



Pho restaurant opens in Twin Falls » Food 1

Small menu, big flavor

## Fab five

Quintet of Idaho college players named to preseason award watch lists Sports 1



Magicvalley.com

# Wolf tag sales continue to lag

Hunting season details to be released later this week

By Kimberlee Kruesi  
Times-News writer

While state fish and game officials continue to smooth out remaining details for this fall's wolf hunting season, sales of wolf tags continue to slump.

Tag sales are considerably lower this spring compared to those sold

in Idaho's first wolf season, which ran from fall 2009 through spring 2010. Then, the Idaho Department of Fish and Game sold more than 30,000 tags.

By the end of June 2011, two months after this year's tags went on sale, only 3,100 had been sold throughout the state. That's less than Idahoans snapped up in the

first day of sales in 2009.

Contributing to the slower sales is the fact that wolf hunting is no longer a novelty — and that hunters now know it takes some work.

"I think people are realizing that wolf hunting is hard, much harder than what people thought it was going to be," said Filer resident Jack Oyler, state vice-chairman for Sportsmen for Fish and Wildlife-Idaho.

### WHAT'S NEXT?

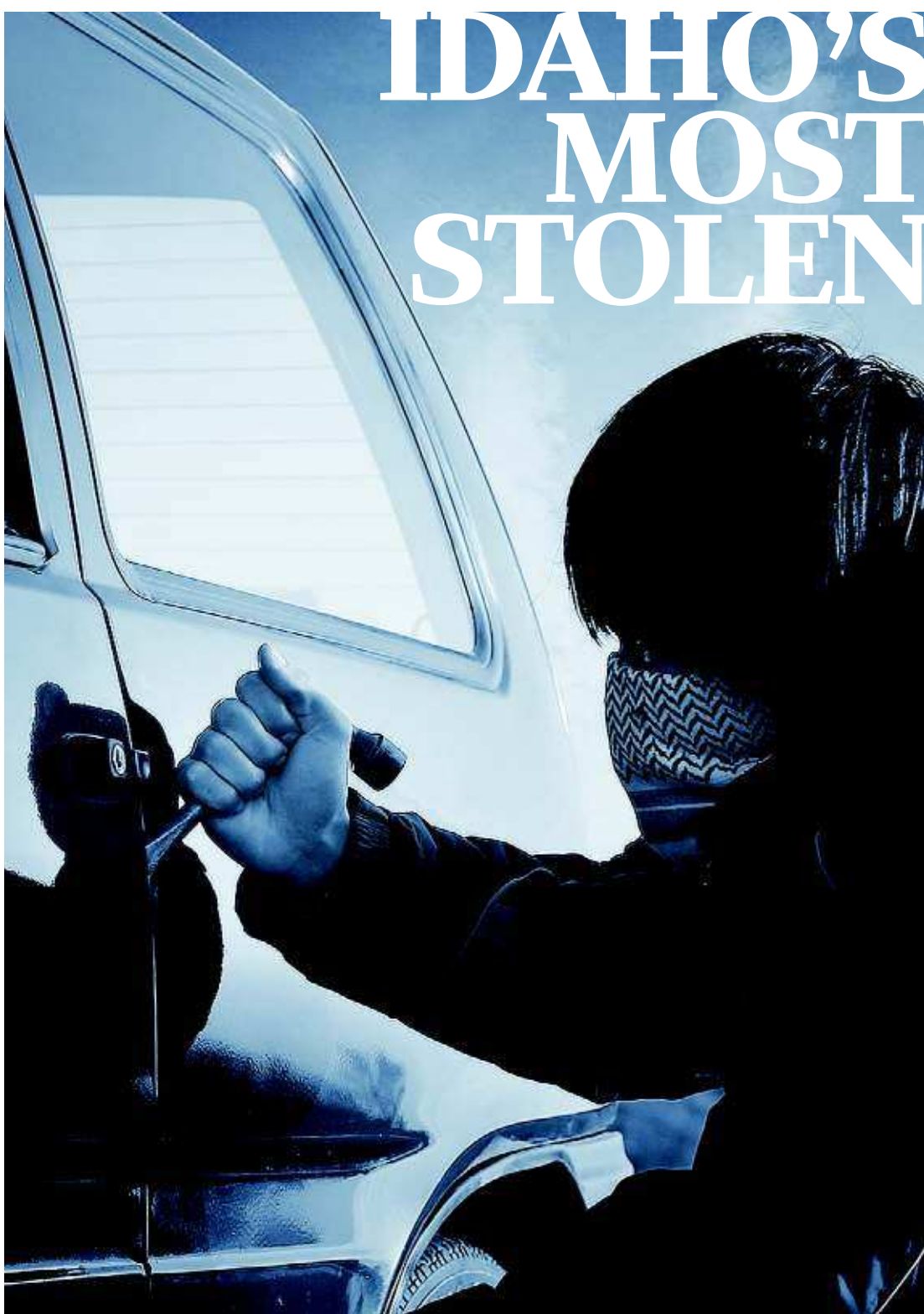
Fish and Game officials plan to release their detailed wolf season proposal later this week. The commission will take public comments on the plan until its July 27 meeting in Salmon.

However, Oyler said the lag could also be attributed to the lack of details that have been released about the coming wolf season. So

far, wildlife officials have just said they plan to hold a hunt and will propose lifting wolf quotas across much of the state. More details are expected this week.

"They're expecting people to buy tags without knowing when or if there will be a season," Oyler said. "They're also expecting them to buy tags without knowing the quotas or details of the hunt. It

See **WOLF**, Main 2



## IDAHO'S MOST STOLEN

## URA's unusual facade program a success

If cash didn't come from BID, downtown T.F. program would have been illegal

By Nick Coltraine  
Times-News writer

If it weren't for the \$10,000 matching grant for facade improvements, downtown Twin Falls property owner Curtis Eaton doesn't think his building would be spruced up so quickly or to the level it will be.

But, thanks to that grant, Twin Falls Old Towne Properties LLC will be able to sooner install the energy-efficient windows and other changes member Eaton

hopes will bring a more "historic" look to the building. Twelve other property owners also took advantage of the program for their own improvements, including the *Times-News*.

Less than six months after the Twin Falls Urban Renewal Agency created the matching grant program, only \$5,000 is left in the account.

"It is a good incentive," Eaton said. "It encourages owners to take some of the steps" toward giving downtown a breath of life.

The grants came from leftover cash from the now-defunct Business Improvement District, which was dismantled with about \$80,000 in its coffers that officials couldn't accurately distribute to former members. And, despite the

See **FACADE**, Main 2



DREW NASH/Times-News

Sheryl Patheal, owner of JAGGedge Hair Salon, talks Tuesday about the facade upgrade she's planning for her salon in downtown Twin Falls.

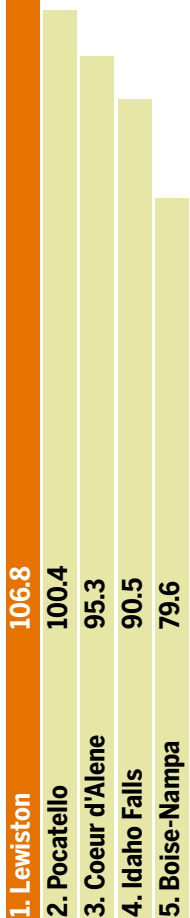
### Where Idaho's hot spots are

At right, cities with the highest car theft rate per 100,000 residents:

### What they're stealing

The National Insurance Crime Bureau has compiled a list of Idaho's top 10 most stolen vehicles:

1. 2004 Dodge Ram Pickup
2. 1990 Chevrolet Pickup (full size)
3. 1992 Honda Civic
4. 1994 Honda Accord
5. 2002 Ford F150 Pickup
6. 1996 Ford Taurus
7. 1992 Ford Ranger
8. 1996 Ford Explorer
9. 2001 Ford F350 Pickup
10. 1998 Dodge Neon



## National, state reports show south-central Idaho vehicles are safer

By Bradley Guire  
Times-News writer

Debbie Lattin has more than 30 years of experience in insurance with 25 of those years as an agency owner.

In that time, she's taken one claim for a stolen vehicle, a Jeep she says was later recovered in Pillar Falls on the Snake River. Although her company is small and doesn't boast the millions of clients now courted by insurance giants, her lone case is indicative of the low number of vehicle theft in the Magic Valley.

The National Insurance Crime Bureau recently released its annual Hot Spots Report, which tracks the number of reported stolen vehicles nationwide. Among the data tracked is the theft rate for major cities in each state and the most popular makes and models for criminals to steal.

No city in south-central Idaho made the state's top spots for stolen vehicles.

Stolen, Main 2

### ALSO MAKING NEWS



## Anthony cleared of murdering daughter

ORLANDO, Fla. — Casey Anthony's eyes welled with tears and her lips trembled as the verdict was read once, twice and then a third time: "Not guilty" of killing her 2-year-old daughter, Caylee. **Business 3**

## Judge blocks new Idaho anti-union law

By John Miller  
Associated Press writer

BOISE — A federal judge has blocked a new state law that sought to strip labor unions of power, ruling the measure passed this year during a flurry of anti-union zeal in the Idaho Legislature likely conflicts with federal law.

The law passed with heavy Republican support during the 2011 session, despite an opinion from the Idaho attorney general that it was illegal. Had it gone into effect July 1, it would have prohibited unions from using the dues they collect to subsidize members' wages as part of efforts to help union contractors submit winning bids on projects.

U.S. District Judge B. Lynn Winmill issued

See **ANTI-UNION**, Main 2



Bridge .....Classifieds 7  
Comics .....Classifieds 8  
Commodities .....Business 2

Crossword .....Classifieds 6  
Dear Abby .....Classifieds 4  
Jumble .....Classifieds 5

Obituaries .....Food 5  
Opinion .....Main 4  
Sudoku .....Classifieds 3





# Nobody's actually working this week, don't you know

I tried to call you at work last Friday afternoon, the day before the long weekend. You weren't there. Same deal Tuesday afternoon — yesterday — the day after a long weekend.

Ditto last Wednesday morning — a little before noon — a moment in time when, in theory, everybody in America with a job should be on the job.

All three times, your voice mail proclaimed that my message was important to you and you'd get back as soon as possible.

I won't wait up. The week before the Fourth of July and the week thereafter are two of several during the year — the week before Christmas, the week between Christmas and New Year's Day, the week that deer season opens, for example — when nobody actually shows up

**DON'T ASK ME**

**Steve Crump**



at the office.

They get away with it, obviously, through recorded phone messages. If, for example, you're supposed to be at work Monday through Friday yet have a hankering to do some telecommuting in Cabo San Lucas on, say, Tuesday, you simply leave the following message on your office phone's answering machine:

"Hi, this is Steve Crump. It's Tuesday, and I expect to be in the office for the rest of the week. If you've reached this recording, then I've probably just stepped away from my desk."

About 1,900 miles away, actually.

This ruse works because anyone who seriously wants to get in touch with you has your cell phone number. And unless you're actually sitting in a hot tub surrounded by a mariachi band, you can fake sounding industrious if anybody manages to track you down.

"Oh, hi, Herb. What? I can't hear you. What? Oh, the specs for that project! No problem, I've got them right here on the hard drive, and I'll email them to you just as soon as our computer system comes back up."

It goes without saying that the computer system will be down for the rest of the week.

Of course, everybody expects to you to be someplace surrounded by umbrella drinks this time of year — and for the three or four days preceding it. Years ago when my kids were young, they

had a friend who left a prescription drug that he needed on the school bus. It was the Friday before spring break, and finding no one left at school, the boy's mother frantically called the school district's transportation director at home.

When somebody answered his phone — in this case, the director's wife — the mom couldn't believe her ears.

"Has Mr. Wilkinson come home yet?" she asked frantically.

"Yes," the director's wife replied.

"Really?" asked the mom.

"Yes."

"Well, why the hell would he do that?"

*Steve Crump is the Times-News Opinion editor. Hear him Fridays at 8:30 a.m. on KLLX-1310 AM.*

## 5TH DISTRICT COURT NEWS

### TWIN FALLS COUNTY TUESDAY ARRAIGNMENTS

Michael Alan Vancott, 50, Twin Falls; driving under the influence, recognizance release, court compliance, public defender appointed, pretrial Aug. 16.  
Leanna Rose McCoy, 24, Twin Falls; felony possession of a controlled substance, recognizance release, court compliance, public defender appointed, preliminary July 15.  
Russell Allen Bowles, 38, Twin Falls; felony possession of a controlled substance, \$500 bond, court compliance, public defender appointed, preliminary July 15.  
Charles Anthony West, 30, Kimberly; felony driving under the influence, recognizance release, private counsel, preliminary July 15.  
Hunter Coy Hutchison, 24, Twin Falls; felony driving under the influence, \$2,500 bond, court compliance, public defender appointed, preliminary July 15.  
Miriam Alba, 30, Twin Falls; violation of a protection order, \$500 bond, public defender appointed, pretrial Aug. 16.  
Ashley Nataly Villegas, 20, Twin Falls; minor consumption, resisting/obstructing an officer, recognizance release, public defender appointed, pretrial Aug. 16.  
Shon Leslie Gonzalez, 32, Castleford; driving without privileges, no insurance, \$500 bond, public defender appointed, pretrial July 26.  
Koby Free Brown, 31, Twin Falls; resisting/obstructing an officer, recognizance release, public defender appointed,

pretrial Aug. 16.  
John Eric Buck, 41, Twin Falls; resisting/obstructing an officer, \$100 bond, public defender appointed, pretrial July 26.  
John Eric Buck, 41, Twin Falls; aggravated assault on an officer, \$5,000 bond, public defender appointed, preliminary July 15.  
Brian Keith Hansen, 41, Buhl; driving without privileges, no insurance, eluding an officer, recognizance release, public defender appointed, pretrial July 26.  
Robert Lee Tannehill, 46, Buhl; battery, driving without privileges, \$2,500 bond, public defender appointed, pretrial Aug. 16.  
Vernon France, 45, Twin Falls; battery, \$500 bond, public defender appointed, pretrial Aug. 16.  
Barbara Ann Tyner, 49, Twin Falls; under the influence of a controlled substance in public, recognizance release, public defender appointed, pretrial Aug. 16.  
Brenda Lee Haviland-Funk, 38, Kimberly; domestic battery, recognizance release, private counsel, pretrial Aug. 16.  
Charles Earl Tyree, 56, Buhl; felony domestic battery, recognizance release, public defender appointed, preliminary July 15.  
Omar Christopher Padilla, 20, Twin Falls; domestic battery, recognizance release, public defender appointed, pretrial July 26.  
Eduardo Vasquez-Santiago, 24, Twin Falls; providing false information, \$5,000 bond, public defender appointed, pretrial July 26.

## 2 seriously injured in U.S. 93 crash

Times-News

An adult and a small child were injured on Monday night after a multi-vehicle crash happened on U.S. Highway 93 in Jerome County.

Emergency responders were dispatched to milepost 51 around 11:15 p.m., where they found three vehicles

wrecked in a construction zone. According to Idaho State Police, Victory Pineda, 23, of Grand View, struck the back of a green 2003 Ford Windstar van with his black 1995 Honda Accord. The van, driven by Clint Beal, 24, of Hansen, was pushed into the back of a blue 2003 Ford F-150 pickup truck, driven by Ken Kuntz, 40, of Hazelton.

Kuntz was apparently stopped in the construction zone when he was hit.

Pineda, who was not wearing a seatbelt, sustained significant injuries, while Beal suffered minor injuries. However, a child in Beal's car was injured. Both the child and Pineda were taken to St. Luke's Magic Valley Medical Center via ground ambulance.

Pineda was treated and released. Four other occupants of Beal's van were not seriously injured. Kuntz also was not seriously injured.

ISP says the road was paved and weather was not a factor in the crash, which forced the closure of the northbound lane of the highway for two hours.

## Filer man struck by car while crossing highway

Times-News

A Filer man went to the hospital on Monday night after he was struck by a car while crossing U.S. Highway 93.

Larry House, 41, was seriously injured when he

was hit by Christopher Nicolet, 21, of California, who was driving a 1980 Honda Accord. According to Idaho State Police, House crossed the road for unknown reasons. Emergency responders were dispatched to milepost 40 in

Twin Falls County around 11:15 p.m.

Nicolet was wearing a seatbelt and was uninjured in the crash, while House was taken to St. Luke's Magic Valley Medical Center in Twin Falls via ambulance. House was listed in

good condition as of Tuesday afternoon.

Both lanes of the highway were blocked for about an hour while responders investigated the crash. Neither weather nor road conditions were a factor in the crash.

## Brandon Rosenberg pleads not guilty in shooting case

Times-News

A Twin Falls man is scheduled for a September jury trial in a shooting case.

Brandon Rosenberg, 30, pleaded not guilty to two counts of felony aggravated assault with a deadly weapon last week in Twin Falls County 5th District Court. He was to be arraigned for only one count, as a second was dropped at his preliminary hearing in early June. However, Twin

Falls County prosecutors refiled the second count later.

Officials have accused Rosenberg of using a .40-caliber Glock pistol against Robert Bickel and a female at a residence on Ninth Avenue East in May. The police report claims the two men fought for possession of two guns and that Bickel was able to disarm Rosenberg after the latter collapsed.

The trial is set for Sept. 27 with Judge Randy Stoker presiding.

## Utah avoids major flooding as temperatures warm

SALT LAKE CITY (AP) — A month ago Utah officials worried that they were facing the perfect storm for disastrous flooding.

But weather that produced record snowpack in the mountains, an extremely wet spring and cooler than normal temperatures also was the key in keeping flooding to a minimum.

"The weather cooperated in a manner in which the snow melted off," Peter Wilensky, lead forecaster for the National Weather Service in Salt Lake City, said Tuesday. "It was probably the best scenario we could have had given the conditions we were dealing with."

In late May, some areas of the state still had snowpack at 500 percent of normal, and officials feared once temperatures rose into the 80s and 90s, it all would come down at once.

Temperatures, however, held far below average through mid-June.

"In a way, the cool, wet weather that created (the flood danger) also kept it from being as bad as it could have been," Wilensky said. "We were never able to string together more than three hot days in a row."

Brian McInerney, a National Weather Service hydrologist in Salt Lake City, said simply: "We dodged a bullet."

Wilensky said a few flood warnings will remain in effect in northern and eastern Utah through Friday but overall the state avoided disaster.

The Logan River is still above flood stage in Cache County near Logan in northern Utah. And streams coming out of the Uinta Mountains in eastern Utah also could flood over the next few days.

## Trial set in Twin Falls rape case

Times-News

A trial date has been set for September for rape suspect Jason Ward.

Ward, 35, pleaded not guilty to felony rape last week in Twin Falls County 5th District Court. He stands accused of sexually assaulting a 19-year-old female in May.

Twin Falls County prosecutors say Ward raped the alleged victim and left her near the railroad tracks close to Grandview Drive shortly before 4 a.m. on May 22. The female was found with multiple cuts and bruises on her body.

