



Aug. 2, 2010
4:19 PM

Hey everyone! WE'RE GOING ON VACATION!!! We're taking a break from baking next week. Remember that this is the last week of Season 2. If you wanna keep getting bread you'll need to fill out the season 3 sign-up form (in your email, or at <http://tinyurl.com/breaduprising>)

If you look at the sign-up form for next season (check it out!!), you'll see it's a little different than last season. We're trying out an economic system that is based on sharing our needs and desires as a community and working to meet them collectively. The structure you see here comes out of discussions with an 'ad-hoc



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committee' of folks from our advisory group. Tim says it is like pledge week at the church he grew up in – there is a long list of all the things that make the church run every day, and all the members sign up to pitch in how they can. It is still very sliding scale, and we hope will help to create a structure that reflects and supports the reality that the bakery belongs to and would not happen without all of us.

Making this list brings up a lot. If this is a web, why are we still at the center? How do we decide what is a "fair" amount of rent money to put out there, given the amount of work/our lives we are putting into this, the other paid work we have access to, our small personal budgets due to class privilege/lack of debt and lack of dependents/children? How do we deal with the fact that we can't and don't want to monetize all the love we put into (and get out of!) the bakery? Lots to think about, but we're excited about trying this new structure!

In addition, there are a few reflections and changes we would like to make for next season.

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1. It has been amazing to have folks come to

clean up each baking day. It has seriously lifted a lot of stress off our shoulders, and given back time we would otherwise have to put in over several days because we were too tired at the end of the day to finish cleaning up. Thank you for helping! We want to formalize this for Season 3, so we put it on the list of ways folks can participate in the bakery.

2. It's been hard when folks haven't been able to pick up their bread. We're pretty much out of freezer space, and since we never know who is going to come, the bread sits out for several days, and we're sad watching it get old. We know that folks are not always able to come pick it up. So, for season 3, our plan is to have a team of folks that deliver whatever bread is left after pickups are over. We still want to see your beautiful face at pickups! But if you can't make it for whatever reason, the bread should be coming to you. And, if you can make deliveries for a week of a month, that would be fantastic.

We can't wait to talk about this and more structure questions at the assembly folks are planning for September 12th!

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What we baked...

Half-wheat sourdough sandwich (840g/loaf)

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

Whole-wheat sandwich bread (840g/loaf)

OG whole wheat flour (57%), Water (35%), Vegetable oil (4%), NC Honey (2%), Fair-Trade Molasses, Salt, Yeast

WW/rye sourdough bread (775g/loaf)

Durham county water (40%), OG whole-wheat flour (36%), OG whole rye flour (12%), OG white bread flour (11%), Salt (1%)

Granola (447g/portion)

OG Rolled Oats (44%), OG Pumpkin Seeds (14%), NC Honey (12%), OG Sunflower Seeds (8%), Pecans (7%), Canola Oil (7%), OG Fair Trade Molasses (6%), OG Coconut Flakes (2%), Salt, Cinnamon, Cardamom

Rye-raisin muffins (397g/half-dozen)

Pecan milk (34%: NC pecans, water), Rye flour (31%), OG raisins (23%), NC Honey (11%), Salt, Cinnamon, Baking powder

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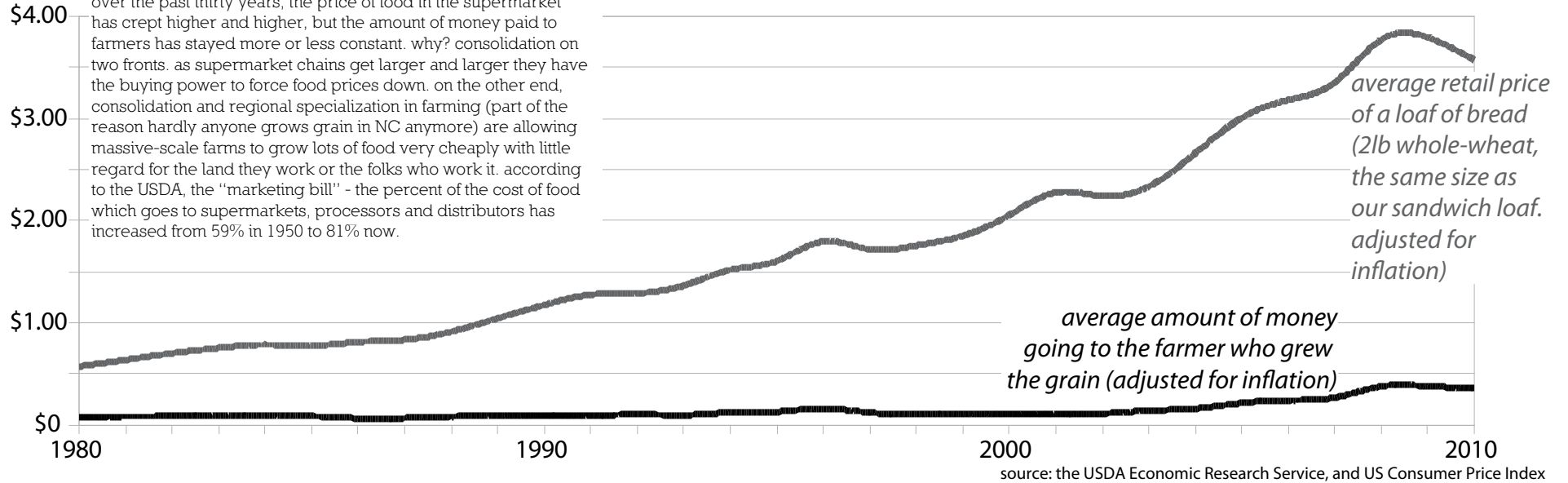
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the price of supermarket bread:

over the past thirty years, the price of food in the supermarket has crept higher and higher, but the amount of money paid to farmers has stayed more or less constant. why? consolidation on two fronts. as supermarket chains get larger and larger they have the buying power to force food prices down. on the other end, consolidation and regional specialization in farming (part of the reason hardly anyone grows grain in NC anymore) are allowing massive-scale farms to grow lots of food very cheaply with little regard for the land they work or the folks who work it. according to the USDA, the "marketing bill" - the percent of the cost of food which goes to supermarkets, processors and distributors has increased from 59% in 1950 to 81% now.



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