

*In the “Angle Statement” box, write 1-2 sentences summarizing the researchable angle you are taking on your subject (try to connect what makes your subject interesting to what makes them important today). Here’s a sample from “Rec Room Wizard”: **Chris Chike is a humble and relatable high school student who represents the kind of player that will help to make video gaming an American pastime.***

Angle Statement:	Despite initially picking up sourdough baking solely as a personal coping mechanism during the pandemic, Karen McKinley has found meaningful ways to apply her hobby through connection with the community and involvement with fundraisers.
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In the outline template below, add details from your interview transcript(s) and secondary research source annotations in order to illustrate and support your angle. As you outline, use Google Comments to identify holes you need to fill through follow-up or second interviews or additional secondary research. Throughout your outlining and drafting process, it is natural to revise your rough angle statement to make it more focused.

Profile Outline:

I. Anecdotal Lead

- A. Karen in the kitchen making bread: use of descriptive language to paint a picture of process in readers’ minds
 - 1. Describe it as almost a dance (?): each step carefully perfected, has become a routine over time - discipline, joy
 - a) Stretching and folding the dough
 - b) Steady hand using special knife (lame) to carve design into bread

II. Nut Graf

- A. Through multiple fundraisers, Karen’ hobby has had influence on more than just herself and made a real difference in the world
- B. She has adopted bread as a coping mechanism during the uncertain times of the pandemic, used it as a way to stay happy and find purpose
 - 1. Many people like Karen have similarly found meaningful ways to practice their creative side

III. Scene 1

- A. First experiences with bread making
 - 1. Was randomly given some sourdough starter near the beginning of the pandemic, had never made sourdough before (expand on this this in chronology)

2. Very first loaf was a learning experience: “[I] made my first loaf of bread, and it was pretty much a disaster. It was not very good, but I was determined to try again, and did a lot of learning.”
 - a) Ask for more detail about “disaster” in additional interview
 3. Over time, baking developed into a regular routine every day/week, transition into next ideas
 - a) “Making sourdough bread creates a domestic rhythm that provides some sense of stability and social cohesion in a time of disruption and anxiety.” (“Covid Bread Baking - Can Archaeology Explain the Bread Baking Craze?”)
- B. Routine of baking bread, process: “It requires patience, but not too much skill, believe it or not.”
1. Feeding sourdough starter with water and flour
 - a) Starter is natural form of yeast that allows sourdough to rise, acids in starter give it its distinctive “sour” flavor
 2. Over the course of a day, the bread rises. Throughout the day in increments, stretch and fold the dough to build strength, put in a special basket called a “banneton”
 3. Allow dough to proof in the fridge overnight, continues to ferment
 4. In the morning, the dough is ready to be designed
 - a) Stenciling: using positive and negative space with flour to create a design: Karen cuts out her own stencils using an x-acto knife
 - b) Scoring: using blade (lame) to carve design into bread, once baked, engravings in dough stand out, lift up to show design

IV. Scene 2

A. Karen’s fundraising experiences:

1. She recognized that people really enjoyed her bread, and wanted to use it as a way to possibly make a difference
 - a) “[Bread] seemed to make people happy, and I realized that I could level that up to use it for good for others as well.”
2. First fundraiser was for *Second Harvest Food Bank*, which had been struggling during the pandemic - raised \$600
 - a) She asked people to make a donation in exchange for a loaf of bread. Despite setting a minimum price per loaf, many people donated more than the suggested amount.
3. Most recent fundraiser was for *Together Rising*, specific focus on Ukraine crisis - raised \$2000
 - a) “It makes me feel helpful in a time where it’s pretty easy to feel helpless, especially with things like war and hunger.

Those are big problems to try to solve, so even to be able to just help a little bit, it feels good.”

V. Chronology

A. Pre-pandemic, she had very little experience with baking, but never really from scratch

1. Had only ever baked from boxes or simple items, almost never from scratch: “Baking sourdough was one of the first things where I really felt like I could do it from scratch and have it turn out successfully.”
2. Pandemic gave her much more time than she had previously: “In some ways the pandemic was a gift in that it gave me the gift of time, and bread making just came along at the right time for me in that way.”

B. Her mother, my grandmother has always been into baking

1. Inspired her to continue it as a hobby: “I was really inspired to start baking by my mother, who has always been a wonderful chef cook, and when she got interested in sourdough baking, I thought that was something that I might want to try as well.”
2. Additional interview with my grandmother about her own bread experiences/connecting with Karen/ pandemic in general in additional interview

VI. Scene 3

A. Effects of pandemic on mental health, bread as a coping mechanism

1. Karen has found baking to be more than just a hobby, but a saving grace: “It’s been a real source of comfort for me and an escape from some of the problems of the world.”
2. Mental health has been a serious issue for many people during the pandemic
 - a) Due to isolation, many have felt hopeless and alone, developed mental health disorders: “During the pandemic, about 4 in 10 adults in the U.S. have reported symptoms of anxiety or depressive disorder.” (“The Implications of COVID-19 for Mental Health and Substance Use”)

VII. What Lies Ahead

A. Karen will likely struggle to find as much time as she had during the pandemic, but will work to incorporate bread making into her bust schedule

1. “I’m already struggling with finding the same amount of time that I had before”

B. Wants to continue to make bread for her family and others, found a real passion and doesn't want to let it go

1. "I think that bread making has been such a positive part of these last few years and given me such a feeling of finding something that I love, that I'll never stop doing it completely."

VIII. Closing Quotation

- A. "I actually love the impermanence of bread. I can make a big mess, I can create something, I can give that something away, and then start over again the next day."

Works Cited:

Cutright, Robyn. "Covid Bread Baking - Can Archaeology Explain the Bread Baking Craze?" SAPIENS, Jutta M. Jennings/Flickr, 18 Feb. 2021, <https://www.sapiens.org/archaeology/can-archaeology-explain-the-bread-baking-craze/>.

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