

Season 13, Week 14
December 16, 2013 –
2:29pm

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Last day
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We have one more wholesale baking day on Friday, and then that's it... we're on break. We are still working on getting in touch with everyone about the future and about the membership meeting in early January (date to be announced, hopefully we'll know the date this week).

Today has been an exhausting day so far. Much thanks a lot to Colin for working the baking shift in the kitchen at Bread & Butter with Javiera today.

It has been an amazing almost 4 years baking here in this kitchen... wow. Hard to believe this is basically the last day!
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Some key dates (again):

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.

Panadería Bread Uprising Bakery /
Bread Uprising, LLC / 816 Yancey Street /
Durham, NC 27701 /
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A photo retrospective...



Wonderful people gathering in Noah's bedroom for an impromptu assembly at our launch party, Feb 2010 – before we even had a name!

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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.

Pear Ginger Muffins

Organic whole-wheat pastry flour (33%), Frozen pear sauce (don't remember who gave us the pears!- 20%), Canola oil (12%), NC honey (12%), pecan milk (6%), Organic crystallized ginger (2%), Citron (2%), Baking powder, OG apple cider vinegar, baking soda, salt, organic powdered ginger.

Olive Bread

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.

Pan de Mesa

Water (41%), OG Unbleached 14% Bread

Flour (31%), OG Unbleached All purpose flour (27%), Salt, Yeast, Love.

Granola

Organic Oats (60%), NC Honey (11%), Canola Oil (9%), OG Sunflower Seeds (7%), OG Pumpkin Seeds (5%), GA Pecans (5%), TN Sorghum Molasses (3%), Raisins, Salt, Cinnamon, Cardamom



Aya & Teli sharing drumming & dance in the living room, Feb 2011 – First birthday party.

First assembly at the Terreiro, April 2010 the first season has just ended!



Making Pizza crusts, March 2010 (above).
Javiera & Tim tabling with our new banner, Fall 2012 (left).



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