

Noah and I are pre-writing the zine this week because we have a busy day on Monday. Tim will at the NC Mutual Life building on Monday at noon and I'll be in Raleigh at noon. We'll be doing tastings for LoMo Market. -Javiera

If you have articles or news you would like for us to run in the zine please send them to the bread uprising email at breaduprising@resist.ca

Bread Uprising Happenings:

-LoMo market tasting 2/5 6pm Oval Park

-Working towards bringing in more funds... we'll be running quite low in our bank acct by the end of Feb. The bakers are working hard at a long term financial plan.

Please share any thoughts or ideas you have and we'll have more details in the next zine.

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-Valentine's Day bake sale Wed. Feb 13th

Community Happenings
-HkoJ; Sat 2/9 assembly at 9 march at 10:30



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HAT ME BAKED!

Whole Wheat/ Pan Integral (840g)

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

White Sandwich Bread

OG white bread flour (63%), Water (35%), Salt, Yeast.

Peach-Blueberry Muffins

Organic whole-wheat pastry flour (27%), Canned NC peaches (17%), Hillsborough blueberries (15%), Canola oil (12%), NC honey (12%), Organic AP flour (6%), NC pecan milk (6%), Dried NC peaches (2%), Baking powder, OG apple cider vinegar, baking soda, salt.

Olive Rosemary Artisan Bread

OG white bread flour (39%), (Water (35%), OG ww bread flour (16%), Olives (5%), Olive oil (2%), Rosemary from Nadeen Bir's garden, OG garlic powder, salt

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Report-back from our Evaluation Process so far!

by Noah

Bakers' evaluation:

The bakers had 3 intensive evaluation/visioning days in January. The 4 of us talked about:

-Timeline of everything that we tried this fall to make money – how much money each brought in, how it fit bread uprising's vision, and how it felt to be in the kitchen and at the event.
-Review of the 4 goals that the bread team set last summer for bread uprising in 2012-2013 and things we did and discussion of lessons we learned around each of these goals. Those goals are:

- Financial Stability
- Partnerships/Collaborations towards Food Sovereignty
- A Bigger Space
- Building Membership in numbers, sense of investment, leadership, capacity, and inter-relatedness

-“Capability” conversation: reflection and discussion about our group dynamics, what about this work feeds us, how we were each impacted by our work this fall, and what we notice feeds the group.

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-“Capability” conversation: reflection and discussion about our group dynamics, what about this work feeds us, how we were each impacted by our work this fall, and what we notice feeds the group.

-Visioning: brainstorm of where we would like to see bread uprising in 2 years and in 6 months! We are still in the process of talking about next steps from this.

Some things we noted from the Lessons Learned conversation, to learn or talk more about:

- Sales, marketing and customer service
- Writing things down, (steps, how to guides) is helpful
- Purpose, money - How do we reconcile when money and vision overlap
- We all approach money differently... moving to do some work around that
- Figure out different ways to tell our story that don't feel like a barrier to entry
- We need a mission statement
- Making space for the specific things we (individually) are excited about within what the bakery is/does
- How do we do a better job of setting priorities (what do have to do vs what do need to do vs what do we want to do)
- How do we balance making democratic decisions vs efficient decisions
- Fundraising

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- Radical majority People of Color membership policy
- How long are we going to be in this space? What kind of equipment will/do we need?
- Making a matrix to help us decide what events to do, and have a clear purpose/intention for each thing that we do.
- Get better with tracking member engagement and building members' capability
- What's normal for a food business, so we can figure out what works for us.
- Things that connected to our vision often felt much better to be doing and also tended to bring in as much money if not more
- Bottom of our sliding scale has been going up without bringing in more money – so we need to bring it back down.

Members' evaluation dinner:

Our first evaluation dinner on 1/18/13 was amazing – thanks so much to Emily & Serena for hosting and the 13 people who were able to attend! We started with the question “What did you hope the bakery would do this fall? Did we do it?” and then moved into general discussion and visioning.

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Sustainable income stream for the bakery, publicity, and how to keep growing – Ideas including flyering in neighborhoods near Kings Red & White (which has our bread); Getting on a regular schedule with events (like the nutcracker) – grassroots events that are connected to our vision, happen each year, and are smaller-scale ie not a ton of prep time; find entities to partner with that do regular events for catering – think about different networks that bakery members are connected to, what orgs does each person know that could partner with the bakery?; Carrying the conversation, spreading the message of our vision is important – not just about getting more folks to have the bread or become members.

Space as our quantum leap: folks identified space as a major thing that needs to be addressed, in order to be able to really grow and make the numbers of bread/cakes/etc. that we need to make – as well as a dream that many folks in the community have had for a while. Lots of ideas were brainstormed about how to move forward, including forming a space committee to come up with scenarios & move forward on space; & ideas for kitchens we might be able to use temporarily.

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Organizing in Durham Public Schools and more:

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January Bread Team meeting:

-We talked about wanting to have regular dinners with members, because this felt like a really good space to vision. A more home-y, informal space to have good discussion
-We are looking for new Bread Team members! The bread team currently has only 2 members on it – help keep our bread team alive and thriving! The bread team carries the vision of the bakery between assemblies – it meets monthly, and is the space for decision-making and planning around bigger questions that bread uprising has.

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For more details about our evaluation, please talk to one of the bakers, or come to a members' evaluation dinner!