



15 responses

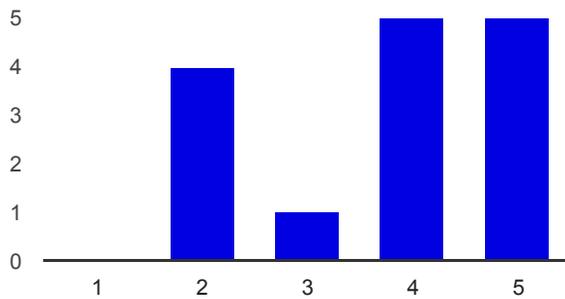
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Summary

Feedback about Bread/Baked Goods

1. Please rate any item you'd like to rate - artisan bread, sandwich bread, muffins, granola, etc!



Eww:	1	0	0%
	2	4	26.7%
	3	1	6.7%
	4	5	33.3%
YUMM:	5	5	33.3%

What item did you rate above?

Artisan bread

sandwich

Muffins

muffins

Artisan Bread

artisan bread

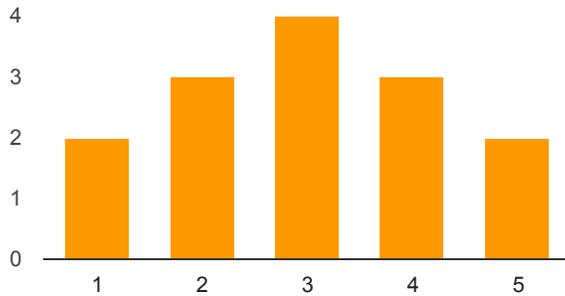
any kind of berry muffins

sandwich bread

whole wheat

artisan-especially olive

2. Please rate any item you'd like to rate - artisan bread, sandwich bread, muffins, granola, etc!



Eww: 1 **2** 14.3%

2 **3** 21.4%

3 **4** 28.6%

4 **3** 21.4%

YUMM: 5 **2** 14.3%

What item did you rate above?

gluten free bread

Sandwich Bread

WW sandwich bread

Granola

muffins

granola

gluten-free

sandwich bread

pizza crust

muffins- the muffins aren't bad, I just prefer a less healthy tasting muffin

lemon poppy seed muffins

fruit/ nut artisan loaves and olive-y/ garlicky loaves

**What feedback do you have about the bread, muffins, granola, and other items?
What do you like, what don't you like?**

The muffins that have included berries have been so moist, and so flavorful, and so delicious!

The olive/garlic loaf (recent) was also perfectly textured and moist in the right places and crusty but not too hard.

I have often loved the granola and there are other times when it is over cooked. I feel that consistency with the products provided has been a challenge.

like: • the thoughtfulness of the ingredients • that you all are up for adaptations on certain recipes
• they are healthy dislikes: • inconsistency of the baked items • lack of depth (in terms of taste)

i like how the granola is extra dark and crispy. the muffins are always yummy and moist but i think they are a little too sweet (for my taste). the WW sandwich bread is good and tastes healthy and wholesome (but is a heavy flavor).

I love that it gets delivered to me. I love how collaborative everything is. I like how organized the bakery is and how much it's grown. I love how despite growth, the bakery stays true to itself. I love the assemblies. The only thing I don't like is the muffins.

whole wheat bread is perfect- soft, sweet, healthy, sliced! some muffins don't seem baked thoroughly gluten free bread doesn't cut well- falls apart and crumbles.

Stopped getting the muffins cause they seemed gummy. Really love the artisan breads, I wonder about bakery members creating special ingredients to the artisan loaves. Like for rosemary potato loaf, a member could prep the specialty ingredients then have it get incorporated into dough y'all have created. Not sure about health code regulations there, if it would all have to happen at the bakery. But it could be a fun way for members to get involved and to have less work on y'all for the fancies.

I wish the muffins were softer and more tender. The occasional treats are so nice, especially the hamantashen.

Sandwich bread is at times a little heavy, too dense for sandwiches. As far as taste, it's delicious.