Trial is set for Sept. 27 with Judge Randy Stoker presiding.

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# OPINION

QUOTE

"I don't make any decisions now without asking Rosalynn first, and generally I just do what she suggests."  
 — President Jimmy Carter on how he and his wife Rosalynn have lasted through 65 years of marriage

EDITORIAL

## Here's a surprise: Idaho legislators don't know what's unconstitutional

**T**he Idaho Legislature pays Assistant Chief Deputy Attorney General Brian Kane about \$100,000 a year, partly for his expertise in constitutional law.

And then by ignoring Kane's opinions, those same lawmakers obligate the state to pay even more.

In an action that surprised no one, U.S. District Judge Lynn Winmill on Friday issued a temporary injunction preventing a union-busting law passed by lawmakers earlier this year from taking effect.

The law would prevent unions from using job-targeting programs, in which money collected from union workers' paychecks subsidize other workers' wages and lower union contractors' bids for projects.

"This court has found that there exists a significant risk of overlapping jurisdiction between Idaho state courts and the (National Labor Relations Board) if the Fairness in Contracting Act becomes effective," Winmill wrote in his decision.

"Plaintiffs are likely to succeed on their claim that the proposed state law prohibiting market recovery programs is preempted," he said, signaling how he'd rule in a full trial.

This is exactly the same thing Kane told legislators last winter. But then again lawmakers roundly ignored what he and his colleagues in the attorney general's office had to say about the constitutionality of several bills, ranging from nullification of national health care legislation to a 22-week limit on abortions.

Unions are also suing to block another law passed by the Legislature this year that prevents state or local government agencies from using project labor agreements on construction projects. Kane told lawmakers they're on shaky ground on that one too.

So now Kane will get to defend the state in court from a string of lawsuits it's going to lose.

This is crazy. Legislators, by oath, pledge to uphold the Constitution of the United States — not just selected portions with which they agree.

Maybe the oath should be expanded to oblige lawmakers not to squander the taxpayers' money on legal fees.

## TIMES-NEWS

John Pfeifer, publisher Josh Awtry, editor Steve Crump, Opinion editor

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

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**JOIN THE DISCUSSION:** Voice your opinion with local bloggers: Progressive Voice and Conservative Corner on the opinion page at Magicvalley.com.

## A game of chicken we could lose

**I**n about a month, if nothing is done, the federal government will hit its legal debt limit. There will be dire consequences if this limit isn't raised. At best, we'll suffer an economic slowdown; at worst we'll plunge back into the depths of the 2008-9 financial crisis.



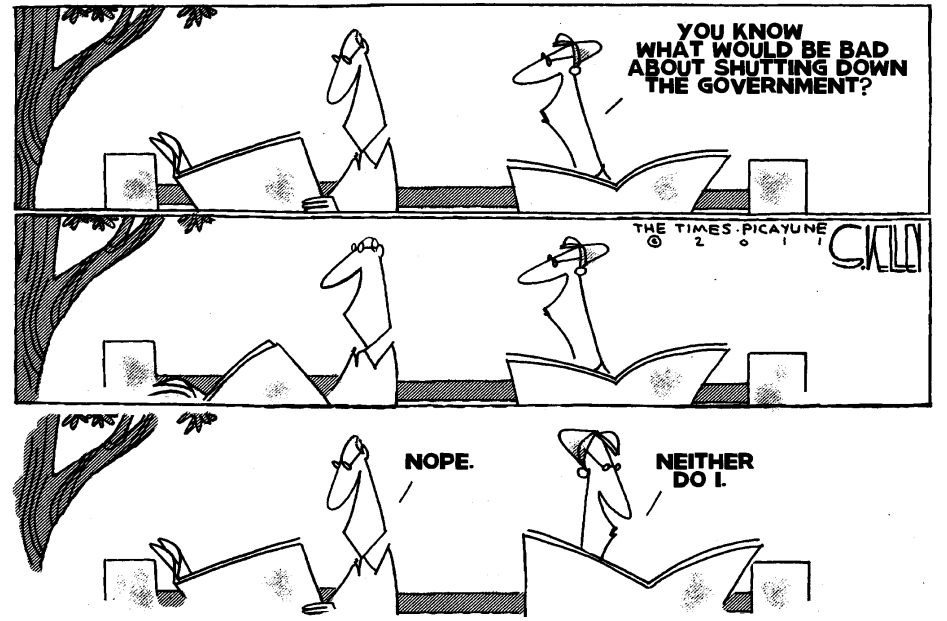
Paul Krugman

Many commentators remain complacent about the debt ceiling; the very gravity of the consequences if the ceiling isn't raised, they say, ensures that in the end politicians will do what must be done. But this complacency misses two important facts about the situation: the extremism of the modern G.O.P., and the urgent need for President Obama to draw a line in the sand against further extortion.

Let's talk about how we got here.

The federal debt limit is a strange quirk of U.S. budget law: since debt is the consequence of decisions about taxing and spending, and Congress already makes those taxing and spending decisions, why require an additional vote on debt? And traditionally the debt limit has been treated as a minor detail. During the administration of former President George W. Bush — who added more than \$4 trillion to the national debt — Congress, with little fanfare, voted to raise the debt ceiling no less than seven times.

So the use of the debt ceiling to extort political concessions is something new in American politics. And it seems to have come as a complete surprise to Obama. Last December, after Obama



ma agreed to extend the Bush tax cuts — a move that many people, myself included, viewed as in effect a concession to Republican blackmail — Marc Ambinder of The Atlantic asked why the deal hadn't included a rise in the debt limit, so as to forestall another hostage situation (my words, not Ambinder's).

The president's response seemed clueless even then. He asserted that "nobody, Democrat or Republican, is willing to see the full faith and credit of the United States government collapse," and that he was sure that John Boehner, as speaker of the House, would accept his "responsibilities to govern."

Well, we've seen how that worked out.

Now, Obama was right about the dangers of failing to raise the debt limit. In fact, he understated the case, by focusing only on financial confidence.

Not that the confidence issue is trivial. Failure to raise the debt limit could convince investors that the United States is no longer a serious, responsible country, with nasty consequences. Furthermore, nobody knows what a U.S. default would do to the world financial system,

which is built on the presumption that U.S. government debt is the ultimate safe asset.

But confidence isn't the only thing at stake. Failure to raise the debt limit would force the U.S. government to make drastic, immediate spending cuts, on a scale that would dwarf the austerity currently being imposed on Greece. And slashing spending at a time when the economy is deeply depressed would destroy hundreds of thousands and quite possibly millions of jobs.

So failure to reach a debt deal would have very bad consequences. But here's the thing: Obama must be prepared to face those consequences if he wants his presidency to survive.

Bear in mind that GOP leaders don't actually care about the level of debt. Instead, they're using the threat of a debt crisis to impose an ideological agenda. If you had any doubt about that, last week's tantrum should have convinced you. Democrats engaged in debt negotiations argued that since we're supposedly in dire fiscal straits, we should talk about limiting tax breaks for corporate jets and hedge-fund managers

and slash aid to the poor and unlucky. Republicans, in response, walked out of the talks.

So what's really going on is extortion pure and simple. As Mike Konczal of the Roosevelt Institute puts it, the GOP has come around with baseball bats and declared, "Nice economy you have here. A real shame if something happened to it."

And the reason Republicans are doing this is because they must believe that it will work: Obama caved in over tax cuts, and they expect him to cave again. They believe they have the upper hand, because the public will blame the president for the economic crisis they're threatening to create. In fact, it's hard to avoid the suspicion that GOP leaders actually want the economy to perform badly.

Republicans believe they've got Obama's number, that he may still live in the White House but that for practical purposes his presidency is already over. It's time — long past time — for him to prove them wrong.

Paul Krugman is a columnist for The New York Times.

## Blame the minimum wage for youth joblessness

**M**argins matter. That's what New Hampshire lawmakers were really saying to their governor, John Lynch, last week when they overrode his veto of legislation that limited increases in the minimum wage.

The law ties the New Hampshire minimum wage to the federal wage of \$7.25 an hour. The effect is to guarantee New Hampshire employers an advantage of between 15 cents and \$1 an hour over employers in other New England states, where minimum wages range from \$7.40 an hour in Rhode Island to \$8.25 an hour in Connecticut.

New Hampshire officials may be thinking of young job seekers. Unemployment in the state averaged 18 percent for 16- to 19-year-olds in 2010. Horrible enough, though well below national average of 25.9 percent, according to the Bureau of Labor Statistics. And the minimum wage affects youths disproportionately: About half of those paid the federal minimum or less are under age 25.

Do penny differences really count when it comes to employment? The case that they do is stronger than it used to be, especially when it comes to less-productive workers like teens. Particularly prob-



Amity Shlaes

lematic for these teens is the federal minimum wage, an old fixture of the American workscape. In 1938, President Franklin D. Roosevelt signed the Fair Labor Standards Act, which placed direct upward pressure on wages. The act set the modern national minimum wage at 25 cents an hour, and established a maximum work week of 44 hours.

One idea driving FDR was that when workers put in fewer hours that's a bonus, since more workers are necessary to do a job. At the time, Roosevelt explicitly blew off suggestions that marginal costs hurt the economy. In a fireside chat, he told Americans not to let "calamity-howling executives with an income of \$1,000 a day" tell them "that a wage of \$11 a week is going to have a disastrous effect on all American industry."

Not everyone concurred. Southern companies were especially concerned, because their wages were further below the new legal level than were wages at Northern companies. Benjamin Anderson, a

Chase Bank economist, noted that the act devastated Puerto Rico, where employers simply couldn't afford the new rate.

As for the merits of work sharing, even some of FDR's colleagues were skeptical, especially economic adviser Rexford Tugwell. Tugwell suggested to fellow New Dealers that if work creation was the idea behind the act, construction projects should be undertaken with spoons, not shovels.

For a long period after World War II, Roosevelt looked right. Over the decades the wage climbed from 40 cents (1945) to \$1.00 (1956) to \$1.60 (1968) to \$2.90 (1979) and \$4.25 by 1991.

Many companies and politicians told themselves that workers were increasing productivity so much that the wage was worth paying. As for teen employment, for many years the business cycle seemed to affect it more than anything else, as a 2010 paper by Teresa Morisi documents. Still, the national faith in the benignity of the minimum wage was partly self-deception.

Politicians could set wages as they liked only as long as the United States had no competition. Beginning in the 1960s global competition materialized and then quickly intensified. That pushed up

unemployment among marginal workers like youth. Bureau of Labor Statistics data show unemployment for 16- to 19-year-olds usually hung below 10 percent until the 1960s, when double-digit youth unemployment became the new norm.

Today, we're Puerto Rico. Our teens are too unproductive relative to low-wage workers in other economies for employers to withstand strong mandatory pay increases.

A 2007 study by Charlene Kalenkoski and Donald J. LaCombe of Ohio University found that a 10 percent increase in the effective minimum wage is associated with a 3.2 percent decline in youth employment. Yet the U.S. continued to raise the minimum wage even after the most-recent recession began, so that in 2009, it moved to \$7.25 an hour.

This in turn has surely contributed to our appalling youth-unemployment rate. It's not as monocausal as Rep. Michele Bachmann made out when she argued that abolishing the minimum wage could wipe out unemployment. But Bachmann was closer to correct than her critics allege.

Amity Shlaes is a Bloomberg View columnist.

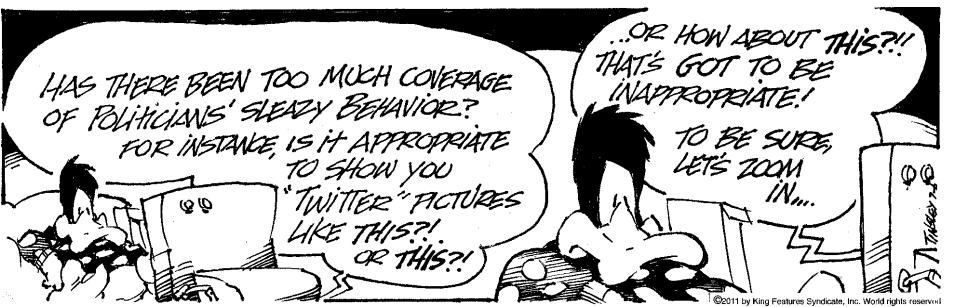
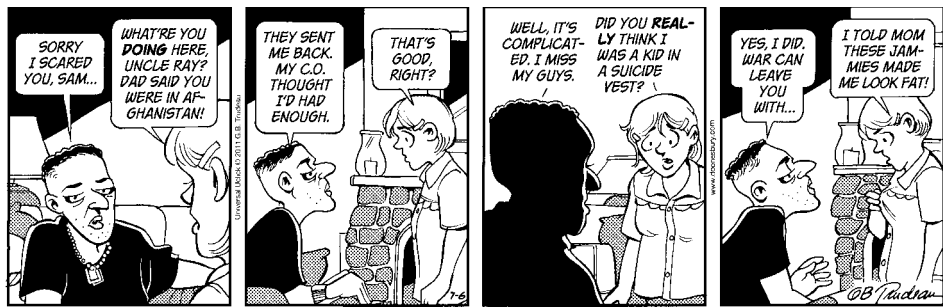
## THE LIGHTER SIDE OF POLITICS

Doonesbury

By Garry Trudeau

Mallard Fillmore

By Bruce Tinsley



# McGee won't provide records after concussion claim

By John Miller  
Associated Press

BOISE — A Republican lawmaker is refusing to release medical records he's relying on to help rehabilitate his public image following a drunken driving arrest last month.

Neither Senate Majority Caucus Chair John McGee nor his lawyer, Scott McKay, responded to Associated Press requests for records underpinning their contention that not just alcohol, but a concussion, led to the June 19 incident.

McGee pleaded guilty to drunken driving last week. In exchange, prosecutors agreed to drop a felony stemming from him taking a SUV that didn't belong to him.

At sentencing, McKay contended that McGee's unusual behavior — witnesses said he appeared to be hallucinating — resulted from him getting drunk, striking his head and suffering a head injury.

Ada County sheriff's officials said Tuesday they would have provided appropriate treatment for any prisoner for a suspected concussion, not only for the inmate's welfare, but also to protect the law enforcement agency from liability. The weekend of McGee's arrest, however, they say that wasn't necessary.

"All inmates booked into the Ada County Jail are screened by a medical professional and provided with appropriate medical treatment for injuries observed by medical staff or reported by the inmate," Sheriff Gary Raney said in a statement. "Between June 18 and June 21, 2011, no inmate in the Ada County Jail reported or was diagnosed with a concussion or other closed head injury."

On Friday, a contrite McGee choked back tears while pleading guilty to driving under the influence of alcohol. He received a sentence that includes a \$1,000 fine, 24 hours of community service and



Republican Sen. John McGee looks back at his wife and parents in court on Friday in Boise. McGee choked back tears after pleading guilty Friday to driving under the influence of alcohol.

Idaho Statesman/  
AP photo

mandated alcohol counseling.

The 38-year-old lawmaker from Caldwell said he'd been drinking at a golf tournament with his brother in Boise hours before he took an SUV attached to a cargo trailer from the home of a stranger, got stuck in a yard just down the street, then fell asleep in the back seat.

At the scene, law enforcement said his behavior was

unusual, with McGee telling them he was headed to Jackpot, Nev., a gambling hotspot on the Idaho-Nevada border.

During Friday's hearing, however, McKay also sought to explain that McGee didn't just go on a wild drunken spree. A respected neurologist, McKay told Ada County Magistrate Judge James Cawthon, had concluded McGee suffered a concus-

sion during a fall before his arrest, leading to actions "so far out of character," McKay said he had photos documenting the injury.

Later in the day, McKay revised his statement, saying McGee "likely sustained a concussion."

Just how the neurologist arrived at that conclusion — or the neurologist's identity — wasn't available, since McGee and McKay wouldn't

provide records to back up their contention.

Dan Norris, the special prosecutor from Oregon who handled the case, said he saw evidence that McGee had, in fact, sustained a head wound prior to his arrest.

Norris declined to provide specifics, citing confidentiality concerns, but said the injury was an insignificant factor in his agreement to drop the felony charge. More important was the desire of the victims, who had already received apologies and been compensated by McGee for property damage, to put this behind them.

"They didn't want the unwanted attention," Norris told The Associated Press. "Both of the victims were very pleased, and that guides me more than any of the other factors."

House Minority Leader John Rusche, who is a physician, said concussion victims sometimes suffer from seizures or intracranial bleeding, making prompt treatment necessary.

# Flood surge on Yellowstone River raises fears oil spill could spread to fisheries

By Matthew Brown  
Associated Press

LAUREL, Mont. — Crews cleaning up an oil spill on the Yellowstone River faced difficult conditions Tuesday as the scenic waterway rose above flood stage and stoked fears that surging currents could push crude into undamaged areas and back channels vital to the river's prized fishery.

Conditions on the swollen Yellowstone have hampered efforts to find the cause of Friday's break in the 12-inch pipeline that spilled an estimated 1,000 barrels of crude oil.

The river has been flowing too swiftly for crews to reach some oiled areas, and forecasters said mountain snowmelt was adding to high water levels. Officials speculated that the surge may push oil into areas that haven't yet been damaged.

Much of the riverbank also is covered with dense underbrush, making it difficult to walk the shoreline. Most observations have been made through aerial flights.

Sweat-drenched workers in hazmat suits and life-preservers slogged through the riverside vegetation under a blistering sun. Some raked oily muck into trash bags; others dabbed at blackened grass with absorbent pads.

Booms to collect the oil bobbed in water, and plastic kiddie pools were set up for workers to wash off their boots once they left the water.

A few miles downriver from the broken pipe, homeowner Robert Castleberry said he had been out of his house since Saturday because of dangerous fumes from oil that the river pushed across his yard and into the crawlspace beneath his house.

Castleberry's wife suffers

from heart disease and the fumes gave her difficulty breathing, he said. While he appreciated the company promising to cover the couple's immediate expenses, the retired fuel truck driver was doubtful workers would be able to clean up the black, gooey film that laced through the underbrush along the river.

"Exxon's been nothing but 100 percent with us," he said. "But when you get into brush that thick, that's going to be virtually impossible to clean."

Company and federal officials said they have only seen oil about 25 miles downstream from the site of the break near Laurel. But Gov. Brian Schweitzer said he believes some has traveled hundreds of miles to

North Dakota.

"At seven miles per hour, some oil is already in North Dakota. That's a given," Schweitzer said. "I'm asking everyone to get out there and report what you see on the river."

Representatives of Exxon Mobil and the Environmental Protection Agency said they had no reports of oil beyond the town of Huntley.

Company officials said they were concentrating cleanup in that area, but have acknowledged the scope of the leak could extend beyond the 10-mile stretch that they initially said was the most affected area. Sherman Glass, Exxon's president of refining and supply, said crews have identified 10 places where oil has pooled in the heaviest

amounts between Laurel and Huntley.

