





# Music festival ratings listed

**FILER** — The results of the district music festival prescheduled over the weekend at the Filer High School have been announced by Ron Koford, Filer music director.

Vocal groups receiving high rating of I were mixed quartet, Glenns Ferry; girls' duet, Bliss; boys' octet, Jerome; soprano and alto duet, Burley; girls' quintet, Jerome; octet No. 2, Burley; girls' trio, Murtaugh and boys' quartet, Glenns Ferry.

Ratings of I went to girls' trio No. 2, Burley; soprano and alto duo No. 2, Burley; girls' quartet, Glenns Ferry. A II rating went to the girls' trio No. 1, Burley; Charles Saitgast and Becky Hopkins; Buhl; girls' double trio, Hagerman; girls' sextet, Murtaugh; Hagerman double sextet; Octet No. 1, Burley; girls' sextet, Castleford and sextet No. 1, Bliss.

Swing choirs receiving I were Buhl, Jerome, Minico, Burley, (mixed) Jerome; Madrigal 1, Jerome, and Madrigal 2, Jerome. Ratings of II were received by the swing choirs of Glenns Ferry, Shoshone and Madrigal choir, Buhl.

Girls' choirs and glee clubs receiving I were Jerome, Glenns Ferry, with II going to Hagerman, Bliss and Declo and III to Raft River and Richfield. Boy's glee clubs and chorus receiving I were Jerome, and II, Shoshone and Glenns Ferry.

Mix chorus saw the I rating awarded Murtaugh, Burley, Glenns Ferry, Wendell, Wood River, Jerome and Minico, and II to Oakley, Shoshone, Buhl, Filer, Buhl (concert), and Gooding.

Wind instrument solos: flute, Harden, Filer, I; and Tverdy, Castleford, II; trumpet solo: II to Larry Humphries, Buhl; Bob Atkins, Buhl, and Keith Christensen; clarinet duet, Susan Esa and Debbie Bliss, Minico, I; Patti Lage and Valerie Koopman, Hagerman, II, and Janet Keller and Debbie Tverdy, Castleford, II.

Flute solo: Amy Anne Todd, Buhl; Jill Harper, Burley; Julie Fowler, Murtaugh and Kim Payne, Wood River, all I; Debbie Hann, Buhl; Catherine Jones, Hagerman; Patricia Laffayne Anderson, Gooding; Debra Jane Baker, Minico, all II.

Trumpet solo: Lea Pratt, Buhl; Charles Saitgast, Buhl; Lea Pratt and Charles Saitgast, Buhl, (duet); Teresa Williams, Buhl; Clyde Brininger, Burley; Merrilee Bradshaw, Kimberly; Kent Peterson, Wendell, and Darel Southstone, Wood River, all I.

Others were woodwind quartet, Declo, II; woodwind trio, Glenns Ferry; I; Nancy Jones, Hagerman, oboe, III; Poani Pickett, Oakley, flute, III; Camille Blastock, Filer, oboe, I; Smallwood, Castleford, clarinet, II; Chris Metts, Burley, Clarinet, II; Lisa Bates, Kimberly; French horn, I; trumpet trio, Buhl, II; saxophone quartet, Glenns Ferry, II; Marlin Roberts, Buhl, clarinet, II; trumpet quartet, Buhl, II; Keith Christenson, Buhl, E horn, II and Robert Murphy, Burley, French horn, I.

Trombone quartet, Buhl, III; brass quartet, Castleford, II; brass sextet, Glenns Ferry, II; brass quintet, Buhl, no rating; flute duet, Buhl, I; bell solo, Buhl, I; snare drum trio, Minico, I; snare solo, Minico, II; snare solo, Minico, I.

Brass sextet, Buhl, II; tenor sax, Castleford, I; clarinet, Murtaugh, I; Clarinet, B, Minico, I; oboe, Minico, I; alto sax solo, Buhl, II; E alto sax, Wendell, III; trombone, Hagerman, I; trombone, Buhl, II; trombone, Declo, II, and trombone, Wood River, I.

Baritone horn, Murtaugh, I; E tuba, Hagerman, I; baritone solo, Buhl, I; trombone, Wood River, I; clarinet, Murtaugh, II; Violin, Declo, I; sousaphone, Wood River, II, and bass solo, Buhl, I.

Concert bands receiving I were Murtaugh, Filer, Wendell, Shoshone, Gooding and Buhl, and II, Castleford, Valley, Wood River and Glenns Ferry, and III, Hagerman, Oakley, Declo and Burley.

Stage bands receiving I were Jerome, Buhl, Minico, Burley and Castleford, and jazz band receiving I was Minico and Buhl (jazzing II).

Vocal solo I were awarded Ruth Austin, Buhl; Shirley Reed, Filer; Tim Boggs, Glenns Ferry; Rick Givens, Rupert; Valerie Hall, Bliss; Melanie Watts, Murtaugh;



## Ordeal explained

**DOLORES** Janda, Griffin, Ga., shows how Moses Pearson Jr. held a gun to her head Sunday as he transported her and her two teenage daughters in their family car after he had rammed their car and taken them hostage. Her husband, left, was wounded and left for dead when Pearson took the car. Pearson began a shooting spree Saturday in Jacksonville, Fla. It ended when police forced the car with the hostages off the road and Pearson killed himself. (UPI)

Lonna Smith, Wendell; Susan Parnell, Buhl; Merrilee Bradshaw, Kimberly; Shelly Baloch, Jerome, and Pam Lancaster, Jerome.

Diana Greenwall, Jerome; Gary Jorgensen, Burley; Vaughn Stephenson, Minico; Merrilee Coltrin, Burley; Laurie Bell, Minico; Tammy Pettingill, Burley; Patricia Peterson, Murtaugh; Summie Jewis, Wood River; Stephanie Clark, Hagerman; Mike Woodsworth, Oakley; Linda Anthis, Filer; Bridget Hargden, Filer; Carla Crane, Burrey; Ann Luke, Burley.

Ratings of I- to Tony Willis; Glenns Ferry; Suzanne Graesch, Buhl; Julie Peterson, Murtaugh; Brent Van Camp, Burley; Gary Wertz, Glenns Ferry; Barbara Hall, Burley; Sally Lenker, Bliss; Stephanie Clark, Hagerman; and Cindy Bourn, Murtaugh.

Receiving II were: Lufben Williams, Buhl; Lori Burkhalter, Jerome, and Lucille Bench, Oakley; II, Joni Maloney, Filer; Rex Harding, Jerome; Jeff Hansen, Shoshone; Jeff Bridg, Bodecker, Filer; Debbie Manning, Bliss; Becky Hopkins, Buhl; Teresa Smith, Buhl; Bob Giles, Shoshone; Marc Smyrl, Buhl;

Kerri Black, Hagerman; Connie Holinson, Wendell; Dean Harper, Oakley; Kristen Clark, Minico; Michelle Turner, Declo Junior High; Jim Stevensmith, Filer.

Receiving III were Vicky Romans, Buhl; Audrey Dammarell, Burley; Lori Barnes, Raft River; Sarah Hackney, Hagerman; Juanita Menachach, Hagerman, and Valry Ward, Raft River.

Ratings of III were given Debbie Bishop, Raft River; Mary Anne Twitchell, Raft River; Penni Pickett, Oakley, and Lattie Hicks, Murtaugh.

Receiving I in piano were Debbie Simon, Fairfield;

## Accident claims 2

**CALDWELL**, Idaho (UPI) — Two Nampa men were killed early Sunday morning when the car they were driving ran a flashing red light at Fifth Street in Caldwell and hit a semi-truck southbound on Interstate 80.

The victims are Angel Garcia Reyes, 25, and Moises Contreras-Cuellar, 42, both of 1615 Fifth St. N., Nampa. According to police reports, both died at the scene of the accident.



## TF girl wins first place

**TERRI** Sampe, daughter of Mr. and Mrs. Harold Sampe, Twin Falls, was crowned Miss Credit Union Idaho Friday night at the annual meeting of the Idaho Credit Union League. The meeting was held at the Ponderosa Inn, Burley. Miss Sampe received a \$500 scholarship to the college of her choice and will travel throughout the state during her reign. She competed with girls from around the state in a test demonstrating knowledge of credit unions, a speech contest and a judge's interview.

# AATCO TRANSMISSION SERVICE

**Expert Transmission Service  
All Makes and Models**

**ONE DAY SERVICE IN MOST CASES**  
WE USE KENDALL TRANSMISSION FLUID!

**TRANSMISSION TUNE-UP** ..... **\$22.50**  
All Models Includes Fluid, Labor, Filter & Gasket

**ALL WORK GUARANTEED**  
- 2019 Kimberly Road, Twin Falls 734-3830

*"Ask for Wes or Joe!"*

## We can build you a building that won't waste anyone's energy.

**Yours.**

When we build you a building, we can handle the planning, budgeting, designing, scheduling. Any of the phases of project management you haven't the time or desire to tackle. Which means you won't have to waste your energy.

**Ours.**

And we won't waste *our* energy because we build with Butler building systems, which are pre-designed and engineered to arrive at the job site ready for quick, efficient, accurate erection. Which also means you won't waste any money.

**Or the world's.**

We won't waste the world's energy either, because Butler's roof and wall systems are designed to provide the best of all possible insulation seals against outside heat and cold.

When we build you a Butler building, we don't waste much of anything. And in this day and age, that's something. If you're ready to build, give us a call.

**VALUE  
BRIGGS-BONNETT BUILDERS**  
2148 4th Ave. East  
Twin Falls, Idaho 734-2323

**KTVB, channel 7 from Idaho's Capital City comes to Twin Falls through Magic Valley cablevision over cable channel 7. Join Larry Taylor, Susan Eby and Larry Maneely for news you'll depend on.**

# NEWS BEAT

**Your news source.**

**Evenings at 5:30 and 10:00**

'Real' California governor fascinating politician

Member of Audit Bureau of Circulation and UPI, Official City and County Newspaper pursuant to Section 40-108 Idaho Code...

Political money must flow again

In 1972 Richard Nixon amassed over \$50 million to finance his re-election as President. Charging that "fat cats" were controlling American politics...

By Murray Olderman SACRAMENTO, Calif. (NEA) - A metropolitan newspaper publisher was asked at a public gathering about the governor of California. He answered simply, "The man is nuts."

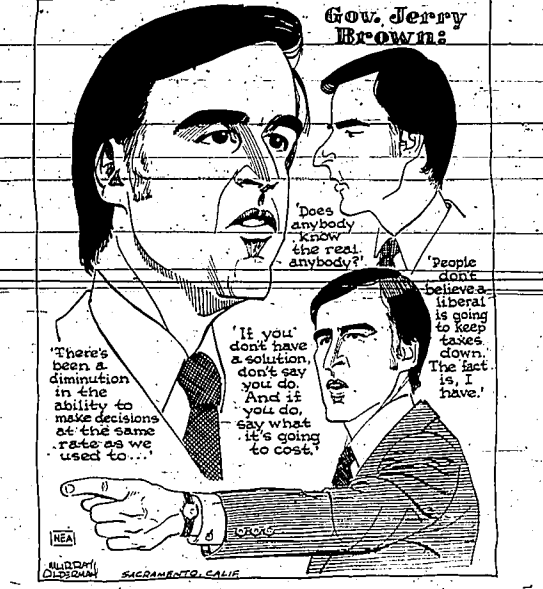
The white fringe on the sideburns, the aquiline nose, the heavy, pursed lips, the almost "almighty" figure identified him quickly. He is, in his own way, the most fascinating politician in America.

There he made a 15-minute speech - the governor is to be lauded - and concluded: "I see tremendous vitality of people ready to try new ideas. What we lack is inspiration and leadership..."

they are and try to understand the dilemma and have our programs on that. "If you don't have a solution, don't say you do. And if you do, say what it's going to cost."

Thoughts for today

"Truthfulness is a cornerstone in character, and if it be not, firmly laid in youth, there will ever after be a weak spot in the foundation."



letters

Editorial view questioned

Editor, Times-News: The topic of your 18 April 1976 editorial was unusual indeed for Easter Sunday, and certainly not a well researched position.

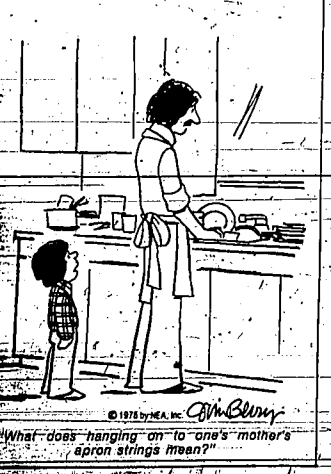
In private business. Skilled labor in government - the blue collar workers - are paid the average scale of private sector employees performing similar work in the same regional area.

Buhl farmer offers reply

Editor, Times-News: When I read the article of John Walker, April 21, 1976, I could not believe my eyes. I had to read it a second time. Where he got his information is beyond me.

Uncle Sam gave us. I know we couldn't. I would also like to talk to the farmer that buys a new pickup every year and pays cash for it. We bought a pickup in 1950 and drove it until 1968 when we traded it on an '89 pick-up.

Berry's World



Takes his cue

MEXICO CITY (UPI) - Journalists often accompany President Ford on trips when they date their stories to "Abroad Air Force One."

Now you know

By United Press International The construction of the ancient megalithic formation at Stonehenge, England, required an estimated 1.5 million manhours of labor.

Reagan's weekend gains may vanish later

By United Press International
It was Ronald Reagan's weekend.
In line with his "sun belt" strategy he won most of the GOP national convention delegates...

out a heavy favorite - his campaign will have little meaning.
Ford stayed in Washington Sunday, but embarked on his second Texas swing Tuesday.
On the Democratic side, Pennsylvania is crucial. Henry Jackson had an early lead there...

Democratic wings.
George Wallace also is on the ballot in Pennsylvania, but he has campaigned only briefly there and is not considered a major factor.
These four candidates plus Frank Church, who has been mostly working the West since his late entry into the primary picture, appeared on a panel interview on television (ABC's Issues and Answers) Sunday from Philadelphia.
Carter and Jackson had a brief flare-up over whether Carter, while governor of Georgia, supported the so-called "right to work" laws which labor detests...

'Mo' wins Arizona primary

© N.Y. Times Service
PHOENIX - Rep. Morris K. Udall finally won the primary Saturday.
The presidential hopeful, who has been joking about his slim chance of winning, finished second in Arizona's four congressional districts in his home state...

National Convention Delegates despite a last-minute speech by Sen. Barry Goldwater praising President Ford.
With nearly all of the statewide vote in, Udall, who represents one of Arizona's four congressional districts, polled about 71 per cent in a field of nine candidates. He will thus get either 19 or 20 of the state's 25 delegates to the national convention, according to the Democrats' proportional system, being used this year for the first time.
Jimmy Carter received about 10 per cent of the vote and will get either four or five delegates.

WE HAVE A FREE CALENDAR & ALMANAC FOR YOU!
GLOBE SEED & FEED CO.
Truck Lane, Twin Falls, ID 83420

100% ORGANIC FERTILIZER

ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO
ORGANIC MORGRO

CONTACT YOUR WASCOR OR MORGRO REPRESENTATIVE
WASATCH CHEMICAL DIVISION
GLOBE SEED & FEED
224 4th Ave. So. Truck Lane

FBI closes books on Oklahoma woman's death; solons probing

WASHINGTON (UPI) - Though a House subcommittee is beginning an investigation into the death of a union woman probing safety features at an Oklahoma plutonium plant, the FBI has quietly closed its books on the case.
The FBI made no announcement that it had ended its investigation of Karen Silkwood's death Nov. 13, 1974, as she was looking into questions of safety at the Kerr-McGee plutonium plant in Oklahoma.
And investigators for the subcommittee on energy and environment said they tried without success to obtain many FBI records on her auto crash death.
They said the hearings will show a "lack of follow through" which raises questions about the ability of the FBI and other agencies to respond to health and safety violations at nuclear facilities.

Committee staffer Peter Stockwood said the Kerr-McGee probe has raised serious questions as to whether the government is equipped to handle the impact of the enormous increase in the use of plutonium expected in the near future.
The FBI previously reported dropping its investigation into the death itself, after finding no evidence of foul play. Miss Silkwood, who herself had been conlaminated, died enroute to a meeting with a New York Times reporter. The material was then collected at the Kerr-McGee plant was never found.
But the FBI had said it was still investigating two other aspects of the case - the disappearance of pounds of plutonium and charges of illegal company interference in union activities.
UPI learned that those two parts of the investigation also have been closed, with no action taken. Justice Department witnesses are expected to report that development.



KAREN SILKWOOD records held

during the subcommittee hearings chaired by Rep. John D. Dingell, D-Mich.
Subcommittee staffers said they received "very limited" and "highly sanitized" records from the Justice Department during their investigation of the case. The only document the subcommittee received from the FBI was a "summary" of the investigation.
The National Organization for Women meanwhile has charged that Sens. Lee Met Calfe, D-Mont., and Abraham Ribicoff, D-Conn., reneged on a promise the Senate Government Operations Committee would hold hearings into the Silkwood case.

Hospital stay ending

SAN FRANCISCO (UPI) - Convicted bank robber Patricia Hearst, recovering from a collapsed lung, may be released from the hospital this week.
Officials at Sequoia Hospital in nearby Redwood City said Sunday that she was "quite comfortable and eating well." They said if Miss Hearst continues making progress she may be released to federal custody in "four or five days."
Miss Hearst, 22, was hospitalized two weeks ago when she became ill in the San Mateo County Jail. She was also treated for malnutrition. She will be transferred to the federal Metropolitan Correctional Center in San Diego for a 90-day psychiatric evaluation.

DONALD RUMSFELD ... no 'giveaway'

WASHINGTON (UPI) - Defense Secretary Donald Rumsfeld says anything President Ford does with respect to the Panama Canal is going to be in the national interest of the United States.
Reacting to GOP contender Ronald Reagan's charges that Ford plans to "give away" the waterway, Rumsfeld said:
"The President... is not going to do anything with respect to Panama that's not consistent with our national security interests."

Aide backs Ford moves on Panama

WASHINGTON (UPI) - Defense Secretary Donald Rumsfeld says anything President Ford does with respect to the Panama Canal is going to be in the national interest of the United States.
Reacting to GOP contender Ronald Reagan's charges that Ford plans to "give away" the waterway, Rumsfeld said:
"The President... is not going to do anything with respect to Panama that's not consistent with our national security interests."

US oil firms ignoring chill, eye Viet drilling

WASHINGTON (UPI) - Despite a continuing chill in political relations between Hanoi and Washington, several American oil companies have been invited by Vietnam to submit proposals for resuming the offshore oil exploration that was suspended when South Vietnam fell to Communist forces a year ago.
The American oil companies, as well as concerns in Canada, France, Japan and Britain, have held continuous secret negotiations with the Vietnamese and appear eager to resume drilling for oil in the potentially rich South China Sea. Information of the negotiations was provided by oil executives who wished to remain anonymous and by State Department officials.
One top oil executive said in an interview last week that he was convinced "major contracts" would be signed this year with Hanoi to exploit the oil reserves. A New York banker who has closely followed the Vietnamese economy predicted that Vietnam was preparing "to break out of its shell" and begin signing deals with Western companies - including Americans - if the current embargo on trade to Vietnam is dropped. A bill

about to be approved by Congress, over objections by the Ford Administration, would lift the embargo on a trial basis for six months.
American oil industry officials said that their companies wanted to develop the oil, and had received encouragement from middle-level State Department officials. However, they did not know if the necessary political steps would be taken by Vietnam and the United States to make it possible for American concerns to sign contracts allowing them to participate in the drilling.
Prior to the collapse of the Saigon regime last April, the following American companies were involved in drilling off the South Vietnam coast: Union Texas, Skelly, Marathon, Mobil, Shell, Cities Service and Exxon.
Mobil and Shell made discoveries of oil but had to leave Vietnam before being able to test their finds conclusively, industry officials said.
All the companies, with the exception of Exxon, have told State Department officials of their interest in negotiating a return to Vietnam to see if they can recoup on their "multi-million dollar investment."
In contrast with the consistent cordiality shown by Hanoi toward the American oil companies in the secret negotiations in Paris over the last year, government-to-government relations have been uneven and at present are marked by polemics and no sign of direct contact.

UNTIL FURTHER NOTICE
NEW OFFICE HOURS
OF CARPENTERS LOCAL 1058
1:00 to 5:00 P.M.
Monday thru Friday

VOLCO VALUES - VOLCO VALUES - VOLCO VALUES

SPRING FENCE SALE
April 20 to May 1
JUST ARRIVED
2 Truck Loads
CHAIN LINK FENCING
Security & Beauty
LIFETIME QUALITY
Special Carload Price
Free Estimates
Financing Available
OPEN ALL DAY SATURDAYS
JEROME 615 W. Main Phone 324-8161
TWIN FALLS 1390 Highland Ave. E. Phone 733-5571
BURLEY 303 N. Overland Phone 678-8368
VOLCO VALUES - VOLCO VALUES - VOLCO VALUES

TV VIEWING FOR MONDAY, APRIL 26, 1976
Cable Channel 2 Cable Channel 4 Cable Channel 5 Cable Channel 6 or Channel 11 Cable Channel 7
6:00 News
6:30 News
7:00 News
7:30 News
8:00 News
8:30 News
9:00 News
9:30 News
10:00 News
10:30 News
11:00 News
11:30 News
12:00 News
12:30 News
12:45 News
VARIETY AT YOUR FINGER TIPS
Cable Vision PHONE 733-6230

# people

## Matthau surgery said 'successful'

INGLEWOOD, Calif. (UPI) — Academy Award winning actor Walter Matthau was reported in stable condition today following successful open heart surgery to repair a valve.

A spokesman at Daniel Freeman Hospital said the 56-year-old actor was "doing well" and would probably be confined to the hospital for a week to 10 days.

Attending surgeons said the operation was a complete success and that Matthau should be able to return to work on his latest production early this summer.

In 1965, Matthau suffered a major heart attack that almost killed him. One year later he won an Oscar as best supporting actor for his performance in "The Fortune Cookie," with Jack Lemmon.

WALTER MATTHAU 'stable'



### Cameron will retire

PITTSBURGH (UPI) — Barney G. Cameron will retire as president and business manager of the Pittsburgh Press, effective June 30.

Cameron, who became 65 on Jan. 3, is retiring in accordance with company policy, the newspaper said in its Sunday editions.

Edward W. Estlow, general business manager of Scripps Howard Newspapers and president of the parent E. W. Scripps Co., said a successor would be named shortly.

Cameron's retirement will culminate a half-century career that began during his high school years when he joined the circulation department of the Portland, Ore., News.

### Reuther 'haunted'

DETROIT (UPI) — Victor Reuther, brother of the late president of the United Auto Workers, says he is "haunted" by the question of whether his brother's death in a 1970 airplane crash was accidental.

The former UAW president, his wife, and four others died when their plane crashed at the Emmet County Airport in Northern Michigan.

In a book on the UAW, Reuther writes:

"Like others, I have been haunted continually by the question: Was the crash accidental? There had been so many attempts on Walter's life."

### Happy's happy

WASHINGTON (UPI) — A year and a half after two operations for breast cancer, Mrs. Margareta "Happy" Rockefeller says she has never felt "happier than she is now."

"I have never felt better physically and I am happier than I have ever been," she said in an interview in the May Reader's Digest. "I am undertaking projects with increased enthusiasm and I find them less of an effort."

### Light finger oddities

LONDON (UPI) — There are some thieves in England who apparently like giraffe pictures and dog food as well as cash.

London newspapers Sunday reported more than their usual share of oddities in the department of light fingers.

Thieves broke into the London offices of a giraffe magazine, stole valuable cameras and photographic equipment, but stole a tall pile of pig-pops. Most were shots of nude girls' backs.

### Butz's egg

SALONICA, Greece (UPI) — Agriculture Secretary Earl L. Butz took time out from a global trade tour Sunday to take part in a Greek Orthodox Easter custom — and bad luck may follow him as a result.

At the American Farm School in Salonica, Butz joined Nicholas Martis, minister of northern Greece, in the traditional custom of cracking of red-dyed eggs. Butz and Martis bashed two eggs together, each hoping that his shell would not crack.

### Davis wins

PARIS (UPI) — Gary Davis has won permission to stay in France as a self-styled citizen of the world.

Davis, returning from New York City to his French wife and property in existence. France was arrested Thursday when he handed customs officials a "world passport" he has used since 1948.

The passport was issued by the World Service Authority, an organization Davis himself created and whose claims has issued 15,000 world citizenships.

French officials originally wanted to deport Davis back to the United States, but Sunday rescinded the order without comment.

Davis said, "Implicit in the French government's action is the recognition of my status as a world citizen."



### Spring Time Roller Skating Party

Plan now for your end of the school year class. Roller skating party. Make Reservations early.

Private parties Monday thru Thursday by Reservation Only — Phone Pat Parrott 733-8109

### SKATELAND

733-8109 Twin Falls 241 West Main

## Reigning queen

SUSAN Ford samples some Greek bread while touring a series of Ethnic Exhibits which represent the countries of the NATO Alliance.

Miss Ford, who is the reigning Queen of the 23rd International Azalea Festival was in Norfolk Sunday for the festival's opening ceremonies. The Azalea Festival is held in honor of the NATO Alliance. (UPI)

## Learning process studied

LONDON (UPI) — A team of researchers has found that pupils in old-fashioned-style schools learn more than those in free-form "progressive" classes where there is no homework and the children themselves decide what to study.

The researchers tested children in 87 schools, comparing those taught by traditional methods with those instructed the "progressive way."

They found over a one-year period that pupils in old-fashioned schools:

- Spurred the equivalent of three to four months' ahead in reading ability.
- Gained four to five months' ability in mathematics.
- Ended up three to four months ahead of progressive pupils in English.

Traditionally taught pupils currently test even better in writing and imaginative use of language where progressive schools were thought to have an unquestioned advantage.

Noville Bennett, a 37-year-old research lecturer in education, told of the findings in "Teaching Styles and Pupil Progress," published today. Bennett is from Lancaster University, which does not train teachers and thus has no ax to grind.

In the book, Bennett said his own leaning at first was toward progressive teaching, which he said was offered in highly informal classes where children choose what they want to do.

### New Manager's Special FRENCH DIP SANDWICH

SALAD & DRINK

Mon. Tues. Wed. Thurs. .... \$1.75

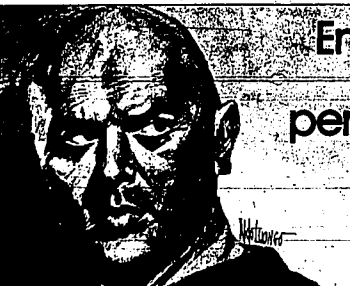
REMEMBER! We Deliver!

**GRIZZLY BEAR**

PIZZA PARLORS

1886 Addison Ave. E. TWIN FALLS

# YUL BRYNNER



## LAUDER'S SCOTCH

86 PROOF

Enjoy two great performers

Lauder's is the fine Scotch that doesn't cost like a fine Scotch.

Lauder's lets any host turn in a great performance.

Authentic Scotch Dollar Crown Bottled between 1975-1976 Symbol 9133 Lauder's Value

# US drug-company battles to broadcast commercials

WASHINGTON (UPI) — A drug company fighting to broadcast commercials of male contraceptives says it has such "highly personal disorders" as body odor, hemorrhoids and "bowel movements are okay." Its product should be acceptable.

In a statement Sunday, John C. MacFarlane, president of Young Drug Products Corp., said churches and other critics of its ads ignore a pressing need for important health information for the American consumer.

MacFarlane also dismissed the "bad taste" arguments, and said:

"Good taste, one must concede, is a flexible term. The movie 'Jaws' gets a PG rating. In effect a certification of good taste—even though it shows a shark devouring a man, a woman, a child and a dog.

"Good taste" accreditation also seems to have been accorded to TV commercials for hemorrhoid remedies, and for products purporting to control body odor, bowel movements and other such highly personal disorders," he added. "Isn't it the highest form of good taste considerations to talk about products that prevent illness and misery and unwanted children?"

Young Drug makes "Trojan" brand condoms.

The company launched the first TV commercial for such a product July 23 on KNTV in San Jose, Calif. After a protest the ads were dropped but later restored. They also have been aired on radio and TV in Worcester, Mass.; Wildwood, N.J.; Honolulu; San Francisco; Hollywood, Calif.; Newark, N.J., and Buffalo, N.Y.

The National Association of Broadcasters is studying the commercials for violations of its good practices code, a voluntary set of standards to which many stations adhere.

In the meantime none of the commercials is being aired, although the company said it has "a new (ad) program under consideration."

Bishop James E. Rausch, general secretary of the U.S. Catholic Conference, has said such ads are a violation of parental responsibility for guiding child development.

MacFarlane said prevention of venereal disease and unwanted pregnancies are among the more important health and welfare questions. He added:

One recent study showed that 86 per cent of the Catholic adult population in the 18 to 35 year age range are using contraceptives other than the rhythm method regularly.

He said his company's files indicate letters from "parochial school teachers, priests, and Catholic parents and young people, asking for information about venereal disease prevention, human sexuality and contraception."

Catholic high schools and colleges are also asking for use of the company's sound-slide and movie program on venereal disease, he said.

200 Addison Ave. W. Twin Falls, Idaho

Outlaw Inn

12.45  
17.75

## Reception 'greatest'

JAMESTOWN, N.Y. (UPI) — King Carl XVI Gustav of Sweden told a cheering crowd in this predominantly Swedish community he was pleased to "touch a part of Sweden" in the United States.

The 29-year-old monarch complimented the Swedish descendants for "building an All-American community" and told them "good Swedes have made good Americans."

## AWARDS FOR ALL OCCASIONS GEM STATE TROPHIES

77 Locust Street So. Twin Falls, Idaho 733-4548

HOURS: 9 A.M. to 5:30 P.M. MON. THRU SAT. OPEN EVENINGS BY APPOINTMENT

## MALL CINEMA

700 & 930 REDEEMER/HOFFMAN

ALL THE PRESIDENTS MEN (PG)

ENDS TUES.

## TWIN CINEMA 1

Ride a Wild Pony

ENDS TUES.

## TWIN CINEMA 2

Crime & Passion

ENDS TUES.

## TWIN CINEMA 3

Jack Nicholson AT THE MOVIES

ENDS TUESDAY

## MOTOR-VU DRIVE

10116 MACON COUNTY LINE

OPEN SUNDAYS 11 A.M. to 7 P.M.

302 Main Ave. North Twin Falls 734-6500

## BARN SPECIALS

MONDAY - TUESDAY - WEDNESDAY

WITH THIS COUPON \$1.00 OFF YOUR CHOICE OF CHICKEN BARNS (Limit One Coupon Per Order)

Chicken Time

302 Main Ave. North Twin Falls 734-6500

## BARN SPECIALS

MONDAY - TUESDAY - WEDNESDAY

WITH THIS COUPON \$1.00 OFF YOUR CHOICE OF CHICKEN BARNS (Limit One Coupon Per Order)

## Tuesdays are kinda special at A&W

Coney's 25¢ every Tue.

