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We keep the bakery finances in QuickBooks, and we made a decision a few months ago to pay sales tax to the state of NC; despite the fact that we are not trying to sell bread. It seemed like an easier thing to do than constantly be afraid of audits, and anyways nearly all of the 2% food tax goes back to Durham County to pay for things like schools and sliding scale health care (and police, unfortunately).

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made at the beginning of a subscription, usually by the number of weeks or months. Then at the end of every 'quarter', we tally up the sales receipts and pay 2% of that to the NC Department of Revenue.

But last week, we felt the shift we've made with this season in a deeper way. We were trying to enter this season's pledges into QuickBooks, for those you who are sustaining the bakery with \$. And here already is a contrast, because a whole bunch of people are doing things like buying pecans directly, making yogurt, bringing oil, etc – things that do not involve \$ changing hands at all. So when we came to enter the money, we weren't sure how to do it – this accounting system is not set up to accommodate the economy/ecology we are creating.

More than before, we are realizing that we cannot think about the subscription money as sales that are taxable, because even more than before there really is no sale price – when someone is putting money towards healing work for one of us, or towards the bakery utilities, or has specified it for honey or our rent, that is

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actually quite clearly not a sale. It is a resource to make the bakery sustainable. Even after all our talk about this, all the meetings to plan the subscription structure, all the work to make the sign-up form and all the phone conversations, it can still strike us like that.

Just before the first day of our first subscription, this past February, we wrote "how do we make this bread/this bakery something you cannot consume, but something we create together?" How much we've changed since then! It might have been Kriti who, over a year ago, was talking about how the only way to learn how to create the interdependence and the anticapitalist structures we need & desire, to learn how to trust each other, is to start building them. That is what we are doing, and the process continues to transform us as we live it.

## 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

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

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

#### Multigrain sourdough (757g/loaf)

Organic whole wheat bread flour (43%), Water (40%), Organic rye flour (3%), Rolled oats (3%), Lentils (2%), Buckwheat, Rye berries, flax seed, quinoa, sunflower seeds, salt, barley, sesame seed, pumpkin seed, poppy seed

#### Ciabatta baguettes (330g each)

Water (43%), OG unbleached bread flour (41%), OG whole-wheat flour (14%), Salt (1%), Yeast

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

Organic Whole Wheat Pastry Flour (34%), Pecan Milk (32%), OG 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

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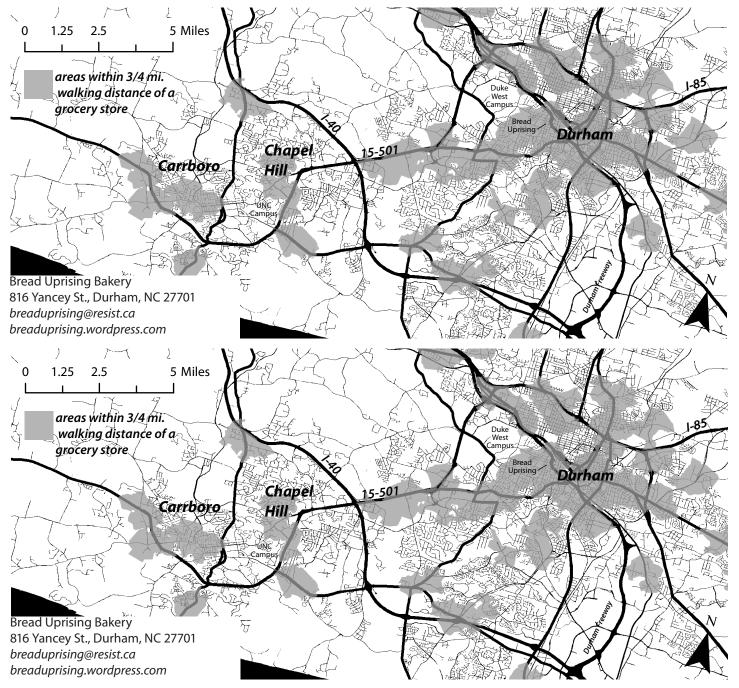
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## What this map shows...

Here's one little piece in starting to understand what kinds of food justice work Bread Uprising could do. The grey areas on this map are parts of the western Triangle that are within a 'reasonable' walking distance of a grocery store. Where are the places that folks have to travel by car or bus if they want to buy fresh food? What kind of folks live in those places? Two of the major 'food deserts' are UNC and Duke, both home to thousands of students without cars. South North-East Central Durham are also food deserts.

### ..and what it doesn't

I haven't verified this commercial data; many of the locations could be quick-stop food marts which don't have any fresh produce. What else is missing? Bus lines, sidewalks, home gardens, carpools, friend networks, free food, farmer's markets, food prices, people who have to shop during their lunch hour, kids in public schools depending on the cafeteria. How do we talk about food access in a post-capitalist economy?

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