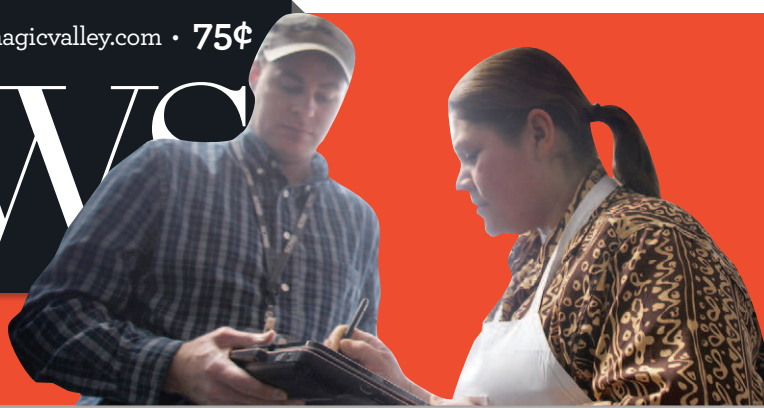


TIMES-NEWS

Food Inspectors' Thermometers Don't Lie • F1



Rim Development Gets Green Light

Pending the final OK from the Twin Falls City Council, developers of a new canyon rim shopping center are ready to build.

BY STEVE KADEL
skadel@magicvalley.com

TWIN FALLS • “We are ready to move dirt,” Gerald Martens of EHM Engineers said Tuesday night.

The spokesman representing Canyon Park Development was all smiles after the Twin Falls City Planning and Zoning Commission voted unanimously to approve a preliminary plat for the 25-acre Snake River Canyon rim commercial development. It all but assures the project, eight years in the making, will go forward.

The final step is in the hands of the Twin Falls City Council, which now must approve a final plat.

The quick decision during Tuesday’s Planning and Zoning public hearing — just three citizens spoke about the issue — didn’t please Twin Falls resident Cheri Condie. She told commissioners the design lacks imagination and respect for the unique natural environment.

“I see this as a cookie-cutter plan that you’d

find anywhere in the nation,” Condie said. “Twin Falls deserves a better appreciation from the developer for the canyon rim’s aesthetics. There should be room to view the canyon, not just a big building.”

She believes the project violates city code pertaining to the canyon rim’s overlay district, which stretches back 700 feet from the edge. Purposes of the overlay district, according to the code, are “to protect views and create a unique visual environment along the canyon rims” and “to preserve and improve the aesthetic appearance of the canyon rims for the enhancement of the quality of life in the community.”

Condie said during an interview, “I guess it depends on your definition of ‘aesthetic.’”

But David Sparks, who lives along the rim east of Blue Lakes Boulevard, found no problem with the design.

“I commend people for putting this land to use,” he told commissioners.

Please see **CANYON, A2**

Master Development and Landscape Plan

Shops or restaurants in the Canyon Park development will be 130 feet from the canyon rim at the closest point, with walls or vegetation shielding the infrastructure behind them from the rim trail.

More Online

See a 360-degree view of the project site at Magicvalley.com



- Construction Sequence:**
1. Sewer, Water and Utilities
 2. Roadway
 3. Buildings
 4. Parking
 5. Landscaping

Map courtesy of EHM Engineers

NEW KIND OF K-9



THE POACHING PROBLEM

Fish and Game’s new K-9 unit helps track down wildlife violations. But another effective tool doesn’t have a dog’s nose: It’s you.

BY ANDREW WEEKS
aweeks@magicvalley.com

TWIN FALLS • Sandra Benge sat on a lawn chair beside Dierkes Lake when Jim Stirling approached her.

“How’s the fishing?” asked Stirling, an Idaho Department of Fish and Game law enforcement officer.

“I just got here,” Benge replied. She said she comes to the lake as often as weather permits and expected to catch fish on this sunny Saturday in April.

“My husband tells me, ‘The fish see you

more than I do,’” she joked.

Stirling was amiable as they talked, but the wildlife official was on business. He chuckled — and asked to see her fishing license.

Benge’s license was current, but not everyone is as careful. Fishing without a license is a misdemeanor, Stirling said, as are most other wildlife violations.

To combat poaching — a term used by the public but rarely by Fish and Game, which instead refers to “wildlife violations” — the department last year kicked off a five-year pilot program involving Stirling and a black Lab named Pepper.

Please see **POACHING, A2**

Make a Report

To report wildlife crimes or suspicious activity, call Citizens Against Poaching at 800-632-5999 or the Magic Valley office of Fish and Game at (208) 342-4950.

DREW NASH • TIMES-NEWS

Landon Corless, 5, center, fishes as Idaho Department of Fish and Game senior conservation officer Jim Stirling, left, checks to make sure everyone has fishing licenses Saturday at Dierkes Lake near Twin Falls. Phil Montgomery, right, looks on.

Scientists Map Size, Behavior of WRV Aquifer

BY KIMBERLEE KRUESI
kkruesi@magicvalley.com

HAILEY • Understanding the Wood River Valley’s complex aquifer system just got a little easier.

With the help of 3,000 well-drilling reports and plenty of geological maps, a third installment of a federal study has documented the aquifer’s physical characteristics — providing valuable details for those who rely on it.

The U.S. Geological Survey released the study Tuesday. In it, scientists discovered the aquifer is releasing a drastically smaller amount of water into the Lake Erie-sized Eastern Snake Plain Aquifer than originally estimated. That changes perceptions of not only how much water is staying in the valley, but also how much ESPA water users are gaining from the region.

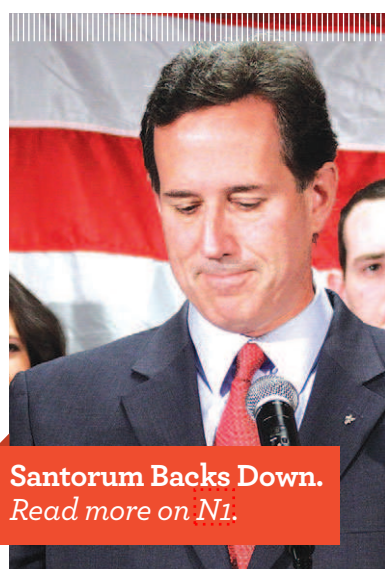
Please see **AQUIFER, A2**

At a Glance Wood River Water

What’s going on? The U.S. Geological Survey is in the middle of a yearslong effort to map the aquifer system under the Wood River Valley. The work is funded by nine organizations, including cities in the valley.

Why study it? Learning how water moves through the aquifer can help state officials and water users track its use and preserve the underground resource.

What’s next? Researchers hope by 2014 to have assessed the quality of the aquifer’s water.



Santorum Backs Down.
Read more on N1.

4 Inmates Challenge Idaho’s New Execution Protocol

BY REBECCA BOONE
Associated Press

BOISE • Four inmates on Idaho’s death row are suing the state, contending Idaho’s new execution procedures give too much power to prison officials, create a risk of severe pain and would allow unqualified workers to carry out medical procedures. The lawsuit, filed in Boise’s U.S.

District Court late last week, asks a judge to stop all executions until the problems are fixed.

The lawsuit against the Idaho Department of Correction’s Director Brent Reinke, Operations Division Chief Kevin Kempf and other department officials comes as the men prepare for the possibility of an execution sometime in late spring or early summer. Richard Leavitt, convicted of the brutal 1984 stabbing death of

Danette Jean Elg in Blackfoot, is waiting to see if the U.S. Supreme Court will consider his case. If the high court refuses, Leavitt could be the next inmate to enter the lethal injection chamber at the Idaho Maximum Security Institution.

Leavitt is joined in the lawsuit by fellow condemned inmates Thomas Creech, James Hairston and Gene Stuart. All four men are represented by the Federal Public Defender’s office.

In the 37-page lawsuit, the inmates take issue with Idaho’s newest version of the execution policy, adopted by the department earlier this year.

The new policy allows the state to use either a three-drug mixture for lethal injections, or to opt to use just one drug. It also changed the name of the team that administers the lethal

Please see **PENALTY, A2**

T.F. Candidates Say Their Signs Are Legal

BY ALISON GENE SMITH
alismith@magicvalley.com

TWIN FALLS • Both the Twin Falls County prosecutor and Twin Falls County clerk contacted Sheriff Tom Carter about his re-election campaign this past week.

Both offices were concerned about what's known as a "paid for acknowledgement" that was missing from some campaign signs.

According to Idaho state statute, when any person spends money on a political campaign advertisement the person responsible must be indicated on the ad.

The rule is listed on a page marked "Duties of a Political Treasurer" in a packet of materials given to all candidates who file, Twin Falls County Clerk Kristina Glascock said.

The rules recommend printing something like "Paid for by Candidate X for Commissioner, John Doe Political Treasurer" on all printed materials. An exception is made for materials that are too small for the message, like buttons, bumper stickers or pens.

When election signs start going up each year, Glascock stays on the lookout to make sure the signs adhere to the rules, she said.

On Tuesday, Carter said



DREW NASH • TIMES-NEWS

A banner endorsing incumbent Twin Falls County Sheriff Tom Carter is displayed Tuesday in front of the Depot Grill in Twin Falls.

he spoke to the clerk's office last week and printed some stickers with the statement, placing them on the signs. Those stickers resolved the issue, he said.

Between his 2008 campaign for sheriff and this one, the treasurer on his campaign staff changed, Carter said, and new signs were printed without the "paid for" message.

This week, Carter and his campaign crew worked to get the stickers on his signs.

"They're compliant," he said.

Carter's opponent, Jack Johnson, the chief deputy at the Jerome County Sheriff's Office, said though the notice is small on many of his signs, it's there.

"You want as much

space as you can for everything else and then you get that in there," he said.

Johnson said the "paid for" notes have been on his signs since the first day of his campaign, but he's had to replace some that have fallen off of his larger, wooden signs.

Twin Falls County Prosecutor Grant Loeb said he hasn't personally looked at the signs this week, though Carter showed him the stickers.

Loeb said he has gotten some email about the legality of the campaign signs, but it's not a huge priority in his office. The proper way to make a complaint isn't to email him but file an actual case, he said.

"If someone brings me a case, I'll look at it," he said.

5TH DISTRICT COURT NEWS

TWIN FALLS COUNTY

TUESDAY ARRAIGNMENTS

Kenneth William Parks Jr., 25, Twin Falls; domestic battery, recognizance release, public defender appointed, pretrial May 1.

Jlynn Talisha Scheer, 18, Twin Falls; possession of a controlled substance, recognizance release, defendant waived counsel, preliminary April 20.

Michael Shane Horsch, 39, Aberdeen; possession of controlled substance, recognizance release, public defender denied, preliminary April 20.

Michael Shane Horsch, 39, Aberdeen; failure to carry driver's license on person, recognizance release, public defender denied, pretrial May 1.

Christie Domine Makay, 49, Twin Falls; fugitive warrant (California), no bond, public defender appointed, status May 4.

Alma Darlene Ledbetter, 28, Twin Falls; driving under the influence (second offense), bond previously posted, public defender appointed, pretrial May 1.

Jerrica Candice Hall, 22, Pocatello; possession of paraphernalia, recognizance release, public defender appointed, pretrial May 1.

New Budget Structure Provides Forest Service More Flexibility

BY KIMBERLEE KRUESI
kkruesi@magicvalley.com

TWIN FALLS • The Sawtooth National Forest is one of a handful of Idaho forests included in a pilot program designed to improve federal restoration efforts.

By using a simplified budget line, the U.S. Forest Service looks to achieve more restoration work without the strain of funds constricted to individual line items. Essentially, it broadens what dollars that Congress gives the federal agency can be used for.

The streamlined budget proposal was pushed by U.S. Rep. Mike Simpson, R-Idaho. The congressman leads the House Interior and Environment Appropriations Subcommittee that oversees the Forest Service's funding.

The committee is still waiting to measure the agency's success before funding the initiative nationwide, said Nikki Watts,

Simpson's spokeswoman.

The new structure consolidates funding for road maintenance, non-hazardous fuels, landscape restoration, and wildlife and watershed management into one item called "Integrated Resource Restoration."

"Under the old funding structure, if you were going to do a project, it had to fall under the funding code's primary purpose," said Sharon LaBrecque, a regional planning and natural resources staff officer for the agency.

"Now we can look at the full need and see what else can be restored when we propose a project."

The idea was originally proposed in the Forest Service's 2011 fiscal year budget, but didn't receive funding until the current fiscal year. The agency received a little more than \$146 million to enact the program in three regions.

The agency has already asked for a funding in-

crease in next year's budget. By 2013, officials hope to have close to \$793 million to implement the program nationwide. The agency predicts that this would help restore 2.6 million acres of forest land and 2,750 miles of stream habitat.

"We have a committee and we're going to start proposing projects soon," said Julie Thomas, spokeswoman for the Sawtooth National Forest.

While Thomas said the committee doesn't yet have a concrete list of proposed projects, she said they would likely look at prescribed fires and how they can include a "holistic approach" to effectively execute each project.

"It has to have the biggest bang for your buck," she said. "So if we have a prescribed fire, we're going to see what other wildlife we can help restore or how we would also help improve a watershed."

Twin Falls Council Hosts 'State of the City'

TIMES-NEWS

TWIN FALLS • On Tuesday, the Twin Falls City Council hosted the State of the City, where they encouraged members of the public to stay involved in community affairs.

At the informal event, council members took turns explaining their involvement with city commissions and boards, including the Parks and Recreation Commission, the Planning and Zoning Commission and the

Citizen Finance and Planning Committee.

Members of the council asked their audience to step up and attend meetings or volunteer for openings in commissions.

"I would encourage each of you to find a place to get involved," said council member Shawn Barigar.

Interested? A list of boards and commissions is listed on the city of Twin Falls website at www.tfid.org. Click on "Your Government."

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Kruzer's Demolition Delayed

TIMES-NEWS

TWIN FALLS • Wondering why Kruzer's is still standing?

The building that housed the former night club was scheduled to be demolished on Tuesday, but the Twin Falls Urban Renewal Agency delayed to do one last asbestos check. Expect it to come down later this week.

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Lab work specials only available at the health fair from 7-11am

** Pre-registration April 1-30. Register online at www.ncm-c.com or at North Canyon Medical Center, 267 North Canyon Drive Monday - Friday 8am - 5pm.

For more information, please call 934-9884.

OPINION

"It is not just nuclear weapons that have to be dismantled but an entire system of political repression."

Roberta Cohen, chairwoman of the board of directors for the Committee for Human Rights in North Korea, speaking about her group's assertion that more than 150,000 North Koreans are incarcerated in a Soviet-style, hidden gulag

Exposing Watergate Might Be Harder Today

The shadow of Watergate falls only lightly across the U.S. political landscape.

Edward Wasserman

McClatchy Newspapers

Instead, the epic scandal is discernible mainly in the absence of the evils that engendered it. Even during the panicky post-9/11 era, when the temptation to ignore the law at times overwhelmed good judgment, never were even the most zealous of Bush-Cheney toadies accused of using the machinery of state to punish partisan adversaries.

No, that was a uniquely Nixonian response to political challenge: Shadowy operatives with national security credentials tapped phones of columnists; dissidents were burgled and bullied; critics had their taxes audited; black bag operations were authorized at cabinet level and above.

That was Watergate, and since it cost Richard Nixon his presidency it seems now to have been banished from the political sphere, an absence that is rarely noticed. So Watergate touches the political culture only faintly.

But for journalists it's quite a different matter: Watergate remains the defining event of the past half-century. It was a towering moment of heroism, an episode of legendary stature in which journalism's foundational purposes were triumphantly validated and a drift toward despotism was stopped, all thanks to a single-minded dedication to the craft of determined reporting.

And it has been a powerful inspiration for the two generations of journalists that came since. "We're all the sons and daughters of Watergate," as Jeff Leen, investigations editor of *The Washington Post*, told a gathering at the American Society of News Editors annual conference in Washington last week.

Leen's comment came during a remarkable panel marking the 40th anniversary of the Watergate break-in, when burglars hired by the Nixon re-election campaign were busted while trying to plant listening devices at Democratic Party headquarters. (The anniversary isn't until June, but nobody seemed to care.)

The ASNE panel included both reporting stars of *The Post*'s historic investigation, Bob Woodward and Carl Bernstein. No less important, in the front row of the audience were their then-editor, Ben Bradlee, now 90, and Donald Graham, CEO of the Post organization, whose late mother Katherine, then publisher, stood firm before the fierce counterattack of the Nixon cabal.

The panel's ostensible topic was how the media would handle that affair today, in a radically different informational world.

Surely nowadays an election-season break-in at opposition headquarters would trigger an informational avalanche, and the mystery would unravel in days, rather than the nearly two years of courthouse and congressional hearings that it took to eviscerate Nixon's administration and force him out.

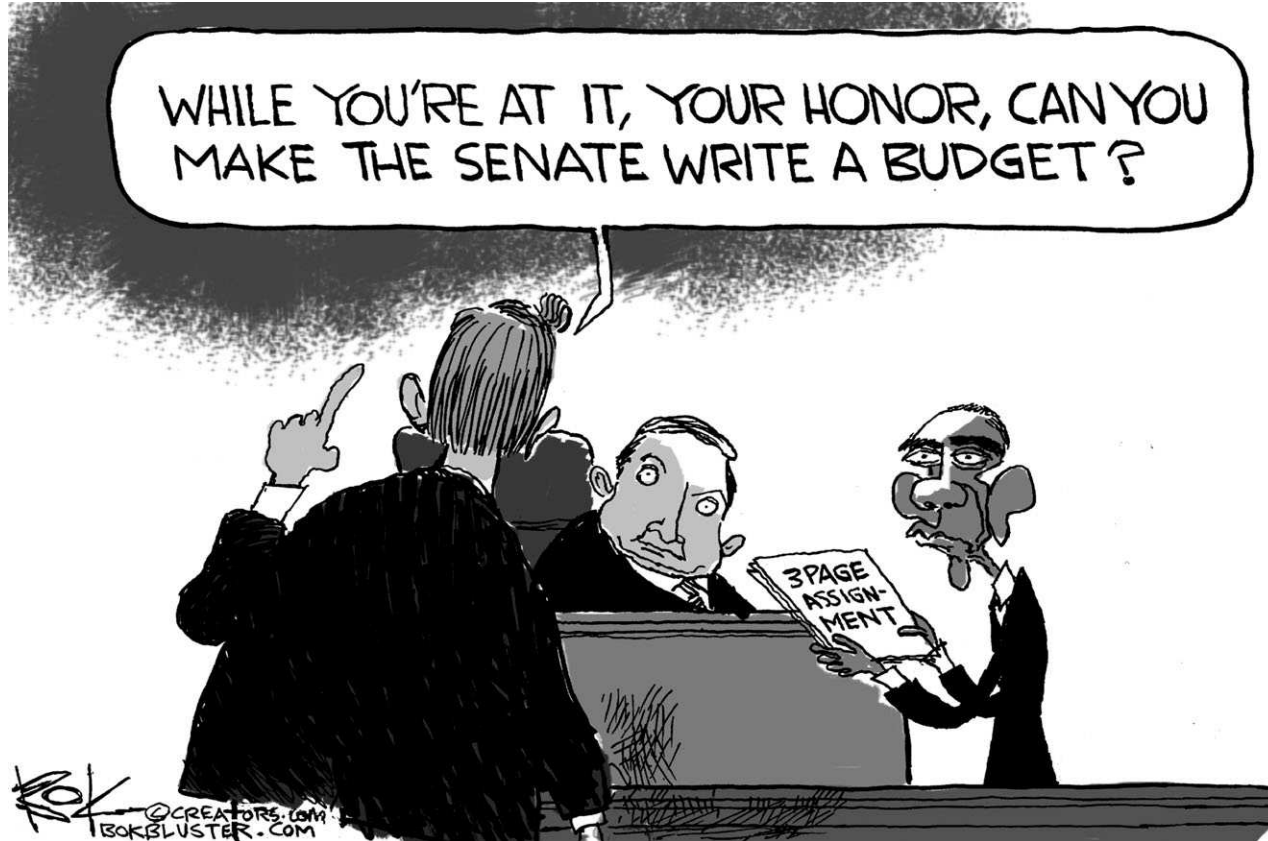
But the panel was skeptical, and it was hard not to wonder whether, paradoxically, exposing a conspiracy of that scope might actually be harder now. For one thing, Bernstein suggested, he and Woodward were writing for an audience that was interested in facts. Today's readers are looking more single-mindedly to confirm what they believe.

