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Announcements & Events:

Week of Action to Stop School

Pushout, organized by the Youth Organizing Institute, NC HEAT, & EJA mobilize for Dignity in Schools
WHAT: Youth-led End the School-to-Prison Pipeline March to Central Prison in Raleigh – RSVP and share our facebook event

WHEN: October 4, 4:00PM-6:30PM

WHERE: The march begins at Washington Elementary School (1000 Fayetteville St, Raleigh, NC 27601) and ends at Central Prison (1300 Western Blvd).

Manhattan Short Film Festival, the local screening is being organized by fellow bakery member, Adisa. The festival is in it's 16th year. There are 10

finalist films that are being screened in over 300 cities in 6 continents over one week.

Where: The Pinhook

When: Wednesday, Oct 2nd @ 7pm
you can go to <http://goo.gl/qAl6er> to purchase tickets

A Community Conversation on Equality in the Food System

What: Conversation about Food Justice

w/ Tom Philpott & Vimala Rajendran

When: Tuesday, October 1st- 5:30pm

Where: Vimala's Curryblossom Cafe
431 W Franklin St. inside the Courtyard, Chapel Hill, NC

www.curryblossom.com

WHAT WE BAKED!

Whole Wheat/ Pan Integral (840g)

OG Whole wheat bread flour (55%), Water

(36%), Non-GMO canola Oil (3% - oops it's missing from the bread this week), NC Honey (3%), NC sorghum (1%), Salt, Yeast.

Pan de Mesa

Water (41%), OG Unbleached 14% Bread Flour (31%), OG Unbleached All purpose flour (27%), Salt, Yeast, Love.

Cinnamon rolls

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

Gluten-free 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.

Panadería Bread Uprising Bakery / Bread Uprising, LLC / 816 Vance Street / Durham

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Bread Team Meeting Notes:

The bread team met on 9/22, and talked about next steps for writing Bread Uprising's mission statement! Here's a condensed version of the notes. -Noah

Bakers' Check-in:

- Feeling burnt out and a little bit stuck, need mission/general plan/biz plan.
- Not bringing in enough money right now, so bakers' hours are cut – Mya working only Mon + staff mtg. Javiera cut out a day of childcare, so down to Mon/Fri but sometimes works other days too. Noah & Tim alternating weeks on/off. Javiera & Noah/Tim get paid for about 14 hours in a week, but work at least 20-30.
- Storage space is about to go through foreclosure, so we have to be out 10/15
- Glad we started up doing the farmers' market again – Gabriel (lives across

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- Storage space is about to go through foreclosure, so we have to be out 10/15
- Glad we started up doing the farmers' market again – Gabriel (lives across

street from us) will be working it, Mariana & Samhitha may help too.

- Last wed (9/18) had baker conversation getting into deeper questions about work relationships & goals. Focused on identifying where we have the same/different goals for the bakery, areas of tension, and trust. Tema facilitated, but now is gone for 2-3 months so not sure how we will continue this important conversation.
- New season: A bunch of people left town including folks who were members since the beginning, got a bunch of new members – 4 so far. Anthony has been awesomely holding down resubscription process!

Mission statement:

Back in August at our mission mtg, folks wrote post-it notes in response to the question “Why does Bread Uprising exist?” We read out all of the post-its, and grouped

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them into themes. We came up with 7 themes:

- Enjoying nourishing bread; sensual
- Accessible/affordable food
- Jobs with dignity
- Economic/solidarity economy
- Community
- Collective power
- Education

Discussion & Questions:

- Do we want to do all of these things?
- Do all of these themes fit into the mission statement?
- Do things that are long-term goals go in the mission vs. things that are day-to-day? (ie collective power vs. affordable food) Long-term goals have to be carried out day-to-day, so yes.
- Holding contradictions: if the themes feel in conflict with each other (ie participating in capitalist economy in

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- Holding contradictions: if the themes feel in conflict with each other (ie participating in capitalist economy in

order to provide jobs with dignity) – may have to hold the contradiction indefinitely.

- We read sample mission statements from several orgs and came up with this rubric for our mission:

**We do _____
to support/bring about _____,
by/through _____.**

In addition to this sentence, we talked about having some definitions where we break down what community means to us, what collective power means, etc.

- Next steps: Javiera and Samhitha will write a first draft of mission., put it in a googledoc to share with membership so folks can edit. 2 big questions:
 - 1. What does collective power mean to Bread Uprising?
 - 2. Is education a core part of our mission? (will leave out for now)

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