



"UPROOTING RACISM, SEEDING SOVEREIGNTY"

What: A pre-recorded, 45-minute video featuring a riveting keynote address delivered by Soul Fire Farm's Co-Founder and Farm Manager, Leah Penniman, and a performance by world-renowned poet, Soul Fire Farm's Program Manager, Naima Penniman.

When: Tuesday, February 9th at 6:00 p.m.

Where: Local First AZ

Our friends at Local First Arizona are hosting a virtual screening of "Uprooting Racism, Seeding Sovereignty" that you can watch at home for \$7.50.

Check out GoodFoodFinderAZ.com to register!

THE SPICE PANTRY IS OPEN AND READY!

Thanks to TCSA Advisory Board Member Zeba Basu, the spice pantry is stocked and available to all CSA members. If you would like small quantities of (free) asaphatida, cumin powder, turmeric powder, panch poran, mustard seeds, cumin seeds, nigella seeds, and curry leaves, please stop by the CSA Shop during pickup hours. When you get home, check out our YouTube channel for Zeba's cooking videos!

Visit us at [TucsonCSA.org](https://tucsoncsa.org) and find us on Facebook and Instagram @TucsonCSA.

CSA SEASONAL RECIPES

CABBAGE IN A FISH SAUCE VINAIGRETTE

by Kusuma Rao, Ruchikala

This is a very simple cabbage slaw that comes together in minutes. Not all fish sauces are created equally. Kumi recommends using a Three Crabs brand fish sauce, or Red Boat. Add grated carrots or other veggies for color contrast and flavor.

- ½ head of a large cabbage (finely shredded)
- 2 carrots, grated or julienned
- 1 tablespoon sesame oil
- 2-4 tablespoons fish sauce
- 1 clove of garlic, grated finely on a microplane
- 2 Thai chiles (minced)
- 1-2 tablespoons agave, honey, or crushed palm sugar
- 1/3 cup of cilantro leaves (whole)
- Crushed peanuts, for garnish

Make the dressing: mix together sesame oil, garlic, fish sauce, Thai chiles (if using) and agave. Whisk together the dressing ingredients. Massage into cabbage. Taste. If it needs more seasoning add additional fish sauce. Toss with cilantro leaves and crushed peanuts and serve.

TURNIPS IN TOMATO-CURRY SAUCE

Sara Jones, Tucson CSA

If you still haven't found a way that you like turnips, give this recipe a try. Curry spices are also delicious sprinkled over roasted turnips as well! And cumin, coriander, turmeric and ginger are all powerful digestive aides, for those who find turnips hard to digest.

- 1 bunch turnips with greens, cleaned, roots diced and greens roughly chopped
- 1 small onion, diced
- 1 clove garlic, minced
- About 1 tablespoon freshly grated ginger
- 1 tablespoon good curry powder mix
- 1/2 cup canned, chopped tomatoes
- Oil
- Fresh chopped cilantro, for garnish

Heat oil in a large skillet over medium high heat. Add onions and cook until beginning to brown. Smash garlic and ginger into a paste and add to skillet, then add curry powder. Cook, stirring well for one minute then add turnips and tomatoes and about 1/4 cup of water. Cover and cook until turnips are tender. Stir in greens and cook until wilted. Season to taste with salt and garnish with fresh chopped cilantro.

RADISH TARTINE

This classic French combination really hits the spot when you need a snack. The key is to use the best butter you can find, and to layer it on thick - with only a few ingredients it really counts!

- 1 thick slice bread, such as Barrio Bread's pain au levain
- Olive oil, for drizzling
- 2 medium-sized radishes, thinly sliced
- One clove peeled garlic
- 1-2 tablespoons butter
- Sea salt (flaky sea salt is really nice here)

Liberalily drizzle olive oil on one side of the piece of bread and toast the bread, either in a skillet over medium heat or under the broiler. Once it's golden-brown, rub the clove of garlic on the olive-oiled side of the toast. Spread the butter on the toast in a thick layer and place the sliced radishes in a single layer on top of the buttered toast. Sprinkle with sea salt and enjoy.