

Season 9, Week 12 July 2nd, 2012 - 3:55pm

So this is the first of several weeks where Noah and I are baking without Tim while he is travelling. This is also my first time writing something for the zine. We had the a/c running all day today which made it more comfortable for us and made it easier to deal with the bread. The last few weeks it's been a race to get everthing in the ovens before the bread proofs too quickly. We hope you all enjoy all the bread and the yummy cinnamon rolls!



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Bread Team Retreat Update:

A little over week ago current and past bread team members gathered out in Efland for a bread team retreat. People on the bread team had wanted to have a retreat and chanel some of the ideas that had come out of bread assemblies. We hoped to come up with a clearer plan of action with specific goals and a timeline that would help guide the bakery through the next year. Here is some of what we came up with (more coming in future zines).

Short-term goals for the next year:

- Financial solvency
- A bigger space
- Build up the membership in numbers, sense of investment, leadership, capacity, inter-relatedness
- Building collaborations with other organizations towards food sovereignty

Immediate action steps to meet these goals:

- Conversation around what ways people could relate to bakery beyond membership in the subscription program. Clarify different positions

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within Bread Uprising (membership, sustainers, volunteers, etc) - create a "spiral of involvement" with different roles people can have.

- Create plan for financial solvency
- Raise startup \$ (for this Fall) through fundraising campaign
- Campaign to get zine subscribers/sustainers
- Research pros & cons of different legal structures
- Decide on a legal structure
- Member directory that includes needs and resources (so people can contact each other to facilitate resource-sharing between members)

Canola oil (3%), Salt. Yeast.

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.

Pan con Tomate y Albahaca / Tomato Basil Bread (813g)

Organic 14% white bread flour (34%), Organic NC tomato puree (23%), Organic whole-wheat bread flour (18%), Water (16%), Organic white bread flour (8%), Olive oil, dry basil, salt.

Cinnamon Rolls / Rollos de Canela (470g/6)

Water (32%), Unbleached organic bread flour (42%), Organic all-purpose flour (5%), NC Honey (4%), Canola oil, Salt, Yeast, Cinnamon. Filling: Brown sugar, canola oil, cinnamon, cloves. Glaze: Water, pordered sugar, vanilla.

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%),

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More Notes from the Bread Team Retreat!

Brainstorm of things we would like to do in the next year:
(see previous page in the zine for the beginning of a plan condensing these ideas)

- Expanding gluten free options
- Selling granola & muffins to coffee shops
- Growing our product reach - figuring out how to get our bread with farmers market vendors who accept WIC - selling cakes for events
- Making Bread Uprising more financially solvent
- Offer subscriptions to the zine - or - membership options for folks who don't eat bread
- Food share / CSA with bread & produce
- Reach out to elders for membership
- Setting up a web-based system for folks to order bread on a week-to-week basis (not as members)
- Growing our membership base
- Baking & marketing vegan cakes
- Expanding Gluten free baking options and getting the word out
- Develop a whole crew of sustainers / donors to help support our work (zine subscriptions?)
- Panadería 'Bread Uprising' Bakery / breaduprising@resist.ca / breaduprising.wordpress.com / 816 Yancey St. Durham NC 27701
- Form a barter / exchange network (for members?)
- Develop community resource-sharing network
- Leadership development workshops
- New leadership from bakery members, especially people of color & working class members. A better sense of how to support this.
- Including preserved food and veggies somehow in the bakery.
- Mentorship from elders in our community for bakers / leaders in the bakery
- Members (everyone) feel like they are sociXs - clear sense of what it is to be a member
- Marketing plan focused on shifting ideas about participation / capitalism.
- Move into a larger industrial type kitchen
- Move bakery into new facility
- Moving into a community centered space
- Solidifying our business structure: worker owned / run or consumer owned / run co-op, non profit.
- Partnership with GSI, Tierra Negra, others to intervene in food movements in NC - where to focus?
- Work with food growers
- Work with other organizations to survey / canvas / listening campaign around food needs & desires in low-income communities.
- Durham / triangle food sovereignty council
- Buy a van to facilitate easier deliveries.
- Monthly baking & cooking classes.
- Creating a physical and / or virtual space for further mutual aid and resource/skill/need-sharing that is grounded in the bakery
- Baking classes & apprenticeships for either \$\$\$ or as part of building skills in the community (maybe youth program?)



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