



What a day!!!! that font was a surprise. maybe I'll keep trying out new ones?

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this week, Cristina joined us for the full bake-day... she'll be volunteering here some Mondays to learn about baking, share her amazing food justice knowledge and help produce our bread heroes 2011 comic book and calendar, tentatively titled "noah, the boa, and the bagel". or "daily bread 2011" every other week this season, starting this week, we're devoting the 'zine to a report-back from the class on class, race, queeriness and bread. this week in the 'class class', we read from bell hooks "where we stand: class matters", as well as a piece from the collection 'queerly classed', and a paper explaining the cost-sharing process.

Cost-sharing

This past Thursday, one of the things we talked about telling our class stories, and about cost-sharing. We looked at an intensive group process that Felice Yeskel and Betsy Leondar-Wright developed and have used for multi-class groups to decide how to cover the costs of retreats and other programs. We were exploring this to see if or in what ways it could be applicable to the bakery. Here are some of the things we talked about:

- This cost-sharing process involves class identity groups and people sharing parts of their class story. It feels confessional to share our stories and then go right into coming up with a dollar amount. Is it possible to share our class stories in a way that doesn't lead directly to a dollar amount, but has a different purpose?
- Can we do cost-sharing in a way that includes coming up with the budget of the bakery as well; and in a way that doesn't just result in a dollar pledge – that has a more complex idea of the resources we need/use?
- Is it possible to have a process around

Tim: The theme of the week seems to be class stories and how to tell them. I came into these readings with a flat idea of class. I used to think that class was along a line from lower to upper-class, with wealth the determining factor. In the bakery, I'd like to think that our current subscription system turns one axis into a two (or three?) dimensional field. Since people can choose to contribute money, time, or other resources, class identity for us is not just about money, but also about time and non-monetary resources. Folks with inherited wealth might have lots of time and lots of money, working-class folks might have neither time nor money, etc. bell hooks, in particular, blew that field apart for me with her discussion of how class has to do not just with what you have or have access to, but with your subjective individual/family/cultural relationship to wealth, to time and money.

It was especially meaningful to me to read bell hooks' piece talking about her grandparents a few days after getting home from Thanksgiving with my Omi and Opa. It seems like my

collective cost-sharing that wouldn't trigger our fears that we will be asked to give up too much than we can afford, that we don't have control over our financial situation, or that we are being judged (either for having too much or too little)?

- Is it possible to do cost-sharing without telling our class stories? Is there any way to get around this – it seems like it might need to come first.
- What would be the purpose or goal of a class story-telling space that doesn't have cost-sharing attached as the goal?
- How is the bakery classed?
- Trust, shame, fear



Bread Team Meeting Notes from Sunday, 11/28

The bread team is a group of bakery subscribers and other friends of the bakery, who signed up at our last assembly to meet monthly to steward the bakery vision between assemblies; and make decisions with the bakers about direction of the bakery.

grandparents have a comfortable amount of money. But because they lived through some really hard times in Germany after World War 2, nobody on my dad's side will ever let anything go to waste. There is a system for everything: even the crumbs left over from slicing bread get saved to mix into my Omi's breakfast muesli. From my Omi and Opa I inherit a strong ethic to always gather up the leavings and use them in something, and to never spend more than you have to. That ethic is one of the motivations for me behind the bakery, but it also makes me personally hesitant to spend or give away money, even when I probably should. I can imagine myself filling out the bakery subscription form and pledging less money than I actually could give, because part of my class



identity has to do with living as if there will be hard times soon and I have stock up.

Noah: What I kept thinking about when I was reading this article was home, memory, history, and how we create spaces that honor where we come from and

2 Sundays ago, we met, prioritized a list of topics for us to discuss at the bread team meetings for the next few months, and then talked about the top priority – the "muffins" and bakery structure. The "muffins" are work teams that we created at the last bakery assembly in September, so that bakery members can have a role in making decisions and getting work done. However, the structure has not been up and running – so the bread team is going to try to make it happen. Bread team folks signed up for several muffins (subscriptions, zine, and internal process/sustainability), and we'll be sending out an email later this week with descriptions of each "muffin" and info about how other bakery members can join them!

If you'd like to see the full bread team meeting notes, please let us know!

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

those links – how we live in a way that honors that – when systems of oppression try to tear us away. In particular, I think bell hooks is talking about how class mobility often comes only with breaking from that legacy; through capitalism's lure of money, ignoring that this often means the death of our lives – talking about the really dangerous jobs that working class men in her neighborhood took on, she says, "no one talked of the dangers; it was the money that mattered."

In the bakery, I feel like we are creating a space where we value each other, we value our ancestors and history, we value the "old ways" in many forms – from rural southern Black survival and community-building strategies, to my Jewish traditions, to Tim's family recipes. I think this puts us in a place where a lot of other people of our generation are not, especially people in the city – so how do we engage with people who are much more pulled to mobility, out of feelings of necessity? And is there a way to think about economic security for everyone without being pulled away from our ancestors and the life-saving, collective ways of living that have existed?

(4%), NC Honey (2%), Fair-Trade Molasses, Salt, Yeast

Tomato basil bread (797g/loaf)

OG 14% bread flour (26%), Tomato puree from NC tomatoes (24%), OG ww bread flour (19%), OG white bread flour (18%), Water (11%), OG olive oil (2%), Salt, Dry basil from our garden

Pumpkin Spice Muffins (429g/half-dozen)

OG ww pastry flour (34%), Pumpkin puree from Chapel Hill Rd (31%), NC honey (17%), Canola oil (13%), OG pumpkin seeds (8%), OG FT coconut milk (7%), Pecan milk (pecans & water, 4%), OG FT molasses (3%), NC pecans (3%), Apple cider vinegar, Baking soda, Salt, Cinnamon, Ginger, Cloves, Nutmeg

Pizza Crusts

Water (36%), OG ww bread flour (29%), OG unbleached flour (29%), Olive Oil (3%), Salt, Yeast

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