"I'm not sure the story could withstand that cultural reception," he said. "It'd get ground up."

And there's another reason to wonder how readily Watergate would be exposed today. That's the capacity of authorities to identify and move against sources.

The warm reception President Obama received from the editors conference a few hours before the Watergate panel was ironic in view of the unprecedented six Espionage Act prosecutions his Justice Department has mounted against people who leaked information to the press — information that while institutionally embarrassing, was miles from constituting any detectable security threat.

Nowadays, those sources are being ferreted out and shut down with 21st-century techniques of surveillance and digital information retrieval. It's good that Nixon's henchmen didn't have those tools to roll up the network of sources so patiently cultivated by Woodward and Bernstein.



READER POLL

Readers: Economy Hasn't Changed Much

We asked: The state Department of Labor says long-term unemployment benefits in Idaho will expire after state officials say the economy is improving. Do you think Idaho's economy is improving, getting worse or about the same as it was a year ago?

27% — Improved: Idaho's economy is better than it was a year ago.

24% — Worse: Idaho's economy is worse than it was a year ago.

49% — Same: Idaho's economy is about the same as it was a year ago.

Total Votes: 522

Online readers are saying: They're unclaimed bodies, each of which found its way to the coroner under different circumstances. And a change in Idaho law last

week may be problematic for those who deal with the bodies...

Patricia M. Seidinger-Hendricks: "Bit of a sticky wicket here although most countries now cremate since cost is definitely a factor. I happen to be Catholic and the church now approves of cremation. However, it can be a personal issue. My personal opinion is that I most likely won't care since I will be dead. It appears to me that if you are seriously set on this issue you would make certain long before the end of your life to document that request, you can record it at the courthouse I suppose. Placing the 'responsibility' on the government is again a way of avoiding our own personal responsibilities in life and eventually we will have to decide between

paying for an important issue for the living and paying for the funeral of the dead."

In the wake of new federal regulations, we asked in our reader poll: do you think Idaho's dairy and feedlot industry is under-regulated or over-regulated?

Raylyn Pearce: "Being an Oregon native and now living in California, after almost 20 years in Idaho, and seeing the differences in how Dairy Cattle are treated in different states. ... I say Idaho scores a big fat 'F' in its treatment of the animals that provide Idahoans with their milk! I have yet to see a Dairy here that isn't pasture feeding their cows. And, growing up I only knew Dairy cows to be pasture grazed. Seeing lot fed Dairy cows in Idaho sickens me

and I won't even start on the 'feed lots' that beef cows are raised in. It's a disgrace!!"

Lindsay Beck Jacobsen: "I don't think the EPA should be in charge of anything, personally, but if we put glass walls (instead of tall slat fences) and the grocery stores featured ACTUAL photos of the cows/farms where their milk/beef is made (instead of those cutesy red barn/pasture scenes) the market would clean things up."

Filomena Saddler: "The dairy industry is regulated, period. Just like any other industry. Everything has changed in the past 30 plus years, so we can't have the green pasture fed cows and red barns scene anymore ... just like all other industries that have had to make changes to survive."

LETTERS TO THE EDITOR

Roemer Was a Guide through Legislative System

I am writing this letter to express my gratitude for Cathy Roemer and the job she has performed as a Jerome County commissioner.

Although not a Jerome County resident, I utilize Jerome's two airport facilities to conduct my business there. Recently, the aviation community has been faced with an increasing safety hazard that needed attention at the legislative level. Ms. Roemer was kind enough to take time to help me find the proper representative to take our issue to and gave me the confidence I needed to continue to press for change. It was her contact information that led to a successful bill draft and subsequent passing of the bill. This action will be instrumental in saving air-crew lives in the future.

I believe this was an example of insightful government for the people, and I would like her to be recognized for this effort and her time with it.

GEORGE J. PARKER III
Gooding
(Editor's note: George Parker III is a managing

member of Crop Jet Aviation, LLC.)

Turnout for Sgt. Brown's Procession Was Humbling

Saturday, I was honored and humbled by the city of Twin Falls.

I was in the funeral procession for Sgt. Daniel Brown. As we drove slowly along the streets, what we saw surprised me. There were people everywhere, not waiting for clowns and tossed candy but a dear, brave fallen warrior.

It occurred to me that not many of these people probably even knew the family. That's not why they were there. They were there to say thank you, and they were there to show their children who should really be emulated, not a movie star but a man who had such deep convictions and love that he was willing to die for them.

Thank you, Twin Falls, for the solemn expressions, the moments of silence, the many dear salutes from the children and for all those lovely flags to remind us of the reason we were all here. To be free. Thanks for showing the family of this hero that in some small way, we too will mourn. As for me, this day will never be

forgotten and as I recall it, it will be with a sense of great pride.

TAMMY LOWTHER
Twin Falls

How Our Enemies Slowly Destroyed America

It came, not on silent cat feet. Everyone of average intelligence knew it, although few attended the memorial. Loyal patriots prayed, cried and gnashed their teeth, but it was too late. Others smiled and rejoiced.

It came in phases that all recognized, but those in power did nothing to prevent the obvious defeat of this "noble experiment." Even when encouraged by multitudes of alarmed taxpayers, obeisance was paid to outsiders with no vested interest in saving a country they'd not shed blood to preserve. This is how our enemies, both foreign and domestic, intent on our demise caused deterioration from within.

Phase I: Ruin the national moral base. Atheists were already pitted against those believers in intelligent design so they only had to pit denominations against each other. Allow spiraling drug use, promiscuous sex and the porn industry to gain

general acceptance.

2. Ruin the stock market and banking industry.

3. Destroy the working classes. Move manufacturing abroad and allow in unskilled laborers to compete for the remaining jobs.

4. Disallow drilling or use of domestic oil reserves, thus forcing dependence on foreign crude.

5. Ruin the individual's financial base. Skyrocketing gas prices continuously escalate the price of every consumer product and cripple personal wealth.

6. Destroy our national esteem in the eyes of other nations by allowing detractors to pick at our bones while we flounder. By sending our boys to fight and die in other countries' civil matters, then bankrupt our treasury by rebuilding those countries' economies.

We can't blame it all on the current administration; they're probably guilty for no more than 90 percent. Decline began when we started to eliminate prayer, failure to acknowledge the faith of our forefathers, trying to eliminate God from our money, Ten Commandments from public buildings, Pledge of Allegiance and trial oaths.

VAUGHN PHELPS
Twin Falls

TIMES-NEWS

John Pfeifer, Publisher Autumn Agar, Editor

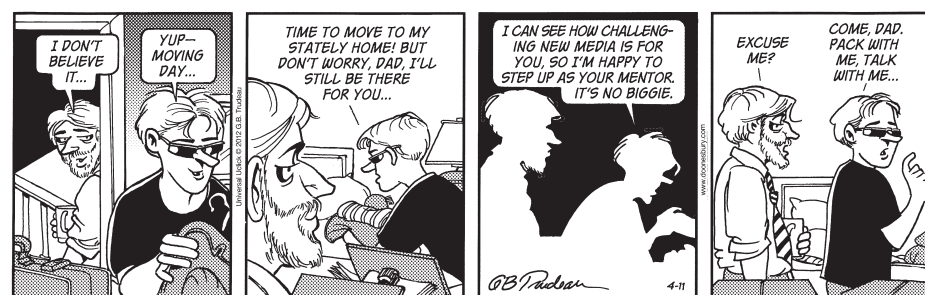
The members of the editorial board and writers of editorials are John Pfeifer, Autumn Agar, Victor Friesen, Nate Poppino and Jess Johnson.

ONLINE: Join our community of readers at Facebook.com/thetimesnews, or register an account at Magicvalley.com and respond to any of the local opinions or stories in today's edition.

ON PAPER OR VIA EMAIL: The Times-News welcomes letters from readers, but please limit letters to 300 words. Include your signature, mailing address and phone number. Letters may be brought to our Twin Falls office; mailed to P.O. Box 548, Twin Falls, ID 83303; faxed to (208) 734-5538; or e-mailed to letters@magicvalley.com.

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

Doonesbury by Garry Trudeau



Mallard Fillmore by Bruce Tinsley



Black Idaho Lawmaker Gets KKK Mailing

BOISE (AP) • Idaho's only black lawmaker said she received a direct mailing from the Ku Klux Klan that has bolstered her resolve to fight prejudice.

Childhood memories of a cross burning on her lawn on Boise's north end were rekindled for Rep. Cherie Buckner-Webb, D-Boise, when she opened a hand-addressed application last week to join the Knights of the Ku Klux Klan.

"It conjured up a lot of things for me that weren't very comfortable — not fear, but sometimes we get to thinking things are settled," she said.

The mailing solicited a photo, \$35 in annual dues and asked for a completed statement proclaiming: "I am a White Christian man or woman," The *Idaho Statesman* reported.

It also included a newsletter introducing the organization's national director, Thomas Robb, but there was no personal note.

Still, Buckner-Webb doesn't think it's a coincidence the application was delivered to the only black member of the Idaho Legislature.

The mailing had a return address for the Knights of the Ku Klux Klan offices in Harrison, Ark., the Statesman said. No one answered a phone call Tuesday from The Associated Press to the offices of the group.

"Initially, I wondered what was someone's thought process in sending that to me. My first inclination was someone wants me to know the Klan is still around," Buckner-Webb said.

The Southern Poverty Law Center, which tracks racist and hate groups, identified 18 such active organizations in Idaho in 2011.

Buckner-Webb posted a copy of the KKK application and newsletter on her Facebook page to express her surprise and start a dialogue.

She said legislative battles this past session over gay rights, contraception and restrictions on abortion showed her the fight against prejudice in Idaho isn't over.

"I would be a fool not to take note and govern myself accordingly," she said.

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Idaho Prosecutor Drops Sex Charge after Polygraph

IDAHO FALLS (AP) • An eastern Idaho prosecutor has dropped a lewd conduct charge against a man convicted of violently sexually abusing a toddler in 2010.

Thomas Paulk was resentenced Monday to 15 years in prison for the remaining charge against him, felony sexual penetration by forcible use of a foreign object. A jury found Thomas Paulk guilty of lewd conduct with a child and forcible penetration last September.

Paulk, 24, was accused of attack-

ing a 2-year-old girl, leaving her with severe vaginal injuries that required surgery.

After his conviction, Paulk underwent a court-ordered polygraph test for a psychosexual evaluation. The test showed Paulk wasn't lying when he said he didn't commit the crime for sexual gratification. Idaho's lewd conduct law requires intent to receive sexual gratification.

Bonneville County Chief Deputy Prosecutor Daniel Clark filed a motion to dismiss the charge last month, saying that since violence

was the motive for Paulk's actions, he no longer fit the state's definition of lewd conduct.

"I could no longer stand for a conviction that I thought was unfair," Clark told the *Post Register*.

Paulk's conviction on the forcible penetration charge was upheld.

On Monday, district judge Dane Watkins Jr. sentenced Paulk to serve a minimum of 5 years and a maximum of 15 years in prison. That's the same prison term Paulk received when he was initially sentenced in the case last December.

A 15-year sentence on the forcible penetration charge was scheduled to run concurrently with the 15-year sentence on the lewd conduct charge, which has since been dismissed. Under his new sentencing, Paulk will still have to register as a sex offender.

When resentencing Paulk earlier this week, Watkins said he was alarmed to hear the defendant describe the "violent and willful" incident as an accident.

"It wasn't an accident," Watkins said. "... It's a tragedy."

Trial for Mountain Home Murders Suspect Pushed Back to Fall

BY PATRICK ORR
Idaho Statesman

BOISE • Jorge Orozco — a former member of the FBI's 10 Most Wanted list in connection with the brutal killing of a Treasure Valley woman and her two children in 2002 — is now set to start his first degree murder trial in October.

Orozco, who pleaded not guilty in August to three counts first-degree murder, was originally supposed to begin his trial in February. That trial got pushed back to May, and was recently pushed back again to an Oct. 15 start date. Testimony in the trial is expected to last more than a month. Fourth District Judge Timothy Hansen will hear the trial.

Jorge Orozco is accused of killing his girlfriend Rebecca Ramirez and her two kids and lighting their bodies on fire in the desert south of Mountain Home in July 2002. Sheriff's officials say Orozco left Idaho — and the United States — in the days following the murders and hid in Mexico for years to avoid arrest, until he was

found in 2009 and brought back to Idaho a year later. He has been in custody in the Elmore County Jail since then.

While first-degree murder is punishable by the death penalty in Idaho, Elmore County Prosecutor Kristina Schindele agreed not to pursue capital punishment against Orozco, since the extradition treaty between the United States and Mexico allows either nation to refuse extradition over that issue.

Orozco could still spend the rest of his life in prison for the shooting deaths of Ramirez and two of her sons, Ricardo, 4, and Miguel, 2.

Fishermen found their bodies in a burned-out car in a remote part of Elmore County. FBI officials say Orozco confessed to family members, who helped him get out of the United States shortly after the murders.

Local and national law enforcement searched for Orozco for years. The FBI eventually put Lopez-Orozco on their "Ten Most Wanted" list — a list that included criminals like

Osama bin Laden and Boston crime boss James Bulger — in March 2005. Since then, all three have been caught or killed.

The case also got national attention the case was featured on the "America's Most Wanted" TV show.

Following a tip from a Mexican citizen, the FBI, the U.S. Marshal Service and the Mexican police captured Orozco near a metal scrapyard in the Mexican Pacific coast state of Guerrero near the town of Zihuatanejo in October 2009.


Rebecca Ramirez also had five older children in addition to her two sons, Miguel and Ricardo, who were

killed. Martin Hernandez, Jr., father of the three eldest, took in all five of

Ramirez's children and obtained legal guardianship in late 2002.

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NEWS IN BRIEF
STAFF REPORT

Ed Johnson, heavy equipment operator, was surprised when he pulled the giant scoop of earth from the basement he was digging. "What is that?" he thought. "An old whiskey barrel or a wooden box of some kind?" He jumped off his backhoe to investigate. As he approached, his mind was racing. He could see that the wooden box was badly decayed and full of something. As he got closer, he could make out a sword, an old canteen and remnants of an old military uniform. While sifting through the box, he found a bugle, tattered papers and some military badges. It appeared to be the belongings of a soldier of some kind. He spent the rest of the day collecting and examining the items he had found. He needed to find out more.

The next morning he stopped by the local coffee shop to ask questions about the lot he was digging on. He stopped at the right place. Three elderly gentlemen were swapping stories as they did every morning. Ed approached the group and asked if they were from the area. They all laughed and said "Who's asking?" Ed explained that he was building a new house on a lot he recently purchased and told them where it was. One gentleman said, "Oh, you mean the old Norris place? That place was demolished over 50 years ago. Been an empty lot ever since." Ed was intrigued—he hadn't realized there had been a house there. "Place caught fire in the 1940's. I was just a school boy at the time—no one was home, but the place was a total loss. The charred remains sat there for 4 or 5 years before it was cleaned up. I walked past that place twice a day, five days a week, back and forth from school. Went all the way to the 8th grade," the fellow said with a smile. "After that, no one ever rebuilt on the lot. I'm glad to see somebody's doing something with it. Go down and talk to Larry at the court house. He can pull the plat book and tell you all about it." The old guy was right, Larry was a wealth of information. The original farm house was built by Elsie and Thomas Little back in 1845. They moved out and sold to Elijah Miller in 1883. Then in 1916, the place was sold to Henry Norris who tore down the existing two-room farm house and built a new house. That house burned down in 1943.

All of this was great info, now what about the military items? Ed needed to find out exactly what they were. When Ed learned that the Treasure Hunters were coming to town, he thought this would be his chance to learn more about the items he had found. The advertisement had said that the experts would offer advice on any antique and collectible items and they would do it for free. It also said that they would make offers to purchase items. He wasn't interested in selling, but you never know. Hey, if the price is right, who knows?

Ed walked into the hotel where the show was and followed the signs to the meeting room with great anticipation. "My heart was actually beating at twice the normal rate," he said. "As soon as I walked in I was welcomed to the show and given a number. They said it would be about 10 minutes until they would call my number. While I waited, I looked at all the unusual antiques on display. There were old toys, coins, silver tea sets and old metal signs. There was even a sword similar to mine. My number was called and it was the moment I'd been waiting for. I would finally learn about the items I had found."

Ed continued, "almost immediately after I sat down, Greg the antique guru was assigned to assist me said, 'hey nice Civil War sword and bugle. Where did you get them?' I told him my story and he said the family most likely buried the items in honor of the soldier who owned them, and who most likely fought in the Civil War." The soldier's uniform, or what was left of it, the sword and other items would have been distributed by the Union Army. The items were that of an infantry soldier and dated at around 1863. Because a bugle was found, this soldier was most likely the company bugle boy. Most buglers were young boys. Also, the hat in the collection would have fit a very small head—that of a 12 to 14 year old boy.

Greg also explained that since the uniform, sword and other items were together, the soldier most surely survived the war and returned home. Ed reflected that "learning about the items was very interesting and definitely worth the trip. The entire collection was valued at \$2,200. Most of the value was the sword and the bugle. I decided to take pictures and sell the collection. I had a great time learning about it and thought it should be in a Civil War enthusiast's collection. I'm actually having a small monument made in honor of the find and putting it at the exact location where it was found."

Treasure Hunters are coming to Twin Falls

BY DAVID MORGAN
STAFF WRITER

Got Booty? If you have a coffee can full of old coins, an old guitar or maybe the costume jewelry your aunt gave you, it's time to bring it out of hiding. This week, Treasure Hunters will make a five day stop here and want to see what you have. These Treasure Hunters aren't armed with a shovel and metal detector, rather their weapon of choice is their expertise and the collectors they buy for. You see, these guys know all about diamonds, coins, antiques and collectibles, musical instruments and anything that's

old. For five days they are asking you to bring your booty and make your best deal. These guys pay cash for just about anything that's old. The items they buy go straight to collectors all over the world. How much is a 1960 Gibson Les Paul worth? Well, to some, it might be worth a couple hundred dollars but to a serious collector it could be worth thousands, even ten's of thousands. These guys are buying for these collectors. They pay more for the things their collectors want.

The event is free to attend and there is no obligation to sell anything. If it's information you want, that won't cost you a thing. But be prepared, as an of-

fer to purchase your treasures is highly likely. About eighty percent of the stuff that comes into the show is purchased by these hungry treasure hunters.

According to the Treasure Hunters I talked to, the wait time to get your items looked at is usually a half hour or less. Once there, your items will be examined, identified and an offer will quickly follow. Then it's up to you...do I sell, do I hold out for more or do I walk? The whole thing sounds like a lot of fun and might put some jingle in your pocket. So dig up that booty and head down to the show. You might have the treasure they have been looking for!



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DON'T FORGET THE GOLD!

ABOVE A customer brought in his father's coin collection that he had inherited. He was pleasantly surprised with his offer and decided to sell the collection. He said that the money would go towards a down payment on a house for his family.



What kind of things are they looking for?

I'm Tony, and I get asked this question a lot. I usually say, "if it's gold or old, they will probably be interested in it." I

know that's a vague answer, so here's a list that might get you thinking:

- Gold Jewelry, Costume Jewelry, Diamonds, Silver Coins, Silver Dollars, Gold Coins, Old Paper Currency, Old Wheat Pennies, Old Pocket Watches, Toys made before 1970, Wrist Watches, Foreign Coins, Silver Bullion, Sterling Silver, Barbie Dolls, Tonka Trucks, Coin Collections, Advertising Signs, Old Guitars, Saxophones, All Musical Instruments, Comic Books, Historical Documents, Oil Paintings

WE WANT TO BUY ANY TYPE OF GOLD YOU HAVE

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IT'S TIME TO SELL!



