



**Nov 15, 2010
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Welcome to season 4!

The kitchen is warm from baking, and we would almost be done if it weren't for miscalculating the muffins - now we have to bake an extra batch! They are delicious though.

This week in the zine we've got an overview of the bakery from subscriber Smadar, and the first in a series about mourning and honoring our ancestors, for the Trans Day of Remembrance and Thanksgiving.

Thanks for being with us for this season!

How to Make a Bread Uprising: An introduction to our community bakery

by Smadar Levy

I first joined Bread Uprising because it struck me as a good deal: for a little work and a little money, I got homemade bread and the opportunity to meet people in my community. One season later, I have come to realize that there is a lot more to this bakery than bread. To get a better grasp of how Bread Uprising came to be and what it encompasses historically and ideologically, I decided to interview Tim, one of its bakers and founding members. The following account stems from the information collected at the interview (November 11, 2010).



The idea of the bakery started in many places. The essentials were already there: Tim loved baking, and Noah ran a catering business from his own kitchen. A desire to cook for friends and create community solidarity led to holiday baking sprees when friends were invited to sign up for baked goods prepared by Noah and Tim. This evolved into a weekly baking endeavor

Days of Mourning: Honoring Our Dead

This Saturday, November 20th, is the Trans Day of Remembrance. Started in 1998, it's a day where people around the US and the world gather to remember and honor trans and gender non-conforming people who have been murdered. To honor our trans ancestors and their lives and work, I wanted to share some history of organizing that Sylvia Rivera and Marsha P. ("Pay it no mind") Johnson did in New York in the early 1970s. Both trans women of color and community activists, Johnson was harassed and then found dead in 1992. The below piece describes some of their work with young, homeless, trans sex workers - some of the folks most likely to face this type of violence.

"STAR House [Street Transvestite Action Revolutionaries] was born out of the Weinstein Hall demonstration, because there were so many of us living together, with Marsha and myself renting two rooms and the hotel room, and even then we still didn't have enough room to house people. With the help of GLF and Gay

about a year ago, and by February 2010, had morphed into the community baking subscription framework currently in use. The biggest challenge to this evolution has been the baking itself. The neatness of our weekly loaves belies a culinary complexity that can be mastered only with consistency. And achieving this consistency requires lots and lots of spreadsheets to stay on top of inventory, subscriptions, and baking plans.

The beauty of Bread Uprising is that it not only delivers quality goods consistently, it delivers food for thought. Most of us get our weekly helping in the zine and sometimes, if we are lucky enough, in the kitchen itself where rich conversation among bakery members seems inevitable. One of the words I've heard or seen repeatedly connected to the bakery is "anti-capitalist." At the time, I didn't really understand how the bakery is anticapitalist or the motivation behind adopting such a label. Yet,

Youth, we threw our first fund-raiser and raised enough money to go to the Mafia and rent our first building. You can say anything you want about the Mafia - yes, they took advantage of us, but when we needed them, they were there.

"They... got us a building for \$300 a month. They were there for us. Marsha and I and Bubbles and Andora and Bambi kept that building going by selling ourselves out on the streets while trying to keep the children off the streets. And a lot of them made good. A lot of them went home. Some of them I lost; they went to the streets. ... The contribution of the ones who didn't make it out into the streets, who wanted something different, was to liberate food from in front of the A&P and places like that...

"So the house was well-supplied, they building's rent was paid, and everybody in the neighborhood loved STAR House. They were impressed because they could leave their kids and we'd baby-sit with them. If they were hungry, we fed them. We fed half of the neighborhood because we had an abundance of food the kids liberated. It was a revolutionary thing."

it is crucial to understand these things in order to understand the bakery's legacy and what ideas we subscribe to when we subscribe to our bakery.

Capitalist institutions structure our daily lives in deep ways. In the realm of food, this is manifest in where grocery stores are located, what kinds of stores are available, and food prices. Ultimately, the amount of control people have over their food is linked to how much money they are willing to spend and the time they have to travel. In an anticapitalist model, money does not dictate access to resources and people would have all their basic needs taken care of. By providing a delivery service and asking subscribers to determine how they will "pay" for their food, Bread Uprising realizes these anticapitalist ideals.

To be continued...



Marsha P Johnson & Sylvia Rivera

~ Sylvia Rivera, from "Queens in Exile, The Forgotten Ones"

What We Baked This Week:

Mixed Berry Muffins (427g/half-dozen)

Pecan milk (NC pecans, water; 38%), OG WW pastry flour (28%), Waller Farm strawberries and Orange Co. blueberries (14%), OG cornmeal (5%), Dried cranberries (5%), Honey (4%), Egg substitute (flaxseed & water; 3%), FT sugar (3%), Oil (2%), Cinnamon, baking powder, baking soda, salt

Gluten Free Bread (750g/loaf)

Water (41%), OG brown rice flour (15%), Whole-grain millet flour (11%), Potato starch (10%), Corn starch (9%), Tapioca flour (7%), NC honey (5%), canola oil, yeast, salt, xanthan gum

What We Baked Part 2:

Half Wheat Sourdough (840g/loaf)

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

Whole Wheat Sandwich (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

Spelt Ciabatta Rolls

Water (42%), Whole-grain OG spelt flour (31%), OG white bread flour (31%), Yeast, Salt

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