



“Annual Report”

April 25, 2010

Highlights of the past 6 months

- We held three large special bake days: November 23, December 21 and March 23, and one big launch party (in early February)
- Our first 10-week subscription season ran every Thursday from February 18 - April 23, providing daily bread for 25 area households. In an average week, we bake 25 loaves of sandwich bread, 13 artisan loaves, 7 dozen muffins, and something extra.
- We’re now baking most of the bread used for meals at the Stone House (retreat center in Mebane). We’ve also baked for the CDS documentary institutes, SONG organizing training, and other events.
- We produced 11 issues of our weekly ‘zine, and kept weekly updates on our blog

Core principles/baselines so far

- We see our work as part of the struggle against capitalism, and it includes building alliances with others in the same struggle.
- We believe that building community requires working to undermine socialized and institutional systems of domination. For us, that means we try to partner with people-of-color led organizations, develop a critical practice as regards our place as white folks in a rapidly-gentrifying city, and build analysis and movements around food justice.
- The bakery is a queer space, and we’re trying to bake daily bread that meets the needs of all kinds of families and households.
- We’re committed to putting out food which respects the dignity of both the folks who consume it and the folks who produce it.
- We source ingredients and formulate recipes in ways that are healthy and sustainable for our land, critters and communities (e.g. no soy, mostly vegan, local, organic).

Time & Money

In a typical CSB week, we use:

42 lbs flour	\$20.78
2.8 lbs sweeteners	\$9.18
2.7 lbs seeds and grains	\$6.58
2.4 lbs oils (olive & vegetable)	\$3.00
2.3 lbs home-made pecan milk	\$2.17
4.7 lbs extras (raisins, etc.)	\$8.48
<i>Total ingredient expenses/wk*</i>	<i>\$50.19</i>

On average, CSB subscribers paid us \$150 in total each week.

Other expenses so far:

Packaging and parchment paper	\$107.35
Business licenses	\$90.25
Initial equipment purchases	\$327.62
Miscellaneous supplies	\$61.83

Typical weekly tasks:

Develop recipes, send email to subscribers (4 days before baking)	3 hrs
Purchase ingredients	1 hr
Make soakers, starters and sponges (night before baking)	2 hrs
Mix, knead, shape, proof, bake and package	8 hrs
Write/design ‘zine	3 hrs
Admin work	3 hrs
Staff pick-ups	3 hrs
Cleaning	2 hrs

*Note: Our actual average weekly CSB expenditures were \$63. The ingredient costs shown are based on sourcing everything in bulk.