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WEDNESDAY
December 29, 2010

TIMES-NEWS

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Magicvalley.com

Search parties find missing snowmobiler alive

T.F. man in 'surprisingly good condition' after two nights in cold

By Nick Coltrain
Times-News writer

Brad Craig, a 43-year-old Twin Falls man, was found alive Tuesday after spending two nights in the wild near Diamondfield Jack Campground in the Sawtooth National Forest. The snowmobiler, who went missing Sunday, is in "good spirits" and "surprisingly good condition," according to a Twin Falls County Sheriff's Office media release. Lori Stewart, sheriff's office spokeswoman, said Craig was transported to St. Luke's Magic Valley Medical Center in Twin Falls to be checked out for frostbite. He was with several family

BREAKING NEWS
MAGICVALLEY.COM
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members, who had also helped with the search, she said. "I think he was in pretty good condition for being out in the cold for two nights," Stewart said. Temperatures dropped below freezing at night and snow flurried regularly in the remote area in southern Twin Falls and Cassia counties. Twin Falls County sheriff's deputies and Twin Falls and Cassia county search and rescue teams began looking for Craig late

Sunday, when he didn't return from snowmobiling in the area. He said his snowmobile had gotten stuck in the snow. About 50 people, including Craig's friends and family, helped with the 36-hour ground and air search. Craig told rescuers he had seen the helicopters and heard some of the searcher's snowmobiles Monday. He set out from his snowmobile Tuesday morning. Rescuers found his footprints on a main trail and followed them until they found Craig at about noon Tuesday. Nick Coltrain may be reached at ncoltrain@magicvalley.com or 735-3220.



Courtesy Twin Falls County Sheriff's Office
Search and rescue workers stand Tuesday at the operations center during the search for Brad Craig, a 43-year-old Twin Falls man who went missing for two nights near Diamondfield Jack Campground in the Sawtooth National Forest. Craig was found in 'surprisingly good condition,' according to the Twin Falls County Sheriff's Office.

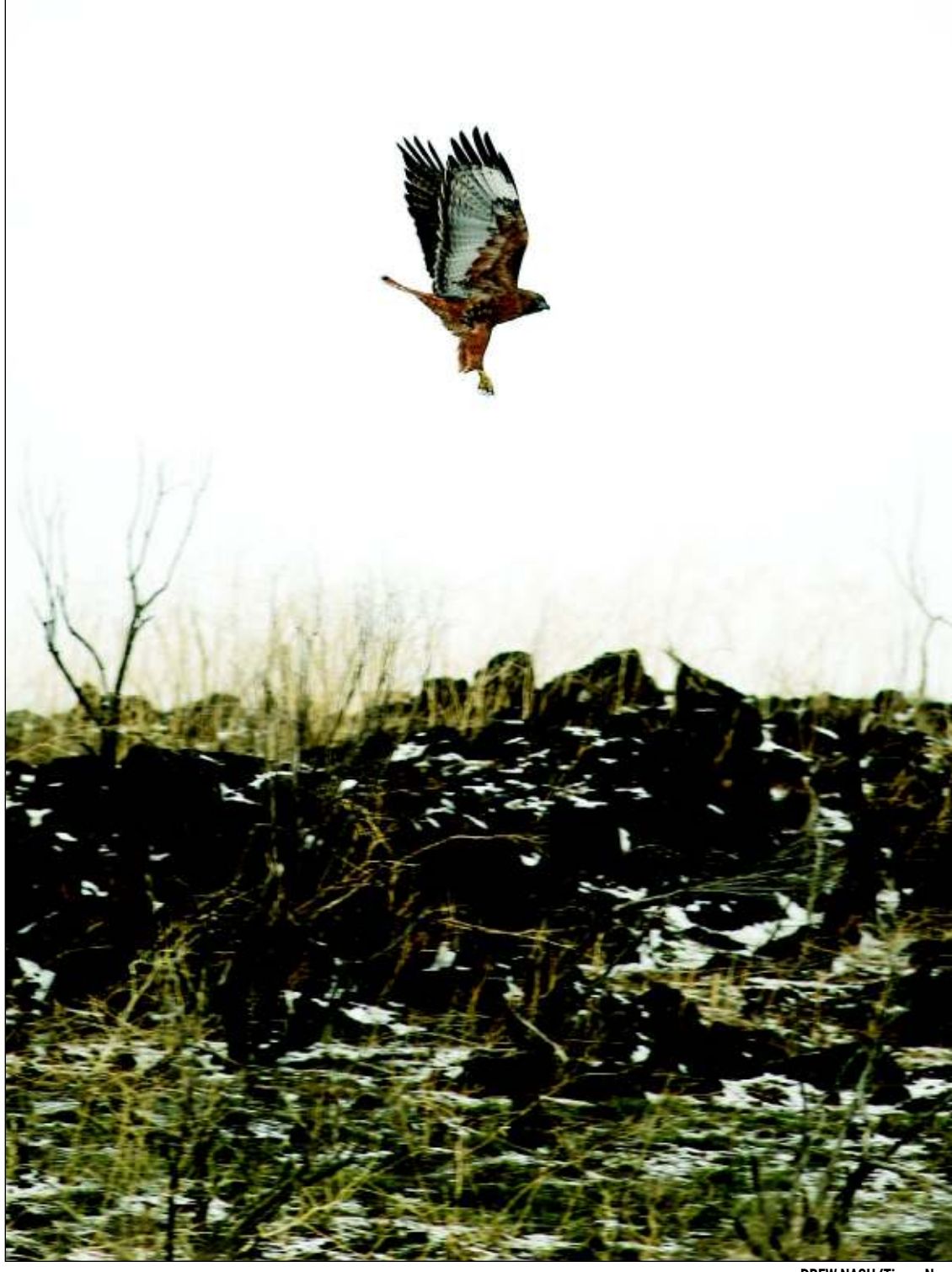
WINTER STORMS ADD TO SNOWPACK

Western valley expected to get more snow today

By Laura Lundquist
Times-News writer

The winter storms that have passed through the Magic Valley this season could mean good news for next summer's irrigation. In the latest round, the National Weather Service issued a winter storm warning Tuesday for heavy and blowing snow in the western Magic Valley from 11 p.m. Tuesday through 11 a.m. today. A cold front moving in from southeastern Oregon was predicted to bring strong winds, with gusts of up to 50 mph. Snowfall of up to 6 to 10 inches in the northern part of the valley was also predicted, while just a few inches were forecast to fall around Twin Falls. Blowing and drifting snow is expected to limit visibility and cause occasional whiteouts, so residents should use caution if they have to drive. Clear skies are expected by Friday. Water-supply specialist Ron Abramovich of the U.S. Natural Resources Conservation Service welcomed this third major storm of the season because it will keep Idaho's mountain snowpack on track to meet or beat annual levels. NRCS uses the snowpack achieved by April 1 to predict the summer

"The storms have been coming in, and with the La Nina influence, they're going to keep on coming."
— Ron Abramovich, water-supply specialist



A hawk flies in the Idaho Department of Fish and Game/U.S. Bureau of Land Management cooperative wildlife management area near Jerome Tuesday afternoon. A storm moving through the Magic Valley today is increasing the mountain snowpack across southern Idaho.

Lawmakers prepare for busy session

By Ben Botkin
Times-News writer

Idaho lawmakers face a daunting task in the 2011 Legislature: dealing with an estimated \$340 million budget shortfall that will impact everyone from young students in classrooms to Medicaid participants. Area state legislators, interviewed in a Tuesday meeting with the Times-News editorial board and newsroom staff, talked about what they anticipate for the upcoming session, which begins Jan. 10. The budget tops the list, likely the most closely watched work that the Legislature will do this session. At the same time, it's difficult to predict what the budget legislators will set for the next fiscal year will look like. The first sign will come with revenue figures for the months of December and January. Rep. Maxine Bell, R-Jerome and co-chair of the budget-setting Joint Finance-Appropriations Committee, said the shortfall comes because the state propped up the budget's regular ongoing expenses with now-depleted, one-time sources of money like federal stimulus dollars when times got tight. "We have come to the cliff," Bell said. Outside of the budget, a variety of other issues may arise during this session. They include: • Rep. Leon Smith, R-Twin Falls, will make a go at getting Idaho at the table with a 21-state consortium that assists states in collecting the taxes owed from online sales. It's estimated that the state could eventually collect an additional \$30 to \$35 million in online revenues that are already owed but simply not paid, he said. Smith's bill would enter Idaho into the discussion about future changes needed for the state's laws to work within the consortium's system. • Rep. Stephen Hartgen, R-Twin Falls, said he expects the Legislature to make statements about issues surrounding state sovereignty, including this year's federal health care overhaul. There will likely be efforts to enhance a resolution that the Legislature passed last session opposing new health care mandates, Hartgen said — potentially making it a criminal act to

See **LAWMAKERS**, Main 2

How to read the rain

By Laura Lundquist
Times-News writer

The rain may fall on the plain, but it doesn't fall evenly. Some readers have commented that the daily precipitation totals reported in the Times-News don't match what they collect in their home rain gauges. The totals are based upon the amount of precipitation collected by the National Weather Service weather station at the

Twin Falls airport. The station collects a myriad of meteorological data that are continuously transmitted to the NWS office in Boise. DayWeather Inc., of Cheyenne, Wyo., downloads the NWS data and creates the weather graphics published in the Times-News. DayWeather meteorologist Matt Heuer said the NWS monthly and yearly totals reflect a midnight-to-midnight timeframe, but his

company has to download the data by 5 p.m. to meet newspaper deadlines. So on the few days that have heavy storms, the monthly totals may be a little off the next day from that reported by the NWS. "But most of the time, our numbers should match," Heuer said. "Once a week we do a precipitation verification just to make sure the numbers jive." The precipitation measured at the airport will not be the same

as what falls in other parts of the valley. Topography can make a difference, but storm tracks also vary. So, home rain gauges can provide better local information for towns far from Twin Falls, or the other weather station DayWeather uses in Burley. "Precipitation can vary greatly over distance depending on the storm," Heuer said. "Everyone's been near the edge of a thunderstorm where the next block over is completely dry."



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COOPERATION FOR CORPORATE WELLNESS CUP
YMCA, St. Luke's Wood River team up, **Business 1**

TODAY'S HAPPENINGS

ARTS AND ENTERTAINMENT

"Moonlight and Magnolias," presented by Company of Fools, 7 p.m. at Liberty Theatre, 110 N. Main St., Hailey, \$28 for adults, \$20 for seniors (62 and older) and \$10 for students (18 and younger), 578-9122 or companyoffools.org.

CLUBS AND ORGANIZATIONS

Magic Valley Singles group dancing, 7 p.m. workshop and 8 p.m. PLUS, American Legion Hall, 107 Seventh Ave. E., Jerome, bring finger food to share, \$3, 536-2243.

EXHIBITS

Gallery Walk, hosted by Sun Valley Gallery Association, 5 to 8 p.m., featuring exhibitions at several art galleries in Ketchum and Sun Valley, no cost, 726-5512 or sv galleries.org.
Artist Charles Lindsay, speaks during the Gallery Walk, 6 p.m., Sun Valley Center for the Arts, 191 Fifth St. E., Ketchum, 726-9491 ext. 10 or sunvalleycenter.org.

HOBBIES AND CRAFTS

Fun for Youth events, arcade games, crafts, fast-track auto racing and more, 6 to 10 p.m., Sun Valley Inn Continental Room, \$25 per child, 622-2135.

LIBRARY

Preschool Story Hour, with stories, activities and crafts, 10 a.m., Buhl Public Library, 215 Broadway N., no cost, open to the public, 543-6500.

Fourth annual "Between the Eves" celebration, games, stories, movies, treats, crafts and a puppet show, 5 to 7 p.m., Twin Falls Public Library, 201 Fourth Ave. E., no cost, open to the public, 733-2964 ext. 109.

MUSEUMS

Faulkner Planetarium "The Christmas Star" at 1 p.m. and "Steamrolling through the Holidays" at 3 p.m., Herrett Center for Arts and Science, north of the College of Southern Idaho campus, \$4.50 for adults, \$3.50 for seniors and \$2.50 for student, 3 p.m. show: \$4.50 for all ages, 732-6655 or csi.edu/herrett.

To have an event listed, please submit the name of the event, a brief description, time, place, cost and contact number to Mirela Sulejmanovic by e-mail at mirelas@magicvalley.com; by phone, 735-3278; by fax, 734-5538; or by mail, Times-News, P.O. Box 548, Twin Falls, ID 83303-0548. Deadline is noon, four days in advance of event.

MORE CALENDAR ONLINE

Check out our online calendar where you can submit events and search by category for specific events and dates.

www.magicvalley.com/app/calendar/events/

Lawmakers

Continued from Main 1
attempt to enforce the requirement that everyone have health insurance, for example.

• Rep. Sharon Block, R-Twin Falls, is the new chairwoman of the House Commerce and Human Resources Committee. She'll work with Hartgen, its vice-chairman. Block, formerly head of the House Health and Welfare Committee, said that in her new assignment she'll still be involved in health and welfare issues that include veterans, domestic violence and aging.

Block also said it will be important for her committee to look for ways to aid the state's business climate.

• Rep. Jim Patrick, R-Twin Falls, is working on a bill intended to get the state ready for large-scale poultry operations. Patrick's proposal — similar to one expected from Sen. Tim Corder, R-Mountain Home — would move the authority for regulating poultry

from the Idaho Department of Environmental Quality to the Idaho State Department of Agriculture. Because ISDA already regulates confined-animal feeding operations, it makes sense to move oversight of poultry there, Patrick said.

• Rep. Wendy Jaquet, D-Ketchum, plans to introduce legislation that would revamp how the State Tax Commission is run, putting a professional administrator in charge of it. The commission has come under fire in a lawsuit alleging insider deals for taxes owed that cost the state millions in lost revenues.

She's also interested in legislation that would put a training requirement in place for school board members so they have a stronger understanding of what to look for in financial documents like audits.

Ben Botkin may be reached at bbotkin@magicvalley.com or 735-3238.

P&Z commissioners vote against their consciences

Members: Proposals fell short of city code requirements

By Nick Coltrain
Times-News writer

The Twin Falls City Planning and Zoning Commission wanted to approve two requests at its Tuesday meeting, but city code tied its hands, members said.

As a result, Katie Breckenridge didn't get the OK for individual water and sewer facilities on her property on Pole Line Road and the Twin Falls Reformed Church, also on Pole Line,

didn't get approval for a 100-square-foot sign.

"We all know that every 400 feet on Pole Line there is going to be a sign," said Commissioner Erick Mikesell. "We missed (the zoning issue), not them."

For the types of variances both parties wanted, city code says certain criteria have to be met first. Neither site met its requirements for various reasons; the P&Z's approval would have required a finding of facts to ensure the legality of its action.

Commission Chairman Wayne Bohrn gave Breckenridge the proverbial wink and nod when he told her that she could appeal the decision, and Mikesell outright suggested that the Reformed Church pursue a zoning change to commercial, which would allow it to build the sign without special approval.

Only one request from the public was granted Tuesday, for Freedom Auto Finders, a consulting firm that helps car buyers find vehicles. George Hilarides, one of the firm's two owners, compared the business to having a lawyer before going to court. Twin Falls City Councilman David E. Johnson is the other owner, though Hilarides didn't mention him by name during the meeting.

State code required the firm to obtain a dealer's

license to avoid any legal issues, which requires a car lot, according to the city staff report. The business operates at a Twin Falls professional office center, meaning it needed a special-use permit to operate a car dealership, though it does not intend to directly sell cars or have any on hand.

"You developed something that (the state) had no idea would ever happen," Bohrn joked before the permit was approved.

Commissioner Gerardo Munoz joked that it was the only time that night the commission could enforce the code without the commissioners disagreeing with the outcome.

Nick Coltrain may be reached at ncoltrain@magicvalley.com or 735-3220.

Dude: There's nothing worth resolving this time of the year

Only 8 percent of us keep the New Year's resolutions we make.

And I'm not talking about the folks who hew to their promises for the full year; only one American in 12 bothers with resolutions at all.

So why on Earth are you sucking in your gut and resolving to be a better person just three days before your New Year's hangover?

Late December is the worst time to make vows. I mean, have you looked outside lately?

How do you propose to transform the lump that you are when it's only light for 45 minutes a day?

New Year's Day, as we know it, was Julius Caesar's idea, almost certainly based on its proximity to the winter solstice. But after Christians took over Rome in 312 A.D., they had second thoughts.

The Roman Catholic Church didn't much like the wild parties that took place at the start of the new year, so in 567 the Council of Tours declared that Jan. 1 was an ancient mistake that should be abolished. Throughout the Middle Ages, seven different New Year's Days were tried, ranging from Dec. 25 to March 25.

The Byzantine Empire —

DON'T ASK ME

Steve Crump



the successor to Rome — sensibly commenced the year on Sept. 1, but there was a problem. The Byzantines didn't count years since the birth of Christ; instead they reckoned time since the creation of the world, which they dated to Sept. 1, 5509 B.C. That system proved imprecise, since everybody was on vacation on Labor Day weekend in 5509 B.C.

So, since about 1600 A.D. most countries have grudgingly considered Jan. 1 as the first day of the year. Italy and England didn't make Jan. 1 official until around 1750.

That means for some of the greatest thinkers in history — Isaac Newton, Galileo, Leonardo da Vinci, Copernicus — the notion of New Year's resolutions was nonsensical. They — and remember Copernicus lived in chilly Krakow, Poland, and Newton in the north of England — understood the last two weeks of December and the first two weeks of January to be, in terms of the year as a whole, garbage time.

Wanna make a resolution? Then have the good-

ness to do it on the first of May or the beginning of July. Then you've got something going worth resolving.

Late December? Four to 6 percent of the population of the United States and 8 percent of the folks in Northern Europe suffer from seasonal affective disorder, which results in depression because of the absence of light during the shortest days of the year.

Shoot, you shouldn't be resolving today; you should be drinking.

Some social psychologists believe that folks make resolutions at the turn of the year because temptation is not much abroad in the weeks after Jan. 1. After all, what's to give up on Jan. 10 you haven't already surrendered?

Summer? Fun? Your waistline?

That's also the theory for the timing of Lent, coming as it does 40 days before Easter. In much of Christendom, Lent begins toward the end of February, which is the temporal equivalent of a root canal.

In warmer climates, of course, Lent is put on more-or-less permanent hold through the festival of Carnival, or Mardi Gras in the U.S. Basically, Carnival is designed to cause the

headache you'll be repenting non-stop until Easter.

But drunk or sober, remember this: Before you get your knickers in a knot over New Year's resolutions, understand that the calendar — which is to say, January — was basically designed by two guys, Caesar and Pope Gregory XIII, with ill-fitting denures and ulterior motives.

Caesar and his army famously crossed the Rubicon River in northern Italy on Jan. 10, 49 B.C., but the Roman calendar was so screwed up it actually happened in what's now mid-October. This annoyed the emperor to no end, so he reshuffled months.

For his part, Pope Gregory was peeved because the Julian calendar made it hard to figure out when to schedule Easter. That put a crimp in his Tuscan spring vacations.

So he came up with the Gregorian calendar, which was a tough sell across Europe. The last holdout, Sweden, didn't come aboard until 1753.

That year, the Swedes celebrated New Year's Day on March 1.

Resolve that.

Steve Crump is the Times-News Opinion editor. Hear him Fridays at 8:30 a.m. on KLIX-AM.

Check out what's new online at www.magicvalley.com

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PICK3	MEGA MILLIONS	Tuesday, December 28
Dec. 26 6 8 4		
Dec. 27 5 5 2		
Dec. 28 4 0 3	06 18 36 40 49	MB: 7

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www.idaholottery.com 334-2600

SNOWPACK LEVELS



Seasonal percentage, as of Dec. 4

Watershed	% of avg.	peak
Salmon	103%	39%
Big Wood	114%	43%
Little Wood	126%	46%
Big Lost	127%	47%
Little Lost	116%	46%
Henry's Fort/Teton	125%	58%
Upper Snake Basin	127%	50%
Goose Creek	103%	37%
Salmon Falls	125%	46%

TIMES-NEWS

PUBLISHER
John Pfeifer 735-3354

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MAIL INFORMATION
The Times-News (UPS 631-080) is published daily at 132 Fairfield St. W., Twin Falls, by Lee Publications Inc., a subsidiary of Lee Enterprises. Periodicals paid at Twin Falls by The Times-News. Official city and county newspaper pursuant to Section 6C-108 of the Idaho Code. Thursday is hereby designated as the day of the week on which legal notices will be published. Postmaster, please send change of address form to: P.O. Box 548, Twin Falls, Idaho 83303.

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BREAKING NEWS!!
24/7
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Continued from Main 1
December, and parts of southern Utah have even more.

"But now it's our turn," Abramovich said. "The next two sets of seven-day forecasts show the jet stream staying north and storms should follow. Abramovich said his office's

January snowpack report should be good, especially compared to last year. Much of Idaho's snowpack is above the average for this time of year. The Bear River Basin has received the most snow and is 61 percent above its average snowpack. In basins closer to home, the

Upper Snake River has the most snow — 28 percent above average — while Goose Creek has average snowpack.

The lowest snowpack levels in the nation are found in Arizona and New Mexico, which have 30 percent of the snow they usually get.

Upper Snake River has the most snow — 28 percent above average — while Goose Creek has average snowpack.

The lowest snowpack levels in the nation are found in Arizona and New Mexico, which have 30 percent of the snow they usually get.

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Business donates heat to needy families

Furnaces installed at no cost at two homes

By John O'Connell
Idaho State Journal

POCATELLO — For three years, Kathleen McCann's morning routine involved turning on the kitchen stove about 10 minutes before the children awoke to get ready for school.

She'd crack the oven door a few inches to give them a bit of extra heat.

Portable space-heaters served as the main source of warmth in the Pocatello household after the old furnace stopped working. Replacing the furnace wasn't within the family's budget because McCann's husband, Bill, experienced health problems with no insurance to cover the doctor bills.

Thanks to the couple's oldest daughter, 20-year-old Sabana, those heating problems are in the past.

Sabana, who no longer lives at home, nominated her family to receive a free furnace and installation courtesy of Barlow's AireForce One in Pocatello. Owner Wayne Barlow received about 75 applications and couldn't bear to disappoint the top two contenders.

Barlow chose to install new Carrier furnaces both for the McCann family and for the family of Michelle Crandall, also of Pocatello, whose husband was recently laid off from work.

McCann, whose new furnace was installed on Thursday, didn't know she'd been nominated until her daughter told her the family had won. McCann was overwhelmed with gratitude when her daughter broke the news.



AP photo

Bill McCann stands with one of his daughters, Jackie, by the new furnace he and his family recently received from Barlow's AireForce One, Monday at their home in Pocatello.

"I said, 'Oh you did not? They don't give things like that away,'" McCann recalled. "I don't ever win anything. I've always put in for drawings and never won anything."

Christmas hasn't been a very merry time of year for the family lately. Last December, McCann's brother succumbed to pancreatic cancer. The previous winter, both her mother and niece died within a short span of time.

"Our Christmases have been very glum," she said. "For the kids to see someone happy, it just made a difference at Christmastime."

Her son and three daughters who still live at home — ranging in age from 9 to 16 — have also been delighted to have warmer rooms.

"It's just awesome having a furnace. Wow, it's a wonderful present. Words can't

even explain what a peace of mind it is," McCann said, adding she also feels "wonderful for the other family that received it."

Barlow, who couldn't attend the furnace installations in person due to illness, offered the giveaway for the first time this winter. He continued a tradition started years ago by his brother, Joe, the owner of J & C Heating and Cooling. Joe left J & C to move to North Dakota.

Barlow said the Crandall family has three children, ages 3, 7 and 10, living at home and a furnace that stopped working in early December.

"My kids keep telling me they are cold at night and I can't do anything except cover them up with more blankets, and it breaks my heart," Michelle Crandall wrote in her application.

The family had planned on

getting help from a local nonprofit organization, but Barlow intervened, worried the process of getting the furnace replaced could take upwards of a month.

Having now given furnaces to two families in need, Barlow hopes to find donors next year willing to help him expand the program to cover at least three families.

Barlow said nominations came from as far away as Rigby and Idaho Falls. He found many of the situations to be "tear-jerkers" but focused on families with no

working furnace, rather than applicants who had antiquated furnaces that worked but were costly to operate.

Barlow was impressed by the gratitude of the recipients and found making the donations to be particularly rewarding since the families weren't people who felt entitled to "something for nothing."

"This community has been very good to us, and we appreciate the good people here," Barlow said.

Avalanche danger shuts Highway 21

BOISE (AP) — The Idaho Transportation Department has closed a 12-mile stretch of a central Idaho highway because of the potential for avalanches as a winter storm moves in.