Exxon Mobil Pipeline Co. President Gary Pruessing has said the company is not limiting the scope of the cleanup to the immediate site. Exxon planned to test the river's conditions with a jet boat, with eight more on standby if the launch is successful, Glass said.

Water-quality tests downstream of the spill site began Monday, with more planned, according to EPA spokesman David Ostrander.

The Silvertip pipeline is buried just under the bottom of Yellowstone River, delivering 40,000 barrels of oil a day to a refinery in Billings.

# Several people saved from burning Lewiston church

LEWISTON (AP) — Three children were among those rescued from a burning church in northern Idaho.

Lewiston Fire Battalion Chief Bernie Sander says the fire at Grace Lutheran Church was reported around 2:30 a.m. on Tuesday. Sander says emergency crews arrived to find the roof

and a wing of the church engulfed in flames.

Firefighters then learned that several people were sleeping inside a church addition.

KLEW-TV reports three children were among those evacuated from the burning building. There were no reported injuries.

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# Fewer pets killed because of spay, neuter programs

LOS ANGELES (AP) — When Stephen Zawistowski got his first dog 50 years ago, she was the only dog in the neighborhood that was spayed.

"She had an incision that must have been a foot long and was sewn up with what looked like piano wire," says Zawistowski, science adviser for the American Society for the Prevention of Cruelty to Animals.

It took years of campaigning to change thinking about sterilizing pets, but it has paid off. This year fewer than 4 million unwanted dogs and cats will be euthanized, down from as many as 20 million before 1970.

There are several reasons: Aggressive adopt-a-pet campaigns are carried out every day in cities all over the country and breed rescues save many dogs. But animal experts believe spaying and neutering has played the biggest role in saving so

many lives.

Nearly every public shelter, private rescue or animal welfare organization in the country donates money, space or time to low-cost spay and neuter clinics.

Spaying and neutering has become the law in some states, counties and cities. Many states require all shelter animals to be sterilized. Rhode Island requires most cats to be sterilized, and Los Angeles requires most dogs and cats to be spayed or neutered by the time they are 4 months old.

While shelters are firmly onboard, the biggest problem has been selling sterilization programs to pet owners.

When pets are sterilized, their reproductive organs are removed so they can no longer breed. Some people consider that unnecessary mutilation of their pets.

There are those who say: "You won't do that to my

dog because I wouldn't want it done to me," Zawistowski says.

And it wasn't just pet owners who had to be convinced — so did veterinarians, he says.

Medical procedures have caught up in the last half-century and a lot of people have changed their thinking.

"Now they make a one- or two-inch incision and use self-absorbing sutures" that mean a much quicker recovery for the animals, Zawistowski says.

Aimee Gilbreath, executive director of Found Animals, a Los Angeles-based charity, agrees. "It's become a tenet of responsible ownership," she says of spaying and neutering.

"I'm 36. My childhood dog was never neutered. We lived in some rural places and he roamed the countryside. Who knows how many litters he fathered," Gilbreath says.

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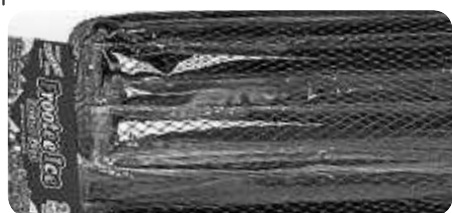
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# Casey Anthony cleared of murdering young daughter

Florida jury takes less than 11 hours to find her not guilty in June 2008 disappearance of 2-year-old Caylee. >>> BUSINESS 3



Stocks and commodities, Business 2 / Nation, Business 3 / Weather, world, Business 4

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# Companies ordered more factory goods in May



AP photo  
John Rosas, cuts steel at Wizard of Metals in San Francisco on Friday. Businesses requested more airplanes, autos, and oil drilling equipment in May.

By Christopher S. Rugaber  
Associated Press

WASHINGTON — Businesses requested more airplanes, autos, and oil drilling equipment in May. The jump in factory orders after a sluggish spring suggests supply disruptions stemming from the Japan crisis are fading.

Factory orders rose 0.8 percent in May, the Commerce Department said Tuesday. That followed a downwardly revised drop of 0.9 percent in April.

The increase pushed factory orders to \$445.3 billion. That's almost 32 percent higher than the low point during the recession, reached in March 2009.

Much of the increase was driven by a 36.5 percent increase in orders for aircraft, a volatile category. But there were also signs of strength in

areas that had slowed sharply in the previous month.

Auto and auto parts orders rose 2 percent. And a measure of business investment rose 1.6 percent, after falling 0.4 percent the previous month. Companies invested more in computers and equipment.

Orders for so-called nondurable goods, such as food, clothing, oil, and plastics, fell 0.2 percent in May. But that was partly because oil prices dropped.

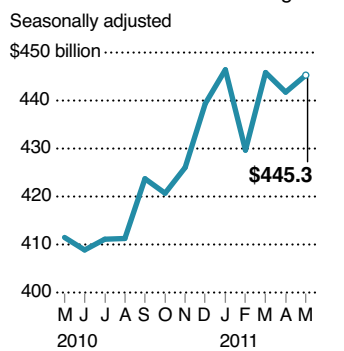
Until this spring, manufacturing had been one of the strongest sectors of the economy since the recession ended two years ago.

Economists largely blamed the weak period on high gas prices and the impact of the March 11th earthquake in Japan, which led to a parts shortage that has hampered U.S. manufacturers.

Those factors appear to be eas-

## Factory orders

Total new orders to American factories for all manufactured goods: Seasonally adjusted



SOURCE: U.S. Commerce Department AP

ing. Gas prices have come down since peaking in early May. And the manufacturing sector expanded at a faster pace in June after slowing sharply in May, according to the In-

stitute of Supply Management.

"There are encouraging signs that the second half will likely get better, particularly for manufacturers," said Ryan Sweet, an economist at Moody's Analytics.

A recovery in the auto sector is one reason production is picking up. Japanese automakers with plants in the United States, such as Toyota Motor Corp., Honda Motor Co. and Nissan Motor Co., sharply cut production in the spring. But they are restoring output. Toyota executives say their North American factories will be back to 100 percent by September.

Reports from the major automakers last week showed that sales rose 7 percent in June, compared to a year ago.

Busier auto plants would help boost the economy in the second half of this year.

## BUSINESS BRIEFS

N. CAROLINA

### Investors challenge Bank of America settlement

CHARLOTTE — A group of investors is fighting a proposed \$8.5 billion settlement Bank of America Corp. reached last week to resolve claims related to soured Countrywide Financial loans.

The 11 investors, using the name Walnut Place, said in a court filing Tuesday that the parties involved in the settlement have "serious conflicts of interest" and that the agreement would "extinguish the legal rights of hundreds of other investors."

The Charlotte bank last week reached a settlement that it said would resolve most of the claims by private investors who want Bank of America to buy back defective Countrywide loans that were turned into mortgage-backed bonds during the housing boom.

NEW YORK

### Ex-employee pleads guilty to insider trading

NEW YORK — A San Diego man has pleaded guilty to insider trading charges in New York in a government crackdown on expert networking firm consultants who give illegal stock tips to hedge funds.

Walter Shimon entered the plea Tuesday in federal court in Manhattan. The former senior director of business development at Flextronics International became the 12th defendant convicted in the probe. There have been more than a dozen arrests.

The 39-year-old Shimon admitted accepting \$45,000 from two expert networking firms to provide information to hedge funds and others. He pleaded guilty to two conspiracy counts and one count of securities fraud.

CALIFORNIA

### Verizon nixing unlimited data for new customers

SAN FRANCISCO — Verizon Wireless, the nation's largest wireless carrier, is getting rid of its unlimited data plan for new smartphone customers starting Thursday, shifting instead to limited data plans that give users between 2 and 10 gigabytes of data each month.

Later this week, new Verizon Wireless smartphone users will choose between paying \$30 for 2 gigabytes, \$50 for 5 gigabytes or \$80 for 10 gigabytes of monthly data usage, spokeswoman Brenda Rainey said Tuesday. Customers who use more than their allotment will be charged \$10 more for each additional gigabyte.

### Moody's cuts Portuguese debt to junk rating

LOS ANGELES — Portugal's government debt was downgraded to junk status Tuesday, another reminder that the European debt crisis is far from over.

Moody's Investors Service slashed Portugal's rating to Ba2 from Ba1 and said the outlook remained negative. Any rating below Baa means the issuer's debt no longer is considered investment grade. Moody's said the downgrade was triggered by "growing risk" that Portugal would need a second bailout by the rest of Europe.

— From wire reports

# Retail treasure hunt



AP photo  
A girl sits in a shopping cart full of items on June 17 at Costco in Mountain View, Calif. Shoppers go into Costco, TJ Maxx or a DSW shoe store looking for a bargain on something they need and end up splurging on irresistible finds.

## Stores find success by offering the unexpected

By Ellen Gibson  
Associated Press

Trader Joe's, the specialty grocery chain, might not have the cheapest toilet paper or the most varieties of ketchup, but it hooks customers with mango butter, chocolate-covered pomegranate seeds and cilantro-and-jalapeno hummus.

These goodies aren't on most grocery lists, but they're eye-catching enough to tempt shop-

pers into an impulse buy. At a time when families are watching dollars and the Web makes discount-hunting easy, unexpected treasures are an increasingly important strategy for stores.

"It's the wow factor that's getting people to buy," says Wall Street Strategies analyst Brian Sozzi. "You walk into Costco for tuna and end up getting a Marc Jacobs coat?"

So shoppers may go into T.J. Maxx or a DSW shoe store looking

for a bargain on something they need but end up splurging on irresistible finds, from dirt-cheap Ray-Bans to half-priced Puma sneakers.

Dollar Tree lures customers with rock-bottom prices on cleaning supplies, then tempts them with extras like leather iPod cases. And at Costco, tucked inside the hulking pallets of mayonnaise and paper towels is a section where shoppers never know what they'll find.

Costco has been using the term "treasure hunt" for years to explain why up to a fifth of its stock is limited-quantity items that are in the store for as little as a week. Sometimes it's seasonal merchandise, such as margarita machines in summer. Often it's surprisingly trendy — such as bargain-priced Hunter rain boots, sold almost exclusively in the U.S. by Nordstrom.

The wholesale chain shows that See **TREASURE HUNT**, Business 2

## Borrowers sue over apparent loan mod mishaps

By Jacob Adelman  
Associated Press

LOS ANGELES — It seemed Maria Campusano's financial problems were behind her when the mortgage on her Victorian home in a Massachusetts mill town was chopped by hundreds of dollars a month.

She soon learned that her troubles had just begun.

Weeks after making her first payment under the new rate, the school district staffer began to receive past-due notices showing wildly inaccurate loan balances and letters threatening foreclosure. She now fears she'll lose her home.

"How can they take away what I have worked so hard for?" Campusano said.



AP photo  
Bank of America loan advisers wave colored noisemakers, signifying that a loan has been successfully modified, at a foreclosure prevention event on June 26 in Los Angeles.

Campusano is one of two named plaintiffs in a proposed class-action lawsuit alleging breach of contract by Bank of America NA and subsidiary BAC Home Loans Servicing LP.

The suit, which was filed in Los Angeles federal court because BAC is located in nearby Calabasas, is among a growing number of legal complaints accusing banks of disregarding what should be binding

agreements to reduce the monthly mortgage payments of troubled borrowers.

The suits involve permanent modifications through the U.S. Treasury-administered Home Affordable Modification Program, which offers incentives to loan servicers who extend modifications, as well as so-called proprietary modifications, which banks offer independently of the government guidelines.

They represent a new wave of complaints against banks that have already weathered years of criticism for their reluctance to modify loans and for foreclosing on borrowers after offering them trial modifications.

See **HOME LOANS**, Business 2

## STOCKS OF LOCAL INTEREST

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Lithia Mo.	19.24	▼ .42	McDonald's	85.64	▼ .01	Micron	7.78	▼ .05	Supervalu	9.40	▼ .17

## COMMODITIES

Tuesday's commodity prices were unavailable.





# Casey Anthony cleared of murdering daughter

By Kyle Hightower  
Associated Press

ORLANDO, Fla. — Casey Anthony's eyes welled with tears and her lips trembled as the verdict was read once, twice and then a third time: "Not guilty" of killing her 2-year-old daughter, Caylee.

Outside the courthouse, many in the crowd of 500 reacted with anger, chanting, "Justice for Caylee!" One man yelled, "Baby killer!"

In one of the most divisive verdicts since O.J. Simpson was acquitted in 1995 of murdering his ex-wife, Anthony was cleared Tuesday of murder, manslaughter and child-abuse charges after weeks of wall-to-wall TV coverage and armchair-lawyer punditry that one of her attorneys denounced as "media assassination."

Anthony, 25, was convicted only of four misdemeanor counts of lying to investigators who were looking into the child's June 2008 disappearance.

Anthony could get up to a year behind bars on each count when she is sentenced Thursday. But since she has been in jail for nearly three years already, she could walk free. Had she been convicted of murder, she could have gotten the death penalty.

After a trial of a month and a half, the Florida Ninth Judicial Circuit Court jury took less than 11 hours to reach a verdict in a case that had become a national cable TV sensation, with its CSI-style testimony about the smell of death inside a car trunk and its storyline about a seemingly self-centered, hard-partying young mother.

Prosecutors contended that Anthony — a single mother living with her parents — suffocated Caylee with duct tape because she

wanted to be free to hit the nightclubs and spend time with her boyfriend.

Defense attorneys argued that the little girl accidentally drowned in the family swimming pool, and that Anthony panicked and concealed the death because of the traumatic effects of sexual abuse by her father.

State's Attorney Lawson Lamar said: "We're disappointed in the verdict today because we know the facts and we've put in absolutely every piece of evidence that existed." The prosecutor lamented the lack of hard evidence, saying, "This is a dry-bones case. Very, very difficult to prove. The delay in recovering little Caylee's remains worked to our considerable disadvantage."

Anthony failed to report Caylee's disappearance for a month. The child's decomposed body was eventually found in the woods near her grandparents' home six months after she was last seen. A medical examiner was never able to establish how she died, and prosecutors had only circumstantial evidence that Caylee had been killed.

The jurors — seven women, five men — would not talk to the media and their identities were kept secret by the court.

The case played out on national television almost from the moment Caylee was reported missing three years ago. HLN's Nancy Grace approached the case with the zeal of the hard-nosed prosecutor she once was, arguing that Anthony — or "the tot mom," as Grace routinely called her — was responsible for her daughter's death.

Anthony's attorney Cheney Mason lashed out at the media after the verdict.

"Well, I hope that this is a lesson to those of you having indulged in media assassina-



Casey Anthony, center, is overcome with emotion after her acquittal of murder charges Tuesday at the Orange County Courthouse in Orlando, Fla. Anthony had been charged with killing her daughter, Caylee.

tion for three years, bias, prejudice and incompetent talking heads saying what would be and how to be," Mason said.

Without mentioning Grace by name, he added: "I'm disgusted by some of the lawyers that have done this, and I can tell you that my colleagues from coast to coast and border to border have condemned this whole process of lawyers getting on television and talking about cases that they don't know a damn thing about."

The defense team gathered after the verdict to celebrate at a restaurant across the street from the courthouse. At one point Mason was seen in the window extending his middle finger toward the crowd outside.

Grace said after the jury's decision: "There is no way that this is a verdict that

speaks the truth."

Given the relative speed with which the jury came back, many court-watchers were expecting Anthony to be convicted and were stunned by the outcome.

Anthony's parents left court quickly after the verdict without hugging or saying anything to Anthony. As court broke up, she smiled broadly and tightly hugged her lawyers.

"While we're happy for Casey, there are no winners in this case," Anthony attorney Jose Baez said after the verdict. "Caylee has passed on far, far too soon, and what my driving force has been for the last three years has been always to make sure that there has been justice for Caylee and Casey because Casey did not murder Caylee. It's that simple."



Jenn Keller, right, reacts after hearing Casey Anthony's not-guilty verdict Tuesday outside the Orange County Courthouse in Orlando, Fla.

## Obama calls lawmakers to talks on debt impasse

The Washington Post

WASHINGTON — President Barack Obama on Tuesday rejected calls for a short-term increase in the legal limit on government borrowing and summoned congressional leaders to the White House to restart negotiations over a long-term plan to restrain the deepening national debt.

With an Aug. 2 deadline closing in, Obama urged lawmakers in both parties to break the stalemate that halted talks nearly two weeks ago and seize what he called "a unique opportunity to do something big" to rebalance the nation's finances.

"There may be some in Congress who want to do just enough to make sure that America avoids defaulting on our debt in the short term but then want to kick the can down the road when it comes to solving the larger problem of our deficit. I don't share that view," Obama told reporters at the White House.

With the surprise announcement, Obama sought to take charge of a situation that was rapidly devolving into a dangerous game of chicken: Republicans have refused to discuss any debt-reduction deal that includes higher taxes, while Democrats have rejected any deal based solely on spending cuts.

The president also struck a more conciliatory tone than he did in a news conference last week, when he ridiculed Republicans' work ethic and accused them of seeking to prevent the super-rich from making sacrifices alongside those who stand to suffer from unprecedented cuts to federal programs.

Obama said he "made progress" in talks with congressional leaders over the Fourth of July weekend. On Tuesday, he invited the top two leaders from each party in the House and Senate to come to the White House on Thursday to "drive towards a final agreement."

## Social services beg for money in Minn. shutdown

By Patrick Condon  
and Martiga Lohn  
Associated Press

ST. PAUL, Minn. — Democratic Gov. Mark Dayton and Republican leaders restarted budget talks Tuesday for the first time since Minnesota's government shut down five days earlier, but with no progress to speak of the focus shifted from the Capitol to a courtroom where recipients of government money pleaded for their services to continue.

Dayton, House Speaker Kurt Zellers and Senate Majority Leader Amy Koch met for about an hour and said they would resume talks Wednesday.

The possibility of a lingering shutdown raised the stakes for dozens of groups who spent Tuesday in a courtroom before a court-appointed special master. In the second day of such hearings, the special master — former state Supreme

Court Chief Justice Kathleen Blatz — heard pleas from advocates for the homeless and indigent and sexual assault victims, as well as child care providers, police officers and prosecutors, hospital officials and more.

With 10 beds and a waiting list 21 people long, the Emily Program had planned to open a second in-patient facility for people with serious eating disorders later this month.

The private, St. Paul-based treatment program was waiting on a July 18 inspection by the licensing division of the Department of Human Services. The division closed in the shutdown, and "without that last step in the licensing process, the program will be unable to open," said Jillian Lampert, director of licensing for The Emily Program.

The shutdown that started Friday resulted from a budget impasse over

how to erase a \$5 billion deficit. Dayton wants to raise income taxes on the state's wealthiest residents to provide more money for social services and public education. Republican lawmakers oppose any tax increase.

Until a budget deal materializes, state spending decisions fall to Blatz, who stepped down as the state's chief justice in 2006. A state district court judge has ordered programs essential to life, health and public safety to continue during the shutdown, and Blatz must make recommendations to her on which programs qualify.

