

Bread Team Meeting Notes (part 1)
Hi all – Here are the very belated notes from October 13th Bread Team meeting. They're coming in 2 parts since this week we also have a lot of events to announce in the 'zine. -Tim

Present at the meeting: Mya, Tim, Thaddaeus, Afiya, Samhita

Bakers Check-In:

Mya updated us with the news that the bakery's holdings have been moved from the storage space next to Tim into Jilly's basement. The wheat was lost, but nothing else seemed to have been tampered with.

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Tim gave a brief update about the co-op conference that he, Noah and Manju attended.

Space/Earthseed Collective

Earthseed is a small collective of ppl of color who have coalesced to buy their own land; with the goal of generational wealth-building through community. Some folks from the bakery are part of the collective.

They're looking at purchasing a warehouse on Mangum St & renovating it into: living space, community kitchen, and community space. Needs a good deal of work. Would be interested in Bread Uprising being one of the organizations using the kitchen space.

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Uprising's name in fundraising – We said yes!

Mission Statement

Samhita & Javiera took the pieces of paper from the last Bread Team meeting, worked to fit them into the formula “We do ____ to support ____ by ____”

They came up with “Our mission is to bake nourishing, locally sourced food that is accessible and affordable to support our community, provide jobs with dignity, and offer an economic model outside of capitalism.”

We had some discussion around how the word “community” is fairly vague, and how the mission statement is a work in progress and hopefully that

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vagueness will get clarified when it sits next to our vision and values. Tim also wanted to rephrase the “economic model outside of capitalism” bit to something more like “growing alternatives to capitalism.”

Consensus – Revise language on last phrase, otherwise sit with mission statement for now. Bakers to start using it to evaluate decisions and report-back on how that process goes. Thinking of this as one piece in a larger process around values as well and we need to go back to the members around values.

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

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WHAT WE BAKED!

A few notes about what we baked – people have been asking if the granola recipe has changed. The ingredients have not changed, but since we have been baking it at Bread & Butter we are mixing it in the big mixer, and that breaks down the oats a bit and creates the clusters. Please let us know if you think that is a good or bad change! Also, some of the sourdough bread is very small because we are getting used to the clod weather and it didn't have enough time to rise – sorry about that! -Noah

Whole Wheat/ Pan Integral (840g)

OG Whole wheat bread flour (55%), Water (36%), Non-GMO canola Oil (3% - oops it's missing from the bread this week), NC Honey (3%), NC sorghum (1%), Salt, Yeast.

Lemon Poppyseed Muffins

Non-GMO canola oil (21%), OG sugar (20%), OG whole-wheat pastry flour (19%),

Pecan milk (16%), OG white pastry flour (10%), Water (9%), OG poppyseeds (5%), Golden flaxmeal (4%), Salt, Baking Soda, OG lemon zest, Lemon extract.

Half-wheat Sourdough

Water (38%), Organic ww bread flour (30%), Organic 14% white bread flour (16%), Organic white bread flour (15%), Canola oil, 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

Flax Sunflower Bread

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Community Events:

Here are some upcoming events & calls for support from bakery members & friends-

We love Public Schools! We love E.K. Powe! Friday 11/8, 4:30pm

Rally at the Bull in Downtown Durham (202 N. Corcoran St.) Join us to show support for our eachers, administrators, staff, and students! Wear Red for Ed!

For more info: Chelsea Earles, chelsea_rae@hotmail.com / 919-491-6936

Open Mic Every Monday, 9pm

Adisa and I are running an open mic at the Pinhook (on Main St. in Downtown Durham). It is a really beautiful way for musicians and artists to meet and share anything they're working on... If you know anyone who may be interested in playing some music, reading poetry, doing stand up, freestyling, or just supporting the

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awesomeness, please let them know about 'really open mic' at the Pinhook every Monday at 9pm. -Lindsay Cooper

Call for \$ Support for Mebane Family before 11/8

I am calling out for some support today, because a Mebane family dear to me and Tahz is in crisis and *needs to raise \$2550.00 by the end of this week in order to stay in their home!*

I know we all receive requests for money all the time, but I hope that you will PLEASE consider contributing ANY amount that's possible. -Cristina Rivera Chapman

Sorry there is not space to print Nealey Whitmore's story here, but she is an amazing young person. To contribute, or for more info, contact or send money to Cristina at 701 Ferris Road Durham, NC 27704. Phone: 919.259.9901.

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