



A Message from First Lady Teresa Little

Honoring The Families of Our U.S. Armed Forces Members

September 16, 2021

In this newsletter I would like to draw your attention to two organizations: Blue Star Mothers of America, Inc. and American Gold Star Mothers, Inc.

Blue Star Mothers of America is a congressionally chartered organization. It is non-partisan, non-political and non-sectarian.

Membership is determined by having a son or daughter either currently serving in or a veteran of the U.S. Armed Forces. You might see the Blue Star Flag (commonly called the service flag) hanging in the window of the home of a Blue Star Mother.



The red border represents the blood shed by past warriors defending our nation. The white symbolizes purity of spirit. The Blue Star signifies the loyalty, honor and duty entrusted in our defenders.



E-MAIL FIRST LADY
with any of your
thoughts or
suggestions!

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There are more than 6,000 members in 200 chapters throughout the United States.

Treasure Valley Chapter ID3 meets at the Warhawk Air Museum in Nampa. For more information, email TreasureValleyBSMA@gmail.com or call 208-850-7373.

You may also visit the national website at <https://www.bluestarmothers.org/>.

If a Blue Star Mother's son or daughter is killed in action or dies in a combat zone a gold star is placed over the blue star on the banner.



The gold star represents valor and sacrifice to the cause of liberty and freedom.

American Gold Star Mothers, Inc.'s mission is to find strength in the fellowship of other Gold Star Mothers who strive to keep the memory of their sons and daughters alive by working to help veterans and those currently serving, their families and communities.

Their website is <https://www.goldstarmoms.com/>.

Gold Star Mother's and Family's Day is a day for people to honor and recognize those who have lost a son or daughter in service to America. This observance was begun following World War I. It is traditionally observed on the last Sunday in September. This year the date is September 26.

As you are able, please reach out to those who bear this burden of sorrow.



While in Pocatello this week, we were fortunate enough to be able to visit The Idaho Gold Star Families Memorial Monument Plaza in Pocatello in its beautiful and reverent setting.

The monument is surrounded by 44 gold stars, one for each of Idaho's counties.

Spaced around the edge of the plaza are five eagle feathers, representing each of the state's federally recognized Native American tribes.

The massive gold star in the center of the plaza recognizes the loss experienced by loved ones when a service member makes the ultimate sacrifice for our nation.

Finally, the monument itself recognizes and honors the service member who laid down their life.

If ever in Pocatello I would certainly recommend you visit the monument and I am grateful to the city of Pocatello for their beautiful tribute.

More information is available at <https://idahogoldstarmemorial.com/>.

Changes at Idaho Public Television

Our heartfelt gratitude and well wishes to Ron Pisaneschi upon his retirement as General Manager of Idaho Public Television.

Ron's career spanned 35 years at IdahoPTV. During this time IdahoPTV has been one of the most watched and best supported PBS stations per capita in our country.

IdahoPTV's local productions highlight our state, our people, our history, and our politics. IdahoPTV's education department is impacting the lives of students, teachers, and parents throughout Idaho for good.

IdahoPTV's content is readily accessible with technologies such as the PBS video app, smart TVs, YouTube TV, livestreaming on the website as well as a regular TV antenna. :)



Above: Ron Pisaneschi

The Idaho State Board of Education announced Jeff Tucker, director of content for IdahoPTV, as the new General Manager of IdahoPTV.

Jeff began his career at IdahoPTV when he was a Senior in High School in 1983.

Jeff's experience, commitment, energy, and enthusiasm have prepared him well for this new responsibility.

All the very best to Ron and Jeff!



Above: Jeff Tucker

Huckleberry Picking!

Despite the disappointment and deep concern over this summer's oppressive heat and overabundance of smoke, I hope you were able to spend time with your family and friends enjoying the great outdoors in Idaho.

Huckleberry picking is one activity I look forward to each summer. As much as I like seeking out a good patch; the simple fact I am out in the woods is good for my heart, mind and soul....except for the day I stepped on the yellowjackets' nest. They really got me good.....and it was not good!!!





Looks like Josephine ate a few more than she put in her bucket



*"The forest spoke to my soul in a language I
already knew; a distant lullaby from the
womb of peace & solitude."*

-Angie Weiland-Crosby

With love,

Teresa Little

Teresa

*Two of my favorite things come together in this recipe: sourdough
and huckleberries.*

Sourdough Waffles

(Two Day Recipe)

First Day

4 ounces (1/2 cup) unsalted butter
8 ounces (1 cup) whole or low-fat milk
9 ounces (about 1 cup) sourdough starter
1 teaspoon salt
1 Tablespoon brown sugar, packed
6 ounces (about 1 1/2 cups) all-purpose flour
huckleberries

Place butter and milk in a small saucepan and warm over low heat until the butter melts. Set mixture aside at room temperature to cool.

Place starter, cooled milk-butter mixture, salt, brown sugar, and flour in a large mixing bowl and whisk together. Cover the bowl tightly with plastic wrap and let stand at room temperature for 8 to 14 hours.

Second Day

2 large eggs
1/4 teaspoon baking soda
Vegetable oil
Huckleberries

Preheat the waffle iron 10-15 minutes before you will be ready to use it.

Uncover the batter and whisk in eggs and baking soda until well combined. The batter should be thick and elastic. Lightly brush the hot waffle iron with vegetable oil. Pour some batter on the hot iron. Sprinkle some huckleberries over and then more batter. Close the lid and let the waffle cook until golden and crisp.

If you have a favorite huckleberry recipe, I would be truly delighted to have you share it with me.

I wish you love. I wish you well,

Teresa

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