As she presided over the parade of need, Blatz repeatedly reminded those before

her that she had limited power.

"It's not a comment on the value of your services. It goes to the limits of the court's power," she said, trying to downplay the expectations of two representatives from the Minnesota Indian Women's Resource Center, a treatment and counseling center that holds a number state contracts to provide social services.

The center focuses on "prevention and advocacy," which Blatz suggested wasn't essential to the public's health and safety. With no "disruption," she said, "We're limited until they figure things out across the street."

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**Bridesmaid** (R) 7:15 9:45 **Something Borrow** (13) 7:30 9:45  
**Monte Carlo** (PG) 7:30 9:45

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## Jerome Cinema 4

955 West Main, Jerome All Adults \$6.00 before 5:15

Jerome is 50 cents a Ticket Less than Twin Falls - It Saves to Drive  
**Transformers** (13) 7:30 **Monte Carlo** (PG) 7:15 9:20  
**Green Lantern** (13) 7:00 9:30 **Disney's Cars 2** (G) 7:00 9:30

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## Twin Cinema 12

160 Eastland, Twin Falls All Adults \$6.50 before 5:15 on Matinees

**Super 8** (13) Daily 1:15 4:15 7:15 9:45  
**Pirates of the Caribbean: On Stranger Tides** (13) Daily 12:15 3:00 7:00 9:55  
**X-MEN: First Class** (13) Daily 7:15 9:55 Fri - Mon 1:15 4:15  
**Green Lantern** (13) Daily 1:15 4:15 7:15 9:45  
**Bad Teacher** (R) Daily 12:45 3:00 5:15 7:30 9:45  
**Larry Crowne** (13) Daily 12:45 3:00 5:15 7:30 9:45  
**Kung Fu Panda** (PG) Daily 12:45 3:00 5:15 7:30 9:45  
**Mr. Popper's Penguin** (PG) Daily 12:45 3:00 5:15 7:30 9:45  
**Walt Disney's Cars 2** (G)  
Cinema #4 Daily 7:15 9:45 Fri - Mon 1:15 4:15 7:15 9:45  
Cinema #10 Daily 12:30 3:30 7:00 9:30  
**Transformers: Dark of the Moon** (13)  
Cinema #8 in 2D Dolby 7.1 Sound Daily 12:00 3:15 7:30 10:00  
Cinema #9 in 3D Dolby 7.1 Sound Daily 12:00 3:30 7:00 9:55  
**Summer Matinee #5 - Tuesday July 5 to Thursday July 7**  
No Summer Matinee on July 4th Only  
Showtimes 10:30 12:45 3:00 see  
See Last Airbender (PG) or Marmaduke (PG)

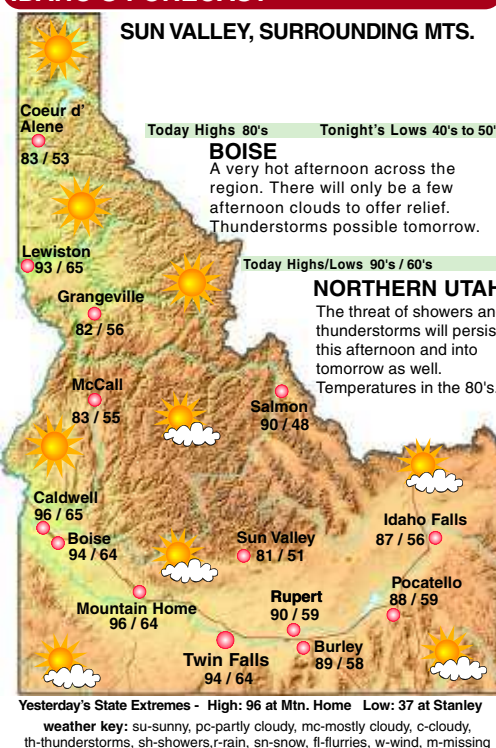
BURLEY/RUPERT FORECAST

Today: Periods of sunshine. High 89.
Tonight: Slight chance of shower or storms. Low 58.
Tomorrow: Better chance for afternoon thunderstorms. High 87.

ALMANAC - BURLEY

Table with 2 columns: Temperature and Precipitation. Includes Yesterday's High/Low, Normal High/Low, Record High/Low, and Month to Date statistics.

IDAHO'S FORECAST



TWIN FALLS FIVE-DAY FORECAST

Five-day forecast table for Twin Falls with columns for Today, Tonight, Thursday, Friday, Saturday, and Sunday. Includes weather icons and temperature ranges.

ALMANAC - TWIN FALLS

Table with 3 columns: Temperature, Precipitation, Humidity, Barometric Pressure, and Sunrise and Sunset. Includes Yesterday's High/Low, Normal High/Low, Record High/Low, and Month to Date statistics.

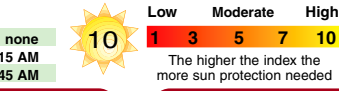
MOON PHASES



MOONRISE and MOONSET

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

TODAY'S U.V. INDEX



REGIONAL FORECAST

Regional forecast table listing cities like Boise, Burley, Challis, and others with their respective weather conditions and temperatures.

NATIONAL FORECAST

National forecast table listing cities like Atlanta, Baltimore, Birmingham, and others with their respective weather conditions and temperatures.

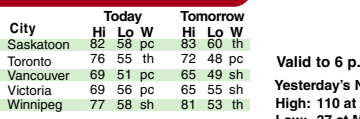
WORLD FORECAST

World forecast table listing cities like Moscow, Nairobi, Paris, and others with their respective weather conditions and temperatures.

CANADIAN FORECAST

Canadian forecast table listing cities like Calgary, Edmonton, and others with their respective weather conditions and temperatures.

TODAY'S NATIONAL MAP



Advertisement for Gregg Middlekauff's quote of the day: 'Magic is believing in yourself, if you can do that, you can make anything happen.' Includes a photo of Gregg Middlekauff.

Advertisement for Magic Valley weather website: 'More Magic Valley weather at www.magicvalley.com/weather. Get up-to-date highway information at the Idaho Transportation Department's Web site at 511.idaho.gov or call 888-432-7623.'

In Mexico, U.S. shipmates await word of 7 missing in capsized of fishing boat

SAN FELIPE, Mexico (AP) — They are fathers, fiances and experienced fishermen. The seven U.S. tourists still missing two days after their boat capsized off Mexico's coast went to sea as they had for several years on the U.S. Independence Day holiday: They wanted to fish and have a good time. At least one American tourist, besides the seven missing, has been confirmed dead and identified by Mexican officials as Leslie Yee of Ceres, California. On Tuesday, the shipmates who survived the wreck anxiously awaited word as the Mexican navy and the U.S. Coast Guard expanded their search in the Gulf of California, holding out hope that the missing were able to survive in the gulf's balmy waters. Mexican navy Capt. Ruben Bustos said they are increasing resources and moving their search area south of Gonzaga bay, a coastal town south of the



Courtesy/San Francisco Chronicle/AP photo. This undated photo shows Leslie Yee, a retired San Francisco Chronicle circulation manager who was among the dead on the pleasure-fishing boat that capsized off Baja California on Sunday.

port of San Felipe where efforts concentrated Monday. Rescue teams are also coordinating efforts with officials across the gulf in the northern state of Sonora because shipwreck survivors in the region sometimes are swept far away by fast tides. "Every hour he's still miss-

ing, hope gets hit with reality," said Gary Wong, referring to his younger brother, Brian, 54, of Berkeley, who is among the missing tourists. A local TV station in California erroneously reported that Brian Wong, who works in personnel for Alameda County and has two grown daughters, was among the dead, leaving the family to calm his frantic wife. Survivor Lee Ikegami had to identify the body of his close friend Yee Monday, just a day after being rescued. Ikegami's wife, Murphy Ikegami, was told Yee's body washed up on shore. "Lee's fine physically," Murphy Ikegami said. "Mentally, he's just devastated." A sudden storm struck early Sunday, capsizing the 115-foot vessel, the Erik. The crew and the fishermen clung to coolers, rescue rings and life vests for more than 16 hours. The navy and other fishing boats plucked 19 fishermen and all 16 crew members from the water late Sunday. The vessel sank about 60 miles south of San Felipe. Sunday was the second day of a weeklong fishing trip the group had organized for several years each Independence Day holiday. They had planned to fish for yellowtail.

Britain shocked by hacking into slain girl's phone

LONDON (AP) — Britain's voracious tabloids may have hit a new low: The News of the World was facing claims Tuesday that it hacked into a missing 13-year-old's phone messages, possibly hampering a police inquiry into her disappearance. Milly Dowler was found murdered months later and the report that her messages were tampered with has horrified Britons. Major advertisers — including Ford UK — have pulled their ads from the paper. Britons are used to seeing their tabloid press harass royals, sports stars and celebrities, constantly eavesdropping and paying the most tangential sources for information about stars' sex lives and drug problems. But the latest hacking case was met with revulsion from everyone from British Prime Minister David Cameron to movie stars to people who commented on Twitter. "(It is) shocking that someone could do this, knowing that the police were trying to find this person and trying to find out what had happened," Cameron said while on a trip to Afghanistan. The case has refocused the spotlight on the already tainted News of The World,

part of Rupert Murdoch's global media empire at News Corp. It also comes as Murdoch is trying to engineer the politically sensitive, multibillion-pound takeover of broadcaster BSkyB in Britain. Milly's disappearance in 2002 while walking home from school in Surrey, south of London, transfixed Britain until her decomposing body was found six months later in the woods by mushroom pickers. While police were pursuing all leads and Milly's parents were making dramatic appeals for information, a private investigator working for the News of the World allegedly hacked into her cell phone, listened to her messages and even deleted some to make room for possible new ones. Mark Lewis, a lawyer representing Milly's parents, said Tuesday the suspected hacking may have hampered the police investigation and he plans to sue the tabloid for its interference. It was never determined how long the teen was alive after being abducted but the tabloid's actions reportedly came soon after her disappearance. Police realized some messages had been deleted, giving them and Milly's parents false hope that she was still alive.

AROUND THE WORLD

IRAQ Sources: 10,000 U.S. troops on offer for Iraq

BAGHDAD — The White House is offering to keep up to 10,000 troops in Iraq next year, U.S. officials say, despite opposition from many Iraqis and key Democratic Party allies who demand that President Barack Obama bring home the American military as promised. Any extension of the military's presence, however, depends on a formal request from Baghdad — which must weigh questions about the readiness of Iraqi security forces against fears of renewed militant attacks and unrest if U.S. soldiers stay beyond the December pullout deadline.

FRANCE Writer files assault charge against Strauss-Kahn

PARIS — A young French author has formally accused former International Monetary Fund chief Dominique Strauss-Kahn of attempted rape, breaking her long public silence with a dramatic account of fending off an attacker who ripped at her clothes as they fought on his apartment floor. Tristane Banon's criminal complaint, which was filed Tuesday, was already spawning an ugly public battle that appeared to be dividing France and follows trans-Atlantic mudslinging over the Guinean chambermaid who accused Strauss-Kahn of forcing her to perform oral sex in his New York hotel room. The sudden weakening of the maid's case because of New York prosecutors' doubts about her credibility revived hopes in Strauss-Kahn's Socialist Party that he could return to France and retake his position as the strongest potential challenger to conservative President Nicolas Sarkozy in the 2012 election. Those hopes could be undermined by the 31-year-old writer's legal action, which is expected to set off a lengthy preliminary investigation by prosecutors into whether there is enough evidence to pursue a case in France. — From wire services

SUDAN Report: 197 African migrants feared drowned off Sudan

KHARTOUM — Nearly 200 African migrants were feared drowned Tuesday after

Advertisement for Primary Therapy Source: 'Weekend Warriors... Get back out there!' Includes a photo of a person running and the text 'PRIMARY THERAPY SOURCE PREVENTION | IMPROVEMENT | REHABILITATION | TRAINING (208) 734-7333 | primarytherapysource.com 254 River Vista Place in Twin Falls'.

Advertisement for Tilley & Lincoln, CPAs: 'Business & Tax Consultants. Need an exit strategy? We do succession planning. 733-5811. 691 Addison Ave. Twin Falls, ID www.tilleylincoln.com'.

Advertisement for Summer Skin Care: 'For people six months and older, apply sunscreen with an SPF of 30 or higher. Reapply every two hours, even on cloudy days, and especially after swimming. Do not apply sunscreen on babies under six months of age. Keep babies out of the sun and in shady areas. Wear protective clothing, such as a long-sleeve shirt, wide-brimmed hat, and sunglasses. Limit time outside between 10 a.m. - 4 p.m. when the sun's rays are the strongest. South Central Public Health District. For more information: www.phd5.idaho.gov'.



# Cold soup makes an easy summer treat



By Eva Stutzman  
The Times-News

During the hot summer months, the idea of soup might make even the most avid soup connoisseur run for the nearest glass of ice water. There is, however, a cure for this summer soup phobia, and you won't have to blow on your spoon to cool it off: Cold soup.

There are many different varieties of cold soup that are acclaimed worldwide. From gazpacho, a tomato-based raw vegetable soup, to vichyssoise, a soup made from pureed leeks, onions and potatoes, cold soups have traditional recipes and modern-day interpretations.

All are easy to prepare, and each will surprise you with rich fresh flavors.

In the Magic Valley, chefs bring out their cold soup recipes when the weather gets hot.

"They are fresh and light when the weather's hot," said Lynn Sheehan of Cucina Gemelli in Twin Falls. "People don't want to eat something hot and heavy when it's 95 degrees out."

Cucina Gemelli is adding a gazpacho to their summer menu; Sheehan said she has had a couple of requests for cold soups since the weather has warmed up.

Elevation 486's chef Tom Nickel put his cold gazpacho on the menu last fall, and, with the Indian summer, it was a big success. Nickel paired his gazpacho with hot rice which he said compliments the surprising temperature. The gazpacho is no longer on Elevation 486's permanent menu, but Nickel said he will be featuring it this summer as the soup of the day alongside other chilled soups like melon soup and chilled curry carrot soup.

"I always imagine that it is 80 degrees outside and you just feel so much better when you eat that kind of food rather than a Philly cheese sandwich," Nickel said.

See **SOUP**, Food 2

Lynn Sheehan adds diced honeydew melon and raspberries as garnish on top of a watermelon cold soup.

Photos by ASHLEY SMITH/Times-News



Cucumber soup prepared by Lynn Sheehan at Cucina Gemelli in Twin Falls on June 29.

## COLD SOUP TIPS

- Pair cold soup with a cold sandwich in the afternoon. Makin also recommends a fresh cold soup with a barbecue dinner. Cold soups make a great pallet cleanser between hot courses or to begin a meal, Sheehan said.
- Let the soup chill for at least a half hour before serving. This allows the flavors to blend.
- Use fresh ingredients. Because the cold soups aren't cooked they are very true to the flavors of the ingredients. The fresher the ingredients, the tastier the soup.



Lynn Sheehan prepares cold soups at Cucina Gemelli in Twin Falls on June 29.

## Rudy's to host class on canning

Times-News

On July 14, Rhea Lanting will teach "Canning 101" from 7-9 p.m. at Rudy's - A Cook's Paradise in Twin Falls.

In the class, Lanting will teach basic food preservation tips and how to use a pressure canner for cooking.

Lanting is a professor at the University of Idaho Twin Falls Research and Extension Center and teaches nutrition, health and food safety.

The class costs \$35. Information: 733-5477.

# Small menu, big flavor

Pho restaurant opens in Twin Falls

By Melissa Davlin  
Times-News writer

The flavors of southeast Asia are spicing up the Twin Falls food scene.

In June, husband and wife team Yip Tse and Sokry Heng opened Pho Taki - a blend of "pho" and "teriyaki" - at their Addison Avenue store Asian Food Market. The couple decided to open the restaurant after seeing how popular pho ingredients were with Asian Food Market customers.

Pho is a Vietnamese noodle dish made with beef or chicken, basil and broth. At Pho Taki, the bowl comes with a side of cilantro and bean sprouts. Tse said he wasn't aware of any other restaurant that serves pho outside of Hailey and Boise.

"It's a very famous meal in big cities," Tse said, but not as much in southern Idaho.

The clean, well-lit restaurant is tucked into the corner of the food market. Come early in your lunch hour - the small dining room seats only 20.

For now, Pho Taki's menu is simple: beef pho, pork and vegetarian spring rolls, beef and chicken teriyaki, and chicken nuggets for kids. They plan to add chicken pho later this year, Heng said, and may add other dishes. When they receive their permit to serve beer and wine, customers can drink Asian offerings like Tsingtao, Singha, Asahi and plum wine with their dinners.

While they want to serve authentic Asian food, Tse hopes to avoid

See **RESTAURANT**, Food 2



## Pho Taki

412 Addison Avenue West, inside Asian Food Market  
Open 11 a.m. to 2 p.m. and 5-8 p.m. Monday through Saturday  
Bowls of pho range from \$7.95 to \$9.95  
Information: 736-7111

Pho Taki serves fresh spring rolls, pho and teriyaki.  
MELISSA DAVLIN/  
Times-News

# Soup

Continued from Food 1

The tasty, chilled summer fare packs a nutritional wallop as well.

"When making cold soup, you preserve more of the vitamins and nutrients," said Mark Makin at chef at Anchor Bistro and Bar. Because most of the ingredients in cold soups are raw vegetables, they are more nutritious than the hot versions which tend to cook out the nutrients that make vegetables healthy, Makin said. Although the Anchor doesn't have any cold soups on the menu right now, Makin said that he has a cold pureed avocado soup in his personal repertoire that he is really proud of. He likes to mix in a little cottage cheese or sour cream for added texture.

"On a hot day, a cold soup with a sandwich cools your core," Makin said.

Cold soups can be inspiring; Both Makin and Nickel said that they have tried chilling some of their traditionally warm soups on a summer's day and found the result rewarding.

"Even some traditionally hot soups are good cold," said Mario Regalado, the head cook at Elevation 486. "You'd be surprised, even our tomato basil soup is good chilled."

