

liberation food

year one, season four, week
twelve

bread uprising bakes

This was supposed to be the last week of the season, but it isn't! This was supposed to be a 'zine, but it isn't! You are expecting delicious bread. And here it is!

This week, the 'zine reads like a book. When you're done, unfold the whole sheet and you'll find a page of live in-the-moment notes from the 'class class' discussion on cross-class organizing last week. We've been struggling with how to convey the flow of conversation in the class, so this past week we experimented with passing around in class a page that anyone could take notes on, that we're reprinting in full here in the 'zine. As you'll see, it's divided into sections, since each person in the class ended up taking a section of notes for about 45 minutes. Thanks to Anna Lena for teaching us how to make a mini-book, and Jade for printing help!



On January 20th, we took up the question of "Where is the bakery rooted"?

Serena facilitated, and asked us to start the session by reading haikus we had written about rootedness. Later in the day, we talked about the different communities and struggles that the bakery is rooted in, how we are rooted in neighborhoods and in Durham and in the South, and how to make the bakery a place that people can put roots down into.



We talked about aspen trees that grow in colonies with intermingled roots, so that separate trees on the same mountainside are actually just different parts of the same individual. Even if some trees are destroyed by fire or disease, the colony can live on in its roots.

my community
you let me know i belong
my family, home

you hold me to earth
i will never float away
we hold each other

hold, stick on this ground
wind around stones, down
through cracks
know water runs deep

Celebrating Felice Yeskel

Earlier this month, on January 11th, Felice Yeskel joined the ancestors. She was an organizer for economic justice, an anti-oppression trainer/educator, and one of the people who developed the cost-sharing process that we have been reading about in the study sessions. Let's honor her life through our continued work towards a world without classism.

place body memory
branches headed towards
the sky
soil blood legacy

to be specific
a tree, rooted by water
we shall not be moved

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

Strawberry muffins

Organic whole wheat pastry flour (29%), Pecan milk (pecans & water - 28%), Waller Farm Strawberries (23%), Organic Cornmeal (5%), Flax egg substitute (5%), NC honey (4%), Canola oil (2%), Baking soda, Baking powder, Cinnamon, Citric Acid, Salt

Olive-garlic artisan bread (760g/loaf)

OG white flour (40%), water (36%), OG ww flour (17%), Olives (4%), Olive oil (2%), Rosemary, Salt

Ciabatta baguettes (330g each)

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

each hand reach for sky
branches fed twist up from
deep
you have all you need

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① 'Class Class', Jan 27th. On the book

- * relating to each other across class experience
- * bakery structure
- * creating multi-class culture
- * story-telling

ABANDON ANGLES!

CLASS MATTERS: CROSS-CLASS ALLIANCE-BUILDING FOR MIDDLE CLASS ACTIVISTS

Using music - what songs or poetry speak to your class experience?

"Deep Red Bells" - Nina Carter

TALKING IN SCHOOL - Separating kids by class

... maybe we should tell stories first? about our class background everyone is nervous

let's read the ground rules...

- silence - Well, umm, I guess I'll say something... what did my cross-class friendships as a kid look like as a kid?

let's something feel like closing down - like I'm having to write to my skills

On cost sharing models, they raise anxieties and would take time to open up, but ^{no one} not sure how else we could figure out how to have a just bakery. for paola, what's just has so much to do with relationships. something can be just, like one person paying a gazillion dollars and another person paying two dollars, if they have a relationship and agree in discussion with each other that this arrangement feels right. tim offers the idea of a week retreat at umstead park for radicals to work through cost sharing stuff, but he also said we could just do a 10-15 min. exercise at each assembly and members of the bakery will just that this cost sharing thing is "just what we do," paola shared about the complexity and overwhelming factors going into the conversation about sharing costs.