The winding stretch of Idaho Highway 21 between the Grandjean Junction and Banner Summit was closed Tuesday. The road connects Boise and Stanley, but the area between the Grandjean Junction and Banner Summit is often closed in the winter.

The *Idaho Statesman* reports the snowpack in the area was stable Tuesday, but the National Weather Service was forecasting heavy snow across parts of west central Idaho.

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Former GOP activist, ex-girlfriend settle suit

IDAHO FALLS (AP) — Former state and national Republican Party activist Blake Hall has reached a settlement in a civil lawsuit his former girlfriend filed against him last year.

Hall, an Idaho Falls attorney and the Republican National Committee's former chief lawyer, pleaded guilty in November 2009 to stalking his ex-girlfriend, Allison Chambers, and spent 15 days in jail.

Chambers filed a civil lawsuit against Hall a month later, claiming he caused her emotional distress. She also accused Hall of trespass, assault and engaging in civil conspiracy against her.

Hall denied the allegations and said Chambers didn't have enough information to prove any of the charges, including claims that Hall repeatedly threw used condoms on her lawn.

An Idaho district judge

dismissed the lawsuit Dec. 15 after both sides agreed upon a settlement in the case. The details of the agreement were not disclosed.

Hall was unavailable for comment, while Chambers referred questions to her attorney, Michael Gaffney.

"All I can say is the case has been settled," Gaffney told the *Post Register*.

Idaho Falls police began investigating Hall's behavior in August 2009 after Chambers, then 37, filed a complaint. Chambers claimed she was repeatedly being stalked by Hall, sometimes at restaurants, movie theaters or in their neighborhoods after their relationship ended.

Hall, a former state Board of Education trustee, had been a major player in state government and the Idaho Republican Party, serving for a time as the state GOP chairman.

Snowstorm headed to eastern Wash.

By Nicholas K. Geranios
Associated Press writer

SPOKANE, Wash. — The Spokane region braced for up to 12 inches of snow in a snowstorm late Tuesday that threatened to make the morning commute impossible.

The National Weather Service issued a winter storm warning for eastern Washington and the Idaho panhandle, forecasting for snow to fall until around 7 p.m. Wednesday. That was to be followed by a deep freeze with temperature lows plunging to around zero by New Year's weekend.

"It makes life difficult," said John Livingston of the Weather Service office in Spokane.

Travel could be very hazardous or impossible Wednesday, the service added.

The Washington Department of Transportation warned motorists to be pre-

pared for ice and snow across most of the state as they set out on holiday travel. That includes the Puget Sound region, where rain and snow could quickly turn to ice, the agency said.

Accumulations of about an inch of snow are possible by Wednesday night.

Northerly winds gusting to 10 to 20 mph will cause this week's relatively pleasant temperatures in the 30s to plunge, the agency said. Lows could reach zero in parts of northcentral Washington and the Spokane region by Friday morning.

It has already been a long winter in much of Washington.

In November, a record 25.7 inches of snow fell at Spokane International Airport, breaking the record of 24.7 inches set in 1955. Weather records have been

kept in Spokane since 1893. Just over 8 inches has fallen in Spokane so far this December.

Spokane averages less than 42 inches of snow in a typical winter, and this storm could

push the total to near that.

A strong La Nina event in the tropical Pacific Ocean has forecasters calling for cool and wet weather across the inland Northwest through February.

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Group urges tougher measures to remove sea lions near dam

By Phuong Le
Associated Press writer

SEATTLE — A group advising the federal fisheries service says a program to remove or kill sea lions that eat imperiled salmon near Bonneville Dam hasn't been effective at saving the fish.

In its three-year review released last week, the group made up of fishermen, tribes, state agencies and others urged the National Marine Fisheries Service to ease rules so more California sea lions can be trapped, removed or shot from land and boat.

The report comes as the federal agency is deciding whether to appeal a court decision last month that halted the program.

In 2008, the federal government allowed Oregon, Washington and Idaho to kill the hungriest of the sea lions that preyed on salmon and steelhead at the base of the dam east of Portland, Ore. So far, 27 sea lions have been killed, while 10 were relocated to zoos or aquariums.

The fisheries service gave the states permission to kill up to 85 a year until 2012.

The Humane Society of the United States had challenged that decision, and the 9th U.S. Circuit Court of Appeals ruled

in November that the federal government failed to explain why it let state officials kill sea lions, while humans are allowed to take comparable or larger catches of endangered salmon and steelhead.

The agency has until early January to decide whether to appeal or take other action, Garth Griffin, branch chief of the fisheries service's protected resources division in Portland, Ore., said Tuesday.

In its review, the task force said the current program was able to reduce the sea lion's take of endangered salmon to between 2 and 3 percent, down from 4 percent in 2004, according to 2010 estimates. But the program goal was less than 1 percent.

"More animals must be trapped in order to be removed," the group said. It recommended more traps and more staff available to work the traps seven days a week.

A majority of the group also recommended that more sea lions should be shot from land and boat, and that areas where the animals could be hauled out and shot should be increased.

None of the 27 animals killed so far were shot, though states currently have the authority to do so from land,

Griffin said.

The group of experts first met in 2007, and recommended actions to the fisheries service, including capturing and killing specific animals.

"It's a very valuable document in that they went through very carefully everything that's happened in the last three years," Griffin said of the report.

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Due Date (R) Today 5:00 9:30

Black Swan (R) Today 12:45 3:00 5:15 7:30 9:45

Megamind (PG) Today 12:30 2:45 7:15

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Walt Disney Tron Legacy (PG)
Today 12:15 1:15 3:45 4:15 7:00 7:15 9:30 9:45

Walt Disney Tangled (PG)
Today 12:30 2:45 5:00 7:10

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Today 12:15 12:45 2:30 3:00 4:45 5:15 7:00 7:30 9:15 9:45

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Gulliver is bigger-than-life in Size and Ego.

ODYSSEY Jack Nicholson Reese Witherspoon Owen Wilson Paul Rudd

How Do You Know PG-13
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Little Fockers PG-13

Hearing officer: ITD should issue megaload permits

By John Miller
Associated Press writer

BOISE — A hearing officer recommended Tuesday that the Idaho Transportation Department issue four permits to allow ConocoPhillips to ship oversized oil-refinery equipment from Idaho to Montana.

In his 57-page recommendation, Boise attorney Merlyn Clark said evidence shows the four loads can be transported safely and with minimum inconvenience to the general public along northcentral Idaho's U.S. Highway 12, which parallels the Lochsa and Clearwater rivers.

He said foes of the shipments provided no "reliable evidence" that the loads would damage tourism, hurt the highway's scenic values or hamper businesses in the mountainous region, as they had

Attorney Merlyn Clark said foes of the shipments provided no "reliable evidence" that the loads would damage tourism, hurt the highway's scenic values or hamper businesses in the mountainous region, as they had argued at hearings this month.

argued at hearings this month.

"The evidence ... clearly establishes that ITD performed its duties and exercised its discretion in processing the application," Clark wrote. "ITD should issue the over-legal permits to allow (ConocoPhillips) to transport four oversize loads of equipment from Lewiston, Idaho to the Montana border over U.S. Highway 12."

Clark's recommended order won't become final until it's acted on by the transportation department.

Transportation Department

director Brian Ness said he'll take the recommendation under advisement.

"There is no schedule for Ness' decision," said Jeff Stratten, a spokesman for the agency.

ConocoPhillips said in a statement that it was pleased with Clark's recommendation, saying it shows the oil company and state have a comprehensive plan to ship the big coke drums.

"We will soon put our plan into action, and we look forward to delivering the equipment to Billings safely so we can complete our important refinery maintenance

plan," said Steve Steach, manager of ConocoPhillips' Billings Refinery, where the coke drums are bound.

Industry and farm groups banking on the shipments to inject millions into Idaho's and Montana's economy also cheered the recommendation.

"Highway 12 should remain open for commerce and the loads should be allowed to move immediately," said Frank Priestley, president of the Idaho Farm Bureau Federation.

Meanwhile, environmentalists and residents who object to the shipments said they were "disappointed and are evaluating their next steps." They have until mid-January to lodge an appeal.

They've argued the huge loads, which will travel at very slow speeds along a route near where explorers Lewis and Clark traveled in the early 19th century, present a threat to

tourism, public safety and convenience and could harm the pristine rivers along the proposed route.

They said the decision issued by Clark on Tuesday doesn't cover separate plans of Imperial Oil, a unit of Exxon Mobil Corp., to truck more than 200 loads of oil equipment from Lewiston, Idaho to the tar sands of northern Alberta, Canada along U.S. 12.

Other companies are planning additional shipments of equipment to Canada, too, as exploitation of the oil-rich tar sands accelerates.

"The impacts of the 207 shipments, night after night for nearly a year, are a whole other story, as are the many more shipments likely to follow," said Linwood Laughy, in a statement. "We do intend to continue our role of keeping people informed of the issues involved with the megaloads."

Forget the needle: Deputies seek stolen bales of hay

RENO, Nev. (AP) — Forget the needle: It's the haystack that Nevada sheriff's deputies are looking for.

Elko County authorities are searching for thieves who stole a ton of hay from a ranch, but they admit it's a difficult task given the lack of a trail or proof of ownership.

"It's hard unless you find some tracks to follow somewhere," Sheriff's Lt. Doug Gailey said Tuesday. "And even then, it would be very difficult to say, 'Hey, that's my hay?'"

It's the third theft of hay reported over the past year or so at the ranch about 15

miles southeast of Elko, Gailey said.

Between 30 and 40 bales weighing a total of approximately 2,000 pounds were taken within the past month in the latest incident at the ranch along the state highway leading to Lamoille Canyon on the edge of the Ruby Mountains, he said.

"You are in a rural, remote area but literally right off the highway. In the dark, you'd never see them," he told The Associated Press. "If you had a long-bed pickup truck, it would be pretty full, but you could do it especially if you didn't have far to go."

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OPINION

QUOTABLE

"I don't know if I ever want to go on vacation again, honestly."
 — 28-year-old Tiffany Bunton, at New York's LaGuardia Airport with her 8-year-old daughter, Trystan, on their way back to Fort Worth, Texas, after the Northeast blizzard

EDITORIAL

Salazar is the key to wolf management solution in Idaho

Idaho Gov. C.L. "Butch" Otter, U.S. Sens. Jim Risch and Mike Crapo and Rep. Mike Simpson are indignant that federal courts have reinstated wolves to the federal Endangered Species List. We get that.

Now what? Five bills have been introduced in Congress that would exclude the wolves from the protections of the Endangered Species Act. Two would affect all wolves, and others would strip protections from only the Northern Rockies wolves or those in Montana and Idaho.

All of which is getting Idaho — and everyone who, like this newspaper, supports state management of wolves — nowhere.

Neither Otter, Risch, Crapo or Simpson will get any traction until they sit down with Secretary of the Interior Ken Salazar and cut a deal.

Our view: Secretary of the Interior Ken Salazar is the man in charge of the federal Endangered Species List. And that includes wolves.

Salazar, the federal official in charge of the ESL and a former Senate colleague of Crapo's, is on record as being sympathetic to Idaho's and Montana's complaints over wolf management. Which means he's the key to a solution.

The feds proposed delisting the predators in Montana and Idaho but not in Wyoming. U.S. District Judge Donald Molloy rejected that idea, saying wolves represented a single population that happened to sprawl across man-made boundaries.

Wyoming wants to treat wolves as predators, meaning they could be shot on sight. In the current legal climate, that's simply not going to happen.

Idaho and Montana, which managed wolves through hunting seasons last year, have the only credible solution: controlled hunts.

Despite many disagreements about the ESA since it was passed in 1973, Congress has never directly taken over the job of determining which endangered animals should live or die. And it shouldn't start now.

The Interior Department is best equipped to make these decisions. And before his hands were tied by Molloy, Salazar was more than willing to find a compromise with Otter and Montana Gov. Brian Schweitzer.

The two governors' on-again, off-again discussions with Salazar have produced headlines, but so far no solutions. That will take time, and patience.

Look, we're with Harry Truman, who remarked that it's amazing what can be achieved when nobody cares who gets the credit. Press releases and public posturing notwithstanding, we're just looking for a solution.

And so, we suspect, is Salazar. Which means the Gov. Otter needs to get back on the phone with the secretary of the interior.

TIMES-NEWS

John Pfeifer ... publisher Steve Crump ... Opinion editor

The members of the editorial board and writers of editorials are John Pfeifer, Steve Crump, Bill Bitzenburg and Mary Lou Panatopoulos.

A kiss is still a kiss — it's science

A kiss at midnight to ring in the new year. That's what Friday night should bring, right?

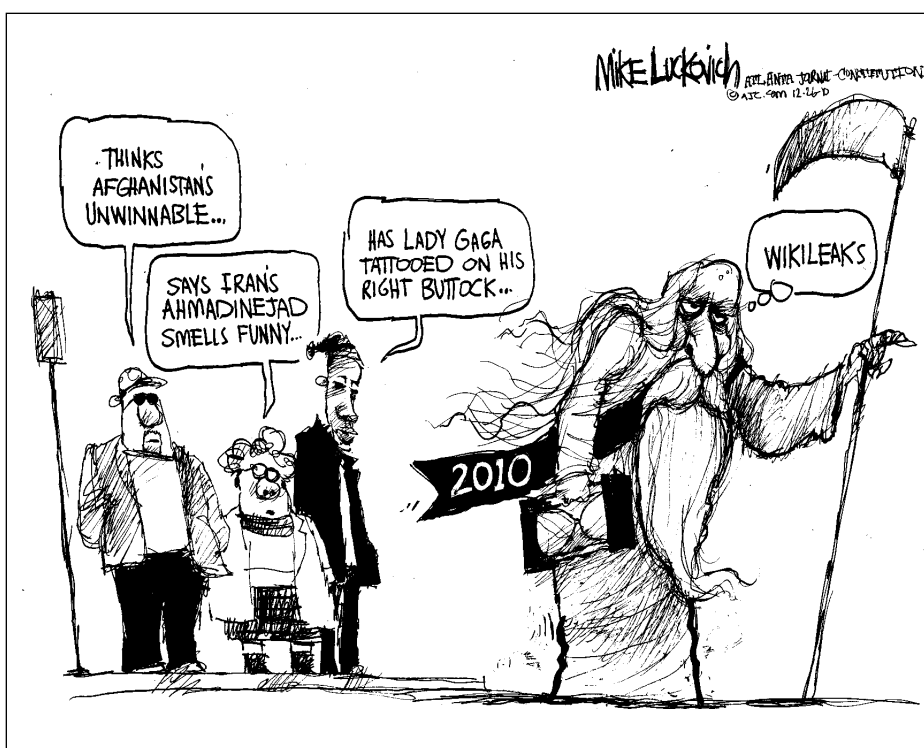
It's tradition, compulsion, festive duty. An excuse to make a bold move with someone new, a reason to be anxious about finding a date or a chance to celebrate with a longtime love. And there's pressure to get it right.

There is a scientific basis for those high stakes. Whom you kiss can set the course for a good year. Really. It's not magic — it's chemistry and neuroscience. And no matter how painstakingly you set the scene, in the end chemistry trumps mood music. From a scientific perspective, a kiss is a natural litmus test to help us identify a good partner. Start the first moments of 2011 with the right one, and you're beginning the year on a natural high.

Just what is it that makes kissing such a powerful and significant part of the human experience?

A kiss influences important chemicals in our brains and bodies responsible for promoting social bonding. According to the work of Rutgers University anthropologist Helen Fisher, kissing evolved to facilitate three essential needs: sex drive, romantic love and attachment. Each is involved in promoting reproduction, and kissing bolsters all three. In that view, locking lips helps us find partners, commit to one person and keep couples together long enough to have a child.

Humans use a number of signals — including taste, smell and possibly silent chemical messengers called pheromones — to help us figure out whether someone is a suitable partner and a good person to reproduce with. A kiss means getting close enough to suss out important clues about chemistry and genetics. At this range, our noses can detect valuable information about another person's health and perhaps even DNA. Biologist Claus Wedekind has found, for instance, that women are most attracted to the scents of men with a different set of genetic coding for immunity than their own. This is probably because when there is greater genetic diversity between parents in this area, their children will have more versatile immune systems. The



Sheril Kirshenbaum

assessment occurs at a subconscious level, yet a bad initial kiss may be a result of a genetically star-crossed pair.

During a passionate kiss, our blood vessels dilate and our brains receive more oxygen than normal. Our breathing can become irregular and deepen. Our cheeks flush, our pulse quickens and our pupils dilate (which may be one reason that so many of us close our eyes). A long, open-mouthed exchange allows our tongues, covered with little bumps called papillae that feature 9,000 to 10,000 taste buds, to gather information about health and fertility.

When we kiss, all five of our senses are transmitting messages to our brain. Billions of nerve connections are firing away and distributing signals around our bodies. Eventually, these signals reach the somatosensory cortex, the region of the brain that processes feelings of touch, temperature, pain and more.

Our brains respond by producing chemicals that help us decide our next move. A good kiss can work like a drug, influencing the hormones and neurotransmitters coursing through our bodies. It can send two people on a natural high by stimulating pleasure centers in the brain. The feel-

Evolutionary psychologist Gordon Gallup of the University at Albany reports that 59 percent of men and 66 percent of women say they have ended a budding relationship because of a kiss that did not go well.

ing has much to do with a neurotransmitter called dopamine, which is responsible for craving and desire and associated with "falling in love." When it's really pumping, dopamine spurs us to take things further.

Kissing also promotes the "love hormone," oxytocin, which works to maintain a special connection between two people; kissing can keep love alive when a relationship has survived decades, long after novelty has waned. In other words, kissing influences the uptake of hormones and neurotransmitters beyond our conscious control, and these signals play a huge part in how we feel about each other.

A bad kiss, alternatively, can lead to chemical chaos. An uncomfortable environment or a poor match can stimulate the "stress hormone" cortisol, discouraging both partners from continuing. Evolutionary psychologist Gordon Gallup of the University at Albany reports that 59 percent of men and 66 percent of women say they have ended a budding relationship because of a kiss that did not go well.

Whether it's magic or a disaster, that first kiss is likely to be unforgettable. Psychologist John Bohannon of Butler

University and his research team surveyed 500 people to compare their recollections of a variety of significant life experiences — such as a first kiss and the loss of virginity — to find out what made the most dramatic impression. A first kiss trumped everything: It was the most vivid memory in the minds of those being surveyed.

Bohannon reported that most people could recall up to 90 percent of the details of the moment — where they were, who made the first move — no matter how long ago the exchange took place.

Which is not to say that sharing a New Year's Eve kiss with someone new will necessarily be a memory worth savoring for a lifetime. If midnight's buss is a bust, remember that you can't control everything about the situation and that your body may be saying something very important: Look elsewhere. If the chemistry is wrong, there's not much you can do.

But take heart. Valentine's Day is less than two months away.

Sheril Kirshenbaum, a research scientist at the University of Texas, is author of the new book "The Science of Kissing." She wrote this commentary for *The Washington Post*.

We've got more national security than we can afford

We face wrenching budget cutting in the years ahead, but there's one huge area of government spending that Democrats and Republicans alike have so far treated as sacrosanct.

It's the military/security world, and it's time to bust that taboo. A few facts:

- The United States spends nearly as much on military power as every other country in the world combined, according to the Stockholm International Peace Research Institute. It says that we spend more than six times as much as the country with the next highest budget, China.
- The United States maintains troops at more



Nicholas Kristof

than 560 bases and other sites abroad, many of them a legacy of a world war that ended 65 years ago. Do we fear that if we pull our bases from Germany, Russia might invade?

• The intelligence community is so vast that more people have "top secret" clearance than live in Washington, D.C.

• The U.S. will spend more on the war in Afghanistan this year, adjusting for inflation, than

we spent on the Revolutionary War, the War of 1812, the Mexican-American War, the Civil War and the Spanish-American War combined.

This is the one area where elections scarcely matter. President Obama, a Democrat who symbolized new directions, requested about 6 percent more for the military this year than at the peak of the Bush administration.

"Republicans think banging the war drums wins them votes, and Democrats think if they don't chime in, they'll lose votes," said Andrew Bacevich, an ex-military officer who now is a historian at Boston University. He is author of a

thoughtful recent book, "Washington Rules: America's Path to Permanent War."

Let me be clear: I'm a believer in a robust military, which is essential for backing up diplomacy. But the implication is that we need a balanced tool chest of diplomatic and military tools alike. Instead, we have a billionaire military and a pauper diplomacy. The U.S. military now has more people in its marching bands than the State Department has in its foreign service — and that's preposterous.

What's more, if you're carrying an armload of hammers, every problem looks like a nail. The truth is that military power often

isn't very effective at solving modern problems, like a nuclear North Korea or an Iran that is, on the nuclear path. Indeed, in an age of nationalism, our military force is often counterproductive.

After the first gulf war, the United States retained bases in Saudi Arabia on the assumption that they would enhance American security. Instead, they appear to have provoked fundamentalists like Osama bin Laden into attacking the U.S. In other words, hugely expensive bases undermined American security (and we later closed them anyway).

There are a few signs of hope in the air. The Simpson-Bowles deficit

commission proposes cutting money for armaments, along with other spending. Secretary of State Hillary Clinton unveiled a signature project, the quadrennial diplomacy and development review, which calls for more emphasis on aid and diplomacy in foreign policy.

In the 21st century, our government can protect its citizens in many ways: financing research against disease, providing early childhood programs that reduce crime later, boosting support for community colleges, investing in diplomacy that prevents costly wars.

Nicholas Kristof is a columnist for *The New York Times*.

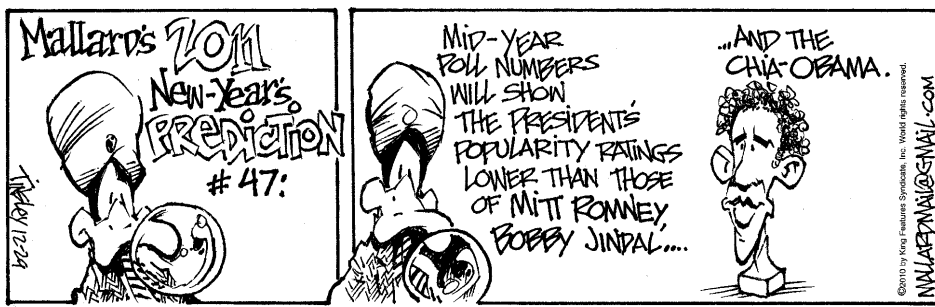
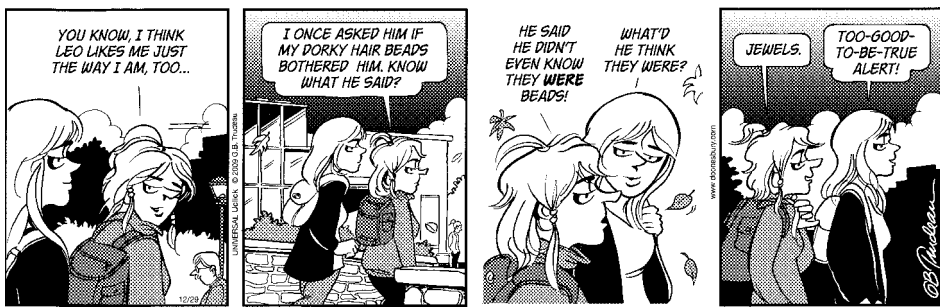
THE LIGHTER SIDE OF POLITICS

Doonesbury

By Garry Trudeau

Mallard Fillmore

By Bruce Tinsley



Internet access not a 'civil right'

When bureaucrats talk about increasing our "access" to x, y or z, what they're really talking about is increasing exponentially their control over our lives. As it is with the government health care takeover, so it is with the newly approved government plan to "increase" Internet "access." Call it Webcare.

By a vote of 3-2, the Federal Communications Commission on Tuesday adopted a controversial scheme to ensure "net neutrality" by turning unaccountable Democratic appointees into meddling online traffic cops. The panel will devise convoluted rules governing Internet service providers, bandwidth use, content, prices and even disclosure details on Internet speeds. The "neutrality" is brazenly undermined by preferential treatment toward wireless broadband networks.



Michelle Malkin

Moreover, the FCC's scheme is widely opposed by Congress — and has been rejected once in the courts. Demonized industry critics have warned that the regulations will stifle innovation and result in less access, not more.

Sound familiar? The parallels with health care are striking. The architects of Obamacare promised to provide Americans more access to health insurance — and cast their agenda as a fundamental universal entitlement.

