

# Bread Uprising!

Season 1, Week 2  
February 25, 2010  
7:01 PM

How do we make this bread and this bakery something you cannot consume, but something we create together? How do we make what community is and what economy means something that we create together?

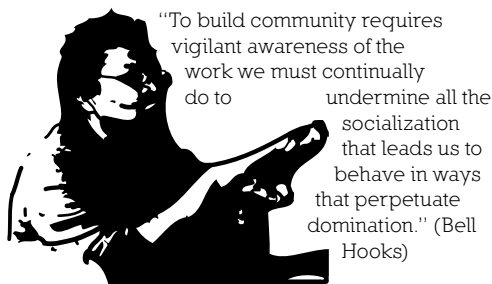
To start... what is community?

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



"Let's face it. We're undone by each other. And if we're not, we're missing something ... It is not easy to understand how a political community is wrought from such ties. ... When we say 'we' we do nothing more than designate this very problematic. We do not solve it. And perhaps it is, and ought to be, insoluble. This disposition of ourselves outside ourselves seems to follow from bodily life, from its vulnerability and its exposure." (Judith Butler)



more strongly than when I worked there.

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,

## What we baked this week

### Olive Bread (net wt: 830g/loaf)

Ingredients: Organic unbleached bread flour (39%), Water (35%), Organic whole-wheat flour (16%), Pitted kalamata olives (8%), Olive oil (2%), Rosemary, Sea Salt

### Whole Wheat Sandwich Bread (net wt: 840g/loaf)

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

### Dilly Deli Rye (net wt: 830g/loaf)

Ingredients: Organic unbleached bread flour (39%), Water (35%), Organic whole rye flour (16%), Vegetable oil (6%), Dill seed (2%), Sea Salt (2%), Dill (1%)

### Carrot Raisin Sunshine Muffins (net wt: 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 Maple syrup (8%), Vegetable oil (8%), Organic raisins (6%), Dessicated coconut (5%), Pecans (4%), Vanilla, Garam masala, Cardamom.

### Ciabatta Baguettes (net wt: 350g/each)

Ingredients: Water (43%), Organic unbleached bread flour (41%), Organic whole-wheat flour (14%), Salt (1%), Yeast.

## Upcoming: Tierra Negra Work Party!!!

Sunday, February 28th (9:30 AM - 5:00 PM): Get down and Dir-TAY Work Party Work Party at Tierra Negra Farm!

Tierra Negra (run by Tahz Walker and Cristina Chapman) are our favorite farmers ever and future Food Share partners. Food (and coffee!) provided, and childcare will be available from 11 - 3.

Please RSVP to [tierranegrafarm@gmail.com](mailto:tierranegrafarm@gmail.com), or 859.699.3805 (Tahz) or 718.812.3494 (Cristina)



and how take care of our needs together. How we create economies that are part of the world that we want, while we are also still living in this world, is a complex thing that we have to experiment with together. And, like I remembered this afternoon, this world keeps creeping in.

Love, Noah

## Prayer to Virgin of the supermarket (for processions to the mall)

Deliver me, Virgin of the Supermarket Source of all my riches and social status which the other consumers lust after and envy

Let your marketing which makes clear the paths of shopping hand-in-hand with your advertising guide me in each new purchase.

Even through today's crisis, keep the cries of the exploited from reaching across the world And keep my Visa card from expiring Forever and ever. Amen.

Source: iconoclasistas ([iconoclasistas.com.ar](http://iconoclasistas.com.ar)) is a radical graphic art/design 'laboratory' based in Argentina. They also do some really cool grassroots map-making.