Cinnamon specifically at this bread team meeting. In talking about it, we decided not to do this – because the problem is about the broader gentrification issue, it didn't make sense to us to try to make a decision until we have the broader policy..

From the Bakers' staff meeting on June 5th:

- **Space!** We decided that the bakery needs to move from Noah's house by December/January. Maybe close down baking here in December & take some time off to move in January? Not sure, but

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- **Mission/Purpose:** We started a conversation about how to clarify this as a bakery – feels like people are in different places about what the bakery is, and in moving forward on pretty much everything (including space, future membership outreach, legal structure, etc.) it's important to have clarity. We started brainstorming about having a process where everyone (members & bakers) does individual reflection around these questions of what the bakery's purpose/mission is, then we look at all of it together - need to have collective process for that, maybe assemblies, plus – and come to consensus. We're going to

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bring it to the next bread team meeting to talk more about this.

- **Chapel Hill Farmer's Market:** We are planning to be there almost every Saturday this summer, and some Tuesdays. The days the bakers can't do it, Serena & Emily are going to work the table! It is going well for us as a way to earn money and it's pretty fun too.
- **Bakers' Evaluation:** We started a conversation about doing self and group-evaluation of ourselves & each other in our role here at Bread Uprising.

As always, these notes- which I am writing up way to quickly and probably have typos or might not be too clear- these notes are here so that you have a better sense of what's going on in the many different meetings that happen, and so that you can participate by saying what you think... So please call me up, or call someone else up, or write to us if you have thoughts that you want to share about any of this!

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