In fact, it was a pretext for creating a gargantuan federal bureaucracy with the power to tax, redistribute and regulate the private health insurance market to death — and

replace it with a centrally planned government system overseen by politically driven code enforcers dictating everything from annual coverage limits to administrative expenditures to the makeup of the medical work force. The costly, onerous and selectively applied law has resulted in less access, not more.

Undaunted promoters of Obama FCC Chairman Julius Genachowski's "open Internet" plan to expand regulatory authority over the Internet have couched their online power grab in the rhetoric of civil rights. On Monday, FCC Commissioner Michael Copps proclaimed: "Universal access to broadband needs to be seen as a civil right ... (though) not many people have talked about it that way." Opposing the government Internet takeover blueprint, in other words, is tantamount to supporting segregation.

Cunning propaganda, that.

For progressives who cloak their ambitions in the mantle of "fairness," it's all about control. It's always about control.

Syndicated columnist Michelle Malkin can be reached at writemalkin@gmail.com.

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Your real friend limit: 150

More than anything since the invention of the postal service, Facebook has revolutionized how we relate to one another. But the revolution hasn't come in quite the way that the people behind it and other social networking sites assume.

These sites may have allowed us to amass thousands of "friends," but they have not yet devised a way to cut through the clunky, old-fashioned nature of relationships themselves. Our circle of actual friends remains stubbornly small, limited not by technology but by human nature. What Facebook has done, though, is provide us a way to maintain those circles in a fractured, dynamic world.

Social networking and other digital media have long promised to open up wonderful new vistas, all from the comfort of our own homes. The limitations of face-to-face interaction that have, until now, bound us to our small individual worlds — the handful of people we meet in our everyday lives — would be overcome.

The critical component in social networking is the removal of time as a constraint. In the real world, according to research by myself and others, we devote 40 percent of our social time each week to the five most important people we know. Having more than five best friends is impossible when we interact face to face, one person at a time.

Instant messaging and social networking claim to solve that problem by allowing us to talk to as many people as we like, all at the same time. Like the proverbial lighthouse blinking on the horizon, our messages fan out into the dark night to



Robin Dunbar

every passing ship within reach of an Internet connection. We can broadcast, literally, to the world.

I use the word "broadcast" because, despite Facebook's promise, that is the fundamental flaw in the logic of the social-networking revolution. The developers at Facebook overlooked one of the crucial components in the complicated business of how we create relationships: our minds.

Put simply, our minds are not designed to allow us to have more than a very few people in our social world. The emotional and psychological investments that a close relationship requires are considerable, and the emotional capital we have available is limited.

Indeed, no matter what Facebook allows us to do, I have found that most of us can maintain only around 150 meaningful relationships, online and off — what has become known as Dunbar's number. Yes, you can "friend" 500, 1,000, even 5,000 people with your Facebook page, but all save the core 150 are mere voyeurs looking into your daily life — a fact incorporated into the new social networking site Path, which limits the number of friends you can have to 50.

Facebook and other social networking sites allow us to keep up with friendships that would otherwise rapidly wither away. And they do something else that's probably more important, if much

less obvious: they allow us to reintegrate our networks so that, rather than having several disconnected subsets of friends, we can rebuild, albeit virtually, the kind of old rural communities where everyone knew everyone else. Welcome to the electronic village.

Robin Dunbar is a professor of evolutionary anthropology at Oxford University. He wrote this commentary for *The New York Times*.

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WEDNESDAY, DECEMBER 29, 2010

BUSINESS EDITOR BLAIR KOCH: 735-3295 BKOCH@MAGICVALLEY.COM

Corporate Wellness Cup comes to Wood River Valley

By Blair Koch
 Times-News writer

Want to boost your bottom line while motivating employees' healthy lifestyles and building work force camaraderie?

Competing for the Corporate Wellness Cup can help businesses do just that, said Jenny Haynes, St. Luke's Wood River Medical Center marketing and public relations coordinator.

St. Luke's has partnered with the Wood River Community

YMCA to bring the Corporate Wellness Cup competition to the Wood River Valley.

Businesses are already signing up, Haynes said.

"This could be a fun and unique way businesses can encourage healthy lifestyle changes among employees," Haynes said. "The company that most improves its health parameters will be named the most health conscience company in the Wood River Valley and be awarded the Corporate Wellness Cup."

Success will be based on the average percentage improvement in basic vital health measurements including weight, body mass index (BMI), waist circumference and overall event retention.

Matt Hoskins, owner of Clearwater Landscaping in Ketchum, hopes his company's participation boosts morale and productivity and decreases downtime among his workforce of about 20 people.

See **WELLNESS**, Business 2



Keelie Votroubek, 11, pushes a younger sibling in a stroller while their dog Max trots alongside during Target's employee wellness event in June.

Times News file photo

After holiday spree, doubts linger about economy

By Anne D'Innocenzio and Janna Herron
 Associated Press writers

NEW YORK— Holiday spending surged this year, but Americans still have their doubts about the economy.

With unemployment high and home prices falling in the nation's largest cities, consumer confidence took an unexpected turn for the worse in December.

The decline followed two months of rising optimism. Economists say the economic recovery is likely to be less fitful next year.

"The modest drop in the confidence index is not worrisome," said Omair Sharif, economist at RBS Economics Research. "What matters to us — and to the economy — is that consumers are getting out there and spending. We're looking at the best holiday season for retailers in five years."

Busy malls in December are a big reason economists are less concerned about the latest consumer confidence figures. There's also a slew of data that suggest next year will be brighter. Layoffs are slowing, businesses are investing money in computers and equipment, and the stock market has risen to its highest point in two years.

Still, consumers are not quite convinced.

The Conference Board, a private research group, said its Consumer Confidence Index fell to 52.5 in December, down from a revised 54.3 in the November survey. It takes a reading of 90 to indicate a healthy economy. The last time the index was that high was in December 2007, just as the recession began.

Among the 5,000 people surveyed this month, many expressed concerns about jobs. Fewer see them as "plentiful." More described them as "hard to get."

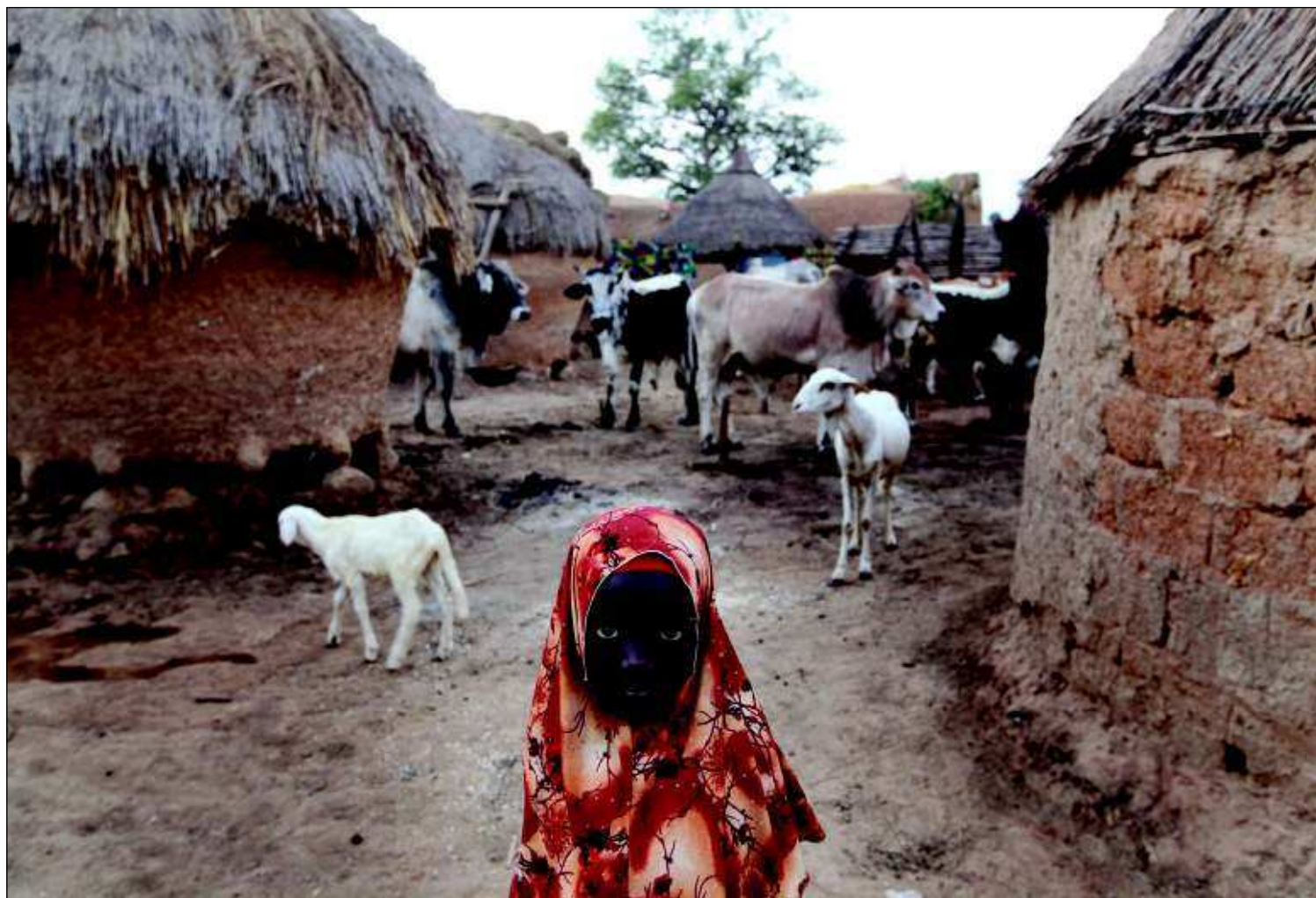
The unemployment rate rose to 9.8 percent in November, and only 39,000 net jobs were created that month.

Chris G. Christopher Jr., senior principal economist at IHS Global Insight, cautioned not to read too much into one report. A downward trend over several months would be more worrisome.

Same goes for the holiday sales data, which showed shoppers spending at the fastest pace since 2006. Key areas such as jewelry, home furnishings and consumer electronics are still below pre-recession levels. Many retailers offered discounts on holiday merchandise starting in late October and free shipping to lure buyers back.

Christopher will have a better sense of consumers' mood when he sees how they spend after the holidays.

"There was a lot of unleashing of pent-up demand," Christopher said. "Things are getting better, but there are still lot of negatives."



Bloomberg News photo

Five-year-old Hadiza, Umoru Musa's niece, stands in front of livestock in her lead-contaminated village of Sunke. Nigerian officials banned small-scale gold mining because of lead poisoning, but recent tests suggest some families had resumed grinding ore in their homes despite the risks.

PRECIOUS METAL, POISONED LIVES

African gold rush unleashes lead dust, killing children

By Alan Katz
 Bloomberg News

SUNKE, Nigeria — Gold fever brought death to Umoru Musa's nine-family compound in the mud-brick village of Sunke, in northern Nigeria.

Five of the 25 children, including Musa's 1-year-old daughter Nafisa, lost their lives in May after villagers ground ore from nearby hills they didn't know were also loaded with lead.

Rising prices for gold (which hit a record \$1,431.25 per ounce on December 7) promised a windfall. Instead, they helped unleash the deadliest lead-poisoning crisis in modern medical history.

As the adults pulverized rocks with their grain grinder, they spewed lead dust across the ground where their children played and poultry grazed. They spread

Gold prices surge against dollar

The Associated Press

NEW YORK— Gold prices surged above \$1,400 an ounce Tuesday as a weaker dollar pushed investors into the safe haven of precious metals.

Gold also seems to be gaining value based on its own track record for 2010, when global economic instability made it the go-to investment for jittery traders. Precious metals are a classic

hedge against inflation. Traders are speculating that more central banks will take action to stimulate their economies in 2011, which could lead to inflation and make gold even more attractive than it is now.

Gold for February delivery rose \$22.70 to settle at \$1,405.60 an ounce. Silver followed in its wake, with contracts for March delivery rising \$1.068 to \$30.323 an ounce.

more of the material, lethal to children in high doses, around the communal well where they washed the ore to sift out the gold.

"This gold cost us a lot," Musa, 40, said in the open-air courtyard of his home last month as a clean-

up team in white respirator masks cleared away lead-laden dirt. "There is nothing God can give that is better than a human being."

At least 284 children under the age of five have died from lead poisoning in eight villages in Nigeria's

Zamfara state as a result of small-scale gold mining, according to government officials.

An additional 742 are being treated for high levels of lead in their blood, a number which may rise to 3,000 by the end of next year, according to Doctors Without Borders.

In June, Nigeria's federal government banned all mining in Zamfara state, which is in the country's northern Muslim area. Yet lead levels found in a few compounds in October show that some families were grinding the ore in their homes again, according to aid workers and local officials.

In Sunke, the mud-brick village where the 1-year-old girl died, her father, Musa, says he got the idea of grinding ore for gold from the nearby village of Daretta.

See **GOLD**, Business 2

Where are the jobs? For many companies, overseas

By Pallavi Gogoi
 Associated Press writer

Corporate profits are up. Stock prices are up. So why isn't anyone hiring?

Actually, many American companies are — just maybe not in your town. They're hiring overseas, where sales are surging and the pipeline of orders is fat.

More than half of the 15,000 people that Caterpillar Inc. has hired this year were outside the U.S. UPS is also hiring at a faster clip overseas. For both compa-

nies, sales in international markets are growing at least twice as fast as domestically.

The trend helps explain why unemployment remains high in the United States, edging up to 9.8 percent last month, even though companies are performing well: All but 4 percent of the top 500 U.S. corporations reported profits this year, and the stock market is close to its highest point since the 2008 financial meltdown.

But the jobs are going elsewhere. The Economic Policy

Institute, a Washington think tank, says American companies have created 1.4 million jobs overseas this year, compared with less than 1 million in the U.S. The additional 1.4 million jobs would have lowered the U.S. unemployment rate to 8.9 percent, says Robert Scott, the institute's senior international economist.

"There's a huge difference between what is good for American companies versus what is good for the American economy," says Scott.

American jobs have been mov-

ing overseas for more than two decades. In recent years, though, those jobs have become more sophisticated — think semiconductors and software, not toys and clothes.

And now many of the products being made overseas aren't coming back to the United States. Demand has grown dramatically this year in emerging markets like India, China and Brazil.

Meanwhile, consumer demand in the U.S. has been subdued.

See **JOBS**, Business 2

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COMMODITIES

For more see Business 2

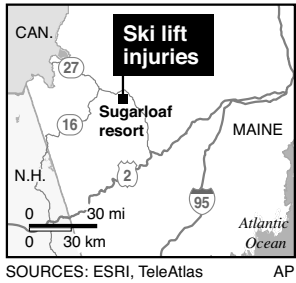
Live cattle	105.45	▲ .55	Feb. Oil	91.27	▲ .27
Dec. Gold	1406.7	▲ 24.3	Dec. Silver	30.24	▲ 1.00

Ski lift accident in Maine sends 8 to hospital

By Glenn Adams
Associated Press writer

CARRABASSETT VALLEY, Maine — A 35-year-old chair lift due to be replaced failed Tuesday in high winds at a Maine resort, sending skiers — some of them children — plummeting into ungroomed snow far below that fell with the Northeast's recent blizzard and softened the landing. At least eight were injured.

Five adults and three children were taken to hospitals after the double-chair lift at Sugarloaf derailed during a busy vacation week at the resort 120 miles north of Portland. Dozens of skiers



remained on the crippled lift for more than an hour until the ski patrol could get them down.

It's unclear whether the accident was wind-related or mechanical, officials said. The ski resort was being buffeted by winds gusting up to 40 mph a day after the blizzard blew through. A witness

said he saw someone working on the lift before the derailment.

The resort said the lift, which recently passed an inspection, was due to be replaced — possibly as early as this coming summer — partly because of vulnerability to wind. Five chairs fell 25 to 30 feet onto a ski trail below, Sugarloaf spokesman Ethan Austin said.

Rebecca London, one of the skiers who tumbled to the snow, told The Associated Press that her face hit a retaining bar but her goggles spared her from serious injury. She credited new snow underneath the lift with a soft landing; the resort said it got

20 to 22 inches on Monday's storm.

"Thankfully, they didn't groom it last night, so they left it like it was," London said. "So the snow was all soft."

Most of the skiers who fell appeared to be stunned but OK, she said, and the ski patrol was on the scene within minutes to treat the injured. London, 20, of Carrabasset Valley, said she wasn't hurt badly enough to go to a hospital.

Jay Marshall, who was on a lift that was parallel to the one that broke, said his lift was moving but the other was not. There was a "loud snapping noise" after the lift restarted,

he said, then some screams.

"The next thing I know, it was bouncing up and down like a yo-yo," said Marshall, of Carrabasset Valley. He said it was too difficult to watch, so he looked away. "It was terrifying," he said.

Marshall said there was a worker atop the tower where the lift's cable derailed but noted that could have been a coincidence. It's not uncommon to see workers on the lift towers, he said.

All told, there were about 150 skiers on the lift at the time, according to Sugarloaf, operated by Boyne Falls, Mich.-based Boyne Resorts. Sugarloaf workers used a pulley-like system to lower skiers

to safety.

Eight people were taken 35 miles to Franklin Memorial Hospital in Farmington, said Gerald Cayer, the hospital's executive vice president. Two of them were transferred to Maine Medical Center in Portland, Cayer said.

The failed lift and two others started the day on a "wind hold" because of the blustery weather, but Sugarloaf officials later deemed it safe to operate before the accident at 10:30 a.m., Austin said.

Guidelines for "wind holds" include wind speed and other factors, but sometimes it's as simple as noting whether chairs are swinging in the wind, he said.

Family: Five dead in Florida motel were like brothers

By Jennifer Kay
Associated Press writer

MIAMI — Five young men who died of carbon monoxide poisoning in a South Florida motel room were constant companions who acted like brothers and even went shoe shopping together before Christmas so they all would have the same pair, relatives said Tuesday.

They were celebrating a birthday Sunday night when they were overcome by carbon monoxide from a car they left running in a garage under their Hialeah motel room, police said. The teens' friends told police that the car was having engine trouble, and they had probably left it running so that they wouldn't get stuck with a car that wouldn't start, police spokesman Carl Zogby said.

Authorities identified the dead as Juchen C. Martial, 19; Peterson Nazon, 17; Jonas Antenor, 17; Jean Pierre Ferdinand, 16; and Evans Charles, 19. All lived within blocks of each other in Miami's Little Haiti neighborhood.

The group rented the room Sunday around 9 p.m. to celebrate Martial's 19th birthday.

"On the 5 o'clock news I saw the same car his friend drove. I could not believe it," Immacula Nazon said Tuesday.

Martial's family had celebrated his birthday on Christmas Day and had gone to church on Sunday, and they didn't know he was going out later that evening, said his aunt, Magalie Martial.

Juchen Martial was the oldest grandchild in a close-knit, traditional Haitian family, she said. He was finishing high school and



AP photo
Immacula Nazon holds a photo of her son Peterson Nazon as a boy on Tuesday. Peterson was one of five teens found dead at a hotel in Hialeah, Fla., on Monday.

working part-time at a Wendy's, but he still was expected to meet a curfew every night.

The other teens found at the motel weren't people they had seen at their home before, she said.

Martial's grandmother was shocked to find he wasn't home when she returned from work late Sunday. When she called him, he told her, "I went to a little party. I'll be right back," Magalie Martial said.

They didn't hear from him again.

"Juchen and a bunch of friends died in a hotel, which we did not know about," Magalie Martial said. "That's what hurts the family!"

Nazon's family said they had seen one of the teens driving the car just before Christmas. When the car showed up in news reports after the five bodies were found Monday, Nazon's mother knew something was wrong. She had been calling her youngest child's phone all morning, but he never answered.



AP photo
1st Lt. Benjamin Amsler center, of Titusville, Penn., and Benjamin Olivarez of Kingsville, Texas, of 2nd Platoon Bravo Company 2-327 Infantry inspect the site of an explosion after the Taliban attacked a patrol Tuesday in Chowkay district, Kunar province, near Afghanistan's border with Pakistan.

Commander says U.S. troops can't seal Afghan-Pakistan border

By Anne Flaherty
Associated Press writer

WASHINGTON — There's no practical way for U.S. troops to seal Afghanistan's vast border with Pakistan and stop all Taliban fighters from slipping through, so they are focusing on defending vulnerable towns and fighting insurgents on Afghan soil, a U.S. military commander said Tuesday.

Army Col. Viet Luong said that "to secure the border in the traditional sense" would "take an inordinate amount of resources." He said it also would require far more cooperation from the tribes inside Pakistan who often provide Taliban fighters safe passage.

Other senior U.S. military officials have said they hope the Pakistan military does

more to shut down Taliban hideouts. But the U.S. has denied reports that American forces are pushing to expand special operations raids inside Pakistan's tribal areas to target militants.

"It's naive to say that we can stop . . . forces coming through the border," said Luong, who oversees troops in a part of eastern Afghanistan that includes the volatile Khost province and 162 miles of border.

Instead, Luong said, he is choosing to fight insurgents outside Afghan villages where they are more vulnerable anyway.

Luong said troops under his command are still working to control the border. But he recently shut down one platoon-sized checkpoint known as "Combat Outpost Spera." Luong said he

thought the platoon would be more useful protecting more populated areas.

Khost province has been the site of frequent enemy attacks, including a high-profile suicide bombing at a remote CIA outpost last year.

The area's proximity to Pakistan puts it on the front lines of the U.S. fight for control in Afghanistan. Pakistan is host to the Taliban-linked Haqqani network, a militant movement based in its North Waziristan region that carries out operations in Afghanistan.

Luong said he has seen "subtle signs of hope" for Khost after the U.S. and Afghanistan stepped up operations against the Haqqani network. The number of operations and patrols increased four-fold, up to 12,000 in the past year, while

the effectiveness of enemy fire has been cut in half, he estimated.

"Local atmospheric conditions are indicating that the people of Khost are beginning to feel that security is much, much better," he said. "And more importantly, for the first time, they're feeling that the provincial government is now working for the people."

Pakistan's government is believed to give the Haqqani group some degree of freedom as a way of securing Islamist support against archrival India. Islamabad also faces other problems, including massive flooding this year and government instability. In the latest sign of trouble, a key party in Pakistan's ruling coalition said it would quit the cabinet on Tuesday.

Clinton told to stay out of mayor's race

By John Chase
Chicago Tribune

CHICAGO — Calling on Bill Clinton to stay out of Chicago mayor's contest, candidate Danny Davis on Tuesday suggested the good relationships the former president has forged with African-Americans are at risk if he campaigns for Rahm Emanuel.

Davis, a veteran West Side congressman, said he is "seriously concerned and disturbed" by the news Emanuel's campaign released a few days ago that Clinton will travel to Chicago next month to support his former aide. Emanuel worked in the Clinton White House before serving as a North Side congressman and chief of staff to President Obama.

"The African-American community has enjoyed a long and fruitful relationship with the Clintons, however it appears as though some of that relationship maybe fractured and perhaps even broken should former President Clinton come to town and participate overtly



AP file photo
U.S. Rep. Danny Davis, center, accompanied by his wife, Vera, announces his candidacy for mayor of Chicago on Nov. 14.

in efforts to thwart the legitimate political aspirations of Chicago's black community," Davis said in a statement. "We respectfully request and urge former President Clinton not to become involved in the Chicago mayoral election."

In an interview with the Chicago Tribune, Davis denied his statement is playing the race card in the mayor's contest and said anybody who thinks so is

reading too much into it.

"You don't threaten friends," Davis said of Clinton. "But it's a friendship relationship. It's not a race relationship. . . . We both grew up in Arkansas. We have a homeboy relationship. It doesn't have racial connotations."

An Emanuel spokesman declined comment and officials with Clinton's foundation did not return calls and

e-mails requesting a response.

Davis said his call for Clinton to butt out is partly strategic — he feels Clinton will help Emanuel win votes.

"I'm saying, 'Don't come in and campaign against me. Don't do that.' Sure Rahm worked for him, but a lot of us worked with him and for him," Davis said. "Why not stay out of this one? Or go down to Arkansas where the weather is nice?"

A recent Tribune poll found black voters favoring Davis over all other mayoral candidates at 21 percent, with Emanuel second at 19 percent. Another 30 percent were undecided. Citywide, Emanuel had a large lead.

Also Tuesday, Cook County Judge Mark J. Ballard said attorneys for Emanuel and those seeking to have him kicked off the ballot will argue their case next Tuesday, with a decision expected shortly after.

The lawsuit challenges last week's ruling by Chicago elections officials that Emanuel meets residency requirements.