Hi, I'm Archie. I've been a Treasure Hunter since 1996. Back then, gold was around \$225 per oz.—now it's six times that. Gold has never been this high and may never be again in my lifetime.

Back in the 1980's, gold and silver soared in price, but soon fell back to rock bottom. Well, it's a seller's market right now. The poor world economy and weak dollar have increased prices to all-time highs. My advice to people is to sell now at the high side.

Many people have gold in their jewelry box and don't realize how valuable it really is. If you've got old rings, necklaces, mismatched earrings or even gold teeth just sitting in a dresser drawer, dig it out and bring it in. You will be surprised just how much we can pay you.



Old Coins and Paper Currency

Did you know that the United States started minting coins in 1793? All coins are worth something: old silver dollars, half dollars, quarters and dimes made before 1965 are mostly silver and worth many times their face value. A \$20 gold coin from the early 1900's could be worth \$2,000 or more to collectors. If you have any older coins or paper currency, please come see us. We will buy one coin or million dollar collections.

			
JEFFERSON "WAR" NICKEL	MERCURY DIME	ROOSEVELT DIME	STANDING LIBERTY QUARTER
			
WASHINGTON QUARTER	WALKING LIBERTY HALF	KENNEDY HALF	FRANKLIN HALF
			
MORGAN DOLLAR	PEACE DOLLAR	\$20 LIBERTY HEAD DOUBLE EAGLE	\$20 ST. GAUDENS DOUBLE EAGLE

BUYING PRE-1934 PAPER CURRENCY



Hi, my name is David. I've been collecting coins since I was a child. I can't wait to visit with you and examine your old coins and paper currency. I will be honest and fair with you and pay you as much as I can for your old coins. I have purchased millions of dollars worth of coins from people all over the world.

MUSICAL INSTRUMENTS WANTED

We pay for any instrument, including guitars, saxophones, clarinets, flutes, drums, cymbals, french horns, tubas and bass guitars.



SILVER



Hi, I'm Dennis and I am a Treasure Hunter. Silver is almost \$35 per oz. Five years ago, it was \$2.50 per oz. If you have old silver jewelry, tea sets, sterling and old silver coins, I want to see it. I buy hundreds of pounds of silver every week. If it's silver, please come and see me!



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NATION + WORLD

3 Maryland School Workers Split Mega Millions Prize

BALTIMORE (AP) • An anonymous trio of Maryland educators who will split a share of the record \$656 million Mega Millions jackpot say they're staying on the job for the children. Maryland lottery officials said Tuesday that the state's winning ticket was held by two women and a man calling themselves "The Three Amigos." They are a special education teacher, an elementary school teacher and a school administrator who all worked multiple jobs to make ends meet. Each will collect about \$35 million after taxes. Maryland Lottery Director Stephen Martino said they planned to buy new homes, travel to Europe and help their own children pay for college.



ASSOCIATED PRESS

NATION WORLD BRIEFS

Wash. Kids Stop School Bus after Driver Stricken.

A dozen students may not have been looking forward to school on the first day back after spring break, but they knew what to do when their bus driver slumped over the wheel unconscious. Surveillance video shows 13-year-old Jeremy Wuitschick rushing down the aisle and grabbing the wheel on Monday morning as other students yell: "Call 911!" Wuitschick had noticed the driver was shaking and his arms flailing just as the bus started to pull into Surprise Lake Middle School in Milton, about 30 miles south of

Seattle. Wuitschick removed the keys and turned the steering wheel to pull the bus over. The bus slowly came to a stop against the curb.

Calif. Finds Toxins in 'Nontoxic' Nail Polishes.

Some nail polishes commonly found in California salons and advertised as free of a so-called "toxic trio" of chemicals actually have high levels of agents linked to birth defects, state regulators said Tuesday. A Department of Toxic Substances Control report determined that the mislabeled nail products have the potential to harm thousands of workers in more than 48,000 nail salons in California, and their customers.

— Associated Press

Calling It a Day

Surrounded by members of his family, Republican presidential candidate Rick Santorum announces he is suspending his candidacy, Tuesday in Gettysburg, Pa.



GENE J. PUSKAR • ASSOCIATED PRESS

Santorum Drops Out of Race, Clearing the Way for Romney

Santorum had been facing a loss in the April 24 primary in Pennsylvania, where the Romney campaign planned nearly \$3 million in ads against him.

BY KASIE HUNT AND MARC LEVY
Associated Press

GETTYSBURG, Pa. • Rick Santorum cleared the way for Mitt Romney to claim victory in the long and hard-fought battle for the Republican presidential nomination Tuesday, giving up his "against all odds" campaign as Romney's tenacious conservative rival. Santorum's withdrawal sets up what is sure to be an acrimonious seven-month fight for the presidency between Romney, the former Massachusetts governor, and Democratic President Barack Obama, with the certain focus on the still-troubled economy. "This has been a good day for me," a

smiling Romney told supporters in Wilmington, Del., saying he believes Santorum "will continue to have a major role" in the Republican Party. In a preview of the personal attacks that lie ahead, Obama's campaign manager declared that Americans neither like nor trust Romney, and the Romney camp said the fight had always been about defeating Obama, not GOP rivals. "This game is a long, long, long way from over," Santorum said as he bowed out of the contest with Romney. "We are going to continue to go out there and fight to make sure that we defeat President Barack Obama." Santorum had been facing a loss in the April 24 primary in Pennsylvania, the

state he represented in Congress for 16 years, and where the Romney campaign planned nearly \$3 million in ads against him. Whether or not there are lingering hard feelings, Santorum didn't mention Romney, who has been the front-runner for months and was far ahead in the race for the 1,144 delegates needed to clinch the nomination at the party's convention in August. Romney has tried to ignore his GOP rivals and campaign against the president since he first entered the race last year with a pitch focused on the still frail economy. But Romney was forced to go after Santorum and former house Speaker Newt Gingrich after Santorum showed strength in Iowa and Gingrich in South Carolina early this year. Then Santorum kept on, memorably winning three Southern primaries.

Please see **CAMPAIGN '12**

Zimmerman's Lawyers Withdraw in Shooting Case

Suspect portrayed as erratic, emotionally shaky amid mounting pressure in slaying of unarmed black teen.

ASSOCIATED PRESS

SANFORD, Fla. • The Trayvon Martin case took a bizarre turn Tuesday when George Zimmerman's attorneys said they were dropping the neighborhood watch captain as a client, complaining that they have lost all contact with him and that he called the prosecutor and talked to a TV host after they told him not to speak to anyone.

The lawyers portrayed Zimmerman as erratic and his emotional state as shaky, and they expressed fear for his mental and physical health under the pressure that has been building in the month since he shot and killed Martin, an unarmed black teenager.

"As of the last couple days he has not returned phone calls, text messages or emails," attorney Craig Sonner said at a news conference outside the courthouse. "He's gone on his own. I'm not sure what he's doing or who he's talking to. I cannot go forward speaking to the public about George Zimmerman and this case as representing him because I've lost contact with him."

The split came as a special prosecutor neared a decision on whether to charge Zimmerman with a crime in the Feb. 26 shooting.

Sonner and colleague Hal Uhrig said



ORLANDO SENTINEL • ASSOCIATED PRESS

Craig Sonner, left, and Hal Uhrig, former attorneys for George Zimmerman, speak to reporters Tuesday in Sanford, Fla.

they had not spoken with Zimmerman since Sunday. Since then, they said, they had learned that he spoke to special prosecutor Angela Corey's office and to Fox TV host Sean Hannity without consulting them, in an attempt to give his side of the shooting. They said Corey refused to talk to Zimmerman without his attorneys' consent and Hannity wouldn't tell them what was discussed.

Zimmerman also set up his own website even as the lawyers were creating one for him at his request. Zimmerman said on his website that he wants "to ensure my supporters they are receiving my full attention without any intermediaries."

Obama Sees Biggest Divide in America Since '64 Race

BY KEN THOMAS
Associated Press

PALM BEACH GARDENS, Fla. • President Barack Obama said Tuesday the choice facing voters this November will be as stark as in the milestone 1964 contest between Lyndon Johnson and Barry Goldwater — one that ended up with one of the biggest Democratic landslides in history.

The president made his comments during a fundraising blitz in Florida, and right before his general election foe was essentially decided. Republican Rick Santorum dropped out of the presidential contest, making it clear that Obama would face off against Mitt Romney, the former Massachusetts governor.

Obama used a daylong trip to Florida to call again for Congress to raise taxes on millionaires, a populist pitch on an issue that he hopes will help define the differences with nominee-to-be Romney.

"This election will probably have the biggest contrast that we've seen maybe since the Johnson-Goldwater election, maybe before that," Obama told donors at the first of three campaign events in this battleground state. The events were expected to raise at least \$1.7 million.

In his 1964 race against Goldwater, Johnson carried 44 of 50 states and won 61 percent of the popular vote, the most by any candidate since 1820.

Republicans said Obama's tax proposal was aimed at dividing Americans along class lines and gave him an excuse to raise more money for his re-election campaign.

"He can't run on his record so he is coming down here to raise money using taxpayers' funds to do so," said Rep. Mario Diaz-Balart, R-Fla.

In a reception at a gated community in Palm Beach Gardens, Obama said Democrats would ensure the rich pay their fair share, while focusing on investments in education, science and research and caring for the most vulnerable.

By contrast, he said, Republicans would dismantle education and clean energy programs so they can give still more tax breaks to the rich.

Best Buy CEO Resigns Amid Investigation

NEW YORK (AP) • Best Buy CEO Brian Dunn abruptly resigned on Tuesday after the embattled consumer electronics chain launched an internal investigation into his "personal conduct."



Dunn

Best Buy released a statement late Tuesday saying that it is conducting the probe after earlier only saying the departure was a "mutual decision." The chain would not give any specifics on the circumstances surrounding the investigation of Dunn, a 28-year Best Buy veteran who

had been CEO since 2009. "Certain issues were brought to the board's attention regarding Dunn's personal conduct, unrelated to the company's operations or financial controls, and an audit committee investigation was initiated," according to a company statement issued late Tuesday. "Prior to the completion of the investigation, Mr. Dunn chose to resign."

Dunn, who started his career at Best Buy as a sales clerk in the 1980s, could not be reached for comment.

Syria Defies Cease-fire Plan as Hopes for Peace Fade

BY ELIZABETH A. KENNEDY AND ZEINA KARAM
Associated Press

BEIRUT • Syrian troops defied a U.N.-brokered cease-fire plan on Tuesday, launching fresh attacks on rebellious areas, but special envoy Kofi Annan said there was still time to salvage a truce that he described as the only chance for peace.

More than a year into the Syrian uprising, the international community has nearly run out of options for halting the slide toward

civil war. On Tuesday, Annan insisted his peace initiative remains "very much alive" — in part because there is no viable alternative.

The U.N. has ruled out any military intervention of the type that helped bring down Libya's Moammar Gadhafi, and several rounds of sanctions and other attempts to isolate President Bashar Assad have done little to stop the bloodshed.

"If you want to take (the plan) off the table, what will you replace it with?" Annan told reporters in Hatay, Turkey, where he toured a

camp sheltering Syrian refugees.

Facing a Tuesday deadline to pull back its tanks and troops, the Syrian government had said it was withdrawing from certain areas, including the rebellious central province of Homs. But France called the claims a "flagrant and unacceptable lie," and activists said there was no sign of a withdrawal.

Residents of Homs reported some of the heaviest shelling in months.

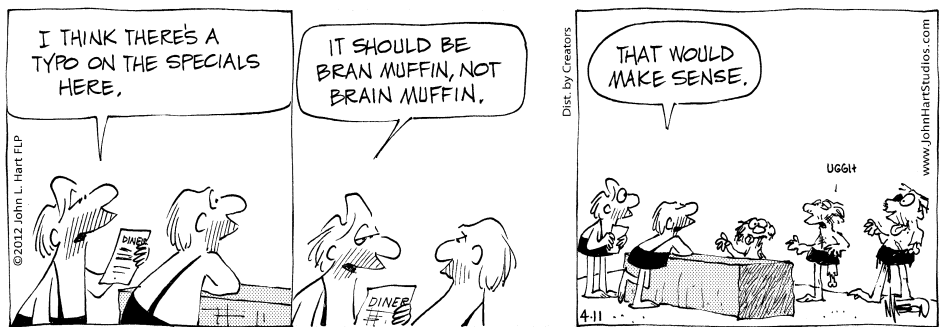
"Hundreds of mortar rounds and shells were falling around all

day," resident Tarek Badrakhan told The Associated Press. He said a makeshift hospital housing wounded people and dozens of corpses was destroyed in the shelling.

"It's now on the ground," he said.

In a letter to the U.N. Security Council, obtained by The AP, Annan said Syria has not pulled troops and heavy military equipment out of cities and towns, and that the regime's last-minute conditions put the entire cease-fire at risk.

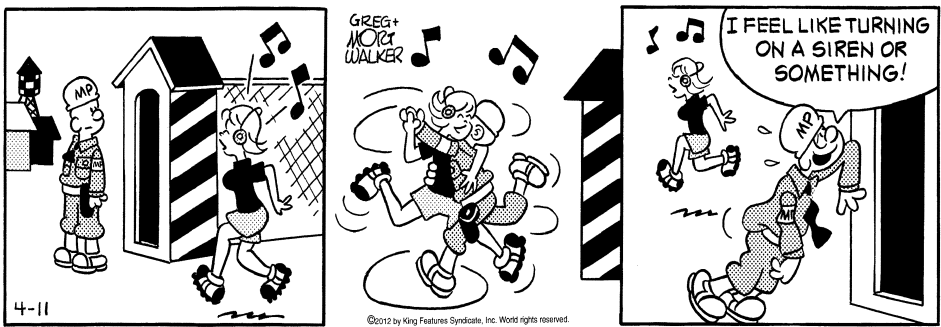
B.C. By Mastroianni and Hart



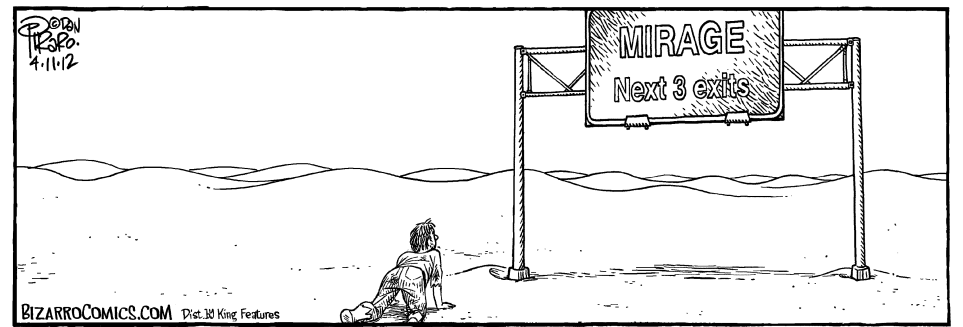
Baby Blues By Rick Kirkman & Jerry Scott



Beetle Bailey By Mort Walker



Bizarro By Dan Piraro



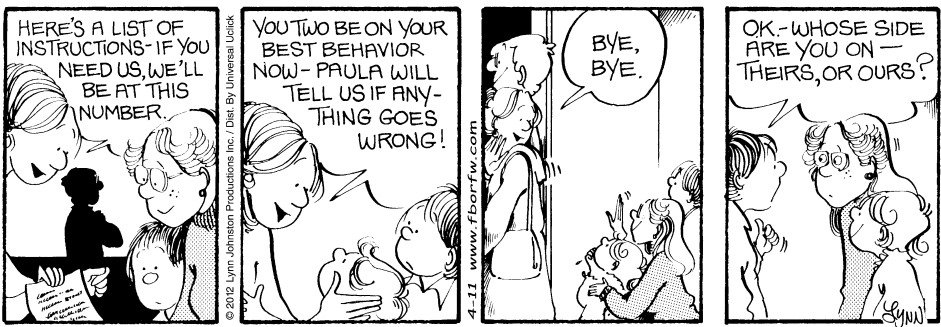
Blondie By Dean Young & Stan Drake



Dilbert By Scott Adams



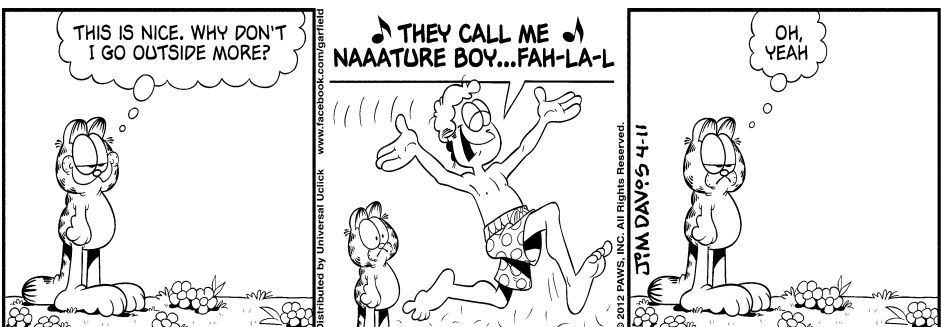
For Better or For Worse By Lynn Johnston



