

Season 7, Week 3
September 26, 2011
5:50PM

Bakery needs & Sustainability!
What we baked!
The Arizmendi Bakery Cooperatives!

¡Recursos para sostener la panadería!
¡El pan de la semana!
Las cooperativas 'Arizmendi'

Bakery Needs & Sustainability Recursos Para Sostener La Panadería

Each season, we make a list of needs and share that list with all the subscribers, so that folks can decide what to put in towards collectively making sure that the bakery can operate. Once everyone has gotten back about what they plan to do, the bakers go over the list and send out an update about where things are at.

This season, we do not have enough money coming in for the bakery to be sustainable. So far, folks are providing some of the ingredients that need to be purchased from the store, toner for the printer, and bags & bag-making. We've got the delivery and cleanup schedule almost filled out. We have folks helping with the zine, translation, and processing ingredients. We have eggs, reiki, and haircuts for the bakers. We have about \$1500 total committed towards ingredients and/or bakers' rent.

The total amount that we need for bread ingredients is about \$1100-\$1200 for the season. Because we have to purchase ingredients first, that means we have less than one month's worth of bakers' rent money for a 3-month season. Because of the other non-bakery work that Tim and I have lined up in

the next 3 months, we have enough coming in to pay our rent – so we are not going to be out on the street – but for the bakery to be sustainable for us in the long term, we had asked for \$300 each per month towards this; and this season the bakery is not there. We know that many of you are already putting in what is a sustainable for you or what is a lot for you, and we appreciate this so much. We are going to be brainstorming about what to do in the long-term, so we wanted to invite folks to help think of both short- and long-term solutions.

Cada temporada, hacemos una lista de los recursos que la panadería necesita para seguir. Compartimos este lista con lxs socixs, para que uds. pueden decidir que es lo que quieren contribuir para sostener la panadería. Despues de eso, los panaderos miran a la lista y les avisan a uds. sobre la económica.

Basicamente, este temporada no tenemos bastante dinero para sostener la panadería. Lxs socixs estan comprando unos ingredientes, toner para la impresora, y bolsas. Tenemos personas para las entregas y la limpieza, y tambièn para ayudar con el zine, traducción, y conservación de ingredientes. Tenemos

huevos, reiki, y cortos de pelo para los panaderos. Y tenemos como \$1500 de lxs socixs para ingredientes del pan y/o alquiler de los panaderos.

Para ingredientes en esta temporada vamos a tener que gastar como \$1100-\$1200. Este es la primera cosa que tenemos que pagar – entonces, tenemos menos que un mes del alquiler, para una temporada de 3 meses. Tim y yo ya tenemos dinero de otros trabajos, pues podemos pagar nuestro alquilar y no vamos a estar sin hogar. Pero, no es sostenible para nosotros hacer eso. Sabemos que muchxs de uds están poniendo los recursos que se puede con generosidad, y queremos darle gracias. Vamos a tener una lluvia de ideas de que podemos hacer – si tienen uds. ideas de eso, de corto o largo plazo, queremos hablar de ellas.

What we baked! El pan de la semana

Half Wheat / Pan Medio-Integral de Levadura Natural (840g)

Water (39%), OG Whole wheat bread flour (29%), OG Unbleached bread flour (29%), Canola oil (3%), NC Honey (1%), Salt.

Whole Wheat/ Pan Integral (840g)

OG Whole wheat bread flour (55%), Water (36%), Canola Oil (3%), NC Honey (3%), OG fair-trade molasses (1%), Salt, Yeast

Pumpkin Spice Muffins / Mufines de Calabaza (279g/media-docena)

Organic ww pastry flour (28%), NC pumpkin puree (25%), NC honey (14%), Canola oil (10%), OG pumpkin seeds -or- sunflower seeds (7%), OG coconut milk (6%), OG/FT molasses (3%), NC pecan milk (3%), NC pecans (2%), Apple cider vinegar (2%), Baking soda, salt, spices

Tomato-basil bread / Pan de tomate y albahaca

Organic high-gluten bread flour (41%), NC tomato puree (22%), Organic whole-wheat bread flour (17%), Durham water (15%), Dry basil from gardens (2%), OG olive oil, salt

Pizza crusts / Pre-pizzas

Durham water (38%), Organic ww flour (29%), Organic white flour (29%), Organic olive oil (3%), Salt, Yeast

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Cooperative Portraits: the Arizmendi Bakeries

por Noah/ by Noah

We've been talking quite a bit about different legal structures that the bakery could use, and Tim and I thought it would be helpful to do a zine series about possible models.

The Arizmendi Association of Cooperatives

Structure: Network of Worker Cooperatives

What they do: Baking & Selling bread, pastries, & pizza in neighborhood bakeries. Developing & supporting new cooperatives.

Where: San Francisco Bay Area, CA

When: 1995-present

There are 6 worker-owned cooperative bakeries in the Arizmendi Association. The bakeries are independent but they share recipes, staff training, resources, and technical assistance. Each bakery has about 20 worker-owners. Through the association, which they run collectively, they start new bakeries under the same model.

Membership – Each bakery operates independently as a worker cooperative, and they join the Arizmendi Association of Cooperatives as corporate

Retratos de Cooperativas: las Panaderías 'Arizmendi'



Hemos hablado de los diferentes estructuras legales que podemos usar en la panadería. Tim y yo creímos que va a ayudarnos a escribir en el zine sobre organizaciones que puede ser como modelos.

La 'Arizmendi Association of Cooperatives' (Asociación de Cooperativas 'Arizmendi')

Estructura: Red de Cooperativas de Trabajo Asociado.

Que hacen ellxs: Hornear y vender pan,

como socixs de la cooperativa tambièn, y tiene 2 delegadxs en el Consejo, como las panaderías. Lxs socixs del DSC hacen el trabajo de coordinar entre las panaderías y proveer "contabilidad, ayuda legal, talleres para socixs nuevxs, servicios de facilitaciòn y resoluciòn de conflictos..."

La Asociación trata de crear trabajo para tantxs personas como puede. Duplica su modelo de panaderías cooperativas para crear mas trabajo. Las panaderías más viejas apoyan a las nuevas. Legalmente, es muy similar al modelo de franquicia que usa por ejemplo McDonalds. Cada panadería se incorpora independiente, pero las recetas son de la Asociación, y las panaderías pueden usarlas solamente si se quedan como socixs de la Asociación.

Sources/Fuentes: <http://arizmendi.coop>; <http://geo.coop/node/365>: "The Replication of Arizmendi Bakery: A Model of the Democratic Worker Cooperative Movement" in/en Grassroots Economic Organizing (GEO), 2009.