



Year 1

Mondays have become something I look forward to: so full, vital, and an ongoing gluten holding together/building community.

This amazing local community supported bakery that is anti-capitalist, respectful + makes delicious bread + muffins. It's a queer + trans positive space + folks commit to paying what they can afford.

I think that's kind of what we're around to do, just learning how to be held by people and how to hold them – it's a very fundamental skill in a way. In political work, we don't always think about how to build those very root basics. So there's something about the foundation that's being made here that I think it will have ramifications for work years from now.

I will say that one of the best feelings ever was going to the mailbox and seeing our first bread delivery - I wasn't expecting it, but it made me feel so good inside. It's amazing what some good, simple food can do to a person's soul.



An experiment in trust.

A year of people saying you can do what you never imagined.

Panaderia chiquita de 2 amigos, organizada en su propia casa. Ingredientes organicos y locales. El precio lo pones tu.

A polyphonic bakery.

A great excuse to meet new people... because we're all hungry.

Bread for the people, like it should be.

A community-supported bakery that builds interdependence and our ability to take care of our needs outside of capitalism.

A community-based worker co-op, distributing the most delicious, wholesome, locally-sourced bread and muffins in town.

Timeline: a brief & partial history of Bread Uprising Bakery

2009

Nov. - Dec. | Noah & Tim start testing recipes, talk with Tahz & Cristina about doing a food share/subscription, develop bread needs survey. Recipe testing at The Stone House. Our first large-scale baking: sandwich rolls for SONG organizing school. Bake days for Thanksgiving and December Holidays.

2010

Feb. 5 | Launch party. The bakery gets a name!

Febr. - Apr. | Season 1, 25 households subscribed

Apr. 25 | First Bakery Assembly held at the Terreiro, where we began a collective visioning process for the bakery. At the end of the assembly, a group of folks volunteers to continue meeting monthly to draft and refine a vision statement for the bakery. That group becomes known as the Bread Team.

May - Aug. | Season 2, with 30 households subscribed. Grain N Greens, a food share in partnership with Tierra Negra Farm, provided 8 households with bread and produce during this same time. Bread Team begins to meet monthly. Bread and storytelling workshop held as part of Combahee Survival Revival Week.

Aug. - Nov. | Season 3, 40 households subscribed. Major revisions of sign-up process, trying to move towards a collective process of meeting the needs of the bakers and bakery. Bakery and bakers' needs are listed out and members sign up for specific needs. We mostly stop using sugar because of concerns about ethical sourcing.

Sept. 13 | Second Bakery Assembly held at SEEDS, where we officially agreed to the current structure of the Bread Team and the Muffins.

Nov. - Feb. 2011 | Season 4, 27 households subscribed. Bread Team decides not to try to add new members this season, and instead to devote time to studying and planning for the future. Study Sessions on Race, Class, Queerness and Bread run on Thursdays to help us think about our membership structure.

2011 Feb. - May | Season 5, 42 households subscribed (so far). Major revisions of sign-up form and membership process. Current subscribers invited to invite new people, membership prioritized for people who don't have regular food access, commitment to maintain a radical majority people of color, and prioritize queer folks, working class/poor folks, and people with kids for membership.

March 20 | Third Bakery Assembly held at the Terreiro!

Year 1 by the numbers

| Season | 1 Feb 18 - April 22 | 2 May 17 - August 2 | 3 August 16 - Nov 1 | 4 Nov 15 - Feb 7 |
|----------------------------------|--|---|--|--|
| Subscribers | 26 | 31 | 40 | 27 |
| # of things baked in a week | 49 | 43 | 66 | 49 |
| Aveg. pledge per person per week | \$6.66 | \$6.44 | \$5.94 | \$6.14 |
| Total money contributed | \$1,731.00 | \$2,396.46 | \$2,852.34 | \$1,989.63 |
| Other contributions | Herbal tea blends, honey, food for dinner | Produce, squash for muffins, flour and flour deliveries, basil and tomatoes for bread, canola oil, deliveries and clean-up, dinners | A freezer, olive & canola oil, yogurt, kombucha, granola, major car repair, pears, applesauce & sweet potato puree making, persimmon jam, herbal medicine, reiki, food processor part, clothing, printer toner and paper, deliveries and clean-up, dinners | An oven, gas plumbing lessons, dried cherries, carrots, vegan ice cream, raisin bran cereal, haircuts, clothes-drying rack, kefir, granola, canola oil, a printer, a big bowl & spatula, bread pans, deliveries and clean-up |
| Cost of ingredients and supplies | \$629.94 | \$614.1 | \$789.53 | \$724.66 |
| Noah & Tim's pay | \$0 | \$1,094.68 | \$1,950.00 | \$1,200.00 |
| Other costs | \$877.34 | \$52.78 | \$240.97 | \$70.99 |
| What were the other costs? | Table, dough containers & supplies, business license | Renew business license, join buying club, misc. supplies | Utilities, misc. supplies, Costco membership | Utilities |
| Change in inventory value | + \$262.25 | + \$328.17 | + \$152.75 | - \$97.46 |
| Net monetary gain or loss | - \$38.53 | + \$306.73 | - \$280.91 | + \$91.44 |