



Week 9!!!

Season 1, Week 9
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8:53 PM

It's the second to last week of the bakery season - wow. We are trying out a new schedule for the bake days, where one of us does most of the baking and the other one holds down admin tasks for the day. This week, we are excitedly planning for the assembly by doing some story-telling about the bakery. Also included this week is a feedback form about the past 9 weeks of bread - please let us know how it's been for you!

...a bakery? How'd you end up starting a bakery?

Well... I remember when I was a kid my mom would let me make muffins and I'd put green food coloring and Cheerios in them. My taste is more refined now, of course. But I've always loved food and cooking. And in this town there's just no good bread available. Other than Whole Foods, of course, but they don't even bake their bread on-site anymore; it's just par-baked (gross!).

So, we decided to take the leap and try and turn our passion into a business.

It's so exciting to be able to bake organic, locally sourced gourmet breads, to try out new recipes and new flavors every week. Durham's going through a food revolution, and we're thrilled to be part of it.

Well... I remember when I was a kid I used to bake a lot. And Noah baked bread for his family every week... so it's something that we have both been doing for a while. We've been talking for a long time about building more community food-sharing networks. It fits in with the garden co-op that we're part of, with our visions for the community & world we want to live in. About two years ago, I decided to stop buying bread completely, to see if I could bake enough bread for myself, and separate myself from major grocery stores like Whole Foods, Kroger, and Food Lion that are restructuring our food systems in ways that I don't agree with. It was funny, I kept on getting mad at other people for buying bread... "Why are you buying bread? Don't you say you're anti-capitalist? It's so easy to bake your own!!!" It took me a while to realize that a lot of folks around here don't have time to bake bread every day, or don't have the skills and experience.

Plus, we want to build these community networks, where we are all sharing the skills that we have with each other. So we decided to see if it made sense for us to bake for a larger community of people. We did a survey to determine how much people were already spending on bread, what kinds of bread they needed, and tried to structure the bakery to fill what our community needed. And we try to support other local producers to build economies based on justice, and to keep everything organic and mostly whole-wheat, especially because we know so many kids are eating our bread. It's exciting (and scary!) to be providing daily bread for people we love.



The differences between these stories are striking...

to do some literary criticism of our own writing [before we even write it], here is what I see...

We have to talk/think about what these stories do. where they position us. both are true, in a way. they are not mutually conflicting stories. they are both partial truths, and important ones. but they do very different things.

One story puts us squarely in the realm of a hip new entrepreneur who is "being our own boss" and "making money doing what we love", while the other puts us squarely in the realm of anarchist organizers who are building our capacity of meet our needs outside of capitalism.

Particularly for us as white folks living in Durham, it is very important to us to fight gentrification, not become poster-children for gentrification - "see look at this amazing new local food hip thing in Durham, don't

you [white person with some \$] want to live here and be a part of this community [huge "*****" - read "consume and destroy this" instead].

This plays out in particular ways because we are queer. We both live here because we are from around here - that is really the primary reason, it feels like home because it is and has been home. well, tim is from raleigh and I am from 27705, out in the country, but it is pretty damn close. so we didn't move here from up north or anything (um.. some of our parents did) - and we love this city and nc and it is heartbreaking to see the gentrification that is happening here. as white queer folks it is particularly heartbreaking to see many of the white queer northerns come in and find queer community that they want here, make it their home, while southern queer folks & queer folks of color, trans folks are struggling, strugglin to get by.

I do not want to be a part of any community and particularly not a queer community that leaves behind my self or my folks, or anyone particularly not folks who are from here or

came here by force/necessity and have made it home. There is so much more to say about gentrification and this city and our lives, connecting it with neoliberalism, and memory; but it won't fit here.

So, the stories we tell about the bakery can help to put us in solidarity with folks of color in this city, & with other workers/low-income folks in this city; put us building the city and the world that we want to live in that is a space of collectives and solidarity and radical/true democracy and mutual aid and love and ... along with doing the work to live up to & continue transforming our stories.

Telling stories is how we remember, and there are things that it is crucial for us to remember that those in power would like us to forget - our dreams for the bakery, what used to be where west villiage, southpoint, and brightleaf square, are now (do you remember?); what happened at the duke lacrosse house. Telling our stories is a powerful way to remember together, mourn, celebrate, and create.

What we baked this week

Half-wheat sourdough sandwich (840g/loaf)

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

Artisan pumpernickel (762g/loaf)

Contains: Water (34%), Organic whole-wheat flour (25%), Organic whole rye flour (12%), Breadcrumbs (12%: from leftover baguettes and rye bread), Organic white bread flour (12%), Vegetable oil (3%), Molasses (1%), Salt (1%), Yeast

Black bean sandwich bread (830g/loaf)

Contains: Organic whole-wheat flour (45%), Water (27%), Cooked black beans (18%), Organic yellow cornmeal (4%), Vegetable oil (4%), Salt (1%), Cumin, Yeast

Pizza crusts (300g/each)

Contain: Water (36%), Organic white bread flour (29%), Organic whole wheat flour (29%), Olive and vegetable oils (3%), Honey, Yeast, Salt

Peach-cranberry muffins (450g/half-dozen)

Contain: Organic whole-wheat flour (29%), Pecan milk (23%: pecans, water), Canned NC peaches (19%), Organic yellow cornmeal (12%), Dried cranberries (5%), Sugar (3%), Vegetable oil (3%), Water (3%), Salt, Flaxseed, Baking Powder, Baking Soda

How to use pizza crusts

We under-bake our pizza crusts on purpose so that they can finish browning once you put them in the oven again with toppings. To use, preheat your oven to 475 degrees Fahrenheit, top the crust however you desire, and bake until the toppings are done and the crust is golden-brown (usually 12-15 minutes).

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