



# Year 2 "Annual Report"

## Timeline: a brief & partial history of Bread Uprising Bakery

**2009** Nov. - Dec. | Noah & Tim start testing recipes, talk with Tahz & Cristina (Tierra Negra) about doing a food share/subscription, develop bread needs survey. Recipe testing at The Stone House. Our first large-scale baking: sandwich rolls for SONG organizing school. Bake days for Thanksgiving and December Holidays.

**2010** Feb. 5 | Launch party. The bakery gets a name! Season 1 starts the next week. 25 households subscribed.

Apr. 25 | First Bakery Assembly held at the Terreiro, where we began a collective visioning process for the bakery. At the end of the assembly, a group of folks volunteers to continue meeting monthly to draft and refine a vision statement for the bakery. That group becomes known as the Bread Team.

May - Aug. | Season 2, with 30 households subscribed. Grain N Greens, a food share in partnership with Tierra Negra Farm, provided 8 households with bread and produce during this time. Bread Team begins to meet monthly. Bread and storytelling workshop held as part of Combahee Survival Revival Week.

**2011** Feb. - May | Season 5, 42 households subscribed. Major revisions of sign-up form and membership process. Current subscribers invited to invite new people, membership prioritized for people who don't have regular food access, commitment to maintain a radical majority people of color, and prioritize queer folks, working class/poor folks, and people with kids for membership.

Bread team decides to try out three different ways of expanding the bakery: along social networks (members talk with their friends), by partnering with other organizations, and in neighborhoods (members talk with their neighbors).

March 20 | Third Bakery Assembly held at the Terreiro! We get a normal sandwich-thickness bread slicer.

June – August | Season 6, 41 households subscribed. In the process of figuring out organizational outreach, Bread team writes a vision statement for the bakery! Rodrigo Dorfman produces a



A small group meeting at the Nov. 2011 assembly

Aug. - Nov. | Season 3, 40 households subscribed. Major revisions of sign-up process, trying to move towards a collective process of meeting the needs of the bakers and bakery. Bakery and bakers' needs are listed out and members sign up for specific needs.

Sept. 13 | Second Bakery Assembly held at SEEDS, where we officially agreed to the current structure of the Bread Team and the Muffins.

Nov. - Feb. 2011 | Season 4, 27 households subscribed. Bread Team decides not to try to add new members this season, and instead to devote time to studying and planning for the future. Study Sessions on Race, Class, Queerness and Bread run on Thursdays to help us think about our membership structure.

short video about the bakery and our small business checking account as a promotion for the Latino Community Credit Union.

July 9 | Bakery holds first political education workshop on food sovereignty, at the SEEDS space. Discussion after the afternoon workshop lasts long into the night.

September – December | Season 7, 41 households subscribed. Focus on building the bakery through neighborhood outreach.

Javiera starts coming regularly to work on bake days, and organizes our first full clean-up and delivery schedule.

The bakery partners with Green Space Initiative. Zelda Lockhart approaches us about growing wheat on her land in Hillsborough, and we plant a trial crop.

Nov 6 | Fourth bakery assembly at the former Traction house on Broad Street. Bakery members discuss dreams and priorities for the future, in-

# Year 2 by the numbers

## 2011, cont'd

cluding: financial sustainability, finding a separate space for the bakery, bringing on more bakers and/or satellite bakeries, and expanding beyond bread to other food needs.

