

Subscription Form

Season 13 (Fall/Winter 2013)



Please fill out the form below, and return it either by mail to 816 Yancey St. / Durham, NC 27701, or email your responses to breaduprising@resist.ca. If you have any questions, call Tim at (919)260-8155 or Noah at (919)619-9935.

Here's how it works:

- This season goes from September 16 through December 16, 2013 (14 weeks)
- You fill out the sign-up form to tell us what bread. We'll review your form and let you know whether we have room for you this season or whether we had to put you on a waitlist.
- You come to the bakery on your pick-up day to get your bread!
- If you can't make the pick-ups, another bakery member will deliver your bread to you.
- As a subscriber/member, you participate in visioning and making decisions about what happens in the bakery!

Name(s): _____

Telephone number: _____ **Email(s):** _____

Address: _____

What's the best way to contact you? _____

What identities are represented in your household in terms of race, class, sexuality and gender?

We ask this because we've committed to having the bakery subscribers be majority-people of color, and to prioritizing queer and working-class folks.

Are there kids in your household? _____

Has accessing the food you need been a challenge in the past month?

As a bakery, we want to prioritize membership to folks who are experiencing a lack of access to the food that they need or want in order to be healthy.

WHAT BREAD WOULD YOU LIKE?

Everything is vegan. We use local and organic ingredients.

SANDWICH BREAD

- ☐ one loaf/week ☐ 1/2 loaf/week
☐ two loaves/week ☐ some other amount (specify)

What style?

- ☐ whole-wheat ☐ half-wheat ☐ white
☐ gluten-free (may contain trace amounts of gluten, and therefore not suitable for folks with life-threatening allergies)



ARTISAN BREAD

Type varies weekly. Examples: tomato-basil, multigrain, olive-herb.

- ☐ one loaf/week ☐ 1/2 loaf/week
☐ two loaves/week ☐ some other amount (specify)



OTHER GOODIES

Muffins

Flavor varies weekly. Examples: blueberry, pumpkin, applesauce.

- ☐ 6 muffins/week ☐ some other amount (specify)

Granola

- ☐ 1 lb/month ☐ 2 lbs/month ☐ 3 lbs/month

Pizza crusts

Pre-baked pizza crusts. Just top, heat and serve. Keeps well in the freezer. We make them once every 2 months.

- ☐ 1 ☐ 2 ☐ 3 ☐ some other amount (specify)



YOU LIKE TO RECEIVE?

organic ingredients as much as possible.



If it's easier to write your order in words, or if you have specific likes/dislikes (no nuts, no olives, prefer un-sliced bread), please write-in:

Do you have any comments or feedback about the subscription process or the bakery that you'd like to share with us?

HOW WOULD YOU LIKE TO CONTRIBUTE TO THE BAKERY?

Bread Uprising is a participatory project. Members work together to meet the bakery's needs. Please commit to contributing what you can in order to make it possible for the bakery and the bakers to keep this project going.

Here are some examples of what members have contributed:

- \$10/month and helping out with clean-ups once during the season
- Canola oil for bread, help with bakery visioning (no money)
- \$100 for the season, delivering bread twice, cooking lunch for the bakers on a Monday
- \$12/week and writing book reviews for the 'zine

TIME

We ask that every member commit to participating in the bakery in some way, for at least 1 hour every season.

I would like to participate through:

- ☐ delivering bread (with your own car)
- ☐ helping with clean-ups
- ☐ writing for the 'zine
- ☐ helping to preserve seasonal fruit
- ☐ making phone calls and helping with the subscription process
- ☐ serving on the bread team

MONEY

If everyone contributes \$6/week on average, we meet all our costs. We will make it work for anyone to get bread regardless of ability to contribute money.

How much would you like to pledge?

Would you be interested in paying your pledge via an automatic monthly bank draft or credit card charge?

OTHER WAYS TO CONTRIBUTE

For example:

- taking care of kids while their parents are working in the bakery
- using EBT to buy ingredients for the bread
- bringing in produce from your garden, eggs from your chickens, or meat/fish that you've hunted/caught
- helping out with car repair
- helping translate bakery materials into Spanish

Are there other things you have access to or skills you have that might be useful for the bakery or bakers?