It's a good thing to do

A&W FAMILY RESTAURANT 153 BLUE LAKES BLVD.

## DID YOU KNOW?

You can rent a brand new BALDWIN PIANO for 6 months — (under no obligation to buy) For a nominal fee all of which is applied to the price if you decide to buy. Come in today... Large selection styles and finishes.

Claude Brown MUSIC-FURNITURE 143 Main Ave. East

Please send me more information on your piano rental plan.

Name \_\_\_\_\_ Address \_\_\_\_\_ Zip \_\_\_\_\_ Phone \_\_\_\_\_

# Threat seen to mode of living

**SHOSHONE**—The "mode of living" in this area is threatened with change, according to TWS Diesel, Jerome, president of the Idaho Water Users Association.

Diesel made the comment at the Northside Communities meeting Thursday in Shoshone.

Diesel said the big change will come because out-of-state people are buying farmland and subdividing the property.

Some of the changes are power lines, Diesel said, not the type of which is the possibility of more liability suits.

He said Idaho's water is no longer used primarily for agricultural use but must be considered for recreation and environmental conditions as well.

He pointed to what he called big development and growth in the Wendell and Jerome areas and to increased cost for spaceholders in various irrigation districts when litigation is undertaken.

He said water is still the main source of energy and many indications point to a future of sprinkler irrigation systems for ecology purposes.

In community reports, Bob Burks, Wendell, announced a new auto parts business will open there soon. Santan Ranch is building a new potato warehouse. The Lion's Club Talent Show and community

auction set for May 1 by the Lion's Club will see proceeds to help build a tennis court at McGinnis Park.

On May 8 a bikeathon is being staged to raise funds for a new swimming pool in Wendell.

Walter Kelley said in March of 1975 there were 981 electrical hookups in Wendell and now there are exactly 100 more. There are 24 new hookups for telephones in the city and 20 new hookups in rural Wendell.

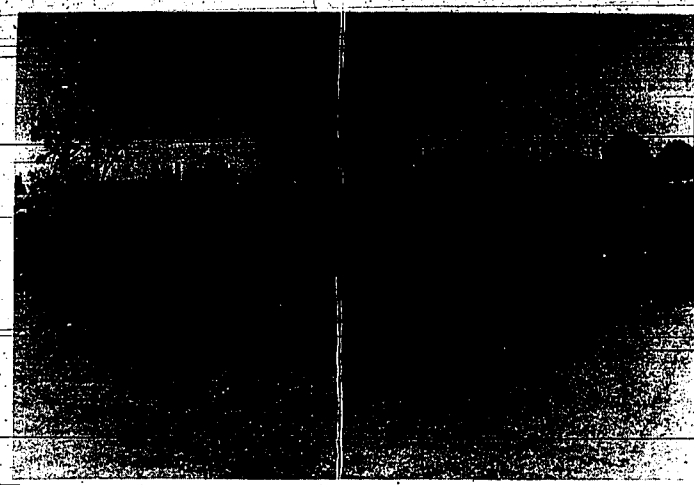
Last year there were 10,000 acres of "spuds" planted in the Wendell area and this year there are 12,000 acres.

Howard E. Adkins, Shoshone, reported Shoshone last year saw its new county swimming pool completed and a special project this year by individuals and interested organizations is to raise funds for landscaping and gilling the area surrounding the building.

In Gooding, James Muffley reported a new ice plant which cost \$85,000 for construction by Clark and Becker is now in operation.

He announced Gooding is planning a day-long July 3 celebration and the chamber of commerce is sponsoring a special musical in the near future.

The next Northside Communities meeting will be May 28 in Shoshone.



**ON THE MOVE**, a band of sheep traveling along Grape Street at the west edge of Shoshone is one of many on route to northern ranges. Little lambs move briskly and older ones show evidence of a close clip after recent shearing operations.

# Water safety program slated

**JEROME**—The North Side Canal Co., in conjunction with the Idaho Water Users Association, will be conducting a water safety program for area youth.

Ted Diehl, IWA president and northside canal manager, said canal company representatives will be visiting schools in the area to present a program to inform children of the hazards of playing or swimming in irrigation canals.

According to Diehl, the program is a combination of slide presentations and narration with the central character of the program being a cartoon character, Otto Otter, a hero with regard to water safety. Each participating child will be given an ink transfer of an Otto and a membership certificate to the Otto Otter Water Safety Club.

The program will be presented to all third graders in Hazelton, Eden, Wendell, Bliss, Jerome and Hagerman schools.

The program, hopefully will be continued each year in an effort by the district water association to save lives in Idaho, Diehl said. He noted the death rate in Idaho from accidental drownings is 4 deaths per 100,000 population which is nearly double the national average.

Twenty-two per cent of the drownings occur in canals, ditches or creeks, Diehl said.

# Bottle drive begun

**JEROME**—The Jerome County Association for Retarded Children began a can and bottle drive Saturday to raise money for the 1976 Special Olympics scheduled for Moscow in May.

"Anyone wishing to donate cans or bottles are asked to leave them at the Special Education School one mile east of Jerome or call 234-3183 and they will be picked up."

Plans have also been made by the association to hold a "Bike Bike" on May 15. The event will work the same as a walkathon with persons either walking or riding bicycles.

# To summer range

**BOISE**—The spring issue of "Incredible Idaho," including an in-depth look at the "Idaho's Tomorrow" program, is being offered the public free of charge.

About 13,000 extra copies of the quarterly magazine were published by the Idaho Division of Tourism and Industrial Development and may be obtained without charge by writing the governor's office at the Statehouse in Boise.

# Awards banquet slated for CSI

**TWIN FALLS**—The College of Southern Idaho awards banquet for athletics will be held Tuesday at 7 p.m. at the Holiday Inn.

Tickets, which are \$6 per person, may be purchased from Mike Gray Realty and Booster members.

The CSI invitational track meet will be held in Twin Falls Saturday.

Thursday night at 7:30 the Twin Falls public schools concert will be presented in the fine arts auditorium.

The student movie this week is "Mr. Q" and will be shown at 8 p.m. Wednesday in the fine arts auditorium for an admission charge of 75 cents.

Friday night at 8 p.m. the CSI writers' ceremony for nurses will be held in the fine arts auditorium.

Meetings scheduled for the week include the Rodeo Club, 8 p.m., vocational building No. 1; student senate, 9-5 p.m.,

# Magazine free

**BOISE**—The spring issue of "Incredible Idaho," including an in-depth look at the "Idaho's Tomorrow" program, is being offered the public free of charge.

About 13,000 extra copies of the quarterly magazine were published by the Idaho Division of Tourism and Industrial Development and may be obtained without charge by writing the governor's office at the Statehouse in Boise.

# Auction set May 5 at Mountain Home

**MOUNTAIN HOME**—A public auction will be held at Mountain Home Air Force Base on May 5.

The sale will start at 9 a.m. The public is invited to bid at Building 1322.

Among the 189 items to be offered will be tool boxes, clothing, typewriters, calculators, photographic equipment, hand tools, library books, furniture, hardware, refrigerators, lawn mowers and air conditioners.

The items are on display for inspection from 8 a.m. to 3 p.m. daily except weekends. A complete list as well as sale terms and conditions may be seen at Building 1322.

Registration will begin at 9 a.m. Bidders must be present and registered to bid. Mailed bids cannot be accepted. Items purchased may be removed on the sale date provided full payment is made. For further details contact John E. Noble at the air base. Telephone: A/C 208; 828-2306 or 828-6781.

# News Tips 733-0931

**TWIN FALLS**—The student conference room; Circle K Club, 7 p.m. student conference room; Art Club, noon, Art Collage, and Phi Theta Kappa, 3:30 p.m., study skills center, room 104.

The Alcoholic Safety Program will meet from 7:40-9 p.m. Monday and Wednesday night in the student conference room.

# Andrus goes to Iran

**BOISE (UPI)**—Gov. Cecil D. Andrus and a delegation of Idaho citizens left today for Iran where they will meet with the country's top business, industrial and civic leaders.

The trip is designed to bring about an expanded interchange in commerce, technology and cultural activities, Andrus said. "There are striking similarities between Idaho and Iran. The climate, terrain, water-land

# Woman appointed at GF

**GLENN'S FERRY**—Mrs. Gladys Adams has been appointed to the Glenn's Ferry Planning and Zoning Commission by Mayor Doyle Messery.

The teams of two members of the zoning and planning board expired this month, making it necessary to appoint two persons for one-year terms.

Bert Walker was re-appointed and Mrs. Thomas Hartung declined re-appointment.

# ON THE MOVE

**ON THE MOVE**, a band of sheep traveling along Grape Street at the west edge of Shoshone is one of many on route to northern ranges. Little lambs move briskly and older ones show evidence of a close clip after recent shearing operations.

# Magazine free

**BOISE**—The spring issue of "Incredible Idaho," including an in-depth look at the "Idaho's Tomorrow" program, is being offered the public free of charge.

# Auction set May 5 at Mountain Home

**MOUNTAIN HOME**—A public auction will be held at Mountain Home Air Force Base on May 5.

# Awards banquet slated for CSI

**TWIN FALLS**—The College of Southern Idaho awards banquet for athletics will be held Tuesday at 7 p.m. at the Holiday Inn.

# News Tips 733-0931

**TWIN FALLS**—The student conference room; Circle K Club, 7 p.m. student conference room; Art Club, noon, Art Collage, and Phi Theta Kappa, 3:30 p.m., study skills center, room 104.

**VENABLE FARM MACHINERY AUCTION**

Location of sale: 1 1/2 miles East of Kimberly, Idaho or 1 1/2 miles West of Hansen, Idaho

**Wednesday, April 28, 1976**

SALE TIME: 11:00 A.M. LUNCH AT THE CHUCKWAGON

**TRACTORS & PICKUP**

IHC Super C tractor w/quick hitch, real good condition, good rubber, 4 row beet and bean cultivator front and back.

WD Allis Chalmers tractor w/45 kit, good condition, good rubber, hand and foot clutch, power adjust wheels, has a Herd 50 hydraulic loader, mounted.

1967 Chevrolet 1/2 ton pickup, white w/straight 6 cyl. motor, 3 speed, all very good condition, good rubber.

**Ground Working - Planting - Haying - Harvesting**

Oliver Superior 4 row bean drill, a good one

Case 12 hole grain drill

Set of markers

Massey Harris 7 ft. trail mower

Massey Harris 6 bar side rake, charcoal type, all very good

Dump rake

IHC 4 row bean cutter, complete

Moline tumble plow

Trail plow

7 ft. loader for AC

7 ft. IHC trail disc

Small utility crawler

Case tractor manure spreader, on rubber

Phosphate spreader

Tool carrier for WD

6 ft. hang-on spring tooth

3 section wood harrow and draw bar

3 section AC steel harrow

Wood drag corrugator

2 cutterbar bars

Walking plow

**Shop & Miscellaneous**

Loading chute

New butane weed burner w/35 ft. hose

New electric fence

Tractor umbrella

Set of trailer wheels

Cement pipe

5 50 gallon barrels

Hand weed sprayers

Maytag top and die set

Shed, 12x12

Beri, awnings, scoops, forks

Crow crow saw

Wood duck table

Saws

Wire stretchers

Snow tires

Wine tires

Ladder

Steel posts

Barrel of oil

5 gal. grease gun

Rivory lawn mower

Moving lawn sprinker

Double wash tubs

Shop and farm miscellaneous

**Household - Antiques - Collectables**

Old iron chest

3 oak chairs with leather seats

3 gallon crock with lid

Antique jars

8 gallon w/can

Light jars

Meat grinder

Old trunk

2 coal buckets

Set of line and spreader straps

Calcikoid ring spreader straps

Books

Goldspot deep freeze, chest type

1972 Frigidaire refrigerator, w/icebox

across top, good condition

Gold speckled rocking chair

Round drop-leaf table

Dresser

Chest of drawers

2 small cabinets

Bisani shampoo-master

Lawn lounge

Clothes rack

African violet stand

Electric heaters, electric fan

Bamboo shades

Wicker basket

Serving cart

Card table

Magazine and table

2 Floor lamps

Nice pole lamp

**TERMS: CASH**

**Owners - Lee & Pauline Venable**

**SALE MANAGED BY MESSERSMITH AUCTION SERVICE**

**AUCTIONEERS: JOHN WERRY KIMBERLY**

**CLERK: ANNE MESSERSMITH**

**SAVE \$\$\$\$\$\$**

**Koppels**

**"Browseville"**

**WORLD HEADQUARTERS FOR FUN SHOPPING FOR BIKES & MOTORCYCLES**

**FREE Orange Safety Flags with every \$10 Purchase!**

**FISHERMAN'S TUBE FLOATS**

Emergency Space Blankets... **\$188**

**TENTS!!**

Mountain Tents

Wall Tents

Umbrella Tents

Backpacker Tents

**RUBBER BOATS 1,2,4,6,7 MAN**

Paddles, Oars, Life Jackets

**SLEEPING BAGS**

Fibre Fill II

Dac II

Duck Down

Goose Down

also GI Mummy Bags

**BACKPACKERS**

Frames & Bags

Water Proof Clothing & Tarps

Ensolette Pats **\$288**

**SCOUT SUPPLIES**

• Canteens • Mess Kits

• Suika Bika Kits

• Axes • Compasses

• Gold Pats

**CAST IRON COOKWARE**

Irrigation Supplies

Canvas Dams & Hose, Pumps, Shovels

Prices Good Thru May 8th. Open 9:30 - 5:30 Mon. - Sat.

**Super Surplus Specialists**

162 2nd Ave. S. Twin Falls

**ANNUAL DOWNTOWNER'S GREEN THUMB DAYS**

**APRIL 30-MAY 1**

**BEDDING PLANTS**

Over 9,000 trays Bedding Plants! Be sure and get yours! Plants arrive at 9:30 A.M. Friday, April 30 at the display location between Penney's and the I.D. Store...

**REG. 79¢ TRAY**

**49¢**

**WITH COUPON**

Coupons available with purchases from participating downtown merchants or from their ads in the Times-News.

**SEE WEDNESDAYS AND THURSDAYS TIMES-NEWS FOR COMPLETE DETAILS! PLUS SPECIAL BARGAINS AND COUPONS!**

## Abby

By, Abigail Van Buren

© 1978 by Chicago Tribune & N.Y. News Synd., Inc.

**DEAR ABBY:** Something bothers me, and I would like your opinion and the opinion of others who have dealt with this problem.

I am seriously considering marrying a man who does this, and I find it extremely irritating and embarrassing. He smells the food in the finest restaurants, at the homes of friends and even at my home. It's not just a quick sniff—he puts his nose right down near the food and smells it thoroughly!

We are both in our late 50s and have been married before. Outside of this one fault, he is intelligent, charming and a delightful company. But I'm not sure I could go down for three meals a day with a man who has this disgusting habit. Or am I too picky?

PICKY ME



MR. AND MRS. ROBERT CROWTHER

### Ex-Richfield man marries in LDS rite

**RICHFIELD** — Linda Kay Farber, daughter of Mr. and Mrs. Homer R. Forbes, San Jose, Calif., and Robert Duane Crowther, son of Mr. and Mrs. Frank M. Crowther, Richfield, were married April 9.

The ceremony was performed at the Salt Lake City LDS Temple by Elder Eli LeCheminant. Family members attending the temple ceremony included parents of both the bride and groom; Mr. and Mrs. Watkins, Richland, Wash.; Mr. and Mrs. Layne Forbes; Mr. and Mrs. William Crowther, Jerome; Mr. and Mrs. Dale Crowther, Burley, Ore.; Mr. and Mrs. DeMar Weekes, Richburg; and Mr. and Mrs. Davis Williams, Salt Lake City.

A wedding breakfast was hosted by the bridegroom's parents at the home of Mr. and Mrs. David Williams in Salt Lake City and open house was held that evening at the home of Mrs. Carolyn Huston in Provo.

A reception was held in Richfield at the LDS Church on April 10 and in San Jose, Calif., at the LDS Church on April 17.

The bride party at Richfield received guests in a setting of flowers and decor following the bride's colors of lawn green and navy blue.

The bride wore her wedding gown fashioned of organza lined with bridal satin. It featured an empire waistline, appliqued lace bodice and the modified bishop's sleeves were trimmed with Italian re-embroidered lace.

Seed pearl buttons down the back of the bodice and cuffs to the sleeves made a design and the long full skirt flowed in the back to a chapel train, ruffled along the edge with lace over organza.

The bride's veil was designed in bridal illusion, framed with charming lace and caught at a lace headpiece. Her bridal bouquet was a white orchid, with white baby breath and lawn-green net setting.

was maid of honor; Lloyd Davis, Rexburg, best man, and bridesmaids were Caroline, Suzanne and Margaret Forbes, all sisters of the bride from San Jose, and Leanne and Jill Crowther, Richfield, sisters of the bridegroom. Dale Crowther, Burley, brother of the bridegroom, was groomsmen.

The bridal party stood behind a line of six graduated pedestals, topped with styrofoam balls decoupage with bride and bridegroom scenes, with lime green and baby blue streamers between the pedestals and bow highlights. M.J. Dille, Shoshone, played for dancing.

The round bride's table was covered with a lime green cloth with ruffles. Her three-tiered wedding cake — baked and decorated by Mrs. Darrell Trickett — carried out the color scheme of the evening.

The square, bottom layer was featured with streamers and flowers at the corners, the second tier round and the top layer — supported by short columns — was topped with a white basket of organza roses and small lavender and white flowers.

Guests were registered by Joyce Ward, Provo.

The reception was catered by the LDS Relief Society at Richfield.

In charge of the reception were Mrs. Charlie Jaynes, Mrs. Doyle Stocking and Mrs. Larry Jensen of the Relief Society presidency.

Decorations were by Mrs. David Neway.

Serving at the quartet tables were Leslie Taggart, Terest Bowen and Marsha Hlatt.

Mrs. Ross Swainson, Mrs. Alice Behr and Mrs. Larry Taggart were in charge of the gift table.

After a wedding trip to Salt Lake City, Sun Valley and California, the young couple will be living at Provo. She is an elementary teacher at Roy, Utah, and he is a cabinet maker for Price Construction Co. in Orem.

Kelly Houston, Provo; Utah.

## Valley favorites

LORENE HOWARD

1643 Third Ave. E., Twin Falls

### CHOCOLATE DREAM CAKE

1 cup cut chocolate  
1 cup boiling water  
Cool, add to:  
1 teaspoon soda  
1/2 cup butter  
1 cup sugar  
2 eggs  
4 teaspoons cocoa  
1 1/2 cups flour 1 teaspoon vanilla

1/2 teaspoon salt  
1/2 cup ingredients together and mix with the date-water mixture.  
Grease and flour a nine-inch pan. Put chocolate chips and silver almonds in the bottom. Pour batter over. Bake for about 25 minutes, or until done, at 350 degrees.

## Design catapult

**TWIN FALLS** — Several University of Idaho students from the Magic Valley were among 64 students who participated in the first phase of a catapult design contest.

Among the 64 freshman engineering students who were part of a catapult design team are Melaine Stein, daughter of Mr. and Mrs. Keith F. Stein, Jerome; and Daniel Beus, son of Mr. and Mrs. David W. Beus, and Tucker Woodson, son of Mr. and Mrs. William H. Woodson, both Twin Falls.

The catapults were designed for a regional catapult contest.

## Valley Bridge winners reported

**TWIN FALLS** — The Scotch Shop at the Presbyterian Church, will reopen Tuesday and Wednesday with a new selection of merchandise. Hours at the shop are 9:30 a.m. to 1 p.m.

**RUPERT** — Roger Jones, formerly vice president of the University of Idaho Alumni Association, was elected president for 1978-79. Jones, a 1959 UI graduate, is general manager of Magic Valley Foods in Rupert and Magic West potato processing plant in Glens Ferry. He and his wife, Nancy, a 1961 graduate of the UI, and their four children live in Rupert.

## Hollister club elects

**HOLLISTER** — Lee Chadwick has been elected president of the Happy Halligan 4th Club's cooking project group.

Other officers elected at the Thursday meeting at the home of Mrs. John Coleman were Marissa Arrington, vice president; Shawna Lanting, secretary; Diane Coleman, reporter.

Miss-Coleman gave a demonstration of how to measure and Mrs. Coleman demonstrated how to make a strawberry float. Afterwards, members in pairs made floats for themselves.

The club members received project books and plans for the coming year.

## News Tips

733-0931

## MR. AND MRS. STEVEN ARRINGTON

### Miss Nickels weds S. Arrington in TF

**TWIN FALLS** — Margaret Nickels and Steven Arrington were married April 10 in the LDS Idaho Falls Temple.

Miss Nickels is the daughter of Mr. and Mrs. Alfred Nickels, formerly of Belfast, North Ireland and now living in Twin Falls. Arrington is the son of Mr. and Mrs. Lewis Arrington, Twin Falls.

The bride wore a princess-cut, floor-length dress of white chiffon trimmed with lace and white pearls around the neck and sleeves. Her all-lace hooded cape, also trimmed with white pearls, took the place of the traditional veil.

She carried a bouquet of yellow baby roses with baby's breath, and a silver horseshoe, an Irish custom for good luck.

Connie Lynn, Belfast; Julie Chesley, Idaho Falls; Jerry Nickels, the bride's sister, and LyWann Arrington, both of Twin Falls, were the bride's attendants.

Bryon Moses, Paul acted as best man with Craig Mills and Don Reeve, both Salt Lake City, Utah.

The couple was honored at an evening reception at the first ward LDS Church. Billy Joe Picket was in charge of the guest book and Sean Nickels, David Stump, Tina Westfall, Connie Randall, Lydia Mills and Cheryl Nickels served at the gift tables.

Helen Arrington and Kena Arrington were in charge of the refreshment table.

Out-of-town guests attended from Salt Lake City and Blackfoot.

After a honeymoon in Salt Lake City, the couple will live in Twin Falls where the bridegroom is employed by Arrington Brothers Construction.

**GLOBE NATURAL COSMETICS OPEN HOUSE**  
511 Monte Vista & Fifth  
WEDNESDAY, APRIL 26  
1-5 & 7-9  
Experiences a First Facial  
A Neo-Life Product

**Dr. William H. Woodson**  
Announces  
Closure of his office  
676 Shoup Ave. W., Twin Falls  
Effective April 30, 1976

You are invited to A Special Trunk Showing of **DiCosta** Fall Knit Dresses and Pant Suits **Tuesday, April 27th** From 1:00 P.M. to 5:30 P.M.

Mr. Norris Fiske, DiCosta representative will be at the Mayfair for a preview showing of the new fall fashions by DiCosta knits. Orders may be placed for early fall delivery in the color and style of your choice.

- Refreshments
- Informal Modeling

*Mayfair*  
Downtown on the Mall  
Twin Falls

**SCRIPTURES ON CASSETTE**

- Book of Mormon, Reg. 68.95
- Doctrine Covenants, Reg. 44.95
- Pearl of Great Price and either . . . . . \$149.95
- Jesus the Christ, Reg. 54.75
- or
- New Testament, Reg. 54.95
- OLD TESTAMENT Reg. 159.95

**SALE PRICE \$149.95 \$169.85 VALUE \$139.95**

The Book Nook on the Balcony  
**CROWLEY PHARMACY** On-The-Mall Downtown, Twin Falls

## Nosy habit irks her



**DEAR PICKY:** Diplomatically tell the gentleman that his habit bothers you and suggest that he be less obvious about it. Don't insist that he drop the habit unless you want to drop HIM. Old habits die hard.

**DEAR ABBY:** Dad and us kids want to get-Mom a 'mother's bracelet' for Mother's Day. It will have a charm with each of her children's names and birth date engraved on it.

Last year my oldest brother died, and I wonder if you should include his name and birth date. He was a very important part of our family, even though he was mentally retarded.

Do you think it would make Mom sad to have his charm on her bracelet? We don't want to make her unhappy, but we don't want her to think we have forgotten him. Thank you.

## MOM'S KIDS

**DEAR KIDS:** Include a charm for your oldest brother. I think your mom would appreciate it. You are very loving and thoughtful children to consider it.

**DEAR ABBY:** My wife and I disagree on something and hope you can settle it.

It is all right to tell a hostess to please put the dogs and cats out of sight during dinner?

The situation is as follows: My wife's mother has two dogs and three cats who have the right of house. I don't mind pets if they are clean-looking and don't stay under my feet all the time. My mother-in-law's pets are always on her lap. She feeds them while she sets and serves others, which spoils my appetite.

Also, one dog is part St. Bernard, and he drools and slobbers all the time, which also isn't very appetizing. Plus the cats seem to have chronic eczema, and their visible sores turn my stomach.

My wife says Mom's pets are like her "children," and as guests, we should love them the other way and not say anything. I would like to ask Mom to please put the pets in another room while we're eating.

What do you say?

## WEAK STOMACH

**DEAR WEAK:** If your description of the pets is accurate, I'm with you all the way.

Everyone has a problem. What's yours? For a personal reply, write to ABBY: Box No. 69700, L.A., Calif. 90069. Enclose stamped, self-addressed envelope, please.

## bridge

### Grab the ninth trick early

NORTH		26	
▲75	▲83		
▲Q3	▲A Q J 10 7 5		
▲A 4 2			
WEST		EAST	
▲A Q J 10 8 4	▲9 8 3		
▲A 9 7	▲8 5 5 4 2		
▲8 2	▲K 1		
▲9 4 3	▲K 5		
SOUTH (ID)			
▲A K 2			
▲K J 10			
▲9 8 4			
▲10 10 7 6			
Both vulnerable			
West	North	East	South
Pass	1	Pass	2 N T
Pass	1	Pass	Pass
Opening bid	—	Q	A

mond finesse—Spades are cleared against him and he can only come to eight tricks since West holds the ace of hearts.

Oswald: "Victor explains that South was right to win the first spade. Had he ducked, West might shift to a club whereupon perfect defense would beat him. But if South had led a heart at trick two instead of a diamond, nothing could bother him. Should West duck, South would lose the diamond finesse next but have nine tricks; should West grab his ace and lead a second spade South would duck that one and the spade suit would be dead."

**Ask the Jacobys**

A Texas reader wants to know the significance of the double in this sequence: 1 NT-2 H pass-pass-double.

The answer is that there is no definite agreement on the meaning of the bid. The Jacobys play it as primarily for takeout perfect defense if primarily for business. It is up to each partnership to agree in advance on how they want to play it.

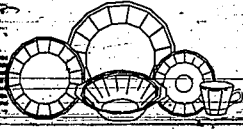
(For a copy of JACOBY MASTER send \$1.00 "Win at Bridge" c/o The Newpaper, P.O. Box 459, Radio City Station, New York, N.Y. 10019)

T-N Phones 733-0931 (Or use our toll-free lines)



# SHOP SAFEWAY AND SAVE

**Start Your Set Today!**



**MONTICELLO**  
**IRONSTONE DINNERWARE**  
 7" Salad Plate, Dinner Plate, Saucer,  
 Soup/Cereal-Bowl, Coffee-Cup  
 Each-Place-Setting-Price: **59¢**



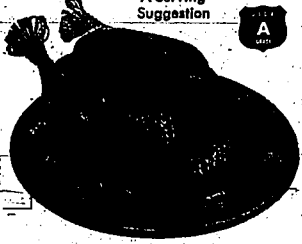
**We Welcome**  
**FOOD STAMP**  
**SHOPPERS**

**PRICES & ITEMS EFFECTIVE**  
**IN THESE IDAHO STORES**

\*Pocatello, Blackfoot, \*Idaho Falls, \*Rupert,  
 \*Montpelier, \*Burley, \*Twin-Falls, \*Gooding,  
 \*Boise, \*Mt. Home, \*Weiser, \*Jerome, Rex-  
 burg, \*Payette, \*Caldwell, \*Nampa.  
 \*These Stores Open Sunday

All Items & Prices In This Advertisement  
 Effective Monday Through Sunday  
 APRIL 26 THRU MAY 7, 1976

**SAFEWAY**

A Serving Suggestion

**Tom Turkeys**  
 USDA Grade A Self-Basting Norbest—20-22 lbs.  
 lb. **59¢**



**Smoked Picnics**  
 Wilson's Whole Shoulder  
 lb. **89¢**



**Beef Short Ribs**  
 Prepare Your Family's Favorite Recipe  
 lb. **69¢**



**Sliced Beef Liver**  
 Skinned and Deveined  
 lb. **59¢**

**EVERYDAY IS SATURDAY AT SAFEWAY**

**EVERYDAY IS SATURDAY AT SAFEWAY**

**Shortening** 3 lb. can **99¢**  
 Velkay All-Purpose Shortening  
 Buy, Now, And Save!

**Bread** 4 16-ounce loaves **99¢**  
 Fresh Sliced Home Style Bread  
 Start Your Morning With Some Toasted  
 Your Choice

**Toilet Tissue** 4-roll pack **81¢**  
 M.D. Toilet Tissue  
 Save Everyday At Safeway

**Cake Mixes** 18½-oz. pkg. **59¢**  
 Duncan Hines Layer Cake Mixes  
 Shop Safeway For All Your Favorite National Brands

**Chunk Tuna** 6½-oz. can **49¢**  
 Sea Trader Brand Chunk Tuna  
 Great For Salads, Sandwiches, Casseroles

**Facial Tissue** 200-ct. ctn. **39¢**  
 Spa Facial Tissue  
 Here's Another Everyday Low Level Price

**Green Beans** 5 16-oz. cans **\$1**  
 Double Luck Cut Green Beans  
 For Wide Variety, Shop Safeway


**Margarine** 3 16-oz. pkgs. **\$1**  
 Coldbrook Margarine—Packed In Quarters  
 Shop Safeway For Wide Selection

**Fruit Cocktail** 3 17-oz. cans **\$1**  
 Town House Fruit Cocktail  
 Great For Desserts or Salads

**Apple Sauce** 4 16-oz. cans **\$1**  
 Highway Brand Apple Sauce  
 Great Dessert or Anytime Snack Treat

**Tomato Soup** 10½-oz. can **19¢**  
 Town House Tomato Soup  
 Note The Everyday Low Level Price!

**Ice Milk** half-gallon **79¢**  
 Bond Box Assorted Flavor Frozen Dessert  
 Great For Parties!



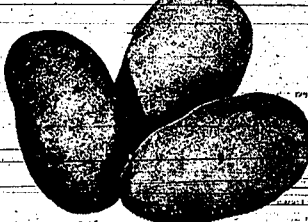
**Jumbo Artichokes**  
 Jumbo Size Artichokes—Dip In Mayonnaise  
**5 for \$1**



**Delicious Apples**  
 Extra Fancy Large Red Delicious  
**4 lbs. \$1**  
 (Pound 25¢)



**Tender Broccoli**  
 Tight Green Heads—Garden Fresh  
**lb. 24¢**



**Russet Potatoes**  
 U.S. No. 2 Idaho Russet Potatoes  
**20 lb. bag 1.08**

**EVERYDAY IS SATURDAY AT SAFEWAY**

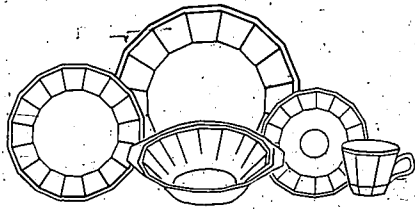


# MONTICELLO

## Ironstone Dinnerware



Another Safeway Exclusive!