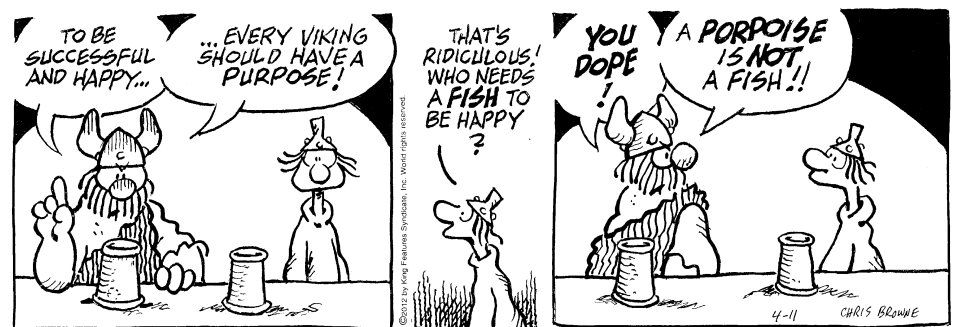
Frank and Ernest By Bob Thaves



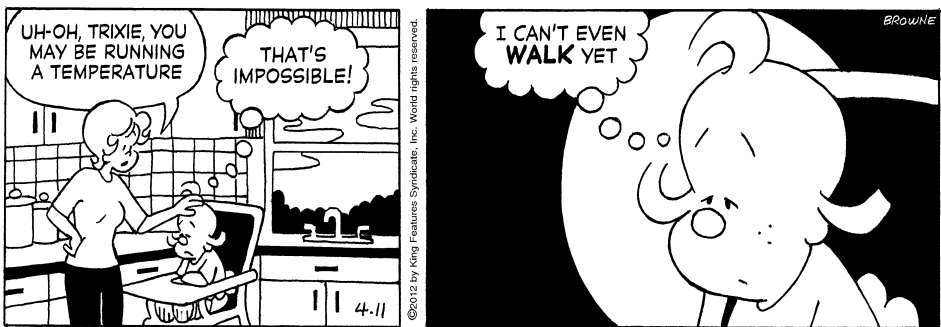
Garfield By Jim Davis



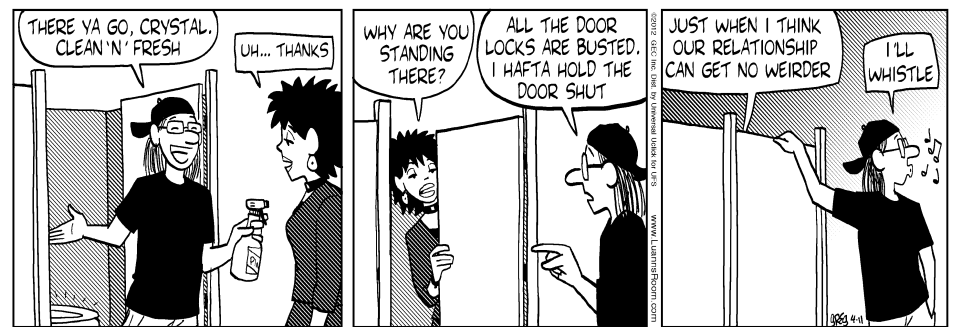
Hagar the Horrible By Chris Browne



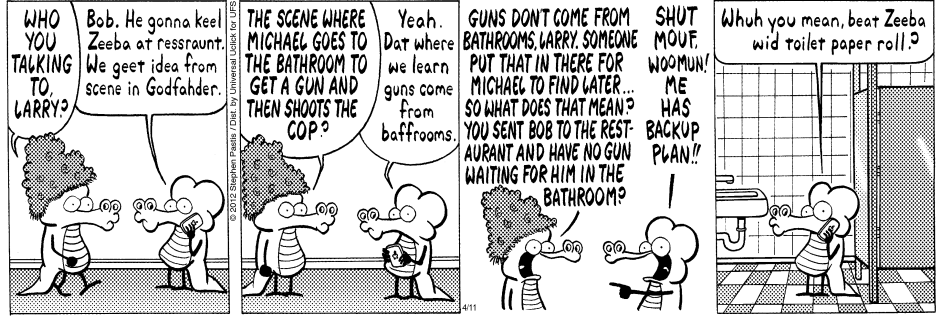
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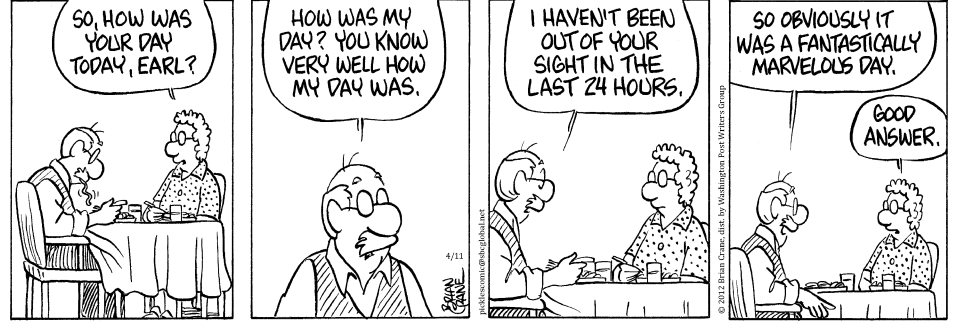
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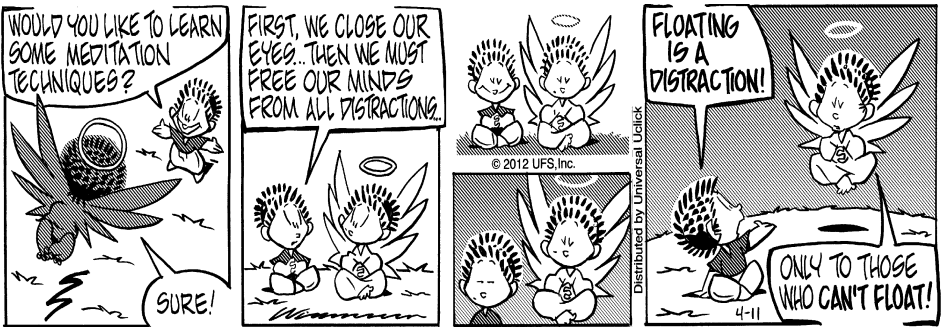
Pearls Before Swine By Stephan Pastis



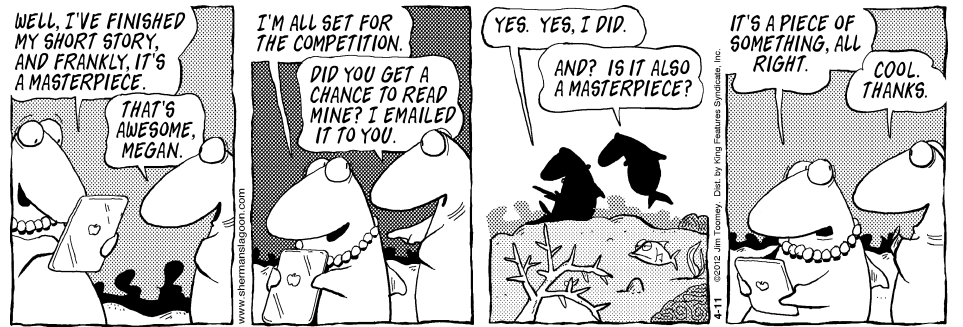
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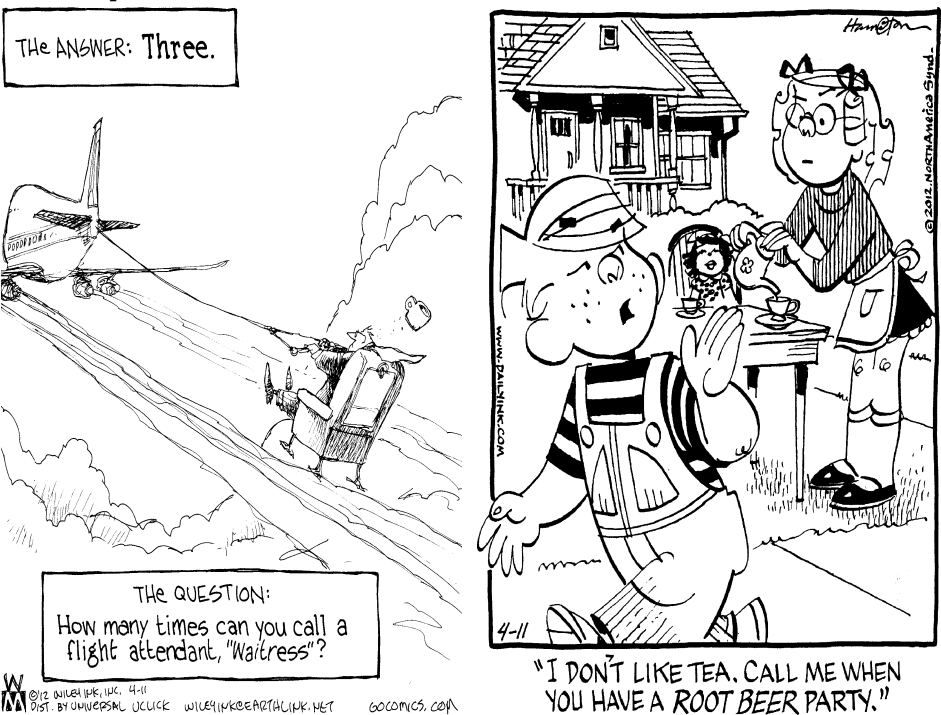
Rose is Rose By Pat Brady



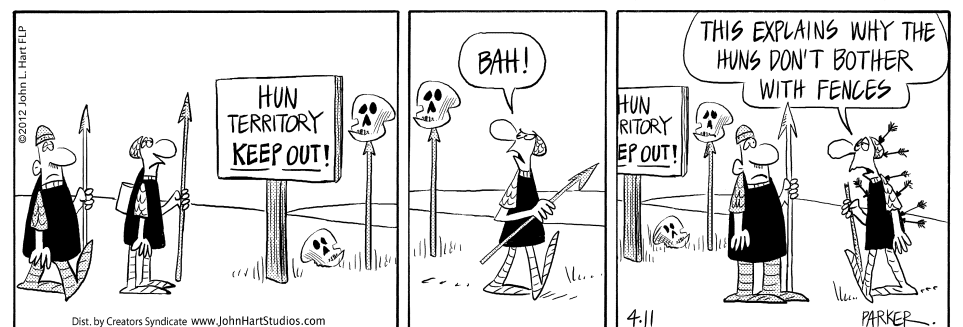
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Capers: What They Are and How to Use Them

BY J.M. HIRSCH

Associated Press

This week, it's flower power.

Because that's exactly what capers are and do — they are the flower buds of a wild bush that lend serious flavor power to your cooking.

Our story starts several thousand years ago, when capers moved from simple would-be blossoms to culinary colossus.

That's when the people of the Mediterranean realized that if they picked the buds of the caper bush before they opened, they could pickle them and use them to add a deliciously pungent flavor to their cooking.

And the pickling is key. Fresh caper buds are insanely bitter.

But once those buds have been dried in the sun and packed in brine, vinegar or dry salt (brining is the most common method today), the bitterness dissipates and the tender, green, pellet-shaped buds develop a deep salty, tangy flavor.

Most capers available in the U.S. are the sort found in Italy and southern France, where they are used to flavor sauces and seafood. Capers also grow in Spain, but the variety there tends to be larger and is consumed sim-

ilar to olives.

Chances are good that you've had capers before. They are a standard ingredient in many Mediterranean seafood dishes (especially those involving tuna), and are a must-have for authentic puttanesca.

When shopping for capers, head to the pickle or Italian section of the grocer, where you will find them in small jars. Most will be packed in brine, the best of which are the "nonpareils" from France.

Capers that are dry-packed in salt are prized for their intense flavor, but usually are found only in specialty shops. They also must be rinsed very well before using. Brine- or vinegar-packed capers also can be rinsed, but isn't essential.

If you happen to stumble upon something called caper berries, you've hit on a related but not identical ingredient. Caper berries are the fruit of the same bush. They are larger than capers, but can be pickled in the same way.

You also may sometimes find anchovies sold in tins wrapped around capers. These are especially delicious savory flavor bombs. Use them to doctor up homemade or purchased

pasta sauce.

Capers generally are used as a flavor accent, a sort of finishing savory-salty bite for sauces, seafood, lamb and salads. Just remember — they are intense, so a little goes a long way. Once opened the bottles can be refrigerated for months.

For more ideas for using capers, check out the Off the Beaten Aisle column over on Food Network: <http://bit.ly/GDtoAn>

Ultimately Easy Puttanesca Sauce

This is my speedy version of the classic Italian pasta sauce. Serve it over any pasta you like, and be sure to top it with gobs of Parmesan cheese. Some puttanescas are spicy; this one is mild. Feel free to crank the heat with more red pepper flakes. Start to finish: 25 minutes. Servings: 6.

1/2 pound bacon, cut into small pieces
2 anchovy fillets
4 cloves garlic, minced
1 large yellow onion, diced
1 large red bell pepper, cored and finely chopped
1 large green bell pepper, cored and finely chopped
1/2 teaspoon dried oregano
1/2 teaspoon dried basil



MATTHEW MEAD • ASSOCIATED PRESS

1/2 teaspoon dried thyme
1/4 teaspoon red pepper flakes
1/2 cup Kalamata olives, pitted and chopped
1 tablespoon chopped capers
28-ounce can crushed tomatoes
2 tablespoons balsamic vinegar
1/4 cup grated Parmesan cheese

Salt and ground black pepper

In a large saucepan over medium-high, combine the bacon, anchovies, garlic, onion, both bell peppers, oregano, basil, thyme and red pepper flakes. Saute until the bacon is cooked and the onion is tender, about 10 minutes.

Add the olives, capers and

tomatoes, then bring to a simmer. Stir in the balsamic vinegar and Parmesan, then season with salt and pepper.
Per serving: 310 calories; 210 calories from fat (68 percent of total calories); 23 g fat (7 g saturated; 0 g trans fats); 30 mg cholesterol; 18 g carbohydrate; 10 g protein; 4 g fiber; 900 mg sodium.

Claim a Bite and a Sip of Tapas Culture

TWIN FALLS • Ketchum chef Nadina Keller will teach a "Spanish Tapas & Beer Pairing" cooking class, 6:30-8:30 p.m. April 20 at Rudy's — A Cook's Paradise, 147 Main Ave. W. in Twin Falls.

Cost is \$35. The menu: steak chimichurri sliders; morcilla and chorizo bites;

cochinita pibil, a Mexican slow-roasted pork dish; cured salmon, bacon and mustard aioli; and chocolate truffles. The appetizers will be paired with beers: Cascade Lakes Blond Bombshell, Sessions Red Lager, Rogue Chocolate Stout and Guinness Dark Lager.

Sign up: 733-5477.

Cooking with the Sun's Power

TWIN FALLS • A new Twin Falls business will offer a free "SunCooking Essentials" seminar — sharing techniques meant to save money and prepare families for emergencies — at 6 p.m. April 27 at the Shilo Inn, 1586 Blue Lakes Blvd. N. in Twin Falls.

The sponsor: Surviving in Style, a business that opened April 2 at 1688 Kimberly Road, Suite 2, offering home preparedness, emergency survival and other supplies. Reach owner Nan

Jackson at 421-2997; store hours are by appointment.

Jackson's press release said solar power can bake, boil and steam foods, dehydrate fruits and vegetables, enhance winter sprouting and heat water for drinking or personal hygiene. The seminar will introduce sun ovens and share information about energy-efficient ways to rehydrate freeze-dried and dehydrated preparedness foods.

Reserve space: 421-2997.

India

Continued from Food 1

possibly alienating regular customers. "But Kumar said, 'Just try my cooking and see what you think.'"

"He was persistent," Heng said. "But his cooking was really good."

Khadka, from Nepal, is convinced his cooking will find a welcome market in Twin Falls.

"I cooked in Pocatello and I had a lot of regulars," he said.

Those tried-and-true dishes are on the menu at Little India Restaurant and include Butter Chicken and Chicken and Lamb Curry.

Heng suggests Butter Chicken for those who haven't had Indian food before because it's tasty but mild. Strips of chicken are marinated overnight in fresh ginger, a natural meat tenderizer. Before cooking, the ginger mix is rinsed off but the flavors are already in the chicken, giving it a subtly sweet flavor.

The chicken is served in a tomato-based cream sauce, sauteed with an aromatic mix of cinnamon, cumin, ginger, cloves, chili powder, turmeric and other herbs and spices. Like many of the dishes, it comes with a heaping side of white rice,

which can be mixed with the chicken and cream sauce.

Except for a few appetizer items, Little India's menu is gluten-free, Heng said.

"That was exciting for a lot of our Pho Taki customers, and I think the gluten-free aspect will go over well for Little India," Heng said. "There aren't many places you can go out to eat and not worry about what to order being gluten-free."

Michael Kelly, 31, who recently moved to Twin Falls from New York City, was impressed with his first visit to the market on Thursday.

"My favorite Indian dishes are potato naan and hot, hot curry," Kelly said. "I like that the food is authentic and ethnically ran, not corporately controlled."

Although potato naan isn't on the Little India menu, Khadka said he'll take customer requests.

Khadka already has a following.

Sonny and Suelin Buhidar of Twin Falls had the chef preparing Indian food for them before the menu existed. On Thursday, the couple was enjoying a weekly lunch date at Little India. They plan on working their way through the restaurant's menu, trying a



BLAIR KOCH • FOR THE TIMES-NEWS

Little India Restaurant chef Kumar Khadka, 31, was instrumental in opening the new Twin Falls eatery inside the Asian Food Market. Here Khadka cooks a tomato-based sauce to which he'll add cinnamon, cumin, ginger, cloves, chili powder and turmeric for use in a variety of dishes.

new dish every week.

When the Buhidars travel to Seattle, Salt Lake City or Boise, they seek out the best Indian restaurant in the city. Twin Falls doesn't know the treasure that has arrived, Suelin said. "Kumar is an exceptional cook. The food is outstanding."

Sonny said they got hooked on Pho Taki's spring rolls and were eager to try the young chef's new dishes. Plus, Sonny had requests of his own.

"I really like momo; it's like dumplings, a soup, from the region of India, Nepal and Pakistan," he said.

Suelin enjoys being able to find ingredients for their favorite dishes on the grocery side of the Asian Food Market. "I like to cook at home so I'm customer of the food market, too," she said.

Although Heng would rather you buy plates of Lamb Vindaloo (lamb in a zesty sauce with potatoes) at the restaurant, she's more than willing to tell you on what aisle you'll find the cumin, turmeric and garam masala.

"Of course, if we don't have it I'll even special order the ingredient for you," Heng said.

NEXT WEEK

A FARM'S MARKET NICHE

Meet the Declo grandmother and children behind Cowboy Tom's flapjacks; reporting by Natalie Dico. Next Wednesday in Food

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Inspections

Continued from Food 1

in the dining room for five minutes.

“It doesn’t take that long to find your manager,” he said. “Most restaurants aren’t that big.”

Or if he walks into the kitchen and finds five or six staff frantically cleaning or he notices everything looks freshly washed.

First Impression

Last week, it was El Cazador Mexican Restaurant’s turn for an unannounced meeting with Paul. Owned by Gloria and Arcadio Navarro, the Kimberly restaurant has been open since 2007.

Life hasn’t been great for the Navaros lately. The couple, who also owns a restaurant of the same name in Buhl, lost their home last fall and had to move into an apartment above the Kimberly restaurant. Gloria said she has bleeding ulcers from the stress.

But, she said, inspections aren’t a point of stress. She’s confident that she runs a clean operation and always ushers Paul into the back without objections.

Accompanying the inspector last week were a *Times-News* reporter and photographer. Gloria and Arcadio were required to allow Paul into their kitchen, but not the newspaper staff. When told journalists would like to attend the inspection, they allowed it.

OK’ing media participation was a sign to Paul they had nothing to hide.

“You get a good impression (of how the inspection will go) based on what their reaction is when you walk in,” Paul said. “If they’re scared, there’s probably a reason why.”

Red flags aren’t so obvious to diners. As per the Idaho Food Code — established by the Idaho Department of Health and Welfare and approved by the state Legislature — diners aren’t allowed in the kitchen, so they never see how their steak is prepared. They don’t know what the taco meat-frying skillet looks like or whether the floor has been swept or whether the dishwasher water is hot enough to sanitize the silverware.

They just have to trust.

And that’s why Paul takes his job so seriously.

What Happens When He Finds Violations?

While Paul sees himself as a teacher, there must be consequences to make the system work, he said.

Rarely does the health district force a restaurant to suspend operations. In environmental health director Merl Egbert’s 22 years at the district, Egbert said, only three restaurants (none are currently in business) were suspended. And that was only for three days.

But inspectors do regularly hand out violations at two levels of severity: “critical” violations (which could potentially cause an immediate health hazard) and “good retail practice” violations (lesser offenses that don’t pose an immediate danger to public health). Inspection reports are available to the



Gloria Navarro signs off on an inspection by South Central Public Health District employee Craig Paul at El Cazador Mexican Restaurant on Thursday.

public and can be found at <http://bit.ly/HpUIIW>.

While there is some follow-up by inspectors, fixing these violations is largely left to the restaurants themselves. In a lot of ways, it’s an honor system.

At the conclusion of inspections, restaurant staff are given a Violations Correction Report (VCR), which they must sign and return within an assigned time saying they have fixed the problems. It relies on restaurants to be honest about their intentions to keep customers safe.

“They can lie to me, and I wouldn’t know,” Paul said.

However, there are a few ways to check a restaurant’s follow-through.

The Idaho Food Code states that if a restaurant classified as high-risk because of its menu has five critical violations or if a medium-risk restaurant has three critical violations, the inspector must return to the restaurant within 10 days to make sure the problems were fixed.

For restaurants with fewer violations — that’s the vast majority of inspections — inspectors simply wait for the VCR to be returned.

Looking in Every Corner

Before inspecting El Cazador last week, Paul reviewed the restaurant’s previous inspections. It’s part of the prep work he does before each visit, helping him to remember what to watch for.

“If we keep seeing the same problems over and over again, and they send me a VCR saying they fixed it, they’re obviously not fixing it,” Paul said. “It’s time to sit down with them and see if we can fix things on a permanent basis.”

Paul began his inspection at El Cazador by reviewing the menu, scanning it for high-risk items, such as ceviche (raw fish), that would require extra attention. No ceviche on the menu.