Season	5 Feb 28 - May 16	6 June 6 - August 22	7 Sept 5 - Nov 21	8 Dec 5, 2011 - March 26, 2012
Subscriber households	44	35	40	35
# of things baked in a week	64	67	66	46
Avg. weekly pledge	\$4.85	\$3.64	\$4.51	we don't know yet
Total subscription pledges	\$2,563	\$1,527	\$2,164	\$1,782 (to date)
Bake day income	\$316	\$0	\$318	\$513
Other income & contributions	\$107	\$451	\$311	\$275 (to date)
Cost of ingredients and supplies	\$895	\$852	\$662	\$725
Noah & Tim's pay	\$1,100	\$1,000	\$1,500	\$1,200
Other costs	\$114	\$72	\$98	\$56
What were the other costs?	Writeoff of \$100 in unpaid pledges, dishwasher detergent, sheet protectors	\$70 in unpaid pledges, cleanup supplies	\$50 of unpaid pledges, taking Nadeem out to lunch to debrief assembly, rye seed and pest traps, sheet protectors	Registration for Asheville Artisan Bread Festival, masking tape, \$5 in missed pledges
Change in inventory value	\$109.18	\$103.13	\$134.98	\$0.00
Net monetary gain or loss	\$767.82	-\$49.13	\$398.07	we don't know yet
Non-monetary contributions	Canola & olive oil, coconut milk, cornstarch, carrots, plastic bags, toner, capoeira classes, haircuts, Making granola, time on bread team, cleanup and deliveries, baking, writing for zine, translation, preserving blueberries, sweet corn, basil, oregano, hot peppers, peaches, planning the subscription	Canola & olive oil, coconut milk, plastic bags, eggs, reiki toner, haircuts, classes, haircuts, Making granola, time on the bread team, cleanup and deliveries, baking, translation, growing wheat, preserving pumpkin, planning the subscription, making cloth bags.	Canola & olive oil, coconut milk, guar gum, plastic bags, lunch for the bakers, haircuts, reiki, eggs, herbal tea, beer, land for growing wheat, printer toner. Time on bread team, cleanup and deliveries, baking, writing for the zine, work on growing wheat and planning the subscription, making cloth bags.	

### What we baked March 19, 2012

**Half Wheat / Medio-Integral de Levadura Natural**  
Water (36%), OG w/w flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

**Whole Wheat / Pan Integral (840g)**  
Harina Integral Orgánica (57%), Agua (35%), Aceite Vegetal (4%), Miel de Carolina del Norte (2%), Melaza, Sal, Levadura

### Multigrain artisan loaf / Pan mezcla de granos

Water (33%), Organic white bread flour (29%), organic whole-wheat bread flour (15%), Organic oats (5%), Organic buckwheat (3%), Organic rye berries (3%), Organic pumpkinseeds (2%), Organic sunflower seeds (2%), Organic poppyseed (2%), Organic fair-trade molasses (2%), Organic honey (2%). Salt, Yeast

### Pumpkin muffins / muffines de calabaza

OG Whole-wheat pastry flour (28%), Pumpkin puree (25%), Orange county honey (14%), Canola oil (10%), Organic pumpkinseed (7%), Organic coconut milk (6%), NC pecan milk (3%), Organic/fairly-traded molasses (3%), NC pecans (2%), Organic apple cider vinegar (2%), Baking soda, baking powder, salt, nutmeg, cinnamon, ginger, cloves

**Gluten-free bread / Pan libre de glutenin**  
Water (41%), OG brown rice flour (15%), OG millet flour (11%), OG potato starch (10%), Cornstarch (9%), OG tapioca flour (7%), NC honey (4%), Salt, canola oil, yeast, guar gum

December | Start of Season 8, 35 households subscribed. Subscription muffin decides to re-organize subscription program to have three seasons per year instead of four, to find some way for each member of the bakery to participate in the work of the bakery each season, and to create new "muffin top" positions -- members who are responsible for coordinating specific tasks like the cleanup and delivery schedule or the 'zine.

**2012** January | Tim and Noah decide to focus their time in the spring and summer on refining and improving the current subscription program before considering future expansion. Bread Team decides to plan for a significant expansion in fall 2012, with 3-4 bakers working 3-5 days per week attempting to create a bakery model that is financially sustainable and can provide work opportunities. Ideas include: additional subscription baking days, baking vegan cakes, selling muffins and other pastries to coffee shops.

February 11 | Members of Bread Uprising march at HK on J as part of the "Dream an NC with Dignity for All" coalition. Bread Uprising distributes baguettes to marchers.