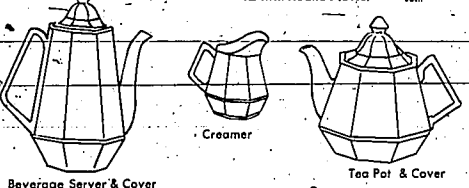
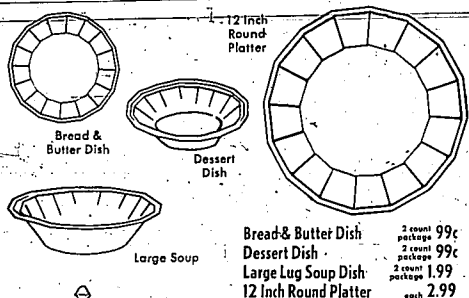
7" Salad Plate    9" Dinner Plate    Saucer  
Cereal/Soup Bowl    Coffee Cup

Now you can enjoy the fine  
Look of Early American  
Dinnerware. Safe for Your  
Microwave or Dishwasher.

Each Place  
Setting Piece  
Only

# 59¢

To Complete Your Collection...



Bread & Butter Dish    2 count 99¢  
Dessert Dish    2 count 99¢  
Large Lug Soup Dish    3 count 1.99  
12 Inch Round Platter    each 2.99

Beverage Server & Cover    each 5.99  
Creamer    each 1.99  
Sugar Bowl & Cover    each 1.99  
Tea Pot & Cover    each 5.49

Butter Dish & Cover    each 2.99  
Sauceboat    each 1.99  
Butter Dish & Cover    each 2.99  
Sauceboat    each 1.99  
Soup Tureen & Ladle    each 12.49

Salt & Pepper Set    each 1.99  
Vegetable Bowl    each 1.99  
Casserole & Cover    each 4.99  
Relish Tray    each 99¢

Completely safe  
for baking  
in the oven  
(microwave  
ovens too)

Dishwasher safe  
and  
Detergent proof



MONTICELLO  
in the  
Spirit of '76  
by  
Homer Laughlin  
China Company

Over a century of  
leadership dedicated  
to craftsmanship  
and creative  
design concept

**Start  
Your Set  
Today!**

All Items Now Available  
To Help You Complete  
Your Set Sooner



# SAFeway

## Addition to phone line OK'd

By KEN HODGE  
Times-News writer

MAGIC VALLEY — Need an extra telephone in your house? Beginning May 1 you can purchase and install extra phones without worrying about getting in trouble with the telephone company.

According to Ken Mann, district manager of customer services at Mountain Bell in Twin Falls, as long as the equipment used has a performance number and is certified by the Federal Communications Commission, customers may install privately manufactured telephones in their homes.

"Once these sets are certified," Mann said, "they can be sold in stores just like a toaster or a can opener."

"The manufacturer has to submit a report of sorts stating that the equipment meets certain technical specifications such as environmental stress, temperature, shock, and voltage surge," Mann said.

The customer will be charged for the installation of jacks for each phone, according to Mann. Then he can plug his new phone into the jack and use it.

Each customer must tell the company that he has a new phone. He must provide them with the FCC certification number and a ringer equivalence number (the number that signifies how many bells of a certain type may be carried on one line, according to Mann).

All of this may save the customer money, according to Mann. But there are some pitfalls.

At the present time, Mountain Bell has "end to end" responsibility, Mann said. "It is our responsibility to install, maintain, and repair all equipment."

But the telephone company will not be allowed by Federal regulations to repair privately owned equipment.

And that is the rub.

Until now, Mountain Bell has repaired any malfunctions in telephone equipment free of any additional charge to customers. Now, however, the customer must pay his own repair bill if he buys his own phones.

One other hitch is the cost of phone service may rise as a result of decreasing sales of convenience items such as touch tone, trimline and extra extensions phones.

Sales of such items, until now, tended to subsidize universal service rates, keeping the cost to the average customer down, according to Mann.

Another possible consequence is foreseen by Mann. He mentioned that difficulties could arise from having several different kinds of equipment on one line. For instance, if trouble is detected in a customer's line, there will be no way of knowing which set is malfunctioning without special testing.

Mann said that if someone has phone trouble and a Mountain Bell repairman is sent to the scene and finds that the privately owned equipment is the cause of the trouble, then the customer will be charged for the repair visit and then will also have to call a maintenance man to fix his personal phone.

Since the charge for installing a phone jack is now \$10, according to Mann, a customer will actually save 90 cents a month for an extension phone by purchasing his own and will get the responsibility of repairs, too.

## Rupert lagoon orders expected

By SHANE O'NEILL  
Times-News writer

RUPERT — Orders for engineers to proceed with development of the proposed Rupert sewer lagoon system are expected to be issued Tuesday.

The Rupert City Council, short of a quorum last week, will hold a special meeting at 7 p.m. Tuesday at city hall.

One of the first items on the agenda will be authorization for Hamilton & Voelker, consulting engineers, to do work preliminary to designs, plans and specifications on the controversial lagoon system.

Mayor Wendell Johnson signed a lease agreement with the Bureau of Land Management for 460 acres for the lagoon site last week despite lack of a quorum.

He signed the document and mailed it Wednesday on City Attorney William Goodman's advice based on several city council resolutions seeking the transfer.

The 460 acres is part of 1,070 acres of land set aside by the BLM 10 days ago for transfer to the city under the Recreation and Public Purposes Act.

Transfer of the land had been protested by surrounding landowners, but was approved a month ago by the Department of Interior.

Identical protests were lodged with the Environmental Protection Agency. But a grant of more than \$300,000 was issued by that agency nearly three weeks ago toward design, plans and specification on the \$4-plus million project.

## Historical zone eyed at Bellevue

By BART QUESNELL  
Times-News writer

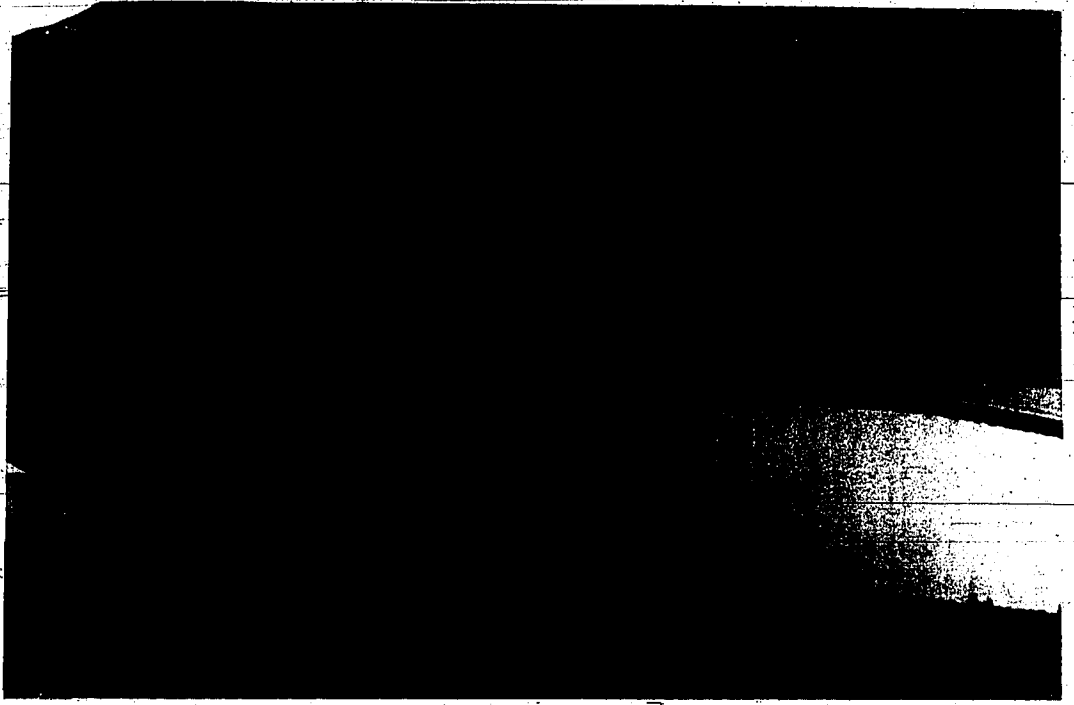
BELLEVUE — The cultural heritage in this small community dating to 1884 can be saved by private initiative and two important acts of legislation, according to the Idaho Historical Commission director.

Arthur Hart, addressing the small town seminar here Saturday told residents complete sections of historic buildings can be combined into a district which will allow federal funding for restoration.

He said the U.S. Congress in 1966 established the National Historic Preservation Act and the Idaho Legislature in 1975 passed a bill allowing communities to create districts and review boards that can establish zones of protection around those districts.

The federal bill allows cities to obtain matching grants from the National Parks Service to restore and protect historic buildings and landmarks.

Once districts are formed, and placed on the national register, no federal or state agency can destroy that district without an elaborate process, he said.



SCENIC Hagerman valley is decked out for spring. Ponds such as this below the old Bliss highway provide sparkling contrast to green pastures. This view, of the White Water Ranch, shows the Snake River canyon in background.

## Ready for spring

### Buhl meet tonight

BUHL — Buhl teacher representatives and trustees will hold an open session tonight at 8 p.m. in the high school to continue negotiations.

Supt. Dan Mabe said the meeting is tentatively scheduled to be held in his office as the board has some disciplinary matters to consider also.

The negotiations over a 22-article package teachers presented trustees are now in their third week. Consisting of input from both teachers and Virginia Ross, Twin Falls, professional negotiators consultant for Magic Valley Uni-Serve, the items include procedural agreement and a wide range of subjects from sick and personal and professional leaves, class-size fringe benefits and salary.

"At the last meeting no agreement was reached on whether curriculum, budget making and in-service training for teachers are to be included in the negotiations.

Teachers do not want to make final decisions on these topics, but they would like to have input into the decisions, according to Ross.

### Eden woman remains 'critical'

EDEN — Marilyn Bates, seriously burned April 6 in an Eden fire, remains on the critical list at the Institute of Research, San Antonio, Tex., but has reportedly shown improvement.

"Mrs. Bates has been off intravenous fluids for some time and is now eating solid foods," according to Bob Schudel, public information officer at the Brook Army Medical Center.

The April 6 fire destroyed the Bates family home, fatally burned the Bates' five-year-old son, Darrell, and injured one other boy, Kevin.

Mr. Bates has been with his wife in Texas since the mishap; and the children have been staying with their paternal grandparents in Shelley, Idaho.

Since the fire, Eden residents have raised more than \$4,500 to help the family. A pancake feed held in Eden on April 12 raised some \$2,000 and an auction, held Wednesday at the grade school in Eden, raised about \$2,500 for the family.

## Explosion rocks Jerome firm; owner not injured

By CHARLOTTE BELL  
Times-News writer

JEROME — An explosion in Jerome Friday evening, though not funny, is reminiscent of the good-news bad-news jokes.

The good news is that those on the scene of the explosion were relatively unharmed.

The bad news is the fact that there was an explosion at Keck's Plumbing and Salvage at about 5 p.m. Friday.

"The Lord protects the idiots and the innocent," said a disgruntled Russ Keck Saturday morning. Keck was knocked unconscious by the explosion apparently caused by diesel fuel combustion set off by a welding torch he was using to weld the front end of a diesel fuel tank.

Charles Scott, Jerome, who was on the scene with camera minutes after he heard the explosion and saw a cloud of black smoke appear in the sky at the business located about one mile from his home, says the back end of the diesel tank was blown open.

Scott says a propane bottle sitting next to the diesel tank apparently exploded at almost the same time as the diesel tank and covered one wall of a workshop next to the welders with propane.

The wall caught fire and Keck — and an employe, Kyle Gabriel, appeared to be engulfed in flames.

"Russ was knocked out and they (two firemen from the Jerome Volunteer Fire Department) carried him across the street to a truck where he woke up," says Scott.

"I was a little goofy," Keck recalls.

Gabriel, observing the welding job, was not harmed by the explosion. "He was talking to me right after the fire," Scott says.

The fire took about 10 minutes to put out, Scott says. He says firemen were concerned about acetylene bottles stored inside the burning workshop and, also, by the smell of burning electrical wire insulation.

The fire was quickly doused, he says, and the electricity cut off.

occupancy is planned to begin operation.

Archie Walker, Bliss, is president of the board with Bill Harmon, Gooding, named vice president.

## Gooding eyes opening of center

GOODING — Officials of the

Chemical Dependency Center planned at Gooding hope to open the new facility around July 4.

Bob Hatch, Bliss, secretary Treasurer of the newly named board of directors said today, "We think it would be nice to open at the time of the July 4 Bicentennial celebration."

The directors currently are negotiating with an individual to coordinate the statewide fund raising drive which is to be launched soon. This will include contacting major business and industries in the state as well as accepting individual contributions.

The center will be located in the old state tuberculosis hospital on the south edge of

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

It is expected the treatment center will need about eight staff members and a 20-bed

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

It is expected the treatment center will need about eight staff members and a 20-bed

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

It is expected the treatment center will need about eight staff members and a 20-bed

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

It is expected the treatment center will need about eight staff members and a 20-bed

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

It is expected the treatment center will need about eight staff members and a 20-bed

Gooding which the Idaho Land Board has agreed to lease to the committee for \$3,000 per year.

## 'Area of impact' hearing scheduled Wednesday in TF

By GORDON JUDD  
Times-News writer

TWIN FALLS — A public hearing on the extent and size of the "area of impact" to be controlled by the City of Twin Falls is planned Wednesday evening.

Twin Falls County Joint Planning Council Chairman Ann Cover announced the meeting for 8 p.m. at Room 118 Shields Building, CSI, to allow residents of the County who would be placed within the new "area of impact" to voice their approval or objections.

The City of Twin Falls "area of impact" has not yet been established.

The Local Planning Act of 1975 requires that by Jan. 1, 1977, cities and counties "shall determine a geographical area of city impact and determine which comprehensive plan and ordinance shall apply."

An area of city impact is defined as "the developing area around, but outside of a city."

Twin Falls City officials have drawn a boundary line on a map of the County which extends to within approximately two miles of Kimberly to the east, within two miles of River on the west.

The northerly boundary is the Snake River while on the south, the impact area would extend past the airport.

The Local Planning Act refers to "negotiating" an area of impact and City Manager Jean Miller admits that the boundary lines that the City has selected are tentative.

Miller explained the particular area (impact) has not been set up by the county or anyone else.

"Being the kind of guy I am I'm not too bashful about doing it," Miller said referring to the fact that he got the ball rolling by drawing in an area on the map.

One of the concerns which has been voiced by some residents in the county which will be af-

ected by the impact area as presently drawn has to do with zoning control.

Some residents in areas now subject to County zoning have expressed concern the city zoning would apply to them, meaning they will not be able to make effective use of their lands, especially farm lands.

Miller points out although he envisions city zoning being applied, the city has practically completed work on a new zoning ordinance which for the first time will have an "agricultural zone" section.

When asked whether the City's agricultural zoning would be any more restrictive for farmers, Miller said, "No, not at all."

Miller went on to point out that it is not the city's desire to impose stringent controls on the County's farmers who will be affected or to start a "war between urban and rural interests."

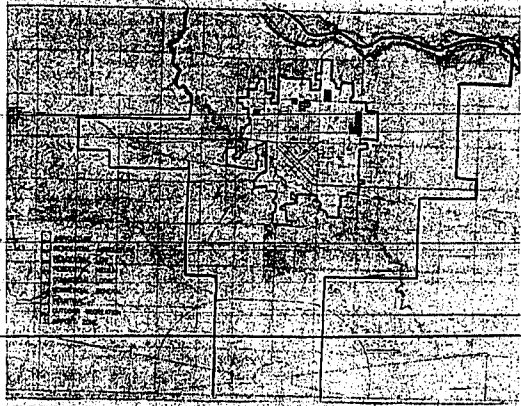
Miller continued, "We are trying to devise a workable scheme that everyone can live with."

The City limits are not an iron curtain — it is just a line on a map," Miller said.

Miller says people who find themselves within the area of city impact probably will have to go before the City zoning commission instead of the County with building proposals.

The ordinance identifying an area of city impact will provide for one of the following: (1) Application of the city plan and ordinances adopted under this chapter to the area of city impact; or (2) application of the county plan and ordinances adopted under this chapter to the area of city impact; or (3) application of a mutually agreed upon plan and ordinance adopted under this chapter to the area of city impact.

County Zoning Administrator Ed Woods, who currently is working with county residents within the area of impact being sought by the city, reserved his comments until the meeting



Impact area

RESIDENTS of Twin Falls County who stand to be included in the City's "area of impact" will see a large reproduction of this map depicting the proposed impact area if they attend a Wednesday night "public input" meeting at Room 118 Shields Building, CSI, at 8 p.m. Wednesday. A large amount of agricultural land is proposed to be placed under city zoning.



Sports

Ziegler wins prize at New Orleans

Monday, April 26, 1978 Times-News, Twin Falls, Idaho

Braves edge Celtics

BUFFALO (UPI) — Bob McAdoo, held to seven points in the first half, and rookie John Shumate led a fourth quarter charge Sunday afternoon to carry the Buffalo Braves to a 98-97 victory over the Boston Celtics in an NBA Eastern Conference semifinal playoff game.

Randy Smith's outside shooting kept the Braves in the game for three quarters as he finished with 29 points to top Buffalo. McAdoo added 24 and Shumate, 14, as the Braves narrowed Boston's lead in the best-of-seven series to 2-1 before a national television audience and hometown crowd of 12,079.

The fourth game will be played in Buffalo Wednesday night. McAdoo and Shumate took over control of the game as the score was tied 72-72 entering the fourth quarter.

McAdoo erupted for 12 points and Shumate and Smith seven apiece and the Braves moved in front for good three minutes into the final quarter. Three straight baskets by McAdoo put the Braves on top 80-76, and key jumps by Shumate and Smith put it away in the dying minutes. Jim McMillan added 12 Buffalo points.

Sonics nip Phoenix

SEATTLE (UPI) — First-year forward Bruce Seals broke out of a playless slump with 26 points, including 14 in a frantic fourth quarter, as the Seattle SuperSonics edged Phoenix 114-108 Sunday to fight off elimination in the fifth game of their NBA quarterfinal series.

Phoenix, which had whipped Seattle three straight times, had its lead cut to 2-1 in the last-of-seven series. The Sonics can move into the semifinals by winning the sixth game Tuesday on their home court.

Seals had been punished by the strong Phoenix forwards and averaged only 6.5 points per game in his first four meetings. But the slim 6-foot forward, a former American Basketball Association player, scored several key in-play and follow-up baskets to beat back a fourth quarter Suns rally, which was led by Paul Westphal's steals and by his eight points.

Colonels trip Denver in double overtime

LOUISVILLE, Ky. (UPI) — Wil Jones drove down the middle or the winning basket Sunday afternoon to save the Kentucky Colonels from elimination with a 119-115 doubleovertime victory over Denver and set the stage for the deciding game of their best-of-seven series this Wednesday night.

The Colonels moved ahead to stay at the start of the second overtime when Artis Gilmore sank two free throws and Bird Averett scored two straight baskets to raise the Kentucky margin to 10-7.

Denver twice closed the margin to two points, the last time on a pair of foul shots by Ralph Simpson with 28 seconds left.

But Jones took a pass at the head of the foul circle and dribbled down the lane for the winning basket. An inbound pass from Byron Beck went awry, killing any chance Denver might have had of catching the Colonels in the last four seconds.



First prize

GOLFER Larry Ziegler shows off the \$35,000 first place money he picked up in the New Orleans Open Sunday. Ziegler finished with a 14 under par 274 to outlast Victor Regalado by two strokes. (UPI tele)

NEW ORLEANS (UPI) — Larry Ziegler withstood the pressure of a record-tying charge by Tom Watson and took advantage of Victor Regalado's putting woes Sunday to capture the New Orleans Open — his third tour title.

Ziegler, who opened the final round with a two-shot lead, fired a closing 74 over the par-72 Lakewood Country Club course to post a 72-hole total of 274. Victor Regalado by a stroke. Regalado, a native of Tijuana, Mexico, shot a 69 for his final round.

Watson equalled the Lakewood course record with a scintzing 64 and entertained thoughts of overtaking the leader, but his fourth-round score of 276 left him alone in third place two shots behind the winner.

Ziegler and Regalado battled head-to-head during the final round and Ziegler never lost his lead. But Regalado made it close by reducing the deficit to one stroke with a 6-foot birdie put on No. 16.

Both golfers parred the final 10 holes to leave Ziegler the winner for the third time since joining the tour a decade ago. Ziegler collected \$35,000 for first place while Regalado picked up \$19,950 and Watson \$12,425.

Table with columns: NAME, TOURS, WINS, MONEY, and FINAL SCORE. Lists names of golfers and their performance statistics.

National League mulls Kuhn directive

CHICAGO (UPI) — The National League may take its first step toward compliance with a directive of Baseball Commissioner Bowie Kuhn when it meets Monday to discuss expansion to Toronto and Washington.

Kuhn set a deadline of next week for the National League to affirm its proposed expansion program to the two cities, but whether such a decision could be reached Monday was questionable.

The league requires unanimous approval of expansion franchises, which has prevented a previous decision. In Monday's meeting, the primary move will be to agree to petition Kuhn for authority to make a constitutional change to require approval by threequarters of the membership for such moves.

The American League, which has approved 1977 franchises for Toronto and Seattle, requires a three-quarters vote.

Burning foiled



CHICAGO, Cub outfielder Rick Monday reaches to rescue an American flag as two men attempted to set the flag on fire during the Cubs game with the Dodgers Sunday. The men tried to hit Monday with a can of lighter fluid as he threw the flag over the fence and out of their reach. (UPI tele)

Pirates shut out Giants to snap short losing streak

San Francisco (UPI) — John Candelaria pitched a twelfth-inning shutout Sunday by helping the Pittsburgh Pirates snap a four-game losing streak with a 3-0 victory over the San Francisco Giants.

ST. LOUIS (UPI) — Steve Garvey hit a two-run homer in the sixth inning Sunday and the Atlanta Braves hung on to defeat the Philadelphia Phillies 3-2, with Phil Neale, pitched by relievers Roger Moret and Elias Sosa, picking up the victory.

LOS ANGELES (UPI) — Ron Cey singled with one out in the 10th inning to drive in Ted Sizemore from second base with an unearned run Sunday to help the Los Angeles Dodgers edged the Chicago Cubs 5-4.

Area teams lead state tourney

TWIN FALLS — Area bowlers continue to hold top spots in the handicap team event in the women's State bowling tournament. The Turf Club holds the current handicap team scoring record with a 3198 while Sports Score, also a Twin Falls team holds second with 3189.

Reds zip Expos

Montreal (UPI) — Dave Concepcion hit a two-run homer and Johnny Bench and Ken Griffey also drove home two runs Sunday as the Cincinnati Reds blanketed the Montreal Expos 7-0.

Aussie Miss wins Birmingham

BIRMINGHAM, Ala. (UPI) — Australian Jan Stephenson cashed in on some putting practice and ignored gusty winds Sunday to charge from four strokes behind nervous Kathy Martin and win the \$40,000 LPGA Birmingham Golf Classic.

Mets top Astros

HOUSTON (UPI) — New York pitchers Jim Mallick and Ken Sanders combined on a four-hitter against Houston as the Mets runners used a passed ball and a wild pitch to score the tying and go-ahead run for a 4-2 victory Sunday over the Astros.

Braves outlast Phillies 3-2

PHILADELPHIA — A Homer — Dave May hit a two-run homer in the sixth inning Sunday and the Atlanta Braves hung on to defeat the Philadelphia Phillies 3-2, with Phil Neale, pitched by relievers Roger Moret and Elias Sosa, picking up the victory.

Dodgers trim Chicago Cubs

LOS ANGELES (UPI) — Ron Cey singled with one out in the 10th inning to drive in Ted Sizemore from second base with an unearned run Sunday to help the Los Angeles Dodgers edged the Chicago Cubs 5-4.

Twins thump Orioles

BLOOMINGTON, Minn. (UPI) — Gene Lumsby rode a second-inning and also singled home the Twins' go-ahead run in the fifth. Hise, who snapped a slump with two hits, drilled a three-run homer in the eighth, to cap a four-run rally that sent Palmer down to his second loss in five decisions.

Gough beats Bennett for Decathlon upset

WALNUT, Calif. (UPI) — Steve Gough of Club Northwest, Seattle, was the surprise winner of the decathlon Sunday in the 18th annual Mt. San Antonio Relays.

Twins thump Orioles

BALTIMORE (UPI) — Gene Lumsby rode a second-inning and also singled home the Twins' go-ahead run in the fifth. Hise, who snapped a slump with two hits, drilled a three-run homer in the eighth, to cap a four-run rally that sent Palmer down to his second loss in five decisions.

Cards defeat San Diego

San Diego (UPI) — John Candelaria pitched 10 hits and Willie Crawford drove in a pair of runs, one of them with his first homer, in the fifth, as the St. Louis Cardinals defeated the San Diego Padres 3-1.

Baseball standings

National League Standings by United Press International. Table with columns: TEAM, W, L, GB, and other statistics for various teams like Philadelphia, St. Louis, and Cincinnati.

# horoscope

Carroll Righter

### FORECAST FOR TUESDAY, APRIL 27, 1976

**GENERAL TENDENCIES:** The morning finds you likely to become involved in disputes which you would be wise to avoid since you will be under-unnaturally good respects later in the day. You can really prosper, especially if you let others know you support them.

**ARIES (Mar. 21 to Apr. 19)** Get out of that belligerent mood and keep out of trouble. In the evening make new contacts who can develop into fine friends.

**TAURUS (Apr. 20 to May 20)** You may want to renege on certain promises, but it is best you follow through scrupulously. Express happiness tonight.

**GEMINI (May 21 to June 21)** Don't spend lavishly for recreation, but enjoy the simple pleasures. You are thinking very clearly now, and can accomplish a great deal.

**MOON CHILDREN (June 22 to July 21)** Sidestep temptations and go after your most cherished aims. Wait until evening before handling personal affairs.

**LEO (July 22 to Aug. 21)** Don't fret over secret worries, but try to do something constructive about them. Use your good judgment at this time.

**VIRGO (Aug. 22 to Sept. 22)** Steer clear of double talking friends and make new acquaintances who are more to your liking. Engage in favorite hobby tonight.

**LIBRA (Sept. 23 to Oct. 22)** Take no risks with your reputation early in the day. Much happiness is possible if you try to make the evening a most romantic one.

**SCORPIO (Oct. 23 to Nov. 21)** Be sure to carry through with duties to which you have committed yourself early in the day. Later study new plans with associates. Relax at home tonight.

**SAGITTARIUS (Nov. 22 to Dec. 21)** Do not take your ire out on an associate in the morning. You can easily improve your surroundings at this time.

**CAPRICORN (Dec. 22 to Jan. 20)** Don't be sarcastic with a sensitive person who means much to you. Handle some creative work in a most wise way.

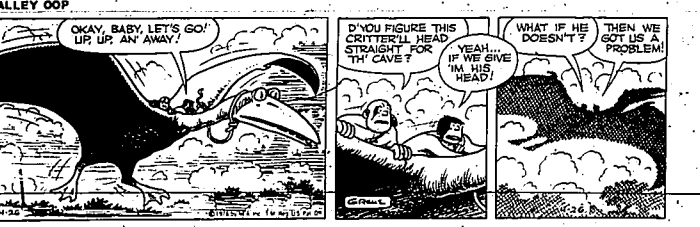
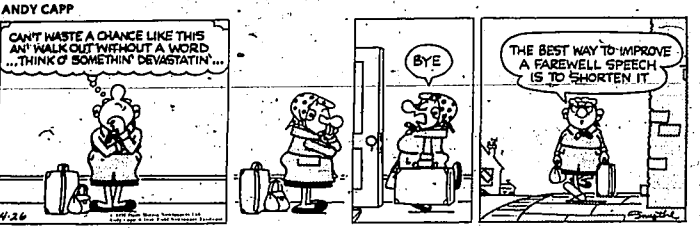
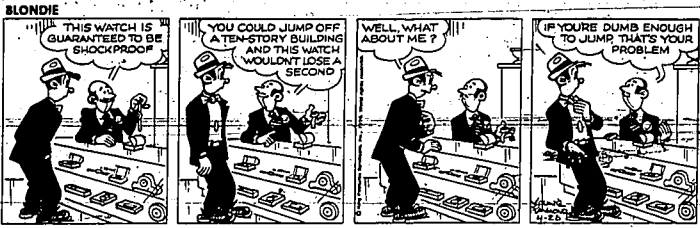
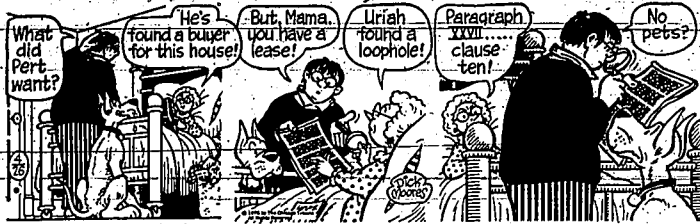
**AQUARIUS (Jan. 21 to Feb. 19)** Avoid dull work early and engage in more important activities. Do what you have long wanted to do in the evening.

**PISCES (Feb. 20 to Mar. 20)** You have every opportunity in the afternoon to make plans for a more productive future. Avoid one who has an eye on your assets.

**IF YOUR CHILD IS BORN TODAY...** He or she will be full of energy and could try to run the family roost by adopting a martyr complex. Be sure to give the right amount of discipline so that your progeny will be on the right path and great success is possible in this chart. A person who is good at sports here.

"The Stars impel, they do not compel." What you make of your life is largely up to YOU!

### GASOLINE ALLEY



# what's what

L.M. Boyd

Client asks whether there's any way to judge whether a person can keep a secret. Generally, those people who tell you all about themselves are likely to tell you all about everything. Not the people who don't tell you anything about themselves, though.

Should the phone company charge you for the long distance calls you make, if any, between 2 and 8 a.m.? The Federal Communications Commission doesn't think so. Its researchers say the billings costs for those calls run more than the bills.

What sort of present are you going to give your favorite senator this year? Actor John Wayne bestowed a life-sized statue of himself upon Barry Goldwater.

BOLL WEEVIL  
Q. "Why, pray, did the population of Enterprise, Ala., see fit to put up a monument to the boll weevil?"  
A. The bug crippled their cotton crops so badly they had to diversify. That tripled their incomes. Back around World War I, it was.

