

Welcome to a whirlwind season!

This fall is a major "make-it-work" moment for the bakery. I'm a little bit scared going into this season, and a little bit excited.

The past month or so the bakers have been realizing that without a kitchen space of our own we have to work way too hard; and at the same time the wholesale baking we're doing brings in too little money because we're not able to do enough of it.

We spend hours every week just working around the fact that we

don't have enough space right now. Every Wednesday (our re-stocking day), we drive back and forth to load and unload ingredients into a storage space that thankfully is just up the street. Sunday nights and Monday mornings we pray that the buckets of sponge won't overflow or tip over in the car ride over to Chapel Hill. Monday afternoons we play a clown car game of packing the baked bread into a vehicle to bring home, and then when we get to the bakery at Noah's house there's not enough room to spread it all out to cool.

(continued inside...)

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Community Events:

- Probably too late to attend, but tonight (Monday) there's a march to demand community oversight and accountability for Durham's Police Department. March starts 6:30 PM at the Durham PD on Chapel Hill St, and continues to City Hall, lasting until 8 PM.
- Thursday 3-5 PM at Vimala's Curryblossom Restaurant in Chapel Hill: The Mexico-US Solidarity Network presents "Sowing Struggle: Social movements and the future of corn in Tlaxcala, Mexico". During the Mexican Revolution support for Emiliano Zapata was strong in Tlaxcala, and under the slogan of "the land belongs to those who work it"

many peasants occupied the plantations their families had labored on as serfs for generations. On that land, they planted the 26 varieties of native corn that have been developed in Tlaxcala over millennia. Today, the Revolution lives on through the work of the Consejo Nacional Urbano Campesino (CNUC), who will be speaking at Vimala's.. As CNUC's lead organizer, Luz has worked tirelessly to demand government accountability, defend family farms, resist the use of GMO seeds, and build inspiring, community-based autonomous projects.

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A space of our own would open up a lot of possibilities, but it would also bring in new financial challenges! And how to raise the initial money for bigger ovens, new shelving, etc.?

While we're spending all that time worrying about money & business plans, how to hold the most important work of building collective power and food sovereignty?

Can we hold this bakery together? I'm pretty sure that none of us can, individually. But I hope that we (and

you are part of that we), can. And we're going to have to figure out how to be more of a *we*, whether it's more frequent assemblies or member meetings, potluck brunches, parties, work days, something...

-Tim

Some dates for the season:

- October 15th – We have to be moved out of our current storage space!
- October 23 – Pizza Day
- December 11 – Pizza Day
- December 16 – End of Season 13

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Would you like to earn extra cash once in a while?

We're still looking for members (or other folks who are at least somewhat familiar with Bread Uprising) to help run the Saturday market stall in Chapel Hill. You don't have to commit to every week. Once you get trained (working the market once with somebody who knows how to do it), you can schedule with the bakers for whatever Saturdays you'd like to work – they just need to know about a week in advance. Pay is \$60 for about 6 hours of work (6:45 AM – 1 PM. And it's a lot of fun!



Whole Wheat/ Pan Integral (840g)

OG Whole wheat bread flour (55%), Water

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(36%), Non-GMO canola Oil (3%), NC Honey (3%), NC sorghum (1%), Salt, Yeast.

Scaraway Rye

Durham county water (40%), Organic 14% white bread flour (34%), Organic whole rye flour (17.2%), Organic ww flour (5%), Caraway seeds, Salt, oil, yeast

Cranberry-Orange Muffins

Organic ww pastry flour (32%), Orange juice (18%), Cranberries (14%), Canola oil (12%), Orange county honey (12%), NC pecan milk (6%), Organic orange zest (2%), Baking powder, baking soda, vanilla, salt

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.

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