

Season 7 Week 10, 11/14/2011, 5:01 PM

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We're also really excited about baking lots of pumpkin pies and dinner rolls for the Thanksgiving bakeday coming up next week. Please help spread the word to friends, co-workers, and neighbors so that we can bake lots of yummy pies and raise some dough for the bakery!

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El proximo lunes, hacemos pays y panecillos para el Dia de Accion de Gracias. Invita a sus amigxs, compañierxs de trabajo, y vecinxs a pedir pays y panecillos para que puedamos juntar mas fondos para la panadería!

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La Temporada 8a – cambios importantes! ¿Qué piensas tu/vos?

Si comiste la focaccia sin levadura que hicimos la semana pasada, ya sabes que los panaderos se han quemados un poco. Lo discutimos con el mufin de inscripción (este "mufin" es el equipo que planea el incrición de pan en que están todxs uds.) - y propusimos unos cambios. Queriamos hablarlos mas, pero la temporada 8a empezará tan pronto! Entonces elegimos con el mufin de inscripción intentar los siguientes cambios esta temporada, a menos que alguien tiene protestos graves. Las personas que están parte del mufin de inscripción son: Anthony, Sarah, Tim, y Noah. Puedes hablar con nosotros si tienes alguna objeción o pensamiento. El versión en español no tiene todas las detallas – si las necesitas, favor de

hablar con nosotros.

Cada uno participa:

Como escribimos en el formulario de inscripción, "la panadería es un proyecto participativo." Queremos cambiar las normas del trabajo de la panadería, hasta que todxs lxs socixs participar para una hora o mas, cada temporada. Podemos pensar con amplitud para que todxs personas participaran de alguna manera.



inscripción y el proceso de inscripción) Zine (planejar y/o escribir la revista cada semana)

- Conservar (recoger y conservar ingredientes locales para mufines y pan)
- Limpieza y Entregas (recoger el pan y limpiar la panadería cada semana)
- El Equipo de Pan (el equipo de pan no es un mufin, es el grupo que reunir cada mes a hacer la visión de la panadería)

Coordinadores de mufines:

En la estructura que tenemos, hay "mufines" que son como equipos de trabajo. Socixs pueden participar en los mufines para planear y apoyar. Ahora solamente está funcionando el mufin de inscripción. Queremos tener unx socix para cada mufin que puede ser un coordinador del mufin (en inglés decimos "muffin top" o el parte arriba del mufin), o la persona que dispone el trabajo del mufin. Los panaderos ayudarian a esta persona, y explicarian como han hecho el trabajo antes. Los mufines son:

- Inscripción (planejar las temporadas de



Participantes en la asamblea hacen un red de hilo para significar sus vinculos adentro y afuera de la panadería / Folks at the assembly weave a net of yarn to signify their relationships instide and outside of the bakery.

Bread Uprising Bakery
816 Yancey St., Durham, NC 27701
breaduprising@resist.ca
<http://breaduprising.wordpress.com>

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Season 8 – important changes! What do you think??

As you may have realized if you received some yeast-less focaccia last week, your bakers are feeling a bit burnt out. We talked it over with the subscription muffin (the team that plans the bread subscription that y'all are a part of), and we have some changes to propose for next season. We felt uncomfortable making such big decisions without some input from y'all, but the next season is coming up soon! So, unless anyone has strong objections we'd like to try out them out for a season – please let us know what you think in the next week or so! The subscription muffin is Anthony, Sarah, Tim, and Noah – you can talk with any of us.

Everyone participates:

Proposal: Shift the expectation about bakery work, so that all bakery subscribers will put

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Everyone participates:

Proposal: Shift the expectation about bakery work, so that all bakery subscribers will put

in at least an hour of time each season; and commit to being creative about finding ways for folks to participate.

Ways folks could participate include cleanup, deliveries, writing for the zine, preserving/growing food, translating, participating in the bread team, etc.

Why? Previously, we've relied on folks who feel like they have an abundance of time stepping up to volunteer for tasks. But we need for this to be a community bakery, in which all of y'all feel ownership and involvement. Only about 1/3 of the current members showed up to our most recent assembly! By participating, at least for one hour, our hope is that everyone will own some small part of the work of the bakery; get to know the bakers and other members, and hopefully begin to take a more active role generally. It will also help take some of the weight off of the bakers.

Concerns: Is this something that would be possible for you? Would you like to try this out? Are there other/better ways for you to take ownership of the bakery?

Muffin tops:

Current structure: A year ago, we began using a structure where there are "muffins," or work

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Muffin tops:

Current structure: A year ago, we began using a structure where there are "muffins," or work

teams, that take on different areas of work in the bakery. Any subscriber can participate in these.

Proposal: For each of the work areas, find one members to be a "muffin top," for a season. This person will coordinate the muffin for one season – making sure meetings happen and work gets done, etc.

The bakers will coordinate with this person, to get them up to speed on their work area, and give them a list of the members who are interested in participating in that work area that they can then call on to build (bake?) the muffin. The muffins that need muffin tops are:

- Subscription (plans the subscription, coordinates re-subscription process)
- Zine (plans and/or writes the zine/newsletter each week)
- Preserving (gathers and puts up seasonal ingredients for muffins & bread)
- Cleanup & Deliveries (delivers bread and cleans up each week)
- Bread Team (the bread team is not a muffin, it is the visioning body that meets monthly – but it might be helpful to have someone who does some of the coordinating work that has fallen on the bakers)

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Why? At this point, the subscription muffin is the only active muffin. The bakers have had to take on the work of coordinating the other work that would be taken on by the muffins. We hope that creating clear tasks will allow other members to take more leadership, and make the structure feel more accessible. Several folks have expressed that they tried to get involved with this work but were not able to find an entry point – with this proposal, each area would have a contact person. Javiera has coordinated cleanup and deliveries this season and that has worked really well.

Extra item:

Proposal: We will not make an "extra item" on a regular basis.

We will make pizza crusts on a separate day, every 2 months – and we will make enough so that everyone who needs pizza crusts can have the same amount they were getting before, and keep them frozen. We will also make granola on a regular basis so that folks will receive the same amount. But we will not bake other "extra items" on a weekly basis. We will still bake special items from time to time when inspiration strikes, and there would also be the opportunity for members to sign up to bake an "extra item" for everyone as a way to participate in the bakery.

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Why? For the bakers, we think this will really help simplify the work that we have to do & the burn-out we are feeling. This proposal maintains the basic things that we have heard from folks that they need every month (pizza crusts and granola).

Concerns: There are several subscribers who get the extra item every week, and we don't know if this is something that you rely on? It is important to us to meet folks' needs. We are planning to contact the folks who get the extra item each week, to talk this through.

Longer season:

Proposal: The seasons will be 4 months instead of 3. This means season 8 will run December-March.

Why? The season always feels so short, and the re-subscription process takes a lot of work. Since most folks re-subscribe anyway, we think this would make things easier for the subscription muffin and not have a huge impact on subscribers.

Concerns: 4 months may be too long of a time commitment for the muffin tops.

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