Hawaii's governor wants to reveal Obama birth info

By Mark Niesse
Associated Press writer

HONOLULU — Democratic Gov. Neil Abercrombie wants to find a way to release more information about President Obama's Hawaii birth and dispel conspiracy theories that he was born elsewhere.

Abercrombie was a friend of Obama's parents and knew him as a child, and is deeply troubled by the effort to cast doubt on the president's citizenship.

The newly elected governor will ask the state attorney general's office about what can be done to put an end to questions about Obama's birth documentation from Aug. 4, 1961, spokeswoman Donalyn Dela Cruz said Tuesday.

"He had a friendship with Mr. Obama's parents, and so there is a personal issue at hand," Dela Cruz said. "Is it going to be done immediately? No, the first thing on our list is the economy."

It's unclear what Abercrombie could do because Hawaii's privacy

laws have long barred the release of a certified birth certificate to anyone who doesn't have a tangible interest.

Hawaii's health director said last year and in 2008 that she had seen and verified Obama's original vital records, and birth notices in two Honolulu newspapers were published within days of Obama's birth at Kapiolani Maternity and Gynecological Hospital in Honolulu.

So-called "birthers" claim Obama is ineligible to be president because they say there's no proof he was born in the United States, with many of the skeptics questioning whether he was actually born in Kenya, his father's home country.

"What bothers me is that some people who should know better are trying to use this for political reasons," Abercrombie told the Los Angeles Times last week. "Maybe I'm the only one in the country that could look you right in the eye right now and tell you, 'I was here when that baby was born.'"

BURLEY/RUPERT FORECAST

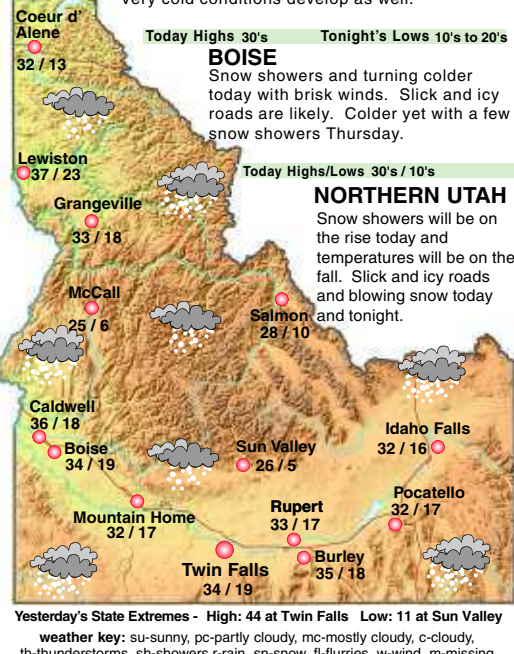
Today: Turning colder, rain changing to snow. High 35. Tonight: Cold with snow and blowing snow. Low 18. Tomorrow: Very cold with light snow and blowing snow. High 20.

ALMANAC - BURLEY

Temperature, Precipitation, Yesterday's High/Low, Normal High/Low, Record High/Low.

IDAHO'S FORECAST

SUN VALLEY, SURROUNDING MTS. Snow will be falling for today, tonight and Thursday. Heavy snow at times through tonight. Very cold conditions develop as well.



TWIN FALLS FIVE-DAY FORECAST

Forecast for Today, Tonight, Thursday, Friday, Saturday, Sunday. Includes icons for rain, snow, and sun.

ALMANAC - TWIN FALLS

Temperature, Precipitation, Humidity, Barometric Pressure, Sunrise and Sunset.

Yesterday's Weather

Table showing weather details for various Idaho cities like Boise, Coeur d'Alene, and Lewiston.

MOON PHASES



MOONRISE AND MOONSET

Table with Moonrise and Moonset times for Today, Thursday, Friday.

REGIONAL FORECAST

Table of weather forecasts for regional cities like Boise, Coeur d'Alene, and Idaho Falls.

NATIONAL FORECAST

Table of weather forecasts for various national cities.

TODAY'S U.V. INDEX



FORECASTS AND MAPS PREPARED BY



CANADIAN FORECAST

Table of weather forecasts for Canadian cities like Calgary, Toronto, and Vancouver.

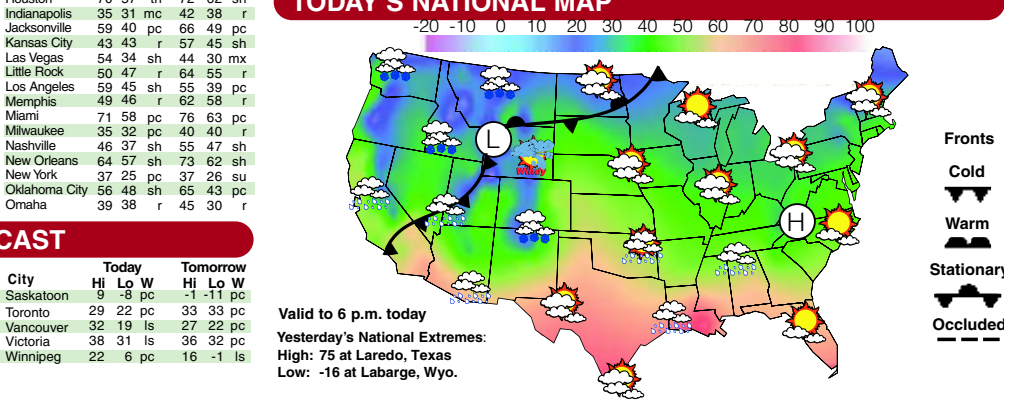
WORLD FORECAST

Table of weather forecasts for various international cities.

FRONTS



TODAY'S NATIONAL MAP



Gregg Middlekauff's Quote of the Day: 'You are the conductor of your own attitude! Nobody else can compose your thoughts for you.'

Flights resume, as do long lines, after Northeast blizzard

By Chris Hawley and Meghan Barr Associated Press writers

NEW YORK — When Angela Madsen was pulled off her plane and her wheelchair stayed on board, she knew she was in for a rough night. The paraplegic athlete struggled to get into the bathrooms at Kennedy Airport.



A man walks down the center of a snow-filled street in the Brooklyn borough of New York on Tuesday.

streets. State Sen. Carl Kruger, a Democrat who represents Brooklyn, called the city's response a "colossal failure." Fire officials said the unplowed streets and abandoned cars made it harder to respond to emergencies.

time" — lit up at least half the departure boards early Tuesday at LaGuardia, where passengers stretched out sleeping under blankets along the windowsill of a food court.

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Steaming Brussels sprouts preserves bright green >>> Food 2

Madhur Jaffrey

Bringing seasoning instincts to U.S. >>> Food 2



Crusty Italian bread, Food 2 / Pork dinner in 15 minutes, Food 3 / When to sift flour, Food 5 / Obituaries, Food 7-8

WEDNESDAY, DECEMBER 29, 2010

FEATURES EDITOR VIRGINIA HUTCHINS: 735-3242 VIRGINIA.HUTCHINS@LEE.NET



DREW NASH/Times-News

Several dishes by Cucina Gemelli co-owner and chef Lynn Sheehan are displayed in the kitchen Friday afternoon. Cucina Gemelli will open Tuesday in Twin Falls' Centennial Square.

DUAL DISHES

Pancetta with asparagus. Polenta served over lamb. Smoked trout pate on toast. You'll be able to try them soon. Twin Falls restaurant Cucina Gemelli is chef Lynn Sheehan's newest endeavor. Sheehan, formerly of Papa Hemi's Hideaway in Ketchum, will open the new restaurant Tuesday with her fiance and business partner, Matt VanderNoot. The move from Wood River Valley to Magic Valley was abrupt, but Sheehan and VanderNoot are making do in their new loca- tion, the Centennial Square strip mall in Twin Falls. The restaurant will feature both classic Italian food and dishes made from local ingredients — which explains the "twin" reference in its name. Interested? Check out the preview on Food 4-5.

TREND 2011



Exploring Asia and switching to sweet potatoes

For food lovers, 2011 is going to be a delicious year. Discover what Asia has to offer with Korean and Thai foods, and, as vegetarianism is on the rise, expand your culinary horizons with veggie-heavy dishes. Have a piece of pie — the next big dessert — and experiment with sweet potatoes, which are also becoming more popular. Not all food news is easy to swallow. With the new Food Safety Modernization Act, which President Obama is expected to sign in early 2011, you'll hear a lot more debate about your food's origins and how it was prepared, whether it's from the freezer section or a farmers market stand. No matter what you're craving, the coming year will have something for you. So dish up.

WHAT'S AHEAD IN TREND 2011

This week, *Times-News* reporters are looking ahead at what 2011 will bring to south-central Idaho. Watch for these special stories in *Times-News* feature sections and at Magicvalley.com:
Thursday: Poaching patrol, GPS geeks and more in the great outdoors
Friday: Stable ticket prices, community classes and more things to expect in the arts
Saturday: Technology at church, the rise of counseling and other religious developments
 Did you miss this week's first three installments of Trend 2011? Read them on Magicvalley.com.

Photo illustration by DREW NASH/Times-News

Prasai's Thai Cuisine server Phang Wongmankitkan samples the Tofu Hed Gung on Monday in Twin Falls. Vegetarian dishes make up 10 percent to 15 percent of the orders at Prasai's, owner Rick Johnson said.

More 'Trend 2011' Food 3

Chef Jane Deal, left, and store owner Chrys Stephenson prepare a dish with sweet potato, bacon, halloumi and maple syrup in October at Sweet Inspiration in Gooding. Times-News file photo



How sweet it is

Forget the marshmallows. Sweet potatoes can hold their own, thank you very much.

Thanks to favorable prices and demand, the U.S. Department of Agriculture expects growers to plant more sweet potatoes than the 113,800 acres they planted in 2010. In November, *The New York Times* reported an expected 2 billion pound sweet potato harvest — a record for the United States. The same article said Google searches for "sweet potato fries" were up 40 percent over the previous year. And in November, Lamb Weston opened a dedicated sweet potato processing plant in Louisiana.

Sweet potatoes are good for so much more than fries, though. Gooding chef Jane Deal uses sweet potatoes in savory dishes, like one she made in late October with maple, bacon and halloumi. The sweetness of maple and sweet potatoes balances the saltiness from the halloumi and bacon, she said.

You won't find many sweet potatoes at Magic Valley farmers markets or local food co-ops — Idaho's climate is generally too cold and dry for these warm weather-loving roots to thrive — but you can still get them at your local grocery store and at some restaurants. Try Canyon Crest's sweet potato fries in Twin Falls, or the sweet potato sides at Outback Steakhouse in Twin Falls and the Plateau Room in Jackpot, Nev.

— Melissa Davlin

Hold the meat

Veggie lovers, rejoice! Americans are learning that steak doesn't always have to dominate the plate.

Across the country, Meatless Mondays are taking off. In early 2010, San Francisco passed a resolution to encourage residents and restaurants to eat meat-free at the start of every week, and even meat-loving celebrity chefs like Mario Batali are offering vegetarian dishes in honor of the movement. In June, the United Nations Environment Programme urged the world to shift toward a plant-based diet to offset carbon emissions.

And some people are going full-on veg. There aren't any total vegetarian restaurants in Magic Valley, but the few in Wood River Valley are seeing increased traffic. Molly Peppo Brown, owner of Glow Live Food Cafe in Ketchum, said business has grown every year it's been open. Peppo Brown, herself a raw vegan, said part of the surge is from customers who are getting away from processed food and want more fresh, whole food.

Rick Johnson, owner of Prasai's



Photo illustration by DREW NASH/Times-News

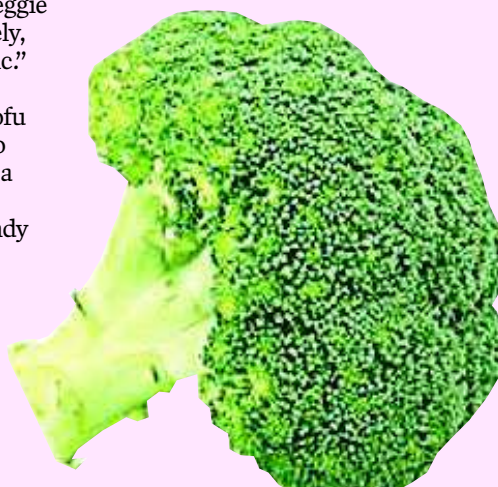
Prasai's Thai Cuisine server Phang Wongmankitkan samples the Tofu Hed Gung. Rick Johnson, owner of the Twin Falls restaurant, says: '(Almost) anything off the menu can be made with tofu.'

Thai Cuisine in Twin Falls, said his restaurant has always been popular with people who shy away from meat. He has seen a slight increase in veggie and tofu dishes lately, but "nothing drastic." Instead of going through a case of tofu a week, he might go through a case and a half.

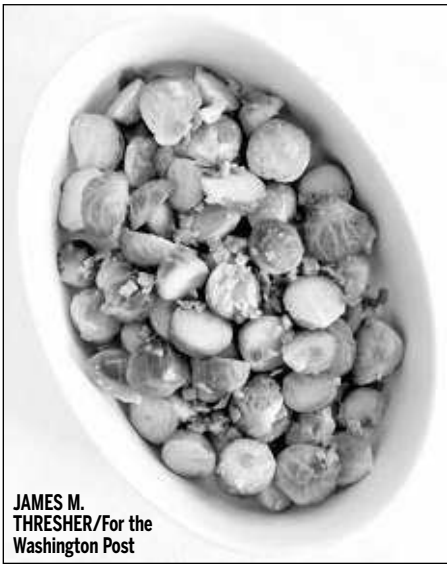
Whether it's trendy or not, Prasai's will stay a haven for veggie lovers. "We get a lot of vegetarians in here," Johnson said, adding Prasai's can substitute tofu

for meat in most of the dishes on the menu. "They can have such a wide variety of meals."

— Melissa Davlin



Steaming Brussels sprouts preserves bright green



JAMES M. THRESHER/For the Washington Post

By Stephanie Witt Sedgwick
Special to The Washington Post

I like slow-cooked Brussels sprouts, but not everyone does. The full cabbage flavor and sallow green color that long cooking brings out is a turn-off for some folks.

The solution is simple: Steam the sprouts. They retain their bright green color, have a good crunchy texture and a much milder cabbage flavor that many people prefer. I toss the sprouts in a mixture of diced pancetta, garlic and olive oil to produce a more contemporary and slimmed-down version of my favorite sprout dish: Brussels

sprouts braised with bacon.

The sprouts can be steamed several ways. I've given directions for stovetop steaming below.

STEAMED BRUSSELS SPROUTS WITH GARLIC AND PANCETTA

4 servings

1 1/4 pounds Brussels sprouts, ends trimmed, small ones left whole, medium ones cut in half, and large ones cut into quarters
2 tablespoons olive oil

2 medium cloves garlic, finely chopped

1 ounce pancetta, finely chopped (3 thin slices)
Salt
Freshly ground black pepper

Bring a few inches of water to a boil in a pot fitted with a steamer basket and set over high heat. Add the Brussels sprouts to the steamer basket and cover. You might need to do this in batches depending on the size of your steamer basket. Steam the vegetables for 7 to 10 minutes, to the desired tenderness (7 minutes for a crunchy, al dente texture; 10 minutes for a soft texture).

Meanwhile, heat the oil in a small skillet over medium-high heat, until the oil shimmers. Add

the garlic, pancetta and salt to taste; reduce the heat to medium-low. Cook for about 10 minutes, stirring often and adjusting the heat so the mixture cooks slowly but does not brown. The garlic should be soft and the pancetta lightly crisped.

Transfer the steamed Brussels sprouts to a serving bowl; add the pancetta-garlic mixture and season with pepper to taste. Stir to incorporate. Taste, and adjust the seasonings as needed. Serve warm or at room temperature.

Per serving: 150 calories, 6 g protein, 13 g carbohydrates, 9 g fat, 2 g saturated fat, 5 mg cholesterol, 240 mg sodium, 5 g dietary fiber, 3 g sugar.

Punjabi Lamb Kebabs: a recipe from an Indian cookbook author's new book 'At Home with Madhur Jaffrey.'



AP photo

Madhur Jaffrey: Bringing seasoning instincts to U.S.

By Michele Kayal
For The Associated Press

Cumin seeds or mustard seeds? One teaspoon or two? Added first or last?

Indian grandmothers will go to the mat over issues like this, but famed cookbook author Madhur Jaffrey says these grannies — and the grannies of all South Asia — share a single, striking power: a near mystical knowledge of spice.

"It's like a palette of colors," says Jaffrey, whose most recent book is "At Home with Madhur Jaffrey: Simple, Delectable Dishes from India, Pakistan, Bangladesh and Sri Lanka" (Knopf, 2010). "You mix two colors, you know what you get as a painter. The same in India. You know what spices to mix. It's that mastery that makes South Asia totally unique."

Jaffrey, an award-winning actress, made her name introducing Americans to Indian cooking. Her newest book is her first to take on all of South Asia, a decision she says was prompted by a realization that culturally and culinarily speaking, these countries share more similarities than differences.

"I wouldn't characterize it by nations, because to my mind these are artificial nations," says Jaffrey, noting that little more than 50 years ago much of the region was one country. "These are states with their own cultural traditions."

Take the example of fish curry. In Bangladesh it gets mustard oil and curry leaves; in Sri Lanka, coconut milk

and fennel; and in the Indian state of Kerala, an extra dose of spicy ground black pepper. The specifics may differ, but the dishes are all joined by their identity as curries, and by their masterful, even reverent use of spice.

"I always say I could be in a kitchen blind-folded in India and I could say 'This is a Kerala kitchen,' 'This is Tamil Nadu,'" Jaffrey says. "You can smell the fish and mustard oil in Bengal. You can smell the mustard greens in Kashmir."

South Asians coax myriad flavors from the same spices by varying their combinations and cooking methods, Jaffrey says. "You can get 10 flavors out of the same spice," she says. "You can roast them, pop them in hot oil. We instinctively know all this."

But spices also are used for their medicinal properties. For instance, asafetida acts as a digestive, and therefore is used in lentils. Fennel and black pepper sometimes are ground into tea for colds. And turmeric, considered an antiseptic, gets sprinkled everywhere.

"We put it on cuts, and we put it on our faces when there are mosquitoes, and you put it on food because it's an antiseptic inside you," Jaffrey says.

For home cooks hoping to harness the power of the South Asian spice tub, Jaffrey offers some tips:

• **Start slow.** You don't have to make a whole Indian meal, she says. Better to try one dish at a time. "If you're doing a roast, pair it with an Indian vegetable, broccoli or

cauliflower, so you're really learning what the flavors are."

• **Be choosy.** Resist the urge to snap up all the pretty spices in the store; you'll be overwhelmed. "Look at a recipe and only buy what you need for that," she says. "As your repertoire increases you'll get more spices." Ditto for equipment. The only special items you'll need are a blender and a coffee grinder.

• **Be brave.** Jaffrey says she'd like to see people become familiar with two items that get little attention: curry leaves for their unique, herbal-citrus flavor, and asafetida. "Asafetida, people can barely say it, but it's so essential to Indian food," she says. "And medically it's so important people should get to know it."

PUNJABI LAMB KEBABS

Chaat masala is a mixture of hot and sour spices that is used as a condiment on these traditional Indian kebabs. It contains sour mango powder, roasted cumin, cayenne and other seasonings. If you can't find it, substitute a dash of cayenne, roasted ground cumin seeds and a few squirts of lime juice.

Start to finish: 25 minutes (plus overnight marinating). Servings: 6.

3/4 cup whole-milk plain Greek-style yogurt
6 tablespoons mustard oil or extra-virgin olive oil
1 1/4 teaspoons salt
1 teaspoon cayenne pepper



2 cloves garlic, crushed to a pulp
2 teaspoons finely grated peeled fresh ginger
2 teaspoons garam masala
2 1/2 pounds boneless lamb from the leg, cut into 1-inch cubes (often sold already cubed as stew meat)
3 tablespoons melted butter
1 teaspoon chaat masala

In a medium bowl, combine the yogurt, olive oil, salt, cayenne, garlic, ginger and garam masala. Beat well with a whisk. Add the lamb and mix again. Cover and refrigerate overnight or up to 24 hours.

When ready to cook, heat the broiler.

Divide the lamb cubes between 6 skewers. Brush each generously with the melted butter.

Rest the ends of each skewer on the rim of a broiling tray (to keep the lamb elevated and not resting on the pan) and place the tray about 5 inches from the source of heat. Broil for 5 to 7 minutes on the first side, then turn the skewers and broil for another 5 to 7 minutes. Sprinkle the chaat masala over the top and serve.

Per serving: 573 calories; 407 calories from fat (71 percent of total calories); 45 g fat (17 g saturated; 0 g trans fats); 143 mg cholesterol; 3 g carbohydrate; 37 g protein; 0 g fiber; 526 mg sodium.

Achieving crusty Italian bread

By Peter Reinhart
For The Washington Post

Q: I love crusty Italian-style bread, notably with the coarse, big hole structure. No matter what I have tried, including long windowpane test, I have never succeeded in getting the hole-y texture. I have no problem with the crusty crust.

What's the big secret to getting the hole-y, airy texture?

A: This is the single most-asked question by home bakers when they try to replicate artisan bakery breads. One of the challenges is the home oven itself, because it never seems to match the intensity of a professional hearth oven that provides a big jolt and oven spring.

But you are doing all the right things, such as long, cool fermentation and using wetter dough. (The more water you can get into the dough, within reason, the more oven spring and thus bigger holes.) Here are a couple of additional tricks that could make a difference:

Be sure you get a good first rise. The gas (carbon dioxide) generated in the first rise becomes the foundation of the final, post-shaping rise.

Crank your oven up even hotter than the recipe calls for, up to 550 degrees, and place a steam pan on the floor of the oven or on a low shelf as you preheat. You can use a cast-iron skillet or heavy-gauge sheet pan for this. Then, pour one cup of hot water into the pan just after you put the dough into the oven, to create instant steam. The water should evaporate after about five minutes, at which time you should return the oven tem-

perature to whatever the instructions advise, usually 450 to 475 degrees.

Use what I call the "stretch and fold" method to strengthen your dough after you complete your mixing. This consists of four intermittent foldings of the dough as it rises. The intervals between folds can be anywhere from five minutes to 45 minutes, depending on the fermentation method you are using. For overnight bulk fermentation you can do these at five-minute intervals; for same-day baking, do three at 45-minute intervals or four at 30-minute intervals.

This technique allows you to get more water into the dough (up to about 72 percent water-to-flour ratio for French bread, and 80 to 82 percent water-to-flour for ciabatta). The dough will seem too slack at first, but after each stretch and fold it will strengthen noticeably as it envelops the water within the gluten network and will eventually be able to hold its shape.

Do not perform additional mixing after you complete the stretch-and-folds (this will cancel out the benefits of the method) but, rather, handle the dough carefully as you divide it; do not degas it any more than necessary, and do your final shaping with a firm but gentle touch to retain as much of the gas from the fermentation cycle as you can. This method seems to maximize the hole development and oven spring more than any other technique that I've yet tried. There are a number of videos on YouTube that demonstrate how to do this method (one of the videos is mine), so if you haven't yet tried the technique, refer to the videos.

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TREND 2011

Continued from Food 1

Safe food, no matter where it's from

In restaurants and family kitchens across the country, local food has been huge the past few years. But with new food safety regulations in the works that would affect smaller producers, expect more discussion about food safety in 2011.

The Food Safety Modernization Act, which passed both the House and Senate in mid-December, gives the U.S. Food and Drug Administration authority to recall contaminated food. The law would affect all food producers except meat, poultry and some eggs, which are regulated by the U.S. Department of Agriculture. President Barack Obama is expected to sign the bill in early 2011.

There are exemptions in the bill for small farms and producers who sell directly to the public at farmers markets and produce stands. But, according to *The Washington Post* reporting, large manufacturers objected to those exemptions, saying no one should be exempt from the testing.

And some fans of local food

are still concerned about the bill. Molly Peppo Brown, owner of Glow Live Food Cafe in Ketchum, said she had heard the Food Safety Modernization Act would make small organic farms illegal.

That's not true, thanks to those exemptions for small producers — which Peppo Brown said she hadn't heard of. But she still expressed concern about the legislation.

"People want control of their food choices, I think. The government might be trying to take it away," Peppo Brown said.

Chef Taite Pearson said he uses about 80 percent Idaho product at his Ketchum restaurant, Segó. Staying safe is easy when it comes to produce — "You could buy vegetables from the lady next door," he said — but it gets trickier with meat and dairy. To avoid food safety issues, Pearson buys products that have been produced in certified plants.

"Our primary concern is quality," Pearson said.