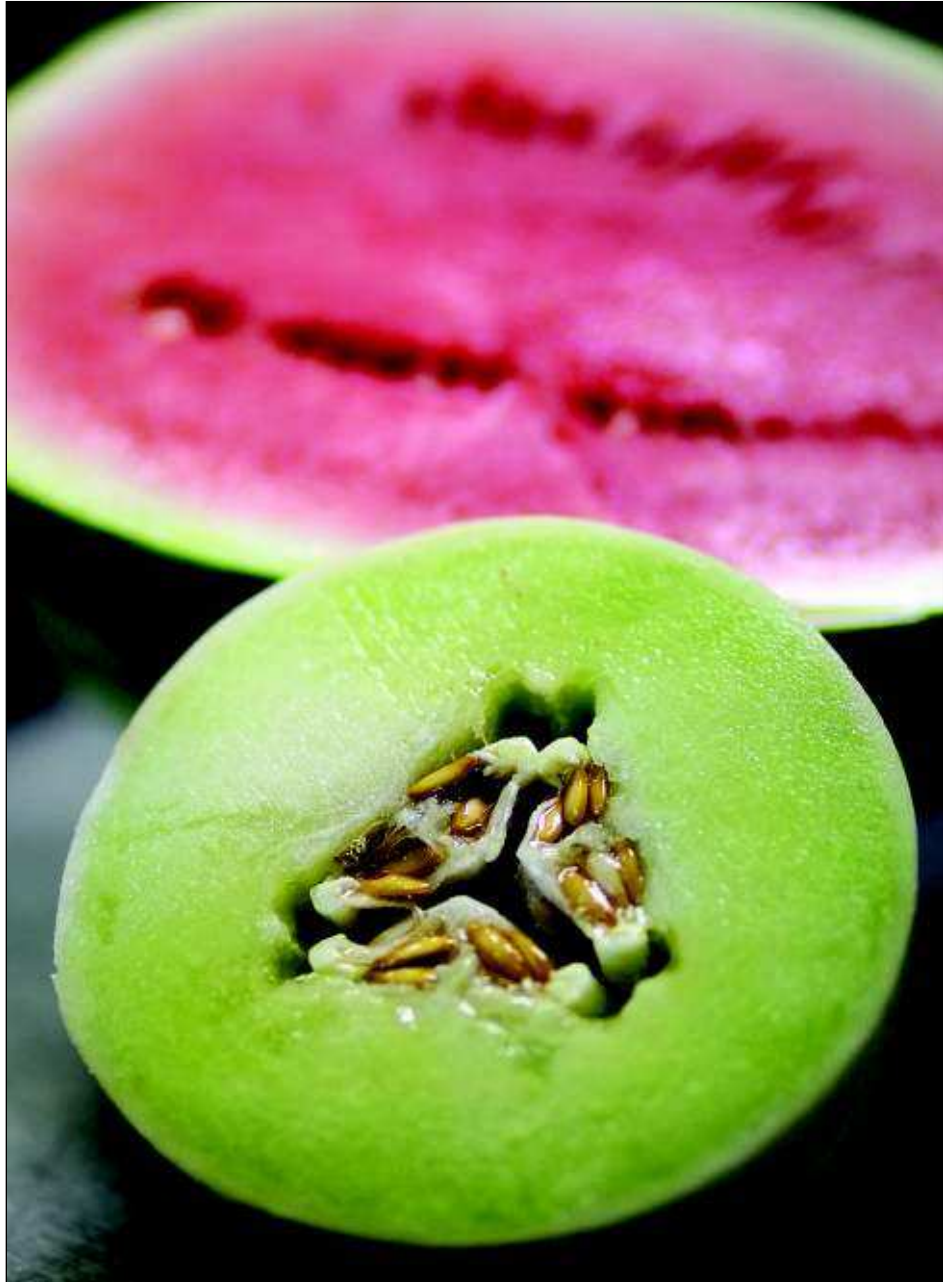
Chilled soups are versatile and experimentation is recommended.

"With a chilled cucumber soup you can go sweet or salty," Sheehan said. Melon soup can also have various directions. An addition of mint, champagne or citrus can make the dish completely different, Sheehan said. Gazpacho is tomato based but the addition of whatever other vegetables are in season makes cooking out of your garden easy.

The prep-work for most varieties of cold soup is about 20 minutes.

"Cold soups are super easy," Sheehan said. "If you are having a dinner or a party they can be prepared the night before."

Even though most recipes don't require cooking the ingredients, they do require a food processor or blender to puree the components into



ASHLEY SMITH/Times-News

Watermelon and honeydew before it's made into a cold soup, the smooth soup.

## EVALUATION 486'S CHILLED CUCUMBER SOUP

- 12 cups of peeled and seeded cucumbers, coarsely chopped
- 1 small bunch green onions chopped (4 to 6)
- 2 mild jalapeno peppers finely chopped
- 3 tablespoons finely chopped fresh cilantro
- 1 tablespoon mint, finely chopped
- 1 tablespoon fresh dill, finely chopped
- 2 yellow bell peppers, stem and seeds removed and coarsely chopped
- 5 cloves garlic, minced
- 2 teaspoons salt

- 1/2 teaspoon cayenne pepper
- pinch each of paprika, garlic powder, thyme and oregano
- 2 cups sour cream
- 3 cups yogurt
- 3 tablespoons extra-virgin olive oil
- 1 ounce white wine vinegar
- fresh chives chopped for garnish

In a large stainless mixing bowl, thoroughly mix all ingredients except the chives. Once everything has been well blended, puree the mixture in the food processor until you have reached a nice smooth consistency.

Refrigerate for 3 hours and serve with a teaspoon of sour cream and a pinch of

chopped chives as garnish.

## MARK MAKIN'S GAZPACHO

- 1/2 red onion chopped
- 1/2 green bell pepper chopped
- 2 celery sticks chopped
- 1/2 teaspoon of salt
- 1/4 cup red wine vinegar
- 1 can tomato juice (64 oz.)
- 1/2 cup extra-virgin olive oil

Puree onion, pepper and celery in a food processor until the juices come out. It will be slightly chunkier than baby food. Whisk with other ingredients in a large mixing bowl. Chill for a half hour.

# Restaurant

Continued from Food 1

alienating customers who are used to western flavors. The fresh spring rolls are stuffed with rice noodles, lettuce, cilantro and mint — delicious and refreshing, but something most Americans aren't used to.

So far, the pho has been popular with Asian customers, while the teriyaki is "more common with the Caucasians," Tse said.

Filomena Saddler came to the restaurant for the first time Tuesday after a friend recommended it to her.

"He told me that I had to try it," she said before sitting down for lunch, adding she had never eaten pho before.

Tse wasn't worried about the small menu driving off potential customers.

"When you come in here, you know what you want," Tse said.



MELISSA DAVLIN/Times-News

Pho Taki restaurant owners Sokry Heng, left, and Yip Tse.

## No waffling about this difference

McClatchy Newspapers

Q What is the difference between waffles and Belgian waffles?

A Belgian waffles have deeper pockets than American-style waffles, which makes them great for holding lots of little pools of syrup. The texture is also lighter and crispier.

To make a Belgian waffle, you need a waffle iron with a deeper, larger grid pattern. Most Belgian waffle recipes are yeast-based, to get that crispy texture. But you also can use a waffle batter that uses beaten egg whites for lightness.

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# Good beer calls for good nuts, so roast your own

By Michelle Locke  
For The Associated Press

Protein-rich and portable, nuts have always been the utility players of the snack world — good for that mid-afternoon energy dip, but generally not the kind of thing to make the crowd go wild.

But with manufacturers introducing spiced up versions of old favorites — yes, we are talking jalapeno-flavored pistachios here — nuts are breaking out of their shell.

“People are going after something new and exciting that helps to wake up your senses,” says Kay Logsdon, editor-in-chief of The Food Channel, which put nuts at No. 4 on its 2010 Top 10 snack trends list.

What’s new in nuts?

In addition to spicier versions, like zesty chili peanuts, you’ll find nuts appearing with new partners, such as caramelized black walnuts with dark chocolate.

Nuts also have benefited from the quest for healthier foods. “People are looking for that whole ‘health halo,’” says Logsdon.

Nuts are relatively high in fat, so you need to keep an eye on portion size to stay in the healthy zone. But the majority of the fats are monounsaturated and polyunsaturated, so-called “good” fats. Meanwhile, nuts can be a source of vitamins, protein and fiber, more than you can say for many snacks.

At Planters, officials are tapping into the nutritional value of their product.

“When it comes to healthy snacks, dads in a way have been left out of the equation,” points out Jason



Clockwise from top, Smoky Crusted Walnuts, Sweet Butter-Roasted Almonds and Citrus Herb Pistachios.

Levine, senior director of marketing for Planters.

From yogurt to 100-calorie packs, there are a number of healthier snacks marketed to women, “but there’s not a lot out there that’s targeted and developed and meant to

appeal to men,” he says.

Planters is reducing sodium levels and has developed blends of nuts and dried fruit aimed at providing particular health benefits. The company also is experimenting with bolder flavors,

like sea salt and black pepper pistachios.

“We recognize that guys use real spices for grilling and cooking. That’s something that we want to make sure that we deliver,” says Levine.

## Miso adds special something to meatless burgers

By J.M. Hirsch  
Associated Press writer

Generally speaking, I don’t object to the idea of meatless burgers. What I object to are meatless burgers that pretend they aren’t meatless.

As in many of the frozen patties found at the grocer. Though there are some fine exceptions, too many of them try too hard to replicate the flavor and texture of meat.

Thing is, if I want the flavor and texture of meat, I’ll do something crazy. Like eat meat.

I firmly believe it’s possible to make a great meatless burger that is delicious in its own right, not because it attempts a guise of beef. I usually draw my inspiration from the original veggie burger — falafel.

Made from ground chickpeas, these patties traditionally are fried, but also can be cooked in a skillet or baked.

For this simple chickpea burger, I used sweet white miso to add tons of salty-sweet-and-savory flavor. And the texture of miso — a paste made from fermented cooked soybeans — also serves as a binder to hold the burgers together. Miso usually is found alongside the other Asian ingredients in the produce section.

I made these burgers as sliders (small burgers). As with most homemade veggie burgers, the larger you make them the more likely they are to fall apart.

### MISO CHICKPEA SLIDERS

Start to finish: 25 minutes.  
Makes 8 sliders.

8 tablespoons sweet white miso, divided  
1/2 cup mayonnaise  
Two 15-ounce cans chickpeas, drained  
1/3 cup chopped fresh cilantro



Made from ground chickpeas, these patties traditionally are fried, but also can be cooked in a skillet or baked.

1/4 cup olive oil  
2 teaspoons garlic powder  
1 teaspoon five-spice powder  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
Zest of 1 lemon  
1 1/2 cups panko breadcrumbs  
1 to 2 tablespoons sesame oil (canola or vegetable oil can be substituted)  
Sliced tomato  
Leaf lettuce  
8 mini burger buns

In a small bowl, whisk together 2 tablespoons of the miso and the mayonnaise.

Set aside.

In a food processor, combine the chickpeas, remaining 6 tablespoons of miso, cilantro, olive oil, garlic powder, five-spice powder, salt, pepper and lemon zest. Pulse until coarsely chopped, but not pureed.

Form the mixture into 8 patties about 3 inches around and about 1 1/2 inches thick. As you are forming the patties, use your fingers to firmly pack them.

Place the breadcrumbs in a shallow bowl. One at a time, set each patty in the bowl and pat breadcrumbs onto all sides of it.

In a large skillet over medium-high, heat 1 tablespoon of the sesame oil. Add the patties and cook until browned and heated through, about 3 to 4 minutes per side. If the patties start to stick, add another tablespoon of oil when flipping.

Serve the burgers on buns topped with miso-mayonnaise, lettuce and tomato.

Per slider: 456 calories; 176 calories from fat (39 percent of total calories); 20 g fat (2 g saturated; 0 g trans fats); 9 mg cholesterol; 43 g carbohydrate; 15 g protein; 9 g fiber; 1,482 mg sodium.

### CITRUS HERB PISTACHIOS

Start to finish: 15 minutes. Makes 4 cups.

1 teaspoon salt  
1 tablespoon sugar  
Zest of half a lemon  
Zest of half an orange  
1 tablespoon minced fresh rosemary  
1 tablespoon minced fresh thyme  
4 cups unsalted pistachio meats (no shells)  
3 tablespoons butter, melted

Heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper.

Using a mortar and pestle or a spice grinder, grind together the salt, sugar, both zests, and the rosemary and thyme.

Place the pistachios in a medium bowl. Drizzle the butter over the pistachios, then toss to coat. Sprinkle the citrus-herb seasoning mix over the pistachios, then mix until evenly coated. Spread the pistachios in an even layer over the prepared baking sheet. Roast for 10 to 12 minutes. Serve warm or allow to cool and transfer to an airtight container.

### SMOKY CRUSTED WALNUTS

Start to finish: 25 minutes. Makes 4 cups.

1 teaspoon salt  
1/2 cup sugar  
2 teaspoons smoked paprika  
1/2 teaspoon ground black pepper  
1/4 teaspoon cayenne  
1 egg white  
1 teaspoon water  
4 cups raw unsalted walnut halves

Heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper.

In a small bowl, stir together the salt, sugar, smoked paprika, black pepper and cayenne.

In a medium bowl, beat the egg white with the water until frothy. Stir the walnuts into the egg white until the walnuts are thoroughly and evenly coated. Sprinkle the spiced sugar over the nuts, then mix until evenly coated. Spread the walnuts in an even layer over the prepared baking sheet and roast for 20 minutes. Serve warm or allow to cool and transfer to an airtight container.

### SWEET BUTTER-ROASTED ALMONDS

Start to finish: 20 minutes. Makes 4 cups.

1/4 cup dark brown sugar  
1/4 cup granulated sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
4 cups raw almonds  
1/4 cup (1/2 stick) butter, melted

Heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper.

In a small bowl, stir together both sugars, the cinnamon and salt.

In a medium bowl, toss the almonds with the butter until evenly coated. Sprinkle the sugar mixture over the almonds, then toss until well coated. Spread the almonds in an even layer on the prepared baking sheet and roast for 15 minutes. Serve warm or allow to cool and transfer to an airtight container.



### SIP AND BID

Karen Bossick tells you how to get the most for your money at Sun Valley’s famous wine auction — even if you’re not a big-ticket buyer.

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# Summer salad transforms a cold-weather flavor combo

By Stephanie Witt Sedgwick  
Special to The Washington Post

A soup with beef, barley and mushrooms is a cold-weather favorite of mine. Because I still crave the taste in warmer months, I found a simple solution: Turn the same ingredients into a salad.

Instead of braising the beef in the soup, I grill it along with the mushrooms. Portobellos are my first choice. Meaty and full-flavored, the portobellos are enhanced by quick cooking on the grill. A light dressing of vinegar, parsley and olive oil brings it all together.

The big surprise here is the barley, transformed from a winter staple into a summer salad standby.

## STEAK, MUSHROOM AND BARLEY SALAD

Makes 5 1/2 cups (4 servings)

1 1/2 cups water  
Salt  
1/2 cup pearly barley  
One 10- to 11-ounce top round steak (may substitute 8 ounces of cooked steak)  
12 ounces portobello mushroom caps  
Freshly ground black pepper  
4 tablespoons olive oil  
3 tablespoons red wine vinegar, or more to taste  
4 tablespoons finely chopped parsley

Bring the water to a boil in a 2-quart pot over medium-



Astrid Riecken/for The Washington Post by ; tableware from Crate and Barrel.

high heat. Add 1/8 teaspoon salt and the barley. Stir once and cover. Adjust the heat so the water barely bubbles. Cook for 50 to 65 minutes, until the barley is tender and has absorbed the liquid. Transfer the barley to a large plate or a sheet of aluminum foil; spread out the grains so they cool quickly.

Meanwhile, prepare the grill for direct heat. If using a gas grill, preheat to medium-high (450 degrees). If using a charcoal grill, light the charcoal or wood briquettes; when the briquettes are ready, distribute them evenly under the cooking area. For a medium-hot fire, you should be able to hold your hand about 6 inches above the coals for about 4 or 5 seconds. Lightly coat a grill rack with oil and place it on

the grill.

Season the steak and the mushroom caps with salt and pepper to taste; use 2 tablespoons of the oil to lightly coat the mushroom caps.

Invert the mushroom caps on the grill. Cover and cook for 3 to 4 minutes. Turn the caps over; cook for 2 minutes or until soft. Transfer to a plate.

Place the steak on the grill; cover and cook until well marked on the first side. Turn the steak over and cook to the desired degree of doneness. For medium-rare, cook until the steaks register an internal temperature of 135 degrees on an instant-read thermometer. The cooking time of the steak will vary according to thickness. Transfer to a cutting board; let the meat rest

for 15 minutes.

Whisk together the vinegar, 3 tablespoons of the parsley and salt and pepper to taste. Slowly whisk in the remaining 2 tablespoons of oil.

Cut the mushroom caps into 1/2-inch pieces. Cut the steak into 1-inch-long strips, 1/4-inch wide.

Combine the barley, steak, mushrooms and dressing in a large bowl; toss to combine. Taste, and add seasonings and/or vinegar as needed. Transfer to a serving bowl and garnish with the remaining tablespoon of parsley. Serve at room temperature.

Per serving: 340 calories, 20 g protein, 23 g carbohydrates, 19 g fat, 4 g saturated fat, 25 mg cholesterol, 130 mg sodium, 5 g dietary fiber, 2 g sugar.



AP photo

## A not-so-sinful take on deviled eggs

By Alison Ladman  
For The Associated Press

Deviled eggs are a classic accompaniment to summer picnics and barbecue. But they generally are loaded with fat and calories from the egg yolks and mayonnaise.

We set out to remake the filling to be flavorful, yet pack significantly less guilt. Egg yolks do have great nutritional value; the majority of an egg's vitamins and minerals are actually found in the yolk. But along with those nutrients are plenty of fat and cholesterol.

To lower the fat and cholesterol but keep the luscious flavor, we opted to use just some of the yolks. For the creaminess associated with mayonnaise, we use a combination of low-fat mayonnaise and pureed low-fat cottage cheese.

The cottage cheese may sound a little off-putting, but it's a great trick for when you need thick, creamy and low-fat. With a relatively neutral flavor, it can be combined with other ingredients, such as fresh herbs, to be used in place of mayonnaise, even as a sandwich spread.

### NOT-SO-SINFUL DEVILED EGGS

Start to finish: 45 minutes. Makes 24 halves.

12 large eggs  
Ice  
1/2 cup low-fat cottage cheese  
3 tablespoons low-fat mayonnaise  
1 tablespoon Dijon

mustard  
2 teaspoons cider vinegar  
1 tablespoon prepared horseradish  
1 tablespoon sweet pickle relish  
Salt and ground black pepper, to taste  
Fresh chives, to garnish  
Smoked paprika, to garnish

Place the eggs in a large saucepan and fill with cool water. Cover the pan and bring to a boil over medium-high heat. Remove the pan from the heat and let sit for 15 minutes. Drain the hot water, leaving the eggs in the pan. Fill the pan with cold water and a cup of ice. Allow the eggs to cool completely.

Meanwhile, in a food processor combine the cottage cheese, mayonnaise, mustard, vinegar and horseradish. Puree until smooth. Set aside.

Peel the eggs but keep them intact. Slice the eggs in half lengthwise. Retain the egg whites. Discard half of the yolks.

In a medium bowl, mash the remaining yolks. Add the pureed dressing mixture and the relish. Stir to combine, then season with salt and black pepper. Using a pastry bag or a zip-close bag with the corner cut off, or using a spoon, refill the wells in the egg whites. Garnish the tops with a little sprinkle of smoked paprika and some chopped chives.

