

connecticut VOTES

for animals

Jo Anne --

APRIL 2021 E-NEWSLETTER

Pet Shop Protest & CT Opens it's 16th Pet Store in Derby!!



A crowd of more than 40 animal advocates convened in Glastonbury Saturday April 17 to protest the opening of Puppy Palace, CT's 15th pet store that sells puppy mill bred dogs. State Representative Jason Doucette, an anti-puppy mill bill sponsor for the past three years joined the group and pledged his continued commitment. There was a great turn out from Desmond's Army, Bailing Out Benji, HSUS, Protectors of Animals, Bikers Against Animal Cruelty, Western Massachusetts Animal Rights Advocates and so many others who want change now. Thanks to organizer Alex Herpst. Honking horns and high fives from passing cars were good indicators of public support. Another protest will take place on Saturday May 15, noon to 2:00, at the same location in Glastonbury.

NEWS JUST IN: A to Z Pets, located in Orange is opening a new store in Derby at 74 Pershing Drive, at the previous Pet Value property. A to Z used to be in Guilford but they left and opened in Orange. Now they are opening a second store in Derby.

A demonstration is planned for Sunday, May 2 from noon to 2 to let people know we don't want brutally raised puppies sold in CT. Follow the event on CVA's Facebook site or on the organizer's page: Animal Rights Activists Connections Entwined – ARACE.

Animals: A Crucial Part of Our Environment



Caring about animals means caring about their environment as well. That's why CVA's mission extends beyond advocating for animals to support or oppose legislation with an environmental impact as well. CVA Executive Director Jo-Anne Basile pro video testimony this session on HB 5030, a bill to track climate change related emissions due to foods consumed in the state. A progressive initiative, the bill measures the lifecycle emissions associated with food production: "Adopting a climate-friendly food policy will enable the State to assess and plan for reducing emissions and mitigate the impacts of climate change at an even faster rate and in a more efficient manner, while also contributing to the air pollution reduction goals..." Unfortunately, the bill did not make it out of Committee. However, there are several other environment bills supported by CVA that will likely pass and have a positive impact on animals: HB 6502 An Act Concerning (AAC) the use of Polystyrene Products, the Availability of Single-Use Straws, the Release of Balloons, and the Compostable Nature of Single-Use Bags and SB 837 and SB 926 two bills that would ban PFAS chemicals from consumer packaging and firefighting foam used for training along with a take back program to reduce the use by local fire stations.

Vegan Recipe of the Month: Sweet Mama's Baked Tofu

You say you don't care for tofu? Well, you haven't tried CVA Board Member Sweet Mama's baked tofu! This recipe for the soy-based product is versatile, easy, and tasty. Bonus points if you can guess who Sweet Mama is! Remember to send us your favorite vegan recipes at info@ctvotesforanimals.org.



Ingredients

1 package tofu (Best is “The Bridge” made in Middletown, CT and sold at Whole Foods

½ cup marinade of your choice (I prefer making a simple marinade of (3 Tbsp Sesame Oil, 5 Tbsp Tamari, and ¼ tsp garlic powder)

Directions

Press tofu and cut into pieces – cubes for croutons, sticks for dipping, flat squares to layer on sand wiches, or any other shape you like. Put the cut tofu in a zip lock bag, cover with marinade, and let sit for 15 - 30 minutes. Flip the tofu a few times so the marinade is absorbed evenly. The longer you let the tofu sit, the deeper the flavor will be.

Pre-heat your oven to 350 degrees. Cover a baking sheet with aluminum foil and coat with non-stick spray. Cook the tofu cubes for 10 minutes and then flip them over.

Continue cooking and flipping every 10 minutes until the tofu is as baked as you like it, 20 - 45 minutes total. As you bake, the tofu will shrink, the texture will get chewier, and the flavor will get more concentrated.

Serving suggestions: use as a meat replacement on a traditional dish with a starch and vegetable; a burger or on a sandwich; toss cubes onto a salad or just have in the fridge as a tasty snack; stick a toothpick in cubes and serve as an appetizer at your next event.