Many restaurateurs don’t realize they must alert the health district with menu changes, Paul said.

“If I come into a restaurant, and they’re not supposed to be serving soup, but I see soup on the menu, that’s something we need to talk about,” he said.

Soup is a high-risk item because it is often heated, cooled, then re-reheated, entering the temperature “danger zone” — between 41 degrees and 135 degrees. If food lingers in the danger zone, it must be used within four hours or be thrown away, Paul said.

After reviewing El Cazador’s menu, he proceeded to the kitchen. Paul can usually determine quickly whether staff are using the hand-washing sink. Are boxes stacked in front of the sink blocking the path? How long does it take for hot water to run?

“If it takes a long time, that’s probably a sign they’re not using it,” Paul said.

At El Cazador, hot water flowed quickly.

Paul said hand-washing is one of the simplest things staff can do to keep food safe. Restaurant managers must take note of their employees’ wellness to ensure they won’t infect customers. Vomiting and diarrhea are the most important symptoms to look for. If staff have either of these symptoms, they must not work until 24 hours after the symptoms have resolved.

Paul’s advice: “If you’ve got an employee who’s been taking a lot of bathroom breaks, and they come back looking pale, maybe you need to ask questions.”

He pulled one of three thermometers from his pocket to begin testing El Cazador’s beans and sauces, making sure each bin’s contents were safely above the 135-degree mark.

Gloria, who took a break from food prep, watched confidently as he measured. All were in the safe zone.

“What we try to do is we make very small batches (of beans, salsas and enchilada sauce) to make sure they don’t go bad,” Gloria said. “We make a whole new batch at dinnertime. That way, you don’t deal with re-heating!”

Checking temperatures in pots and fridges comprises a huge portion of the inspection. Thermometers should be calibrated every six months or they can become inaccurate, Paul said. He recently calibrated one of his thermometers and found it

to be 15 degrees off.

Paul has a holster for his thermometers — infrared, waterproof and probe — but doesn’t wear it. Not really his style.

What the Thermometers Reveal

After checking hot spaces, Paul moved to the Kimberly restaurant’s fridges and freezers.

He opened a freezer and noticed a rectangular bin of chili peppers that had clearly gone bad. There wasn’t a lid on the chilis, and unopened bags of food were lying on top, touching the chilis.

“What are these?” Paul wanted to know.

Gloria explained that the chilis weren’t intended to be used for the restaurant. Since moving into the apartment upstairs, the Navaros have used some of the restaurant’s cooler space for their own food. Gloria intended to throw it away but hadn’t yet.

Paul marked down El Cazador for a critical violation: 3-701.11, Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food. Like most problems Paul encounters, it was corrected on site.

“I wasn’t going to leave without her throwing those away,” he said.

Next, Paul checked the dishwasher’s temperature. Dishes must be sanitized either with bleach or something similar or with heat. Dishes must reach 160 degrees for at least 15 seconds, which means water temperature usually needs to be around 180 degrees.

“I’m only getting 148,” Paul said. Gloria was surprised. The dishwasher repairman had serviced it only days earlier.

“I’m wondering if you’re not getting the water up to the dish,” Paul said.

Until the dishwasher is repaired, El Cazador would need to use sanitizer to ensure its dishes were clean, Paul told Gloria. He often suggests backup plans for owners to use until the problem can be fixed permanently. Paul gave the restaurant a “good retail practice” violation.

It wasn’t ideal timing.

‘A Snapshot in Time’

Because Paul doesn’t typically spend more than an hour at a restaurant, he warns that inspection results don’t tell the whole story.

“Since I’m only here an hour out of the year, that’s a snapshot in time,” said Paul, noting restaurants usually are marked for one or two violations. “You could have a place doing everything wrong almost every day of the year, and the day I show up, it could be just fine. Or vice versa. You could have someone who is doing everything great, and they have a bad day.”

It means that inspection reports give diners a glimpse into a 30- to 60-minute window during a 365-day span, and nothing more.

Gloria said last week’s inspection was fair. She sees it as a chance to learn about new rules and guidelines that’ll keep her customers healthy. For instance, Gloria didn’t know the danger-zone definition had changed slightly from 41-138 degrees to 41-135 degrees. These numbers are posted in her kitchen so staff don’t forget. While Paul was there, Gloria crossed out the old number with a marker and wrote in the new one.

“The Food Code is not there to be the big bad wolf,” Paul said. “It’s to ensure restaurants are serving safe food to their customers. For the most part, they want to do what’s right.”

When a reporter revisited the Kimberly restaurant on Monday, a repairman was at work on the dishwasher, and kitchen surfaces were shiny clean.

El Cazador received two other retail practice violations. One was for general cleanliness. The other was because the restroom door wasn’t equipped with a spring that forces it to shut automatically.

Paul said he was surprised he had to mark down the restaurant for cleanliness.

Gloria had a molar removed this month which had dry-socket complications, leaving her in a lot of pain. Usually she runs the Kimberly restaurant, with limited staff, while Arcadio runs the Buhl location. But because his wife needed extra help, Arcadio was at the Kimberly store to help out when Paul showed up for the inspection.

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Eel Market Sizzles as Prices Hit \$2k/lb in Maine

BY CLARKE CANFIELD
Associated Press

PORTLAND, Maine • Tiny translucent elvers — alien-looking baby eels the size of toothpicks, with big black eyes and spines — are mysterious creatures, floating thousands of miles from their birthplace in the middle of the Atlantic Ocean before ending up each spring in Maine's rivers and streams.

But there's no mystery about what's drawing hundreds of fishermen to riverbanks to catch the creatures during the two-month fishing season. The price of the eels has skyrocketed to unparalleled levels, with catches bringing up to \$2,000 a pound.

A worldwide shortage of the prized dinner fare, imported in infancy from Maine to Asia to be raised in farm ponds, has buyers paying top dollar for the baby American eels. A pound of eels should be worth around \$30,000 on the open market once grown to market size, according to one dealer.

Elver prices go up and down all the time, but nobody's seen them shoot up the way they have over the past two seasons. Last year, at \$891 per pound, elvers became Maine's fourth most valuable wild fishery, worth more than well-known traditional fisheries such as groundfish, shrimp and scallops.

With this year's astronomical prices, fishermen and



ROBERT F. BUKATY • ASSOCIATED PRESS

Bruce Steeves uses a lantern while dip netting for elvers on a river in southern Maine. Elvers are young, translucent eels that are born in the Sargasso Sea and swim to freshwater lakes and ponds where they grow to adults before returning to the sea.

dealers are on edge about poachers, fishermen's safety, the secrecy of fishing spots and unwanted publicity. On top of all that, there's a move to have the eels protected by the Endangered Species Act.

Pre-season rumors had the price starting at \$2,000 a pound, said longtime fisherman Bruce Steeves of Raymond, as he prepared his nets on a southern Maine river for a night of eel fishing on the season's opening day, March 22.

"And there's a prediction it'll go up from that. At \$2,500 a pound, that's almost \$1 per elver," Steeves said. "This is almost like liquid gold."

Steeves, like most elver

fishermen, swings his hand-held "dip net" — something like a butterfly net with fine mesh — through the water for hours, standing on the riverbank as the tide comes in to capture the eels as they swim upstream. He also works another fine-mesh net shaped like a big funnel and set in the river, catching more of the eels as they ride in with the tide.

Steeves works when the tides are coming in, meaning he's as likely to be working at 3 in the morning as 3 in the afternoon. He says fishermen typically might harvest a half pound to 2 pounds a day.

There are records of a commercial elver fishery in the

U.S. dating back to at least the 1880s, but nowadays only two states allow it.

South Carolina allows fishing on just the Cooper River, and issues only 10 permits annually, seven of which are held by Mainers this year, said Allan Hazel of the state Division of Natural Resources. Hazel's getting calls this year from people in Korea, Taiwan, Japan and elsewhere, seeking to get in touch with fishermen and elver dealers.

But Maine is the elver breadbasket, so to speak, with 407 license holders who fish 525 nets in streams and rivers along the state's long ragged coast, working with the tides night and day.



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Chia Seeds Add Crunch to Sweet Lemon Cookie Treat

BY ALISON LADMAN
For The Associated Press

Chia seeds aren't just for growing "fur" on clay critters anymore.

These high-protein, high-fiber seeds also can add a deliciously nutty crunch to baked goods, including these easy glazed lemon cookies. Also try adding them to bread, salads, pesto, granola and yogurt.

Glazed Lemon Chia Cookies

Start to finish: 45 minutes. Makes 24 cookies.

1 cup granulated sugar

Zest of 1 lemon
1/2 cup (1 stick) unsalted butter, room temperature
1/4 teaspoon salt
1/2 teaspoon baking powder
1 egg
4 tablespoons lemon juice, divided
2 cups all-purpose flour
1/4 cup chia seeds
1 cup powdered sugar

Heat the oven to 375 degrees. Line 2 baking sheets with parchment paper or coat them with cooking spray.

In a food processor, pulse together the sugar and lemon zest until the lemon zest is thoroughly

incorporated.

In the bowl of an electric mixer, combine the lemon sugar, butter, salt and baking powder. Beat until light and fluffy. Add the egg and beat until thoroughly incorporated. Stir in 2 tablespoons of the lemon juice, then the flour.

Divide the dough into about 24 walnut-size balls, rolling them smooth.

Place the chia seeds in a small bowl. With the palm of your hand, flatten each ball of dough until it is 1/4 inch thick and about 2 inches wide. Dip one side of each flattened cookie in the chia seeds to coat. Arrange the cookies, chia

side up, on the prepared baking sheets.

Bake for 10 to 12 minutes, or until lightly golden around the edges. Allow to cool for 5 minutes on the baking sheets before transferring to a rack to cool completely.

Meanwhile, in a small bowl mix the remaining 2 tablespoons of lemon juice with the powdered sugar. Adjust the consistency with more sugar or lemon juice as needed to make a thick glaze that can still be drizzled. Drizzle over the tops of the cookies. Allow to set. Store in an airtight container at room temperature.

Per cookie: 130 calories; 45 calories from fat (35 percent of total calories); 5 g fat (2.5 g saturated); 0 g trans fats; 20 mg cholesterol; 20 g carbohydrate; 2 g protein; 1 g fiber; 35 mg sodium.



Read More
See another Chia story on Food 8.

MATTHEW MEAD • ASSOCIATED PRESS

Add Chia Seeds to Your Morning Smoothies

BY ALISON LADMAN
For The Associated Press

When soaked in water, chia seeds become plumped and gelatinous, with a texture similar to tapioca. And that makes them an ideal addition to smoothies.

In this recipe, the chia seeds give the smoothie a deliciously thick body and a mildly nutty taste that is complemented by the lime juice, basil and mango. But don't limit yourself to our flavors; soaked chia seeds can be added to any smoothie.

Basil Mango Lime Smoothie with Chia

Start to finish: 1 hour 10 minutes (10 minutes active). Servings: 4.

1 tablespoon chia seeds

1/2 cup water
2 tablespoons lime juice
2 tablespoons honey
Finely chopped zest of 1/2 lime
4 fresh basil leaves
10-ounce package frozen mango chunks, thawed
2 cups fat-free vanilla yogurt

In a small bowl, combine the chia seeds, water and lime juice. Set aside for 1 hour to let the seeds plump and become gelatinous.

In a blender combine the soaked chia seeds (with the liquid), honey, lime zest, basil, mango and yogurt. Blend until smooth. Serve immediately.

Per serving: 160 calories; 10 calories from fat (6 percent of total calories); 1 g fat (0 g saturated); 0 g trans fats; 0 mg cholesterol; 33 g carbohydrate; 5 g protein; 3 g fiber; 55 mg sodium.

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The Power of the Grill Sweetens Spring Asparagus

BY ELIZABETH KARMEI
For The Associated Press

I have always loved asparagus. But the minute I tasted grilled asparagus, it went from a vegetable I liked to one that I was madly in love with.

Every time I make it — seasoned with my basic grilling trilogy of olive oil, salt and pepper — people ask for the recipe. That's because grilling transforms the asparagus so much that most people think I am pulling their leg when I tell them it has just those ingredients.

Most people don't realize what a powerful flavor enhancer the heat of the grill is. And this simple recipe really shows just how powerful it is.

It works because the high heat of the grill causes the natural sugars in the asparagus (as well as many other vegetables) to caramelize, accentuating its nutty, sweet flavors.

I prefer the thick bottomed stalks that snap instead of bend with tight tops and a plump green look to them. If you crave thin asparagus, save it for the saute pan. It's much too delicate to hold up to the grill. In fact, for grilling the thicker the stalk the better.

I usually buy asparagus the day I am going to cook it, but you can keep it fresh in the refrigerator the same way you keep parsley fresh — cut off the bottoms and place the entire bunch upright in a glass of water, sim-

ilar to a bouquet of flowers.

When you are ready to cook it, you need to trim the bottoms. You have two options. You can snap the stalks one at a time. Or, if you've kept the bunch intact (usually held tight by a rubber band), lay it on its side on the cutting board and use a knife to cut just below the band.

I then wash my asparagus, dry it and place it in a zip-close plastic bag. Drizzle olive oil in the bag, seal it and "massage" the stalks so that all the exposed surfaces have a light coating of oil. This is essential for juicy grilled asparagus. Otherwise, it will dry out and might stick to the grates. My motto — oil the food, not the grates!

Grilled asparagus needs no adornment to enjoy, but

in honor of spring ham I am wrapping the room-temperature grilled asparagus with translucent slices of Prosciutto for an antipasto appetizer all in one bite. You can take it even further and dress it up as a gorgeous salad with a dollop of buratta or fresh mozzarella and a drizzle of olive oil, coarse sea salt and cracked black pepper.

Prosciutto-Wrapped Grilled Spring Asparagus

Look for fat firm stalks with deep green or purplish tips. Also check the bottom of the spears. If they are dried up, chances are they have been sitting around for too long. Start to finish: 25 minutes. Servings: 8.

1 pound fresh thick asparagus
2 to 4 tablespoons extra-virgin olive oil
1 teaspoon kosher salt (use salt according to taste)
1/2 pound thinly sliced prosciutto

Heat the grill to medium. **Trim off** the tough bottoms of the asparagus spears. You can use a knife and cut them roughly two-thirds of the way down, or by hand. For the latter methods, one at a time, grasp each stalk by both ends and bend it gently until it snaps at its natural point of tenderness. Wash and dry the spears. **Place the asparagus** in a large zip-close plastic bag. Add enough oil to allow

you to massage the spears and coat them entirely with olive oil. Sprinkle with salt and massage again. Leave the asparagus in the bag until ready to cook. **Place the asparagus** on the cooking grate crosswise so they won't fall through. Grill for 8 to 12 minutes (depending on the size and thickness of the stalks), turning occasionally to expose all sides to the heat. The asparagus should begin to brown in spots (indicating that its natural sugars are caramelizing) but should not be allowed to char. **Remove from grill** and let cool to room temperature. Wrap each stalk of grilled asparagus with a thin piece of prosciutto. Serve immediately.

Quick Dinner: Almond-crusted Chicken Breasts



MATTHEW MEAD • ASSOCIATED PRESS

BY J.M. HIRSCH
Associated Press

Ground seeds and nuts are a weeknight cook's dream ingredient.

With virtually no effort from you, they add tons of protein-rich crunch and pack deep, savory flavors. Ground peanuts, for example, can be used to flavor meatballs and burgers or to coat meatloaf. Ground almonds can be

combined with tomato sauce and chipotle peppers to make a Mexican mole sauce for chicken.

Ground cashews can be used to coat shrimp for baking. Ground pistachios are wonderful tossed with a bit of melted butter and sprinkled over salmon for roasting.

And ground nuts of just about any variety can be sprinkled over rice noodles tossed with shrimp or chick-

en for a peanut noodle-style dish.

There are just a couple of pointers to consider when cooking with ground nuts or seeds. First, the point is to grind them only until they resemble coarse breadcrumbs, not reduce them to peanut butter. A food processor (use the pulse setting) is ideal for this. But in a pinch, you can do it by hand with a large knife on the cutting board.

Second, nuts and seeds stand up fine to baking, but not so well to broiling. The high fat content of most nuts and seeds makes them rather flammable. I once tried broiling a pan of scallops topped with crushed peanuts. They quickly burst into flames. Really.

One of my favorite ways to use ground nuts is in breading for baked chicken breasts. In this recipe, I give them a bit of kick with red pepper flakes, but use whatever seasonings you like.

For the nuts, I used marcona almonds, which are a Spanish variety of almond that have a tender, buttery-savory flavor quite different from conventional almonds. But you also could use ground pistachios or peanuts.

Marcona Almond-crusted Baked Chicken Breasts

To cut the fat in this recipe, you could substitute fat-

free half-and-half for the heavy cream used to make the pan sauce. Start to finish: 20 minutes. Servings: 4.

2 cups salted marcona almonds
1/4 to 1/2 teaspoon red pepper flakes, to taste
1/4 cup panko breadcrumbs
1/2 cup all-purpose flour
1 large egg, beaten
2 large boneless, skinless chicken breasts
1 tablespoon olive oil
4 ounces sliced button mushrooms
1 large yellow onion, diced
2 cloves garlic, minced
1 cup heavy cream
2 tablespoons chopped fresh chives

Heat the oven to 400 degrees. Coat a baking sheet with cooking spray. **In a food processor**, combine the almonds and red pepper flakes. Pulse until the almonds are coarsely ground, but not reduced to a paste. Transfer the mixture to a wide, shallow bowl. Mix in the breadcrumbs. Place the flour in a second bowl and the egg in a third.

One at a time, lay each chicken breast flat on the

cutting board. Use a knife to carefully slice each in half horizontally to create 2 thin cutlets. Dredge each cutlet first through the flour, then the egg, and finally through the almond-breadcrumb mixture until well coated. Arrange on the baking sheet. **Bake the cutlets** for 10 minutes, or until lightly browned and cooked through. **Meanwhile**, in a large skillet over medium-high, heat the oil. Add the mushrooms, onion and garlic and saute until the mush-

rooms are browned and any liquid that was released has evaporated, about 10 minutes. Stir in the cream, scraping the bottom of the pan. Season with salt and pepper, then stir in the chives. **Serve** the chicken cutlets topped with the mushroom sauce.

Per serving: 850 calories; 560 calories from fat (66 percent of total calories); 63 g fat (17 g saturated; 0.5 g trans fats); 195 mg cholesterol; 36 g carbohydrate; 45 g protein; 7 g fiber; 360 mg sodium.

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OBITUARIES

John E. Martens

Sept. 25, 1953-April 8, 2012

BURLEY • John E. Martens, 58, of Burley, Idaho, joined our Lord on Sunday, April 8, 2012. John will be dearly missed by his family and friends as he leaves on his journey toward solace and peace.



cultural chemical applicator serving the Magic Valley for several decades. John served two terms in the military active in Germany in the 82nd Airborne.

John was born in Bonners Ferry, Idaho, on Sept. 25, 1953, and lived west of Burley, Idaho.

John is survived by his children, Dan, John and Sara; and three grandchildren.

He loved his children dearly and will forever keep them with his spirit. As the son of Mary Lou Matthews and Winfred Martens (passed) and brother of Terry and Royle Thomson and Marty, Dan, Dick and Bill Kelsey, his loving and humorous character will remind us of the 58 years of joy offered while he walked on this earth. Known as a hard and dedicated worker, John was a self-employed long-haul truck and agri-

In our memories, we will always carry the love and gentleness that will connect his world with ours. And yes, the laughter and smiles he provided us will be remembered throughout our days until we see him again. His suffering is now gone, replaced completely with light, love, compassion and kindness. From spirit world, John will offer us guidance and direction undoubtedly provided with the sense of the Lord's humor.

We sadly say goodbye to our John in this physical world, never to hear his voice again. We say hello to him in the spirit world, able to hear the sound of his love each and every day. Goodbye, brother John, We love you always.