Medical specialists still aren't quite sure why the hearts of astronauts blink when in outer space... If you weigh 160 pounds, sir, your bones most probably weigh only 20 pounds... Am now informed that a collector of matchbook covers is known as a philuminateur... Liquor and far too much of it figures in about one out of every five rape cases... Note it stated in print by one wit that his family's pet rock came down with a bad case of moos.

**THE TEMPEST**  
Most everybody knows something about William Shakespeare's play "The Tempest". But few realize it was based on a real storm that afflicted one of this country's forefathers. Sir George Yearley was the fellow. It was his ship that was wrecked by that bad weather on his voyage to Virginia in 1608. Sir George survived to become the first slave owner in America, a distinction of no great merit. As governor of Virginia, he put together this western world's first body of lawmakers. And he wound up as the first and only English knight to be buried here.

You've heard that comedian W. C. Fields detested dogs and children. His loathing of birds was not so well publicized, however. It's a fact that he kept an air pistol in his bedroom to shoot at the songbirds that chirped outside his window. The record suggests he always missed.

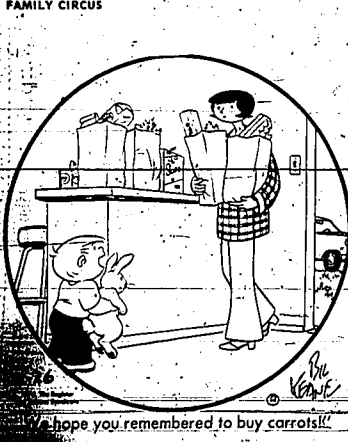
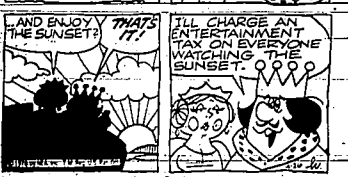
Address mail to L. M. Boyd, P. O. 883, Weatherford, TX 75086  
Copyright 1975 L. M. Boyd

### Countryside

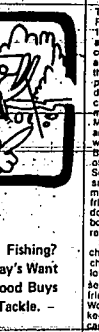
ACROSS	made sugar	39	Saint (sb)
1	Farm building	40	Dutch cheese
5	Circular grain storage	42	Farm machine
8	Point (sb)	44	Route (tab.)
9	Point (sb)	47	Narrow inlet
12	Point (sb)	50	Point (sb)
13	Point (sb)	51	Make clear
14	Point (sb)	55	Point (sb)
15	Point (sb)	56	Point (sb)
16	Point (sb)	58	Point (sb)
17	Point (sb)	60	Point (sb)
18	Point (sb)	61	Point (sb)
19	Point (sb)	62	Point (sb)
20	Point (sb)	63	Point (sb)
21	Point (sb)	64	Point (sb)
22	Point (sb)	65	Point (sb)
23	Point (sb)	66	Point (sb)
24	Point (sb)	67	Point (sb)
25	Point (sb)	68	Point (sb)
26	Point (sb)	69	Point (sb)
27	Point (sb)	70	Point (sb)
28	Point (sb)	71	Point (sb)
29	Point (sb)	72	Point (sb)
30	Point (sb)	73	Point (sb)
31	Point (sb)	74	Point (sb)
32	Point (sb)	75	Point (sb)
33	Point (sb)	76	Point (sb)
34	Point (sb)	77	Point (sb)
35	Point (sb)	78	Point (sb)
36	Point (sb)	79	Point (sb)
37	Point (sb)	80	Point (sb)
38	Point (sb)	81	Point (sb)
39	Point (sb)	82	Point (sb)
40	Point (sb)	83	Point (sb)
41	Point (sb)	84	Point (sb)
42	Point (sb)	85	Point (sb)
43	Point (sb)	86	Point (sb)
44	Point (sb)	87	Point (sb)
45	Point (sb)	88	Point (sb)
46	Point (sb)	89	Point (sb)
47	Point (sb)	90	Point (sb)
48	Point (sb)	91	Point (sb)
49	Point (sb)	92	Point (sb)
50	Point (sb)	93	Point (sb)
51	Point (sb)	94	Point (sb)
52	Point (sb)	95	Point (sb)
53	Point (sb)	96	Point (sb)
54	Point (sb)	97	Point (sb)
55	Point (sb)	98	Point (sb)
56	Point (sb)	99	Point (sb)
57	Point (sb)	100	Point (sb)

1	2	3	4	5	6	7	8	9	10	11
12				13						14
15				16						17
18				19						20
21				22						23
24	25	26		27			28	29	30	31
32				33						34
35				36			37	38		39
40	41			42						43
44	45	46		47						48
49	49	50		51			52	53	54	
55				56						58
59				60						61
62				63						64

### DOONESBURY



hope you remembered to buy carrots!!



Go in Fishing? Check Today's Want Ads For Good Buys In Fishing Tackle.

Florists

MARJORIE'S FLOWERS: Fresh Flowers... Florists

Lost & Found

THOR PAVING breaker, aerial... Lost & Found

Announcements

YOUR WEDDING - Make It Special... Announcements

Special Notices

Got any old newspapers cluttering up your garage?... Special Notices

Memorial Notices

WE WISH to extend our heartfelt thanks... Memorial Notices

Personals

WE CAN BUILD long lasting good... Personals

Jobs of Interest Male & Female

AGRICULTURAL EQUIPMENT SALESMAN WANTED... Jobs of Interest

Business Opportunity

Profitable 10 unit motel with 3... Business Opportunity

Real Estate

WELL LOCATED LOT... Real Estate

Home For Sale

LOVELY home on present tract... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

Spacious 3 bedroom, 2 bath... Home For Sale

Business Opportunity

EXCELLENT BUSINESS OPPORTUNITY... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Home For Sale

4 BEDROOM HOME, 3 1/2 baths... Home For Sale

Business Opportunity

EVEREADY POLAROID HOME ALBUMS... Business Opportunity

Need mature day baby sitter in... Baby Sitters - Child Care

Good Shepherd Day Care Center... Child Care

Will do baby sitting in my home... Situations Wanted

Home repairs and remodeling... Home Repairs

Custom painting, repairs, etc... Painting

Asphalt repairs and patching... Asphalt

Business Opportunity... Business Opportunity

Private nursing home... Private Nursing

Amoco Oil Company... Amoco Oil

Excellent business opportunity... Business Opportunity

For lease food service business... Food Service

Buying, selling, trade... Real Estate

Restaurant and lounge... Restaurant

Rototilling... Rototilling

PAC construction... Construction

New homes and remodeling... Remodeling

Money to loan... Money to Loan

First and second mortgage... Mortgages

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

Home for sale... Home for Sale

THE DIFFERENCE IS HOW Home Owners Warranty is America's first, nationally-insured 10-year protection plan, underwritten by the American Bankers Insurance Company of Florida.





33 - Real Estate & Rentals

THE DEERWOOD... 1175... 734-3423... 1175... 734-3423... 1175... 734-3423...

34 - Medical Instruments

NEW YAMAHA PIANO... USED... 734-7111... 734-7111... 734-7111...

35 - Mobile Homes

TRAILER spaces for rent... 734-3640... 734-3640... 734-3640...

36 - Office & Business

OFFICE SPACE FOR RENT... 734-8100... 734-8100... 734-8100...

37 - Wanted to Buy

WANTED TO BUY... 734-8100... 734-8100... 734-8100...

38 - Miscellaneous For Sale

NEW WEST BEND... 734-3672... 734-3672... 734-3672...

39 - Wanted to Buy

WANTED TO BUY... 734-8100... 734-8100... 734-8100...

40 - Miscellaneous For Sale

ROYAL TYPER... 734-8863... 734-8863... 734-8863...

41 - Wanted to Buy

BLAVING SILVER... 734-8863... 734-8863... 734-8863...

42 - Antiques

SWAP SHOP... 734-8863... 734-8863... 734-8863...

43 - Musical Instruments

NEW YAMAHA PIANO... 734-7111... 734-7111... 734-7111...

44 - Heating & Air Conditioning

HEATING & AIR... 734-8100... 734-8100... 734-8100...

45 - Building Materials

LAVA VENEER... 734-8100... 734-8100... 734-8100...

46 - Garage Sales

BASEMENT SALE... 734-8100... 734-8100... 734-8100...

47 - Appliances

SEVERAL GOOD... 734-8100... 734-8100... 734-8100...

48 - Pets & Supplies

NEED GOOD HOME... 734-8100... 734-8100... 734-8100...

49 - Farm & Ranch Supplies

WANT TO BUY... 734-8100... 734-8100... 734-8100...

50 - Farm Implements

FOR SALE... 734-8100... 734-8100... 734-8100...

51 - Boats & Marine Items

DONOR 14 inflatable... 734-8100... 734-8100... 734-8100...

52 - Hunting

FOR SALE... 734-8100... 734-8100... 734-8100...

53 - Snow Vehicles

1976 SNO-TWISTER... 734-8100... 734-8100... 734-8100...

54 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

55 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

56 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

57 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

58 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

59 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

60 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

61 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

62 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

63 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

64 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

65 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

66 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

67 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

68 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

69 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

70 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

71 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

72 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

73 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

74 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

75 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

76 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

77 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

78 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

79 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

80 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...

81 - Horses

FOR SALE... 734-8100... 734-8100... 734-8100...



DENNIS THE MENACE



YEAR! MAY! MUD PUDDLES!

CHEER UP DEAR YOU KNOW WHAT APRIL SHOWERS BRING DON'T YOU?

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

FOR SALE... 734-8100... 734-8100... 734-8100...

Advertisement for 'DO IT YOURSELF SPECIALS' with a list of items and prices.

Advertisement for 'THE NEW Dunham Roller Harrow' and other farm equipment.

73 CAR MART... 74 CAMPERS... 75 MOTOR HOMES... 76 AUTO SERVICE... 77 AUTO SERVICE... 78 AUTO SERVICE...

79 Cycles & Supplies... 80 Cycles & Supplies... 81 Utility Trailers... 82 Heavy Equipment... 83 Trucks...

84 Import-Sports Cars... 85 Jeep-4 Wheel Drives... 86 Autos For Sale... 87 Trucks... 88 Trucks... 89 Trucks...

90 Import-Sports Cars... 91 Import-Sports Cars... 92 Import-Sports Cars... 93 Import-Sports Cars...

FUNNY BUSINESS By Roger Ballou... WELL, WHAT TIME WILL THE BUILDING SUPERINTENDENT BE OUT OF CONFERENCE?

NEW 1976 All-Purpose Medium Duty Trucks At December 1975 Prices!! Only 7 left in stock at these prices. Hurry! — they won't last long at these "Past History" Savings!!

1976 CHEVROLET MODEL ME65003 DUAL DRIVE... 1976 CHEVROLET MODEL CE62003... 1976 CHEVROLET MODEL CE6003... We Lease Cars And Trucks By The Day, Month Or Year. It's A Pleasure Doing Business At ACE HANSEN CHEVROLET.

1974 TOYOTA... 1975 DODGE... 1976 FORD... 1977 JEEP... 1978 CHEVROLET... 1979 DODGE... 1980 FORD... 1981 JEEP... 1982 CHEVROLET...

1972 VW CAMPER The BUG CLINIC... Enjoy this summer with this excellent recreational vehicle. Equipped with pull-out double bed, front sleeping cot, ice-box, sink, water storage tank, electric stove, cassette player, 4 speed transmission, radio and Michelin radial tires.

1975 TOYOTA... 1976 FORD... 1977 JEEP... 1978 CHEVROLET... 1979 DODGE... 1980 FORD... 1981 JEEP... 1982 CHEVROLET...

1970 PLYMOUTH... 1971 PLYMOUTH... 1968 OLDS... 1974 VOLKSWAGEN... 1963 RANCHERO... 1973 COLONY PARK... 1970 FORD GALAXIE... 1969 PLYMOUTH... 1973 VEGA GT... 1970 FORD CUSTOM... 1972 TOYOTA CELICA... 1972 TOYOTA STATION WAGON... 1971 IMPALA... 1971 GRANDVILLE... 1973 NOVA HATCHBACK... THEISEN MOTORS



### LAHER "Leaping Power" BATTERIES



Guaranteed 36 Months with an 18 month FREE Replacement Guarantee  
**\$25.98**  
 exchange

**ABBOTT'S AUTO-SUPPLY**  
 TWIN FALLS  
 BOISE PHONE 733-2049 NAMP.  
 CLOSED SAT.-OPEN SUN. TILL NOON

NEW SHIPMENT JUST ARRIVED!



NAME BRAND CB RADIOS  
 SOUND EQUIPMENT and Related Items  
**ALL AT COMPETITIVE PRICES!!**

**4 SEASON SUPPLY**  
 1757 Kimberly Rd. Twin Falls, Idaho 733-8432  
 The Something For Everyone Store

### OUR ENTIRE STOCK...

- PICTURES
  - WALL DECOR
  - OCCASIONAL TABLES
  - MIRRORS
  - LAMPS (All Types)
- YOUR CHOICE ... **20% OFF!**

**JATE Furniture**  
 1920 KIMBERLY RD. TWIN FALLS  
 • FREE DELIVERY • EASY TERMS

FAMILY NIGHT SPECIAL... After 4 P.M. Monday Only

**FIESTA 59¢**



OUR WEEKLY SPECIAL...

**2 CORN DOGS and 30¢ Drink ... 99¢**



WEDNESDAYS & SUNDAYS 10-11  
 BLUE LAKES BLVD. N. ADDISON AVE. W. TWIN FALLS



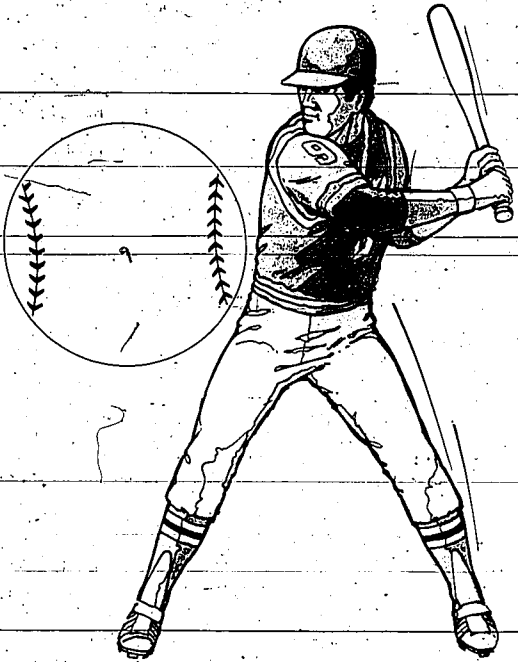
ATTENTION HORSEMEN

### WALCO COOL-BACK SADDLE PADS

- White Triple Topper Reg. \$26.00. NOW **\$16.20**
- Colored Triple Topper Reg. \$28.00. NOW **\$17.45**
- Double White Reg. \$40.00. NOW **\$25.50**
- Double Colored Reg. \$22.00. NOW **\$13.70**

**WALCO INTERNATIONAL, INC.**  
 203 4th Ave. West Twin Falls

# BIG LEAGUE



## PLANT SALE

SPECIAL BLACK CAP RASPBERRY BUSHES **50¢** Ea.

**GLOBE SEED & FEED CO.**  
 TRUCK LANE TWIN FALLS

### PATIO and SUMMER FURNITURE

NOW HERE!! See our large selection of many types. CHAISE LOUNGE PADS



ONLY **\$14.95** DELUXE KING SIZE CHAISE LOUNGE Complete With Pad REG. 69.70 **\$59.95**

**JATE Furniture**  
 1920 Kimberly Rd. Twin Falls

**ROAD HAVE TOO MANY BUMPS?**

IT COULD BE YOUR SHOCK ABSORBERS!  
 Good shock absorbers keep your tires on the road, smooth jolts and bumps, and keep the ride level and safe.

LIFETIME GUARANTEE GUARANTEED FOR AS LONG AS YOU OWN YOUR CAR.

HEAVY DUTY **\$10.47** Installed MOST CARS

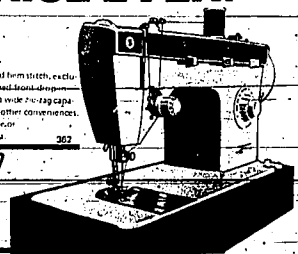
**ABBOTT'S AUTO SUPPLY**  
 305 Shoshone St. South Twin Falls

SAVE \$30 QUALITY IN A ZIG-ZAG MACHINE BUILT WITH 17 SEW-EASY FEATURES

## LOWEST PRICE EVER!

**\$99.95**  
 Reg. \$129.95

Built on blind form stitch, extra heavy designed foot, drop-in bobbin extra wide zig-zag capability, many other conveniences. Carving Cabinet cabinet extra.



FIRST TIME EVER **Athena 2000**

Send your \$100 to buy a button and one... (unreadable) Advanced... (unreadable) the Edge & Scar... (unreadable) surface. Carrying case or cabinet extra.

**\$85.00 OFF REG. PRICE**

**SINGER**

TWIN FALLS SEWING CENTER  
 150 Main N. Twin Falls  
 BURLEY SEWING CENTER  
 1130 Overland, Burley

### 13" DIAGONAL PORTABLE COLOR TELEVISION



NOW ONLY **\$299.95**

HAPPY BIRTHDAY AMERICA REGISTER FOR \$1976.00 CASH!

THIS WEEK'S CASH WINNER... Verna Grier Rt. 4, Buhl, Ida.



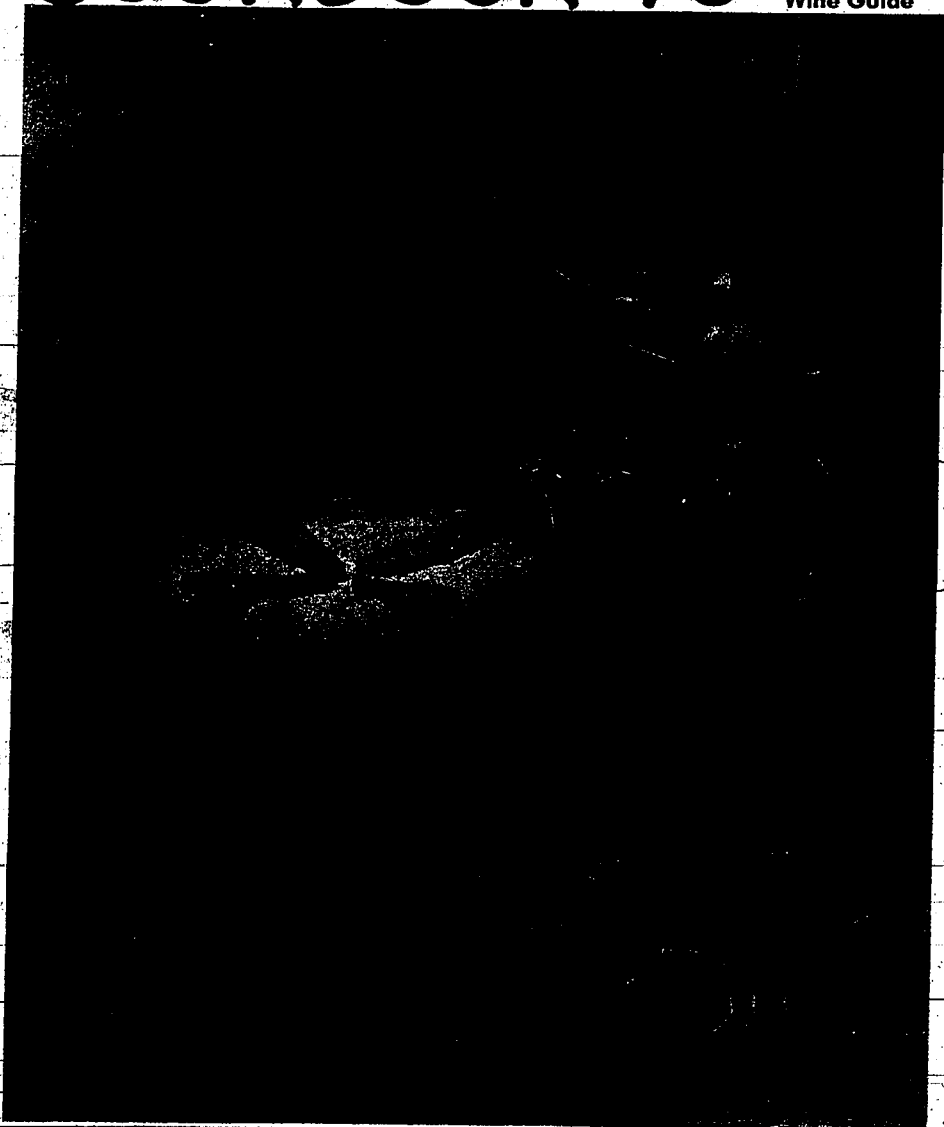
THREE ONLY! Powder River CALF CREEP FEEDERS 50 Bushel Capacity

ONLY... EA. **\$389.00** WHILE THEY LAST!!

Western Stockmen's Supply  
 5th St. S. & Truck Lane Twin Falls 733-6692

# COOKBOOK '76

and  
Wine Guide



**Times News**

Magic Valley's Home Newspaper

Twin Falls, Idaho  
Monday, April 26, 1976

*Favorite recipes  
from your neighbors*



## Grandma's Delicious Spareribs

MRS. P. FISHER  
246 Fourth Ave. E.,  
Twin Falls

10 pounds very lean  
spareribs  
2 cups coffee  
¼ cup vinegar  
1 cup brown sugar  
½ cup - worcestershire  
sauce  
Salt, pepper, powdered  
garlic and onion salt to suit  
taste

Flour ribs and brown  
well in shortening. Place  
ribs in roaster; pour on  
above sauce. Bake at 300  
degrees for at least two  
hours. Baste with sauce  
every 20 minutes and turn  
ribs while basting.

## Joe's Venison Jerky

RENA JOHNSTON  
246 Fourth Ave. E.,  
Twin Falls

3 pounds venison  
1-teaspoon onion powder  
1-teaspoon salt  
1-teaspoon pepper  
½ cup worcestershire  
sauce  
¼ cup soy sauce  
Garlic powder to suit taste  
Cut meat into strips one-  
half inch wide and one-  
fourth inch thick. Mix salt,  
onion and garlic powders,  
pepper, worcestershire  
sauce and soy sauce. Pour  
over meat strips and  
marinate in refrigerator  
overnight.

Dry in sunshine, or in  
very low oven, placed in  
single layers on racks until  
completely dry.

## German Liver

### Dumplings

LARAY JEFFES  
Box 117, Kimberly

1 pound of beef or pork  
liver  
1 onion  
1½-teaspoon salt  
Pepper  
1-cup flour  
1 quart or more of beef  
broth

Grind liver and onion in  
food grinder. Mix liver,  
onion, spices and flour in  
bowl until mixture becomes  
sticky and holds together.  
(Additional flour may have  
to be added). Spoon liver  
into boiling beef broth and  
cook until dumplings float  
to the top of broth. Serve as  
main dish with beef broth.  
Serves six.

## Easy Meat Loaf

MRS. EARL BROWN

Box 236, Paul  
1 can cream of mushroom  
soup  
1½ pounds ground beef or  
hamburger  
½ cup fine bread crumbs

## Japanese Chicken

MRS. ELDON

OKELBERRY  
Rt. 4, Spot 2, Lazy J, Mobile  
Court,  
Twin Falls

3½ pound chicken wings  
1-teaspoon garlic salt  
½-cup corn starch  
2 or 3 eggs, beaten  
SAUCE:  
½ cup sugar  
½ cup vinegar  
3-tablespoons ketchup  
½-teaspoon accent  
½-cup chicken stock  
3-tablespoons soy sauce  
½-tablespoon garlic salt

Cut chicken wings in  
three pieces. Wash tips and  
simmer in water for stock.  
Wash other pieces in salt  
water. Drain. Marinate in  
garlic salt for half hour.  
Dip each piece in corn  
starch, then in egg. Brown  
in cooking oil in skillet.  
Place wings in large  
baking pan. Mix sauce and  
pour over wings. Bake one  
hour at 325 degrees. Turn  
once.

## Chicken

### Tetrazzini

MRS. E. M. GRAESCH

Rt. 3, Box 38, Buhl  
2-slices bacon, finely cut  
½-cup minced onion  
½-cup green pepper,  
minced  
2-cups grated American  
cheese  
¼-cup pimiento, cut up  
1¼-cup (toasted sliced)  
almonds (optional)  
2-cups cooked chicken,  
diced

8-ounces macaroni, cooked  
Cook bacon until brown  
and crisp. Remove from  
pan. Add ½ cup minced  
onion and ½ cup minced  
green pepper to bacon fat  
and cook until tender. Then  
add cheese, pimiento,  
almonds and chicken. Heat all  
together, using chicken  
stock as moisture. Serves  
eight.

## Molded Chicken Loaf

ARDITH WHEELER

Rt. 1, Hansen  
2 envelopes unflavored  
gelatin  
2-cups chicken broth  
4-cups cooked chicken,  
diced  
Sausage  
Pepper  
2-teaspoons lemon juice  
2-tablespoons parsley,  
chopped  
¾-cup celery, finely  
chopped  
2-tablespoons sweet pickle,  
chopped  
¼-cup pimiento, chopped  
1-cup mayonnaise

Soften gelatin in ½-cup  
cold chicken broth. Heat  
remaining broth. Add  
gelatin and stir until  
dissolved. Add chicken and  
salt and pepper to taste;  
thicken, then fold in  
remaining ingredients.  
Pour into 9-by-5-by-3-inch  
loaf pan and chill several  
hours. Unmold on platter  
and garnish with tomato  
slices and green pepper  
rings. Serves 10 to 12.

## Chicken With Sour Cream

STEVE BARTAK

261 North 7th, Jerome  
Twin Falls

4-chicken breasts, boned  
1-can cream of mushroom  
soup  
1-3-ounce can mushrooms,  
including liquid  
1-cup sour cream  
½-cup sherry or burgundy  
Salt, pepper and paprika  
Season chicken with salt  
and pepper. Place breasts,  
skin up, in baking dish.  
Combine remaining  
ingredients, including  
mushroom liquid, and pour  
over chicken. Sprinkle  
generously with paprika.  
Bake at 350 degrees for one  
one-and-one-half hours.

## Sweet and Sour Pork

CONNIE ROLFE

Rt. 3, Box 23A, Buhl  
3½-pounds pork steak, cut  
in 1-inch cubes  
1-cup flour  
1-tablespoon plus 1  
teaspoon ginger  
½-cup salad oil  
2-cups pineapple chunks  
½-cup vinegar  
½-cup soy sauce  
1-tablespoon wor-  
cestershire sauce  
½-cup sugar  
1-teaspoon salt  
½-teaspoon pepper  
2-green peppers, cut in  
strips  
2-cans water - chestnuts,  
sliced  
2-tablespoons chili sauce

Trim fat from pork.  
Combine half of flour and  
ginger in bag. Shake meat  
and cook in oil. Add water  
to pineapple syrup to make  
1½ cups. Add remaining  
flour to this. Stir flour  
mixture, vinegar, soy  
sauce and worcestershire  
sauce into pork drippings.  
Heat to boil. Simmer one  
minute. Stir in sugar, salt,  
pepper and meat. Simmer  
covered one hour.  
Combine pineapple and  
green peppers. Simmer 10  
minutes, uncovered. Stir in  
chestnuts and chili sauce.  
Cook five minutes more.  
Serve on chinese noodles.



- ☆ Simplicity ☆ Color coded Stitches
- ☆ Dependability ☆ Uncomplicated mechanism
- ☆ Easy, beautiful buttonholes ☆ Reverse cycle
- ☆ Stretch stitches ☆ No lam book
- ☆ New Oiler ☆ Sewing lessons

**MOYES** SEWING CENTER  
Fabric Shop

234 Seventh Ave. E. Phone 733-7479  
1½ blocks off Shoshone St. East

# Try us for Quality BUTCHERING

## Custom Slaughtering, Cutting and Wrapping of Beef, Pork & Lamb

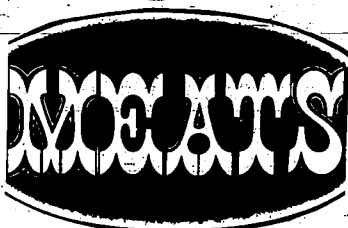
Roasts are cut and packaged to YOUR desired weights. Steaks are cut to the thickness that YOU want. Meat is packaged in quantities to fit YOUR family's needs. Meat is blast frozen and double wrapped to seal in ALL natural juices and flavor.

Also Retail Beef By The Whole, Half or Quarter

Pork, Half or Whole - Completely Processed, Including Curing of Bacon & Ham

# EDEN COLD STORAGE

409 Main, Eden - PH 625-5311 - Mon. - Fri., 8 A.M. - 5 P.M.



### Hamburger Pie

MRS. PAUL BEACH

Rt. 3, Buhl

1 pound ground beef  
1 onion  
1 can green beans  
1 can tomato soup  
4 cups mashed potatoes  
(instant or regular)  
Brown meat in skillet.  
Spoon off fat and put meat  
in baking dish. Add green

beans and tomato soup.  
Season lightly with salt and  
pepper.

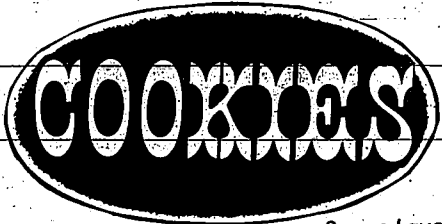
White mashed potatoes  
are hot, and 1 egg and  
drop in mounds over meat  
mixture. If desired,  
sprinkle 1/2 cup shredded  
American cheese over  
potatoes. Bake at 350  
degrees for 20 minutes.

### Quick Chicken a la King

JUDY KORB  
1643 Third Ave. E.  
Twin Falls

1 can cream of chicken  
soup  
1 can cream of mushroom  
soup  
1 can peas and carrots  
1 jar sliced mushrooms,  
drained  
8 to 10 Jumbo Spanish olives  
with pimiento, sliced  
1 1/2 cups cooked sliced  
chicken  
1 teaspoon onion powder  
1/2 teaspoon celery salt  
1/4 teaspoon poultry  
seasoning  
Salt and pepper to taste

Mix all ingredients  
together and heat  
thoroughly. Mixture may  
be thin, so add cornstarch  
and water thickening just  
before serving. Serves four  
to six.



### Idaho Cherry Cookies

JUDY KOCH  
1643 Third Ave. E., Twin  
Falls

2 cups sugar  
2 cup shortening  
3 tablespoons cherry juice  
3 eggs  
4 1/2 cups flour  
2 teaspoons soda  
1 teaspoon baking powder  
1 quart cherries, drained

1 1/2 teaspoon maple flavoring  
1/2 teaspoon salt  
Cream shortening and  
sugar. Add cherry juice,  
beaten eggs, flour, soda  
and salt. Add cherries and  
flavoring. Drop from  
teaspoon on baking sheet.  
Bake at 350 degrees for 15  
minutes.