The sandwich bread can be a little heavy, like it didn't rise enough or something. The cinnamon rolls are usually very good.

The muffins tend to be very dry/crumbly--they just don't seem to meet the caliber of your other products for some reason. They seem heavy on flour and lower on flavor than other stuff. Not sure what's with that.

the artisan bread is a little too dense for my taste and I like more crust I like frozen pizza crust instead of the already baked one and I prefer thin crust

The muffins are hit or miss. Usually I'm not very happy with them because they have too much cornmeal in them. The cornmeal makes them a rough consistency and dry tasting. They could also be a little sweeter. I often eat it with the mentality of "suck it down-it's healthy for you". Which I don't think is sustainable. The sandwich bread is okay, it's very dense though. I like that it lasts a long time in the fridge without getting moldy-2 weeks or more. I don't like the granola, I think because I prefer more clusters than loose oatmeal, and I think the almonds should be chopped not whole. The cookies are good. The artisanal bread seems to dry out fast so I don't get it.

I like them all...just finding time this year to get them has been my biggest problem.

What would you like to see us bake/offer to members that we don't currently do?

I want more sourdough and more multigrain artisan bread Baguette/french country bread would

be good too

I would like non-vegan muffins.

I would love challah bread occasionally Maybe rolls once a month for burgers.

I would love to see challah... even if not regularly.

I have had your cupcakes at events and they were fantastic.

Would love crusty loaves. An easy set up for ordering cakes/cupcakes for birthdays etc would be great. Artisan gf loaves one day...

If only you could make french bread.

i would like for the gluten-free bread to be a little less dense and crumbly. i would like MORE whole wheat options (whole wheat muffins maybe)?

scones...

cupcakes would be amazing, even like, 1x a month. gluten free muffins sometimes? (which might be more dry--but i am sure you guys can get it worked out) croissants and/or scones sometimes?

special orders

What specific suggestions do you have to improve the areas that were not AWESOME

whole wheat sandwich bread is very dense and not tasty

More fluffy muffins, please!

Sometimes things are a tiny little bit burnt, for my own personal taste. I've had this happen with cinnamon rolls and an artisan loaf. But you guys, seriously, in general it is ALL awesome.

I am not sure about what the recipes are for making bread but there is definitely a difference in texture from bread uprising and other fresh made breads that I have purchased. My family happens to prefer a softer, lighter bread. Can you add a texture preference to the choices?

could we experiment with other kinds of flour mixes for gluten free? I've also recently had some cinn raison gluten free bread that was very good. I think with the lemon poppy seed muffins- we just aren't lemon-lovers.

Have bakery options that include eggs and milk.

more adventurous granola--like with coconut flakes, and again--once in a while gluten free granola would be amaze--though i know that's costly. muffins, definitely more liquid to make them fluffier. they taste homemade at this point, whereas the breads taste like bakery bread, if that makes sense?

I think the bread needs to have more air in it, needs to rise more. It can be pretty dense. The muffins could be a bit sweeter or richer. I will usually add butter to them but if they are sweet or rich enough then I generally eat muffins plain.

I like both the examples listed.

I think I pay too much for a product that I don't like very much because you are friends.

I like the fluffy muffin idea.

make muffins that are less sweet make WW bread that is a little lighter maybe (i have no idea how this would be done though...)

When you DO like something we've made, how do you respond? What about when you DON'T like something we've made?

I brag about the bakery to friends when I like something. When I don't like something I just keep it to myself.

when i like something, i respond by telling you and telling others. when i don't like something that i have had, i mostly keep it to myself or share it with the others that i am eating it with.

Share with others when I like. Keep to myself when less so.

Give you personal feedback

If it's amazing, I tell people. Or if someone asks about y'all, I rave. The VERY RARE occasions that something is not exactly to my taste, I tend to just enjoy it anyway, and move on.

When I don't like something I keep it to myself because I don't want to hurt your feelings.

keep it to myself

usually i don't say much of anything either way, honestly.

I have not ade comments either way.

i usually tell the others in my household.

If I like something I tell you. If I don't I keep it to myself.

