

Yesterday's assembly was lovely. It was a gorgeous day and we gathered outside in the garden at SEEDS. We began by sharing recipes and stories about bread, baking, and food; and then moved into discussing plans for bakery expansion this Fall! Inside you'll find an overview of what we did at the assembly, a collectively written bread story poem, and notes from the fall planning discussion! Thanks so much to everyone who was able to be there – and, if you weren't able to make it we would still love to hear your thoughts about the fall plans or a family recipe to contribute to our recipe box!

#### Agenda:

\*\*Gathering, eating, writing down family/other recipes on recipe cards and illustrating them! \*\* Story-sharing around bread and culture \*\* Planning/

Yesterday's assembly was lovely. It was a gorgeous day and we gathered outside in the garden at SEEDS. We began by sharing recipes and stories about bread, baking, and food; and then moved into discussing plans for bakery expansion this Fall! Inside you'll find an overview of what we did at the assembly, a collectively written bread story poem, and notes from the fall planning discussion! Thanks so much to everyone who was able to be there – and, if you weren't able to make it we would still love to hear your thoughts about the fall plans or a family recipe to contribute to our recipe box!

#### Agenda:

\*\*Gathering, eating, writing down family/other recipes on recipe cards and illustrating them! \*\* Story-sharing around bread and culture \*\* Planning/

visioning/working for our desired Fall expansion: an overview, then focused discussions in small groups, then full group discussion! \*\* An invitation to join the bread team! \*\* Closing activity: the bread machine/organism\*\*

#### Bread story sentence/poem:

After sharing stories and memories with each other, we each chose one word to represent the story, and put them together to make a "sentence". Here it is:

Home nostalgia bagles  
sticking quiche toast  
Ronaldo more parsley  
searching sweet love  
string cheese saltines comfort.

#### Fall planning:

In the past few months, the bread team and bakers have been discussing new

visioning/working for our desired Fall expansion: an overview, then focused discussions in small groups, then full group discussion! \*\* An invitation to join the bread team! \*\* Closing activity: the bread machine/organism\*\*

#### Bread story sentence/poem:

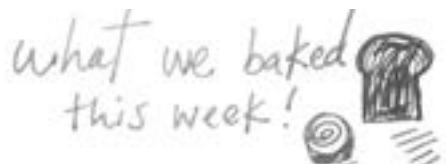
After sharing stories and memories with each other, we each chose one word to represent the story, and put them together to make a "sentence". Here it is:

Home nostalgia bagles  
sticking quiche toast  
Ronaldo more parsley  
searching sweet love  
string cheese saltines comfort.

#### Fall planning:

In the past few months, the bread team and bakers have been discussing new

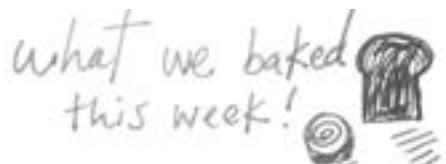
plans for this coming Fall. We'd like to test out new model(s) for bringing in resources/income into the bakery, bring on one additional full-time baker, and find a larger space to work in. Our goal is to experiment with different possibilities for a sustainable economic model for the bakery long-term. With bread team, we've talked about doing fundraising to cover baker pay and the cost of renting a space, along with some start-up costs for this adventure.



#### Half Wheat

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

plans for this coming Fall. We'd like to test out new model(s) for bringing in resources/income into the bakery, bring on one additional full-time baker, and find a larger space to work in. Our goal is to experiment with different possibilities for a sustainable economic model for the bakery long-term. With bread team, we've talked about doing fundraising to cover baker pay and the cost of renting a space, along with some start-up costs for this adventure.



#### Half Wheat

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

#### Whole Wheat

Harina Integral Orgánica (57%), Agua (35%), Aceite Vegetal (4%), Miel de Carolina del Norte (2%), Melaza, Sal, Levadura

#### "Country" white sourdough loaf

Ingredients: OG white bread flour (58%), Water (39%), WW bread flour (3%), Salt

#### Apple Molasses Muffins (530g)

Ingredients: Organic whole-wheat pastry flour (28%), NC applesauce (28%), NC pecan milk (12%), Organic/fair-trade molasses (10%), organic raisins (8%), Canola oil (6%), Orange county honey (4%), OG apple cider vinegar, salt, vanilla, ginger, cloves, nutmeg, cinnamon, baking powder

Bread Uprising Bakery | 816 Yancey St.  
[breaduprising@resist.ca](mailto:breaduprising@resist.ca) | [breaduprising.wordpress.com](http://breaduprising.wordpress.com)