Grace Clare Dietz (Hawkins)

Aug. 21, 1925-April 3, 2012

RUPERT • Grace Clare Dietz was born Aug. 21, 1925, in Rupert, Idaho, and went to be with her lord and savior Tuesday, April 3, 2012.



She was preceded in death by her husband, Johnny Dietz; sister, Hilla; and brothers, Lorenzo, Vern and Troy. She is survived by her brothers, Weldon of Burley and Gerald of Rupert; daughter, Charlotte and husband, Mike of Hot Springs, Mont.; and son, Larry and wife, Joanne of Lincoln, Calif. She leaves behind six grandchildren and 11 great grandchildren, as well as many cherished nieces and nephews.

Grace was raised in Rupert, Idaho, and married Johnny Dietz in 1946. They moved to California in 1949

with their two young children. While raising her family, Grace worked as a nurse's aide, waitress and homemaker. She loved her grandkids, flowers, gardening and making crocheted afghans for friends and family. Over the years, she enjoyed making enough food to take around to her neighbors. She was always kind to people and tended to think of other people's needs before her own. Toward the end of her life, she especially enjoyed making keepsake puzzles for family.

Grace will be interred at the Newcastle Cemetery in Newcastle, Calif.

Charitable donations in Grace's memory can be made to the Rupert Theater Restoration Project or the local hospice.

Jesusa Alcazar Beltran

April 12, 1945-April 7, 2012

RUPERT • Jesusa Alcazar Beltran, 66, of Rupert, passed away Friday, April 7, 2012, at her home.



Jesusa was born April 12, 1945, in Alamo, Texas, to Gabriel and Timotea Alcazar. She married Conrado Beltran Jr. on Oct. 9, 1965. She resided in many states before settling down in Rupert, Idaho. She was a faithful member of the Cristo la Roca Church of God in Rupert for many years. Jesusa loved gardening and her rose bushes. She loved spending time with family and loved singing and praising God with whoever would accompany her.

Jesusa is survived by her husband, Conrado Beltran Jr.; children, John M. Beltran of Heyburn, Jesse (Monica) Beltran of Boise, Connie B. (Froilan) Nava of Rupert, Sylvia B. (Chris) Woods of Rupert and Estela M. Beltran of Troy, Mich.; grandchildren, Craig (Kaila) Beltran, Vanessa Beltran, Dallan Beltran, Jake Nava, Markus Beltran, Christopher Beltran, Luke Nava, Ivan Woods, Micah Nava and Braden Woods; great-grandchildren, Noadiah Deluna and Maddax Beltran; brothers, Cecilio Alcazar and Gabriel

Alcazar Jr.; and sisters, Juana Guerrero, Alicia Gutierrez, Maria Louisa Lopez and Anita Espinoza. She was preceded in death by her parents, Gabriel and Timotea Alcazar; and sister, Dominga Villarreal.

The funeral will be held at 2 p.m. Friday, April 13, at Hansen Mortuary, 710 Sixth St. in Rupert, with Pastor Adan Ramirez officiating. A viewing for family and friends will be from 6 to 7 p.m. Thursday, April 12, at the Cristo la Roca Church, 125 W. 50th S. in Rupert.

The family would like to thank Davita Dialysis, Dr. Narasimhans, Dr. Margo Saunders, Rupert Police Department and EMTs, A to B Services, and Hansen Mortuary for the care of Jesusa.

Douglas Grant Purdon

March 24, 1930-April 9, 2012

LOUISVILLE, Ky. • Mr. Douglas Grant Purdon, age 82, of Louisville, Ky., returned to his Heavenly Father on Monday, April 9, 2012.

Millions of Americans benefited from his optical career. Thanks to Douglas, Progressive Addition Lens, aka No Line Bifocals, are successfully manufactured and correctly fitted for the U.S.A. public. Doug launched the sales program and trained many sales staff and optical laboratories throughout the country to prescribe and fit these innovative corrective lens products (glasses) from Essilor (France) and Silor (Australia). Doug worked with the U.S. FDA to develop standards for the new lens which are still used today. He was the first general manager with Varilux, USA. Douglas lectured in Europe and throughout the United States to optical dispensers, optometrists, opticians and optical colleges on the use of fitting of these lenses.

Doug's health required retirement in 1992. The last 20 years, he spent in Louisville with his wife, Joyce; his cat, Satou; and his Classic Cadillac. His friends at KYANA Car Club and Hikes Point Neighborhood will miss this gentle, witty man.

He is preceded in death by his father, Ralph; mother, Hazel; infant son, Thomas; and his first wife, Marilyn Tinney Purdon. Douglas is mourned by his wife, Joyce Purdon; his daughter, Karen Kershaw (Thomas); stepdaughters, Ann Marie Adams (Richard) and Angela Schreiber (Rick); stepson, Carmine C. Campione (Michele); eight grandchildren and a great-granddaughter.

A celebration and memorial of Doug's life for family and friends will be held at 4 p.m. Sunday, April 15, at Newcomer Funeral Home, 235 Juneau Drive in Louisville, Ky., with visitation from 2 to 4 p.m. Inurnment will be at 10 a.m. Monday at Spring Grove Cemetery in Cincinnati, Ohio.

Memorials may be made to the Alzheimer's Association, the Epilepsy Foundation or the Lion's Club. Online condolences may be made at www.Newcomer-louisville.com.

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DEATH NOTICES

Michael Busmann

BUHL • Michael "Mike" Lewis Busmann, 66, of Buhl, died Monday, April 9, 2012, at his home.

Arrangements will be announced by Farmer Funeral Chapel in Buhl.

A graveside service will be held at 1 p.m. Friday, April 13, at Sunset Memorial Park in Twin Falls (White Mortuary in Twin Falls).

Jack Hansen

TWIN FALLS • Jack Lynn Hansen, 63, of Twin Falls, died Monday, April 9, 2012, at St. Luke's Magic Valley Medical Center.

Arrangements will be announced by White Mortuary in Twin Falls.

James Corak

TWIN FALLS • James Corak, 79, of Twin Falls, died Monday, April 9, 2012, at his home.

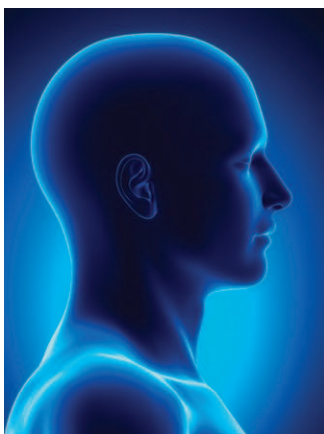
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Those with mild hearing impairment were nearly twice as likely as those with normal hearing to develop dementia. The risk increased three-fold for those with moderate hearing loss, and five-fold for severe impairment.

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A Strawberry-apricot Tart for Spring

BY ALISON LADMAN
For The Associated Press

Like the traditional French tarte tatin, this spring pastry has caramelized fruit cooked on the stove. It then is topped with a pastry, baked and flipped out of the pan.

The typical tarte tatin is made with apples, but our spring version opts for strawberries and dried apricots.

We've included easy instructions on how to make a delicious, all-butter blitz pastry. If you don't have the time, you can use purchased puff pastry, but the homemade version is definitely the star of this dessert.

Strawberry Apricot Tarte Tatin

Start to finish: 2 1/2 hours (1/2 hour active). Servings: 8.

For the pastry:

2 cups all-purpose flour
1/2 cup cake flour
1 cup (2 sticks) unsalted butter, cut into 1/2-inch pieces

1/4 teaspoon salt
1/3 cup ice water

For the topping:

Two 16-ounce containers fresh strawberries, hulled and halved
2 teaspoons lemon juice
Pinch of salt
1 cup sugar, divided
1/4 cup (1/2 stick) butter
7-ounce bag dried apricots
3 tablespoons cornstarch
1/4 cup water

To make the pastry, in a food processor combine both flours, the butter and the salt. Pulse until the butter is just distributed through the flour. It should remain in large pieces. Add the water and pulse again, just until distributed. Pulse 2 more times. The dough should still be crumbly and dry.

Pour the dough onto the counter. Press into a 8-by-12-inch rectangle. It's okay for it to be crumbly, just squeeze it together. Fold the dough in half, then use a rolling pin to roll it back to an 8-by-12-inch rectangle. Fold the dough in half



MATTHEW MEAD • ASSOCIATED PRESS

again and place on a baking sheet. Cover with plastic wrap and refrigerate for 20 minutes.

While the pastry rests, in a medium bowl toss together the strawberries, lemon juice, salt and 1/2 cup of

the sugar. Let sit for 10 minutes.

Once the pastry has rested, roll it out once again to an 8-by-12-inch rectangle. Repeat the folding and rolling process one more time, but this time roll it to a 10-inch round. Place the dough in the freezer (on a baking sheet if necessary) until the fruit is ready.

Heat the oven to 400 degrees.

In a 9-inch oven-safe skillet over medium-high heat, melt the 1/4 cup of butter. Add the remaining 1/2 cup sugar and cook until it turns golden brown, about 10 minutes.

Add the apricots, strawberries and any juices from the pan and continue cooking until the fruit is soft and begins to caramelize, about 8 to 10 minutes. This should be done at a medium-high to high heat so that the fruit caramelizes before it gets too soft.

In a small glass, stir together the cornstarch and water. Add to the skillet

and stir gently to mix.

Bring to a boil, then remove the skillet from the heat.

Place the pastry over the fruit, fitting it down tightly into the pan. Use a paring knife to cut several slits in the top center of the pastry. Bake until golden brown, about 30 to 35 minutes. Remove the tart from the oven and let sit for another 30 minutes to allow the filling to set up.

Run a knife around the edge of the skillet to loosen the pastry. Place a large serving plate or round platter over the pan and carefully but quickly overturn the pan so the plate is on the bottom. Lift the pan off the serving plate to reveal the tart. Serve warm or at room temperature.

Per serving: 570 calories; 260 calories from fat (46 percent of total calories); 30 g fat (18 g saturated); 1 g trans fats; 75 mg cholesterol; 76 g carbohydrate; 6 g protein; 5 g fiber; 70 mg sodium.

A Light Touch Makes the Most of Spring Veggies

BY ALISON LADMAN
For The Associated Press

To make the most of tender spring vegetables, it's important to use a gentle touch at the stove.

This not only results in a more delicious dish, it's also usually much less work. This simple braise of chicken legs and spring vegetables is a great example. Though the chicken cooks for 30 minutes in chicken stock, the vegetables steam in the same pot for just a few minutes.

For maximum flavor, we brown the chicken in a heavy pan before deglazing with a bit of white wine. This adds all the flavorful browned bits to the sauce. If you prefer chicken breasts over dark meat, you could certainly substitute them for the legs. For best flavor, opt for bone-in.

For the sauce, we use

chicken stock rather than broth. Stocks are made with the flavorful bones, so they often have a deeper flavor than broths. You also can get stocks completely unsalted, unlike broths. This allows you to control the sodium you add to your dish. You should be able to find stocks alongside the broths and soups at the grocer.

Broccolini looks like baby broccoli on long, thin stalks. It's actually a hybrid of broccoli and Chinese kale, but with a mild, slightly peppery flavor.

Braised Chicken Legs with Spring Vegetables

Start to finish: 1 hour (30 minutes active). Servings: 4.

1 tablespoon unsalted butter, room temperature

2 tablespoons all-purpose flour
1 tablespoon canola or vegetable oil
4 chicken legs, skin and excess fat removed (can also substitute a mix of drumsticks and thighs)
Salt and ground black pepper
2 large sweet onions, quartered
1/4 cup white wine
2 cups no-salt chicken stock
2 teaspoons dried thyme
1 bunch asparagus
1 bunch Broccolini
1 tablespoon cider vinegar

In a small bowl, mix together the butter and flour until completely smooth. Set aside.

In a heavy-bottomed pot over medium-high, heat the oil. Season the chicken legs with salt and pepper. Working in batches, cook

the chicken legs until well browned, about 5 minutes per side. Transfer the chicken to a plate.

Add the onions to the pot and brown for 8 minutes. Add the wine and scrape the bottom of the pan to loosen any browned bits. Return the chicken legs to the pan along with the stock and thyme. Bring to a low simmer, then cover. Reduce heat to low and simmer until the chicken legs are tender, about 30 minutes.

When the chicken is cooked, place the asparagus and Broccolini over the chicken and cover. Allow the vegetables to steam for 4 to 5 minutes, or until just tender and bright green.

Transfer the chicken legs and vegetables to a platter. Increase the heat to medium-high and whisk in the flour and butter mixture. Continue whisking until the mixture thickens, about 3 minutes. Whisk in the vinegar, then season with salt and pepper. Pour the sauce over the chicken and vegetables.

Per serving: 360 calories; 120 calories from fat (33



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percent of total calories); 13 g fat (4 g saturated); 0 g trans fats; 115 mg cholesterol; 24 g carbohydrate; 35 g protein; 5 g fiber; 310 mg sodium.

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OBITUARIES

SERVICES

Laura Brackett of Wendell and formerly of Twin Falls, funeral at 10 a.m. today at White Mortuary in Twin Falls.

Hazel Fern Pearson Miller of Twin Falls, funeral at 11 a.m. today at the Twin Falls 2nd Ward Chapel on Harrison Street South; visitation from 10 to 11 a.m. today at the church (White Mortuary in Twin Falls).

Mandy Lee Slagel Beecher of Burley, funeral at 11 a.m. today at the Heyburn LDS 1st and 2nd Ward Church, 530 Villa Drive; visitation from 10 to 10:45 a.m. today at the

church (Rasmussen Funeral Home in Burley).

Eva Yvette Kissinger of Jerome, memorial service at 2 p.m. today at the Jerome Free Will Baptist Church, 810 S. Cleveland (Farnsworth Mortuary in Jerome).

Vera Fern Tattersall of Eden, celebration of life at 1 p.m. Thursday at Parke's Magic Valley Funeral Home, 2551 Kimberly Road in Twin Falls; graveside service at 4 p.m. Thursday at the MAR Cemetery in Rupert.

Margarita Saakova of Twin

Falls, graveside service at 4 p.m. Thursday at the Twin Falls Cemetery (located behind the Twin Cinema theaters, entrance off Eastland Drive North); visitation from 3 to 3:45 p.m. Thursday at Rosenau Funeral Home.

Afton Don Nye of Malta, funeral at 11 a.m. Friday at the Malta LDS Church; visitation from 6 to 8 p.m. Thursday at the Rasmussen Funeral Home, 1350 E. 16th St. in Burley, and 10 a.m. to 10:45 a.m. Friday at the church.

Frank Moore of Hailey,

graveside service at 1 p.m. Friday at the Hailey Cemetery (Wood River Chapel in Hailey).

William "Bill" Charles Stouder of Buhl, celebration of life at 11 a.m. Saturday at the Living Waters Presbyterian Church, 821 E. Main St. in Wendell (Demaray Funeral Service, Wendell Chapel).

Sonya Davey Chaney of Sun Valley, memorial celebration of life at 2 p.m. Saturday at the Lodge Dining Room in Sun Valley; another service will be held in mid-May in Lewiston.

COMING UP

Treasure under Your Nose

Virginia Hutchins shows you little-used trails in a particularly scenic spot close to town.
Thursday in Outdoors

Bug Zoo

Get up close to exotic insects in a one-of-a-kind festival.
Friday in Entertainment

A Farm's Market Niche

Meet the Declo grandmother and children behind Cowboy Tom's flapjacks; reporting by Natalie Dicou.
Next Wednesday in Food

Progressive Voice and Conservative Corner blogs. magicvalley.com

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Chia Seeds: Not Just for 'Fur' on Clay Critters

BY MICHELE KAYAL
For The Associated Press

After decades adorning everything from a zoo-worthy collection of clay critters to presidential busts, ch-ch-ch-chia seeds finally are ready to ditch the kitsch.

Because in recent years these tiny black seeds have gone from an as-seen-on-TV punch line to a must-have ingredient in the natural foods world, taking starring roles in smoothies, health drinks, energy bars, crackers, cereal, granola, even pasta.

"People think 'chia' in the U.S. and they think 'green hair on a terra cotta figurine,'" said Peter Georgii, new product manager for San Francisco-based Joseph Enterprises Inc., which created the Chia Pet in 1981 and recently released an edible seed product. "What's becoming known now is the benefits to your diet."

Packed with omega-3 fatty acid — more than flax seed — along with fiber, calcium and antioxidants, the native Mexican seed is being touted by runners, yoga moms and all manner of other health-conscious eaters.

Sales of edible chia have skyrocketed during the past two years, retailers and specialty food experts say, driven at least in part by an overall growing interest in so-called ancient grains, such as quinoa and amaranth.

Bob's Red Mill, a national grain seller based in Milwaukie, Ore., began carrying chia in 2009. Sales last year saw quadruple growth, said vice president of sales Robert Agnew, and already show signs of continued growth this year.

Joseph Enterprises began selling edible seeds in a few hundred CVS and Walgreens drug stores last year, Georgii said, and now sells them in thousands of stores, as well as online.

"In the last year, they've really jumped in popularity," said Kara Nielsen, trend analyst with California-based product developer CCD Innovation, who first identified chia's trend potential in 2006. She credits recent publicity from television health gurus, athletes and online chatter with fueling the popularity.

"When you start having these different groups,



MATTHEW MEAD • ASSOCIATED PRESS

you're talking about a lot of people," Nielsen said. "The press will also keep rippling this out and it will get broader and broader."

Health food aficionados have likely known about chia since the mid-2000s, when people such as natural health personality Dr. Andrew Weil first began talking about them. Runners got on board thanks to the 2009 book "Born to Run" by Christopher McDougall, which credited the seeds as a source of sustenance for Mexico's Tarahumara Indians, who run hundreds of miles.

"It really can be traced to that book," said Joanna Golub, senior editor at Runner's World magazine. "That's when a wider audience of runners became aware of it. It's always been on the fringe, but that's when it came up on the radar for all sorts of runners."

The seeds — which resemble poppy seeds — have become an especially popular addition to drinks. That's because when soaked in water, the seeds develop a gelatinous coating, giving them the texture of tapioca. Add them to a drink and the result is

similar to Japanese bubble tea — a thick beverage full of floating, jelly-like balls.

They are a common addition to kombucha, a popular health drink. And Empellon, an upscale Mexican restaurant in New York, even featured them in a cocktail.

"It adds a cool texture that's definitely an acquired taste," says Christine Muhle, executive editor of Bon Appetit magazine, who abandoned flax for chia. "And it gives that little halo of health."

Oh, and as for the Chia Pets? They haven't gone anywhere. They flood into stores during the holidays and are available all year online. And Georgii says sales today are sometimes even stronger than in the heyday of "Chia Guy" and "Chia Ram."

But seeds — the ones you eat — are the future.

"Dietary chia will outpace the Chia Pet," Georgii said. But he warns not to go pilfering from the pet's packet. Those seeds aren't grown, packed, stored or quality checked for human consumption. "People should not eat the seeds sold in the pets," he says.

Natural Peanut Butter Bounty

BY HEIDI STEVENS
Chicago Tribune (MCT)

Peanut butter is never an easy purchase. Allow your mind to wander for a split second and poof! You're bringing reduced-fat crunchy home to a full-fat smooth crowd. There was a time when unwittingly grabbing the "natural" stuff could send certain households (mine) into fits of wailing and distress. The oil! The stirring! The no taste!

No more. All the major brands have natural varieties now: The upside being somebody discovered a way to reduce the number of ingredients while also eliminating the layer of oil that used to sit messily on top. The downside being peanut butter shopping is more time-consuming than ever.

How does one choose

from such a bounty of peanut butter riches?

For starters, let's discuss what "natural" means. The ingredients list for regular peanut butter usually reads like this: peanuts, sugar, molasses, fully hydrogenated vegetable oils (cottonseed, rapeseed and soybean), mono and diglycerides, salt. On natural labels, the ingredients list is peanuts, sugar, palm oil, salt.

