

Featuring:  
more assembly report-back  
+ a column by mikel!

### What we baked...

#### Ciabatta baguettes (330g each)

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

#### Asheville Applesauce Muffins (415g/halfdozen)

Organic whole wheat pastry flour (33%), NC  
Mountain apples (30%), Pecan milk (18%), NC  
Honey (14%), Canola oil (3%), Apple cider  
vinegar (2%), Baking Soda, Cinnamon, Ginger,  
Salt, Citric Acid, Cloves, Nutmeg

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

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

#### Pecan Raisin Artisan Bread (814g/loaf)

Water (32%), Organic Whole Wheat Bread  
Flour (27%), Organic White Bread Flour (21%),  
Organic Whole Rye Flour (7%), Organic Raisins  
(7%), NC Pecans (5%), Salt (1%)

#### Half-wheat sourdough sandwich (840g/loaf)

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

+ VEGAN

### A COLUMN ABOUT MIKEL'S FEELINGS AND A TALK W/ N+T.

I was feeling a little worried about  
the assembly. It felt like we did  
not have enough time to get into  
everything, and it was way too long.  
Speaking with N+T today, we were  
wondering if we were asking too much  
of folks. Since they put the call  
out for a more participatory bakery  
so many folks have shown up - as  
decision-makers, cleaners, sub-  
scription coordinators, and  
deliverers. This support seems really  
necessary, and maybe that's what  
the community can handle right now.  
It might be uplifting to have all  
the members with their hands and  
heads involved - I know I've loved  
it - but maybe the bakery doesn't  
have to grow into a larger  
collective any faster than it needs  
to. Maybe folks would be excited  
about growing the bakery in other

directions, such as trying to figure  
out how to get healthy bread  
into schools. So, on a day when  
N+T were debating how to get  
all the bread baked by 5pm,  
it was relieving to remember  
that they were going to figure  
this out, that they'd ask for  
support - extra hands, extra  
ovens - if they needed it, that  
sometimes slowing down will  
actually get you where you want  
to go faster, and that it's a  
damn fine day to be at your  
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Assembly Report-back:

## Bread Uprising Decision-Making Structure Proposal

Bread Uprising Bakery  
816 Yancey St., Durham, NC 27701  
breaduprising@resist.ca  
breaduprising.wordpress.com

**II. Bread Team:** Setting medium-term strategy, thinking through tough questions that arise in the day-to-day, and keeping the flame of the vision alive -- In the proposal, this role would be taken on by the bread vision team, whose job it would be to communicate visioning both from the assembly to the daily bread work and from the daily bread work to the assembly.

**III. Work Teams & Bakers:** Baking daily bread and printing weekly 'zines -- Work that has to happen on a regular basis for the bakery to function. A big part of this is visioning/dreaming/thinking with our hands and with our bodies. In the proposed structure, bakers would continue to anchor the work of baking, and some of the co-ordination of day-to-day work. A shift is that rather than the structure we have now, where individual folks step up to do specific tasks, we're proposing to ask people to come together into self-organized work teams, which meet at least once a month. We're also proposing a new work team around vibe-watching, internal structure and membership dynamics.

**I. Assemblies:** Visioneering and goal/direction setting -- this covers the sorts of things we've been talking about at the assemblies: what should the bakery do, where do we want it to go long-term, what should our guiding principles be. In the proposed structure, assemblies would continue to do this work, along with written vision statements.


subscriptions 

internal process/structure

'zine -- plan out 'zines

preserving

recipes and bread process

sourcing -- research better sources 

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