



# Family Promise<sup>®</sup>

of Mahoning Valley, Inc.

## Family Promise of Mahoning Valley

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## Soup Cookoff

Soup was "on" at Blessed Sacrament in Warren on March 20 during the 2nd Annual Soup Cook Off to raise funds for Family Promise. Diners had their choice of 20 different soups, with a variety of ingredients. Soups were provided by clergy, home cooks and the Mocha House and the Olive Garden (along with their yummy breadsticks!)

Celebrity judges from the local media awarded Gold and Silver Awards. The people's choice winner was Fr. Don King from Blessed Sacrament Church.

One of the favorite soups was Ginger Carrot Soup, which was prepared by Rev. Brian Byrne of Howland Community Church. Here's the recipe for this Gold Award Soup:

- 2 tablespoons olive oil
- 1 cup chopped sweet onion
- 1/2 teaspoon salt, plus

more for seasoning

- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2 pounds carrots, peeled and chopped into even pieces
- 1 medium russet potato, peeled and chopped
- 4 cups chicken stock or vegetable stock for vegetarian version
- 1/4 cup pine nuts
- 1 1/3 cups plain yogurt
- 1 teaspoon honey
- 1 teaspoon minced fresh thyme
- 1/2 teaspoon freshly cracked black pepper, plus more for seasoning

### Directions

In a heavy Dutch oven, (prefer porcelain-covered cast iron), over medium-high heat, add the olive oil and the sweet onions. Sprinkle with salt and sweat for 10 minutes, until

just starting to caramelize. Add in the garlic and ginger and sauté for 2 minutes more, being careful not to burn the mixture. Stir in the carrots, potatoes and the chicken or vegetable stock. Bring to a simmer, cover and cook until carrots and potato are very tender, about 15 to 18 minutes. Keep warm.

In a small sauté pan, over high heat, lightly toast the pine nuts and set aside to cool. In a small bowl, combine the yogurt, honey, thyme and black pepper. With a stick blender, puree the carrot mixture and gradually add in the pine nuts and the yogurt mixture. Adjust seasonings (salt and pepper, to taste), and serve immediately.

Cook's Note: You can prepare the soup 3 or 4 days ahead, refrigerate, and add the nut and yogurt mixture when ready to serve.

Volume 1, Issue 5

April, 2010

### CURRENTLY:

- **Three families moved into their new homes as of April 1**
- **A new baby boy was born to a**

### Hosting Schedule

<b>Niles First</b>	4/4
<b>Girard First</b>	4/11
<b>Blessed Sacrament</b>	4/18
<b>Poland United</b>	4/25
<b>Warren First</b>	5/02
<b>Mt. Olivet UCC</b>	5/09
<b>Boardman United</b>	5/16

## Can you 261?

Can you 261?

The 261 Club is the lifeblood of financial support for Family Promise. It costs \$261 a day to run Family Promise. Day in and day out.

Our families are depending on us being there for them -- day in and day out.

Family Promise is depending on you. Please consider becoming a

member of the 261 Club. If you cannot afford an entire day, can you support our program for 1/2 a day for \$130.50? Or maybe an hour or two at \$10.83 per hour?

## Guest Success

In the last month our guests have reached new heights of success. Three of our families have moved into permanent housing! It is so gratifying for our staff to watch our families "leave the nest" and embark on successful lives.

One mom (with her baby) was able to move back near her mother in Pennsylvania. The support of family will be key to providing a bright future for this young mom and her child.

The second family of a dad and three children was also able to make big

changes and move on. In a three week period this dad was able to find a job, arrange for child care and find housing in the school district where his children attend.



A third family consisting of a Mom and a Dad and their toddler girl was

able to move to Cleveland, where they currently await the birth of twins! The dad in this family was able to obtain his driver's license, and the mom and the dad were both able to complete and receive their GEDs!!!

While getting one's driver's license or finding an apartment might not seem like an enormous accomplishment to those of us whose lives are stable, to people whose lives have been chaotic, the smallest steps toward stability are gigantic.

Congratulations and good luck to all.

## Meet Kelly MacDonald,

When you meet Kelly MacDonald, the first thing you think is that this is the woman who has invented the 36 hour day. Kelly is a pastor's wife (Rev. David MacDonald), mom of two young children (Rebecca and Daniel), substitute teacher, Brownie mom and coordinator of the Family Promise activities at First United Methodist Church of Niles. If not for a 36 hour day, when would this woman sleep?

A graduate of Mt. Union College, with



a degree in religion and education, Kelly and her husband have been involved with Family Promise since the Steering Committee was formed in the spring of 2008.

When asked about her in-

volvement with Family Promise, Kelly said that she feels a calling from God to help the poor. When the idea of Family Promise was presented to her church she prayed about becoming involved and discerned that this was the right thing to do. Kelly enjoys the interaction with our guests and hearing their stories. "They are such great people!"

As far as great people are concerned: it takes one to know one! Thanks, Kelly, for all you do for Family Promise.

### Mark Your Calendar!!! FP Golf Marathon is coming!

Have you ever wondered what it would be like to play a limitless round of golf? On September 20 you will get your chance to find out. That is the day that Family Promise of Mahoning Valley is sponsoring its first annual GOLF MARATHON!!!

Candywood Golf Course is opening the links to friends of Family Promise

who cannot get enough golf! There are no greens fees, but golfers are expected to sign-up sponsors who will contribute for every hole they play (up to a total



of 100 holes).

This is a great opportunity to participate in a truly unique event. There will be lots of food, drinks and fellowship. Gather your favorite foursome now for an amazing day of golf. No bogies allowed!