Sugar remains the second ingredient in natural varieties, but adds up to just 3 grams per 2-tablespoon serving in every major brand, which is the same amount found in regular. (Natural brands whose only ingredients are dry roasted peanuts have 1 gram of sugar.) Sodium doesn't change much either — 150 milligrams per serving is almost universal, natural or non. Jif Natural is

the exception, with 80 mg sodium per 2-tablespoon serving, compared to 140 mg in its regular creamy and 115 mg in its regular crunchy.

The all-important question then is: Which one tastes the best? We set out to find an answer and, unfortunately, one eluded us. But the good news is they're all pretty darn good.

We presented a group of five 6-year-olds with four brands of natural: Skippy, Jif, Planters and Peter Pan. We spread a taste-size portion of each on graham crackers and asked the kids to rank them on a scale of 1 to 5 (5 is best).

THE RESULTS:
First place: Jif and Skippy (tied) 5 points.
Second place: Peter Pan, 4.2 points.
Third place: Planters, 4 points.

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3 Yeasts Give Rise to Confusion

BY KATHLEEN PURVIS
McClatchy Newspapers

Question: What's the difference between regular yeast, quick-rising yeast and the new pizza dough yeast? When I make dough, I can't tell a difference between regular and quick-rising.

Answer: Peter Reinhart, the bread and pizza expert and a chef-instructor for Johnson & Wales University, helped us figure out the difference between regular and quick-rising or instant yeast, sometimes called bread machine yeast.

"Instant yeast doesn't

need to be dissolved in advance in warm water," he says. "Active dry yeast requires blooming it first in warm water to dissolve the crystals." Since that saves a step, it makes it quicker and also simplifies mixing a dough.

However, Reinhart wasn't familiar with pizza dough yeast, which is fairly new. While we have heard from pizza fans that it does yield faster results, we wonder if it may be shorter on flavor development.

Allowing dough to rise slowly, even overnight, allows fermentation that

gives better flavor to the dough. So dough made with a faster yeast is probably an improvement over frozen pizza, but it may not be as good as dough that gets more rising time.

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North By South for Declo Duo

BY RYAN HOWE
rhowe@magicvalley.com

DECLO • Two Declo senior athletes have decided their college destinations, albeit in two different directions. One will take her volleyball seven hours north; the other will pack her basketball five hours south.



Robinson

Keva Robinson will play volleyball at University of Great Falls in Montana, and Sydney Webb will play basketball at Snow College in Ephraim, Utah.



Webb

Webb, who averaged a double-double in points and rebounds for three straight years, carried Declo to three straight Class 2A District IV championships. As a senior averaging 18 points and 13 rebounds per game, the 5-11 forward led the Hornets to a third-place finish at state.

"It's always been a dream of mine to go on and play, so over the years I had to work harder and think, if I want to play college basketball I have to work at this (fundamental) and get better at certain skills that I'll need," said Webb, who earned second team all-state recognition as a junior and senior.

The Snow Badgers are coming off their first Region 18 Tournament championship and first NJCAA national tournament appearance in school history under first-year head coach Natalie Visger.

Snow first caught sight of Webb during a chance

encounter in Twin Falls in January. The Badgers were in town playing College of Southern Idaho and happened to stop at the same restaurant Webb was eating at after a road game in Filer.

"At the next level it's all girls that love basketball and are really talented. I'm excited to play with a bunch of good players," said Webb.

Robinson, a two-time all-Canyon Conference selection, averaged about 13 kills, 11 digs and three aces per match as a senior, leading Declo to the 2A District IV title. She is also a standout for Club Canyon volleyball team.

"Definitely playing club helped me get ready for the next level because at club I'm with girls who all have the same dream I want, to go play college," said Robinson. "You're around the best players from our area and we go to national tournaments and play against other really good teams. It's a whole different level of competition."

An NAIA program, the UGF Argos were 22-10 last season, 6-8 in the Frontier Conference.

"The training is going to be really hard, but that's what I'm looking forward to the most," said Robinson, who plans to major in health and human performance. "It's going to be a big step up and I'm going to have to work 10 times harder. I'm excited for that."

Bronco 'D' Has Plenty to Prove

Ahead of Saturday's spring game, positive vibes surround Boise State camp. But everyone knows more meaningful tests await.

BY PATRICK SHELTRA
psheltra@magicvalley.com

BOISE • "Compete. Play hard. Execute."

Those were the words used by Boise State defensive coordinator Pete Kwiatkowski when asked what he hopes to see out of his defense Saturday for Boise State's Blue and Orange spring game.

If the responses given Tuesday after practice by his players on the stop unit are



PHOTO COURTESY BOISE STATE SPORTS INFORMATION

Boise State cornerback Jamar Taylor is one a small number of players on the Bronco defense with extensive playing time and experience.

any indication, he stands to be pleased with the progress made, especially by the dec-

imated-by-graduation front seven.

"When we mess up, we fix

it," cornerback Jamar Taylor said.

After Kwiatkowski's initial expectations, a fourth one arises: Keep a level head.

"If something good happens, move on to the next play and learn from it," Kwiatkowski said. "If something bad happens, go on to the next play and just battle."

While the offense's growth can be measured with statistics, there are more intangibles in play for the defensive side of the ball.

"For the spring game, it's more about getting out into the atmosphere and being able to deal with adversity, to have some adversity," Kwiatkowski said, hopeful

Please see BSU, S2

Chippin' away at the Lighthouse Christian Shootout



DREW NASH • TIMES-NEWS

With an audience watching, Castleford's Mitch Howard chips onto the green during the Lighthouse Christian Shootout on Tuesday at Canyon Springs Country Club. For more on the results of this match, turn to S2.

Jazz's Devin Harris Finding Comfort Zone

ASSOCIATED PRESS

SALT LAKE CITY • Devin Harris was the other point guard in last year's blockbuster Deron Williams trade, overshadowed even by Utah's acquisition of power forward Derrick Favors in the same deal.

Now Harris is finally on a roll offensively, and it comes at a critical time, with eight games left and Utah (30-28) trying to sneak into the playoffs. Entering Tuesday, the Jazz were 1 1/2 games out of the eighth and final Western Conference playoff spot.

"He's been making timely 3-pointers for us of late," Jazz coach Tyrone Corbin said Tuesday.

Can the 6-foot-3 guard keep it going, especially with the Jazz starting a three-game road trip Wednesday in Houston?

"I think he can," Corbin said

of Harris, who averages 10.9 points, five assists and 1.7 rebounds a game. "He's worked his butt off all year to get to this point and now the work is starting to pay off for him."

Harris has averaged 23.7 points a game in the last three, and has made 11 of 22 3-pointers in that span.

But his breakout probably came in the last meeting with the Rockets on Feb. 29, when he was sick to his stomach. He had 19 points in that blowout win before leaving in the third quarter, prompting big man Al Jefferson to proclaim: "That's the Devin I used to love and hate (in Dallas)."

Six years ago, Harris was a member of the Mavericks team that advanced to the NBA Finals. The following year, he was in the playoffs for the third straight season with the Mavs.

Please see HARRIS, S3



ASSOCIATED PRESS

Jazz guard Devin Harris, here scoring against Golden State earlier this season, has gotten hot at the right time, right when Utah is pushing for a playoff spot.

HOGS SEND PETRINO OUT TO PASTURE

ASSOCIATED PRESS

FAYETTEVILLE, Ark. • Arkansas fired coach Bobby Petrino on Tuesday, publicly dressing him down for unfairly hiring his mistress and intentionally misleading his boss about

everything from their relationship to her presence at the motorcycle accident that ultimately cost him his job.

Athletic director Jeff Long announced his decision at an evening news conference and laid out a stunning laundry list of misdeeds against the man he hired away from the Atlanta Falcons four years ago.

The 51-year-old Petrino, a married father of four, had

maintained an inappropriate

relationship with 25-year-old Jessica Dorrell for a "significant" amount of time and at one point had given her \$20,000, Long said. He would not disclose details of the payment, but said both parties confirmed the "gift."

Dorrell, a former Razorbacks volleyball player, worked for the Razorbacks Foundation before she was hired by Petrino on March 28. Long said she was one of three finalists out of 159 applicants and got the job after a time frame Long said was "shorter than our normal affirmative action hiring process."

Please see PETRINO, S4

THE FAMILY CIRCUS

By Bil Keane



4-11

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BIL
and
JEFF
KEANE

“Should I start thinkin’ about what to write on my Christmas list?”

NOTICES

PUBLICATION OF CONTRACTEE

Pursuant to Idaho Code 59-514 this publication will serve as Public notice that the City Council on behalf of the City of Wendell entered into an agreement with Shreeve & Associates on April 5, 2012 for consultant services for Wendell's Idaho Street Revitalization Project.
/S/ Deborah S. Gibbs
City Clerk/Treasurer
City of Wendell
PUBLISH: April 11, 2012

ANNOUNCEMENTS

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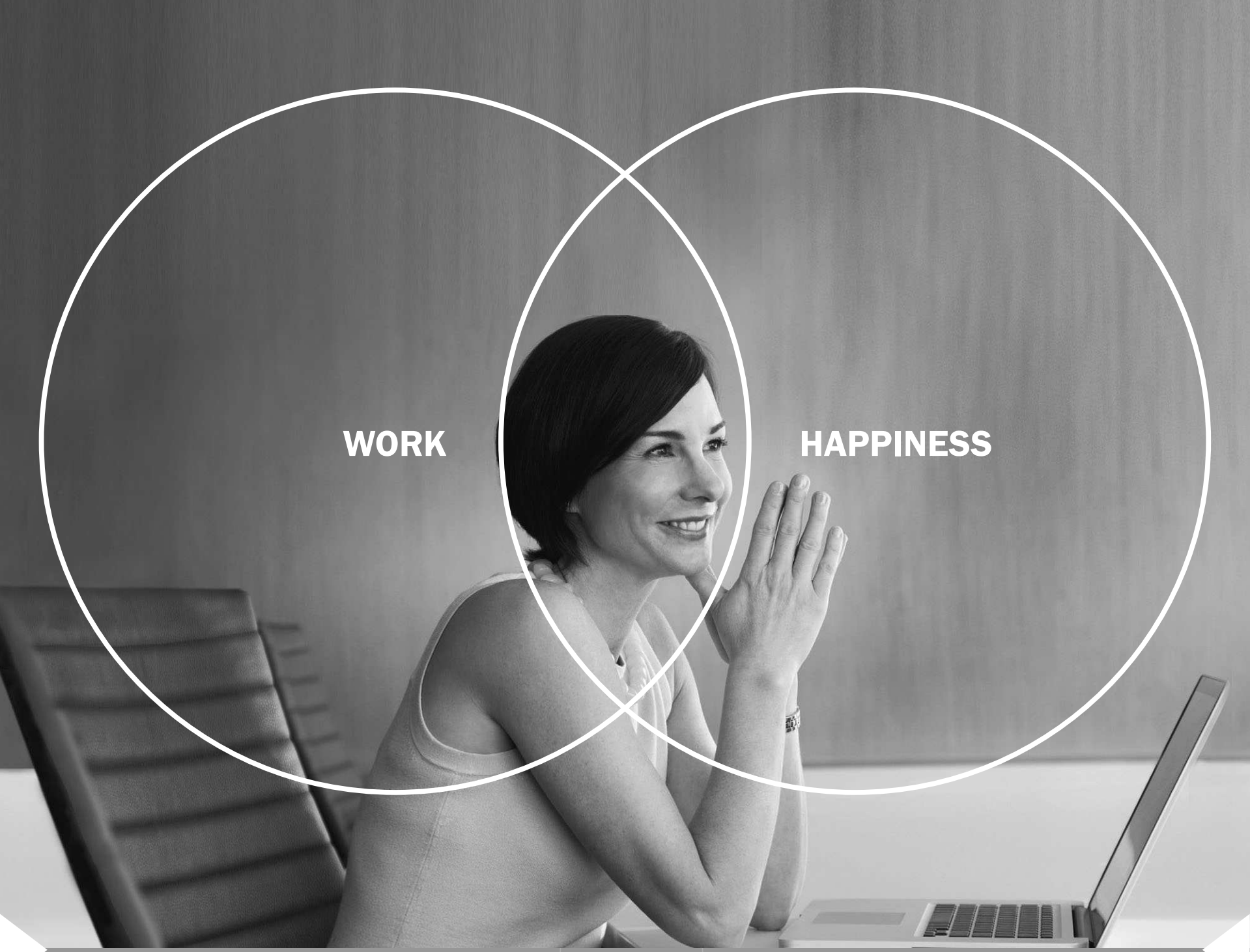
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IF APRIL 11 IS YOUR BIRTHDAY: Your highly ambitious nature is capable of great achievement during the year to come. Pay attention to the new acquaintances you meet during the next several weeks. You can obtain sound advice and widen your scope of influence by networking with like-minded people. Ward off potential business or career setbacks in September by sticking to what you know and not taking any risks. In November and December you can move forward with new projects, plans, and ambitions and expect a certain amount of success with anything you begin. If you are looking for a new romantic partner you may form a friendship that has lifelong potential.



ARIES (March 21-April 19): If you want to hit the nail and drive home a point, you must aim for it. If you put half the effort into your work, career, or business that you put into being argumentative or vague you build something worthy.

TAURUS (April 20-May 20): Catch a case of cultural improvement. New ideas can go viral and brighten your day. You can exercise your mind as much as your body and perhaps with much better results. Make no investment decisions.

GEMINI (May 21-June 20): Don't sit under the apple tree with anyone else. Those little indiscretions can drop on your head like apples and give you a headache. If you give into a temptation or a whim, you may regret it.

CANCER (June 21-July 22): Gently push your foot in the door. Taking the initiative can make the difference between winning and losing. Do not sign an agreement or a contract because all the facts might not be available.

LEO (July 23-Aug. 22): Confidence levels yo-yo. A partner or associate might be highly competitive and make you feel inferior. Some talents are not at your disposal, but others you have but are not utilizing.

VIRGO (Aug. 23-Sept. 22): Magpies like to gather shiny, worthless objects to line their nests. Learn a lesson from the magpie and don't be tempted to take home every shiny object you find. Your money can be better spent.

LIBRA (Sept. 23-Oct. 22): If it can't be cured it must be endured. There might be great benefits in being patient and not giving in to impulses. What seems incredibly enticing or aggravating will not be an issue very long.

SCORPIO (Oct. 23-Nov. 21): Leave them before you love them. Even if a new romantic conquest appears willing, or an offer you can't refuse is presented, pass it up. Such attractions will leave you high and dry in a few days.

SAGITTARIUS (Nov. 22-Dec. 21): Your personal charm attracts plenty of the moths to your flame. The moths, however, are pests that will leave a mess behind. You may enjoy admiration, but the flutter of their wings blocks your light.

CAPRICORN (Dec. 22-Jan. 19): Don't jump in with both eyes closed. It will pay, during the next several days, to make sure that all financial transactions are above-board. Take steps to improve your long-term financial security.

AQUARIUS (Jan. 20-Feb. 18): High ideals may motivate you to make the world a better place. You might overlook the fact however that achieving your goals require skills you lack. Don't bite off more than you can chew.

PISCES (Feb. 19-March 20): You just want love. In your efforts to please everyone or feel attractive, however, you might alienate someone crucial to your happiness. Be careful not to give anyone any reason to doubt your trustworthiness.

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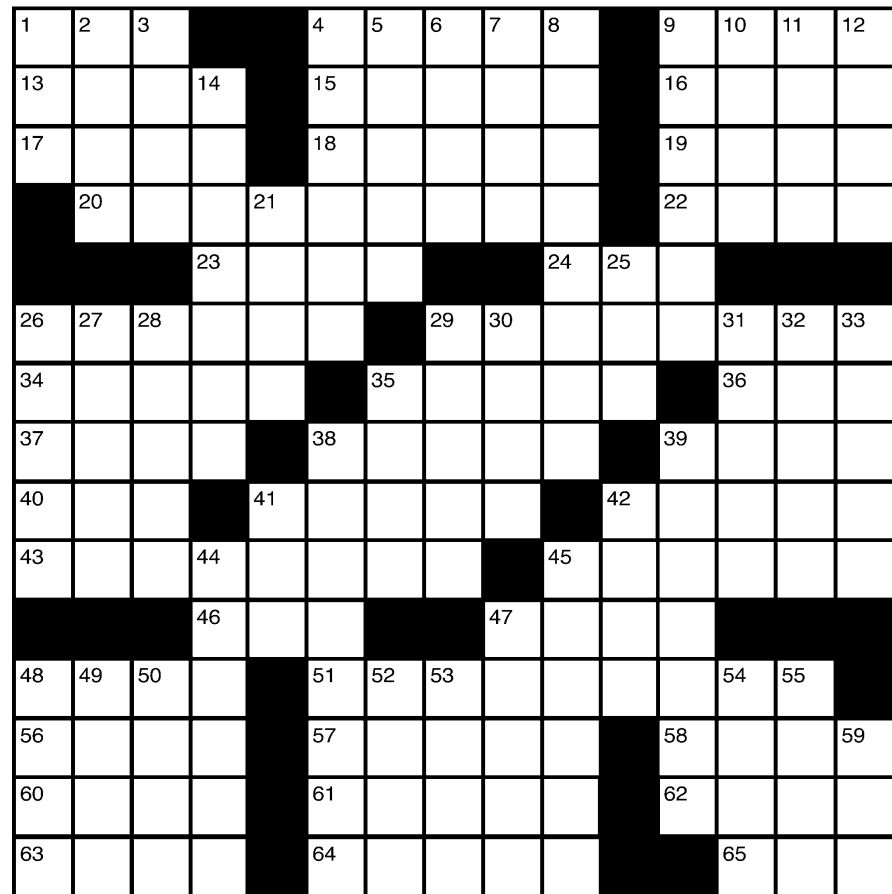
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ACROSS

- ___ of breath; panting
- Grin
- Pay through the ___; have a big expense
- Sitting upon
- City in Georgia
- "...lived happily ___ after."
- Renown
- Uneven; jagged
- "...and a partridge in a ___ tree."
- Main actor in a show
- Crawling bugs
- "Old King ___"
- Four qts.
- Run ___; find
- Snobs
- Location
- Indian corn
- Moist
- Pawn
- River landing place
- Ore pit
- Pen contents
- Internal spies
- Not true
- Comes down
- Singer Roger
- Ancient
- Meter maid of Beatles song
- Tiny amount
- Mental fixation
- Scorch
- Innocently unsuspecting
- Clubs or hearts
- Smooch
- Penetrate
- Consequently
- Pair of oxen
- Old film holders
- That woman

DOWN

- Clumsy fellow
- St. George's state
- Heavy book
- Reeks
- ___ Antoinette



Created by Jacqueline E. Mathews 4/11/12

Tuesday's Puzzle Solved



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- | | |
|------------------------------|----------------------------|
| 41 Singer ___ Tillis | 52 Cause of misery |
| 42 Conniptions | 53 Web surfer's stop |
| 44 Like very rough sandpaper | 54 Belonging to you and me |
| 45 Tightwads | 55 Near |
| 47 Live it up | 59 ___ the line; obey |
| 48 Unpleasant | |
| 49 Cincinnati, ___ | |
| 50 Chore | |



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COOKING SCHOOL



date: Tuesday, April 17, 2012

time: 6:00 p.m.

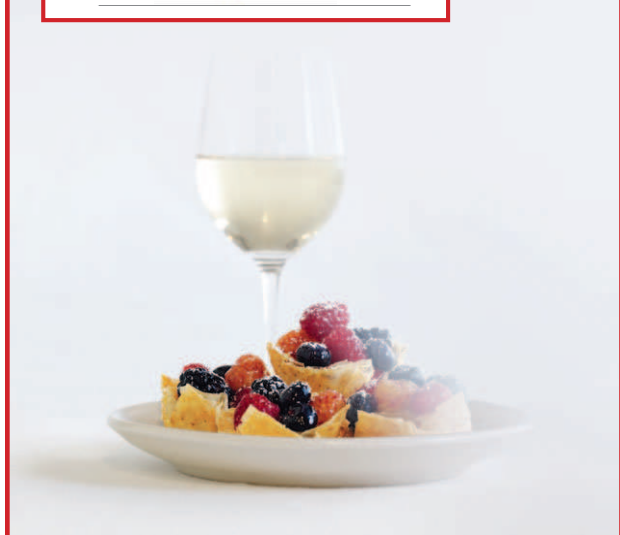
location: Roper Auditorium

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Showcase the Fruits of Spring with a Sweet Berry Tartlet


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Spring is such an exciting season. As the cold winter months melt away, buds begin to blossom and fresh fruits begin to make an appearance. From the first tiny strawberries to a profusion of blueberries, blackberries, and raspberries, these sweet and colorful fruits make for a deliciously simple starring role in homemade desserts.