Per half egg: 35 calories; 15 calories from fat (49 percent of total calories); 2 g fat (0 g saturated; 0 g trans fats); 55 mg cholesterol; 1 g carbohydrate; 3 g protein; 0 g fiber; 105 mg sodium.

# Fry your own colorful chips

The Washington Post

These colorful chips are fried in small batches, but the overall recipe doubles easily.

To keep cleanup easy, cut the carrots first, then don food-safe gloves to handle the raw beets. Olive oil is used here, but vegetable oil may be substituted.

You can fry the chips up to 2 days in advance and store them in an airtight container at room temperature. If they get soggy, spread them in a single layer on a rimmed baking sheet and reheat in a 250-degree oven for 10 minutes. Let them cool for at least 10 minutes in a single layer before serving.

Adapted from "The One-



Block Feast: An Adventure in Food from Yard to Table," by Margo True and the staff of Sunset Magazine (Taunton, 2011).

## CARROT AND BEET CHIPS

Makes a generous 2 cups (2 to 3 servings)

Olive oil, for frying  
3 very large carrots, at least 1 1/2 inches in diameter, peeled and cut into 4-inch lengths  
3 beets of any variety (about 5 ounces each)  
1 1/2 to 2 teaspoons fine sea salt

Pour the oil to a depth of 1/2 inch into a large skillet. Heat over medium-high heat to 375 degrees. (Some olive oils have different smoke points; if your oil starts smoking, reduce the heat until an instant-read thermometer registers 360 degrees.)

Place several layers of paper towels over a flattened, large paper grocery bag.

Use a mandoline or other hand-held slicer to cut the carrots paper-thin, crosswise

or lengthwise. Put on food-safe gloves; trim and peel the beets, then cut them into very thin slices.

Working in small batches, fry the carrot chips first, then the beet chips, stirring occasionally with a slotted spoon, until they are crisp, 1 to 2 minutes. Use a slotted spoon or Chinese skimmer to transfer the chips to the paper towels to drain. Season with salt to taste while the chips are still hot. Let the oil return to 375 degrees before frying subsequent batches.

Serve immediately, or cool and store in an airtight container for up to 2 days. (See reheating directions above.)

Per serving (based on 3): 280 calories, 2 g protein, 15 g carbohydrates, 24 g fat, 4 g saturated fat, 0 mg cholesterol, 1250 mg sodium, 4 g dietary fiber, 9 g sugar.

# A scallops dinner in 15 minutes without heating up the kitchen

The Washington Post

It's already too hot to crank up the oven every night. This recipe employs the toaster oven instead; although its ingredients sound high-class, they're available at most large grocery stores.

For this recipe, it's best to use dry-packed scallops, which are dry and firm rather than soft and wet.

If you don't like scallops, try large shrimp. The recipe doubles easily; the dish cooks so quickly that you can prep twice the amount of pancetta, parsley and seafood, then pop a second batch into the toaster oven right after the first one.

Serve with couscous and sauteed asparagus. Adapted from "The Gourmet Toaster Oven: Simple and Sophisticated Meals for the Busy Cook," by Lynn Alley (Ten Speed Press, 2005).



## SCALLOPS WITH PANCETTA AND SAFFRON

2 servings

2 tablespoons olive oil  
8 ounces dry-packed sea

DEB LINDSEY/for The Washington Post  
scallops (preferably 18-20 count)

Leaves from 4 stems flat-leaf parsley (may substitute leaves from 6 to 8 stems chervil)

1 ounce pancetta  
Several saffron threads  
1 or 2 tablespoons dry sherry or dry white wine

Use the oil to coat the bottom of a cast-iron pan that is small enough to fit in your toaster oven. Place it in the toaster oven; preheat to 400 degrees.

Use paper towels to pat the scallops dry.

Finely chop the parsley to yield 2 tablespoons. Cut the pancetta into small dice to yield 2 tablespoons.

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Remove the hot pan from the toaster oven. Stir in the saffron; as soon as its fragrance is released in the hot oil and the threads have slightly disintegrated, stir in the parsley and pancetta. Add the scallops and turn to coat in the mixture. Return the pan to the oven and roast for 5 to 7 minutes or until the scallops are just cooked through (opaque). Remove from the oven and sprinkle

the sherry or white wine (to taste) over the scallops; toss the mixture gently to incorporate, making sure the scallops are coated.

Divide between individual plates, or serve immediately in the pan.

Per serving: 280 calories, 22 g protein, 3 g carbohydrates, 19 g fat, 4 g saturated fat, 50 mg cholesterol, 440 mg sodium, 0 g dietary fiber, 0 g sugar.

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## LaVerne West Duggan

May 8, 1932-July 4, 2011

LaVerne West Duggan died suddenly at her home Monday, July 4, 2011.

She was born May 8, 1932, the eldest daughter of Vern and Helen Metzler West. She attended Willowdale and Fairview country schools and graduated from Castleford Schools. Upon graduation, she worked for a short time in the office of Sego Milk Plant and then became the bookkeeper at Barry's Buick Dealership in Buhl, Idaho. While working there, she met and married Mac C. Duggan of Hagerman, Idaho. They were married June 17, 1951. They remained married for 60



years. She was an active member of Duggan Brothers Inc. They built many lovely log homes and ran a sawmill.

LaVerne was a member of the Jehovah Witness Congregation. She loved to garden



and fish and hunt with her family. From an early age, she loved horses and she enjoyed riding anything with a tail.

She is survived by her husband, Mac Duggan; her son, Jim (Terry) Duggan; her

daughter, Susan Duggan; two sisters, Lois (V.C.) Prudek and Shirley (Ron) Bishop; two grandsons, Destry Duggan and Cameron Duggan; and a great-granddaughter, Mallo-ry Duggan. LaVerne was preceded in death by her parents and her sister, Janet Burkhardt.

A service of remembrance for LaVerne will be at 3 p.m. Saturday, July 9, at the Kingdom Hall of Jehovah's Witnesses, 912 Milner St. in Buhl.

Arrangements are under the direction of the Parke's Magic Valley Funeral Home of Twin Falls, Idaho. To share condolences, go to [www.magicvalleyfuneralhome.com](http://www.magicvalleyfuneralhome.com).

## DEATH NOTICES

### Roy Hoult

HANSEN — Roy William Hoult, 66, of Hansen, died Monday, July 4, 2011, in Twin Falls.

Arrangements will be announced by Farnsworth Mortuary of Jerome.

### Anna S. Peterson

BUHL — Anna S. Peterson, 93, of Buhl, died Tuesday, July 5, 2011, at Bridgeview Estates.

Cremation is under the direction of White Mortuary in Twin Falls.

### Douglas Stobart

HAGERMAN — Douglas J. Stobart, 68, of Hagerman, died Wednesday, June 1, 2011, at North Canyon Medical Center in Gooding.

A memorial service will be held at 10 a.m. Friday, July 8,

at the Episcopal Church of the Ascension in Twin Falls (Demaray Funeral Service, Gooding Chapel).

### Richard Costa

Richard "Ricky" Costa, 50, of Twin Falls, died Saturday, Jan. 15, 2011, at home.

A celebration of life lunch will be held from 1 to 3 p.m. Saturday, July 9, at Keri's Kids Daycare, 688 Washington St. N. in Twin Falls. Cremation was under the direction of Serenity Funeral Chapel in Twin Falls.

### Noel Rambo

BOISE — Noel "Ben" Rambo, 52, of Boise and formerly of the Twin Falls area, died Tuesday, July 5, 2011, at a Boise hospital.

Arrangements will be announced by Summers Funeral Homes, Boise Chapel.

For obituary rates and information, call 735-3266 Monday through Saturday. Deadline is 3 p.m. for next-day publication. The e-mail address for obituaries is [obits@magicvalley.com](mailto:obits@magicvalley.com). Death notices are a free service and can be placed until 4 p.m. every day. To view or submit obituaries online, or to place a message in an individual online guestbook, go to [www.magicvalley.com](http://www.magicvalley.com) and click on "Obituaries."

## Robert Patrick 'Pat' Cahala

April 14, 1971-July 1, 2011

JEROME — Robert Patrick "Pat" Cahala, 40, of Jerome, passed away Friday, July 1, 2011, in Twin Falls, from complications of lupus and kidney failure.



He was born April 14, 1971, in Jerome, Idaho, the son of Robert Cahala and Diana Howard. Pat was raised in Jerome and attended schools there. He met Jami Gillen and together they had one daughter, Brianna Rose Gillen. He later married Elizabeth "Beth" Klein on St. Patrick's Day 1999 and he became a father to Kelvin and Jesse. Beth and Pat also had one daughter together, Johonna Noel Cahala. Pat spent most of his working life in construction. He moved to Afton, Wyo., where he worked for RI Gal- loway and also did ranch work for Serald Lewis. His daughter, Brianna, and his twin grandchildren, Ezmae Rhaeyne and Christopher William Farrell, later came to live with him. His daughters and grandchildren were his pride and joy. In 2009, Pat returned to Jerome where he resided until his passing.

Pat shall be forever remembered by his mother, Diana (Jim Dean) Howard of Jerome; his father, Robert N. (Della) Cahala of Arizona; two brothers, Vance (Irene)

Cahala of Jerome and A.J. (Lela) Lopez of Boise; two sisters, Tammy R. Cahala of Jerome and Marcie Higgenbotham of Tennessee; two daughters, Brianna Gillen of Jerome and Johonna Noel Cahala of Meridian; his ex-wife, Beth Cahala of Meridian; two stepsons, Jesse and Kelvin of Afton, Wyo.; and many extended family members and friends. He was preceded in death by his grandparents, Rose Mary Schwenson, James L. Turner Sr., Marcella Burley and Robert E. Cahala.

Pat's family would like to extend a very special "Thank You" to Pamela Jones, Jennine, Dr. Meyers and Dr. Narasimhan, Davita, Tiffany and Jason at the dialysis center at St. Luke's hospital.

"Remember me with smiles and laughter, for that's the way I'll remember you all. If you can only remember me with tears, then don't remember me at all..." (written by Michael Landon)

We all love you and you always will be in our thoughts and hearts! — Mom and all your family.

A celebration of Pat's life will be conducted at 1 p.m. Saturday, July 9, at Farnsworth Mortuary, 1343 S. Lincoln in Jerome, Idaho.

BURLEY — Juana Santillan Bautista, 88-year-old Burley resident, passed away Sunday, July 3, 2011, at St. Luke's Magic Valley Medical Center in Twin Falls, Idaho. She was a very strong woman and fought till her last breath.

Juanita was born July 2, 1923, in San Rafael, Zacatecas, Mexico, to Francisco Santillan and Adell Ortega. She was preceded in death by her husband, Antonio Rodriguez Bautista; her sons, Rigoberto Bautista and Sergio (Ziggy) Bautista; and her daughter, Maria Ingracia Bautista de Villa. She is survived by her seven children, Manuel (Maria) Bautista of Zacatecas, Mexico, Isidro (Teresa) Bautista of Sonoyta, Sonora, Mexico, Froilan (Lucy) Bautista of Hatillo, Puerto Rico, and Ruben Bautista, Socorro (Salvador) Valle, Martin Bautista and Lore (Robert) Silvaz, all of Burley, Idaho. She lived for her 45 grandchildren, 61 great-grandchildren and her three great-great-grandchildren.

Juanita was a member of the Little Flower Church and attended Crucillos. She worked at Ore-Ida for 13 years. She was a very hard worker at everything she did,

whether it was at Ore-Ida or making us a delicious hot meal. She loved to cook tamales, mole con pollo and, of course, her favorite nopales and beans con chile. She made the best flour tortillas ever! She loved coffee and pan dulce for breakfast. She lit up any room with her love and smile. She ALWAYS put her family first, no matter what. She lived a long and happy life. We will miss her very much!

Family and friends may visit for a viewing from 6 to 7 p.m. Thursday, July 7, at Our Little Flower Catholic Church, 1601 Oakley Ave. in Burley. A vigil service with the recitation of the rosary will begin at 7 p.m. Thursday, July 7. Mass of the Christian Burial will be celebrated at 3 p.m. Friday, July 8, at the Little Flower Catholic Church, 1601 Oakley Ave. in Burley, with Father Marco Sanchez as celebrant. Interment will follow in the Pleasant View Cemetery in Burley. Friends may call at the Little Flower Catholic Church one hour prior to the vigil service on Thursday and one hour prior to the funeral Mass on Friday. Arrangements are under the direction of Morrison Payne Funeral Home in Burley.

## Juana S. Bautista

July 2, 1923-July 3, 2011



## SERVICES

**Russell "Bruce" Saunders** of Boise, service at 10 a.m. today at Alden-Waggoner Chapel, 5400 Fairview Ave. in Boise.

**Ann Anderson** of Oakley, funeral at 11 a.m. today at the Oakley Stake Center, 355 N. Center; visitation from 10 to 10:45 a.m. today at the church (Morrison Payne Funeral Home in Burley).

**Dale A. Newbry Jr.** of Twin Falls, memorial service at 11 a.m. today at White Mortuary in Twin Falls.

**Marco Bates** of Boise and formerly of Twin Falls, funeral at 11 a.m. today at Bowman Funeral Parlor, 5525 N. Glenwood St. in Garden City; visitation one hour before the service today at the funeral home.

**Theodore Clyde Arbogast** of Burley, funeral at 11 a.m. today at the Star LDS Church, 100 S. 200 W. in Burley; visitation from 10 to 10:45 a.m. today at the church (Rasmussen Funeral Home in Burley).

**Randolph "Randy" Eugene Carrick** of Jerome, celebration of life service at 3 p.m. today at Farnsworth Mortuary, 1343 S. Lincoln in Jerome; reception follows at 4:30 p.m. today at Jerome Senior Center, 520 N. Lincoln.

**William "Bill" Haffner** of Twin Falls, visitation from 6:30-8 p.m. today at Parke's Magic Valley Funeral Home, 2551 Kimberly Road in Twin Falls.

**Harvey Oscar Beaver** of Burley, funeral at 1 p.m.

Thursday at the Burley United Methodist Church, 450 E. 27th St.; visitation from 6 to 8 p.m. today at Rasmussen Funeral Home, 1350 E. 16th St. in Burley, and noon to 12:45 p.m. Thursday at the church.

**Dayle Evan Fowler** of Sun Valley, celebration of life at 5:30 p.m. Thursday at 218 Mariposa Road (the Heatherlands) in Hailey (Hove-Robertson Funeral Chapel in Jerome).

**Helen S. Remington** of Twin Falls, funeral at 10 a.m. Friday at White Mortuary, 136 Fourth Ave. E. in Twin Falls; visitation from 6 to 7 p.m. Thursday, with rosary at 7 p.m. at the mortuary.

**Larry James McCardell** of Burley, funeral at 11 a.m. Friday at Morrison Payne Funeral Home, 321 E. Main St. in Burley; visitation from 6-8 p.m. Thursday and one hour before the service Friday at the funeral home.

**Deloris Dixie (Pope) Jones** of Hagerman, memorial service at 11 a.m. Saturday at the Hagerman United Methodist Church (Demaray Funeral Service, Gooding Chapel).

**Teresa Ann Sobotka** of Boise and formerly of Twin Falls, celebration of life at 2 p.m. Saturday at Reynolds Funeral Chapel in Twin Falls.

**Randy Dale Smallwood** of Carlin, Nev., and formerly of Buhl, memorial service at noon Sunday at Anderson Ranch Dam (Fall Creek); potluck follows at Deer Creek Lodge; bring a chair and beverage.

## Cloyde (Claude) Lee Marion

March 22, 1947-June 29, 2011

PAUL — Cloyde (Claude) Lee Marion, 64, of Paul, Idaho, died Wednesday, June 29, 2011, in Twin Falls from complications of an auto accident in January 2006.



Cloyde was born in Boise, Idaho, on March 22, 1947, to Thedford C and Alice Hill Marion and went to school in Meridian, Idaho. He married the love of his life, Ann M. Madden, late in 1967.

Cloyde was preceded in death by both parents and brothers, Danny and Rick Marion. He is survived by wife, Ann of 44 years; his sisters, Janice Hensley and Joyce Jones (Steve) of Jerome, Idaho; brothers-in-law, Tom Madden (Kaye) of Citrus Heights, Calif., Larry Madden (Bette) of Middleton, Idaho, James Madden (Sandra) of Burley, Idaho; and sisters-in-law, Mary Greathouse (Tom) of San Diego, Calif., and Jane Madden (Edwin Simmers) of Bellingham, Wash.; and numerous nieces and nephews, both familial and honorary. Cloyde and Ann were active as host families for international students, and welcomed daughters, Rony of Bulgaria and Alyesa of Belarus, into the family. Rony's son, George, became their "grandchild" along with Alyesa's children, Masha and Leonid.

Cloyde started his working life on a horse, a true cowboy, and ended it on a heavy equipment loader for Gorden Paving. In between, Cloyde was a jack of many trades working for Jack's Towing, Gene's Towing and N.A.C.A. Cloyde worked for many years in law enforcement as a Minidoka County deputy sheriff and jailor, Rupert dog catcher and police reserve officer and he owned reserve private security firm Mini-Cassia Security. He was a member of the Idaho Sheriff's Association, Magic Valley Peace Officer Association as well as National/State Jeep Search

and Rescue Associations and the American Ambulance and Rescue Association. In 1973, Cloyde was an organizer and founding member of the Mini-Cassia Search and Rescue.

Cloyde's civic pride and heart were well known. He belonged to Soroptomist International of Mimico, and was awarded Envoy of Xi Omega chapter of Beta Sigma Phi Sorority. Cloyde gladly supported Ann in her philanthropic works. He loved helping people, especially children; he served Thanksgiving dinners at the Pancake House and was a Little League baseball coach. Upon hearing of a child needing hearing aids, Cloyde passed the cup at work until enough was raised to fund the aids.

Cloyde was well known for his skill and passion with cars. He and Ann raced for many years with Raleigh Curtis and family. He collected, repaired and showed Model A cars, always winning awards. Cloyde would help anyone with their ailing cars.

Cloyde loved to be outdoors. He like to camp and enjoyed fishing with friend, Pat. He took up gold prospecting and belonged to both the Snake River chapter of the Gold Prospectors Association of America.

Cloyde proudly served in the Idaho National Guard for seven years starting in 1965.

Special thanks go out to all the caregivers, "his girls," Leslie, Maracela, Megan, Julie and Stacy of SafeHaven, as well as Idaho Home Health and Hospice of Rupert who took such good care of Cloyde. Memorials may be made to Soroptomist International of Mimico, P.O. Box 673, Rupert, ID 83350, or the charity of your choice.

A memorial service will be at 7 p.m. Friday, July 8, at the Hansen Mortuary Rupert Chapel, 710 Sixth St. in Rupert.

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# Put a whole-grain surprise in potato salad

By Stephanie Witt Sedgwick  
Special to The Washington Post

I was happily surprised to discover that kasha, commonly known as buckwheat groats, pairs well with something besides bow-tie pasta. My grandmother used to make kasha varnishkes, a traditional dish that combines the kasha, pasta, mushrooms and caramelized onions.

