



## Text-heavy 'zine!!!!

Did Tim expend all his creative energy on last week's diagram? More that we're really excited to bring you two interviews with folks doing food justice work here in Durham. First, part of our ongoing "What is [this] community?" series, an interview with Kifu Faruq about her work with her partner Melanie Wilkerson. Second an interview with Noah about what it means for the bakery to be queer space. Get your reading glasses ready!!!

*What does it mean for you for the bakery to be a queer space?*

It's interesting to think about this in light of the conversation we were having [Sunday at a meeting with the advisory council] about the difference between saying 'queer space' and either 'queer-friendly space' or 'anti-heterosexist space'. To me, it means basically a transformative, nourishing, creative space for queer people. Where we can be our whole selves and learn and grow and thrive.

*How do you think, besides just being queer bakers, we can foster that space?*

Queer movie night! Haha... What else? I think that's the hard question! I do think that having visual reminders in the space of our queer ancestors, things that are important to us as queer people, things that are inspiring is helpful. It's about creating a space of bravery; I think that's a lot of what it takes to be out in the world is to have the confidence to be bold enough to even go into the gay movie section. I'm trying to think what will promote that in the bakery. I also

*I've heard about a lot of different projects you're involved in -- the Greenspace Initiative (GSI), JRuth farm, Kifu's Cookies... tell me about some of them?*

Ok so.. it's been a year and two months since we started GSI. This year is the second year of the CSA which we've been doing with produce grown in our backyard, Summit Farm, supplemented with sometimes stuff from other farmers, or eggs, or Kifu's lavender cookies. And this year, we've been dreaming about doing a mini-coop, which is something I have experience with and my mom started the co-op when I was a little kid, so it would be great to get her involved as well. At jRuth farm, we won't have a full harvest until mid-July or mid-August, so we have more time to figure out distribution, but we're thinking about partnering with Durham Parks & Rec., maybe doing some distribution at Holton Center. Next year we have big plans to actually have food trucks, other things like that. We're working with Bountiful Backyards on that.

think having discussions about queer things. I don't know what else.. this is starting to sound really cheesy!

*A lot of what you've said is about taking pre-given queer culture and bringing it into the bakery. How do we make it a space that's also creative and transformative?*

You mean, besides just bringing things in, what we actually create together in the space? Gay bread? I don't know! A couple of things come to mind. One, especially when I think about gender presentation, I think about how we are in fact always creating ourselves -- sometimes in the ways that we want to be, and other times in ways that we think will keep us safe. I dunno how the bakery can be that kind of creative space where we get to experiment with gender, a space where I can figure out even what it means to be myself. 'Cause I'm not really going to dress up when I'm baking and get flour all over my nice clothes! But I do think that having people around who have a variety of gender presentations and being able to talk about that, instead of hiding

And just recently, Melanie and I are hoping to buy a property on N. Driver which would house GSI office space and a kitchen downstairs for Kifu's cookies and catering, and also cooking and nutrition classes. Upstairs we would have either permanent or transitional boarders, specifically women who were survivors of domestic violence and their children, and we would work with them through working in the garden, through some nutrition and cooking classes. What else? Also we're planning to go to the US Social Forum, which is an event really grounded in food work. We applied to go and do Reiki and food workshops, so we're really excited about that. If that happens, that will be amazing, and if it doesn't I'm still taking the week off from work because there's a lot of work that needs to happen in the farm!

*What do you see as the guiding mission of your work?*

When Melanie and I first decided to do this work I feel like we had one foot in one place and one foot in another. One place was for me to come out of the corporate world. A comrade

from the conversation. I want the bakery to be a space where it's like "we're here, we're queer, and we're gonna talk about it."

I also think it connects with SONG's analysis of quees in the South and isolation. We can use the bakery as a space to build queer community, also through food-sharing, and building community with queer values.

### 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

#### Whole-wheat sandwich bread (840g/loaf)

Organic whole wheat flour (57%), Water (30%), NC Honey (5%), Vegetable oil (5%), Molasses (2%), Salt (1%), Yeast

#### Pumpernickel (790g/loaf)

Water (34%), Organic whole wheat bread flour (33%), Organic rye flour (12%), Organic Unbleached Bread Flour (12%), Organic

of mine, Zulayka said she spent something like 95% of her time doing exactly what she wanted to do. And I just came out of hearing that on fire, wanting to do something where we were doing what we loved all day, and doing it together. That's rooted in food -- I grew up vegan, doing the food co-op, doing food security work. And Melanie grew up farming with her Grandmother, and she's also really longing for some of the skills that didn't get passed on like canning.

And we had a longing for more community. Which is... this slow food, sustainable food movement is beautiful and amazing and necessary, and it seem to be very lacking women in color. So we sort of took that call to arms and said, well, we're women of color! Not to mention people who are queer, who are out. And we're really excited about being out in the community, especially where a lot of this work is funded by faith organizations. We've just been out, period. And have been met with that with either indifference or with a good reception. And we're excited about that, and also about providing a different model of providing food, whatever, without being proselytized to.

Cornmeal (3%), Canola Oil (3%), Organic Fair Trade Molasses (2%), Salt, Caraway Seeds, Yeast

#### Granola (415g/ portion)

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

#### Carrot-raisin Muffins (422g/half-dozen)

Organic Whole Wheat Pastry Flour (34%), Pecan Milk (32%), Bluebird Meadows Purple Carrots (24%), Organic Cornmeal (10%), NC Honey (7%), Canola Oil (7%), Egg substitute (flax, water), Organic Raisins (6%), Pecans (4%), Organic Fair Trade Sugar (4%), Vanilla, Baking Soda, Baking Powder, Cinnamon, Garam Masala, Cardamom, Salt

Bread Uprising Bakery  
816 Yancey St., Durham, NC 27701  
[breaduprising@resist.ca](http://breaduprising@resist.ca)  
[breaduprising.wordpress.com](http://breaduprising.wordpress.com)