#### Whole Wheat

Harina Integral Orgánica (57%), Agua (35%), Aceite Vegetal (4%), Miel de Carolina del Norte (2%), Melaza, Sal, Levadura

#### "Country" white sourdough loaf

Ingredients: OG white bread flour (58%), Water (39%), WW bread flour (3%), Salt

#### Apple Molasses Muffins (530g)

Ingredients: Organic whole-wheat pastry flour (28%), NC applesauce (28%), NC pecan milk (12%), Organic/fair-trade molasses (10%), organic raisins (8%), Canola oil (6%), Orange county honey (4%), OG apple cider vinegar, salt, vanilla, ginger, cloves, nutmeg, cinnamon, baking powder

Bread Uprising Bakery | 816 Yancey St.  
[breaduprising@resist.ca](mailto:breaduprising@resist.ca) | [breaduprising.wordpress.com](http://breaduprising.wordpress.com)

## Notes from planning groups

### Resources/money

- Grant money – grant for start-up but didn't want to have to be constantly looking for grants. F4DC has a matching grant.
- Bakery camps for kids, winter holidays esp.
- Start with indiegogo – that helps organize other things. Do a smaller amount in order to actually reach our goal? Go ahead and start writing a grant. Also doing fundraisers in the



## Notes from planning groups

### Resources/money

- Grant money – grant for start-up but didn't want to have to be constantly looking for grants. F4DC has a matching grant.
- Bakery camps for kids, winter holidays esp.
- Start with indiegogo – that helps organize other things. Do a smaller amount in order to actually reach our goal? Go ahead and start writing a grant. Also doing fundraisers in the



fall – NC pride cookies?

- Should we fundraise in coalition with other groups?

### Structure

- Concerns about being a nonprofit that workers wouldn't actually have control over their jobs – that it would be a board that had control.
- How do different structures impact how we define membership?
- Talked about how right now we have a very loose sense of what membership is. If we choose a legal structure that has membership as part of that structure then that would mean that it would have to be defined in a particular way.
- How much do we want a legal structure that reflects what we're doing vs. a legal structure that basically we ignore most of the time?

fall – NC pride cookies?

- Should we fundraise in coalition with other groups?

### Structure

- Concerns about being a nonprofit that workers wouldn't actually have control over their jobs – that it would be a board that had control.
- How do different structures impact how we define membership?
- Talked about how right now we have a very loose sense of what membership is. If we choose a legal structure that has membership as part of that structure then that would mean that it would have to be defined in a particular way.
- How much do we want a legal structure that reflects what we're doing vs. a legal structure that basically we ignore most of the time?

### New bakers

- What's our goal when adding a new person? Potential scenarios: we wanna move towards having more people-of-color bakers, a 4-month training for someone wanting to start something like Bread Uprising, another was helping provide for our communal well-being by jobs for folks who are within bakery community. Survey internal to the bakery to get at what people are looking for for a job.
- Where the decision-making power is in the bakery? What does it look like to bring in a new baker who isn't part of the bakery already in terms of decision-making power?

### Space:

- What kind of other groups could we share space with? Music instruction,

### New bakers

- What's our goal when adding a new person? Potential scenarios: we wanna move towards having more people-of-color bakers, a 4-month training for someone wanting to start something like Bread Uprising, another was helping provide for our communal well-being by jobs for folks who are within bakery community. Survey internal to the bakery to get at what people are looking for for a job.
- Where the decision-making power is in the bakery? What does it look like to bring in a new baker who isn't part of the bakery already in terms of decision-making power?

### Space:

- What kind of other groups could we share space with? Music instruction,



libraries (CH Prison Books program), childcare, schools, office space, weatherization/energy efficiency clinic, art studios.

- Location. Don't have the luxury of choosing our spot, so let potential locations drive our plan. The bakery as it is now is already very flexible with the space and sharing it, could continue to be that way. We could share the kitchen on the days we're not using it.
- How to deal with gentrification in Durham as we find space to be.
- Draw the potential neighborhood into the discussion of how the bakery space will be used instead of making those decisions first.



libraries (CH Prison Books program), childcare, schools, office space, weatherization/energy efficiency clinic, art studios.

- Location. Don't have the luxury of choosing our spot, so let potential locations drive our plan. The bakery as it is now is already very flexible with the space and sharing it, could continue to be that way. We could share the kitchen on the days we're not using it.
- How to deal with gentrification in Durham as we find space to be.
- Draw the potential neighborhood into the discussion of how the bakery space will be used instead of making those decisions first.