For me the mixture is a little heavy, so I decided to take what I liked best about Nana's creation — the onions and kasha — and pair them with potatoes instead. I added a good dose of vinegar and chopped parsley. Now I'm hooked on the result.

Use the freshest potatoes you can find. "New crop" potatoes have a better taste and texture than those that have been stored for long periods.

The salad can be made a day in advance. Bring to room temperature before serving.



ASTRID RIECKEN/for The Washington Post

## KASHA POTATO SALAD

Makes 5 1/2 cups (8 servings)

1 1/2 pounds new or locally grown potatoes  
3 1/2 tablespoons olive oil

1 small onion, finely chopped (3/4 cup)  
1/8 teaspoon salt, plus more as needed  
1/2 cup coarse kasha (buckwheat groats)  
1 large egg white, lightly beaten  
1 cup water

4 tablespoons chopped parsley  
1/4 cup white wine vinegar  
Freshly ground black pepper

Place the potatoes in a medium pot; cover with cold

water and bring to a boil over medium-high heat. Cook until the end of a metal skewer glides easily through each potato. Depending on the size of the potato, this will take 15 to 20 minutes. The potatoes should be tender throughout but not overcooked, so watch them closely.

Meanwhile, heat 1/2 tablespoon of the oil in a medium saucepan over medium heat. Add the onion and 1/8 teaspoon of salt; cook for 5 to 6 minutes, stirring occasionally, until the onion is soft and just beginning to brown.

Combine the kasha and egg white in a mixing bowl, stirring to ensure that all the kernels are coated.

Add the kasha to the saucepan with the onion; cook for 2 or 3 minutes, stirring constantly, until the grains are separate and appear dry. Pour in the water; increase the heat as needed and bring to a boil. Cover, and reduce the heat to medium or medium-low, so the

liquid in the saucepan is barely bubbling. Cook for 8 to 11 minutes or until all of the water is absorbed. Transfer to a large bowl.

When the potatoes are done, drain and set aside until they are cool enough to handle. Peel each one and cut into 3/4-inch chunks. Add the potatoes to the kasha.

Whisk together 3 tablespoons of the parsley, the vinegar and the remaining of oil in a liquid measuring cup to form an emulsified dressing. Season with salt and pepper to taste. Pour it over the potatoes and kasha, gently tossing to incorporate.

Transfer to a serving bowl; sprinkle the remaining tablespoon of parsley on top. Serve immediately, or cover and refrigerate for up to 1 day. Bring to room temperature before serving.

Per serving: 130 calories, 2 g protein, 17 g carbohydrates, 6 g fat, 1 g saturated fat, 0 mg cholesterol, 160 mg sodium, 3 g dietary fiber, 1 g sugar.

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# Fab five: Idaho players named to watch lists

## BSU's Moore, Martin on Maxwell list

Times-News

Five Idaho college football players were named to pre-season 2011 award watch lists on Tuesday.

Three Boise State seniors have been given preseason players-to-watch status, as well as two from Idaho State University.

Bronco seniors Doug Martin and Kellen Moore were

named to the watch list for the Maxwell Award, one of a handful of national player of the year awards. Billy Winn was named to the Bednarik Award watch list, identifying him as one of the players to watch for a national defensive player of the year award.

The Maxwell and Bednarik watch lists are the first in a series of releases, which continue through July 18.

Last season, Martin rushed for 1,260 yards and 12 touchdowns on 201 carries, adding 338 yards and two scores on 28 pass receptions.

Moore enters 2011 as the nation's active career leader in passing efficiency (166.74)

and wins by a quarterback (38). He is second on the active career list passing yards (10,867), passing touchdowns (99) and completions (831). Last season, Moore was 273-of-383 for 3,845 yards, 35 touchdowns and six interceptions for a national-best pass efficiency of 182.63.

Winn, a defensive tackle, registered 28 tackles, 9.5 tackles for loss and four sacks in the 2010 season.

Semifinalists for the Maxwell and Bednarik awards will be announced Oct. 31, and the three finalists will be unveiled Nov. 21. The winners will be announced as part of the Home Depot ESP-

NU College Football Awards Show held Dec. 8.

For the Bengals, A.J. Storms was named to the College Football Performance Awards preseason linebackers watch list and David Harrington was named to the punters watch list.

Storms, from Meridian, earned All-American honors last season, when he played in all 11 games and led the nation and conference in tackles at 13.3 a game, earning first-team All-Big Sky honors.

Harrington started all 11 games and earned first-team all-conference accolades in 2010, averaging 44.3 yards on 69 punts.

### AWARD WATCH LIST RELEASE DATES

**Tuesday, July 5:** Maxwell Award (most outstanding player); Bednarik Award (most outstanding defensive player)  
**Wednesday, July 6:** Biletnikoff Award (most outstanding wide receiver); Mackey Award (most outstanding tight end)  
**Thursday, July 7:** Lou Groza Award (most outstanding placekicker); Ray Guy Award (most outstanding punter)  
**Friday, July 8:** Bronko Nagurski Trophy (most outstanding defensive player); Outland Trophy (most outstanding interior lineman)  
**Monday, July 11:** Jim Thorpe Award (most outstanding defensive back)  
**Tuesday, July 12:** Rotary Lombardi Award (most outstanding lineman)  
**Wednesday, July 13:** Rimington Trophy (most outstanding center)  
**Thursday, July 14:** Butkus Award (most outstanding linebacker)  
**Friday, July 15:** Davey O'Brien Award (most outstanding quarterback); Doak Walker Award (most outstanding running back)  
**Monday, July 18:** Walter Camp Award (most outstanding defensive player)

## Zollinger impresses at Silver State rodeo

Times-News

McKenzie Zollinger might have been disappointed with her performance at the Idaho High School Finals Rodeo, but there was little to be ashamed of on Tuesday.

Zollinger navigated a new partnership in team roping, then impressed in her two individual events on the opening day of the Silver State International Rodeo in Winnemucca, Nev.

The Oakley cowgirl was third in goat tying and ninth in barrel racing after her sessions. She teamed with Kimberly's Clint Lawson to place 14th after their performance in team roping.

The first go-round ends today.

Greyden Anderson of Jerome ended a long day with a tough performance in steer wrestling. But he finished eighth after two go-rounds in cow cutting and will compete in this morning's finals.

### Silver State International Rodeo

At Winnemucca, Nev.  
 Tuesday's results (locals only)  
**Rodeo**  
 Partial first go-round results (first go concludes today)  
**Barrel racing:** 9. McKenzie Zollinger, Oakley, 17.617 seconds  
**Breakaway roping:** 15. Allie Cornie, Kimberly, 5.8 seconds  
**Goat tying:** 3. McKenzie Zollinger, Oakley, 8.55 seconds  
**Pole bending:** 25. Katie Sparks, Jerome, 22.027 seconds; 37. Jade Gorrell, Glens Ferry, 28.902 seconds  
**Steer wrestling:** 13. Greyden Anderson, Jerome, 37.45 seconds  
**Team roping:** 14. McKenzie Zollinger, Oakley, and Clint Lawson, Kimberly, 16.17 seconds  
**Cow cutting**  
 Standings after second go-round (Top 15 qualify for short go)  
**Boys:** 8. Greyden Anderson, Jerome, 134. 11. Chris Buck, Richfield, 70.  
**Girls:** 18. Katie Sparks, Jerome, 134. 21. Haillie Taylor, Hailey, 66.  
**Second go-round results**  
**Boys:** 7. Greyden Anderson, Jerome, 69. Chris Buck, Richfield, no score.  
**Girls:** 17. Katie Sparks, Jerome, 67. Haillie Taylor, Hailey, no score.



### BHS needs freshman football coaches

Burley High School is looking for new freshman football coaches for the upcoming season.

Anyone who is interested should call head varsity football coach Jeff Green. Information: 244-4677.

Find out about more local sports announcements on Sports 2.



DREW NASH/Times-News

Zayne Slotten of the Twin Falls Cowboys dives back to the bag during a doubleheader with Class AA Area C rival Jerome in American Legion Baseball action Tuesday in Jerome.

# Cowboys take DH sweep of Jerome

By John Derr  
 Times-News writer

JEROME — Eventually that goose-egg in Jerome's win column will disappear. But poor execution means it stays there for another few days.

Jerome led early, but defensive miscues let Twin Falls back in the game. Forced to extra innings, the Cowboys took advantage of their chance to earn a 5-3 victory in game one of an American Legion Area C Class AA doubleheader Tuesday.

In the second game the Cowboys broke open another close game, ex-

ploding for eight runs in the fourth to earn the sweep with a 9-1 victory, leaving Jerome still in search of its first victory.

The Cyclones put a run on the board in the bottom of the first as a sacrifice fly by Kevin Bos plated Tyler Powell. Jerome increased its advantage in the fourth with a two-run double by Cam Ahrens.

The Cowboys threatened in the third, but Powell threw out two attempted steals. Twin Falls finally got on the board in the sixth, thanks to a little help from the Cyclones.

After a single by Tyler Wolters, who went 2-3, two throwing errors

on a Cody McBride grounder scored Wolters, while McBride came home on a fielder's choice.

"As the No. 9 hitter, you need to get after the fastballs and that is what I did," said Wolters. "It's a big win, it gets us rolling into conference play."

The third error of the inning brought home another run, knotting the score.

It could have been worse, but Stouder recorded a strikeout with the bases loaded to end the threat.

Still tied in the bottom of the seventh, the Cyclones had the perfect opportunity with two on and no

outs. The Cowboys brought in Cy Sneed to lock it down. And lock it down he did, recording two strikeouts and forcing extra innings.

"I knew I would probably come in to close," said Sneed, who replaced Casey Merritt.

Jerome threatened again in the eighth with a double by Stouder, but he was stranded and the game kept going.

In the top of the 10th Twin Falls made its move. Wolters walked then advanced on a single by McBride.

Sneed sailed a fly ball to deep center

See **COWBOYS**, Sports 2



AP photo

### EVANS WINS BY A THREAD

MUR-DE-BRETAGNE, France — Cadel Evans edged defending champion Alberto Contador in a photo finish Tuesday to win the fourth stage of the Tour de France, while Thor Hushovd kept the overall lead.

The mostly flat 107-mile course from Lorient to Mur-de-Bretagne with a short, steep uphill finish underlined two aspects of the race so far: Evans has been nearly flawless; Contador can never be ruled out.

The tense finale was so close that Contador raised a fist to celebrate what the three-time Tour champ believed was his victory, but a photograph at the line showed Evans had won.

Still, the ride left little doubt that Contador, who has faced a series of early setbacks already, is in shape to compete. With his second-place finish, he regained several seconds against some other likely title contenders.

"I still can't quite believe it. ... It was a very close final, I didn't even know if I had it on the line myself," Evans said. "To win in front of Alberto Contador is really a nice present."

— The Associated Press

## Tiger out of British Open

By Doug Ferguson  
 Associated Press writer

JACKSONVILLE, Fla. — Those "minor" injuries to his left leg now have kept Tiger Woods from playing in two majors.

In an announcement on his website Tuesday that came as no surprise, Woods said he would not play the British Open next week because his injuries have not fully healed.

"Unfortunately, I've been advised that I should not play in the British Open," Woods said. "As I stated at the AT&T National, I am only going to come back when I'm 100 percent ready. I do not want to risk further injury. That's different for me, but I'm being smarter this time."

"I'm very disappointed and want to express my regrets to the British Open fans."

It will be the second time in the last four years that Woods has missed two majors in one season. He did not play the British Open and PGA Championship in 2008 while recovering from reconstructive surgery on his left knee. These injuries are not as easy to describe.

Woods said in May that he suffered "minor injuries" to knee liga-

ments and his Achilles while hitting from an awkward stance in the pine straw on the 17th hole in the third round at the Masters. He skipped the Wells Fargo Championship, and withdrew after nine holes from The Players Championship a week later because of injury.

Woods said last week it was a mistake to go to The Players, and that if he had waited, he would be playing golf right now.

"In hindsight, I probably shouldn't have competed at The Players, but it's a big event, and I wanted to be there to support the tour," he said. "I've got to learn from what I did there and do it right this time and not come back until I'm ready."

Woods was replaced at Royal St. George's by Jason Dufner, who said on Twitter, "Looks like I am getting in the open championship, I am excited!"

Brendan Jones was the next alternate, but the Australian told the Royal & Ancient he would not be able to play because his wife is expecting their first child.

Woods called R&A chief executive Peter Dawson to tell him he

See **TIGER**, Sports 2



Woods





# Change is good: Sundhage transforms U.S. team

WOLFSBURG, Germany (AP) — Pia Sundhage came into the first meeting with her new team, pulled out her guitar and began playing the Bob Dylan classic, "The Times They Are A-Changin'."

"Admit that the waters around you have grown, and accept it that soon you'll be drenched to the bone," she sang. "If your time to you is worth savin' then you better start swimmin' or you'll sink like a stone. For the times they are a-changin'."

With that, Sundhage let the Americans know she'd be a coach unlike any other they'd had.

That's definitely been true — and it goes beyond Sundhage's performing skills and foreign passport. She has built players up with constructive criticism rather than breaking them down by yelling and screaming. She has modified the style of play that had brought the U.S. success for so many years so the Americans can stay at the top of the game as the rest of the world improves.

Most importantly, she found a way to heal the bitterness and hard feelings that threatened to destroy the Americans following their ugly exit from the 2007 World Cup just a few months before she took over.

"She was everything we needed," said goalkeeper Hope Solo, whose criticism of then-coach Greg Ryan was the flashpoint for the World Cup turmoil. "At that point in time, it almost didn't matter who came in because we needed somebody to lead us and we needed somebody to believe in. Our team was broken, we were down and out, there were a lot of fires to be put out, and she happened to be perfect person because she could lead us."

With a spot in the quarterfinals already secured, the U.S. women wrap up group play today against Sundhage's native Sweden at the Women's World Cup.

Though Sundhage is nonplussed at the prospect of facing her home country ("For me, it's not Sweden.

It's just a team.") the game will put the spotlight squarely on the woman whose intelligence, confidence and unflinching optimism has transformed a fractured team into Olympic gold medalists and, just maybe, World Cup champions for a third time.

"Everything that we had hoped for in making the decision to hire her, she's lived up to," U.S. Soccer president Sunil Gulati said.

Sundhage is considered one of the greatest players the women's game has ever had, scoring 71 goals in a 22-year international career. She, not Mia Hamm or Birgit Prinz or Marta, is still the face of women's soccer in Sweden, which she led to the title at the first European Women's Championship in 1984 and the bronze medal at the inaugural Women's World Cup in 1991. She remains so celebrated in Sweden that her name was floated as a possible coach of the men's team after it failed to qualify for the 2010 World Cup.



United States head coach Pia Sundhage watches during a training session at the Women's Soccer World Cup in Wolfsburg, Germany, Monday. AP photo

She was considered for the U.S. job when Ryan was hired in 2005, but didn't have enough head coaching experience. Though Sundhage coached the Boston Breakers in 2003 before the WUSA folded, most of her experience was with Sweden's youth teams.

When the Americans were in the market for a coach again two years later, Sundhage's name topped the list.

"She still didn't have a lot of expe-

rience as a head coach at the top level. But she obviously had a great understanding of the game," Gulati said. "We asked her if she couldn't be the head coach of the women's national team if she'd be willing to take another role. She was quite firm in her answer, which was no. That both surprised and impressed me, frankly. Because she hadn't been a head coach at that level, but was very confident in her ability and thought the time was right for her!"

## Commentary: Watson shows what not to do in another country

JACKSONVILLE, Fla. (AP) — Bubba Watson's big adventure to Paris wasn't a complete disaster.

He was there long enough to take photos of that big tower (Eiffel). He rode around in a circle at some archway (Arc de Triomphe). He stayed in a beautiful hotel next to a castle (Versailles). And he gave the tabloids plenty to write about.

Too bad it wasn't about his golf. Watson lasted only two days at the French Open, missing the cut with rounds of 74-74. He said there were too many cameras, too many phones, too much of everything except ropes and security.

"It's not a normal tournament," he said.

Watson, who after one day at the French Open said this would be his last time playing in Europe, clarified his remarks upon missing the cut by saying he would be at the British Open next week, but only because it's a major. Then he said he would spend another day of sightseeing (maybe he meant that museum that starts with an "L") and get home "as fast as possible."

He might have done the Americans a favor. This next generation of U.S. golfers is showing signs of being

more willing to travel the world. Watson at least served up an example of what not to do.

It sure got the attention of his peers on the PGA Tour.

Saturday morning on the practice range at Aronimink, the chatter was endless about Bubba's behavior in France. The words "ugly American" came up on more than one occasion, accompanied by a lot of head shaking.

Stuart Appleby famously said a decade ago, back when the World Golf Championships were actually played around the world, that "Americans are like a bag of prawns on a hot Sunday. They don't travel well."

The Australian couldn't resist weighing in on Twitter.

"Rumour has it that Bubba Watson has had surgery to mouth to make it smaller so foot won't fit with as much ease, hope it's successful???" came the first tweet from Appleby. That was followed by, "I'm not perfect all the time, but is not acceptable to come to another tour and more than once show a lack of respect?"

Watson gets the message. He lost an opportunity to experi-

ence a great city, a different culture, and to bring his game to a growing fan base. He let it turn into a working vacation that felt like too much work. These things happen. If this is all Watson is known for at the end of his career, he will not have had much of a career. The hunch is this will be forgotten before long (unless he makes the 2018 Ryder Cup in France).

Not long after he returned home, Watson was busy apologizing on Twitter to more than 150,000 followers.

In a series of tweets about his "rough week," he said he was sorry if he offended anyone and that it wasn't his intention; conceded that he played poorly and it was not the fault of the fans or the tournament; said he had a great time seeing Paris and Versailles (previously known as the castle); and that he would play the Scandinavian Masters and an exhibition in Germany.

Watson remains somewhat of an enigma.

When he first made it to the PGA Tour, he had a pink shaft inserted into his driver. On the driving range at Doral, he would look around to make sure people were watching when he

bashed drives over a teaching center on the far end of the range. He started a Twitter campaign, complete with video of his uncanny skills, in a successful bid to get on the Ellen DeGeneres show.

And then he would try to explain that he only plays golf for the love of the game, not to get any attention.

He wept when he won his first PGA Tour event last summer in Hartford, Conn., and it was endearing to listen to him make fun of himself for not being able to get through a sentence without crying when speaking about his family, especially his father, who died last year of cancer. Without prompting, Watson wrote a check for \$50,000 this spring to help with relief efforts in Japan.

He has worked hard to grow the brand that is Bubba. He is blossoming into a star. Rare is the golfer these days who can curve the ball any direction to get where he's going, who has no formal teacher and tries to keep golf simple. Bubba is fun to watch.

But all it takes is one week of bad behavior for people to question whether he's for real.

The tower? The building that

starts with an L?