— Melissa Davlin



Times-News file photo

Mirzo Ramovic carries off his watermelon from the Twin Falls Farmers Market in August. The relationship between food safety and small producers has been thrust into the spotlight with the Food Safety Modernization Act awaiting President Obama's signature.

Asian invasion

America, meet bi bim bap.

Epicurious.com predicts Korean food will be huge in 2011. The culinary site points to Korean flavors popping up at hot spots like New York's Momofuku and Los Angeles' Kyochon, and the new PBS series "Stop and Bap," starring French chef Jean-Georges Vongerichten, that premieres this spring.

Kimbab and kimchi aren't yet popular in Twin Falls, said Sokry Heng, co-owner of Asian Food Market, but more customers are inquiring about Thai food than ever before. She always sees a large influx of customers after Twin Falls kitchen shop Rudy's — A Cook's Paradise



What are the hallmarks of a Korean meal? Look for kimchi, steamed vegetables, plenty of side dishes and lots of red chili.

has Asian cooking classes.

Part of the reason Thai is so popular, Heng speculates: It's healthy, and more people are asking about healthy food in general.

"We get a lot of Caucasians coming in here buying healthy stuff," said Sokry's husband, Yip Heng. Thai food isn't as oily or fatty as its Chinese counterparts.

But once meat-loving Idahoans try savory Korean barbecue — called bulgogi — they might just become believers.

You can't do that in a Magic Valley restaurant just yet, so hop on the blogosphere for a recipe and impress your friends by tackling this trend head-on.

— Melissa Davlin

Let them eat pie

Step aside, cupcake.

Everyone from rachael-ray.com to food service trade publication Nation's Restaurant News has called it: Pie is the next big dessert trend. Expect to see pies popping up on restaurant dessert menus across the country in 2011. And you won't have to settle for apple. Think unique ingredients, handheld mini pies, even savory pies.

Magic Valley residents in the know are already in on the pie trend. Gramma's Country Pie Shop in Buhl sells between 150 and 200 pies per month, said owner Lorie Bower. Marionberry is the most popular, followed by peach raspberry and strawberry rhubarb. Each pie she sells has a heart imprint in the crust.

Bower is glad that pie is



Lorie Bower, owner of Gramma's Country Pie Shop in Buhl, smooths out the insides of a marionberry pie in 2009.

Times-News file photo

picking up.

"It's a dying art," she said, adding that younger people don't take the time to make it properly, especially with ready-made pies in the freezer section at the store.

"Those aren't quite the same as homemade," she said.

You'll find Bower's pies in stores across southern Idaho — like her Buhl store and Magic Valley Chalet in Twin Falls. And in the coming year, expect to see more of the fruity, crusty treats on cooking shows and food blogs.

— Melissa Davlin

Pork dinner in 15 minutes

By Bonnie S. Benwick
The Washington Post

"Remember minute steaks?" David Tanis asked as he recently prepped pork loin to show us how quickly this dish comes together. "That, and better-tasting pork, is what inspired this."

The part-time head chef of Chez Panisse in Berkeley, Calif., has been promoting his latest cookbook across the country.

The 56-year-old Dayton, Ohio, native keeps things simple in the kitchen: "All I need is fire, water and a sharp knife," he says. "For this book, I was determined to keep the food user-friendly." He's not keen on using immersion (stick) blenders or food processors.

You could get your butcher to cut the scaloppine, but Tanis proved it's easy to do, and he prefers to leave a thin layer of fat on the edge of the slices, for flavor. The sauce is a classic, traditional combination of capers, lemon and parsley; the peppery bite of arugula completes the dish.

Adapted from Tanis' "Heart of the Artichoke" (Artisan, 2010).

PORK SCALOPPINE WITH LEMON, CAPERS AND ARUGULA

4 to 6 servings

1 pound boneless pork loin (leave on a thin layer of fat)

Salt
Freshly ground black pepper
1/4 cup olive oil, plus more for optional drizzling on the arugula

Leaves from 4 to 6 stems flat-leaf parsley
2 medium lemons



DEB LINDSEY/for the Washington Post/platter from Crate and Barrel.

1 tablespoon capers
2 medium cloves garlic
8 ounces arugula or baby arugula leaves (may add watercress, if desired)

Heat a large cast-iron skillet over medium-high heat.

Cut the pork into 8 to 12 very thin slices (slightly thinner than 1/4 inch). As you work, use your hand to slightly flatten each piece on the cutting board. Season both sides with salt and pepper to taste, then drizzle 2 tablespoons of the oil over the pork to coat it all over.

Finely chop the parsley leaves. Finely grate the zest of

1 lemon to yield 2 teaspoons. Drain and coarsely chop the capers. Finely chop the garlic. Wash and dry the arugula (and watercress, if desired), then coarsely chop it. Cut the lemons into wedges.

When the skillet is quite hot, arrange about 6 slices of pork in the bottom of the skillet; the sizzle will be immediate. Cook for about 2 minutes, until nicely browned. Turn them over and cook for 2 minutes on the second side. Transfer to a platter, arranging the slices for serving. Add the remaining slices and repeat the process.

Reduce the heat to medium. Add the remaining 2 tablespoons of oil, and swirl to coat the bottom of the skillet. Add the parsley, lemon zest, capers and garlic. Let the mixture cook undisturbed for 1 minute; it should sizzle. Remove from the heat.

Pour evenly over the pork scaloppine. Top with the chopped arugula; drizzle the leaves with oil, if desired. Garnish the platter with the lemon wedges. Serve immediately.

Per serving (based on 6):
200 calories, 18 g protein, 2 g carbohydrates, 13 g fat, 3 g saturated fat, 40 mg cholesterol, 135 mg sodium, 1 g dietary fiber, 1 g sugar.

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DUAL DISHES

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MV VIEW a gallery of photos from the Cucina Gemelli kitchen. MAGICVALLEY.COM



Deviled duck eggs from a Boise farm are displayed at Cucina Gemelli on Friday afternoon. Cucina Gemelli will open Tuesday in the Centennial Square on Twin Falls' Blue Lakes Boulevard.



Cucina Gemelli's Shrimp Scampi on Fettuccine. The restaurant's pasta dishes will be available in gluten-free versions.



Baked Polenta with Artisanal Goat Cheese. Polenta, a dish from Northern Italy, is an example of regional Italian fare on Cucina Gemelli's menu.

Photos by DREW NASH/Times-News

Cucina Gemelli offers both Italian, local fare

By Melissa Davlin
Times-News writer

The paint is drying, the curtains are hung, the kitchen is nearly put together.

And chef Lynn Sheehan is ready to serve up some delicious Italian food.

Sheehan and her business partner and fiance, Matt VanderNoot, will open classic Italian restaurant Cucina Gemelli on Tuesday on Twin Falls' Blue Lakes Boulevard.

Sheehan is the former chef and owner of a Ketchum restaurant, Papa Hemi's Hideaway, which closed in October. While Papa Hemi's served American cuisine, Cucina Gemelli will combine classic country Italian food with dishes that showcase local ingredients.

But you won't see just spaghetti on the menu.

"Americans' version of Italian is probably quite dated," VanderNoot said. Each of the country's 20 regions boasts its own cuisine — agnolotti in Piedmont, pizza in Naples. Cucina Gemelli's menu represents that diversity with seafood, roasted asparagus with pancetta and polenta as well as the familiar shrimp scampi and lasagna.

And Cucina Gemelli's food isn't entirely Italian. Sheehan wanted to feature local producers, so she fit in some dishes based on Idaho products. Deviled duck eggs from a Boise producer are on the menu next to tomatoes stuffed with corn bread. Lamb comes from Lava Lake Lamb in Carey and Blue Sage Farm in Shoshone, and veggies from Springs of Life in Hagerman. When they couldn't get it locally, the

TASTES TO COME

Cucina Gemelli, at 653 Blue Lakes Blvd. N. in Twin Falls, will open Tuesday. Hours will be 4:30-10 p.m. Tuesday through Saturday. Prices range from \$3.95 to \$11.95 for appetizers, and from \$14.95 to \$28.95 for entrees. Can't wait until then? Cucina Gemelli is hosting a prix fixe New Year's Eve party before its opening day. It's taking reservations for between 5 and 10 p.m. Friday, with 10 tables available. The six-course meal is \$55, not including tax or tip. Information or reservations: 735-1228 or CucinaGemelli@gmail.com.

restaurateurs went regional. Their pasta is from a Montana producer and their buffalo from Nyssa, Ore.

Those who are gluten-intolerant will find a safe haven here. Sheehan will offer gluten-free spaghetti and fusilli, as well as gluten-free menu items like the polenta.

Despite the strip mall location, the food will be

served in a classy, rustic dining room. The front bar will have plenty of wine and beer — some local, some import-

ed. And Cucina Gemelli will eventually have a banquet room.

Because VanderNoot and Sheehan didn't have much money to work with, they brought a lot of the furnishings from Papa Hemi's Hideaway. The wood door leading to the Cucina Gemelli entryway came from the Ketchum restaurant, as did one of the large wood tables in the dining room. The side of the bar is decorated with distressed doors that they scored at Habitat for Humanity's ReStore. Most of the kitchen

appliances are from Papa Hemi's as well. The two even took down the large wood beams from the old restaurant and talked carpenters into using those for wood

See **DISHES**, Food 5

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Dishes

Continued from Food 4

trim in the new dining room. Papa Hemi's Hideaway was successful, but a rent dispute with the landlord nudged Sheehan and VanderNoot to close it down. They immediately turned their attention to Twin Falls.

Local foodies already know Sheehan's name as an occasional instructor of culinary classes at Rudy's — A Cook's Paradise. She graduated from the California Culinary Academy and started her career in San Francisco. Before coming to Idaho, she ran an inn in the

Monterey Bay Area that featured breakfasts and a Winemaker Dinner series.

VanderNoot started working in kitchens as a teen and cooked in resort kitchens. He left the kitchen when he was 23 to move to Tokyo, where he lived for 13 years.

Sheehan and VanderNoot met on an Internet dating site six years ago. After looking up Sheehan online and seeing that she had been recognized by the James Beard House's "Women and Wine Series," VanderNoot got nervous. He usually cooked

for women he liked, he said, but he had no idea what to make for her that would impress her.

The two have been engaged for five years, VanderNoot said, and in 2005 they came to Idaho to open Papa Hemi's.

Some of the couple's acquaintances questioned their decision to come to Magic Valley instead of moving to Boise or opening a new Wood River Valley restaurant. But for Sheehan and VanderNoot, it made sense. When the two first visited Idaho five or six years ago,

they were impressed by the hospitality in Twin Falls. Everyone they met was invested in the community — unlike other places they had been, VanderNoot said. And everyone wanted to help them succeed, setting them up with producers and distributors.

"It's synergistic," Sheehan said.

And, contrary to their friends' beliefs, there is a market for fine dining in Magic Valley. In Boise and Wood River Valley, the fine dining market is flooded and competitive. In Twin Falls,

there are no other upscale Italian options, Sheehan said. Besides, she added, a restaurant owner doesn't have to have the whole market — just a piece of it. Plenty of Twin Falls residents enjoy fine dining and locally sourced food, Sheehan said, pointing to the successes of Local Dish, Rudy's — A Cook's Paradise and Canyon Crest.

So how did Cucina Gemelli end up in a strip mall? The location is actually close to ideal, VanderNoot said. The strip mall has plenty of parking and is near both Fred

Meyer — where all the foodies shop, Sheehan said — and the busy intersection of Falls Avenue and Blue Lakes Boulevard. The landlord's willingness to work with them and let them change the decor was a huge selling point.

It's another sign, VanderNoot and Sheehan said, that they are meant to land in Twin Falls.

"We're really happy to be here," VanderNoot said. "We really genuinely are."

Melissa Davlin may be reached at 735-3234 or mdavlin@magicvalley.com.



Photos by DREW NASH/Times-News
Chef Lynn Sheehan prepares polenta with artisanal goat cheese.



Co-owner and chef Lynn Sheehan prepares food at Cucina Gemelli. Sheehan moved to Twin Falls after closing her Ketchum restaurant in October.



Corn bread-stuffed tomatoes, foreground, and roasted asparagus topped with pancetta, shallots and sherry. Sheehan makes the pancetta by air-curing pork bellies.

Recipes from Cucina Gemelli chef Lynn Sheehan

DEVILED LOCAL DUCK EGGS

Yields 4 portions of three halves each.

6 fresh duck eggs
2 teaspoon prepared Dijon mustard
1/3 cup mayonnaise
1 shallot, peeled and minced
2 teaspoons mixed fresh herbs — tarragon, chives, Italian parsley — chopped
1/2 teaspoon curry powder
Salt and black pepper to taste
1/4 teaspoon smoky paprika

Boil duck eggs approximately 8 minutes. Pour off boiling water and chill eggs with ice and cold water. (May be done ahead.) Peel eggs thoroughly, rinsing off any remaining bits of shell. Slice eggs in half lengthwise with a sharp, thin knife. Cut a small slice off the rounded white side of each half, so filled egg halves will sit level on plate.

Remove yolks from all of the egg halves. Set whites aside and refrigerate until filling is made. Put yolks in bowl and mash smooth, stirring in mustard, mayonnaise, shallot,

herbs and all spices except paprika. Mix well until creamy, adjusting seasoning to taste. Spoon or pipe seasoned egg yolk mixture into the hollow in the whites, twirling to finish with a peak. Sprinkle paprika onto yolk mixture, and serve.

BAKED POLENTA WITH MARINARA & FRESH GOAT CHEESE

Yields 4 entree or 8 appetizer portions.

2 cups polenta, or coarse ground cornmeal
8 cups (approx.) water
Salt and black pepper to taste
1 tablespoon chopped fresh herbs, such as thyme, basil, Italian parsley
1/3 cup grated Parmesan cheese
1 teaspoon olive oil
2 cups marinara tomato sauce, store bought, or prepare your own
2-3 ounces chevre (fresh goat cheese)

Put polenta into large saucepan or pot with water; bring to boil, whisking fre-

quently. Reduce heat to a low simmer. Cook polenta gently, whisking occasionally yet frequently so polenta does not stick and burn. Add additional water little by little as necessary. Add salt and pepper to taste while polenta is still cooking, when grains are somewhat tender but not fully done. Cook polenta until corneal grains are tender and translucent and overall consistency is like a thick porridge. Stir in fresh chopped herbs and grated cheese and adjust seasoning to taste.

Rub the 1 teaspoon olive oil onto the bottom and sides of a baking tray (a regular cookie sheet size with 1/2-inch sides works well). Pour the hot polenta onto the oiled baking tray, and spread out level with a rubber spatula. Put polenta tray into refrigerator to cool. Once polenta is fully chilled it will be a firm consistency that can be cut. Cut polenta into 3-inch squares, then in half again into triangles. For a family-style presentation, you will finish the polenta in an oven-safe glass or metal baking pan, or use individual ceramic oven safe dishes. Pour 2/3 of the marinara sauce into

the baking dishes; arrange the polenta triangles on top of sauce in a slightly overlapping pattern. Drizzle the remaining sauce over, then sprinkle with the goat cheese. The baked polenta can be prepared in advance up to this point, wrapped and kept refrigerated, or put directly in the oven to finish. Bake the polenta at 350 degrees for approximately 10-15 minutes, until heated through. Sprinkle with any additional cheese as desired.

SHRIMP SCAMPI LINGUINE

Yields 4 dinner or 8 appetizer portions.

1 pound dried linguine pasta (can substitute fettuccine)
1 pound peeled, deveined shrimp
1/2 cup white wine
2-3 cloves garlic, minced
3-4 tablespoons butter
1/3 cup diced tomato
Salt and pepper to taste
1 tablespoon chopped Italian parsley
1 lemon, cut in half

Bring a large saucepan of water to a vigorous boil; add approximately 1 tablespoon of salt. Stir in dried pasta; boil, stirring frequently, until pasta is just tender to the tooth (al dente). Strain pasta from water; pour pasta onto baking tray and drizzle lightly with olive oil, stirring to separate strands. Refrigerate pasta until ready to serve.

Slice shrimp in half through the back lengthwise. Heat wine in a pot or saute

pan large enough to hold all the cooked pasta. Bring wine to a boil, reducing slightly; add garlic, butter, tomato, and salt and pepper to taste. Add shrimp to sauce and cook until shrimp begin to turn pink and are just cooked. Add cooked pasta to shrimp in sauce, stirring until pasta is heated through. Stir in chopped parsley, and adjust seasoning with a squeeze of fresh lemon juice. Divide into bowls and serve.

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When to sift flour

By Nick Malgieri
For The Washington Post

Q: Do I really have to sift flour, and why?

A: Baking recipes call for sifting flour for two different reasons.

For certain cake batters, such as a genoise or other sponge cake, flour is sifted in several additions into the batter before being folded in to eliminate/prevent lumps.

Some recipes call for sifted flour as an ingredient. To accomplish this correctly, sift the flour onto a piece of wax paper or a paper towel, then gently spoon the sifted flour into a dry-measure cup and level off the top. This should be done only when the recipe specifies something like "2 cups sifted flour."

Aerating the flour by sifting it decreases the amount of flour needed to fill the cup and should therefore be done only when the recipe specifically calls for it.

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Steak with firepower in the sauce

By Bonnie S. Benwick
The Washington Post

You don't have to go shopping for dried Mexican oregano for this recipe, but if you've got it on hand, its slightly floral character will complement the chipotle heat that goes into the accompanying quick sauce.

Speaking of those chipotles, the original recipe called for 3 to 4 of them; if you're used to that much firepower, feel free to add more of them during the pureeing stage. Leftovers taste great cold, by the way.

Serve with microwaved sweet potatoes. Adapted from "Seared to Perfection: The Simple Art of Sealing in Flavor," by Lucy Vasefifer (Harvard Common Press, 2010).

STEAKS WITH CHIPOTLE CREAM SAUCE

4 to 6 servings

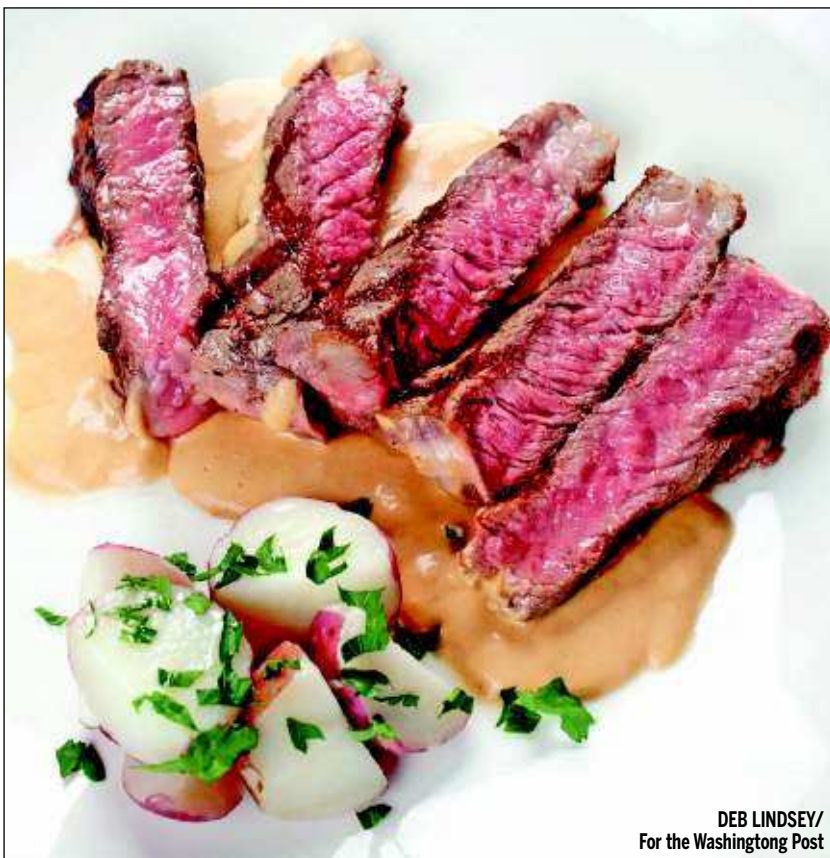
Three 1- to 1 1/4-inch-thick boneless rib-eye steaks (about 12 ounces each)

Kosher salt
Freshly ground black pepper
1/4 medium yellow onion
1 medium clove garlic
2 canned chipotle chili peppers en adobo, or more to taste
2 tablespoons canola oil
1/4 teaspoon ground cumin
Pinch dried oregano, preferably Mexican
1/4 cup beer, preferably Mexican or pale ale
1/3 cup no-salt-added chicken broth
1/4 cup heavy cream
1/2 lime

Trim some of the excess fat from the perimeter of the steaks, if desired. Season the steaks generously on both sides with salt and pepper. Let sit at room temperature for 15 minutes.

Meanwhile, finely chop the onion and mince the garlic and chipotle peppers (to taste).

Turn on an exhaust fan or open a



DEB LINDSEY/
For the Washington Post

kitchen window.

Heat a large, heavy skillet over high heat. Add the oil and swirl to coat the bottom of the skillet. Add the steaks and cook undisturbed for 4 to 5 minutes or until they have formed enough of a crust on the bottom to release easily. Use tongs to turn them over and cook for 4 to 5 minutes (medium-rare) or longer for the desired degree of doneness; moisture will just begin to accumulate on the surface of the steaks when they are medium-rare. Transfer the steaks to a plate and cover loosely with aluminum foil to keep them warm.

Reduce the heat to medium; add the onion, garlic and a generous pinch of salt to the skillet. Cook for 1 to 2 minutes, stirring, until the onion and garlic have softened, then stir in the cumin and oregano. Add the beer and cook for a minute or so, using a wooden spoon to dislodge any

browned bits. Add the broth, cream and chipotle peppers. Cook for 2 to 3 minutes to meld the flavors.

Carefully transfer to a blender; be sure to remove the center knob of the blender lid so steam can escape. Place a towel over the lid opening. Puree until smooth. Strain the sauce through a fine-mesh strainer and return to the skillet. Squeeze in about 1 teaspoon of juice from the lime half and add any accumulated juices from the steaks. Taste, and add seasoning or lime juice as needed.

Cut the steaks crosswise into thick slices and divide them among individual plates. Pour the sauce over and/or around the meat.

Serve immediately.

Per serving (based on 6): 550 calories, 30 g protein, 2 g carbohydrates, 46 g fat, 18 g saturated fat, 130 mg cholesterol, 190 mg sodium, 0 g dietary fiber, 0 g sugar.



JAMES M. THRESHER/For the Washington Post

Simple weeknight noodles

By Stephanie Witt Sedgwick
Special to The Washington Post

Simple pasta dishes with vegetables seem right for busy weeknight meals. This dish is a good example. Chopped garlic is slow-cooked in olive oil with crushed red pepper flakes while the pasta cooks. In the last few minutes, chopped broccoli is added to the garlic mixture and steamed with white wine. The broccoli is cut small, so it cooks in just a few minutes.

For this dish, I like to use conchiglie pasta; its shell shape allows the individual pieces of pasta to capture and hold bits of the garlic and broccoli.

PASTA WITH BROCCOLI AND GARLIC

4 servings

8 ounces shell-shaped dried pasta
1/4 cup extra-virgin olive oil

6 medium cloves garlic, finely chopped (about 2 1/2 tablespoons)

1/4 teaspoon crushed red pepper flakes
Salt

12 ounces broccoli crowns (tough stems trimmed), flo-

rets cut into 1/2-inch pieces

1/2 cup dry white wine
Leaves from 1/4 bunch flat-leaf parsley, chopped (3 tablespoons)

Parmesan cheese (optional)

Cook and drain the pasta according to package directions.

Meanwhile, heat the oil in a 10-inch skillet or saute pan over medium heat. Add the garlic, crushed red pepper flakes and salt to taste; reduce the heat to low. Cook the garlic for 13 to 15 minutes, adjusting the heat so the garlic softens without browning.

Add the broccoli pieces and the white wine; increase the heat to medium-high. As soon as the wine starts to bubble, cover the skillet or pan. Steam the broccoli for 3 to 4 minutes, until it is bright green and just tender. Remove from the heat immediately.

Toss together the garlic-broccoli mixture with the drained pasta and the parsley. Serve hot or at room temperature. Pass Parmesan cheese at the table, if desired.

Per serving: 390 calories, 10 g protein, 51 g carbohydrates, 15 g fat, 2 g saturated fat, 0 mg cholesterol, 110 mg sodium, 3 g dietary fiber, 4 g sugar.

Eating lighter by skimping on sausage

By Stephanie Witt Sedgwick
Special to The Washington Post

By using only a small amount of sausage, I take advantage of the flavor it brings without loading this pasta with fat and sodium.

To finish the dish, baby spinach is stirred in at the last minute. It adds a bright, fresh flavor, color and more vegetable goodness.

