

Season 9, Week 13 July 9th, 2012 - 4:01pm

Hi everyone! Here's a little reminder that we are NOT baking next week - we're taking a mid-summer break since the season is so long, it's so hot, and I have to work catering. We'll resume baking on July 23rd.

This week's zine has the first of the Conversations between Agent J and Farmer K. If you have thoughts and want to join the conversation, write in to the zine and we'll print your response! We also have a letter by Tim, who spent last week working at a cooperative bakery in Slaithwaite, England. Enjoy!  
-Noah

Panadería 'Bread Uprising' Bakery  
breaduprising@resist.ca  
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816 Yancey St. Durham NC 27701



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Conversations between Agent J & Farmer K

"Food in Durham"

July 3rd, 2012

On our trip to Washington DC we noticed how far ahead Durham's local food scene is compared to our nation's capital. Hmmmm...

*Farmer K:* I'm a little disappointed in DC. I expected less Starbucks and more local coffee shops.

*Agent J:* Yeah me too, and local restaurants. I guess we'll have to go deeper into the surrounding neighborhoods for that.

*Farmer K:* But I expected a better foodie scene in the immediate downtown area.

*Agent J:* I know what you mean. I don't get a good sense of gardens, local bakeries, and local products. That's strange for such a vibrant urban core. Too many tea parties invested in big franchises here? What's the political climate, although that's something I should know?

*Farmer K:* It wouldn't surprise me. I'm excited to know that Durham has figured it out. I haven't

yet seen one unique food truck. We keep passing the same hot dog/ice cream truck all over this city. What's up with that? Is there an ordinance here that prevents a variety of food trucks?

*Agent J:* Good question! I've noticed that too. Well we just got here yesterday, so maybe we'll see more throughout the week. It is strange though. At every corner is the same food truck! This doesn't sit well for a capitalistic economy. At least Durham doesn't have this problem!

## 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%), 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 Zanahoria y Eneldo / Carrot Dill Bread (813g)**

Water (35%), OG unbleached white flour (33%), OG whole wheat bread flour (19%), OG carrots (10%), Olive oil (2%), Dill seed, Salt, Dill weed, Oregano from Monica

**Zucchini Muffins / Mufines de Calabacita (470g/6)**

Yellow Squash from Shanna & J's garden/ Zucchini from Compare (26%), OG All Purpose Flour (14%), OG WW bread flour (13%), NC Honey (20%), OG Raisins (9%), Canola Oil (8%), Water (6%), NC Pecans (4%), Flax seeds, Baking powder, Baking soda, Cinnamon, Salt, Nutmeg.

**Gluten-Free Bread / Pan Sin Gluten**

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.

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## Dear Community:

Three years ago, a family-owned grocery on Station Road in the village of Slaithwaite that had been operating for over 50 years was on the verge of going out of business. The upstairs tenant in its building, who happened to be an expert in co-ops, convened a community meeting to strategize about saving the grocery, realizing how important it was to the health of the village as a whole. Slaithwaite, incidentally, is around the corner from Rochdale, where a group of weavers started one of the first co-operative businesses in the late 1700s. Within a few weeks of the initial meeting in Slaithwaite, villagers raised £16,000, mostly from small contributions, to keep it open.

Slaithwaite is not a wealthy village. It's an old mill town with high unemployment and a lot of retirees. The crisis has hit here just as it has hit anywhere. But today, Slaithwaite owns its own grocery store. 3 years later, the Green Valley Grocer on Station Road has over 200 owners, and 3 paid staff. A member board, guided by votes of the general membership, guides the grocer, and over the years members have voted to expand to stocking fish and cheese. Besides stocking local cheese, bread, meats and produce where possible, the Green Valley

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Grocer has a standing offer to buy garden produce from anyone who can bring it in, offering 1/2 of the shelf retail price.

Slide back again three years. Just when Bread Uprising was in its first birthing moments, Dan and Johanna, who had moved to Slaithwaite (where Dan had lived as a child), started baking bread in their home oven and selling it to friends (sound familiar?). Today, the Handmade Bakery (THB) is a worker-owned cooperative with 5 full-time bakers who each work four 8-hour shifts per week and pay themselves £8.50 / hour. The cooperative also employs 3 cafe staff, and several part-time bakers. And they're hiring more.

The Handmade Bakery bakes between 150 and 450 loaves of bread per day, depending on demand, 6 days per week. They have a gorgeous airy and spacious space which is open for walk-in retail and has a cafe open four days a week, although the core of their business is a subscription program and wholesale to local grocers. Breads are organic and they use local ingredients whenever possible. THB breads range from the 100% rye sisu loaf, to a seeded sweetened "Granary" loaf to the puffy "sleepless white", which proofs overnight. A typical day has one or two bakers on the 5 AM to 2 PM shift mixing doughs, shaping and baking loaves, and

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organizing orders, and one or two more bakers on a 9 - 5 shift making up the orders sheet, "weighdowns" and sponges for the next days baking, and prepping pastries for the cafe.

The workers here have been really kind to take me in, trusting me immediately to take on my own chunks of the work (a lot of their process is similar to ours), while also making sure I get a chance to learn every part of the baking process. Workplace democracy in action is thrilling. I'm watching people structure their own workdays according to their style, frequently taking time to discuss questions and problems with colleagues. "Anyone want a drink?" is heard frequently, and I've sampled many different attempts at cappuccino-making and latte art using the cafe's new espresso machine. Folks share breakfast and sit down to lunch together when they can. Just like at Bread Uprising, lunch sometimes involves sorting through leftovers to see what's still good to eat, and just like at Bread Uprising, loaves sometimes overproof over a lunch break.

I'm enamored with this bakery. It is not an idyll, though. Flours and ingredients can be disorganized (in fact today we had to throw out a 50kg batch of dough because of a mix-up that caused a plastic tub to get put into the mixer by mistake). Orders get mixed up

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or forgotten, the workers have a hard time getting together for meetings, nobody has a really clear direction of where everything is going, the cafe is still on shaky ground as far as recipes and revenues are concerned. More importantly, for the first two years THB was baking out of a tiny space -- smaller than Noah's kitchen -- in the back room of the Green Valley Grocer. Even then, they were producing 150 loaves a day and had 5 bakers. How'd they do it? It seems like a proper oven makes the most difference.

So... can we do it? Can Bread Uprising scale up and become a worker co-op? Yes, I think we can. Of course we can! We need a space, a shared space to combat the fragmentation of our movements and projects that is always close at hand. We need ways to distribute bread in wider and wider circles, building relationships of love and solidarity and building intentional community. We need cane baskets to proof our bread, a bigger oven, maybe a mixer. We need a few more bakers. But most of all, we need the trust to jump from proof of concept into action, to put our vision out there and believe that it will be carried, that we have enough.

-Tim Stallmann

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