Faces of Hope

Join me in supporting this worthy organization that helps individuals and families in crisis

October 3, 2019

Hello,

Earlier this year I had the opportunity to tour the Faces of Hope Victim Center with its chief operating officer, Jean Fisher, as well as the Faces of Hope Foundation director, Paige Dinger.

A few months prior to that, I attended a breakfast in the basement of the facility and was able to attain a sense of the services that Faces provides to our community. However, the reality of this organization is so much more than I imagined.

Jean Fisher has been a well-known Ada County Deputy Prosecutor over the years, as some of the cases she has successfully prosecuted have involved high-profile crimes against women and children. According to the Idaho State Police website, there were 1,978 sexual crimes reported in 2018 in our state, up 13% from the previous year. And these are just the ones that are reported.

Whether fleeing from an abusive domestic situation or needing a safe place for a child in a volatile situation, the Faces organization is equipped to handle an overwhelming number of critical needs for an individual or family – immediately and onsite.

The first point of contact upon entering the facility is a caring individual who can quickly assess what is needed to make sure a person in crisis is safe, before addressing the next steps of what is needed: a police contact, medical treatment, a counselor, clothing or personal products, or just a safe place to stay. Through their partnerships with various resources in our community, Faces can provide crucial services when they are needed the most, at no cost to individuals coming through the door.

Fundraising is an important part of the Foundation’s mission. While a lot of services and resources are donated, there are a lot of expenses involved in keeping the doors open.

Their annual fundraiser Light of Hope is October 16. It is a vital part of subsidizing their mission. You can view event information and purchase tickets here.

Donations of clothing, gift cards and supplies are also accepted at the facility. A list of needs is available here.

I am so impressed with the organization that Jean and her team have put together in becoming such a valuable resource for people walking in their door, oftentimes with nowhere else to
I am grateful for all the hard work and organization on the part of so many individuals to provide these many services -- under one roof! -- in our community. I am also a lot more aware of the challenges that an individual may face when struggling to break free (or remove a child) from an abusive situation.

Jean Fisher and the Faces of Hope Victim Center are changing -- and possibly saving -- lives.

While Faces of Hope Victim Center is located in Boise and primarily serves people in the Treasure Valley, I would encourage others around the state to learn more about what resources are available in their own communities for individuals in crisis.

Warm regards,

Teresa

State Capitol - Boise, Idaho 83720 - (208) 334-2100

"At times, our own light goes out and is rekindled by a spark from another person. Each of us has cause to think with deep gratitude of those who have lighted the flame within us."

-- Albert Schweitzer

From left: Paige Dinger, me, and Jean Fisher

Latest Recipe

I felt fortunate to accompany Brad, Director Celia Gould, Director Tom Kealey and team on our recent diplomatic mission to the Basque Country, the Netherlands and Ireland. One day I traveled with Boise born Sheila Fritz Kortabarria from Bilbao, Spain to her hometown of Onati.

The recipe I am going to share was published in the Statesman years ago when Romaine Galey Hon wrote a food column. It is a recipe from the former Basque restaurant Onati in Boise. The restaurant was written up in Gourmet magazine at the time and the recipe published in that magazine as well. It also is included in the cookbook, “Cookin’ at the Cabin: Comfort Food & Gourmet Meals” that was put together as a fundraiser for the McCall Ice Rink. It has been one of my favorite recipes for years. It was one of the soups we served to family following the Inaugural last January. The owner of the restaurant Onati, Jesus Alcelay, is from Onati, Spain. He is now the executive chef at the Cottonwood Grille in Boise as well as being chef at the Basque Center.
Curiously, Chef Alcelay was scheduled to arrive in Onati, Spain the evening I was there.

**Basque Sheepherder’s Red Bean Soup**

- 1-pound small red beans
- 3 ½ cups finely chopped onions
- 2 medium-size leeks, finely chopped
- 1 cup salad oil
- 4 chorizos, sliced about ¼ inch thick (I use Gem pack brand)
- 2 ham hocks (blanched)
- 1 (8 ounce) can tomato puree
- 3 tablespoons beef base
- 3 tablespoons olive oil
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- 1 tablespoon paprika

Use a heavy stockpot. Put in beans, then add 3 times the bean volume of water.

Add 3 cups of the onions, reserving ½ cup. Add leeks, salad oil, chorizos and ham.

Bring to a boil and simmer for 1 ½ to 2 hours. Add tomato puree and beef base. Add salt to taste. Sauté remaining ½ cup onion in olive oil until light brown. Add paprika and put mixture into pot with beans. Separate meat from the ham hocks and add it. Let simmer for 30 minutes. Best when made 24 hours in advance. Serves 10.