

## **Bread Uprising Bakery Sign-up for Summer-Fall 2010**

Welcome to Bread Uprising, our community-supported bakery! For us, this bakery is part of longer-term work towards food systems based on solidarity, not capital. We chose a Community-Supporter Bakery (CSB) or sustainer model in order to build relationships that are about collectively meeting each others needs, rather than exchanging goods for money.

### **Here's how it works:**

1. This season will run for from August 16<sup>th</sup> through October 25<sup>th</sup> (11 weeks)
2. You fill out the sign-up form to tell us which breads you want, and how often.
3. You commit to contributing money or other resources, on a sliding scale. If you are contributing money, you can pay the full amount upfront or pay in installments each week. A full list of needs & options are on the following page.
4. If you can, you support the bakery by helping with a cleaning or delivery shift
5. Each week (or two weeks, or month) you'll come to the bakery on your pick-up day to receive yummy baked goods to match your needs and desires! If you cannot make the pick-ups, another bakery member will deliver your bread to you.

### **Each week the following baked goods are available:**

- Half-wheat sourdough sandwich bread
- 100% whole-wheat sandwich bread
- An artisan loaf of our choice (in the past we've baked olive bread, multi-grain sourdough, pecan raisin, and...)
- Muffins!
- One 'extra special item', rotating between pizza crust, baguettes, granola and a special sandwich bread, and other fun things like focaccia and cinnamon buns.

### **Money, Resources, You, and Me:**

*In order to allow the bakery to better reflect the values it was inspired by, we are making a major change in how subscriptions will work for this upcoming season.*

We envision this bakery is part of a project of building community (and community economies) and figuring out how we can all meet each others needs. We're trying to move away from the standard model of a bakery, where customers exchange bread for money. Instead of this exchange, we envision a community coming together to support us to bake bread for everyone, from each according to their ability and to each according to their need/desire.

On the next page there is a list of things we need, monetary and non-monetary, to sustain the bakers and the bakery through the next season. Obviously no one individual will be able to meet all these needs, but our hope is that as a community we can come together to fill most of the needs on this list. Ultimately we would like to shift this to a web of interdependence, not something that is just about the bakers' needs – so feel free to also include if there are other needs you have that you think could be met collectively, or resources you'd like to share that might benefit everyone. Once we've got all the subscriptions in, we'll get back to everyone with a confirmation of what we need you to contribute and an overview of the whole picture. It's like pledge week at Church, for those of you who know about that.

Please return this form to us either by email or in person.

Tim: 260-8155 | Noah: 619-9935

[breaduprising@resist.ca](mailto:breaduprising@resist.ca) | [breaduprising.wordpress.com](http://breaduprising.wordpress.com) | 816 Yancey St., Durham NC 27701

### **Bakery needs/wants for the season**

- Money to cover the operating costs of the bakery for one season
  - \$70 for local honey
  - \$260 for flour
  - \$60 for pecans
  - \$180 for raisins, seeds, nuts and other items that we bulk-order
  - \$20/month for utilities
  - \$4/month contribution to resist.ca who hosts our email and listserve
- Specific materials for the bakery:
  - Canola oil - 5 gallons
  - Olive oil - 1 gallon
  - Locally produced molasses or sorghum
  - Paper and ink for printing zines
  - Bread and muffin add-ins: pitted olives, potatoes, tomatoes, apples, pumpkin, carrots, lemon, pawpaw, and whatever else you would like to eat...
- Folks to help out regularly with bakery work
  - Clean-up crew (1-2 people each week to come at the beginning of pick-ups and help clean or pack orders)
  - 3-5 folks each week to deliver bread that's not picked up by the end of pick-ups
  - Editors, writers, artists and designers for the 'zine
- Folks to buy, process and preserve seasonal fruit for muffins (this season, that'd be apples, sweet potatoes, and pawpaw, maybe also pumpkins)
- Childcare and toy stash for bake-days and assemblies
- Freezer space for ingredient storage

### **Tim & Noah's needs/wants:**

- \$900/month total towards rent for both of us; also includes rent for the bakery
- Car repair - new axle & shocks (N)
- Homebrew beer (T)
- Testosterone or magical trans healing (N)
- Fabulous and/or useful clothing (both of us)
- Yogurt & kefir (T)
- Somebody who knows a lot about zoning law and building permits to consult with about building a lil' house on the land behind the mango (T)
- Soap (not a lot. just some. does anyone make it?) (N)
- Homemade (vegan) ice cream (both of us)
- Queer movies to watch (both of us)
- A specific new part for my specific food processor (N)
- Therapy or maybe co-counseling (N)
- Produce for catering? (N)

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**Bread Uprising Bakery  
Sign-up for Summer-Fall 2010**

**Name(s):** \_\_\_\_\_

**Phone:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Please look at the options on the previous page and tell us which of the following you want, and how often (e.g. one per week, two per week, once a month):**

Bread type	How many & how often?
Any loaf (our choice)	_____
WW sandwich	_____
Half-wheat sandwich	_____
Artisan loaf	_____
Muffins (by the ½ dozen)	_____
Extra item (our choice)	_____
Specific occasional extra items -- granola, pizza crusts, cinnamon rolls.	_____

How would you like to contribute to sustaining the bakery & bakers? (this replaces the previous subscription pledge system; see previous page for some options)

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*A few possibilities: pay for and pick up half a seasons worth of flour • deliver bread for a month and buy an ink cartridge • find a sorghum supplier, make a big batch of vegan ice cream, and buy/process a year's worth of apples • one week's worth of rent money • host meetings and provide childcare • Please feel free to call us if you have questions!*

Any other needs you have that we might be able to meet collectively? Resources or skills you have that you'd like to make available to others? (*random stuff from the side of the road, yogurt, a car, tools, etc*)

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Allergies, likes, dislikes, or anything else we need to know? Would you like your bread sliced?

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