### Almond Bark Cookies

MRS. JOHN RIETKIRK  
Rt. 2, Wendell

2 pounds almond bark  
(melted)  
Stir in 2 cups Cheerios, 2  
cups broken pretzel sticks,

2 cups Ritz Krispies and  
1 1/2 cups dry roasted  
peanuts.  
Dip by spoonful and put  
on wax paper and cool.

### Seven Layer Cookies

MARILYNN MORT  
412 Fifth Ave. N., Twin  
Falls

1/2 stick margarine, melted  
in 9 by 13-inch pan  
1 cup crushed graham  
cracker crumbs (about 15)  
1 package (6 oz.) semi-  
sweet chocolate chips  
1 package (6 oz.) but-  
terscotch chips  
1 cup coconut  
1 can sweetened condensed  
milk

1 cup nuts, chopped  
Put each layer in pan.  
Spread evenly. Bake 25  
minutes at 350 degrees.  
Cool and cut in squares.

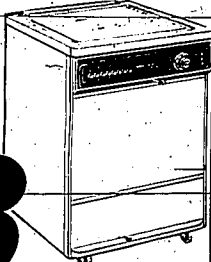


New for 1976! Sound proofed!

Let a new Admiral  
dishwasher work  
for you!

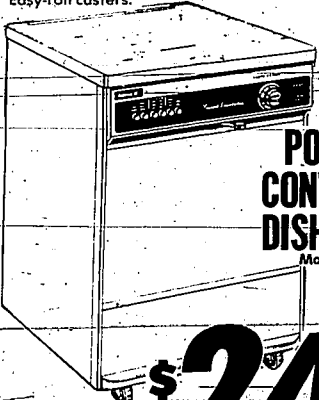
OPEN  
DAILY  
10 - 10;  
SUNDAY  
11 - 6

8-BUTTON PORT.  
DISHWASHER  
Model DC2468



\$278

Portable/convertible dishwasher has 8 Pushbutton Cycles for that "justright" dishwashing. 2 energy-saving cycles cut down on operating costs. Solid maple cutting board top. Automatic Dual Detergent Dispenser and Rinse-Injector. Easy-roll casters.



PORTABLE  
CONVERTIBLE  
DISHWASHER  
Model DC2466

\$248

6 button cycles for fingertip control and easy in operation. Heavy duty laminate Top adds extra counter-space. Automatic rinse injector and dual detergent dispenser. 2 energy-saving cycles reduce operating costs.



Sound Insulated  
Fiberglass reduces  
sound to a whisper.  
Built-in Soft Food  
Dispenser  
Easy to Load Racks



Saves up to 25%  
in operating costs!



2 Level Wash  
Action  
Self-cleaning  
Interior  
Front Panel or  
Custom Panel  
Detergent Kits



2258 Addison Avenue East  
(Corner of Eastland Drive and Addison Avenue) Twin Falls



### Lemon Squares

**MRS. WINNIE LOGSTON**  
Box 516, Filer  
1 cup butter  
1/2 cup powdered sugar  
2 cups flour  
Mix, Pat Into 9 by 12-inch pan. Bake 16 minutes at 350 degrees.  
Mix:  
4 eggs, slightly beaten  
2 cups sugar

4 teaspoons lemon juice  
grated rind of two lemons  
Pour over hot crust.  
Bake 20 to 25 minutes at 350 degree oven. Remove from oven and sprinkle top with powdered sugar. Cool overnight at room temperature or four hours in refrigerator. Cut into squares.

### Busy Day Cookies

**CLAIRE MAJOR**  
834 Michigan, Gooding  
2 ripe bananas  
1 egg  
2 tablespoons water  
1 package chocolate cake mix  
1 cup chocolate chips (6 oz.)  
1/2 teaspoon peppermint flavoring (optional)  
1 cup chopped nuts (optional).  
Mash banana; add egg.

water, cake mix and mix thoroughly. Add remaining ingredients. Drop by spoonful on greased cookie sheet. Bake at 350 degrees for 10 minutes. (If you only have a yellow or white cake mix, melt one square chocolate and add, or melt one tablespoon margarine with three tablespoons cocoa and add.)

### Scotch Shortbread

**MRS. H.A. JONES**  
817 Walnut St.-N., Twin Falls  
Work 1 cup butter with spoon until soft. Gradually add white beating 1/2 cup brown sugar. Beat until fluffy. Add 2 1/2 cups sifted flour. Mix well. Chill several hours. Roll out to

1/2 inch thick on lightly floured board.  
Cut into trees, stars, bells, etc. and place on cookie sheet. Sprinkle colored granulated sugar on cookies. Bake at 350 degrees for 15 to 18 minutes. Makes about five dozen.

### Christmas Casserole Cookies

**MRS. CASH PETERMAN**  
Rt. 2, Rupert  
2 eggs  
1 cup sugar  
1 cup cut dates  
1 cup chopped walnuts  
1 cup flaked coconut  
1 teaspoon vanilla  
Beat eggs well. Add sugar gradually, beating until fluffy. Stir in remaining ingredients.

Turn into an ungreased two-quart casserole. Bake at 350 degrees for 30 minutes, stirring once or twice. Remove from oven and while still hot stir with a wooden spoon. Cool.  
Form into small balls and roll in powdered sugar. Or form into rolls and roll in powdered sugar. Let cool and slice. Can be frozen.

### Rocky Road Cookies

**DIANE MIKESSELL**  
Box 384, Hagerman  
2 eggs  
1 teaspoon vanilla  
2/3 cup shortening  
2 tablespoons water (may need more)  
1 package cake mix (german chocolate, devil's food or chocolate fudge)  
1 cup semi-sweet chocolate chips  
1 Cup miniature marshmallows (cut in half if you like)  
1/2 cup chopped nuts  
Heat oven to 350 degrees. Beat eggs, vanilla, shortening, water and about half cake mix (dry) until light and fluffy. Stir in remaining cake mix, marshmallows, chocolate chips and nuts.  
Drop dough by teaspoons on cookie sheet. Cookies will be soft in center when done. Bake for 10 to 12 minutes. Cool slightly then remove from cookie sheet. May be "frosted" with chocolate butter cream frosting.

ening, water and about half cake mix (dry) until light and fluffy. Stir in remaining cake mix, marshmallows, chocolate chips and nuts.  
Drop dough by teaspoons on cookie sheet. Cookies will be soft in center when done. Bake for 10 to 12 minutes. Cool slightly then remove from cookie sheet. May be "frosted" with chocolate butter cream frosting.

Right file.  
If your nails break, never file them in the corners. Square edges provide stability and a little more security from splitting.

### Choco Cherries-

**MRS. P. FISHER**  
246 Fourth Ave. E., Twin Falls  
1 cup chopped nuts  
In small bowl combine flour, salt, soda. Set aside.  
In large bowl combine butter and sugar. Cream until fluffy. Add eggs, beat until creamy. Blend in vanilla. Add flour mixture and blend well. Stir in chocolate bits, nuts and cherries.  
Drop by rounded teaspoonsful onto ungreased cookie sheet and bake at 375 degrees for 10 to 12 minutes or until done. Do not overbake.

### Frying Pan

**KATHY ZOLLINGER**  
417 Second Ave. E., Apt. 1, Twin Falls  
1/2 cup sugar  
1 cup chopped dates  
2 eggs  
1 teaspoon vanilla  
1/2 cup chopped walnuts  
1 cup corn flakes  
1 cup Rice Krispies  
1 cup flaked coconut  
Mix sugar, dates and eggs in frying pan. Cook until mixture leaves the sides of pan, about three minutes. Remove from heat and stir in vanilla, walnuts. Then, carefully stir in cereal. Wet hands and mold into small shape and roll in coconut. Refrigerate and eat.

### Raw Apple

### Cookies

**LINDA PETTINGER**  
Rt. 2, Twin Falls  
Cream:  
1/2 cup brown sugar  
1/2 cup white sugar  
1/2 cup shortening  
Add:  
1 egg  
1 teaspoon vanilla  
1/2 cup peanut butter  
Mix in:  
1 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 cup shredded apples  
Bake for 12 minutes at 350 degrees. Yields six dozen.  
Frost if desired with:  
1 cup powdered sugar  
2 tablespoons milk or cream  
2 tablespoons peanut butter

### Zucchini

### Cookies

**JANET SANDY**  
Box 532, Shoshone  
Combine:  
2 cups brown sugar  
2 cups grated zucchini  
2 cup oil  
2 teaspoons vanilla  
Combine:  
4 cups flour  
2 teaspoons baking powder  
2 teaspoons soda  
1 teaspoon nutmeg  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon ginger  
Add to first mixture. Add:  
2 cups raisins, 1/2 cup chopped nuts. Bake at 350 degrees for 20 to 12 minutes.

# RANDALL'S

## SPECIAL FACTORY PURCHASE

### LIMITED OFFER!!

**White-Westinghouse**  
30-Inch Electric Range with Self-Cleaning Oven

**Model KF336**

- Easy-to-set pyrolytic Self-Cleaning Oven
- Door "Lo-keed" safety light
- Automatic timing control with 60-minute timer
- Three 6" Plug-Out Corox High Speed surface units
- On-Off Plug-Out Corox High Speed surface unit
- Infinite Heat Control
- between "Off" and "High"
- Recessed porcelain enamel cooking surface
- Porcelain enameled oven and body
- Oven signal light and two surface unit signal lights
- Lift-off oven door with seal interior oven light
- Flip-up bake element
- Full-width storage drawer
- Front leveling legs
- Optional accessory non-electric glide (KAGRA0)

**ALL COLORS**

# \$569<sup>95</sup>



**Model KF336**

**MONTHLY PAYMENTS AVAILABLE**

# \$450<sup>00</sup> w/t

**Heavy Duty**

**White-Westinghouse**

**RANDALL'S FURNITURE & APPL.**

Buhl, Idaho  
Phone 542-4259

**RANDALL'S GREENAWALT**

lynwood Shopping Center  
Phone 733-7040

# Lee's SHOE

## ON THE MALL TWIN FALLS

Open Fri. 'til 9

finessa

twine, so divine



**BANK CARDS WELCOME**

*Women's High-Fashion Shoes*

4 Times-News, Twin Falls, Idaho Monday, April 28, 1976



# the *Mayfair* Brides

## Are Beautiful Brides

If you are planning a spring or summer wedding you should visit the Mayfair and see the beautiful selection of Wedding Gowns from famous Bridal Designers.

For Church, Temple or Garden Weddings, the Mayfair has the perfect gown for you.

Let our experienced bridal personnel assist you in your selection and help you with your wedding plans.



(Above)

Dacron polyester Gown with attached Chapel train, embroidered Venice trim.

Bridesmaids dress in polyester gingham check with spaghetti straps and detachable cape. Also available in Aqua/White, Pink/White, Orchid/White and Blue/White.

(At Right)

Dacron polyester Bridal Gown with attached Chapel train, Venice Trim. Available in White or Ivory, Sizes 4 to 20.

Bridesmaids dress in polyester interlock knit with crystal pleating on sleeves and bodice. 6 colors available. Sizes 4 to 20.



# the *Mayfair*

Downtown on the Mall  
TWIN FALLS  
Open Friday Nights Til 9:00

# YONGEVA BILLS

## Batter Fried Zucchini

**ARDITH WHEELER**  
Rt. 1, Hansen  
4 cups sliced zucchini  
1 cup flour  
Batter:  
1 cup milk  
1 cup flour  
2 eggs, slightly beaten  
1½ teaspoons salt  
¼ teaspoon pepper  
1 cup dry bread crumbs, seasoned  
1 quart salad oil  
Place four cups zucchini in ice water. Cover and

refrigerate until serving time. Drain and dry. Toss with one cup flour to coat. Make batter by combining milk and flour. Add eggs, salt and pepper. Stir until smooth. Place floured zucchini slices, a few at a time, in batter. Toss in bread crumbs and fry in salad oil heated to 375 degrees, cooking one-half cup of slices at a time. Serves 6.

## Calico Beans

**MRS. FLOYD BLAKEMORE**  
Rt. 2, Wendell

¼ pound bacon  
1 pound hamburger  
½ cup onion, chopped  
½ cup brown sugar  
½ cup catsup  
2 tablespoons vinegar  
1 tablespoon prepared mustard  
1 teaspoon salt  
1 can large lima beans  
1 can red kidney beans  
1 can pork and beans  
Fry hamburger, bacon and onions until hamburger is done. Drain off fat. Mix brown sugar, catsup, mustard and salt. Add to meat mixture. Add salt.  
Stir all together, then add the beans. Mix all together and cook in 350 degree oven for 40 minutes.

## Marinated

### Carrots

**LYDIA MAE PYRON**  
Box 338, Hansen  
5 cups, (or 2 pounds) carrots, sliced and cooked.  
Drain.  
Mix:  
1 cup sugar  
½ cup vinegar  
1 teaspoon salt  
1 teaspoon prepared mustard  
1 green pepper, sliced  
1 can tomato soup  
1 teaspoon Worcestershire sauce  
½ cup salad oil  
1 teaspoon pepper  
1 onion, sliced  
Marinate 12 hours in refrigerator

## Buttery Baked

### Turnips

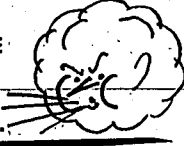
**ARDITH WHEELER**  
Rt. 1, Hansen  
2 pounds fresh turnips  
½ cup maple syrup  
½ cup melted butter  
2 teaspoons salt  
½ teaspoon pepper  
1 teaspoon cinnamon  
Wash, peel and coarsely grate two pounds fresh turnips, to measure eight cups. Place in 2½ or 3 quart casserole, tossing gently to combine with remaining ingredients. Bake, covered, 20 to 30 minutes at 350 degrees until tender. Stir before serving. Serves six to eight.

## Buttery

### Baked Turnips

**BERTHA ALLEN**  
Box 306, Kimberly  
Apples  
Onions  
Brown sugar  
Salt  
Butter  
Crumbs (bread or cracker)  
Butter casserole. Put in layer of apples, peeled and sliced. Then layer of onion rings. Sprinkle generously with brown sugar and sparingly with salt. Repeat layers until dish is heaping full.  
Top with crumbs and dabs of butter. Cover. Bake at 300 degrees for three hours. Uncover for the last half hour.

## ELIMINATE MOBILE HOME ROOF RUMBLE



- Eliminates Roof Rumble - Adds over 400 lbs. to a 12'x30' home.
- Prevents Leaks - Seals all seams and prevents metal shift
- Insulates - Absorbs outside sounds, moderates temp. up to 12°.
- No Seams - Eliminates all cracks, leaks, openings and breaks.
- Fire Retardant
- Eliminates Roof Repair

**VALLEY SAFE-KOTE**  
Call Leonard Vauk 734-3699

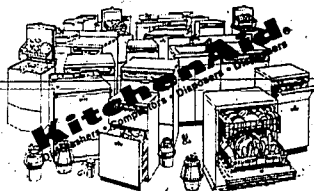
1920 Alta Drive Twin Falls



As a noun, the word "quarter" meant the promise not to kill an enemy soldier if he surrendered. A soldier might offer quarter to an enemy who appeared to be losing the fight, or the latter might "cry quarter." After the battle of the Waxhaws N.C. May 29, 1780, in which patriots were said to have been killed after demanding quarter the expression "Tarleton's Quarter" came to mean "no quarter." The World Almanac recalls.

# BEAT THE PRICE INCREASE. BUY NOW.

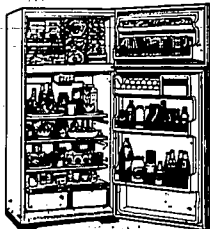
We bought big to beat the January price increase. So you can buy KitchenAid dishwashers, trash compactors, and disposers at 1975 prices. Come in now while the selection is good.



# Gibson

Energy-Master Refrigerator

the Saver for **75**



RT14C1-140-Cu. Ft.

Save Up To **30%** on Energy Use over Similar Competing Models

The Total Energy-Saving System in this Gibson Energy Master Power Bank Refrigerator gives you energy savings you can bank on! Based on the 1975 Association of Home Appliance Manufacturers Directory of Certified Refrigerators and Freezers, Special Editor with Certified Energy Consumption, this Gibson model can save you up to 30% over similar competing models. See us for complete details and see all the refrigerator you can get for

NOW ONLY **\$379.00**

**KEN'S MAGNAVOX AND APPLIANCES**

420 Main South - Twin Falls - 733-2233  
1218 Overland - Burley - 678-2532



## Chocolate

### Patio Parfaits

**MRS. BETH URIE**  
Rt. 1, Eden

4 milk chocolate bars (12 ounces)  
4 tablespoons vegetable oil  
3 1/2 cups (9 ounce container) thawed whipped topping  
1 1/2 ounce package frozen strawberries, thawed.  
Drain and reserve syrup  
1 1/2 cups graham cracker crumbs

Melt chocolate bars with oil in top of double boiler over hot, not boiling, water. Fold in 2 1/2 cups of the whipped topping. Blend in 3 tablespoons strawberry syrup.

Place remaining strawberries with syrup. Combine 1/2 cup puree with one cup topping.

Alternately layer chocolate and strawberry mixtures and graham cracker crumbs in jugged glasses. Chill two hours. Garnish with small amount of puree.

## Pumpkin

### Gingerbread

**ARDITH V. WHEELER**  
Rt. 1, Hansen

1/2 cup sugar (brown or white)  
2 large eggs  
1/4 cup sour milk  
1 cup mashed pumpkin  
1/2 cup light molasses  
2 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon ginger  
1 1/2 teaspoon grated orange rind.

Cream butter with sugar until light and fluffy. Add the eggs, one at a time, and beat in until well blended.

Combine sour milk, pumpkin and molasses and stir to blend; sift flour with soda, salt and spices. Stir the grated orange rind into the flour mixture.

Add liquid mixture and flour mixture to the creamed butter, sugar and eggs, alternately. Stir until well blended. Bake in well-buttered square pan at 325 degrees for 45 to 50 minutes.

## Carrot Plum Pudding

**EDNA WALKER**  
Rt. 2, Twin Falls

1 cup flour  
1/2 cup sugar  
1 1/2 teaspoon nutmeg  
1 1/2 teaspoon cinnamon  
1 1/2 teaspoon soda  
1/2 teaspoon salt  
1 1/2 teaspoon cloves  
Sift together three times.

Add:  
1/2 cup brown sugar  
1 cup grated carrots  
1 cup grated potatoes  
1 cup grated apples

1 cup seedless raisins  
1 cup dates, chopped  
1/2 cup nuts, chopped  
1 small bottle maraschino cherries  
1 1/2 teaspoon brandy or vanilla flavoring  
1/2 cup melted margarine or butter  
9 tablespoons suet, ground

Steam in greased cans or double boiler for two hours. Serve with favorite sauce or whipped cream.

## Chocolate Fondue

**CHRIS KURTZ**  
Box 116, Hazelton

2 large packages (12 ounces) milk chocolate chips  
1 cup heavy whipping cream  
1 1/2 teaspoon mint extract  
In saucepan, combine chocolate chips and cream. Melt. Pour in fondue pot. Add mint flavoring and stir. Serve with mandarin oranges, bananas and apples, or use your own ideas.

## Spiced Bread

**MRS. CLYDE JOHNSON**  
Rt. 1, Hansen

1 cup sour milk  
1 cup bread crumbs  
1 cup brown sugar  
1/2 cup flour  
1/2 teaspoon soda  
1/2 teaspoon allspice  
2 tablespoons molasses  
1/2 cup raisins

Soak crumbs in sour milk half-hour. Cream shortening and sugar. Add molasses and flour sifted, with spices and soda. Add raisins, bread crumbs and milk. Pour into buttered cake pan. Bake 45 minutes.

## Brownie Pudding Mix

**KATHY FRALEY**  
1768 Eldridge Ave., Twin Falls

1 cup sifted flour  
1/2 cup sugar  
6 tablespoons cocoa  
2 teaspoons baking powder  
1/2 cup milk  
2 tablespoons salad oil  
1 teaspoon vanilla  
1/4 cup nuts, chopped  
1/4 cup brown sugar  
Sift flour, sugar, 2

tablespoons of the cocoa, baking powder and one-half teaspoon salt together. Add milk, oil and vanilla. Mix until smooth. Stir in nuts. Pour into greased square baking pan. Combine brown sugar, remaining cocoa and 1/4 cups hot water. Pour over batter. Bake for 45 minutes at 350 degrees. Serves six to eight.

## Peppermint

### Delight

**MARY E. PAULS**  
Heritage Manor, Twin Falls

1 large package whipped topping  
1/2 package miniature marshmallows  
1/2 cup hard peppermint crushed candy

Blend ingredients in a bowl and set aside.

In a medium sized bowl, blend:  
10 crushed graham crackers  
4 tablespoons sugar  
8 tablespoons melted margarine

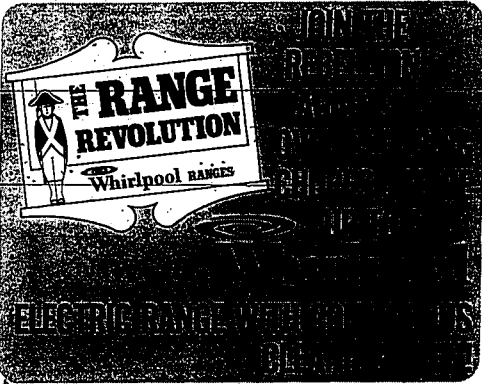
Spread in an eight by nine inch cake pan, leaving enough to spread over the top. Pour filling over crumbs. Freeze for two hours before serving.

## Purple Cow

**MRS. PATTY HOOPER**  
Star Rt., Bliss

1/2 cup chilled grape juice  
2 tablespoons sugar  
1 tablespoon milk  
1/2 cup chilled ginger ale  
Vanilla ice cream

Put first three ingredients into shaker or jar. Cover and shake well. Add ginger ale and a large serving of ice cream. Stir with spoon until blended. Pour into glass and finish filling with more ginger ale and ice cream.



Experience **EASY STREET**

America's most comfortable shoes

Black, White, Bone, or Camel.

Two locations to serve you

**Hudsons SHOES**

Bank Cards and Charge Accounts Welcome

Open Friday Nine till 9 pm

Downtown & Lywood TWIN FALLS

**WHIRLPOOL 30" ELECTRIC RANGE**

Here's proof that it costs less than you imagined to move up to the convenience of a Whirlpool electric range with Continuous Cleaning oven! Whirlpool low-heat Continuous Cleaning ovens work whenever normal baking is occurring to help keep ovens presentably clean. Specially formulated porcelain enamel on walls causes most fat and grease spatters to diffuse and break down so that oven is kept presentably clean during normal baking and roasting operations. Aluminum foil on oven bottom helps catch heavy spillovers. There's no special high heat cycle required. Other features are: hinged Spillguard cook top that helps prevent spills from running down sides and front of range, lifts up for easy cleaning of underlids; push-to-turn "infinite" heat control for an "infinite" number of heat choices between highest and lowest temperatures available; Bake/Broil & surface unit indicator lights so you know at a glance "what's cooking"; handy one-hour minute and/or electric-removable oven door for easy access to oven interior; oven window and convenient large storage drawer. Don't miss this "revolutionary" value!

**MODEL RDE3230**

**PAUL KALBFLEISCH**

APPLIANCE AND TV SERVICE

1 1/4 Miles West of Filer on The Clover Road

PHONE 326-4300

Twin Falls and Buhl Toll Free

Ask Operator for Enterprise 936

**DRIVE OUT AND SAVE!**

CREDIT TERMS

FACTORY SPONSORED CREDIT PLAN (ABC)

WMAA: In 1944 twelve young store clerks in London formed an association for spiritual and therapeutic development and called it the Young Men's Christian Association.

# DESSERTS

## Rhubarb Cobbler

**MRS. CHARLES VOGEL**  
204 W. Seventh, Jerome  
4 cups rhubarb, cut in 1/2  
inch pieces  
1/2 cup sugar  
2 tablespoons cornstarch  
2 tablespoons water  
Bring above ingredients  
to a boil, stirring oc-  
casionaly. Boil one  
minute. Pour into a square  
glass pan. Top with the  
following:  
1 cup sifted flour  
1 tablespoon sugar

1 1/2 teaspoons baking  
powder  
1/4 teaspoon salt  
1/4 cup butter  
Cut butter into dry  
ingredients until like  
coarse crumbs. Mix 1/4-cup  
milk and one slightly  
beaten egg, add all at once  
to dry ingredients, stirring  
just to moisten. Drop by  
spoonfuls atop hot  
rhubarb. Bake about 20  
minutes at 400 degrees.  
Serves six.

## Plain Homemade Cup Cakes

**MRS. CLYDE JOHNSON**  
Rt. 1, Hansen  
2 cups flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup shortening or  
margarine  
1 or 2 eggs  
1 cup sugar  
1 teaspoon flavoring,  
orange, vanilla or lemon  
1 1/2 cups milk  
Cream shortening,  
sugar, eggs and flavoring.  
Beat until fluffy. Add flour,  
baking powder, salt. Beat  
at high speed until light and  
fluffy. Put in cup cake  
paper cups in muffin tins.  
Bake at 350 degrees until  
light brown. Makes two  
dozen.

## Sour Cream Apple Squares

**MRS. JOHN URIE**  
Rt. 1, Eden  
2 cups flour  
2 cups brown sugar, firmly  
packed  
1/2 cup butter or margarine  
1 cup nuts, chopped  
1 1/2 teaspoons cinnamon  
1 teaspoon soda  
1/2 teaspoon salt  
1 cup dairy sour cream  
1 teaspoon vanilla  
1 egg  
2 cups apples, peeled  
and finely chopped,  
In large bowl combine

flour, sugar and butter.  
Mix at low speed until fine  
crumbs. Stir in nuts. Press  
2 1/2 cups crumb mixture  
into ungreased 13-by-9-inch  
pan.  
To remaining mixture,  
add cinnamon, soda, salt,  
add sour cream, vanilla and  
egg. Blend well. Stir in  
apples. Spoon over crumb  
base. Bake 30 minutes at  
350 degrees. When tooth-  
pick inserted in center  
comes out clean, cut in  
squares.

## Cool Lemon Dessert

**MRS. ALBERT DICKTER**  
1413 G St., Rupert  
2 (3 ounce) packages lemon  
gelatin  
1 1/2 cups sugar  
1/4 teaspoon salt  
2 cups boiling water  
1 1/2 teaspoons grated lemon  
rind  
2/3 cup lemon juice  
3/4 cups chilled undiluted  
evaporated milk

Dissolve gelatin, sugar  
and salt in boiling water.  
Add lemon rind and juice.  
Chill until very thick. Add  
chilled milk and whip until  
fluffy.  
Crust:  
4 cups vanilla wafers,  
crushed  
2 1/2 cups melted butter  
Mix together. Press into  
11-by-13-inch pan. Reserve  
1/2 cup crumb mixture to  
sprinkle on top.

## Frozen Fruit Cocktail

**MRS. P. FISHER**  
246 Fourth Ave. E.  
Twin Falls  
3 pounds peaches (6 cups,  
peeled and sliced)  
2 cups sugar  
1 pound seedless grapes  
1 1/2 cups crushed pineapple  
Juice of 2 lemons  
Juice of 3 oranges  
Cover peaches with  
sugar. Allow to stand until  
juice begins to flow. Add  
remaining ingredients. Mix  
gently until sugar is  
dissolved.  
Pack in freezer con-  
tainers and freeze. Serve  
slightly frozen. Makes  
about five pints.

# MAKE MOTHER'S DAY A DREAM COME TRUE!



14.8 cu.ft. Upright  
Food Freezer

- Upright Styling Allows Easy Accessibility
- 3 Refrigerated Shelves
- Only 32" Wide, 63 1/2" High
- Bulk Storage Rack
- Juice Can Shelf

**\$299<sup>95</sup>**

CA 15 E.

## Budget Priced Self-Cleaning RANGE

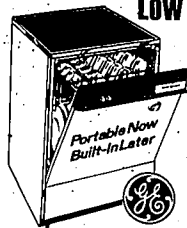


- Automatic P-7 Oven System cleans entire oven, shelves, inner door and surface unit reflector pans
- Rotary Infinite Controls
- Recessed Cooktop with no-drip edge
- Automatic 4-Hr. Timer for Baking and Self-Cleaning
- Calrod Surface Units

**\$299<sup>95</sup>**

JBP 21

## Low Priced, Convertible Potscrubber® DISHWASHER



- 3 Cycles featuring Power Scrub® for pots and pans
- 3-Level Washing Action
- Power-Flow Wash Mechanism
- Soft Food Disposer
- Dual Detergent Dispenser
- Tuff Tub® Quality Interior

Reg. **\$264.95** **\$218<sup>95</sup>**  
GSC 376

FINANCING AVAILABLE  
PLENTY OF FREE PARKING

# Blocker APPLIANCE and FURNITURE

ED & ROSS COOK

"WE SERVE  
TO SERVE AGAIN"



EVERYTHING FOR THE HOME

223 2nd Ave. E. Twin Falls 733-1804



The Annual Report of the U.S. Commissioner of Pensions for 1874 notes that "With the death of Daniel T. Bakeman, of Freedom, Caltaraugas County, New York, April 5, 1859, the last of the pensioned soldiers of the Revolution passed away." The World Almanac notes that Bakeman is generally accepted as the last American veteran of the Revolutionary War.

## If you haven't tried us — Try Us Now!

Meat by the Mixed Quarters  
and Halves

100% GUARANTEED  
STATE INSPECTED DAILY!

If you compare —  
You'll buy at

*Par's* LOCKER STORAGE

# Jams & Jellies

## Zucchini Marmalade

SHANNA LEE  
ANDERSON

Rt. 2, Burley  
2 pounds zucchini  
Juice of 2 lemons  
1 teaspoon, grated lemon peel  
1 (1 1/2 ounce) can crushed pineapple, drained  
1 (4 1/2 ounce) package powdered fruit pectin  
5 cups sugar  
2 tablespoons finely chopped crystallized ginger  
Peel zucchini and cut in thin slices. Measure six cups into a large kettle. Add lemon juice, lemon peel and pineapple. Bring to a boil. Lower heat and simmer, uncovered, until zucchini is tender, about 15 minutes.

Add fruit pectin. Place over high heat and bring to boil. Stir in sugar and ginger. Bring to a full rolling boil and boil hard for one minute, stirring constantly. Remove from heat and skim off any foam. Stir and skim for five minutes to cool slightly and prevent fruit from floating. Ladle into hot jars, seal with paraffin. Makes five half pints.

