

Bread Uprising Bakery, Season 4 Sign-up for Winter 2010-2011

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 November 15th, 2010 through January 31st, 2011 (12 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*
- Gluten free (but baked alongside breads containing gluten) sandwich loaf
- An artisan loaf of our choice (we've baked olive, multi-grain sourdough, pecan raisin, and...)
- Muffins!
- One 'extra special item', rotating between pizza crust, baguettes, granola, and other fun things like focaccia and cinnamon buns.
- *Once a month, these basic sandwich breads will be switched out for a special sandwich variation, like seeded whole wheat sandwich, cinnamon raisin, etc.

Money, Resources, You, and Me:

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 | 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
 - \$60 for honey (3 gallons)
 - \$260 for flour, \$33 for oats (50 lbs)
 - \$101.25 for pecans (15 lbs)
 - \$30 for molasses (9 quarts, or if you can find it, an equivalent amount of sorghum)
 - \$10 for coconut milk (6 cans), \$25 for olives (6 lbs)
 - \$95 for other ingredients and incidentals
 - \$24 per month for utilities and email/listserv service
- Vegetable oil (6 gallons, 1 every 2 weeks)
- Olive oil (met!)
- Used plastic grocery bags (for bread deliveries)
- Metal shelving for ingredient storage in Tim's basement
- End table (size?)
- Deliveries - 2 people each week to deliver bread to folks who can't come to pick-ups. This takes about 2 hours and can be done Monday night or Tuesday morning.
- Clean-up shifts - Come to the bakery at the beginning of pick-ups to wash dishes or help with packing for about 1 hour. We can usually arrange childcare as well.
- Locally produced molasses or sorghum
- Ink for printing zines, or a laser printer
- Bread and muffin add-ins: pitted olives, potatoes, tomatoes, apples, pumpkin, carrots, lemon, pawpaw, and whatever else you would like to eat...
- Folks to buy, process and preserve seasonal fruit for muffins (this season, that'd be apples, sweet potatoes, and pawpaw, maybe also pumpkins)
- Folks to be on call for childcare: We will need childcare for bread team meetings (1/month, on weekends), for some cleanup shifts on bake days, and for assemblies
- People to write/draw/collage pieces for the 'zine (let us know what you have in mind)
- Somebody to help out when we build the new bread slicer with Darian!

Tim and Noah's needs and desires

- \$650 - 1025/month towards rent for both of us; this is the only monetary pay the bakers get and also includes rent for the bakery
- Homebrew beer (T)
- A clothes-drying rack (N)
- Haircuts (both of us)
- Somebody to make and deliver about 1 Qt/week of yogurt and/or kefir (T)
- A new front hub or just a new bike (N)
- Folks who will let us borrow or copy for us rad queer movies to watch. On our to-watch list right now: *Plata Quemada*
- Car repair -- specifically new shocks (N)
- Healing/herbal medicine (met!)
- A full-spectrum lamp for combatting the winter blues -- not sure if this will work but I'd like to try it out. Maybe if anyone has one I can borrow for a few weeks? (T)
- Minor sewing help (hemming pants, etc.) (both of us)
- Fabulous clothing (both of us)

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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	_____
Gluten free sandwich loaf	_____
Artisan loaf	_____
Muffins (by the ½ dozen)	_____
Extra item (our choice)	_____
Specific occasional extra items -- granola, pizza crusts, cinnamon rolls.	_____

If it's easier to write your order in words, or if you have specific likes/dislikes, please put them here.

How would you like to contribute to sustaining the bakery & bakers? If you'd like to keep things more or less the same from last season, just tell us..._____

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Season 3 Evaluation

How you feel about the bakery, and your thoughts & ideas about how to structure it better, are so important to a healthy community bakery.

What did you think about Season 3?

We have 4 questions for you. If you'd prefer to talk this over with us in person or by phone, please do! If filling out written questions works better... here you go!

Bread * *How do you like the bread? Are there any favorites or problems that you had?*

Resources * *How do you feel about what you put in? Does this feel like it is working for you?*

Changes * *Do you have any new ideas for things you'd like to see in the bakery next season - breads, structures, events, writings, ...*

General * *What have you learned from being part of the bakery this season?*

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