

Our first evaluation dinner on 1/18/13 was hosted by Emily & Serena, and attended by Manju, Beth, Kriti, Zelda, Alex, Mikel, Colin, Anthony, Mathias, Noah, Tim, Serena, and Emily.

What did you hope the bakery would do this fall? Did we do it?

- ⤴ Bread keeps getting better each season!
- ⤴ Try things out
- ⤴ Pay a living wage
- ⤴ Move to a bigger space
- ⤴ Work out a different economy – selling labor/bread
- ⤴ Have a stable income
- ⤴ Become a worker co-op
- ⤴ Work time feels sustainable, grounded, peaceful for bakers
- ⤴ More people know about bread uprising (through OK cupid!)

Then, there was a money update where bakers shared notes from their evaluation sessions including total amount of money we brought in, how much money different types of things brought in, and how we thought things that don't connect to our vision would bring in lots of money but actually more vision-connected things did fine.

Here are some notes from the remaining discussion that we had, which covered themes from how to have a sustainable income stream for the bakery, to a new space, to organizing in durham public schools!

Sustainable income stream for the bakery, Publicity, Growing:

- ⤴ Flyering in neighborhoods near Kings Red & White (which has our bread) about the bread & bread uprising
- ⤴ Events (like nutcracker) – more grassroots events that are connected to our vision, happen each year, and are smaller-scale ie not a ton of prep time – get on a regular schedule with this. More partnerships with Walltown Children's Theater (this summer?)
- ⤴ Catering – can we do it? Under the table unless it's just baked goods (shelf-stable).
  - Similar to events idea – find entities to partner with that do regular events, do catering with them.
    - Duke (Emily)
    - LeVenson press workshops (Zelda)
    - El Centro Hispano
    - Self Help Credit Union
    - Community organizations...
- ⤴ Each member has a bridge to bread uprising in our philosophies – why we are here – and also bridges to other organizations and communities. For each person to think about – what else do we have connections to that we could bridge with bread uprising?
- ⤴ What is a living wage? Want to see us paying at least \$10/hour. Want to see us paying at least \$15/hour. Want to see us express clearly what we think a living wage is.
- ⤴ Carry the conversation – idea that part of what happened this fall is that so many more people came into contact with Bread Uprising – and that it's not just getting more folks to have the bread or become members, also about spreading the message, educating about our vision, community, anti-capitalism, etc. Asking folks we meet to keep sharing the message too.
- ⤴ Vision – question of economic self-sufficiency is big on everyone's mind – need for bread and also need for inspiration from what bread uprising is doing – feeling “we can do it, together!”
- ⤴ Zine with stuff that's sold (have been doing this)
- ⤴ Poster with bakers' faces + community faces + info about bakery, to have when we are tabling/at markets – more accessible/eye-catching than brochure.
- ⤴ More news/feature stories
- ⤴ Videos that explain what themes in bread uprising are in a fun, accessible way: exchange model, queer bakery, anti-capitalist bakery mean. Part of political education campaign

Space:

- ⤴ Space as quantum leap – hearing reflections from this fall, folks are seeing space as a major thing that needs to be addressed, in order to be able to really grow to make the numbers of bread/cakes/etc. that we are talking about, we need a bigger space. Also, many folks in the community have dreamed of a shared space for a while – see the bakery as being in the best place to be able to anchor a space and help make these dreams possible.
- ⤴ Want to form a space committee to work on this and on some scenarios – How many ovens do we need? What square footage? – What could some options be?

- ^ Grant for new kitchen space
- ^ Using kitchen space at restaurants (something we planned to look into this fall and didn't get to) – places that are closed Sun/Mon/different hours
  - Curryblossom is closed Sundays & Mondays, 2 convection ovens are sometimes broken but could be an option!
  - School cafeterias? Probably lots of bureaucracy there
  - 9<sup>th</sup> street bakery – temporary space, or long-term partnership.
  - CAARE – possibility for partnership. Idea of getting a grant to help upgrade the kitchen, being able to use it (update – heard that they are already in process of upgrading the kitchen). Community grocery/pantry there as well.

Organizing in durham public schools (DPS), etc.

- ^ Partner with DPS to provide bread in the cafeterias – feed kids decent food.
- ^ Who is already doing work around cafeteria food in Durham? It feels colonized... how/do we connect with this? Understanding that we share an interest of good food in cafeterias... People to talk to-
  - Page McCullough of People's Alliance as resources around education
  - Anthony got contact of person on the school board
  - Emily wants to call the school up and see where they get their bread!
- ^ Resources in Goldsboro – folks we know that have organized around cafeteria food – SWARM
- ^ Taking this on as bakery organizing project
- ^ Challenge that we think the government has to go with the lowest bidder, on bread or anything...
- ^ Question of what kids actually want to eat – experience of seeing a lot of kids not wanting to eat our type of bread
- ^ Put as part of a package? Connect with other food folks, offer not just bread, but other things as well – connect with someone who is putting it on the menu (i.e. grilled cheese on our bread)
- ^ Taste test bread at Alex' middle school in Hillsborough, workshops with students
  - Does science class have a component where could include stuff about eating healthy, tracking how you feel, etc.?
- ^ What about doing an anonymous taste test to get feedback about what people like, even from bakery members?
- ^ Cooking classes. Workshop: bread baking as revolutionary process. Enrichment at afterschool programs. Saw something from Theo about City of Medicine School – looking for classes – July, pilot project.
- ^ Young moms – connecting with Welcome Baby (Kriti has contact)
- ^ Baking camp! Summer camps, the Y, getting a chance to interface with parents – need to make it issue of whole family
- ^ Cookbook
- ^ Curriculum has to connect to whole family – and/or build skills for later in life; if just focuses on young people, hard to make changes around what folks are eating, could cause conflict.
- ^ How to do this work – where are the places where it connects with our vision? Concern about this type of work not coming from parents, students. It is parents/students in the room who are raising this right now; how do we do it in a way that connects with people
  - Parent survey in schools – what would you like your kids to eat at lunch, being in conversation.

Closing thoughts:

- ^ I'm inspired – more energy for bakery; so many inspiring ideas
- ^ Y'all are amazing.
- ^ Passionate about schools, excited to connect this to bread uprising
- ^ 4<sup>th</sup> paragraph of vision – forming relationships where kids are people
- ^ Want to see scenarios for space by end of spring – map it out.
- ^ I like the dinner format – it's like a mini-assembly! It's been real.
- ^ Cake.
- ^ Practical and non-practical ideas
- ^ Space opens up so many things – volume, etc.
- ^ Slow intentional growth process – need big leap. “Still here, why not leap”
- ^ People who can't afford healthy foods – that's why we're here
- ^ “OMG the bread is here!” excitement on Monday nights
- ^ Want to create committees – move into a space this year - “2013 is the year of the space!”
- ^ Excited to be in this type of visioning space in the bakery again!