FETTUCCINE WITH SAUSAGE, SWEET ONION AND SPINACH

4 servings

8 ounces dried fettuccine
2 tablespoons extra-virgin olive oil

4 ounces sweet Italian sausage (casings removed)
1 large sweet onion, cut into thin slices (2 cups)

1/8 teaspoon salt
Freshly ground black pepper

1 large red bell pepper, roasted and cut into 2-inch strips (may substitute 3/4 cup sliced jarred roasted red peppers)

4 ounces baby spinach
3/4 cup low-sodium or homemade chicken broth
Grated Parmesan cheese, for serving (optional)

Line a plate with a few layers of paper towels. Cook the fettuccine according to the package directions. Drain.

While the pasta cooks, heat 1 tablespoon of the oil in a large, shallow braising pan or skillet over medium-high heat. Add the sausage, breaking up any large clumps; cook for 5 to 7 minutes, until it is no longer pink. Use a slotted spoon to transfer it to the paper-towel-lined plate to drain and cool.

Reduce the heat to medium; add the onion to the pan or skillet; season with the salt and pepper to taste. Cook for 6 to 8 minutes or until the onion has softened. Add the roasted bell pepper strips, spinach and broth. Use your fingers to crumble the sausage into the mixture. Increase the heat to medium-high; cook for 1 to 2 minutes, stirring, until the spinach wilts and the ingredients are well combined.

Add the cooked pasta and the remaining tablespoon of oil; toss to combine. Taste, and adjust the seasoning as needed.

Serve, passing the grated Parmesan cheese on the side,

if desired.

Note: To roast the bell pepper, place it on a piece of aluminum foil under the broiler, about 4 inches from the flame. Let the pepper become blistered and charred on one side, then rotate so a new side is exposed. Continue until most of the skin is charred. Don't worry if the pepper loses its form. Place the peppers in a resealable plastic bag or a bowl covered with plastic wrap and let sit for 15 minutes. When the peppers are cool enough to handle, discard the skin, stem and seeds.

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Arvin Rex Haskell



Arvin Rex Haskell died Sunday, Dec. 26, 2010, in Twin Falls, Idaho.

He was born 90 years ago on Oct. 14, 1920, in Sublett, Idaho, and was the son of David Elijah Haskell and Clara Matilda Nelson (the sixth of nine children). After graduation from Burley High School, he moved to northern California for employment. He married Marjorie Jamison on Dec. 27, 1941, and they had two children, Mavis (Ray) Huffman and Gary Haskell. Arvin and Marjorie moved back to Idaho in 1964.

He was an active member of the LDS Church and held the office of high priest. He was preceded in death by his parents and seven of his siblings, Merlin, Elden, Harvey, Leo, Dora, Velma and Joyce. Arvin is survived by his two children; seven grandchildren, Shawn and Andy Haskell, Rick and Gary Huffman, Robin Williams, Valerie Mott and Debbie Anderson; 12 great-grandchildren; and one sister, LaVern (Ed) Gabriel of Millbrae, Calif.

A private family service will be held. Arrangements are under the direction of Reynolds Funeral Chapel of Twin Falls.

HAGERMAN — Daniel Henry McFaddan passed away peacefully in his home surrounded by family and dear friends Monday, Dec. 27, 2010, following a long and courageous battle with cancer.

He was born Aug. 20, 1933, in Boise, Idaho, to Edith LaVerne Powell McFaddan and Henry Horace McFaddan and raised on the family farm between Eagle and Meridian with younger brother, David, and sister, Myrna. The weather was so unseasonably cold when his new parents brought him home that a fire was built that day and every day forward through the winter. Long days on the farm forged Dan's lifelong love of agriculture, good dogs, the outdoors and bird hunting with friends and family. He learned to drive a team at an early age and developed a love of draft and saddle horses that remained one of his greatest joys. His eighth-grade school class at Blue Valley was only eight students; Dan later graduated from Meridian High School in 1951. Dan enjoyed the rugged competition of team sports and lettered in basketball and baseball throughout high school, serving as student body president his senior year.

Scholarships in both basketball and baseball allowed Dan to attend the College of Idaho, where he met the love of his life, Irma Elizabeth Roberts. They were married Aug. 23, 1952, in St. Anthony, Idaho. Dan also attended Boise Junior

College before transferring to Utah State University in 1953, where he majored in range and watershed management, graduating with a Bachelor of Science degree in 1955. Dan was hired by the Bureau of Land Management in January 1956 at the Boise District, where he worked with ranchers in surrounding counties, many becoming lifelong friends. His first professional responsibility was in the remote high desert of Owyhee County that always held a special place in his heart.

Dan rose through the ranks of the BLM, helping to establish the Interagency Fire Center and becoming the State Fire Control officer from 1964 to 1967. He had a special passion for rangeland conservation and fire control, conducting fire seminars throughout the West. In 1967, Dan sought new challenges, leaving the BLM and returning to his farm roots by renting acreage northwest of Meridian. Starting over from scratch, he used his boundless drive to raise the traditional crops of hay, grain and corn and establish a small family dairy operation. Dan was immediately fascinated by the fledgling mint industry and began production of both peppermint and spearmint, eventually purchasing his parents' farm in addition to farming vast tracts of rented acreage.

Firmly believing that we are all temporary stewards of the land, he served on the Idaho Mint Commission

Daniel Henry McFaddan



and daughter-in-law, Linda, before Dan retired from farming in 2000. The Emerald Valley Ranch became part of Billingsley Creek State Park in 2001, fulfilling Dan's goal of preserving open space and providing a legacy for future generations.

Dan's "retirement" was never dull, filled with construction projects fueled by a lifelong love of building and a tireless work ethic. His commitment to aquifer protection and conservation resulted in formation of the Hagerman Water Right Owners, which he chaired. Dan also served as chairman of the board for the Lower Snake River Aquifer Recharge District and was vice-chairman of the Idaho Water Alliance. He was instrumental in the construction of the first aquifer recharge basin on the lower Snake Plain near Shoshone, Idaho.

Dan's life was one of devoted and unconditional love of his family. Above all, he doted on his beloved granddaughters, and happy family gatherings were never complete without an abundance of excellent food and Dan's broad smile. He especially enjoyed square dancing with his dear wife, Irma, and good friends, fly fishing northern Idaho rivers and lakes with sons, Mark and Matt, and their families, the challenges of designing and completing carpentry projects of all scales, a love of woodworking he shared with son-in-law, Darrell, and welding in the sunny open doorway of

his shop with his dog nearby. The world will not be the same place for us without the crushing grip of his massive handshake, the passion of a man for whom his word was his bond, and the integrity of someone so exceptionally capable in so many diverse areas. Dad was always bigger than life to us, and we will hear his laughter forever.

Dan is survived by his wife, Irma; son, Mark and his wife, Linda of Bonners Ferry; daughter, Linda and husband, Darrell of Hagerman; son, Matt and wife Linda of Post Falls; brother, David of Meridian; sister, Myrna of Nyssa, Ore.; and dear granddaughters, Laura, Melissa and Sarah. He was preceded in death by his parents.

A memorial service celebrating Dan's life will be held at 11 a.m. Saturday, Jan. 1, at the Living Waters Presbyterian Church, 821 E. Main St. in Wendell, Idaho. A brief graveside interment ceremony for family and friends will be held at 2 p.m. Monday, Jan. 3, at the Dry Creek Cemetery, 9600 Hill Road near Eagle, Idaho.

The family would especially like to thank Susie Walmsley for her special friendship to the family through the years, Hospice Alliance, Pastor Jim Keegan, the doctors and entire staff at St. Luke's MSTI in Twin Falls, and the many dear friends and neighbors who made Dan's day with their thoughtful visits. In lieu of flowers, the family suggests donations to Mountain States Tumor Institute.

Menu Guide

FEATURED RESTAURANTS of the Magic Valley

7 DAYS A WEEK 3-9 PM
WITH THIS COUPON
\$4.00 OFF ALL ORDERS \$20.00 OR MORE
Expires 12/31/2010
 NOT VALID WITH ANY OTHER OFFER. ONE COUPON PER TABLE.
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 Twin Falls, ID
JANITZIO
 FAMILY MEXICAN RESTAURANT

Canyon Crest
 DINING EVENT CENTER
Our NEW Lunch 11 - 3
Sunday Hours Dinner 4 - 9
Beginning April 11th Happy Hour 3 - 6
Early Bird Discounts 4 to 5
 Come as you are—elegant dining on the rim.
 733.9392 • 330 Canyon Crest Drive

40¢ Wing Tuesdays!
60¢ Boneless Thursdays!
2 for 1 Happy Hour
 Pints, Wells, Wines & Appetizers
 Mon. - Fri. 2pm-6pm & 9pm - Close
Live Team Trivia Weds @ 8 pm
\$50 1st Place • \$25 2nd Place
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 Dinner entree
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 Thank You all for your support through the road construction. May not be redeemed with any other ad, coupon or Gift Certificate. This coupon is good for up to 4 people in your group. You may redeem this coupon through Sept. 30th, 2010
Morey's STEAKHOUSE & EVENT CENTER
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 Starting at **\$4.75**
 Kids Eat Everyday for **99¢**
Don't forget Happy Hour 4-7PM & Thursday is Ladies Night!
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Twin Falls 677 Filer Avenue (208) 736 7408
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Mention this ad & receive 10% off
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 Seafood & Mexican food
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 Wendell, ID
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 Sun. Closed

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 Just good home-style cookin' and smoked Meat.
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 Restaurant Hours:
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TWIN FALLS 734-0300
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PRO BOWL-BOUND

Michael Vick, four rookies named to Pro Bowl

Sports 4

NBA, Sports 2 / College basketball, Sports 2 / Scoreboard, Sports 3 / Bowl previews, Sports 4

WEDNESDAY, DECEMBER 29, 2010

SPORTS EDITOR MIKE CHRISTENSEN: 735-3239 SPORTS@MAGICVALLEY.COM

CSI women gear up for three games in Arizona

By Mike Christensen
Times-News writer

The College of Southern Idaho women's basketball team flew to Phoenix on Tuesday in search of two things: warmth and wins.

The 12th-ranked Golden Eagles (13-2) begin a stretch of three games in three days by facing 7-3 Mesa (Ariz.) Community College at 7 p.m. today.

CSI coach Randy Rogers said Mesa is the best of the three teams his squad will face in Arizona, having

played Salt Lake Community College to a tight game early in the season.

The Bruins and Thunderbirds squared off again Tuesday night, with Rogers on hand to scout the game. With three players standing 6-foot-2, Mesa presents some matchup problems up front for the Golden Eagles. But Rogers said the game should be good preparation for Scenic West Athletic Conference favorite North Idaho, which CSI hosts on

CSI leaders

Points: Mechela Barnes 11.7, Tyler Parai 10.5, Laurel Kearsley 10.2;
Rebounds: Tina Fakahafua 6.8, Kearsley 6.7, Taylor Altenburg 6.3;
Assists: Felicity Jones 3.2, Kearsley 2.5, Fakahafua 2.2; **Steals:** Parai 2.8, Barnes 2.9, Fakahafua 2.1, Kearsley 2.1.

Jan. 8.

CSI visits 1-6 Scottsdale Community College at 4 p.m. Thursday and caps the trip by facing reigning NJCAA Division III champion Madison (Wis.) Area Technical College at 2 p.m. Friday in Scottsdale. All of this week's games will be

broadcast live on 1450 AM and streamed online at <http://athletics.csi.edu>.

Madison (3-4) returns six players from last year's championship team but has already lost more games this season than it did during a 31-3 campaign a year ago

"It'll be a challenge to see how we come back from the break," said Rogers, whose team took nine days off for the Christmas holiday before returning to practice Monday.

Rogers said guards Tyler Parai (ankle) and Guili El-Mir (knee) have been cleared to play, but sophomore guard Holly Checketts did not make the trip as she recovers from mid-December surgery to repair a torn meniscus. She'll likely return to lim-

ited practice next week.

Outside of injuries, CSI's lineup has steadily come together. Sophomore post Laurel Kearsley is among the team leaders in points, rebounds, assists and steals, while freshman guard Mechela Barnes leads the way with 11.7 points a game. With Parai and El-Mir returning to health and French center Fanny Cavallo settling in after sitting out the first few weeks of the season, CSI has talent and depth at nearly every position.

No home? No problem!



DREW NASH/Times-News

Kimberly High wrestler Tyson Hardy breaks down tables and moves chairs to get ready for wrestling practice at Kimberly Middle School Dec. 16.

For Kimberly High wrestlers, middle school is home

By Stephen Meyers
Times-News writer

KIMBERLY — Every day at 3:15 p.m., the Kimberly High School wrestling team takes the short walk next door to the middle school for practice.

The wrestlers take down the lunch tables and roll out the wrestling mats.

When the Bulldogs host matches, they lug the mats from the school cafeteria to the high school gym.

"The toughest part is squeezing them through the doors," said freshman Shawn White.

But the team is used to the routine.

Since the new high school was built, the Kimberly wrestling team has been without an established wrestling room to practice in.

The first room built was too small, holding only two wrestling mats. The Bulldogs then tried the high school cafeteria, but battled for space and time with other school organizations.

Long before any of the current team members were around, the team practiced in the old junior high in the "Dungeon" — an old, dark room reserved for the wrestling team since the 1960s.

"We've definitely bounced around a little bit," said senior Lane Albright.

But the Bulldogs have found a home in the cafeteria at Kimberly Middle School.

The team lays down four to six mats across the concrete floor every day for practice in the large open room lit by a wall of windows. Every day the team stacks the lunch tables and rolls out the mats to transform the cafeteria that was bustling with 6th through 8th graders just hours before, into a wrestling facility full of running, sweat and takedowns.

"This space is much more conducive to wrestling," said head coach Troy Palmer. "It's an open space big enough for practice and it's isolated. The problem with the cafeteria at the high school was with

4:30 (basketball) games and the lunchroom being the main area of the school, there's always a lot of traffic going through there all the time."

Also, with the constant opening and closing of doors, the team was blasted with cold winds periodically throughout practice.

"It's secluded here and there aren't cold blasts of wind coming through. It makes for a lot better practice," said Albright.

Added senior Tyson Hardy: "We can do our own thing here and worry about practice and nothing else."

See **KIMBERLY**, Sports 4

BSU's WR duo headed to Senior Bowl

For the Times-News

MOBILE, Ala. — Boise State wide receivers Austin Pettis and Titus Young have accepted invitations to participate in the Senior Bowl next month, the game's organizers announced in a release Tuesday.

Young and Pettis were a part of a Boise State program that went 48-5 the last four years, including an undefeated 14-0 season and Fiesta Bowl victory a year ago. The duo combined for 2,166 receiving yards and 19 receiving touchdowns this season alone.

"It's no secret that Boise State has been one of the premier programs in the country the last several years and Titus and Austin are two big reasons for that," said Senior Bowl President and CEO Steve Hale. "They will go down as perhaps the best receiving duo in school history and we're really looking forward to bringing them to Mobile to perform in front of the entire National Football League."

Pettis leaves Boise State as the school's all-time leader in receptions with 229 and touchdown catches with 39.

The two-time first-team All-WAC selection also ranks second on the school's all-time receiving yards list with 2,838 for his career.

As a senior, Pettis reeled in 71 catches for 951 yards and 10 touchdowns. He was part of a Bronco offense that ranked second in the nation in scoring offense, averaging 46.67 points a

See **BSU**, Sports 2

N.C. State tops WVU in Champs Bowl

By Antonio Gonzalez
Associated Press writer

ORLANDO, Fla. — If this was Russell Wilson's football finale, he sure made the most of it.

Wilson threw for 275 yards and two touchdowns, leading North Carolina State past No. 22 West Virginia 23-7 in the Champs Sports Bowl on Tuesday night.

Wilson also had 41 yards rushing, Josh Czajkowski made three field goals and the Wolfpack (9-4) won nine games for only the second time in school history.

Geno Smith had 196 yards passing and an injured Noel Devine ran for 50 yards for the Mountaineers (9-4), whose five second-half turnovers ended any hopes of a cheerful send off for some of Bill Stewart's staff.

Stewart is being slowly forced out as coach with Dana Holgorsen, Oklahoma State's offensive coordinator, taking over at the same position next year at West Virginia before moving into Stewart's job in 2012. The



AP photo

North Carolina State wide receiver T.J. Graham, right, is tackled after a short gain by West Virginia cornerback Robert Sands during the first half of the Champs Sports Bowl in Orlando, Fla., Tuesday.

game was current offensive coordinator Jeff Mullen's last game.

Instead, this might have been a coronation for someone else.

See **CHAMPS**, Sports 2

Vikings surprise Eagles

Webb, Peterson key 24-14 upset win

By Rob Maaddi
Associated Press writer

PHILADELPHIA — The Philadelphia Eagles got their bye a week early — and not the way they wanted.

Joe Webb threw for 195 yards and ran for a touchdown in his first career start filling in for an injured Brett Favre, and the lowly



AP photo

Minnesota Vikings quarterback Joe Webb (14) breaks a tackle by Philadelphia Eagles defensive end Juqua Parker (75) on a touchdown run in the second half of Tuesday's game in Philadelphia.

Minnesota Vikings stunned Michael Vick and the NFC East champion Eagles 24-14 in the NFL's first Tuesday game since 1946.

Adrian Peterson ran for 118 yards and a score, helping the Vikings (6-9) knock Philadelphia out of contention for a first-

round playoff bye.

The Eagles (10-5) could've secured a first-round bye with a victory over the Vikings and Dallas and with a loss by either Chicago or Atlanta next week.

See **NFL**, Sports 2



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New Today, 3 / Comics, 5 / Jumble, 7 / Sudoku, 8
Wednesday, December 29, 2010

NOTICES

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NOTICE OF TRUSTEE'S SALE

T.S. No.: ID-258579-F Loan No.: 0602028659 A.P.N.: RPT46250040090A NOTICE IS HEREBY GIVEN that, PIONEER TITLE COMPANY OF ADA COUNTY dba PIONEER LENDER TRUSTEE SERVICES the duly appointed Successor Trustee, will on 3/4/2011 at 11:00 AM (recognized local time), in the lobby of Land Title & Escrow 1411 Fillmore Street, Ste. 600 Twin Falls, ID 83301, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property and personal property, situated in the County of Twin Falls, State of Idaho, and described as follows: LOT 9 IN BLOCK 4 OF ROCK CREEK TRAIL ESTATES SUBDIVISION, ACCORDING TO THE OFFICIAL PLAT THEREOF, FILED IN BOOK 20 OF PLATS AT PAGE(S) 8, OFFICIAL RECORDS OF TWIN FALLS COUNTY, IDAHO. The Trustee has no knowledge of a more particular description of the above referenced real property, but for purposes of compliance with Section 60-113 Idaho Code, the Trustee has been informed that the address sometimes associated with said real property is: **1215 KNOLL RIDGE RD TWIN FALLS, Idaho 83301** Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by: **MINDY J PILLING AND NICHOLAS K PILLING, WIFE AND HUSBAND**, as grantors, to ALLIANCE TITLE, as Trustee, for the benefit and security of "MERS" MORTGAGE ELECTRONIC REGISTRATION SYSTEMS, INC., SOLELY AS NOMINEE FOR BANNER BANK, as Beneficiary, dated 3/18/2008, recorded 3/24/2008, as Instrument No. 2008-006524 and re-recorded, records of Twin Falls County, Idaho, the beneficial interest in which is presently held by GMAC MORTGAGE, LLC FKA GMAC MORTGAGE CORPORATION. THE ABOVE GRANTORS ARE NAMED TO COMPLY WITH SECTION 45-1506(4)(A), IDAHO CODE. NO REPRESENTATION IS MADE THAT THEY ARE, OR ARE NOT, PRESENTLY RESPONSIBLE FOR THIS OBLIGATION. The Default for which this sale is to be made is the failure to pay when due, under Deed of Trust and Note dated 3/18/2008. The monthly payments for Principal, Interest and Impounds (if applicable) of 1699.83, due per month from 2/1/2010 through 3/4/2011, and all subsequent payments until the date of sale or reinstatement. The principal balance owing as of this date on the obligation secured by said Deed of Trust is \$228,803.77, plus accrued interest at the rate of 6.5% per annum from 1/1/2010. All delinquent amounts are now due, together with accruing late charges, and interest, unpaid and accruing taxes, assessments, trustee's fees, attorney's fees, and any amounts advanced to protect the security associated with this foreclosure. The Beneficiary elects to sell or cause the trust property to be sold to satisfy said obligation. Dated: 11/1/2010 PIONEER TITLE COMPANY OF ADA COUNTY dba PIONEER LENDER TRUSTEE SERVICES By Executive Trustee Services, As Attorney In Fact Dee Ortega, authorized signatory C/O Executive Trustee Services, LLC 2255 North Ontario Street, Suite 400 Burbank, California 91504-3120 Sale Line: (714) 730-2727 ASAP# 3799569

PUBLISH: December 29, 2010, January 5, 12 and 19, 2011

NOTICE OF TRUSTEE'S SALE

On Tuesday, the 26th day of April, 2011, at the hour of 10:15 a.m. of said day at the front entrance of the Twin Falls County Courthouse, 425 Shoshone Street North, Twin Falls, County of Twin Falls, State of Idaho, TITLEFACT, INC., an Idaho corporation, as Trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Twin Falls, State of Idaho, and described as follows, to-wit:

A parcel of land located in a portion of Lot 1, Block 3, **CASTLEWOOD SUBDIVISION**, Twin Falls County, Idaho, according to the official plat thereof recorded in Book 19 of plats, page 26, records of Twin Falls County, Idaho; being more particularly described as follows:

COMMENCING at the Southeast corner of said Lot 1
THENCE North 00°28'07" East 40.73 feet along the East boundary of said Lot 1 to the REAL POINT OF BEGINNING;
THENCE North 89°31'53" West 99.66 feet;
THENCE along a curve left:

Δ	- 31°48'10"
R	- 50.00'
A	- 27.75'
C	- 27.40'
LCB	- North 19°43'22" West along the boundary of said Lot 1

THENCE along a curve right:

Δ	- 49°59'40"
R	- 20.00'
A	- 17.45'
C	- 16.90'
LCB	- North 10°37'36" West along the boundary of said Lot 1

THENCE North 14°22'14" East 4.38 feet along the boundary of said Lot 1

THENCE along a curve right:

Δ	- 90°00'00"
R	- 20.00'
A	- 31.42'
C	- 28.28'
LCB	- North 59°22'14" East along the boundary of said Lot 1

THENCE South 75°37'46" East 17.58 feet along the boundary of said Lot 1

THENCE along a curve left:

Δ	- 13°54'07"
R	- 125.00'
A	- 30.33'
C	- 30.26'
LCB	- South 82°34'49" East along the boundary of said Lot 1

THENCE South 89°31'53" East 20.00 feet along the boundary of said Lot 1

THENCE along a curve right:

Δ	- 90°00'00"
R	- 20.00'
A	- 31.42'
C	- 28.28'
LCB	- South 44°31'53" East along the boundary of said Lot 1

THENCE South 00°28'07" West 33.27 feet along the boundary of said Lot 1 to the REAL POINT OF BEGINNING.

Sometimes known as: **909 Arrow Wood Court, Twin Falls, Idaho, 83301.**

Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by **CHARLES E. CLARK and RUTH A. CLARK**, husband and wife, as Grantor to TITLEFACT, INC., an Idaho corporation, as Trustee, and FARMERS NATIONAL BANK BLUE LAKES OFFICE, as Beneficiary, dated September 19, 2008, and recorded September 19, 2008, as Instrument No. 2008-020767; records of Twin Falls County, Idaho; and modified by Modification recorded September 16, 2009, as Instrument No. 2009-021023, records of Twin Falls County, Idaho

The default for which this sale is to be made is failure to pay:

- The entire principal balance, interest and late charges through November 2, 2010, in the amount of \$149,846.81;
- Real property taxes for the second half of 2009 in the amount of \$242.12 plus penalties and interest;
- Occupancy taxes for the second one-half of 2009 in the amount of \$540.98 plus penalties and interest;

and the unpaid principal balance owing as of November 2, 2010, on the obligation secured by said Deed of Trust is \$144,000.00 plus interest, late charges and foreclosure costs.

DATED: December 7, 2010
TITLEFACT, INC., Trustee
By LILA ORTON, Assistant Vice President

PUBLISH: December 15, 22, 29, 2010 and January 5, 2011

MINIDOKA COUNTY HIGHWAY DISTRICT

CALL FOR BIDS

NOTICE IS HEREBY GIVEN that Minidoka County Highway District will receive sealed bids for providing 2011 Tandem Axle Truck Chassis and Dump Body.

