



Hey y'all!

**March 23, 2010
4:15 PM**

As part of the CSB program, we've been doing a weekly 'zine. Bake days don't feel complete without some layout and writing, so today we decided to put together a 'greatest hits' from the past month or two. Enjoy! And you can catch up on the rest of the 'zine online at breaduprising.wordpress.com.

First up, a letter from Noah (from Week 2) laying out how he feels about producers, consumers, transactions, and baking...



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First up, a letter from Noah (from Week 2) laying out how he feels about producers, consumers, transactions, and baking...

Dear you, You are not reading a cereal box and what you are eating is not a product. So what is it? Maybe it is some bread that was made with love for you as part of a vision for the world; and not just envisioning but also beginning to create that world.

How I position myself in this unjust food system is as a food producer, a worker who owns a few of the means of production and makes decisions collectively, who has to sell my labor in order to survive. But what we are doing here is something different: I am really not interested in selling myself to you. I am not interested in having you buy something. I am interested in being interdependent; in supporting each other.

But as I'm going through the bakery orders for next week, I am terrified. There are moments like these where I start to forget about the community part of it, about the love and interdependence, and I start to think of myself as a worker who has to sell my product. This is how capitalism is internalized in my head. The "the customer is always right" poster that hung in the café where I used to work, that I would look at every day, re-filling the container of sweet tea, is ringing in my ears even more strongly than when I worked there.

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Even though you are not a customer; sometimes I start to feel like you are only here because you want some bread, not also because we care about each other – and to be afraid that if for some reason you don't like the bread, instead of giving me that feedback, you will either stay getting increasingly frustrated with me, or peace out without saying anything. Because that is what we do in capitalism, when we consume products and don't know the workers or producers of the things we buy.

So, we are trying to separate our production of bread for you from a transaction. We give you bread because we love you and know that you need some bread, and you give us something because you love us and know that we need whatever it is. And if what you give us is money, then we are stewards of that and do not squander it.

And, I want more than this – I don't want what we are exchanging to be based primarily in money; I want to figure out how we can interact with capitalism collectively, because we have to, in ways that do not harm or isolate us; I want to have conversations with you about what we need and desire, and how our class backgrounds and histories impact that, and how take care of our needs together. How we create economies that

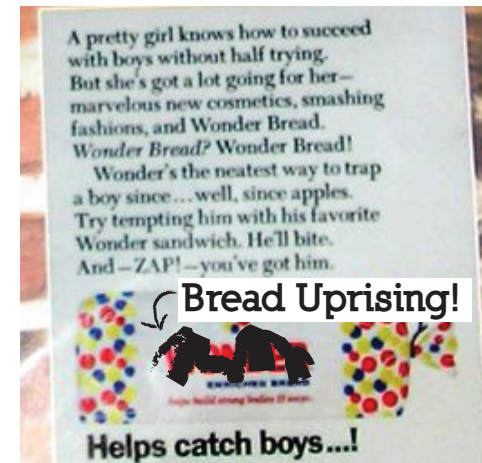
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Love, Noah



Conversation to plan the March 23rd bake day:

Noah: Well, I think it was last week that you said that maybe we should think of the monthly bake days as a way to earn money, as opposed to the subscription which is about supporting our communities & building community

Tim: But when I think back on it I am totally frustrated with that model. Its like admitting that the thing we really want to do is unsustainable, so we have to be capitalists in order to survive.

N: Yeah, and I feel like if we separate out different parts of the bakery, and make some about what we want in the world and some not, then we are also separating out different parts of ourselves and segmenting ourselves. So, we have to see if it will work to be sustained without having to sell ourselves.

T: If we don't, we'll probably just keep emphasizing the capitalist thing more and more, since it's what's sustaining us. I feel like I've seen that happen with a lot of other co-ops...

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N: So, what does it actually mean to do that? We are doing a sliding scale, which is important; but how do we actually change what we're doing? It doesn't feel like enough to say that we don't want to have a transaction but people are still giving us money and we are giving them bread?

T: One thing is that we need to have a community conversation about our needs. We can pool our needs so all we need is not just money; and, what we think we need individually can change depending on what kinds of communities we're in and what kinds of situations we're in.

N: But I think that requires a community structure and a lot of trust and commitment.

T: Yeah – so let's do it! We can start by bringing folks together to talk about these things. Let's also make a list of needs that we have, and send them out.

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What we baked this week

Half-wheat sourdough sandwich (843g/loaf)

Ingredients: Water (36% by weight), Organic whole-wheat flour (30%), Organic white flour (30%), Vegetable oil (3%), NC Honey (1%), Salt

Whole Wheat Sandwich Bread (840g/loaf)

Ingredients: Organic whole-wheat flour (56%), Water (30%), NC Honey (5%), Vegetable oil (5%), Molasses (2%), Salt (1%), Yeast

Whole-wheat peach-cornmeal muffins (440g/6)

Ingredients: NC peaches (41% by weight), Organic whole-wheat flour (23%), Pecan milk – contains pecans and water (16%), Yellow cornmeal (7%), Maple syrup (5%), Water (3%), Organic fair-trade sugar (3%), Flaxseed (1%), Baking soda, Baking powder, Cinnamon, Salt.

Carrot Raisin Sunshine Muffins (445g/6)

Ingredients: Bread Uprising muffin mix (28%: organic whole wheat flour, yellow cornmeal, organic fair-trade sugar, cinnamon, baking soda, baking powder, salt), Pecan milk (16%: water, pecans), Organic carrots (17%), NC Honey or

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Maple syrup (8%), Vegetable oil (8%), Organic raisins (6%), Dessicated coconut (5%), Pecans (4%), Vanilla, Garam masala, Cardamom.

Pecan-raisin sourdough (830g/loaf)

Contains: Water (34%), Organic whole wheat flour (27%), Organic white bread flour (17%), Pecans (9%), Organic whole rye flour (7%), Organic raisins (5%), Salt

Rosemary, olive & onion foccacia (580g/each)

Contains: Durham water (29%), Organic whole-wheat flour (24%), Organic white flour (24%), Olives (9%), Onions (7%), Olive oil (4%), Rosemary (2%), Salt, Yeast

Bread Uprising Bakery
816 Yancey St., Durham, NC 27701
breaduprising@resist.ca
breaduprising.wordpress.com

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