



Happy Birthday!!!

Bread Uprising turned 3 years old on February 5, 2010, the third anniversary of our launch party. In today's 'zine, we're bringing you a picture timeline of the bakery's first year. Enjoy! There's more info about Bread Uprising inside as well...

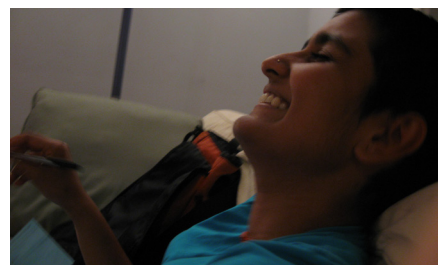
Panadería 'Bread Uprising' Bakery
 breaduprising@resist.ca
 www.breaduprising.org
 816 Yancey St. Durham NC 27701
 designed February 11, 2013; 12:32 PM



February 5th, 2010 - Bakery launch party! Folks try out different breads and give feedback on what the bakery should be named.



Spring 2010 - First season of the CSB subscription program. Every week we baked artisan bread, regular sandwich bread, a "special sandwich bread," and "something extra." Last week of the season we made saffron sandwich bread and truffles.



April 25, 2010 - 1st bakery assembly. Members of the CSB gather to meet each other, celebrate, and help decide in what directions Bread Uprising should move. A smaller group of members steps up to form Bread Team, which meets monthly to help lead the bakery.



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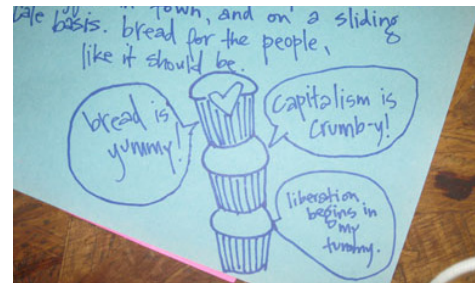
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January 3, 2011 - On a snowy, icy day our oven refuses to start. We have to wheel all the bread doughs up the street to a friend's house to bake bread for the CSB! Luckily, Ray Eurquhart hooks us up with a used stove, and bakery member Blair Christian brings the tools to install it.



Bread Uprising is a community bakery in Durham, NC, rooted in queer, people of color, and working class communities. We are a cooperative. Workers and members make decisions together about what happens in the bakery.

We're trying to build new ways for people to support each other and get the food that they need. Besides selling bread, we have a membership program where members receive bread specific to their needs on weekly basis. Members

don't pay a fixed price. They contribute what they have in abundance to sustaining the bakery, and take leadership in the bakery. To sign up or find out more, visit www.breaduprising.org

Panadería 'Bread Uprising' (Pan Subiendo o Pan en Reveulta, en Ingles) es una panadería comunitaria en Durham, NC. Somos arraigado en comunidades queer, de gente de color, y de la clase obrera.

Somos una cooperativa - trabajadores y socixs toman decisiones juntxs de lo que hacemos en la panadería.

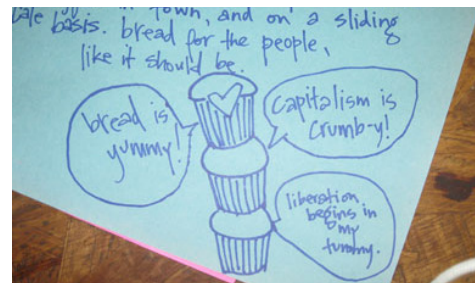
Tenemos una programa de pan semanal en que cada socix contrbuye lo que pueda y recibe el pan que quiera y/o necesite. Si quiere inscribirse, o para más información, visita a www.breaduprising.org



Winter, 2010 - Cristina Rivera Chapman spent a few months baking with us (bottom). Cristina is one of the farmers at Tierra Negra farms, who we partnered with for a food share in the second season of the CSB. Also, we did lots of experiments, including pretzels! (top)



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