I have kept it to myself.

Usually tell the bakers in person/face-to-face

keep it to myself. sometimes, I tell others about the baked goods I like

Feedback about other pieces of Bread Uprising

Do you feel you understand Bread Uprising's vision statement?

yes, i feel like all of it makes sense to me and more than that, it resonates with me.

yes i think so!

yes....you are all very committed to your philisophy and mission / vision statement

would like it to be more specific

Yes, I like it so much.

Basically, would like to know more about eventual goals/ long term vision to feel like we're going somewhere together and that I could help the bakery get there.

No

yes

I think I get the jist but I couldn't tell you what it is.

How are we providing access to food for folks who don't have as much access?

Yes.

Yes. I think it's very high minded and I really hope it works.

Do you feel other members understand Bread Uprising's vision?

I think so!

yes.

I don't know.

No

Sure.

yes

Maybe host conversations in the community for more exposure and educating folks about co-ops, neighborhoods, gentrification, food access, etc.

yeah everyone is really enthused!

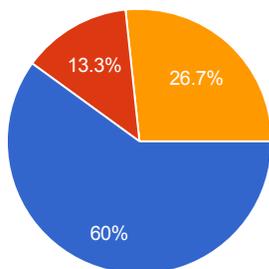
I do not know..

Not sure--sometimes I think people just want "free bread"

I think people get it.

I don't know what others know, I assume more than me. I'd be excited about an open forum "ask the bakers" gathering where we could ask yall about the baking process and the vision. There could be an icing station...

Do you consider yourself to be a member of Bread Uprising?



Yes	9	60%
No	2	13.3%
Maybe	4	26.7%

Why/why not?

Because I enjoy the products and I contribute more than just money.

feedback and participation is always welcome.

I don't know what it means to be a member rather than consumer,

I don't volunteer or go to the strategy meetings.

because i am no longer a subscriber but i do care about the individuals and the collective.

because i do not participate as much as i could (in the meetings especially)

have not had time this year to participate

Do you feel welcome at the bakery itself? Do you feel welcome at bakery events?

yes.

always

yes, but i do not have that much time to spend at the bakery or at events.

yes! I wish I could go more often!

not really. when i have to come by, i usually just stay in the car and let someone else go in. i think that at this point, it is mostly based on personal dynamics. but, i also feel that i wouldn't necessarily be welcomed and would even potentially be in the way.

haven't attended.

Yes. I don't want to participate because I don't feel I have time to put into helping you plan the future of the business. It seems like you have the same visioning and planning topics every gathering and that is frustrating.

For pick ups yes. Lots of events seem like meetings that I don't know if I should go to. Really appreciated the block party, not a meeting and clearly open to all subscribers.

Yes

Yes, in general. Great heads-up emails!

YES.

Yes, I feel welcome.

yes! That is something I really like about the bakery is that I do feel welcome.

of course! I tend to feel the bakery and bakery events are very welcoming and inclusive spaces

Do you feel comfortable bringing your family, friends, neighbors into the bakery as visitors and/or new members?

Yes, I feel like I could bring my family, friends and neighbors.

YES

I wouldn't recommend the products to anyone who wasn't into really healthy tasting food (aka-different, bland, not refined, not sweet). So no.

unclear to me when it would be okay to do that. Don't want to just bust in on Noah's home space. If there was an open house style chat about the bakery and walk around the space I would come and bring folks.

yes

yes i do, although i am conscious when talking about the bakery with white/class-privileged people, because i know we try to maintain a radical majority of people of color.

At this time the bakery is a kitchen in Noah's home. There would be no reason to bring some one to visit a person's kitchen.

yes....

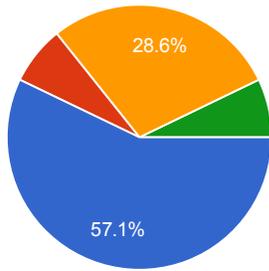
yes, but I'd like to have a more clear way to introduce new people (brochure, packet, etc)

I wouldn't feel comfortable actually going INTO the bakery, especially when there's actual baking going on-- as to not disrupt anything-- but I'm sure if I needed/ wanted to, y'all would be gracious and accommodating. Not that I've put that to the test. ;)

no. because my people have very different needs in terms of their bread choices. we are not historically vegan. we like our butter and all of the rest. we like consistency of flavor and texture is everything to us.