Minimum specifications, bidding instructions and bid forms are available at the Highway District Office at 50 South, 225 West in Rupert, Idaho. Bids will be received until 7:30 a.m. on January 10th, 2011 or mailed to Minidoka County Highway District, P.O. Box 237, Rupert, Idaho, 83350 or brought to the meeting. All taxes should be deducted from said bid.

Quotations should be F.O.B. Rupert, Idaho and terms will be cash on delivery and acceptance. The Highway District reserves the right to reject any and all bids. All bids must be accompanied by appropriate bid bonds. No bid will be considered unless accompanied by the appropriate bidder's security.

No bidder may withdraw his bid after the hour set for opening bids.

Dated this 16th day of December, 2010.
Minidoka County Highway District
By: Sylvia Tracy, Secretary
PUBLISH: December 22 and 29, 2010

NOTICE OF TRUSTEE'S SALE

On Tuesday, the 26th day of April, 2011, at the hour of 10:45 a.m. of said day at the front entrance of the Twin Falls County Courthouse, 425 Shoshone Street North, Twin Falls, County of Twin Falls, State of Idaho, TITLEFACT, INC., an Idaho corporation, as Trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Twin Falls, State of Idaho, and described as follows, to-wit:

A parcel of land located in a portion of Lot 4, Block 3, **CASTLEWOOD SUBDIVISION**, Twin Falls County, Idaho, according to the official plat thereof recorded in Book 19 of plats, page 26, records of Twin Falls County, Idaho; being more particularly described as follows:

COMMENCING at the Southwest corner of said Lot 4 and being the REAL POINT OF BEGINNING;
THENCE North 02°27'01" East 103.92 feet along the Westerly boundary of said Lot 4;
THENCE North 82°02'30" East 71.02 feet;
THENCE along a curve left:

Δ	- 37°53'25"
R	- 50.00'
A	- 33.07'
C	- 32.47'
LCB	- South 26°54'13" East along the boundary of said Lot 4;

THENCE South 44°09'04" West 118.41 feet;
THENCE North 87°54'38" West 7.00 feet along the Southerly boundary of said Lot 4 to the REAL POINT OF BEGINNING.

Sometimes known as: **931 Arrow Wood Court, Twin Falls, Idaho, 83301.**

Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by **CHARLES E. CLARK and RUTH A. CLARK**, husband and wife, as Grantor to TITLEFACT, INC., an Idaho corporation, as Trustee, and FARMERS NATIONAL BANK BLUE LAKES OFFICE, as Beneficiary, dated September 19, 2008, and recorded September 19, 2008, as Instrument No. 2008-020766; records of Twin Falls County, Idaho; and modified by Modification recorded September 16, 2009, as Instrument No. 2009-021022, records of Twin Falls County, Idaho

The default for which this sale is to be made is failure to pay:

- The entire principal balance, interest and late charges through November 2, 2010, in the amount of \$146,724.99;
- Real property taxes for the second half of 2009 in the amount of \$251.56 plus penalties and interest;
- Occupancy taxes for the second one-half of 2009 in the amount of \$547.41 plus penalties and interest;

and the unpaid principal balance owing as of November 2, 2010, on the obligation secured by said Deed of Trust is \$141,000.00 plus interest, late charges and foreclosure costs.

DATED: December 7, 2010
TITLEFACT, INC., Trustee
By LILA ORTON, Assistant Vice President

PUBLISH: December 15, 22, 29, 2010 and January 5, 2011

NOTICE OF TRUSTEE'S SALE

On Tuesday, the 26th day of April, 2011, at the hour of 10:00 a.m. of said day at the front entrance of the Twin Falls County Courthouse, 425 Shoshone Street North, Twin Falls, County of Twin Falls, State of Idaho, TITLEFACT, INC., an Idaho corporation, as Trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Twin Falls, State of Idaho, and described as follows, to-wit:

A parcel of land located in a portion of Lots 1, 2 and 3, Block 3, **CASTLEWOOD SUBDIVISION**, Twin Falls County, Idaho, according to the official plat thereof recorded in Book 19 of plats, page 26, records of Twin Falls County, Idaho; being more particularly described as follows:

COMMENCING at the Northeast corner of said Lot 2 and being the REAL POINT OF BEGINNING;
THENCE South 00°28'07" West 10.27 feet along the Easterly boundary of said Lot 2;
THENCE North 89°31'53" West 130.35 feet;
THENCE North 21°36'42" West 1.00 feet;
THENCE along a curve left:

Δ	- 54°01'32"
R	- 50.00'
A	- 47.15'
C	- 45.42'
LCB	- North 41°22'32" East along the boundary of said Lots 2 and 3 of Block 3

THENCE along a curve:

Δ	- 18°11'04"
R	- 50.00'
A	- 15.87'
C	- 15.80'
LCB	- North 05°16'13" East along the boundary of Lot 1, Block 3, of said subdivision

THENCE South 89°31'53" East 99.66 feet;
THENCE South 00°28'07" West 40.73 feet along the Easterly boundary of said Lot 1, to the REAL POINT OF BEGINNING.

Sometimes known as: **911 Arrow Wood Court, Twin Falls, Idaho, 83301.**

Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by **CHARLES E. CLARK and RUTH A. CLARK**, husband and wife, as Grantor to TITLEFACT, INC., an Idaho corporation, as Trustee, and FARMERS NATIONAL BANK BLUE LAKES OFFICE, as Beneficiary, dated September 19, 2008, as Instrument No. 2008-020768; re-recorded September 22, 2008, as Instrument No. 2008-020909; records of Twin Falls County, Idaho; and modified by Modification recorded September 16, 2009, as Instrument No. 2009-021025, records of Twin Falls County, Idaho

The default for which this sale is to be made is failure to pay:

- The entire principal balance, interest and late charges through November 2, 2010, in the amount of \$149,846.81.
- Occupancy taxes for the second one-half of 2009 in the amount of \$546.27 plus penalties and interest;

and the unpaid principal balance owing as of November 2, 2010, on the obligation secured by said Deed of Trust is \$144,000.00 plus interest, late charges and foreclosure costs.

DATED: December 7, 2010
TITLEFACT, INC., Trustee
By LILA ORTON, Assistant Vice President

PUBLISH: December 15, 22, 29, 2010 and January 5, 2011

PUBLIC NOTICE

Actions planned and taken by your government are contained in public notices. They are part of your right to know and to be informed of what your government is doing. As self-government charges all citizens to be informed, this newspaper urges every citizen to read and study these notices. We advise those citizens who seek further information to exercise their right to access public records and public meetings.

IMPORTANT
Please address all legal advertising to:
LEGAL ADVERTISING
The Times-News
PO Box 548
Twin Falls, Idaho
83303-0548
email to
legals@magicvalley.com

Deadline for legal ads: 3 days prior to publication, noon on Wednesday for Sunday, noon on Thursday for Monday, noon on Friday for Tuesday and Wednesday, noon on Monday for Thursday and noon on Tuesday for Friday and Saturday. Holiday deadlines may vary. If you have any questions call Ruby, legal clerk, at 208-735-3324.

NOTICE OF TRUSTEE'S SALE

T.S. No.: ID-223996-C Loan No.: 0560175804 A.P.N.: RPC9501007012AA NOTICE IS HEREBY GIVEN that, PIONEER TITLE COMPANY OF ADA COUNTY dba PIONEER LENDER TRUSTEE SERVICES the duly appointed Successor Trustee, will on 3/4/2011 at 11:00 AM (recognized local time), in the lobby of Land Title & Escrow 1411 Fillmore Street, Ste. 600 Twin Falls, ID 83301, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property and personal property, situated in the County of Twin Falls, State of Idaho, and described as follows: LOT 12 AND 13, BLOCK 7, CASTLEFORD TOWNSITE, TWIN FALLS COUNTY, IDAHO, ACCORDING TO THE OFFICIAL PLAT THEREOF RECORDED IN BOOK 2 OF PLATS, PAGE 26, RECORDS OF TWIN FALLS COUNTY, IDAHO. The Trustee has no knowledge of a more particular description of the above referenced real property, but for purposes of compliance with Section 60-113 Idaho Code, the Trustee has been informed that the address sometimes associated with said real property is: **348 MAPLE STREET CASTLEFORD, Idaho 83321-0000** Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by: **JASON COMPTON and CHRISTI COMPTON, HUSBAND AND WIFE**, as grantors, to TITLE FACT, INC, as Trustee, for the benefit and security of "MERS" MORTGAGE ELECTRONIC REGISTRATION SYSTEMS, INC., AS SOLELY NOMINEE FOR GMAC MORTGAGE CORPORATION, as Beneficiary, dated 6/3/2004, recorded 6/8/2004, as Instrument No. 2004-012265 and re-recorded, records of Twin Falls County, Idaho, the beneficial interest in which is presently held by MORTGAGE ELECTRONIC REGISTRATION SYSTEMS, INC.. THE ABOVE GRANTORS ARE NAMED TO COMPLY WITH SECTION 45-1506(4)(A), IDAHO CODE. NO REPRESENTATION IS MADE THAT THEY ARE, OR ARE NOT, PRESENTLY RESPONSIBLE FOR THIS OBLIGATION. The Default for which this sale is to be made is the failure to pay when due, under Deed of Trust and Note dated 6/3/2004. The monthly payments for Principal, Interest and Impounds (if applicable) of 398.87, due per month from 6/1/2010 through 3/4/2011, and all subsequent payments until the date of sale or reinstatement. The principal balance owing as of this date on the obligation secured by said Deed of Trust is \$37,101.55, plus accrued interest at the rate of 6.5% per annum from 5/1/2010. All delinquent amounts are now due, together with accruing late charges, and interest, unpaid and accruing taxes, assessments, trustee's fees, attorney's fees, and any amounts advanced to protect the security associated with this foreclosure. The Beneficiary elects to sell or cause the trust property to be sold to satisfy said obligation. Dated: 11/1/2010 PIONEER TITLE COMPANY OF ADA COUNTY dba PIONEER LENDER TRUSTEE SERVICES By Executive Trustee Services, As Attorney In Fact Dee Ortega, authorized signatory C/O Executive Trustee Services, LLC 2255 North Ontario Street, Suite 400 Burbank, California 91504-3120 Sale Line: (714) 730-2727 ASAP# 3799440

PUBLISH: December 29, 2010, January 5, 12 and 19, 2011

NOTICE OF TRUSTEE'S SALE

On Tuesday, the 26th day of April, 2011, at the hour of 10:30 a.m. of said day at the front entrance of the Twin Falls County Courthouse, 425 Shoshone Street North, Twin Falls, County of Twin Falls, State of Idaho, TITLEFACT, INC., an Idaho corporation, as Trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Twin Falls, State of Idaho, and described as follows, to-wit:

A parcel of land located in a portion of Lots 3 and 4, Block 3, **CASTLEWOOD SUBDIVISION**, Twin Falls County, Idaho, according to the official plat thereof recorded in Book 19 of plats, page 26, records of Twin Falls County, Idaho; being more particularly described as follows:

COMMENCING at the Southwest corner of said Lot 4, Block 3, said subdivision;
THENCE South 87°54'38" East 7.00 feet along the South boundary of said Lot 4 to the REAL POINT OF BEGINNING;
THENCE North 44°09'04" East 118.41 feet;
THENCE along a curve left:

Δ	- 65°45'46"
R	- 50.00'
A	- 57.39'
C	- 54.29'
LCB	- South 78°43'49" East along the boundary of Lots 4 and 3, Block 3, said subdivision;

THENCE South 21°36'42" East 1.00'

THENCE along a curve right:

Δ	- 28°04'08"
R	- 51.00'
A	- 24.99'
C	- 24.74'
LCB	- South 82°25'22" West

THENCE South 02°05'22" West 74.18 feet to a point on the South boundary of said Lot 3;
THENCE North 87°54'38" West 108.94 feet along the South boundary of said Lots 3 and 4, Block 3, to the REAL POINT OF BEGINNING

Sometimes known as: **923 Arrow Wood Court, Twin Falls, Idaho, 83301.**

Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by **CHARLES E. CLARK and RUTH A. CLARK**, husband and wife, as Grantor to TITLEFACT, INC., an Idaho corporation, as Trustee, and FARMERS NATIONAL BANK BLUE LAKES OFFICE, as Beneficiary, dated September 19, 2008, and recorded September 19, 2008, as Instrument No. 2008-020769; records of Twin Falls County, Idaho; and modified by Modification recorded September 16, 2009, as Instrument No. 2009-021024, records of Twin Falls County, Idaho

The default for which this sale is to be made is failure to pay:

- The entire principal balance, interest and late charges through November 2, 2010, in the amount of \$138,192.05;
- Real property taxes for the second half of 2009 in the amount of \$255.25 plus penalties and interest;
- Occupancy taxes for the second one-half of 2009 in the amount of \$350.77 plus penalties and interest;

and the unpaid principal balance owing as of November 2, 2010, on the obligation secured by said Deed of Trust is \$132,800.00 plus interest, late charges and foreclosure costs.

DATED: December 7, 2010
TITLEFACT, INC., Trustee
By LILA ORTON, Assistant Vice President

PUBLISH: December 15, 22, 29, 2010 and January 5, 2011

115 Community Events

CPR CLASSES
CPR, CPR First Aide, Healthcare provider. Businesses or individual.

Upcoming classes:
Healthcare Provider
Dec 28th 2pm-5pm
CPR First Aide Jan 8th 9am-2pm.
Class sizes limited must sign up.
Contact Angie at 731-3172

EMPLOYMENT

200 Work Wanted

HIRE STUDENTS TO WORK FOR YOU!
Our Dependable, Honest, Diligent, Friendly Students are available to work for you after school & weekends.
Magic Valley High School
Contact David Brown
Cell 293-2062
School 733-8823

201 Accounting

ACCOUNTING
Corporate Controller
Well established Magic Valley Co. seeks **Controller** to manage accounting financial reporting systems and staff. Knowledge of transportation, Ag and Construction activities as well as experience with Excel, Access, and Cyma needed. Applicants should have degree in accounting or finance, competitive compensation package DOE.
Human resources
PO Box 5399
Twin Falls, ID 83303

202 Clerical

SALES
Pepsi Bottling Ventures is currently looking for a FT **Food Service Representative**. Please apply at: www.pepsibottlingventures.com/careers

204 Drivers

DRIVERS
Dot Transportation is now hiring **Full-time Customer Delivery Specialists**. As a family-owned company, we understand the importance of family. That's why our drivers average 2 days at home every week. You'll work regional routes with round-trip dispatch. That ensures you more personal time.

- Quarterly & annual bonuses
- Company-maintained Late model equipment
- Cell phone allowance
- Great benefits
- Fuel incentives

Requirements:

- Class A CDL
- Clean driving record
- HAZMAT after training

We are hiring in Burley ID
Apply now at:

www.dotfoods.com/GreatJob
Or call (866) 845-1807



Affirmative Action Employee M/F/D/V

DRIVER
Heavy Tow Truck Operator needed for fast-paced, customer-service oriented towing business in Elko, Nevada. Must have CDL License, clean driving record, professional appearance, & positive attitude. Applicant must be 25 years of age or older & pass extensive drug & background screen. Night & weekend shifts req. Exp. preferred, but will train energetic individual. Competitive wages & insurance benefits.
Apply at Lostra Bros. Towing.
775-738-8899

DRIVER
Opportunity for **Long Haul Truck Drivers** seeking permanent employment with established growing company. Class A CDL & 2 yrs exp mandatory.
208-734-9062 Mon-Fri

204 Drivers

DRIVER
School Bus Drivers Wanted
Western States Bus
Call 208-733-8003

DRIVERS
Ag Express Inc. Burley, Paul & Twin Falls, Idaho Class A CDL Drivers needed full & part-time, year round, local & interstate hauling. Benefits include Medical, Dental, Vision, 401k, & vacation. Minimum age 21. Tank endorsement.
Call Burley 678-4625 ext 1. Paul 438-5025 or Twin Falls 732-6065

DRIVERS
OTR Drivers. Newer equipment. Medical, 401k and paid vacation. Run Western and Midwest States. 2 years OTR exp, tanker endorsement required, clean MVR. Food grade products. Idaho Milk Transport, Inc.
1-800-967-2911

205 Education

GENERAL
Help wanted PT & FT positions:
Floral designer, delivery, bakery
Apply in person at Jill's Flower Haus: 1541 "J" St. in Heyburn

207 General

GENERAL
Now Hiring!
PLANT MANAGER - Local food processor
LOGISTIC SPECIALIST - Gooding
BOOKKEEPER
MECHANIC - HEAVY EQUIP. CDL-A
For details and to apply:
www.personnelinc.com

GENERAL
Very fast pace dental practice looking for **Exp'd Receptionist & Exp'd Dental Assistant**. Must have bubbly personality & great people skills. Bring resume to:
1411 Falls Ave. E. Suite1000 C, Twin Falls. No calls or mailed in resumes please.

207 General

GENERAL
Very fast pace dental practice looking for **Exp'd Receptionist & Exp'd Dental Assistant**. Must have bubbly personality & great people skills. Bring resume to:
1411 Falls Ave. E. Suite1000 C, Twin Falls. No calls or mailed in resumes please.

208 Hospitality

Classified Private Party Ads Requires pre-payment prior to publication. Major credit/debit cards, and cash accepted.
733-0931 ext. 2 Times-News

211 Medical

All advertising
is subject to the newspaper's standard of acceptance. The Times-News reserves the right to edit, abbreviate decline or properly classify any ad. Receipt of copy via remote entry (fax, e-mail, etc.) does not constitute final acceptance by this newspaper. The advertiser, not the newspaper assumes full responsibility for the truthful content of their advertiser message.

MEDICAL
St. Benedicts Family Medical Center
is hiring for:
RN OR Lead (FT)
For a complete listing of our jobs and application procedures please visit www.stbenshospital.com
709 Lincoln Ave. Jerome, ID 83338
EOE

215 Professional

PROFESSIONAL
Twin Falls County - Opening for **2 FT Substance Use Disorder Counselors**. \$18-22/hr DOE with full benefits package. Must meet licensing requirements, prior experience preferred. **Job announcement and application form available online www.twinfallscounty.org or HR office, 1st floor of the Courthouse.**
Application deadline 01-07-11.
EEO/VETS/Drug Free Workplace.

217 Skilled

CARPENTER
Full-Time Skilled Carpenter Apprenticeship position available. Must have 2 years exp. Apply in person with resume at 155 Bluelakes Blvd N Twin Falls or call **208-733-9277**.

SKILLED Full-time Diesel Mechanic II
Dot Foods, the nation's leading food re-distributors, is now hiring a FT Diesel Mechanic II.

Dot offers:

- Great Pay
- 4/10 hour shift
- Family Health & Dental
- Paid vacation/sick/personal
- 401K w/company match
- Profit Sharing
- Family Values
- Career Opportunities

Requirements:
High school diploma or general equivalency degree required. 3+ years experience required. Must have own tools.

We are hiring in Burley ID
Apply now at:
www.dotfoods.com/greatjob
(866)845-1807



Affirmative Action Employee M/F/D/V

EDUCATION

401 School Instruction


CLASSIFIEDS
It pays to read the fine print!
Call the Times-News to place your ad. 1-800-658-3883 ext. 2

REAL ESTATE

501 Open House

PUBLIC SERVICE MESSAGE
Selling Property?
Don't pay any fees until it's sold. For free information about avoiding time share and real estate scams, write to:
Federal Trade Commission, Washington, D.C. 20580 or call the National Fraud Information Center, 1-800-876-7060.

502 Homes For Sale



EQUAL HOUSING OPPORTUNITIES
All real estate advertising in this newspaper is subject to the Fair Housing Act which makes it illegal to advertise "any preference limitation or discrimination based on race, color, religion, sex, handicap, familial status, or national origin or an intention to make any such preference limitation or discrimination." Familial status includes children under the age of 18 living with parents or legal custodian; pregnant women and people securing custody or children under 18.

This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal opportunity basis. To complain of discrimination call HUD Toll-free telephone number at 800-669-9777. The Toll-free telephone number for the hearing impaired is 800-927-8275.

TWIN FALLS
Free Home Search
www.twinfallshomeinfo.com
Free list of foreclosures
www.twinfallsforeclosures.com
Canyonside Irwin Realty



Seeking Motivated People
to join our highly successful team. Scheduling interviews with qualified candidates today!

Retail Operations Supervisor

Would you enjoy working for a growing, stable and local community bank? If so, First Federal may be a great fit for you.

First Federal, a Twin Falls based community bank has an opening in Twin Falls for a Retail Operations Supervisor at our Eastland branch.

The successful candidate will need to have a minimum 2 years banking experience (Teller and New Accounts) and will possess excellent customer service and communication skills. Supervisory experience in banking is preferred. Must be able to mentor and coach staff on all areas of retail banking.

Candidates may pick up an application at any First Federal branch location. **Send to First Federal Bank, attention Human Resources P.O. Box 249, Twin Falls, Idaho 83301, call Becky Nelson (208) 933-4222.** First Federal is an Equal Employment Opportunity/M/F and Drug Free Workplace.



CURRENT OPENINGS:

Advertising Sales Manager
The Elko Daily Free Press, a 6,000 circulation daily in Elko, Nevada has an immediate opening to lead our classified and retail sales teams. In addition to leading our assertive five-member sales team, you'll also have hands-on experience selling to classified and retail advertisers in the area as well negotiating advertising contracts with our regional/national accounts. You'll report directly to the Publisher and be a member of the management team that sets the direction for the paper's future. This excellent, successful daily is owned by Lee Enterprises. For more about the paper, visit www.elkodaily.com.

We are looking for someone who has a proven history of providing strong, progressive leadership. We want to talk to people who have confidence in the future of news media companies and approach the challenges with a high level of enthusiasm that rubs off on those around them. This is a solid marketplace and both the community and the newspaper are experiencing solid revenue growth.

The ideal candidate will be highly competitive, be strong in training and development; will enjoy the role of leader and mentor; will have an open door for team members; will be quick to identify and seize all market opportunities. The ideal candidate will have print media sales experience and/or devoted to advertising sales management. Online experience is a must. An innate understanding of "the numbers" including budgeting and key metrics tracking is critical.

Business Manager
The Elko Daily Free Press is seeking an innovative, experienced and hands-on financial professional to join our staff as **Business Manager**. The successful candidate will join our leadership team and will manage our Finance Department staff. The focus of this position is financial planning & analysis, managing the month end closing process, and providing department heads concise information that will cause us to make better business decisions. The Business Manager will be responsible for audit compliance. This full-time position will interact with our Regional Finance Center, corporate office, employees, supervisors, managers and Publisher, as well as advertisers, newspaper carriers, subscribers and vendors.

Requirements include a degree in accounting or finance, a successful financial/accounting background, computer applications experience with Microsoft Excel and proven leadership skills.

We offer a competitive pay plan, and our benefits include medical, dental, vision, flex spending, paid vacation & sick, and a 401(k) plan.

This is an excellent opportunity for a proven financial professional to bring their skills, ideas and knowledge to an established, future-focused organization.

Packaging Supervisor
The Elko Daily Free Press is looking for a hands-on **Night Supervisor** in our Packaging Department. This is a pivotal role that requires some experience in distribution processes and equipment as well as strong supervisory skills, excellent organizational skills and good people skills. Applicants must have a demonstrated proficiency in quality control, equipment maintenance, and staff development.

This position offers a competitive compensation and comprehensive benefits package

Qualified candidates will have:

- Strong organizational skills with the ability to meet deadlines, set priorities, control waste and produce quality work.
- Excellent customer service skills and the ability to communicate orally in conversation both in person and by telephone.
- The ability to deal with stress-related situations.
- Strong people skills and the ability to interact with others and remain focused while dealing with multiple objectives and timelines.
- The ability to work in a team setting, developing and motivate people and embrace the concept of teamwork.
- Self-motivation with the ability to work independently.
- Mechanical abilities.
- A valid Drivers license and proof of insurance.

Please apply online at: www.elkodaily.com/workhere
Please include a cover letter and resume by Sunday, January 2nd.



First. Best.
what you expect, we deliver

Drug-Free Work Place • EOE



STAR WEST SATELLITE
1-888-814-8402

Star West Satellite, a Dish Network Regional Service Provider, is looking for energetic, career orientated individuals to join our team in **Satellite Technician, Remote Satellite Technician, and Field Service Management** positions.

We offer competitive wages with a new pay structure and an excellent benefit package which includes Health Insurance, PTO, Holiday Pay, 401K and more!

If you are interested in becoming part of our fast paced, innovative team, please **APPLY ONLINE** at www.starwestsatellite.net

Star West Satellite is also looking for subcontractors!

B.C.