It sounded as though Watson tried to copy Boo Weekley, his old high school teammate from the backwoods in Florida, who charmed the kilts off the Scots in 2007. Playing with Paul Lawrie the week before the British Open at Carnoustie, Weekley asked the 1999 champion how he qualified for the Open.

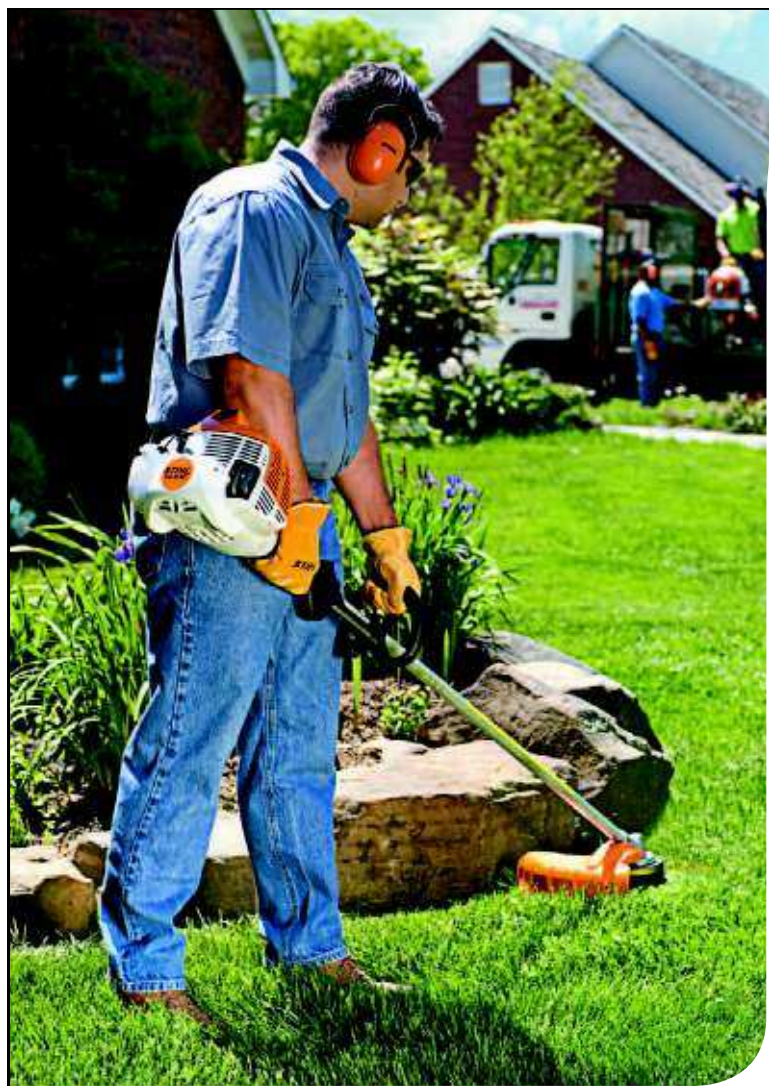
Boo was delightful. Bubba was distasteful.

Maybe there's a reason for that. Watson clearly loves the attention, and there's nothing wrong with that. What he has to recognize is that he can't flip a switch and make the attention go away when it doesn't suit him.

Perhaps he should have followed his script from two weeks earlier at the U.S. Open. Watson was atop the leaderboard in the first round of the U.S. Open, lost three shots coming in for an even-par 71 and refused to talk to anyone.

When a reporter caught up to him in the locker room and asked for a comment, Watson replied, "If you can't say anything good, don't say it."

That would have been better than what he had to say in France.



**BG 55**  
HANDHELD BLOWER **\$149<sup>95</sup>**

Proven handheld blower at an affordable price

Great for quickly cleaning driveways, sidewalks and hard-to-reach places

HEARING PROTECTORS starting at **\$16<sup>95</sup>**



**MS 290 STIHL**  
FARM BOSS® **\$399<sup>95</sup>**

Our #1 selling chain saw model

Features adjustable automatic bar and chain oiler and side-access chain tensioner for ease of use

Includes IntelliCarb™ compensating carburetor to maintain engine's correct RPM and carburetor preheat shutter for summer/winter operation

**STIHL MotoMix™**  
Eliminates the hassle of mixing your own oil and fuel.



**FS 45 TRIMMER** **\$159<sup>95</sup>**

Easy-to-use, well-balanced trimmer for occasional use

Lightweight, reliable and fast starting

Can use nylon line or STIHL PolyCut™ head

**FREE**  
**KOMBI KEEPER**

Buy any KombiMotor and receive a free KombiKeeper.



A \$19.95 SNW-SRP value. Offer good through 7/31/11 at participating dealers while supplies last.

**KM 55 R**  
**KOMBISYSTEM**

**\$199<sup>95</sup>**  
Powerhead Only

**One Powerhead. Multiple Attachments.**

Buy the KombiMotor and the attachments you need for a custom lawn care system

13 easy-to-switch attachments available (sold separately) — trim, edge, clean up, & more!

Blower Attachment **\$99<sup>95</sup>**

**#1 SELLING BRAND**  
of Handheld Outdoor  
Power Equipment in **AMERICA\***

COUNT ON US FOR: FREE SET-UP • RELIABLE ADVICE • IN-STORE PARTS • TRAINED SERVICE TECHNICIANS

### Burley

Pit Stop Cycle Shop  
2401 Overland Avenue  
208-678-8191  
PitStopCycleShop.com

### Twin Falls

Barry Equipment & Rental  
465 Addison Ave. West  
208-734-4147  
BarryRental.net

### Twin Falls

J & J Enterprises  
1704 Addison Ave East  
208-733-2001  
JnJEnterprises.us

### Wendell

Campbell Tractor  
1985 Frontage Road South  
208-536-6653

\*"Number one selling brand" is based on syndicated Irwin Broh Research (commercial landscapers) as well as independent consumer research of 2010 U.S. sales and market share data for the gasoline-powered handheld outdoor power equipment category combined sales to consumers and commercial landscapers.

All prices SNW-SRP. Available at participating dealers while supplies last. © 2011 STIHL SNW11-622-97149-11











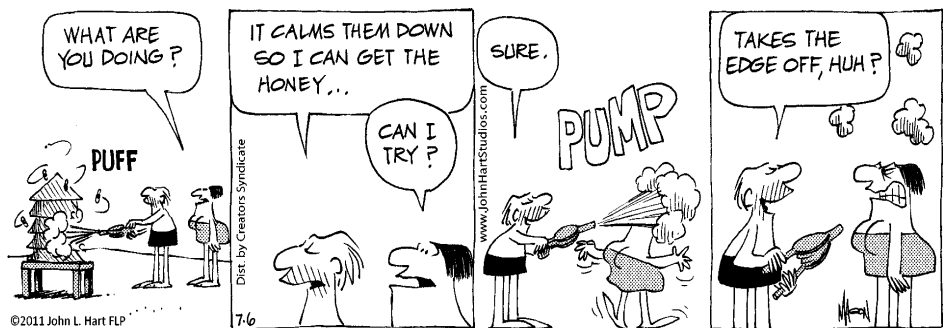






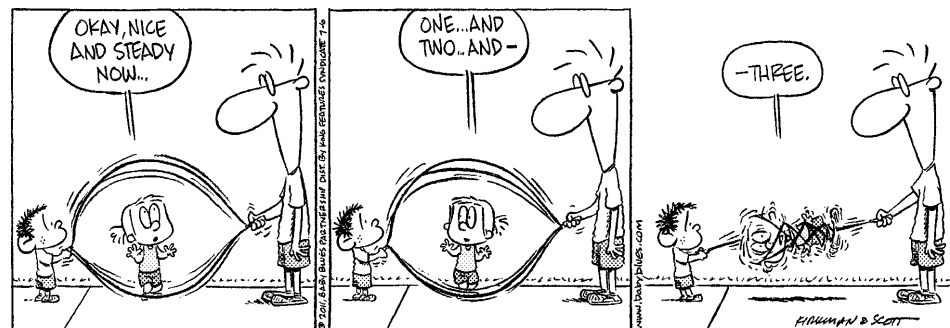
B.C.

By Mastroianni and Hart



Baby Blues

By Rick Kirkman & Jerry Scott



Beetle Bailey

By Mort Walker



Blondie

By Dean Young & Stan Drake



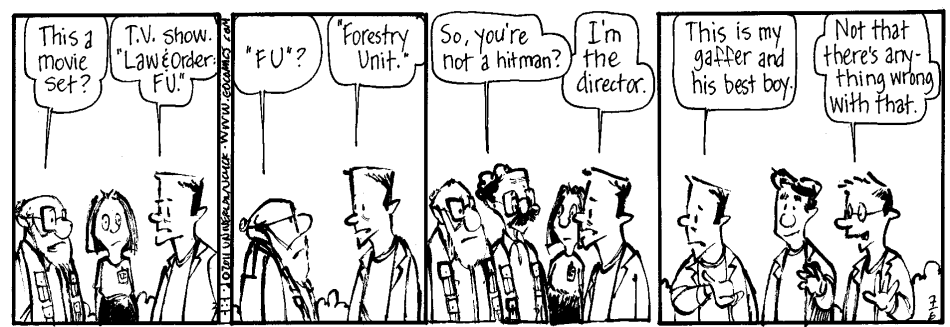
Dilbert

By Scott Adams



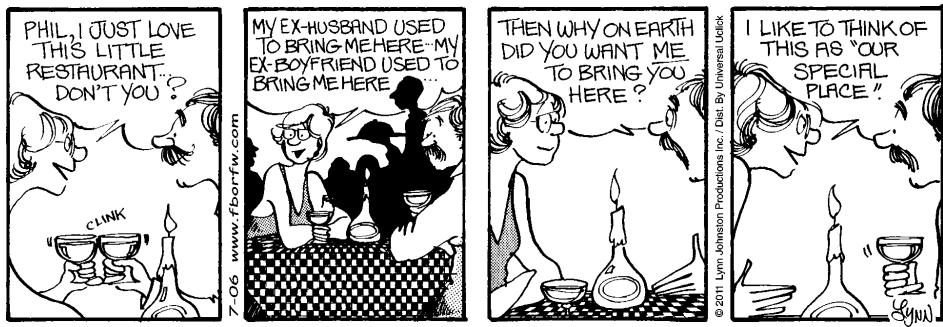
The Elderberries

By Phil Frank and Joe Troise



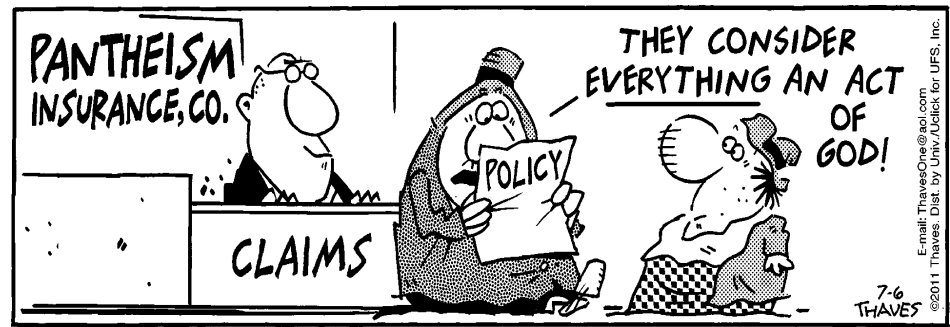
For Better or For Worse

By Lynn Johnston



Frank and Ernest

By Bob Thaves



Garfield

By Jim Davis



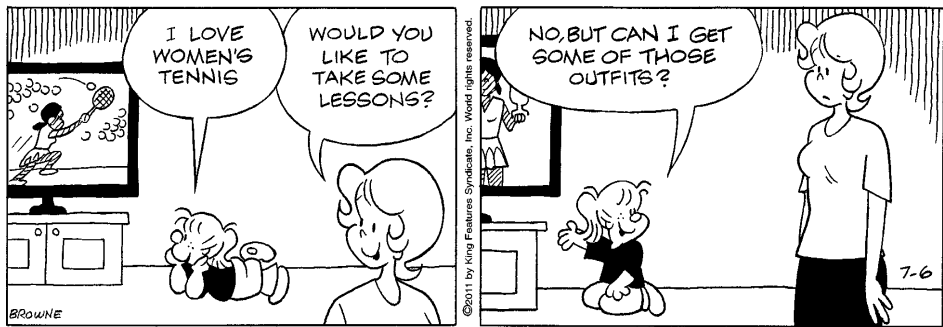
Hagar the Horrible

By Chris Browne



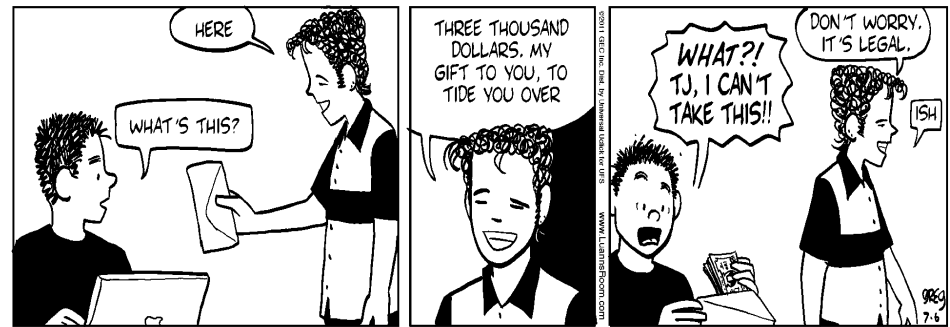
Hi and Lois

By Chance Browne



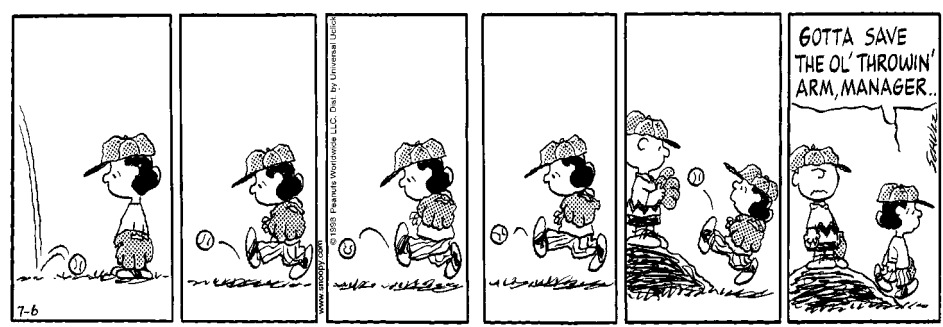
Luann

By Greg Evans



Classic Peanuts

By Charles M. Schulz



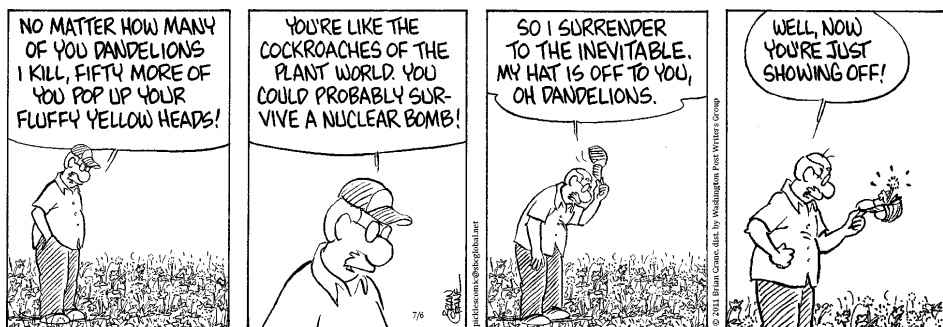
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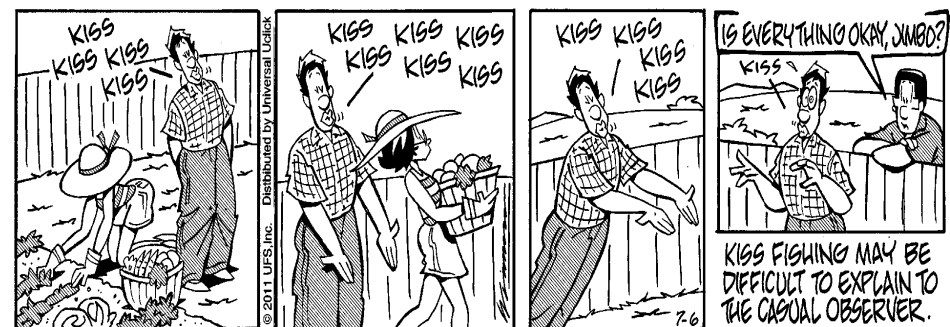
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By Brian Crane



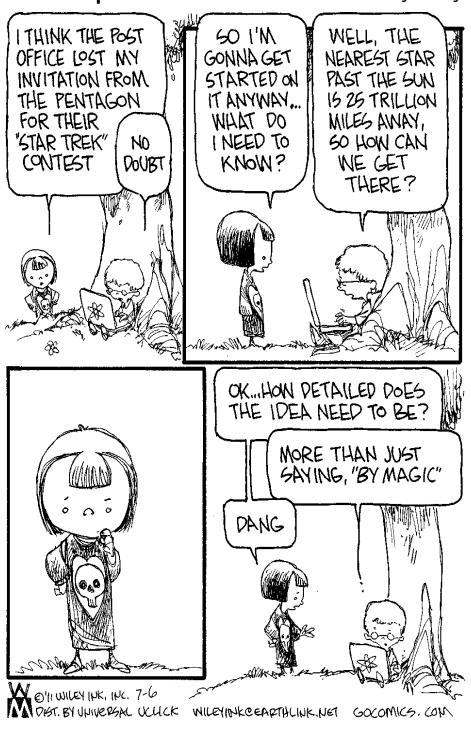
Rose is Rose

By Pat Brady



Non Sequitur

By Wiley



Dennis the Menace

By Hank Ketcham



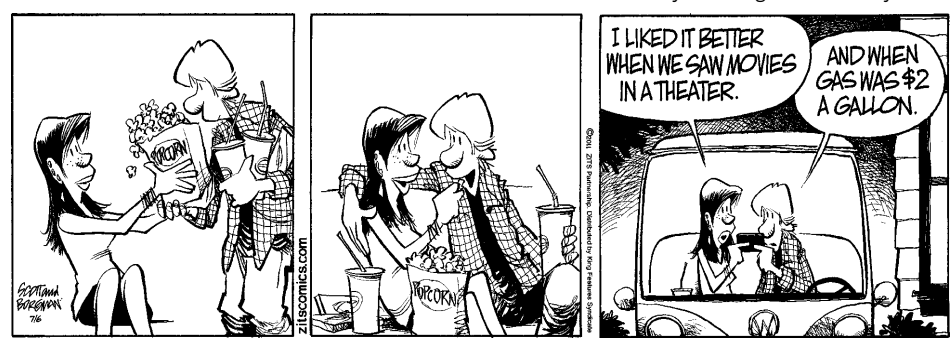
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