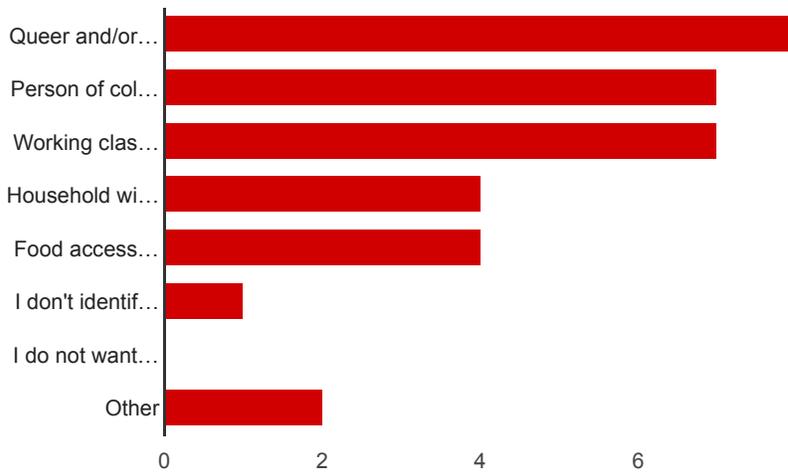
Yes.

Is it important to you that you be able to give anonymous feedback?



Yes	8	57.1%
No	1	7.1%
Sort of	4	28.6%
Other	1	7.1%

How you identify



Queer and/or LGBT	8	57.1%
Person of color, Black, Brown, Latin@, and/or Asian	7	50%
Working class and/or poor	7	50%
Household with kids	4	28.6%
Food access can be a challenge for me	4	28.6%
I don't identify in any of these ways	1	7.1%
I do not want to answer all or part of this question right now.	0	0%
Other	2	14.3%

Any other comments or feedback?

Everything Bread Uprising does is so smart and thoughtful. Thank you! Could we see the feedback of other members somehow?

I love the bakery and I am glad it exists. We can't keep your bread in the house to the weekend. grateful for your existence. :)

stuff about money & contributing to the bakery. like, do members understand and feel comfortable with the contribution process?

• are your needs getting met? • what are you putting into the food? specifically, are you putting stress into the food or are you putting love and joy? • what populations are you concentrating on reaching, with your summer outreach? • how can you sustain this work? • what do you need from the community that you serve?

Maybe what do you love most about the bakery?

How is the delivery process going? Sometimes we plan around the delivery being there on Monday night, but it doesn't come until Tuesday, so we are short for breakfast on Tuesdays. (not a huge issue because we usually have some in the freezer or still left from the week). Our bag was on the ground one morning- squirrels go to it! Not sure if it fell off the hook or if it was left on the ground. Would be helpful to have instructions for where to hang the bag safely at each house. When delivering- I'm not sure whether people want the door bell rung, to have a chat, to knock and go, or to be as quiet and unobtrusive as possible.

I think that there is a cultural disconnect between the bakery and the communities that you are hoping to serve. My question is have these communities asked for a "Bread Uprising?" I ask this because, the bakeries attempt to be accountable to people like me has felt burdensome. Even this survey is more than most people like me have time or energy for. As a single working class parent, one more expectation to volunteer or attend visioning meetings in order to have access to goods, is too much. I would rather purchase a \$4.00 loaf at the store. My moments of free time are valuable, and I am always looking for more of it to spend alone or with my family. I also feel that the bread is unfamiliar, which is another cultural disconnect, from poor families and families of color. The products being offered from the bakery do not reflect what our families are accustomed to and it feels like a forced relationship to our food. I feel that if the bakery wishes to serve these families new recipes need to be added.

Number of daily responses