## Frozen

### Rhubarb Jam

MRS. LEE FOWLER  
223 W. 40th, Burley  
5 cups rhubarb, cut small  
3 cups sugar

Cook over low heat until done. Add:  
1 package strawberry gelatin (small)  
1 (8 1/2 ounce) can crushed pineapple, undrained

### Peach Jam

LOUISE HARRAL  
Rt. 3, Twin Falls

5 cups peaches  
5 cups sugar  
1 orange  
1 cup crushed pineapple  
20 maraschino cherries, cut up with some juice added

Grind peaches. Add sugar, juice of 1 orange, pineapple and cherries. Stir together and let stand overnight. Cook until thick in morning, stirring constantly, about 20 minutes. Put in jars and seal.

**How to blend**  
Make your own blend blusher well on your skin. For powder blushers, use a natural bristle brush. For cream blushers, blend with your fingers.

## Kool-Aid Jelly

RAMONA J. SANT  
Rt. 1, Kimberly  
4 cups apple juice  
3 cups sugar  
2 packages Kool-Aid (any flavor)  
1/2 apple juice, sugar

and Kool-Aid in mixing bowl and let set overnight in refrigerator. Next morning put in kettle and boil 20 minutes. Pour into hot jars and cover with hot wax.

## Banana Jam

ERMA ENYART  
861 Third Ave. W.,  
Twin Falls

6 to 8 large bananas  
Sugar  
Juice of 3 oranges  
Juice of 2 lemons  
Peel and slice bananas into one-fourth inch slices. Weigh. For each pound of bananas use 2 cups sugar. When sugar is dissolved in the bananas, add juices and one-half teaspoon salt. Cook until thick and a rich red color. Pour into jars and seal.

# Cookies

## Pineapple Cookies

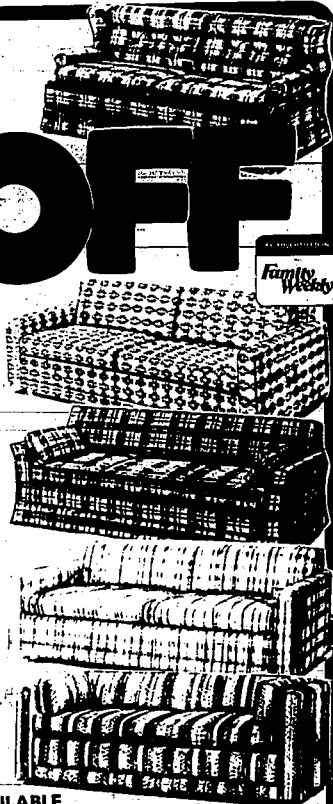
MRS. JO GERRISH  
Rt. 2, Jerome

Sift together:  
3/4 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon soda  
Drop on greased cookie sheet. Top with coconut, if desired. Flatten with a teaspoon dipped in cold water. Bake at 375 degrees for 10 minutes. Makes 8 dozen. Dough freezes well.

Cream together:  
1 cup shortening  
1 cup brown sugar  
1 cup granulated sugar  
1/2 teaspoon salt  
2 teaspoons vanilla  
Add:  
2 eggs, well beaten  
1 cup crushed pineapple (including juice)

# \$1000 OFF

## Simmons Hide-A-Bed Sofas



Choose from any one of over 25 distinctive decorator-cover Hide-a-bed Sofas and Save \$100.00. Plus, you get a special bonus... inside you will get the world famous Simmons Mattress. Take advantage of this special offer and enjoy a luxurious nights sleep — in any room of your home.

**OVER 25 UNITS IN STOCK  
IN MANY PATTERNS AND FABRICS**

PRICES START AS LOW AS... **\$199.95**

FINANCING AVAILABLE

# Dutch's Showkase

251 Main West  
Twin Falls 733-4090

**1 day DELIVERY AND APPLIANCE SERVICE**

The Secret of Our Success... We SELL MORE for LESS

• WESTINGHOUSE • LITTON • RCA • SIMMONS • WHIRLPOOL • CHARLES • SYLVANIA • LA-Z-BOY

# CASSEROLES

## Old-Fashioned Lynda Klassen's Goulash

### Hash

**MRS. ESTRELLA MOLINE**  
Box 331, Gooding

3 cups cooked beef, finely diced  
3 cups potatoes, cooked  
1 onion, finely chopped  
1/2 cup gravy  
2 tablespoons catsup  
1/2 teaspoon prepared mustard  
1 teaspoon salt  
1/4 teaspoon pepper  
Combine all ingredients in large skillet. Add hash and cook until well browned, about 10 minutes. Turn and brown other side. Six servings.

**LYNDA KLASSEN**  
1520 Burton Ave., Apt. 2, Burley

1 pound lean ground beef  
1/2 cup onion, chopped  
10 mushrooms, sliced  
1/2 cup water  
1 1/2 cups elbow macaroni  
1 can (4 ounce) tomato sauce  
1 1/2 teaspoons paprika  
1/4 teaspoon marjoram  
1/4 teaspoon chili powder  
1/4 to 1/2 teaspoon garlic powder  
1 can (4 ounce) mixed vegetables  
Brown ground beef in skillet. Salt and pepper to taste. Add onion and mushrooms while

browning the meat. Drain off fat. Add water, macaroni, tomato sauce and spices. Bring to boil, reduce heat, cover and simmer for 15 minutes. Add vegetables and cook uncovered for five minutes.

## Preacher's Casserole

**CLARA FERGUSON**  
1302 Ninth Ave. E., Twin Falls

1 pound ground beef  
3 onions, chopped  
2 cups celery, chopped  
1 can cream of mushroom soup  
1 can tomato soup  
1 1/2 cup water  
1 teaspoon chili powder  
1 can Chow mein noodles (save 1 cup for topping)

Salt and pepper to taste  
Brown meat. Add onions and celery and cook until vegetables are transparent. Mix in remaining ingredients. Pour into greased casserole. Top with crushed chow mein noodles.  
Bake in preheated oven, 350 degrees until hot, about 45 minutes.

## Lickum Good Casserole

**THELMA COON**

Rt. 1, Box 174, Jerome  
1 onion, sliced thin  
2 medium potatoes  
1 can corn, cream style  
Pork steaks  
2 cans cream of mushroom soup  
Line bottom of casserole with onions. Cover with

sliced potatoes. Add one-half can of corn. Brown steaks on both sides in skillet and lay over top of the corn layer. Add other half of can of corn. Over all, pour two cans of cream of mushroom soup. Bake one hour at 350 degrees.

## Baked Beans Flamenco

**LOIS HITTE**

Box 254, Eden  
1 slice bacon or sausage  
1 tablespoon tomato catsup  
2 (16 ounce) cans baked beans  
4 eggs  
1 clove garlic  
1 tablespoon paprika  
Small pieces of sausages or wieners

Fry bacon lightly with crushed garlic. Add catsup and paprika. Arrange baked beans with sausage or bacon in casserole. Make four hollows in each and break egg in each hollow. Cover with lid and bake 20 minutes, or until eggs are set. Serve hot. To vary, eggs may be poached separately and served on the beans.

## Ham Loaf With Mustard Sauce

**MRS. A. McSWAINSTON**  
Rt. 1, Box 281, Jerome

2 pounds ground pork  
1 pound ground cured ham  
1 cup bread crumbs  
1/2 cup milk  
3 1/2 tablespoons cream of tomato soup  
1 teaspoon paprika  
1/2 teaspoon salt  
Mix all ingredients and shape in loaf in baking dish. Cover with thinly sliced onions. Bake in

moderate oven for one and one-half hours, basting with hot water.

**MUSTARD SAUCE**  
1/2 cup tomato soup  
1/2 cup prepared salad mustard  
1/2 cup vinegar  
1/2 cup sugar  
1/2 cup margarine  
3 egg yolks, beaten  
Mix and cook in double boiler until thick. Serve with ham loaf.

## Hot Cornish Pastry

**MRS. TROY JONES**  
729 Montana St., Gooding

1 pound sirloin tip steak  
3 potatoes, raw and cut fine  
3 green onions, cut fine  
Salt and pepper to taste.  
Cut steak in small cubes.  
Add vegetables and seasonings. Mix well.  
**PASTRY**  
4 cups flour  
1 cup lard or shortening  
1 ounce butter  
2 teaspoons salt  
Pinch of baking powder  
Cut shortening and butter into dry ingredients.

Add enough cold water to make stiff dough. Roll out one-half inch thick and cut six circles about six inches in diameter. A saucer is a good guide. Place a mound of filling in center of each circle. Moisten around edge, fold in half and press edges together with fork.

Brush each with mixture of one egg and one tablespoon of cream beaten together. Punch hole in top to allow steam to escape. Bake at 425 degrees for one hour.

## Tuna-Mushroom Cakes

**ELIZABETH REILLY**  
244 Fourth Ave. E., Twin Falls

2 cups mashed potatoes  
1 egg  
1/2 cup onion, chopped  
1/4 cup parsley, chopped  
2 cans (6 1/2 or 7 ounces) tuna in vegetable oil  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 can (4 ounces) mushrooms, sliced and drained  
In large bowl combine mashed potatoes, tuna, egg,

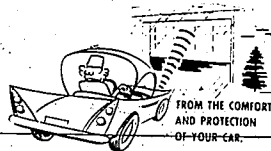
egg, onion, parsley, salt and pepper. Mix well. Shape into 12 patties. Press mushrooms into surface of patties. Place patties on greased, foil-lined baking sheet. Bake at 350 degrees for 25 minutes. Turn and bake 20 minutes.

Serve with one can cream of mushroom soup diluted with one-fourth cup milk and heated to boiling. Also good with sauce made from tomato soup. Makes 12 servings.



# Give her the gift she'll open every day.

An Auto-Mate garage door opener.



- Solid state radio controls - clips right on to your sun visor
- Automatic light - no more stumbling in the dark
- Instant reverse - insures complete safety
- UL approved

Sales — Service — Installation  
of all types of garage doors & operators  
Wood, Fibreglas or steel doors for residential or commercial use.

**SPECIAL  
Mother's Day  
PRICES**



**OVERHEAD DOOR  
COMPANY OF TWIN FALLS**  
489 So. Locust St. Ph. 733-5723

# It's Mom's Day to Shine

## Litton microwave the modern way to cook

You've never cooked on any double-oven range this fast, this clean, this smooth.

**Microwave speed.** Eye-level microwave oven with automatic defrost, thaws and heats foods so quickly, you can prepare dinner right from the freezer. Saves energy too. Free 168-page microwave cookbook.

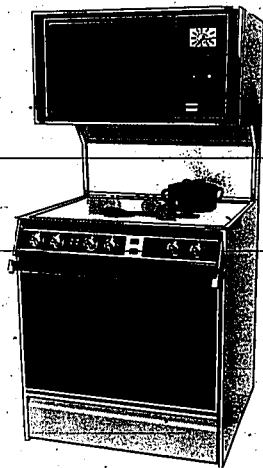
**Self-cleaning ease.** Self-cleaning system removes even the toughest baked-on stains.

**Smooth good looks.** One-piece smoothtop, so spills can't drip away. Works with all flat-bottomed pots and pans.

**Cooks four ways.** Cook in whatever time you have with microwave, conventional oven and smoothtop, individually or in combination.

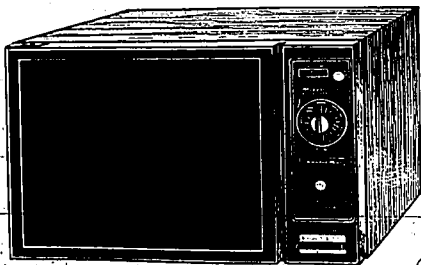
**Full featured.** Micro-Timer™ digital control. Special 8-inch "quick-heat" cooktop element. Safe, push-to-turn controls. Black glass see-thru oven doors. Closed-door smokeless broil.

**Two double-oven models.** Micromatic™, Model 968 microwave range as shown, or Model 968 with deluxe coil cooktop.



Prices Start  
As Low As

**\$298<sup>88</sup>**



### See a demonstration of the Litton 418

Here's the perfect Mother's Day present. You'll fall in love with the Litton 418 because it takes the guesswork out of microwave cooking. It features the new Vari-Temp™ automatic food temperature control. You simply preset the temperature control to the degree of doneness you want and the Litton 418 does the rest. Automatically cooks and shuts off.

### Cook exactly to your tastes

Roasts come out browned and naturally juicy. Leftovers and casseroles are warmed to a flavorful freshness. Soup or coffee are served up just as hot as you like.

**Complete cooking flexibility with Vari-Cook™ Control** The new Litton Model 418 also comes with solid-state Vari-Cook oven control. It lets you change speeds infinitely as you change foods: Cook, reheat, roast, simmer, warm, defrost, or any setting in between.

You'll find other innovative and energy-saving ways to cook in Litton microwave ovens and microwave ranges.

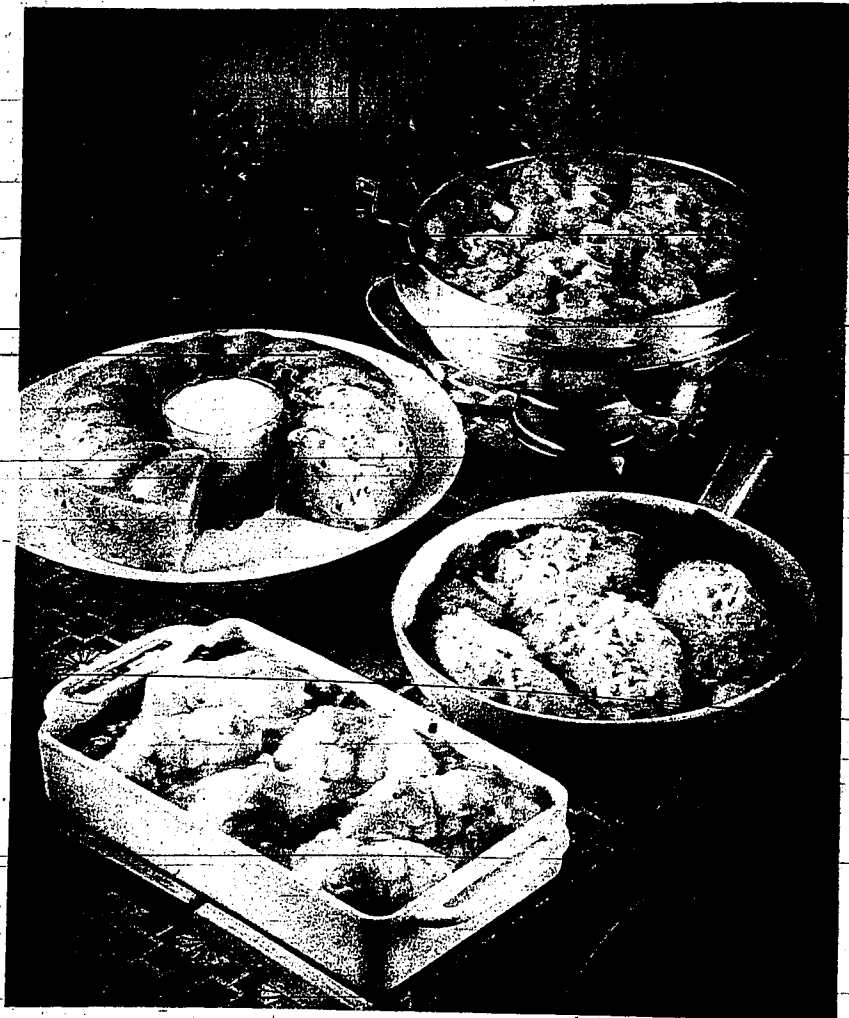
# M & Y ELECTRIC

441 Main Ave. E. — Twin Falls

"Your Appliance Store Since 1944"

OPEN MON. THRU FRI. 8:30 - 5:30 — ALL DAY SAT.

# BRAVO FOR





# BUFFETS ...that won't break the bank

There's little doubt about it, Americans are party-goers. Considering the fact that over five million party occasions are hosted every day, we're party goers too! If the giving seems treacherous in terms of your food budget this season, perhaps it's time to simplify.

A buffet dinner for a group of six or eight has definite advantages. It's a congenial way to entertain that gives the hostess more time with her guests. Menus can be pared down to fewer courses than those served at elaborate formal dinners. Several simple, delectable specialties are far less likely to break the food bank than a groaning board of expensive items sure to generate leftovers.

Experienced party planners offer these further economy tips for buffets: collect hearty, casserole ideas with an eye toward extending the meat deliciously. Tomato juice helps stretch the servings in the party-style buffet recipes that follow. Its rich natural flavor enhances Fish Veracruz, Chicken Romano and Buffet Beef Cubes. And, it provides a nice bonus of vitamins A and C, plus lesser amounts of iron and niacin as well. Tomato juice combined with crisp chopped vegetables and zesty seasonings in a make-ahead Gazpacho Salad will glorify most any buffet menu, at a reasonable cost. Team it

with chili and warm cornbread or serve with chicken tacos for a Mexican style buffet.

Reserve and freeze the chicken breasts from the next several purchases of chicken for family meals and build a reserve for party buffet entrees such as Chicken Romano, redolent with the flavors of tomato juice and cheese.

Keep the dessert plan flexible to take advantage of special food sales. A bowl of mixed canned and seasonal fruits, marinated in white jug wine, is a dessert of simple elegance. Canned sliced peaches, chunks of canned pineapple and pear, combined with bananas, oranges, or berries in season is one such idea.

Remember too, canned tomato juice is handily packed in easy open 5 1/2-oz. single serving cans for party appetizer beverages. For recipes, you'll find the 12-oz., 16-oz., and 46-oz. cans or the 32-oz. glass decanter pack convenient and non-wasteful, for any leftover juice can be enjoyed as a breakfast beverage or modest-in-calories snack. Rich, red and robust tomato juice teams good nutrition with its very special taste to help stretch the budget and win you "bravos" for buffets!

## BUFFET MENU I

Tomato Juice Gazpacho Salad Ring

Chicken or Beef Tacos

Assorted Toppings & Ice Cream  
for Build-Your-Own Sundaes

Beverage

## BUFFET MENU II

Tossed Green Salad — Oil and Vinegar Dressing

Buffet Beef Cubes or Chicken Romano

Parried Rice

Crusty Hard Rolls

Mixed Cut Fruit in Wine

Beverage

## BUFFET MENU III

Avocado and Grapefruit Salad

French Fruit Salad Dressing

Baked Fish, Veracruz Style

Buttered Zucchini

Crisp Bread Slices

Mixed Fruit Cup with Lemon Sherbet

Beverage

### TOMATO JUICE GAZPACHO SALAD RING

1 can (46-oz.) Libby's Tomato Juice

3 envelopes unflavored gelatin

1 clove garlic

2 teaspoons salt

1/4 teaspoon white pepper

2 teaspoons wine vinegar

1/2 teaspoon Worcestershire sauce

1/8 teaspoon liquid hot pepper sauce

1/2 cup peeled and finely chopped tomato

1/2 cup finely chopped celery

1/2 cup pared and sliced cucumbers

1/4 cup diced green pepper

1/4 cup thinly sliced green onions and tops

2 tablespoons minced parsley

Four 2 cups tomato juice into saucepan; sprinkle with unflavored gelatin; let stand a few minutes to soften gelatin; heat to boiling to dissolve gelatin. Remove from heat and add remaining juice. Mash or press garlic clove mix with salt; add with all the remaining ingredients to the tomato gelatin mixture; stir.

Pour into oiled 2-quart ring mold and allow to set firmly. Unmold. Serve with sour cream as dressing, if desired. Yields 2 quarts; approximately 8 to 10 generous servings.

1 1/2 pounds beef chuck, cubed in 1-inch pieces  
2 tablespoons flour  
2 tablespoons shortening  
2 1/2 cups Libby's Tomato Juice  
1 tablespoon sugar  
1 1/2 teaspoons salt  
1/2 teaspoon sweet basil

Shake beef with flour in a bag until cubes are well coated. Brown in shortening in a 10-inch electric or regular skillet. Combine tomato juice with sugar, salt, basil, pepper, Worcestershire sauce, and vinegar; add to browned meat. Add onions and bay leaf. Cover and simmer two hours or until meat is tender and liquid cooks down to gravy consistency, stir occasionally. Serve with hot rice, seasoned with butter or margarine and chopped parsley. Yields 6 to 8 servings.

1/4 teaspoon pepper  
1 tablespoon Worcestershire sauce  
1 teaspoon vinegar  
1 1/2 cups sliced onion (about 3 medium onions)  
1 bay leaf  
Parslaid Rice

### BUFFET BEEF CUBES WITH RICE

### CHICKEN BREASTS ROMANO

3 whole chicken breasts, split in half  
3 tablespoons seasoned flour  
1/4 cup shortening  
1/4 cup onion, finely minced  
2 cups Libby's Tomato Juice  
2 tablespoons Romano cheese  
1 tablespoon sugar  
1/2 teaspoon salt

Shake chicken breasts in a bag with salt and pepper-seasoned flour to coat evenly. In large skillet brown the chicken in the shortening. Remove chicken from skillet. Discard all but 1 tablespoon shortening. Add onions and lightly brown. Add tomato juice which has been combined with Romano cheese, sugar, salt, garlic salt, oregano, basil, vinegar, mushrooms and parsley. Add chicken, cover and simmer 45 minutes or until chicken is tender and sauce is the consistency of gravy. Sprinkle with shredded cheese before serving. Yields 6 servings.

1/2 teaspoon garlic salt  
1/2 teaspoon oregano  
1/4 teaspoon basil  
1 teaspoon vinegar  
1 can (3 oz.) sliced mushrooms  
1 tablespoon fresh parsley, minced  
1 cup shredded American or Cheddar cheese

### BAKED FISH, VERACRUZ STYLE

2 pounds fresh whitefish or frozen cod filets  
3 tablespoons cooking oil  
1/4 cup onion, minced  
1/4 cup green pepper, minced  
1/4 teaspoon garlic, pressed or very finely chopped  
2 cups Libby's Tomato Juice  
1/8 teaspoon liquid hot pepper sauce  
1 teaspoon salt  
1/2 teaspoon sugar  
1/8 teaspoon black pepper  
3 tablespoons canned green chilis, drained and chopped  
1 cup salad-style or chopped stuffed green olives, drained

Thaw and drain fish on paper towels. Pre-heat oven to 350°. In a skillet, saute onion, green pepper and garlic in oil about 3 minutes or until tender. Add tomato juice, pepper sauce, salt, sugar and pepper. Simmer uncovered for 15 minutes stirring occasionally. Cut fish into 6 serving pieces and roll (or lay flat) and place in oiled 2 quart baking dish (18 x 7-1/2 x 2). Stir chilis and olives into sauce. Pour over fish. Bake for 45 to 50 minutes or until fish flakes easily with a fork. Yields 6 servings.



### Chili Tortilla Pie

**ARDITH V. WHEELER**  
Rt. 1, Hansen

8 frankfurters  
2 cans chili con carne with beans  
1 can (12 ounce) whole kernel corn with peppers  
2 cans (8 ounce) tomato sauce with onion  
1 package tortillas  
1 package (4 ounce) cheddar cheese, grated  
Slice frankfurters. In sauce pan combine chili, corn, frankfurters and 1/2 cans tomato sauce. Cut tortillas in quarters. Cover bottom of 1 1/2 quart shallow casserole with six tortilla pieces. Spoon about 1/2 cup of chili mixture over tortillas.  
Repeat, layering tortillas and chili mixture. End with chili. Sprinkle cheese over top. Add rest of tomato sauce. Bake at 350 degrees until heated and bubbly.

### Salmon Shortcakes

**MRS. JOHN URIE**  
Rt. 1, Eden

2 1/2 cups biscuit mix  
2 tablespoons butter, melted  
1/2 cup milk  
1 can cream of mushroom soup  
1/2 cup milk  
1 can salmon (16 ounces), drained  
1/4 cup ripe olives, chopped  
1 tablespoon pimiento, chopped  
1 tablespoon parsley flakes  
1 tablespoon Worcestershire sauce  
Preheat oven to 450 degrees. Stir first three ingredients to a soft dough. Gently smooth dough into a ball on a floured, cloth-covered board. Knead 8 to 10 times. Roll dough one-half inch thick. Cut with floured three-inch cutter. Bake on ungreased cookie sheet about 10 minutes.

Heat remaining ingredients to boiling, stirring frequently.  
To serve, split shortcakes and spoon salmon mixture between halves. Serves six.

### Easy Frankfurter Dinner

**MRS. HAROLD HEINS**  
Rt. 5, Rupert

4 cups potatoes, cooked and diced  
In dutch oven, heat:  
2 tablespoons butter  
1/2 cup onions, diced  
1 pound frankfurters, sliced  
Cook and stir about 15 minutes

1 can sauerkraut (1 pound)  
Drain, cut, rinse and drain again. Add to above.  
Stir in:  
1 teaspoon paprika  
2 teaspoons caraway seed  
Cooked potatoes  
Heat well. Sprinkle with parsley. Serve with sour cream. Serves from four to six.

### Chicken Casserole

**LORENE HOWARD**  
1643 Third Ave. E.,  
Twin Falls

Cook together until tender:  
1 cup onions  
1 cup celery, diced  
4 cups chicken, cooked and diced  
Add:  
2 tablespoons butter  
2 cans mushroom soup  
3/4 cup chicken broth  
2 tablespoons soy sauce  
2 cups cooked rice  
Mix. Place in casserole. Bake 15 minutes. As to piping, add one can chow mein noodles and 2 cup cashew nuts, whole. Bake at 350 degrees for another 15 minutes. Serves eight.

### Tuna Casserole

**ARDITH WHEELER**  
Rt. 1, Hansen

2 cans tuna  
1 can corn, cream style  
1/2 cup milk  
1 cup cracker crumbs  
2 cups cooked elbow macaroni  
1 teaspoon salt  
1/4 teaspoon pepper

1 cup crushed potato chips  
Beat eggs. Add to corn, milk and macaroni. Grease casserole. Mix thoroughly. Add cracker crumbs, salt, pepper and tuna. Sprinkle the cup of potato chip crumbs over the top. Bake at 350 degrees for 45 minutes. Serves six.

### Wine

If you are not proud of your cellar, there is no thrill of satisfaction in seeing your guest hold up his wine-glass to the light and look judicial.  
—George Elliot (1819-1880)

### Pigs in the Fire

To test one's love-on-Halloween, throw apple seeds into a fire and chant this verse:

If you love me, pop and fly;  
If you hate me, lie and die.

**Get out of Town Fast!**

Call 4 Ways Travel For Your Airline Tickets Same Prices As Airport

**30% DISCOUNT** AVAILABLE TO SOME CITIES

Free City Ticket Delivery

734-7805  
238 Main Ave. W.  
See Black & Dutch's Shermans  
Twin Falls  
KIM BESSIE, OWNER

**4 WAYS TRAVEL SERVICE, INC.**

**PRICE HARDWARE**

Has the Most Complete Inventory of Cookware for the Kitchen in Southern Idaho

**COOKWARE**

- Revere • Descoware
- Club Aluminum • Regal
- Farberware • Corning
- Magnalite • Volirath

**CUTLERY**

- Case • Henckel

**TABLEWARE**

- Oneida • International • United

**125 PATTERNS DINNERWARE**  
Many more items too numerous to mention in stock!

"Quality Comes First at Price"

**PRICE HARDWARE CO.**

147 Main Ave. West Downtown Twin Falls

# California Port favorite for after dinner

In increasing numbers, Americans are discovering the joys of California after-dinner wines — a diverse galaxy of flavors providing a fitting conclusion to any meal.

Since these wines are often enjoyed with or after dinner, they are usually called "dessert" wines. However, in the European tradition which regards after-dinner wines as an aid to digestion, they are also called "digestifs." A California aperitif whets the appetite, and a digestif is a sensible way to finish a perfect evening with family or friends.

California Ports are favorite after-dinner wines, and are versatile enough to also be used in many recipes and several mixed drinks. Port has been made in California at least since the Gold Rush days, and in Portugal since the early 1700's.

Actually it was the British who developed Port and named it. When they found Portuguese wines too harsh, they made them palatable by adding wine spirits before all the natural sugar was fermented out. The result was more suitable to the palate and more appropriate to the relatively pace of dining in those days.

Most California Port is produced in the state's fertile, sunny Central Valley, where the climate and the grapes are similar to those of Portugal. The dark and juicy traditional Port grapes — Tinta Madeira, Tinta Cao, Alvarinho, and Troussseau thrive throughout California. They have been joined recently by two new varieties, Rubired and Royalty, crosses specially developed by researchers at the University of California, Davis.

From these and other fine grape varieties, California Ports develop their characteristic color, body, and fruity fragrance. And, as with other California wines, their quality and value is hard to match in this country.

Ports contain between 18 and 21 percent alcohol by volume, and they vary in relative sweetness and color. California produces three basic styles of Port and a few varietal Ports. . . . named for their predominant grape variety. Ruby Port is a rich, deep-colored red wine which is usually aged for a relatively long time.

Tawny Port is amber in color and is also well-aged. Both have a fragrance that is reminiscent of almonds and/or fresh apricots.

White Port (produced from grapes with less color) has a golden color and typically fruity aroma. The varietal Ports include Tinta and Tinta Madeira. On a California occasion,

producer may offer a

vintage Port. All of these different and versatile Ports can be enjoyed with "trifles", nuts, and cheeses, especially the fuller-flavored ones. Many imaginative hostesses make a simple dessert come alive by pouring a small amount of California Port over strawberries, peaches, or any other fresh fruit. Port over ice cream is an elegant yet simple way to complete a meal.

As an integral part of advanced civilizations for two centuries or more, after-dinner wines reflect man's desire to combine three of the finer aspects of life — food, wine, and social discourse. In the rushed atmosphere of modern America, after-dinner wines, whether enjoyed after a business luncheon or meal or after a family gathering, seem to encourage a more humane approach to social interaction.

Also, in recent years, many Americans who for one reason or another find relaxation and sleep difficult have discovered that a small glass of California after-dinner wine will — a few cookies or crackers before bedtime is a precursor to sound sleep, and doctors often suggest Port for this purpose.

Just as California aperitif wines are by tradition the signal of hospitality, the after-dinner wines are a gracious way to imply a desire to continue to entertain your guests.

**Cooking with California Port.** Like any other wine, is a great aid in cooking, but it also adds a subtle extra dimension all its own. And two tablespoons to brown gravy as it simmers; the alcohol will evaporate, leaving only the delicious extra flavor. It's an excellent base for any ham sauce — somehow the flavors go especially well together.

Duckling cooked in a port wine sauce is justly famous, but chicken in port isn't and should be. Place browned pieces of chicken in a baking dish, pour 1 1/2 cups of California Port over them, and bake at 350 degrees for 45 minutes, basting at the halfway point.

An extra special mince pie this winter is a snap by adding half a cup of California Port to the mince mixture, before baking, of course. Again, it's unique and delicious. Here's a good turkey accompaniment:

**CRANBERRY MEDLEY MOLD** (Serves 6)

1 (3 oz.) package orange gelatin  
1 cup boiling water  
2 cups fresh cranberries  
2 cups, quartered  
1 cup sugar  
1/2 cup California Port

Dissolve gelatin in boiling water. Cool until partially thickened. Put cranberries and apple through food chopper using coarse blade or in blender for a minute. Add sugar and wine, mixing well. Fold into gelatin. Pour into salad mold or individual molds. Chill until firm.