By Mastroianni and Hart



Baby Blues

By Rick Kirkman & Jerry Scott



Beetle Bailey

By Mort Walker



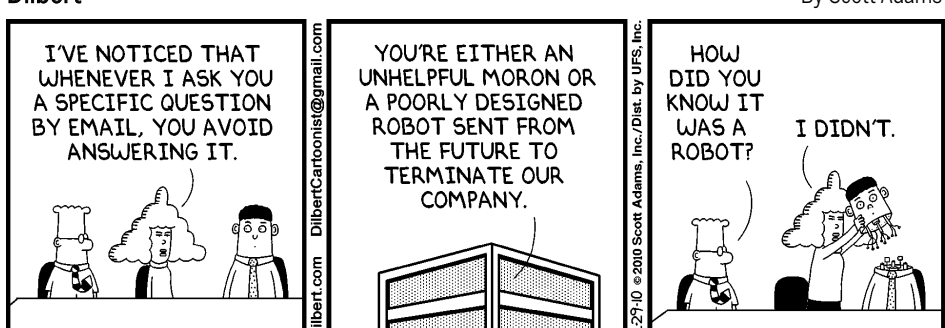
Blondie

By Dean Young & Stan Drake



Dilbert

By Scott Adams



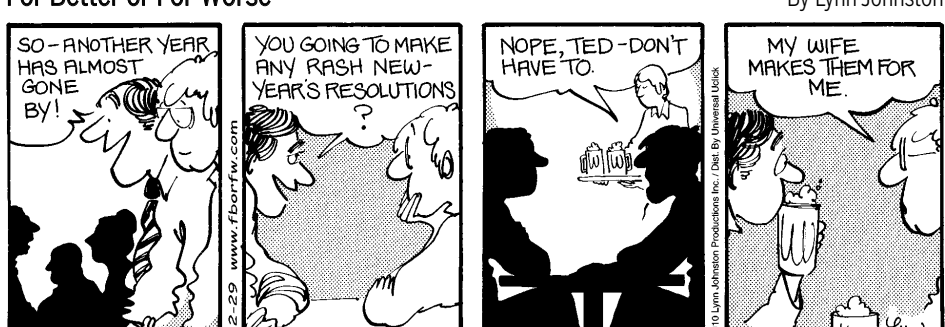
The Elderberries

By Phil Frank and Joe Troise



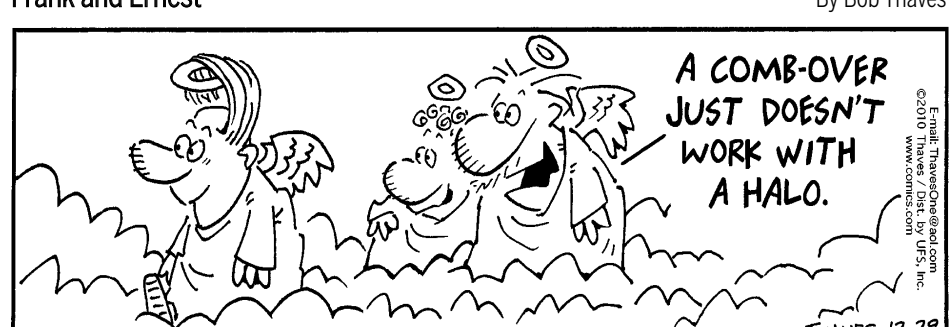
For Better or For Worse

By Lynn Johnston



Frank and Ernest

By Bob Thaves



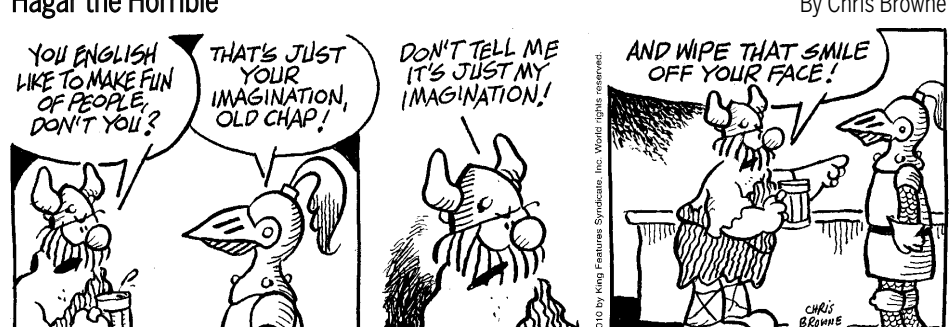
Garfield

By Jim Davis



Hagar the Horrible

By Chris Browne



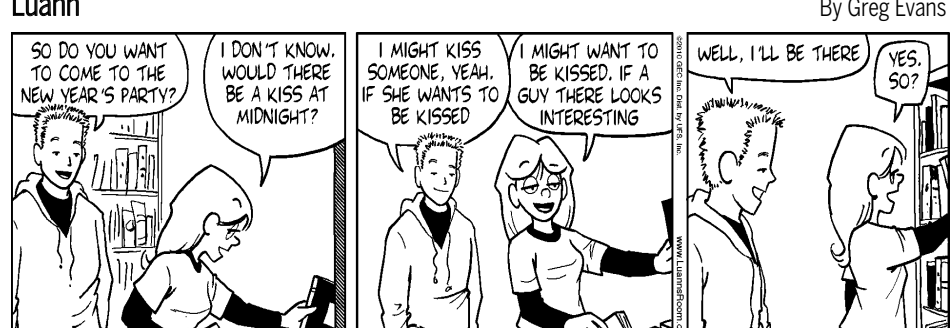
Hi and Lois

By Chance Browne



Luann

By Greg Evans



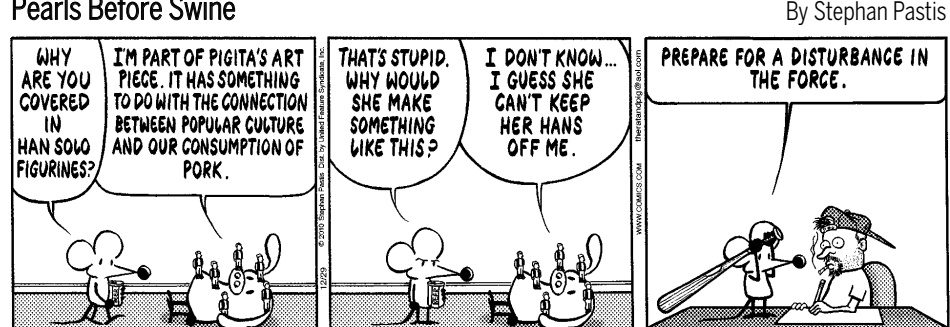
Classic Peanuts

By Charles M. Schulz



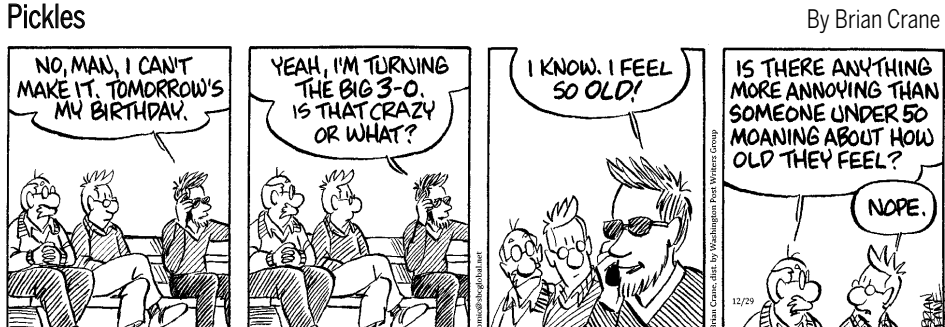
Pearls Before Swine

By Stephan Pastis



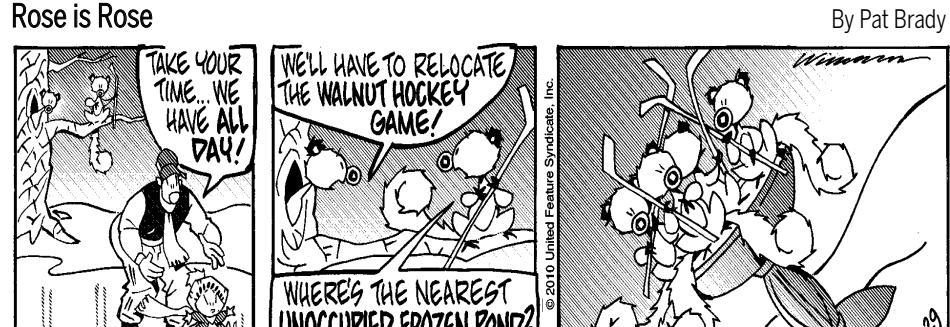
Pickles

By Brian Crane



Rose is Rose

By Pat Brady



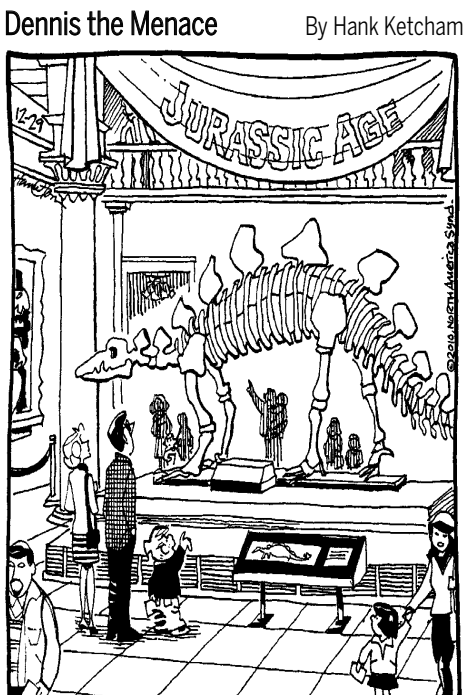
Non Sequiter

By Wiley



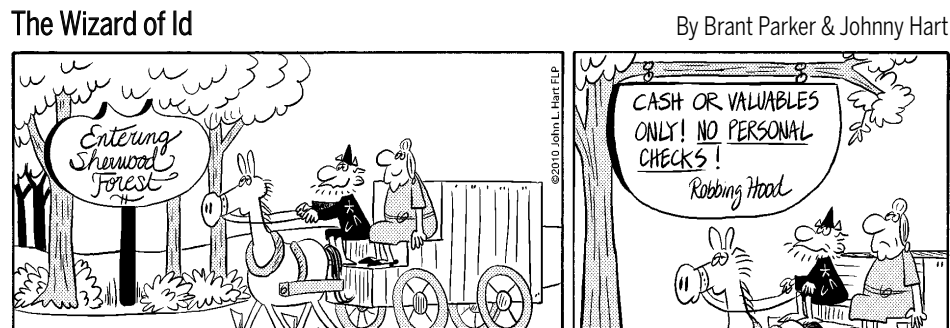
Dennis the Menace

By Hank Ketcham



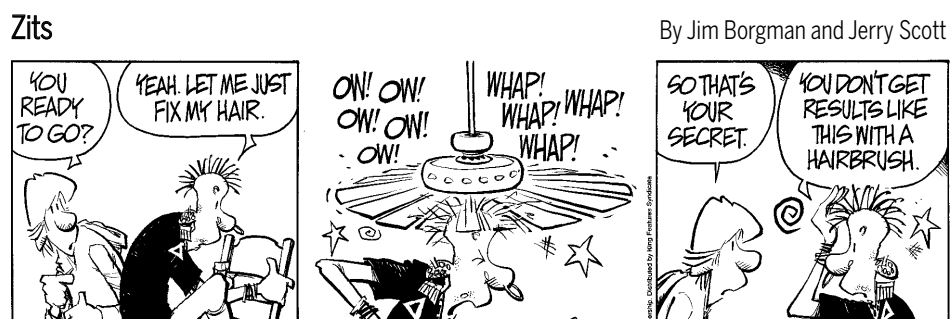
The Wizard of Id

By Brant Parker & Johnny Hart



Zits

By Jim Borgman and Jerry Scott



Diabetes Problems? 208.944.4747 Southern Idaho Diabetes Education & Nutrition

Get a Month Rent Free*



Rivercrest
APARTMENT COMMUNITY

- Magic Valley's **NEWEST** and **NICEST**
- Spectacular View of the Canyon
- Resort Style Pool and Spa
- 24 Hour Fitness Center
- Garages and Storage Units

Call (208) 732-0400
www.rivercrestapartmentcommunity.com

*Half month free w/ 10-11mth lease.
Full month free w/ 12-13 mth lease.

604
Unfurnished Apt/Duplex

TWIN FALLS Small 1 bdrm apt for rent for 4 months. Stove, refrig, no pets/drugs. \$425 mo. inclds utils + \$300 dep. **208-421-7189**

TWIN FALLS **Snow Kidding! One month free rent!** **Devon Senior Community** Beautiful & spacious. All appls, cable, W/D hookup, central air, fitness center & library. IHFA Contact Mark **208-735-2224**.

616
Roommates Wanted

TWIN FALLS Huge master bdrm/living room, \$425. Small master bdrm, \$325. Near CSI. 1149 Blake St. N. **208-721-1592**

TWIN FALLS Lrg home in Stoneybrook Sub'd. 2 living spaces with private entrances. Refs req'd. \$425 & \$275. Call **208-404-1701**

605
Rooms For Rent

TWIN FALLS Very clean 2 bdrm, 2 bath duplex. A/C, gas heat, appls, garage. \$725 mo. **208-420-8290**

TWIN FALLS AC, cable, WiFi, all utils. Paid. Weekly/monthly rates. **1341 Kimberly Rd. 208-733-6452. www.capriextendedstay.com**

701
Livestock/Poultry

ALL NATURAL HAMBURGER Fresh extra lean. 250 lbs. \$3.00/lb. Call **208-859-8505**.

BRED COWS for sale, 30 head ages 7, 8, 9. Good Mother Cows \$900/head. Call **208-589-3016**.

TWIN FALLS MOTEL Daily and weekly rates. Quiet **208-733-8620. We are affordable!**

TWIN FALLS/BURLEY/RUPERT All utils paid, free cable & Internet. No dep. No credit check Pet ok. Starting at \$450. **731-5745 / 431-3796 www.motelsidaho.com**

BRED HEIFERS For Sale. Black & Black Bally, \$1,200/head. 3 loads, buy 1 or all. Calving starts approx. Jan. 20th. Call **208-589-3016**.

606
Mobile Homes

TWIN FALLS Still time to decorate for the holidays in your new home at Skyline. Cute, clean, cozy 2 bdrm, 1 bath, \$415 mo. + \$400 dep. Credit & landlord check required. **208-733-4607**

703
Horse and Tack

EQUINE **Paul Struchen • Trimming** We can handle all your trimming needs. 30 years experience. **734-3976 or 358-3976**

607
Office and Retail Rentals

TWIN FALLS 734-4334 Retail/Office Spaces Various Sizes & Locations

GIVE YOUR HORSE A 2ND CHANCE. WANTED: Unwanted horses, ponies, mules and draft horses. Call **208-539-1714**

HORSES Beautiful ranch north of Bliss will take two free horses not older than 18 years, trained and good with children. Give your horse a great home and you can come to visit them. **208-352-1200**

TWIN FALLS Office Space available at the Twin Falls Airport. \$250-\$450 per month. Call **733-5920**

ROPING SADDLE Billy Cook, like new, 15 1/2" seat, \$850. Double wall stove pipe, new, \$175 **733-8345**

TWIN FALLS Office Space: Very reasonably priced. Great signage on high traffic, 1201 Falls Ave E. 325 sq. ft. & 775 sq. ft., rent incl. utils. **208-539-6563 / 208-731-9735**

704
Pets and Pet Supplies

AGILITY, Puppy, Basic & Advanced Training classes for all dogs. Indoor facility, member of Nat'l Assoc of Dog Obedience Instructors. **www.gndt.net 208-420-4750**

608
Commercial Property

TWIN FALLS 2-3 booth beauty salon or nail care shop. Good location, willing to improve to suit tenant. Call **539-4907**.

AUSTRALIAN SHEPHERD ASAC Reg puppies, 1 male & 1 female left, 8 weeks old, ready to go, has had 1st set of shots & dewormed. rockyridgecatleandaussies.com **Ron, 208-431-3311**

TWIN FALLS 3,600 sq. ft. next to Muni Golf Course. Plenty of parking, heated & air conditioned office. Large garage door with electric opener. \$1,250 per month with 1 year minimum lease. Call **733-7175 or after 5pm, 734-5951**.

AUSTRALIAN SHEPHERD puppies, 8 wks old, 1st shot, tri-color, adorable \$100. Call **208-358-1118**

BLUE/RED HEELER Puppies, raised outside, males & females, available now. **208-404-1073**

JUMBLE THAT SCRAMBLED WORD GAME by Mike Argirion and Jeff Knurek

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

YARAR
○ ○ ○ ○ ○

HECKT
○ ○ ○ ○ ○


FACTRY
○ ○ ○ ○ ○

CALKAJ
○ ○ ○ ○ ○

A: A " ○ ○ ○ ○ ○ " ○ ○ ○ ○ ○

(Answers tomorrow)

Yesterday's Jumbles: **PARCH NEWSY PARODY INJECT**
Answer: What the lumberjacks enjoyed when they went rafting — "CHOPPY" WATER



It looks good on you It'll make me stand out

THIS WILL SPRUCE UP A PRESS AGENT'S WARDROBE.

This is a GREAT way to earn some extra cash! Start a delivery route today!

<ul style="list-style-type: none"> • Madrona St. • Sunrise Blvd. • San LaRue Ave. • Alturas Dr. N. <p>TWIN FALLS 735-3346</p>	<ul style="list-style-type: none"> • Buckingham Dr. • Ballingrude Dr. • Rimview Dr. • Stadium Blvd. <p>TWIN FALLS 735-3346</p>	<ul style="list-style-type: none"> • Carriage Lane • Morning Sun Dr. • Sunbeam Dr. • Sunglow Dr. <p>TWIN FALLS 735-3346</p>
<ul style="list-style-type: none"> • Mountain View Dr. • Rancho Vista Dr. • Stadium Blvd. • Concordia Way <p>TWIN FALLS 735-3346</p>	<ul style="list-style-type: none"> • Julie Lane • Bitterroot Dr. • Woodriver Dr. • Sawtooth Blvd. <p>TWIN FALLS 735-3346</p>	<ul style="list-style-type: none"> • E. 9th St. • E. 3rd St. • Overland Ave. • Hiland Ave. <p>BURLEY 735-3302</p>
<ul style="list-style-type: none"> • Main St. • Lake St. • Adams St. • Ash St. <p>KIMBERLY 735-3302</p>	<p>Motor Route</p> <p>BUHL 735-3241</p>	<ul style="list-style-type: none"> • Occidental • Overland • Railroad Ave. • W. 5th St. <p>BURLEY 735-3302</p>
<ul style="list-style-type: none"> • Aspenwood Lane • Cypress Way • 9th Ave. E. <p>TWIN FALLS 735-3346</p>	<p>TIMES-NEWS magicvalley.com</p> <p>Call now for more information about routes available in your area.</p>	<p>Motor Route</p> <p>BELLEVUE 735-3302</p>

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Today is Wednesday, Dec. 29, the 363rd day of 2010. There are two days left in the year.

Today's Highlight:
On Dec. 29, 1910, the capital of Oklahoma was moved from Guthrie to Oklahoma City as the state legislature approved a bill which was signed by Gov. Charles N. Haskell. (Although the move was challenged in court, the U.S. Supreme Court upheld the action.)

TODAY IN HISTORY

On this date:
In 1170, Thomas Becket, the Archbishop of Canterbury, was murdered in Canterbury Cathedral by knights loyal to King Henry II.

In 1808, the 17th president of the United States, Andrew Johnson, was born in Raleigh, N.C.

In 1845, Texas was admitted as the 28th state.

In 1851, the first American Young Men's Christian Association was organized in Boston.

In 1890, the Wounded Knee massacre took place in South Dakota as an estimated 300 Sioux Indians were killed by U.S. troops sent to disarm them.

In 1916, Grigory Rasputin, the so-called "Mad Monk" who'd wielded great influence with Czar Nicholas II, was murdered by a group of Russian noblemen in St. Petersburg.

In 1934, Japan formally renounced the Washington Naval Treaty of 1922.

In 1940, during World War II, Germany dropped incendiary bombs on London, setting off what came to be known as "The Second Great Fire of London."

In 1975, a bomb exploded in the main terminal of New York's LaGuardia Airport, killing 11 people.

In 1986, former British Prime Minister Harold Macmillan died at his home in Sussex, England, at age 92.

Ten years ago: President-elect George W. Bush filled four more Cabinet slots, tapping Rod Paige to be Secretary of Education, Gale Norton to be Secretary of the Interior, Anthony J. Principi to return as Secretary to the Department of Veterans Affairs and Wisconsin Gov. Tommy Thompson to be Secretary of Health and Human Services.

Five years ago: International monitors said they would review Iraq's parliamentary elections in response to fraud complaints by Sunni Arab and secular Shiite groups.

One year ago: Brushing aside international appeals, China executed British drug smuggler Akmal Shaikh, who relatives said was mentally unstable and unwittingly lured into crime; it was China's first execution of a European citizen in nearly 60 years. Mexico City enacted Latin America's first law recognizing gay marriage and said it hoped to attract same-sex couples from around the world.

1005 Semis And Heavy Equipment



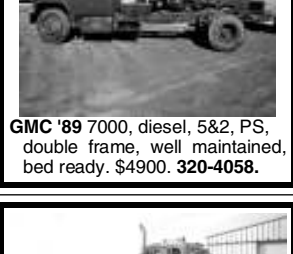
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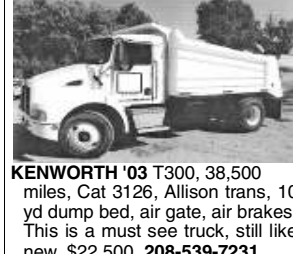


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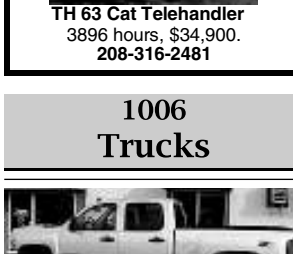
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Wednesday, Dec. 29, 2010

THE ACES ON BRIDGE® Bobby Wolff

"Things have their due measure; there are ultimately fixed limits, beyond which, or short of which, something must be wrong."
—Horace

Against three no-trump West leads the spade jack, overtaken by East's queen. You duck and East continues with the spade king and a third spade, which you win with the ace.

You need to develop three tricks from diamonds to bring your total to nine. This will not be a problem if diamonds are 3-3 or the 10 drops doubleton, but with today's layout you need to be careful. Suppose you play a diamond to dummy's king, East will surely duck and win the next top diamond to exit with a club. You will win and cross to dummy with the heart king, but when the diamond 10 does not fall, you will no longer have an entry to dummy to be able to enjoy your extra diamond winners. You would be reduced to hoping for a 3-3 club break.

Even if East wins the first diamond, you would still be in trouble. Suppose you win the club and continue diamonds from the top. Your heart entry is still intact, but West will win the diamond 10 and cash the 13th spade, the fifth defensive trick.

So instead, why not run the diamond eight on the first round of the suit? If East wins with the 10, he can do you no harm. You win his return and now play your top diamonds, knowing you will be able to reach dummy's established winners by crossing to the heart king.

Had East shifted to a heart at trick three, that would be another story.

NORTH 12-29-A
♠ 7 5 3
♥ K 6
♦ K Q J 9 7
♣ 7 4 2

WEST
♠ J 10 9 6
♥ J 9 8 3
♦ 10 6 4 3
♣ 9

EAST
♠ K Q 4
♥ Q 10 7
♦ A 5
♣ J 10 8 6 5

SOUTH
♠ A 8 2
♥ A 5 4 2
♦ 8 2
♣ A K Q 3

Vulnerable: North-South
Dealer: West

The bidding:
South West North East
Dbl. Pass Pass 1 NT*
3 NT All pass Pass
*12-14

Opening lead: Spade jack

BID WITH THE ACES

South holds
♠ 7 5 3
♥ K 6
♦ K Q J 9 7
♣ 7 4 2

South West North East
? 1 ♦ 1 ♥

ANSWER: This hand falls inconveniently between a simple raise of diamonds and a limit raise. However, it would be reasonable to promote the heart king (given this auction) and upgrade the hand to a 10-count. If you think that makes sense, cue-bid two hearts, rather than jumping to three diamonds. The latter would show a weak shapely raise, not one based on high cards.

For details of Bobby Wolff's autobiography, "The Lone Wolff," contact kay19072@aol.com. If you would like to contact Bobby Wolff, e-mail him at bobbywolff@mindspring.com.
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