

VISIT your local Farmers Market; **JOIN** a CSA (Community Supported Agriculture);

ASK your grocer to stock local food; **DONATE** time, food, or money to local

food banks or food rescue groups; **WRITE** to your Mayor, Governor, Representative, or

Senator showing your support of local food; and **TALK** to your child's school about school lunches.

HELP THE GREATER BIRMINGHAM COMMUNITY FOOD PARTNERS FIX OUR BROKEN FOOD SYSTEM

Community Food Security:

“a condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system, maximizing self-reliance and social justice.” (Hamm & Bellows)

Who are we? The Greater Birmingham Community Food Partners is a grassroots organization whose mission is promoting access for all community residents to a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance and social justice. GBCFP works with restaurants, community gardens, urban and rural farmers, citizens, food banks, community organizations, schools and city leaders.

GBCFP is a project of Magic City Harvest and Jones Valley Urban Farm.

What are we up to? GBCFP is working toward becoming a Food Policy Council as well as putting on a Food Summit, bringing citizens, farmers and key players in our food system together to discuss, educate and make real change in our food system.

Why do we need a Food Policy Council? Our food system is broken and needs fixing. A food policy council works to strengthen the local food system by connecting its various parts. The local food system is the network that encompasses everything about the production and consumption of food, including farms, distributors, retail stores, and emergency service providers. By working together to make policy recommendations to local government and leaders, we can help everyone work together for a comprehensive food system.

Want to get involved with GBCFP?

E-mail us: bhamfoodsecurity@gmail.com
Follow us at: twitter.com/gbcfp or
facebook.com/communityfoodpartners

Check out our website: www.gbcfp.org

Seasonal Recipe: Braised Radishes

Makes 6 servings

2 bunches radishes (about 1 pound), tops trimmed to 1 inch above roots

3 tablespoons unsalted butter

2 tablespoons sugar

1/2 teaspoon kosher salt

1/4 teaspoon ground black pepper

PLACE radishes in a large skillet and add cold water to cover, about 2 1/2 cups. Add remaining ingredients and bring to a boil.

SIMMER over medium-low until radishes are tender and the liquid has reduced to a glaze, about 12 minutes. If radishes are tender but the liquid hasn't reduced sufficiently, use a slotted spoon to transfer them to a serving dish and continue reducing the liquid.

SERVE on buttered crusty bread topped with glaze. (From *Real Simple*)