How about this appetizer, worthy of the fanciest caterer in town, but surprisingly easy?

**DOUBLE CHEESE RING** (Makes about 1 1/2 pints)

2 (8-oz.) packages cream cheese (about 2 cups)  
1 teaspoon prepared horseradish  
2 teaspoons prepared mustard  
1/2 teaspoon dried dill  
Walnut or pecan halves  
1/4 cup finely chopped parsley  
3 (5 1/2 oz.) jars sharp cheddar cheese spread  
1/2 cup California Port  
Softened cream cheese; blend in horseradish, mustard and dill. Blend






Port into cheddar cheese spread. Arrange nut halves in bottom of lightly oiled 1 1/2 pint ring mold; pack in the cream cheese mixture. Sprinkle with parsley; cover with cheddar cheese spread. Chill several hours. Unmold and serve with the apple slices and crackers, along with glasses of California Port. And the Bicentennial shouldn't pass without this Colonial favorite, perfect with lazy-afternoon light snacks:

**PORT FLIP**

Two eggs, cracked on the rim of a shaker, two teaspoons sugar, one cup of port, much cracked ice; shake very well. Pour into two fairized goblets. Dust with nutmeg.

What a wine — at home in the kitchen as well as on the table. Another point to remember is that the excellence of California Port is not expensive. Try it tonight.

## Wine and Food Chart.

Wine Class	Best-Known Types	Wine and Food Combinations
<b>Appetizer Wines</b> 	Sherry Vermouth Flavored Wines	Before or between meals Serve chilled, without food, or with Hors d'Oeuvres, Nuts, Cheeses
<b>White Dinner (or Table) Wines</b> 	Sauterne Sauvignon Blanc Semillon Chablis Chenin Blanc French Colombarid Pinot Blanc Pinot Chardonnay Rhine Wine Sylvaner Riesling Traminer Gewurztraminer	With Lighter Dishes Serve well chilled, with Chicken, Fish, Shellfish, Omelets, any White Meat. Sometimes also served as an appetizer wine.
<b>Red Dinner (or Table) Wines</b> 	Burgundy Gamay Petite Sirah Pinot Noir Chianti Claret Cabernet Sauvignon Grignolino Merlot Ruby Cabernet Zinfandel Rose "Vino" Types	With Hearty Dishes Serve at cool room temperature with Steaks, Chops, Roasts, Game, Cheese Dishes, Spaghetti. (Rose with all foods)
<b>Dessert Wines</b> 	Muscatel Angelica Cream (Sweet) Sherry Port Tokay	At Dessert Serve chilled or at cool room temperature, with Fruits, Cookies, Nuts, Cheese, Fruit Cake, Pound Cake.
<b>Sparkling Wines</b> 	Champagne Natural (very dry) Brut (very dry) Sec (semi-dry) Doux (sweet) Pink Champagne Sparkling Burgundy Cold Duck	With all Foods Serve well chilled with any food — Appetizers, The Main Course, or Dessert (Especially good in Festive Party Punches).

Prepared and Published for Wine Advisory Board  
By Wine Institute, 165 Post St., San Francisco, CA 94108  
Copyright © 1975, by Wine Advisory Board

# Wine tasting parties popular

**TWIN FALLS** — A new kind of party is gaining popularity in the Gaiety Valley — it's the wine tasting party.

The key to the occasion is informality. The wines are to be tasted, consumed and enjoyed. If there is any competition it is among the guests in tasting games, instead of between the wines. The tasting party often precedes or follows a meal, or is accompanied by finger foods.

The reason for the blossoming popularity of these parties is that thousands of Americans say they are fun. Californians, proud of their state's variety and range of excellent wines, began the tasting party boom. As others have discovered the West's wines the tasting party has spread across the country.

The cost of a tasting party is less than for the conventional cocktail party since wine is cheaper than hard alcohol. It's the kind of party the host or hostess can give and still enjoy themselves.

It's a good ice-breaker, equally suitable for a group of old friends or a mixed bag of strangers. Everybody has an opinion about wine and almost everybody wants to share it with the taster at his elbow.

The first step in planning a wine tasting party is to decide what kind and number of wines to serve. If your group is fairly new at wines you may want to

give them a wide range of taste. Perhaps one each of California burgundy and mellow red, a Rhine, a rose, a dry sherry and a port or a muscat wine such as muscadel. The first four are light wines, the sherry an appetizer wine, port and muscadel sweet dessert wines.

You may prefer to limit the selection to all table wines, or even to all reds or all whites. Whatever you decide, six different wines are an average number. At a casual tasting party, a good "buying guide" is about a half-bottle per person — total, not of each wine.

So, one fifth-size bottle of each of six wines should be sufficient for a party for 12. To be on the safe side, have an extra half-bottle of each wine in reserve for those who want seconds.

California champagne is a wonderful addition to every party and the tasting party is no exception. It could be fun to offer two, one very dry, one a bit sweeter. Champagne should usually be served last.

The basic mechanics are very simple. Chill the white and rose wines and champagne. Set up one long table or two smaller ones and arrange the wines. The different wines should be far enough apart on the table so people can move around, freely sampling each in turn.

Set out only one glass per guest, a pitcher or two of

water to rinse glasses between tastes and a container for used rinse water.

Scatter bowls with little cubes of bread or crackers and mild cheese. Nibbling these between "tastes" refreshes the palate for the next wine.

Several games have been specially designed for the wine tasting party. Blind man's huff is played by having a blindfolded person taste a red, white and rose wine and determine which is which.

It's not always as easy as it sounds if all the wines are of the same temperature.

"Triangular tasting" is played by trying to decide which two of three glasses of similar wine contain the same wine and which is different. To eliminate chance have the player take two turns at guessing.

For the more sophisticated wine taster there is a "varietal game." The player must determine which type of wine he is tasting such as Cabernet

Sauvignon, Chardonnay, Grenache and Zinfandel. The bottles are masked and the players must determine wine type only by color, fragrance and taste. One final tasting game is the "sweetness test" where several sweet wines are served and the player must determine which is the sweetest.

The professional taster judges his wine on three criteria — its look, smell and taste.

First, wine is poured into

a glass and the color observed. Good wine is pleasantly bright and clear.

Then take a long sniff of the wine. The wine should have a pleasant fragrance. The trained wine sniffer can determine the kind or variety of wine by its odor.

Finally, the wine is sipped. The wine should be rolled around the tongue. One should note the sweetness, astringency, acidity and the aftertaste.



THREE easy ways to set up your wine tasting parties are shown here. Above, two bottles of each of six wines on small tables. Lower right, wines for a patio party, and at left, a more formal arrangement, with six wines on a long table.

## Variations

## Tasting room now put to use

© N. Y. Times Service

**NEW YORK** — One of the most handsome wine shops in New York City has a magnificent tasting room in its basement with racks for each taster's glasses, roomy counters for each guest, even special individual lighting to make checking the color of wine easier.

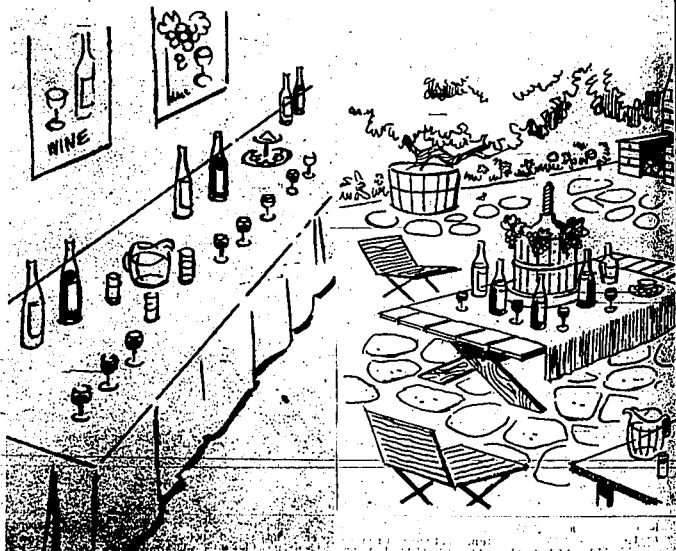
The tasting room sits unused because New York State law forbids the consumption of any liquor on the premises of a retail licensee. The room was built a few years ago in a more optimistic time, when it seemed there might be a chance that New York's antediluvian liquor laws might be changed to take cognizance of the new interest in wine.

That never happened and the handsome tasting room was forgotten until the other day when a letter arrived from the Academie du Vin in Paris.

The academy is the off-shoot of a wineshop, Caves de la Madeleine, in a picturesque, 18th-century shopping arcade, the Cite Berryer, around the corner from the Place de La Madeleine. Needless to say, one hand washes the other, quite deftly in the Cite Berryer. Academy students become Caves customers and vice versa.

Now the academy has teamed up with one of the new Paris cooking schools, La Varenne, to offer an evening course of six menus of regional cooking and wines. Chef Michel Marolleau demonstrates the preparation of each dish and the academy's Steven Spurrier conducts a tasting of wines appropriate to that dish.

In addition, the Caves de la Madeleine offers a 15-percent case discount to all students enrolled in academy courses. This too would be forbidden in New York. Not that alert retailers have not found ways to circumvent some of the restrictions, but it is an area where it would be preferable to have the state working as promoter rather than watchdog.



# CALIFORNIA WINES

## DINNER WINES

### VARIETALS

Named for the grapes from which they are made.

#### WHITE WINES

Most preferred chilled with fish, shellfish, poultry. Usual serving—4 ounces.

Light crisp white wines, pale golden or slightly green gold in color. Most are pleasantly dry. Some may have a hint of sweetness.

Emmental Riesling  
Gewurztraminer  
Green Hungarian  
Grey Riesling  
Johannisberg Riesling  
(White Riesling)  
Sylvaner  
Traminer

Rich, fuller flavored wines. These are usually dry, wines, pale to, light golden in color. Some may have a hint of sweetness.

Chardonnay (Pinot Chardonnay)  
Chenin Blanc (White No. 1)  
Dry Semillon

Medium to pronounced sweetness in these wines. They may be enjoyed most with dessert, fruit, trout salad, and other savory foods.

Muskat Blanc  
Muscat Blanc de Noix  
Sweet Semillon

#### ROSE WINES

Most preferred chilled with ham, pork, veal, lamb, poultry. Usual serving—4 ounces.

These are light, fruity wines, sometimes dry, sometimes slightly sweet, with a cheerful pink color, ranging in tone from deep rose to a pale, orange-tinged hue.

Cabernet Rose  
Gamay Rose  
Grenache Rose  
Cinsault Rose  
Zinfandel Rose

**SERVING WINE.** Most people enjoy white and rose wines chilled to about 45-55 degrees. An hour in the refrigerator will do it handsily.

#### RED WINES

Most preferred at cool room temperature with steaks, roasts, game, spiced meats, venison, casseroles. Usual serving—4 oz.

Fresh, fruity red wines, dry and aromatic, light to medium in body.

Cabernet  
Gamay  
Gamay Beaujolais  
Grenache  
Pinot St. George (Eid Pinot)  
Ruby Cabernet  
Zinfandel

Rich, red wines with distinctive flavor and appealing ruby color, medium to full in body.

Barbera  
Cabernet Sauvignon  
Chattahoochee

Petite Sirah  
Pinot Noir

**SERVING WINE.** Many wine drinkers agree that red wines benefit from a little "breathing time," and open them about an hour before dinner and leave the closure off. You may be pleased by the changes in aroma and flavor this short exposure gives the wine.

## GENERIC

Generics are named for districts which originally produced wines with similar characteristics.

#### WHITE WINES

Most preferred chilled with fish, shellfish, poultry. Usual serving—4 ounces.

Light-medium body white wines, ranging in color from pale golden to slightly green gold.

Rhone Wine  
White Chianti  
Chablis  
Dry Sauterne  
Mountain Blanc

Rich, distinctive whites with full flavor and a pale or light gold color. These wines are dry, often fruity.

Medium sweet to quite sweet wines. Especially good with desserts, fruits, fruit salad, and other sweet foods.

Sweet Sauterne  
Light Muscat  
"Chateau" white wines

#### ROSE WINES

Most preferred chilled with ham, pork, veal, lamb, poultry. Usual serving—4 ounces.

These wines are light to medium dry. They're ideal for picnics and lunch wines.

Vin Rose  
Rose

**STORING WINE.** Air, light, and wine's enemies. Good home storage conditions for wine are found in closets, drawers, cupboards, and cellars where it is cool and dark. Lay corksided bottles on their sides to keep the corks moist and tight. Screw cap bottles can be safely stored upright.

#### RED WINES

Most preferred at cool room temperature with steaks, roasts, game, spiced meats, venison, casseroles. Usual serving—4 oz.

Dry wines, from light red to deep ruby in color, often pleasantly tart, with medium to full body.

Barbera  
Chianti  
Mountain Red

Mellow, reds, of medium body with just a touch of sweetness and a pleasing, hearty flavor.

Barbera  
Vino Rosso

**PROPRIETARIES:** Other red, white, and rose dinner wines are labeled with special names selected by the winemaker. These proprietary names may be coined or descriptive words, sometimes indicating the region in which the wine was produced. Proprietary wines parallel Generics in range and use.

#### APPETIZER WINES

Appetizer or appetizer wines are usually dry and are drunk before meals or with the soup course. Chilled, they are served at room temperature, or just over ice. Usual serving—3 ounces.

Sherry  
Cocktail  
Dry  
Medium Dry  
Vermouth  
Dry  
Sweet

#### SPECIAL NATURAL WINES

These wines are pure, grape wines flavored with fruit juices or essences. Citrus flavors are especially popular. Also nut, coffee, chocolate, and herbs. The wines are given a crisp or colorful bouquet, and herbs. The wines are given a crisp or colorful bouquet, and herbs. The wines are given a crisp or colorful bouquet, and herbs.

#### DESSERT WINES

Best dessert wines after dinner, either with dessert or later. They are all to eat, rich wines that are particularly good with pastries, tarts, cream, plain cake, cookies. Dessert wines are usually served at room temperature. Usual serving—3 ounces.

Ancient  
Green Sherry  
Modern  
Marsala  
Mescal  
Black Muscat  
Muscat Imperial  
Muscat (table or red)  
Port  
Ruby  
Tawny  
Tutu  
White  
Tokay

Sweet Sauterne and Sweet Semillon are also often served as dessert wines.

#### SPARKLING WINES

These festive wines are appropriate on any dinner, lunch or breakfast. They range from extremely dry to quite sweet, from pale gold to deep red. Sparkling wines are best when thoroughly chilled. Usual serving—3-4 ounces.

Champagne  
Natural—very dry  
Brut—dry  
Extra Dry—with just a hint of sweetness  
Dry—medium sweet  
Sec—noticeably sweet  
Demi Sec—very sweet  
Rose  
Pink Champagne  
Crackling Rose  
Red  
Sparkling Burgundy  
Muscat  
Sparkling Muscat

**SERVING WINE.** Traditionally, wine is served in clear, stemmed glasses, filled about half way. This leaves room for the aroma to gather above the wine. Wine makers recommend a tulip shaped glass, with an 8-ounce capacity, as being suitable for any wine.

# Wine and cheese: more than compatible

The marriage of wine and cheese is a long and happy one. Why not celebrate it with an easy and inexpensive wine-and-cheese-tasting party? It's a good way to explore the flavors of both.

The question immediately arises: What sort of cheeses are compatible with various wines?

The list below provides some basic guidelines. Flavored cheeses might tire the palate.

helpful hints: Serve a variety of cheese types. It's certainly possible to give a cheddar-tasting party, for example, but most people prefer to unlike each other.

Mix bland and strong-flavored cheeses, familiar and rarer cheeses. Serving all mild cheeses could be boring, and too many full-bodied cheeses might tire the palate.

Serve cheeses at room temperatures. Creamy cheeses need to be taken from

the refrigerator only half an hour ahead; for most others, an hour is about right. White and Rose wines should of course be chilled.

The cheeses reflect a broad range of international tastes; the wines chosen are from California, not only for their preeminent quality and value, but also because they represent the same range of diversity. Accompanying crackers or breads should not be salty or too spicy, and

there shouldn't be too much of a variety—no one will pick up the palate, confounding the other flavors. Now on with the cheeses. Cheeses and wines may be categorized in several combinations.

Cheedars such as New York, Vermont or Wisconsin cheddar, Cheshire, Caerphilly, Double Gloucester, Colby, Longhorn—and Monterey Jack are best with wines such as Ruby Cabernet, California burgundy, Gamay Beaujolais and

California dry sherry. Moderately firm, mild cheeses such as Gouda, Munster, Tillamook, Danbo, Tybo, Edam, Esrom, Fontina, Bel Paese, Bon du Salt, Bel Paese, Bon du Salt, Fontina and Havarti go with Zinfandel, California Gamay, Pinot Chardonnay and Johannisberg Riesling.

Emmentaler cheeses such as American, Austrian or Swiss Swiss, Samsoe, Gruyere and Juraberg combine well with French Colombard, California Chablis, Chenin Blanc and Sauvignon.

Rose. Blue cheeses like Roquefort, Danish or American—Blue, Gorgonzola and Stilton go well with California Port, Pinot Noir and Barbera.

White or creamy cheeses, such as Boursin, Feta, Taleggio and Gournandise go with grey riesling, Sauvignon or fume blanc and Gewurztraminer. Brice, Camembert and Petite Sirah and Cabernet

# Wine delights cooks, guests

**N.Y. Times Service**  
**NEW YORK** About 200 wine enthusiasts, wine makers and wine sellers gathered at the Four Seasons Restaurant here recently for what most of them considered an extraordinary wine tasting and dinner.

Beginning at 7:30 p.m. and not finishing until after 1 a.m., they went through 34 wines and a miniature "dinner" of 17 courses. The evening was billed as the First Annual California Vintners Barrel Tasting Dinner.

Seventeen of California's premium wineries offered a wine of the 1975 vintage — still in barrels at the wineries — and an older vintage, already bottled, of the same wine. There were no barrels at the restaurant. The new wines were brought to New York in special bottles, usually with typewritten labels.

Wente Brothers, for example, offered its 1975 pinot blanc and the 1974 version of the same wine, which already has been bottled. Mirassou Vineyards offered its 1975 and 1972 chenin blancs.

The oldest wines in the tasting were two cabernet sauvignons, a 1970 from Louis M. Martini and a 1969 from Chappellet Vineyard, both paired, of course, with the 1975 cabernets from the same two wineries.

Each wine was brought to New York by the owner of the vineyard or the winemaker or both, and one of them commented on each bottle as it was sampled by the guests. Wine men at the dinner who spoke on their own wines included Legh Knowles, president of Beauville Vineyard; Ely R. Callaway Jr., the owner of Callaway Vineyard and Winery; Charles Carpy of Freemark Abbey; Robert Mondavi of the Robert Mondavi Winery; Gerald Asher of Monterey Vineyards and John Parducci of Parducci Wine Cellars.

Planning for the dinner, which cost \$50 a person, began 9 months ago, with invitations to the wineries to participate. A number of well-known wineries turned down the idea. "They were afraid the New York crowd was lying in wait, eager to put them down," said one winery man who did take part.

Some wine makers at the dinner admitted that they did not bring their favorite wines because they were worried about the reception the wine would get from the Eastern audience. California wine makers have long felt that their products have been undervalued by Eastern wine drinkers, most of whom are oriented toward European wines.










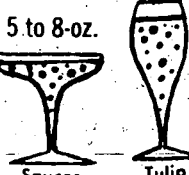
The 17 courses were necessarily small. The portions of raw turtle, pate of pheasant and foie gras came to about a tablespoon each. Each guest received one rib of the roast rack of lamb.

"It was just perfect," said Alexis Lichine, one of the guests. "The portions were estimated almost perfectly."

There was little agreement on the best wines, but some of the dishes since and other special praise included the medallions of salmon, the quail, the veloute of crayfish and breast of duck.

Approximately 50 cases of wine were used for the dinner and any guest who drank everything that was poured for him consumed an estimated three bottles of wine during the evening.

The wines tasted — each with its 1975 counterpart — were: Wente Brothers 1974 pinot blanc; two chardonnays, Chateau St. Jean 1974 and Freemark Abbey 1973; two chenin blancs, Pducci 1974 and Mirassou Vineyards 1972; two johannisberg rieslings, Stern 1972 and Beauville 1973; Joseph Phelps 1972; two zinfandels, Stern 1972 and Freemark Abbey 1973; Monterey Vineyard 1974 and Ridge 1974; Lytton Springs; Callaway 1974 Petite Sirah; Robert Mondavi 1973 pinot noir, Sterling 1972 merlot, and four cabernet sauvignons — Pedroncelli 1973, Clos du Val 1972, Louis M. Martini 1970 and Chappellet 1969.

	WINE TYPES	TRADITIONAL GLASSES
 <p><b>APPETIZER WINES</b></p>	<p><b>SHERRY</b>  <b>VERMOUTH</b>  <b>FLAVORED WINES</b></p>	 <p>2½ to 4-ounce capacity</p>
 <p><b>RED DINNER WINES</b>  (INCLUDING ROSE WINE)</p>	<p><b>BURGUNDY</b>  Pinot Noir (<i>pea-no no-ahr</i>)  <b>CLARET</b>  Cabernet (<i>kab-er-nay</i>)  Zinfandel (<i>zin-tan-dell</i>)  <b>"VINO" TYPES</b> (<i>vee-no</i>)  Red (Pink) (<i>roh-zay</i>)  <b>ROE Chianti</b> (<i>kee-ahn-tee</i>)</p>	 <p>6 to 9-ounce capacity</p>
 <p><b>WHITE DINNER WINES</b></p>	<p><b>SAUTERNE</b> (<i>so-tairn</i>)  Semillon (<i>say-mee-yonh</i>)  <b>Sauvignon Blanc</b>  (<i>so-vee-nyanh blanh</i>)  <b>RHINE WINE</b>  Riesling (<i>reez-ling</i>)  Sylvaner (<i>sil-vah-ner</i>)  <b>CHABLIS</b> (<i>shah-blee</i>)  Pinot Blanc (<i>pea-no blanh</i>)  Chardonnay (<i>shar-doh-nay</i>)</p>	 <p>5 to 8-oz. capacity  Rhine Wines    Other White Wines</p>
 <p><b>DESSERT WINES</b></p>	<p><b>PORT</b>  <b>MUSCATEL</b> (<i>muss-kah-tell</i>)  <b>TOKAY</b> (<i>toh-kay</i>)  <b>CREAM (SWEET) SHERRY</b></p>	 <p>2½ to 4-ounce capacity</p>
 <p><b>SPARKLING WINES</b></p>	<p><b>CHAMPAGNE</b> (<i>shom-pain</i>)  Brut (very-dry) (<i>brewit</i>)  Sec (semi-dry) (<i>sehk</i>)  Doux (sweet) (<i>doo</i>)  <b>SPARKLING BURGUNDY</b></p>	 <p>5 to 8-oz.  Saucer    Tulip</p>

## Wine serving

THE LEFT-hand column shows how to serve various wine types using the all-purpose nine-ounce glass. Right-hand column shows traditional glasses for these wine types. There is a wide range of wine to please all tastes and the proper glasses for serving. There are five categories of wine, appetizer wines, white table wines, red table wines, dessert wines and sparkling wines.

# CANDY

## Carmelitas

**GINNY SPERRY**  
357 Knottingham Dr., Twin Falls  
32 vanilla caramels  
1/2 cup light cream or evaporated milk  
1 roll refrigerated chocolate chip cookie dough  
1 package (6 ounces) chocolate chips  
1/2 cup chopped walnuts or pecans  
Slice cookies and place in

## No-Bake

### Fudge Clusters

**LOIS HITE**  
Box 264, Eden  
Combine in saucepan:  
1/2 cup cocoa  
1 1/2 cups sugar  
1 teaspoon salt  
Add:  
1/2 cup milk  
1 cup white corn syrup  
Cook over medium heat, stirring occasionally, until syrup dropped into cold water forms soft ball. Remove from heat. Stir in 1/2 cup butter and 1 teaspoon vanilla. 2 cups uncooked oats and 1 cup coconut. Drop by teaspoons onto waxed paper. Makes about three dozen.

square glass pan, putting to make even crust. Bake at 350 degrees for about 20 minutes.

Meanwhile, melt caramels in cream, stirring until smooth. When cookie dough is done and while it is still warm, sprinkle chocolate chips evenly over it. Carefully spread melted caramel mixture over top. Sprinkle with nuts. Refrigerate one or two hours. Cut into squares. Makes 36 pieces.

## Marshmallows

### PATSY OWENS

Rt. 2, Filer  
Snak 2 1/2 tablespoons gelatin in 1/2 cup cold water for five minutes. Then dissolve by heating over hot water.  
Add 2 cups sugar to 1 cup boiling water and boil until it spins a thread.  
Combine syrup mixture with gelatin mixture in bowl and beat about 20 minutes on until thick and creamy. Add 1 tablespoon vanilla. Pour into pan well covered with powdered sugar or ground walnuts. Let stand until set. Cut into squares and roll in sugar or nuts.



# TAKE A CLOSER LOOK

## And You'll Buy Frigidaire

A HERITAGE OF QUALITY since 1918 in America.  
Made only by General Motors.

### MAGIC VALLEY'S NO. 1 RANGE FOR YEARS!!

It's time for you to trade up to **FRIGIDAIRE**. Very Liberal **ALLOWANCES** — We need 100 used ranges of every age & price range — to fill the public demand.

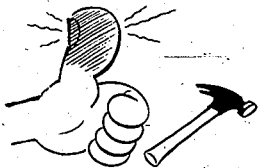


REG-637V

## COME IN—SEE ALL OF THE MODELS!

- 30" Models
- Twin 30's
- Conventional Ovens
- Electric-Clean ovens
- NO EXTRA CHARGE FOR COLOR
- 40" Models
- Double Oven Models
- Continuous Clean Ovens
- Many Built-In Models
- CHOICE OF FAMOUS RADIANT TUBE OR CERAMIC COOKING TOPS

## "BLAST THAT FRATRRAP..."



IF YOU'RE ALL THUMBS (sure, too) ... when it comes to home repairs or remodeling ... call the "Answer Man". He has plans, quality materials ... and he'll handle all the details for you. Now's a good time to take care of winter damage ... get ready for summer fun days ahead!



**YOUR LUMBER NUMBER IS 733-2910**

PLENTY OF FREE PARKING  
BANK CARDS WELCOME!



**ANDERSON LUMBER CO.**

Adelison Ave. Edgemoor • Twin Falls



**MOTHERS DAY BONUS**  
WITH EACH TRANSACTION  
OF OVER ... \$25.00

A Free Portrait of Mother or her entire family - by Lucian Portraits of Twin Falls

**NOTE:**

One FREE Gift To You

**The Management**



Serving Since 1946

206 Main Ave. N.

Ph. 733-2111

# Candy

## Oven Caramel Corn

MRS. DICK DEAN  
Rt. 1, Kimberly  
8 or 9 quarts popped corn  
2 cups brown sugar  
1 cup margarine  
1 teaspoon salt  
½ cup white corn syrup

## Peanut Brittle

### Candy

JANET BERNAD  
Rt. 1, Rupert  
3 cups sugar  
1 cup water  
1 cup light corn syrup  
Boil to soft-ball stage  
then add:  
1 pound raw peanuts  
Boil to 308 degrees, then  
add:  
1 teaspoon salt  
1 teaspoon soda  
¼ cup butter

When at cracking stage,  
pour out on a buttered cookie  
sheet until cool.

## Idaho Potato

### Fudge

ELIZABETH REILLY  
Box 812, Kimberly  
Cook small pared potato  
in salted water until ten-  
der. Mash. Mix with 1 cup  
shredded coconut and  
about one pound powdered  
sugar. Pack down in a  
buttered square pan.  
Melt ½ cup semi-sweet  
chocolate pieces over hot  
water and spread over  
potato mixture. Sprinkle,  
to cover, with roasted diced  
almonds. Chill, cut into  
squares.

## Magic Fudge

DIANE M. MIKESELL  
211 Main, Hagerman  
20 ounces white chocolate  
1 can sweetened condensed  
milk  
1 teaspoon vanilla  
½ teaspoon salt  
Melt chocolate in electric  
skillet with lowest tem-  
perature. Add other  
ingredients and stir with  
rubber spatula or wooden  
spoon. When milk has been  
absorbed, add nuts or  
candied fruits and place in  
a nine-by-nine inch dish.  
Refrigerate to set. Freeze  
well.

## Sighs

MRS. JOSIE PORTILLO  
Box 278, Hatley  
6 egg whites  
2 cups white sugar  
½ teaspoon cream of tartar  
Juice of one lemon  
Beat egg whites until  
they come to peak. Add  
rest of ingredients. Mix  
thoroughly and beat again.  
Place by teaspoons on  
cookie sheet. Bake at 350  
degrees for just a few  
minutes, until light brown  
on top. Place on plate,  
carefully, so they won't  
crumble.

1 teaspoon burnt sugar  
flavoring or vanilla  
½ teaspoon soda  
Boil all ingredients ex-  
cept corn and soda for five  
minutes, mixing well and  
stirring occasionally.  
Remove from heat and add  
soda. Stir in quickly. Pour  
over popped corn, mixing  
well. Put into two large flat  
pans and place in 250  
degree oven for one hour.  
Stir two or three times.  
Store in tightly closed  
container. Will keep in-  
definitely. Peanuts may be  
added if desired.

## Canned Apple Pie Filling

MRS. VIRGINIA HILL  
Rt. 4, Box 242  
Jerome  
Fill seven quart jars with  
sliced apples.  
In large kettle bring to a  
boil 9 cups water and 3½  
cups sugar.  
In large bowl, mix:

1 cup sugar  
1 cup cornstarch  
½ teaspoon nutmeg  
2 teaspoons cinnamon  
1 teaspoon cloves  
1 teaspoon almond extract  
Add 1 cup-water to make  
a paste. Add ½ teaspoon

salt and 3 tablespoons  
lemon juice. Stir into  
liquid. Cool until clear.  
Pour over apples in jars.  
Seal. Process in water bath  
25 minutes. You have seven  
quarts of pie filling ready  
to pour into crusts.

## Estrella's Chocolate Peanut Butter Pie

MRS. ESTRELLA  
MOLINE  
Box 331, Gooding  
2½ cups cold milk  
¾ cup creamy or chunky  
peanut butter  
1 package chocolate instant  
pudding and pie filling  
1 baked pie shell, cooled.  
Combine milk and  
peanut butter in a bowl.  
Add pie filling mix. Beat  
slowly for one minute.  
Mixture will be thin. Pour  
at once into pie shell. Chill  
at least two hours.

**SWENSEN'S**  
Think of us as the  
**GREAT PANTRY**

Swensen's, Magic Markets, the great-cook-book stores that hardly  
ever sell a cookbook, have EVERYTHING to make your cookbooks,  
recipes, and cooking ideas work just fine at low prices that will  
make the finished product EVEN MORE DELICIOUS.