"I live in an area of California known for its abundance of fresh produce. The begin-

ning of the berry season is always my favorite time," says Stephanie Gallo, a third generation Gallo family member. "These tiny fruits burst with so much flavor. They are so easy to use in baked goods. Pairing them with a light bodied, sweet wine is a fantastic way to end a great meal."

Gallo Family Vineyards' Taste of Home recipe collection has a signature Tiny Berry Tartlets recipe that's showcase these jewels of the garden. The

warm flaky crust makes the perfect complement to nature's sweetest flavors. Try serving this scrumptious dessert with Gallo Family Vineyards' light bodied Pink Moscato. Its bouquet of flavors including white peaches, passion fruit and honeydew melon make it a wonderful pairing.

Gallo Family Vineyards stands behind every bottle of wine it produces with the Best Taste Promise. If you are not completely satisfied with the quality of the wine that

you've chosen to share with your guests, Gallo Family Vineyards invites you to share your thoughts at their official website. It's just one of the many ways Gallo Family Vineyards maintains its 75 year tradition of producing the highest quality wines at a reasonable price.

For more information about Gallo Family Vineyards, please visit www.GalloFamily.com or www.Facebook.com/GalloFamilyVineyards.

Tiny Berry Tartlets

Pairs well with Gallo Family Vineyards® Pink Moscato.

For the crust:

3 (16-by-11-inch) sheets frozen phyllo pastry, thawed according to package directions
 2 tablespoons butter, melted
 2 tablespoons ground almonds
 1 tablespoon granulated sugar
 1 tablespoon confectioners' sugar

For the filling:

¾ cup prepared lemon curd
 4 cups fresh berries, such as blueberries, blackberries, raspberries or a mix
 Bottled blueberry, blackberry, or raspberry syrup

Preheat the oven to 350°F. Spray 2 (6-cup) muffin pans with cooking spray and set aside. Place one sheet of phyllo dough on a flat surface and brush with a third of the melted butter. In a small bowl, mix the almonds and granulated sugar together and sprinkle half of this mixture on the dough. Place a second sheet of phyllo on top of the first, brush with third of the butter, and sprinkle with the remaining half of the almond/sugar mixture. Place the third phyllo sheet on top, brush

with melted butter and sprinkle with confectioners' sugar.

With a sharp paring knife or kitchen shears, cut the layered dough into 12 squares. Gently press each square into a prepared muffin cup to create a freeform tartlet. Bake the tartlets for 5 minutes or until just golden. Let cool in the pans completely. (The tartlet crusts can be made up to 2 days in advance and kept in an airtight container.)

To assemble the tartlets, gently remove each tartlet from the muffin pan and place on a serving tray or plate. Place a generous teaspoon of lemon curd in each tartlet. Dip the berries into the syrup with a slotted spoon and mound them on the lemon curd. Serve immediately.

Yield: 12 servings

Prep time: 20 minutes

Cook time: 5 minutes

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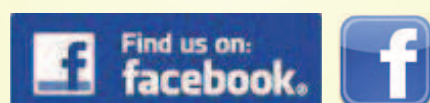
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JOHNSONVILLE ITALIAN SAUSAGE AND TASTE OF HOME BRING NEW FLAVOR TO TRADITIONAL DISHES

Johnsonville Italian Sausage Meatballs Featured in Taste of Home Cooking Schools Nationwide



Johnsonville Sausage today announced it has teamed up with the Taste of Home Cooking Schools to bring at-home confident cooks new and delicious ways to add flavor to family meals.

Johnsonville Italian Sausage – available in both links and ground form – is a versatile ingredient that can add delicious flavor to a host of different recipes. While other meats require sauces and spices to flavor a dish, Italian Sausage brings the flavor all on its own.

Made with only premium cuts of pork and the perfect blend of spices since 1945, Johnsonville Italian Sausage brings the level of quality at-home confident cooks are looking for when feeding their families' favorite "keeper" recipes. Whether it's elevating the flavor in your family's traditional lasagna, or starting a new tradition with adding some kick to traditional sausage stuffing at the holidays, Johnsonville Italian Sausage is the perfect choice.

Try Johnsonville's Italian Meatballs recipe with your family tonight. This delicious dish is sure to bring everyone in your house together for some quality family time.

Johnsonville Italian Meatballs

What you need:

- 1 pkg. (19 oz.) Johnsonville Mild Italian Sausage Links or Ground Sausage
- 1 egg, lightly beaten
- 1/3 cup dry bread crumbs
- 1/4 cup Parmesan cheese, grated
- 1/4 cup milk
- 1/4 cup onion, finely chopped

Preparation:

1. Preheat oven to 350oF.
2. In a large bowl,

combine the egg, bread crumbs, Parmesan cheese, milk and onion.

3. Remove sausage from casings.
4. Add sausage to the bread crumb mixture and mix well.
5. Shape into 20 meatballs; arrange on a shallow baking pan.
6. Bake for 20 minutes or until meatballs are

7. Serve with your favorite sauce and spaghetti.

Prep Time: 25 min

Cook Time: 20 min

Makes: 6 servings

About Johnsonville Sausage, LLC

Wisconsin-based Johnsonville Sausage is the No. 1 national brand of brats, Italian sausage,

smoked-cooked links and fresh breakfast sausage links. Johnsonville employs approximately 1,300 members. Each member takes ownership of product quality to ensure the excellence and "Big Flavor" of Johnsonville Sausage. Founded in 1945 by Ralph F. and Alice Stayer, the company remains privately owned today.

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ing his Original Essence, **Chicken Paillards over Arugula.*** This recipe combines fresh, flavorful ingredients fit for a true gourmand, but is simple enough to prepare in a pinch.



Chicken Paillards over Arugula

Ingredients:

- Four 6- to 8-oz boneless, skinless chicken breast halves, pounded to 1/4" thickness
- 5 oz fresh arugula or baby greens, tough stems removed, rinsed and spun dry
- 3 tbsp plus 2 tsp extra-virgin olive oil, plus more for serving
- 2 1/2 tsp freshly squeezed lemon juice, plus more for serving
- 1 3/4 tsp salt
- Freshly ground black pepper
- Emeril's® Original Essence**, to taste
- 1/4 cup coarsely grated Parmigiano-Reggiano cheese

Preparation Directions:

1. Preheat grill to high, and lightly coat grate with oil.
2. In large bowl, combine arugula, 1 tbsp olive oil, 1 tsp lemon juice, 1/4 tsp salt, and a pinch of black pepper. Toss gently to combine. Season to taste, and divide the greens among four large plates.
3. In small bowl, combine remaining 2 tbsp plus 2 tsp olive oil with the remaining 1 1/2 tsp lemon juice, 1/2 tsp salt, and a pinch of black

pepper. Stir to blend.

4. Rub about 3/4 tsp of the olive oil mixture over one side of each piece of chicken and season lightly with **Emeril's® Original Essence**. Season each chicken breast on both sides with 1/4 tsp of remaining salt.
5. Carefully place the chicken, oiled side down, on the hot grill. Using a spoon, dab the remaining olive oil mixture onto the exposed chicken and rub it evenly over the meat. Cook until chicken is firm to the

touch and just cooked through, 1-2 minutes per side.

6. To serve, place 1 chicken breast in the center of each arugula salad, and drizzle each lightly with additional extra-virgin olive oil and fresh lemon juice. Sprinkle 1 tbsp grated cheese on top of each serving, and serve immediately.

Serves 4.

* Recipe courtesy of Emeril Lagasse. As first seen in Emeril at the Grill, Harper Collins Publishers. Copyright©2000 Emeril MSLD Acquisition Sub LLC. Emeril's and BAM! Are trademarks of Martha Stewart Living Omnimedia, Inc. All rights reserved. ©2012 B&G Foods, Inc.

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Big Green Egg Recipe: All American Burger

INGREDIENTS:
1 pound ground chuck
1 pound ground round
1/4 cup Big Green Egg Sweet Maple Seasoning
Kosher salt & freshly ground pepper
4 hamburger buns
garnish as desired

DIRECTIONS:
Place ground chuck, ground round, barbecue rub, salt, and pepper into a large bowl and combine. Form the beef mixture into 4 equal patties 1-inch thick. Place the patties on a rimmed sheet pan. Let patties sit at room temperature for 30 minutes before grilling. Place the patties on the Grid and close the lid of the EGG. Sear for 3 minutes for medium-rare.

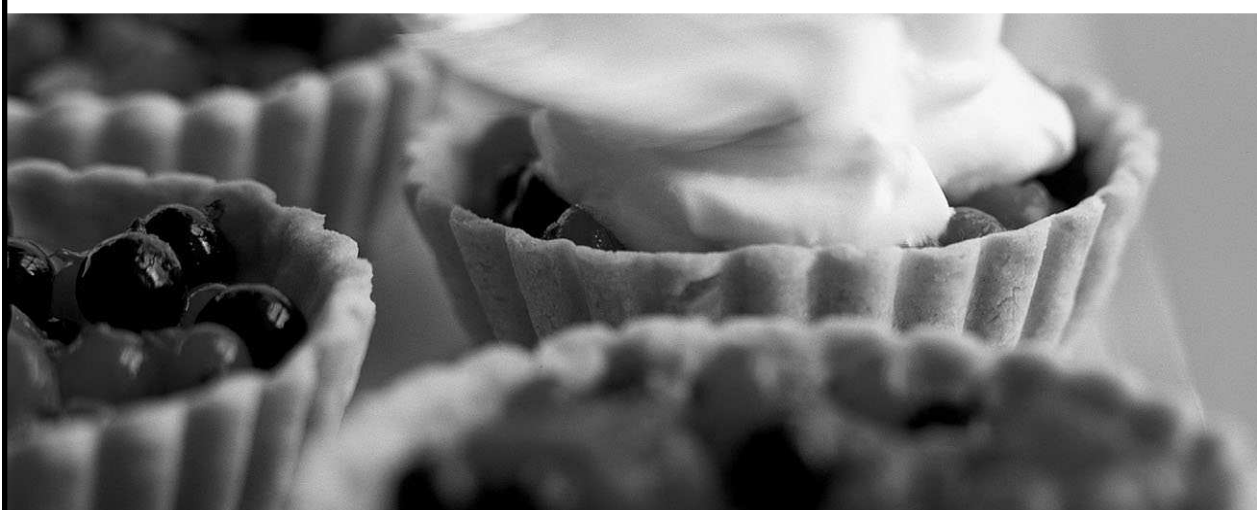
Transfer the hamburgers to a plate. Let the hamburgers rest for 5 minutes. Place the hamburger buns on the Grid, cut side down, for 30 seconds to get nice grill marks. Transfer the hamburger buns to a platter. Place a hamburger in each bun and serve. Serves 4.

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ShopTasteofHome.com is a one-stop resource for all things Taste of Home, whether cooks are looking for issues of the brand's magazines or the massive collection of

cookbooks ranging from simple-to-create appetizers to family-friendly main dishes to show-stopping desserts. Each of the books on the site offers reader-submitted, test-kitchen approved recipes, tips and stories, as well as the inspiring food photography that Taste of Home fans have come to know and love. ShopTasteofHome.com also features a carefully curated selection of novel, useful and creative kitchen tools and gadgets that make cooking and baking more efficient. The site offers a 100% satisfaction guarantee; if customers are disappointed with their purchases, they may return the items at any time, no questions asked. Shoppers are encouraged to

watch for special online sales and promotions that make Taste of Home cookbooks and special recipe collections even more affordable.

"At Taste of Home, we know that today's home cook is spending more time online, not only researching recipe ideas, but searching for kitchen tools and cookbooks to make their time in the kitchen even more enjoyable," says Catherine Cassidy, Editor-in-Chief for Taste of Home. "Shop Taste of Home is an incredible resource for those who love to cook or bake and shop from the comfort of their own home. The site is a destination for all the exclusive Taste of Home books and publications, plus in-

dividually selected kitchen tools and gadgets that reflect the trends we see from our interaction with home cooks across the country."

One recent introduction to ShopTasteofHome.com is the Taste of Home Cooking School Cookbook, which brings the lessons and "secrets" of the live cooking school experience into the homes of cooks everywhere by sharing on-stage techniques and expert advice. The book features over 400 easy-to-read recipes, like the Berry Patch Pie recipe below, and each is accompanied by gorgeous color images and step-by-step tips.

Berry Patch Pie*

8 Servings Prep: 30 min. + cooling

Ingredients:

- Pastry for single-crust pie (9 inches)
- 3/4 cup sugar
- 1/4 cup cornstarch
- 2 cups halved fresh strawberries
- 1-1/2 cups fresh raspberries
- 1 cup fresh blackberries
- 1 cup fresh blueberries
- 1 tablespoon lemon juice

Directions:

On a lightly floured surface, unroll pastry. Transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5-7 minutes longer or until golden brown.

Cool on a wire rack.

Meanwhile, in a large saucepan, combine sugar and cornstarch. Stir in berries and lemon juice. Cook, stirring occasionally, over medium heat until mixture just comes to a boil; pour into prepared crust. Cool completely on a wire rack.

Nutrition Facts

1 piece equals 250 calories, 7 g fat (3 g saturated fat), 5 mg cholesterol, 101 mg sodium, 46 g carbohydrate, 4 g fiber, 2 g protein.

*Recipe from Taste of Home Cooking School Cookbook



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kernel corn, not corn flour, which gives them their distinctive and authentic flavor, aroma and texture

The next time your family is in the mood for a Mexican fiesta, try a twist on the typical meal with this **Taco Casserole recipe** made using authentic Ortega fire roasted Green Chiles, tantalizing Ortega taco sauce and Ortega taco seasoning, and finished with Ortega taco shells for a satisfying crunch.



Taco Casserole

Ingredients:

- 1 pound lean ground beef
- 1 cup chopped onion
- 1 bottle (8 ounces) **Ortega Taco Sauce**
- 3/4 cup water
- 1 can (4 ounces) **Ortega Fire-Roasted Diced Green Chiles**
- 1 packet (1.25 ounces) **Ortega Taco Seasoning Mix** or **40% Less Sodium Taco Seasoning Mix**
- 1 package (12-count) **Ortega Yellow Corn Taco Shells** or **Whole Grain Taco Shells**, broken
- 2 cups (8 ounces) shredded mild cheddar cheese, divided

Directions:

1. Chopped tomatoes, chopped green bell pepper, sour cream
2. Preheat oven to 375 F. Grease 11X7-inch baking dish.
3. Cook beef and onion in large skillet over medium heat, stirring occasionally, until beef is

4. browned. Drain and discard excess fat.
5. Stir in taco sauce, water, chiles, and seasoning mix; bring to a boil. Reduce heat to low. Cook 3 to 4 minutes, stirring occasionally.
6. Layer half of broken taco shells on bottom of prepared baking dish.

7. Cover with half of meat mixture; sprinkle with 1 cup cheese. Repeat with ingredients.
8. Bake 20 to 25 minutes or until bubbly and cheese is melted. Serve with desired toppings.

*Prep time: 10 minutes
Start to finish: 30 minutes
Serving size: 8 servings*

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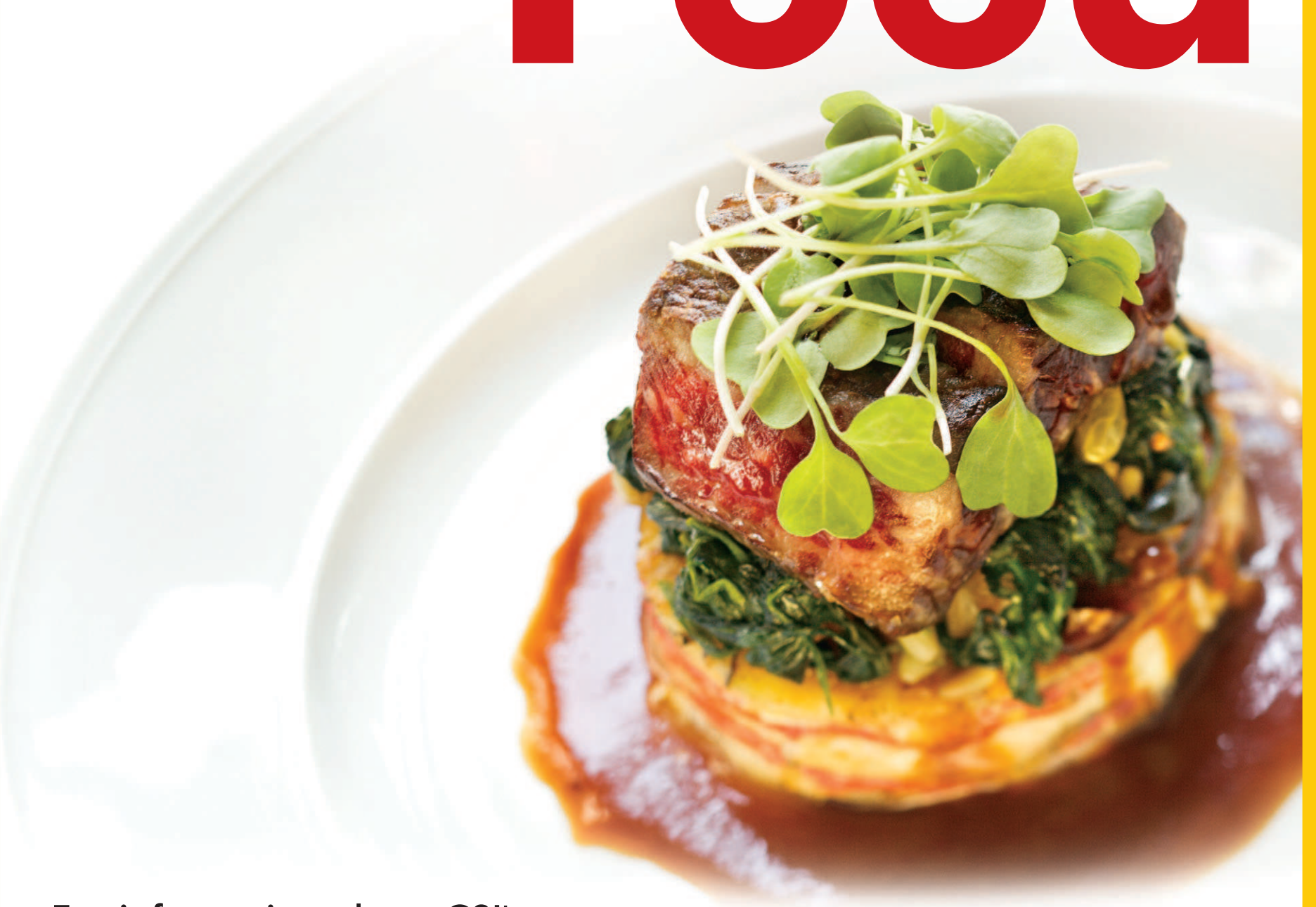
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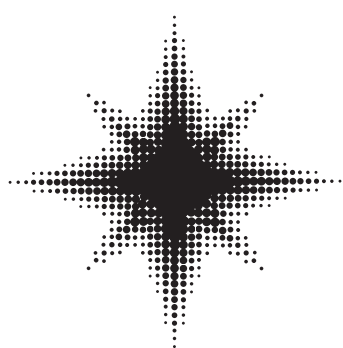
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