
MONTHLY MOMENTS



The Quilt Square Society

The Covering House works diligently to provide our girls safety, dignity, and freedom. Every day we strive to provide more children with the home they need to heal and move forward past their trauma. As a member of The Quilt Square Society, you have decided to take an integral part in our efforts to grow and serve survivors of sexual trafficking and exploitation.

As a monthly supporter you will receive our Monthly Moments, a collection of what makes The Covering House special for not only our girls but our staff as well. Enjoy a story written by staff or a survivor, get the recipe to our girls favorite home cooked meal of the month, and experience one of the outings the girls went on for yourself!

Thank you for your support of The Covering House and our girls.

My Moment



I just sat for lunch for the last time with three amazing young girls.

Getting to see young survivors suffer such terrible crime (sexual trafficking) and still have a smile and a zest for life is a unique opportunity I've enjoyed while working at this amazing organization.

As my over 2 years with The Covering House come to an end, I can't stop but wonder what a blessing it is to see real change in the lives of so many girls. Each and every one of them has left a mark

in my life, I've cried with some, laughed with all of them, and shared the smallest moments that make life worth fighting for.

When I first graduated college, emboldened by my success, looking forward to "conquering" the world I never imagined a group of teenage girls would inspire me the way each and every one of them has.

As I enjoyed sandwiches, tater tots, and home made muffins around the table with them today, I was able to hear about their new shoes they got for Christmas, how a young Hispanic girl wants to become a zoologist and help elephants, how one of our girls is finally getting the swing of school after being bullied for so long in the public education system. Seeing their smiles, I couldn't stop but wonder that I couldn't have asked for a better way to end my time with The Covering House.

I've had the most amazing coworkers that I've shared laughs and tears with. I have no family in Missouri, but I can say that each and every person at TCH is part of my chosen family. I'm proud of the work we do, and that they will continue to do to change the lives of young girls and boys.

As for me. I'm continuing this passion I have for this organization by volunteering to help with legislation to assist survivors of sexual exploitation and trafficking. I have also accepted the Associate Director of Development position with Washington University and begin a new chapter in my professional career, but always with my heart holding a special and unique place for The Covering House and our girls.

You have made this possible, your dedication and support of The Covering House allows us to fight the good fight for so many kids that need a champion on their side. For two years I have had the privilege of getting to talk to so many supporters of the work we

are doing, it has been a pleasure for you to have let me talk to you on behalf of The Covering House, our team, and our girls.

Our Favorite Meal

This month the girls enjoyed home made strawberry cheesecake.

Ingredients

- 1 1/4 cups graham cracker crumbs
- salt
- 1/4 cup white sugar
- 2 teaspoons ground cinnamon
- 1/3 cup butter, melted
- 2 (10oz) packages of frozen sweetened sliced strawberries, thawed and drained
- 1 tablespoon cornstarch
- 3 (8oz) packages cream cheese, softened
- 1 (14oz) can sweetened condensed milk
- 1/4 cup lemon juice
- 1/2 teaspoon vanilla extract
- 3 eggs
- 1 tablespoon water

Directions

1. Combine graham cracker crumbs, sugar, cinnamon, and butter in a bowl. Press onto the bottom of an ungreased 9-inch springform pan. Refrigerate for 30 min.
2. Preheat oven to 300 degrees F.
3. Place strawberries and cornstarch into a blender. Cover and puree until smooth. Pour strawberry sauce into a saucepan.
4. Bring to a boil over high heat. Boil and stir until sauce is thick and shiny, about 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving.
5. Beat cream cheese in a mixing bowl with an electric mixer until light and fluffy; gradually beat in condensed milk. Mix in lemon juice and vanilla extract, then beat in eggs on low speed until just combined. Pour half of cream cheese mixture over crust; drop half of reserved strawberry sauce by 1/2 teaspoonfuls on cream cheese layer. Carefully spoon remaining cream cheese mixture over sauce; drop remaining strawberry sauce by 1/2 teaspoonfuls on top. Cut through top layer only with a knife to swirl strawberry sauce.
6. Bake in preheated oven until center is almost set, 45 to 50 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen, cool 1 hour longer. Refrigerate overnight. Serve reserved strawberry sauce with cheesecake. If the sauce is too thick, stir in water.

