

Dear bakery members,  
Here are a couple of reminders:

- Pizza crusts are coming Wed 12/11!
- Next week is the LAST week of the season. Read on for important dates!
- If you made a pledge this season and haven't paid it, please do!

*What follows is the same big news and dates we sent out by email this past Thursday-*

### Some key dates:

**December 16 - Celebratory potluck** - last day of the season and LAST DAY of baking at Noah's house! Come by

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5:30pm until... to hang out and celebrate all of the breadly things that have happened here!

**Early January - Member meeting** to discuss options. Please FILL OUT this doodle poll to determine WHEN the meeting will be:  
<http://www.doodle.com/5ewxmdi228vgvvyg>

**December/January - Space committee** forms to look into space options - maybe you want to help?

**January 27, 2014 - Baking probably resumes. there will be NO baking until Jan 27** so please plan accordingly (ie if u wanna order extra bread to freeze these last few weeks just let us know)

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Hey y'all,

In the next 2 weeks, please make an effort to stop by to pick up bread, or give one of us a call to talk.. As you may know, the next step in the business planning process was for the bakers to meet last Wednesday. We met, and determined that collectively we (the 4 bakers) do not have the interest/capacity to scale up our operation x5 (from a \$40,000/year to \$200,000/year income, which is what we determined is needed to pay a living wage). We have learned a lot from the biz planning process, and we think we did come up with a viable plan – it's just not the right fit for us right now for a number of reasons. We would not have been able to get an accurate picture and figure this out without going through the planning process, and we really

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appreciate folks' participation in the process. So - we have come up with a list of options for what to do next, and Javiera, Tim, and Noah want to have conversations in person over the phone with each of you rather than it all coming over email.

If you have questions or just want to talk, please feel free to call Noah (919-619-9935), Javiera (919-597-9581), or Tim (919-260-8155) - we are looking forward to talking with each of you about all of this.

-Noah

Panadería Bread Uprising Bakery /  
Bread Uprising, LLC / 816 Yancey Street /  
Durham, NC 27701 /  
[www.breaduprising.org](http://www.breaduprising.org)

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## Community Announcements

### NC Food Justice Fellowship

NCFJF is a new fellowship program offered through a collaboration between stone circles and Tierra Negra Farms. The fellowship was created in commitment to addressing structural oppression in the food system and beyond. We believe that change and self-determination can start with community-owned and community-driven initiatives. NCFJF is for People of Color in NC who are committed to building a more just food system. We welcome farmers, food entrepreneurs, and non-profit food system workers who are newer to the food movement, as well as those looking to deepen their work. **\*Deadline to apply is Dec 21st 2013\***

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More info: [www.stonecircles.org/our-work/food-justice/fellowship](http://www.stonecircles.org/our-work/food-justice/fellowship)

### DPS Hosts Community Conversations on Suspensions

**\*Tuesday, 12/10**, 6:30-8pm, Southern School of Energy and Sustainability at 800 Clayton Rd.

**\*Monday, 12/16**, 6:30-8pm, White Rock Baptist Church at 3400 Fayetteville St. From DPS Website: In recent months there have been requests from our community to be part of the conversation about suspensions, particularly among African-American males and students with disabilities. This December we will host four Community Conversations with parents, non-profit and faith-based organizations, local businesses, government officials, higher education, housing communities and

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DPS employees. Childcare provided for ages 4-12. More info:

[www.dpsnc.net](http://www.dpsnc.net)



*Photo from Jenn & AJ: "Made with our [Thanksgiving] leftovers, including mashed sweet potatoes and stuffing made with uprising bread, and of course the crust!"*

## What We Baked today!

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## What We Baked today!

### 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.

### Pumpkin Spice Muffins

Organic whole wheat pastry flour (30%), Pumpkin puree (26%), NC honey (13%), Canola oil (10%), GA pecans (8%), Organic coconut milk (6%), TN sorghum molasses (4%), Apple cider vinegar, Baking powder, Baking soda, Salt, Cinnamon, Ginger, Nutmeg, Cloves.

### Pecan-Raisin Sourdough

Water (34%), Organic Whole Wheat Bread Flour (24%), Organic Unbleached Bread Flour (20%), Organic Thompson Raisins (8%), Organic Whole Rye Flour (7%), GA Pecans (6%), Salt.

### Pan de Mesa

Water (41%), OG Unbleached 14% Bread Flour (31%), OG Unbleached All purpose flour (27%), Salt, Yeast, Love

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