

Hey y'all! A slower baking week this week... Danny Cowan came and helped us out at Bread & Butter today. We baked garlic knots for tonight's Moral Monday protest. In today's 'zine, the first part of the results of our anonymous feedback survey!



Serena running the Bread Uprising stand at last weekend's Chapel Hill Farmer's Market

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Bread Uprising Survey – Report-back #1

by Noah

It has a month since we closed the survey. All the feedback is really important and helpful; 15 people filled out the survey, and y'all were so thoughtful. Thank you to folks who were able to do it! This is part 1 of a report-back/summary.

There are 3 reasons I haven't written this up yet and I want to be transparent:

1. Time :P
2. Some of what folks said was easy to read and some of it was hard to read – so part of it is I haven't been able to carve out the emotional space to process that while writing it up.
3. I am not a "social scientist" and figuring

out how to process/summarize survey responses in a meaningful way is a challenge for me. So... if anyone wants to help let me know!

The questions we asked:

1. Please rate any item you'd like to rate - artisan bread, sandwich bread, muffins, granola, etc! (people could rate any 2 items)
2. What feedback do you have about the bread, muffins, granola, and other items? What do you like, what don't you like?
3. What would you like to see us bake/offer to members that we don't currently do?
4. What specific suggestions do you have to improve the areas that were not AWESOME
5. When you DO like something we've made, how do you respond? What about when you DON'T like something we've made?
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5. When you DO like something we've made, how do you respond? What about when you DON'T like something we've made?
6. Do you feel you understand Bread

Uprising's vision statement?

7. Do you feel other members understand Bread Uprising's vision?
8. Do you consider yourself to be a member of Bread Uprising? Why/why not?
9. Do you feel welcome at the bakery itself? Do you feel welcome at bakery events?
10. Do you feel comfortable bringing your family, friends, neighbors into the bakery as visitors and/or new members?
11. Is it important to you that you be able to give anonymous feedback?
12. How you identify
13. Any other comments or feedback?

On the back of the 'zine are how people answered some of the questions about bakery membership & vision.



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Do you identify as a member of Bread Uprising?

As we consider what Bread Uprising will be in the future, and what membership means, folks' understanding of this and questions about it are pretty important. Here's what folks said. Note – survey was also emailed to former subscribers who we have emails for.

- Yes (9 people, 60%) - “feedback and participation is always welcome”, “I enjoy the products and I contribute more than just money.”
- Maybe (4 people, 27%) - “I don't know what it means to be a member rather than consumer;” “i do not participate as much as i could (in the meetings especially);” “have not had time this year to participate;” “i am no longer a subscriber but i do care about the individuals and the collective.”
- No (2 people, 13%) - “I don't volunteer or go to the strategy meetings.”

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Do you feel you understand Bread Uprising's vision statement? (fill-in-the-blank)

- Yes (7 people) - “you are all very committed to your philosophy and mission / vision statement.” “i feel like all of it makes sense to me and more than that, it resonates with me.”
- No (1 person)
- “How are we providing access to food for folks who don't have as much access?” (1 person)
- “Basically, would like to know more about eventual goals/ long term vision to feel like we're going somewhere together and that I could help the bakery get there.” (1 person)
- “I think I get the jist but I couldn't tell you what it is.” (1 person)
- “Would like it to be more specific” (1 person)

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Do you feel other members understand Bread Uprising's vision? (fill-in-the-blank)

- Yes (3 ppl)
- Sure (1 person)
- I think people get it (2 ppl)
- I don't know (2 ppl)
- No (1 person)
- “Maybe host conversations in the community for more exposure and educating folks about co-ops, neighborhoods, gentrification, food access, etc.” (1 person)
- “I don't know what others know, I assume more than me. I'd be excited about an open forum “ask the bakers” gathering where we could ask yall about the baking process and the vision. There could be an icing station...” (1 person)
- “Not sure--sometimes I think people just want ‘free bread’” (1 person)

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WHAT WE BAKED!

Whole Wheat/ Pan Integral (840g) (also this dough was used for the ww hamburger buns)

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

White hamburger buns

Organic unbleached bread flour (60%), Water (34%), NC Honey (3%), Canola Oil (2%), Salt, Yeast

Zucchini Muffins

Zucchini from the Stone House garden (32%), OG WW pastry flour (13%), OG All Purpose Flour (12%), NC Honey (18%), OG Raisins (8%), Canola Oil (7%), Water (5%), NC Pecans (4%), Flax seed, Baking powder, Baking soda, Cinnamon, Salt, Nutmeg.

GF Sandwich Bread

Water, Brown rice flour, Millet flour, Potato starch, Cornstarch (non-GMO), Chickpea flour, Tapioca flour, Orange county honey, Sea salt, Canola oil, Yeast.

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