**FRUIT LOVERS, CANNERS  
AND FREEZERS . . .**

To avoid disappointment, don't fail to investigate your local Swen-  
sen's Markets for price and quality on fresh Cherries, Peaches,  
Pears and Apples, etc. in the weeks and months ahead.

**THIS FALL & SUMMER, REMEMBER**

that Swensens have had canning jars, and jar  
lids and caps in stock continuously interruptedly  
more days than any other store in the Magic  
Valley during the last three years.

**WE HOPE WE HELP  
YOU MORE THIS YEAR!!**

**SWENSEN'S  
MAGIC MARKETS**  
THREE CONVENIENT LOCATIONS

628 MAIN AVE. S. — SOUTH PARK —  
PAUL, IDAHO

STORE HOURS 9 a.m. to 10 p.m. MON. THRU SAT. — CLOSED EVERY SUNDAY





### Rich Chocolate Cream Pie

MRS. CAROL JONES  
817 Walnut St., N.  
Twin Falls

- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup flour
- 1 teaspoon salt
- 2 eggs, well beaten

Combine above ingredients and mix well in

Cherry-Topped Cheesecake Pie

NORMA BLEVINS  
431 Fourth Ave. W.,  
Jerome

- 1 cup fine graham cracker crumbs
- 3 tablespoons sugar
- 1/2 cup butter
- 1 package (8-ounce) cream cheese
- 1/2 cup sugar
- 2 cups whipped topping, thawed

1-lean cherry pie filling. Combine crumbs, sugar and butter. Mix well. Press into bottom and sides of eight-inch pie pan. Chill one hour.

Beat cream cheese with sugar until creamy. Blend in whipped topping. Pour into crust. Spread pie filling on top. Chill and serve.

Cheese-Topped Pumpkin Pie

MRS. J. ETCHECO  
1560 Princeton Dr.,  
Twin Falls

- 1 1/2 cups pumpkin, canned or cooked
  - 1/2 cup sugar
  - 1/2 teaspoon salt
  - 2 eggs, slightly beaten
  - 1 teaspoon vanilla
  - 1 teaspoon pumpkin pie spice
  - 1/2 teaspoon ground ginger
  - 1/2 cup milk
  - 1 unbaked pie shell with edges fluted high
- Second layer:
- 1 8-ounce package cream cheese
  - 1 teaspoon vanilla
  - 2 eggs
  - 1/2 cup sugar

Dash salt Thoroughly combine pumpkin, sugar, spice, salt and ginger. Blend in two eggs, milk and vanilla. Pour into pie shell.

In mixing bowl combine cream cheese, sugar, vanilla and salt. Beat in remaining eggs, one at a time. Pour evenly over pumpkin mixture in pastry shell. Bake at 400 degrees for 25 to 40 minutes, or until knife inserted just off center comes out clean. Chill. Garnish with pecan halves.

top of double boiler.

Add slowly while stirring. Add 1/2 cup scalded milk and 2 tablespoons butter. Cook over hot water, stirring constantly until thickened. Remove from

heat and cool five minutes. Add 1/2 cup chocolate bits and 1 teaspoon vanilla. Stir until dissolved.

Pour into baked pie shell or graham cracker shell. May be topped with whipped cream when cool.

Fresh

### Strawberry Pie

GLADYS TRIPPLE  
198 Clinton Dr.,  
Twin Falls

- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup hot water
- Mix, then add 1 small package strawberry gelatin, dissolve and cool.

Add: 2 cups strawberries cut in halves. Pour into baked nine-inch pie shell. Refrigerate and serve with whipped cream or topping.

### Sour Cream Raisin Pie

ELNOR WOOD  
743 Del Mar Dr.,  
Twin Falls

Prepare one baked pastry shell, cool and set aside.

- 1 package vanilla pudding mix
- 1/2 teaspoon salt
- 1/2 cup water
- 2 teaspoons lemon juice

Mix well. Set aside. Combine in sauce pan: 1 cup seedless raisins 1/2 cup water

Bring to boil. Add pudding mixture. Cook over medium heat, stirring constantly, until mixture thickens and comes to full rolling boil. Remove from heat and cool five minutes.

Add: 1/2 pint sour cream. Blend well. Turn into baked shell. Sprinkle with 1/2 teaspoon nutmeg. Chill until serving time. Good with or without whipped topping.

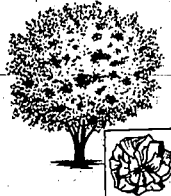
# WESTERN NURSERY!! COMPLETE LINE OF



● **SHADE TREES** All kinds and sizes. Special seedless trees.

- **FRUIT TREES** Dwarf and Regular Size
- **EVERGREENS** Quality is exceptionally good.
- **ROSE BUSHES** All the new ones and older ones.
- **FLOWERING SHRUBS** Short supply everywhere
- **BERRY PLANTS AND GRAPES** These also in short supply everywhere.
- **SPRING BULBS** in our garden store
- **GRASS SEED** and other garden supplies
- **HELP WITH YOUR LANDSCAPING**
- **GARDEN SEEDS, SEED POTATOES, ONION SETS**
- **PROFESSIONAL GARDENERS** Here to advise you.
- **ORNAMENTAL LANDSCAPE BARK** Fertilizer, Peat Moss, Soil Aid, White Rock, Steer Manure.
- **BEDDING PLANTS** At our nursery in season.

WE WILL NOT BE UNDERSOLD — QUALITY CONSIDERED!



# WESTERN NURSERY

At Filer and Polk Street, 5 Blocks West of Lynwood Stoplight Twin Falls

# RECIPES

## Crumb-Topped Apple Pecan Pie

MRS. J. W. ALLEN

Box 306, Kimberly

6 cups sliced peeled tart apples  
 1/4 cup chopped pecans  
 1 cup sugar  
 2 teaspoons flour  
 3/4 teaspoon ground cinnamon  
 1/2 teaspoon ground nutmeg  
 1 unbaked 9-inch pie shell

1 recipe of crumb topping  
 Combine apples, pecans, sugar, flour, cinnamon and nutmeg. Arrange apple mixture in pie shell. Sprinkle with crumb topping. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 35 minutes.

Crumb topping:  
 1/2 cup brown sugar, firmly packed  
 1/4 cup flour  
 1/4 cup soft butter  
 1/4 cup pecans, chopped  
 1/4 teaspoon ground cinnamon  
 Mix until crumbly.

## French Coconut Pie

JEAN ETCHETO  
 1560 Princeton Dr., Twin Falls

3 eggs  
 1 tablespoon vinegar  
 1 1/2 cups sugar  
 1 cup coconut  
 1 stick butter  
 Combine and pour ingredients into an unbaked pie shell. Bake at 350 degrees until firm.

## Green Apple Mince

MRS. JO GERRISH  
 Rt. 2, Jerome

4 pounds green tomatoes, chopped  
 4 pounds apples, peeled and chopped  
 3 oranges  
 3 cups raisins, chopped  
 1 tablespoon salt  
 4 pounds light brown sugar (9 cups)  
 1/2 pound suet, chopped  
 1 cup vinegar  
 1 tablespoon cinnamon

1 1/2 teaspoons nutmeg  
 1 1/2 teaspoons cloves  
 Pour boiling water over chopped tomatoes. Repeat and drain. Add grated rind of one orange and juice of all three. Add all remaining ingredients. Simmer slowly until thick and dark, about four hours. Pour into hot jars and seal. Makes five quarts. A great way to use up your green tomatoes.

## Walnut Tarts

MRS. BARBARA WEWERS  
 335 Pierce St., Twin Falls

1 small package cream cheese  
 1/2 cup butter  
 1 cup flour (plus 2 tablespoons more if needed)

Blend together. Shape dough into one-inch balls. Place in ungreased tart pans. Press into shell shape. Fill with filling and bake at 350 degrees for 20 to 25 minutes. Makes about 25 tarts.

Filling:  
 1 egg  
 1 cup brown sugar  
 1 teaspoon vanilla  
 1 cup walnuts or pecans, coarsely chopped

(Can add chocolate chips if desired)  
 Beat egg. Add brown sugar, vanilla and nuts. Spoon into tart shells.

## Kentucky Pecan Pie

ELIZABETH H. REILLY  
 Box 812, Kimberly

1 cup white corn syrup  
 1 cup dark brown sugar  
 1/2 teaspoon salt  
 1 cup melted butter  
 1 teaspoon vanilla  
 2 eggs, slightly beaten  
 1 cup shelled whole pecans.  
 Combine syrup, sugar, salt, butter and vanilla. Mix well. Add eggs. Pour into a nine-inch unbaked pie shell. Sprinkle pecans over all. Bake at 350 degrees for about 45 minutes. When cool, you may top with whipping cream or ice cream.

## Rhubarb Custard Pie

MRS. ALLEN MOORE

Rt. 4, Box 81, Buhl

1 cup sugar  
 2 tablespoons cornstarch  
 2 eggs  
 3 cups rhubarb  
 1/2 teaspoon nutmeg  
 Line a pie plate with rich pastry. Mix sugar and cornstarch together and stir into well-beaten eggs. Fill crust with rhubarb cut into half-inch cubes. Pour sugar mixture over it and sprinkle with nutmeg. Bake in moderate oven about an hour. This is a two crust pie.

## Buttermilk Pie

MARI MUFFLEY  
 Box 55, Wendell

One 8-inch unbaked pie shell  
 1/2 cup margarine  
 1/2 cup sugar  
 3 eggs  
 1/2 cup buttermilk  
 2 teaspoons vanilla

With mixer, cream margarine and sugar until smooth. Beat in eggs, one at a time. Slowly mix in buttermilk and vanilla. Pour into pie shell and bake at 350 degrees for about 30 minutes.

# RECIPES

## No-Bake Fruit Cake

JUDY HANCHEY  
 Rt. 2, Kimberly

2/3 cup canned milk  
 2 cups small marshmallows  
 6 tablespoons frozen orange juice concentrate  
 Stir over medium heat until marshmallows melt. Remove from heat and add:  
 1/2 cup dates, chopped  
 1 cup raisins  
 1 cup walnuts, chopped  
 1 cup mixed candied fruits

1/4 cup candied cherries  
 Mix together:  
 4 cups fine granulated brown sugar  
 1 teaspoon cinnamon  
 1 teaspoon nutmeg  
 1/2 teaspoon ground cloves  
 Add to other mixture and blend thoroughly. Press mixture firmly into a 5-6 cup ring mold or loaf pan. Cover and chill two days. Makes three pounds of cake.

## Fresh Apple Cake

MRS. DICK DEAN  
 Rt. 1, Kimberly

2 cups sugar  
 2 cups flour  
 1 cup vegetable oil  
 2 eggs  
 2 teaspoons vanilla  
 1 teaspoon soda  
 1 teaspoon salt

1 teaspoon cinnamon  
 1 cup walnuts or pecans, chopped  
 3 cups sliced apples (about 6)  
 Mix together and bake in 9-13 1/2-inch pan at 350 degrees for 30 to 40 minutes.

T-N Phones  
 733-0931

## SPRING FABRICS

**BARGAIN TABLES PRICES TO 1/2 OFF**

All Kinds of Calcutta Cloth in All Colors with Light Weights to Coordinate

NEW SHIPMENT of RIP STOP Nylon for Wind Breakers, Ski Jackets, ETC.


SPRING, SUMMER FABRICS OF ALL DESCRIPTIONS!!

**SEW & SAVE FABRIC SHOP**

106 Main Ave. N. 733-6686

**BEAUTIFUL!**

THE IMPERIAL BELT VIBRATOR FROM *Winton*



MAGIC VALLEY ORTHOPEDICS  
 (Latterday - Accredited Hospital)  
 818 Anderson Ave. W., Twin Falls, Idaho



**Introducing the new Revolutionary "TWIN SPIN FUN FIRE"**

- High Efficiency
- No Messy Ashes
- It Bakes
- It Removes Cold Air from the Floor Keeping Floor Warm
- Takes Very Little Fuel to Operate

Will bake up to four large loaves of bread at one time, or 30 potatoes, or a 10 lb. roast. Entertain your friends with the "Funfire". Enjoy your evening while your food is cooking in the oven!

**A UNIQUE FIRE TO WATCH**  
 Patented by Harold Hanabaughm . . .

Manufactured and distributed by: **TWIN FALLS**  
 541 Main Ave. East  
 734-8080

**RICHARDSON'S**  
 FORMERLY KNOWN AS "HOUSE OF ORNAMENTAL IRON"

**BURLEY**  
 2031 Hillcrest Lane  
 678-5581



### Beer Cake

**MABEL MCCLAIN**  
622 Filer Ave., Twin Falls  
1 package yellow cake mix  
1 package instant vanilla pudding  
3 eggs  
1 teaspoon salt  
1/2 cup vegetable oil  
1/2 teaspoon allspice  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg

Put all dry ingredients in mixing bowl. Add unbeatens eggs and one 12-ounce can of beer. Mix two minutes with electric mixer. Pour into bundt or angel cake pan. Bake at 350 degrees for 70 minutes. Cool and glaze with:  
1/2 cups powdered sugar  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
Mix and drizzle over cake.

### Pinto Bean Cake

**MRS. W.F. COONS**  
Rt. 1, Box 174, Jerome  
1 cup sugar  
1 cup shortening  
1 egg  
1 1/2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon cloves  
1/2 teaspoon allspice  
1 teaspoon cinnamon  
2 cups pinto beans, cooked and mashed  
2 cups dried raw apples

### Orange crunch Cake

**ELNOR WOOD**  
743 Del Mar Dr., Twin Falls  
1 1/2 cups cake flour (sifted before measuring)  
1 cup sugar  
1/2 cup shortening  
1/2 teaspoon salt  
1 teaspoon grated orange rind  
1/2 cup orange juice  
Milk in mixing bowl. Beat vigorously for two minutes. Stir in 2 teaspoons baking powder.  
Add:  
1 egg

### Rhubarb Spice Cake

**LORENE HOWARD**  
1643 Third Ave. E., Twin Falls  
1 1/2 cups sugar  
1/2 cup shortening  
2 eggs  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon allspice  
1/2 cup milk  
1/2 cup rhubarb, diced

### Christmas Gumdrops Cake

**MRS. RAY ROBINSON**  
529 Crestview Dr., Twin Falls  
3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1 cup shortening  
1 cup brown sugar  
2 eggs, well beaten  
1 cup apple sauce  
2 cups raisins  
1 pound assorted gumdrops, cut in pieces with scissors. (Do not use black ones).  
Sift flour, soda, salt, cinnamon together. Cream shortening with sugar until fluffy. Add eggs and beat well. Add one cup dry ingredients and blend. Add apple sauce, raisins and remaining dry ingredients. Mix well.  
Mix in gumdrops. Turn

into tube pan, well greased. Bake in slow oven, 300 degrees, for two to two and one-half hours. Turn over to let cool in pan.

### Baby Food Cake

**MRS. DOROTHY NEWBERRY**  
1510 Oriental Ave., Burley  
3 eggs  
2 cups self-rising flour  
2 cups sugar  
1 cup cooking oil  
1 cup nuts, chopped  
1/2 cup raisins (optional)  
1 teaspoon cinnamon  
1 teaspoon ground cloves  
2 small jars fruit baby food  
Mix all ingredients together. Bake in tube pan at 350 degrees for 55 minutes to one hour. Top with confectioner's sugar glaze made with 1 cup powdered sugar and 2 tablespoons milk.

### Chocolate Zucchini Cake

**LAURA KLOEPFER**  
322 Blue Lakes Blvd., Twin Falls  
2 cups flour  
1/2 cup cocoa  
2 1/2 teaspoons baking powder  
1 1/2 teaspoons soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 cup margarine or oil  
2 cups sugar

3 eggs  
2 teaspoons vanilla  
2 teaspoons orange rind  
2 cups coarsely shredded zucchini  
1/2 cup milk  
1 cup walnuts, chopped  
Combine flour, cocoa, baking powder, soda, salt and cinnamon. Set aside. With mixer, beat sugar and butter to blend. Add eggs. Beat well after each egg. Stir in vanilla, orange peel and zucchini. Alternately stir in dry ingredients with milk. Add nuts last. Pour in greased and floured tube pan or bundt pan. Bake at 350 degrees for one hour. Cool. Drizzle glaze over cake.

### Doctor Bird Cake

**MRS. ALMEDA SLOAN Hansen**  
2 cups flour  
1 teaspoon soda  
1 1/2 teaspoon cinnamon  
2 cups sugar  
1 1/2 cups cooking oil  
1 (8-ounce) can crushed pineapple (do not drain)  
1 1/2 teaspoons vanilla  
3 eggs  
2 cups sliced bananas

Preheat oven to 350 degrees. Grease a 9 by 12-inch pan. Sift together dry ingredients, add pineapple, cooking oil, vanilla, eggs and bananas. Mix until blended, but do not beat.  
Pour batter into pan and bake for one hour and 20 minutes. Cool in pan on rack.  
Glaze:  
8-ounce package cream cheese  
1 1/2 cups powdered sugar  
1 tablespoon milk  
1 teaspoon vanilla

### Chocolate Cake

**BEVERLY K. WILLIAMS**  
311 Falls Ave. W., Twin Falls  
1 package chocolate fudge cake mix  
1 12-ounce package chocolate pudding mix  
4 eggs  
1/2 cup water  
1/2 cup oil  
1/2 pint sour cream  
1 12-ounce package chocolate chips  
Mix all ingredients except chips. Pour into lightly greased and floured angel food cake pan, alternating layers of cake batter and chocolate chips. Bake at 350 degrees for 55 to 60 minutes.  
When cake is cool, remove from pan and sift with powdered sugar. Serves 10 to 12.

Since you can't go around saying you're terrific, let our clothes do it for you

**Solo's**  
by Country Set

The anywhere set-up... quietly amazing wherever it goes. Solo's by Country Set pairs a gored swing skirt and soft long sleeve shirt in aqua, lilac-pink, yellow, tan or white. Skiny knit cardigan and sleeveless pullover striped to match.

**NEW OWNERS:**  
Virginia Telford and Debra McDonald

**teresia's** IN THE LYNNWOOD

ALL THE BEST DRESSED GIRLS CARRY PACKAGES FROM TERESIA'S

Monday, April 28, 1976 • Times-News, Twin Falls, Idaho • 23

### HOW TO TELL TIME WITH A DISH

**LIMOGES CORDLESS WALL CLOCKS BY BULOVA**

Limoges Cordless Wall Clocks by Bulova are the most accurate timepieces in the world. They give a beautiful, yet simple touch to any room. They are made with the dependable Bulova regulated quartz crystal.

**Bennos**  
217 Main Ave. E.  
TWIN FALLS  
743-2435

# KENTUCKY

## "RUN FOR THE



### Bluegrass Burgoo

"Will you go to Kentucky and with your own eyes behold the Derby, you ain't never seen nowhere and you ain't never seen nothin'!" So writes Irvin S. Cobb, the noted Kentucky humorist and author. Run at a mile and a quarter, the Derby is the first jewel in racing's triple crown for three-year-old thoroughbreds. It precedes the Preakness and the Belmont Stakes.

But the Derby is more than just a horse race. The history and tradition of this event makes it unique among horse races. The week before Derby is a festival of events, including a Coronation Ball at which the Derby Queen is crowned, Balloon Race, Steamboat Race, Pegasus Parade and the Kentucky Colonel's Banquet and Barbecue. Finally, late Saturday afternoon, the familiar melody, "My Old Kentucky Home," accompanies the horses' parade to the post.

Food plays an important part in the week-long celebration. Time-honored recipes are prepared, served and admired by native and visitor alike. Kentuckians are proud of their state and are likely to include many traditional dishes in their Derby brunches, buffets and dinners. The test kitchens of Blue Bonnet Margarine have modernized these Kentucky favorites. Blue Bonnet adds rich, buttery flavor to these regional recipes.

Bluegrass Burgoo is a hearty stew that is said to have originated with Gen. John Hunt Morgan. When Morgan and his Confederate soldiers found themselves without food, foragers were sent out. As a result, into a great 500-gallon kettle used for making gunpowder were thrown beans, soup meat, squirrels, chickens, corn, potatoes, onions, cabbage and tomatoes. Last of all was added a mysterious seasoning concoction including salt and red-pepper pods. The Kentucky Colonels serve burgoo and country ham at their annual Derby barbecue.

Many delicious varieties of corn bread are served in Kentucky. Corn pone, spoon bread and crackling bread are just a few. Corn Sticks are one of the most versatile corn bread varieties. Batter is poured into cast iron corn stick molds that have been brushed with melted margarine. These golden corn sticks are excellent with hearty soups or stews.

Fried Apple Rings are traditionally served at a Derby brunch. They might accompany country ham slices, bean-biscuits and baked cheese grits. They are easily made. You simply core and slice a good cooking apple like a Rome Beauty or McIntosh, sprinkle with a sugar cinnamon mixture and fry in melted margarine.

Kentucky Derby desserts are rich and filling! Kentucky Jam Cake is a cake made moist with buttermilk, softened margarine and fruit preserves. The three layers are spread with a whipped cream and chocolate pecan frosting.

Derby Pie is like a warm chocolate chip cookie in a pie shell. The rich filling is a combination of sugar, flour, eggs, margarine, walnuts, chocolate morsels and Kentucky bourbon. A thin slice served warm with whipped cream is worth every calorie!

Celebrate Derby Day—the first Saturday in May—with these regional Kentucky classics.

- 1/4 cup (1/2 stick) Blue Bonnet Margarine
- 2 pounds lean beef/chuck, cut into 1-inch cubes
- 2-1/2 to 3 pounds broiling-frying chicken, cut up
- 1 lamb shank
- 1-1/2 pounds beef bones
- 3 quarts water
- 1 tablespoon salt
- 1 teaspoon red pepper flakes
- 1/2 teaspoon pepper

- 2 cups cubed potatoes
- 2 cups sliced carrots
- 2 cups butterbeans
- 1-1/2 cups chopped onion
- 1-1/2 cups chopped tomato
- 1 cup chopped green pepper
- 1 package (10-ounce) frozen whole kernel corn
- 1/4 cup chopped parsley

Melt margarine in 8 to 10 quart saucepot. Brown beef cubes and chicken a few pieces at a time in margarine. Return browned meat to saucepot. Add lamb shank, beef bones, water, salt, red pepper flakes, and pepper. Bring mixture to a boil; reduce heat and let simmer for 1 hour or until chicken is tender. Remove chicken and set aside. Continue cooking stock 1 hour longer or until beef cubes are tender. Remove beef, lamb and bones, set aside to cool. Discard beef bones.

Add potatoes, carrots, butterbeans, onion, tomato, green pepper and corn to stock. Return to boil; gently boil vegetables for 1 hour. Remove chicken and lamb from bones, discarding bones and visible fat. Return all meats to saucepot. Cook 1 hour longer or until flavors are well blended. Before serving, stir in parsley. Stew may be served immediately or held overnight and then reheated. Makes 10 or 12 servings.

### Kentucky Jam Cake

- 3 cups unsifted flour
- 1 tablespoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1 cup (2 sticks) Blue Bonnet Margarine, softened
- 3/4 cup sugar
- 5 eggs, separated
- 1 jar (16-ounce) strawberry preserves
- 1 jar (16-ounce) seedless black raspberry jam
- 1 cup buttermilk
- 2 cups heavy cream
- 2 tablespoons sugar
- 1 cup chopped pecans

Combine flour, baking soda, cinnamon, and allspice; set aside. Cream margarine and 3/4 cup sugar until light and fluffy. Beat in vanilla. Add lamb and jam. Alternately add flour mixture with buttermilk until well blended, starting and ending with dry ingredients. Beat egg whites until stiff. Fold beaten whites into jam mixture. Pour into 3 greased and floured 9-inch round cake pans. Bake at 350°F. about 40 minutes or until done. Cool in pans 10 minutes. Remove from pans and finish cooling on wire racks. Whip together heavy cream and 2 tablespoons sugar until stiff. Fold in chopped pecans. Use to frost tops of cakes; stack layers and finish frosting sides with remaining whipped cream. Garnish with whole preserves if desired. Makes one 9-inch cake.

### Corn Sticks

- 2 cups yellow corn meal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1-1/4 cups milk
- 1/4 cup beaten egg
- 1/4 cup Blue Bonnet Margarine, melted
- 1/4 cup Blue Bonnet Margarine, melted

Preheat corn stick pans in 425°F. oven. Combine corn meal, baking powder and salt. Beat together milk, egg and 1/4 cup melted margarine. Stir milk mixture into dry ingredients until moistened. Quickly brush preheated pans with melted margarine. Spoon corn meal mixture into pans. Bake at 425°F. about 15 minutes or until golden brown. Serve immediately. Makes 16 sticks.

### Fried Apple Rings

- 1 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Dash salt
- 4 large baking apples
- 1/2 cup Blue Bonnet Margarine

Combine sugar, cinnamon, nutmeg and salt. Wash and core apples; cut into 1/2-inch slices. Heat margarine in large skillet over medium high heat. Place several apple rings in skillet, sprinkle with sugar mixture. Fry apples for 2 minutes on each side. Remove to warm dish. Repeat with remaining apple rings. Serve hot. Makes 6 in 8 servings.

### Derby Pie

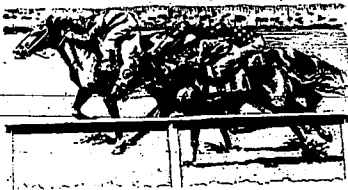
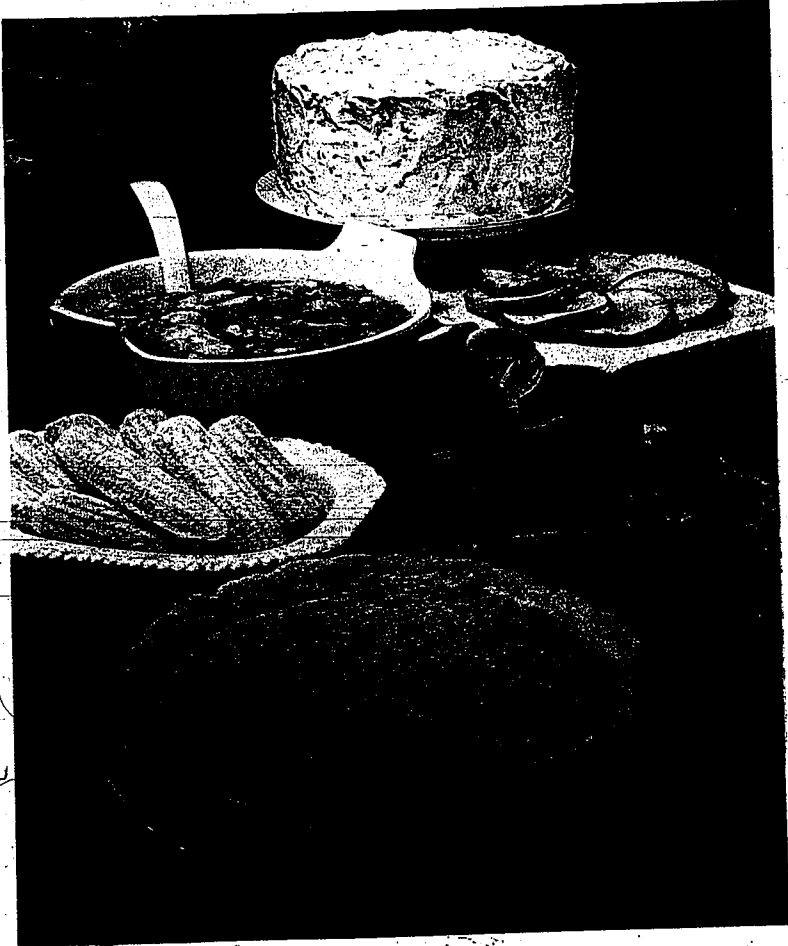
- 3/4 cup sugar
- 1/2 cup unsifted flour
- 2 eggs, lightly beaten
- 1/2 cup (1 stick) Blue Bonnet Margarine, melted and cooled
- 1/2 cup chopped English walnuts
- 1/2 cup chocolate morsels
- 2 tablespoons Kentucky bourbon
- 1 unshelled 9-inch pie shell, (recipe below)

Combine sugar, flour, eggs and margarine. Stir in English walnuts, chocolate morsels and bourbon. Pour into prepared pie shell. Bake at 350°F. for 35 minutes or until filling is golden. Serve at room temperature topped with softened whipped cream, if desired.

Pie Shell: Combine 1 cup unsifted flour and 1/2 teaspoon salt. Cut in 1/4 cup (1/2 stick) Blue Bonnet Margarine until mixture resembles coarse meal. Mix in 3/4 tablespoons ice water. Form dough into a ball. On lightly floured board, roll out dough to fit 9-inch pie plate. Fit dough into pie plate and shape edge. Makes 8 servings.

# DERBY~

## ROSES" RECIPES



# CRACKS

# SAVINGS

## Picnic Cake

ELIZABETH REILLY  
24 Fourth Ave. E., Twin Falls

**Falls**  
1 heaping cup dates, cut up  
1 1/2 cups boiling water  
1 cup sugar  
1 teaspoon soda  
2 eggs  
1/2 cup shortening  
1 1/2 cup flour, plus 2 tablespoons  
1 teaspoon cinnamon  
1/2 teaspoon salt  
1 teaspoon vanilla  
Pour boiling water over dates and let stand until cool. Add soda, cream shortening and sugar until fluffy. Add beaten eggs and vanilla. Sift dry ingredients together and add to creamed mixture alternately with date mixture. Mix well and pour into greased 9-by-13-inch cake pan. Sprinkle with topping and bake at 350 degrees for 40 minutes.

**Topping:**  
1/2 cup brown sugar  
1/2 cup nuts, chopped  
1/2 cup chocolate chips  
Mix together. Sprinkle over top of cake dough.

## Lemon Spring Cake

ARDITH WHEELER  
Rt. 1, Hansen

1 cup flour  
1/2 cup butter or margarine  
1 teaspoon sugar  
1 overripe whipped dessert topping  
1 package cream cheese (8 ounces)  
1 cup powdered sugar  
1 box lemon pie filling (13 ounces)  
1/2 pint heavy cream, whipped  
Combine the flour, butter and sugar. Mix as for pie crust. Pat into bottom of 9-by-13-inch pan and bake at 350 degrees for about 25 minutes. Cool. Mix the dessert topping according to directions.

Cream together the softened cream cheese and powdered sugar and add to the whipped dessert topping. Spread this mixture on the cooled crust. Mix the lemon pie filling according to directions. When cool, spread on the cream cheese layer. Top with the whipped cream and refrigerate.

### Wedding ahead?

Instead of a traditional wedding gown, if you're planning a small, informal wedding, you'll look just as well in a crepe de chine ankle length slipdress in a glistening color embroidered in white.

## Chocolate Chip Coffee Cake

P. FISHER

246 Fourth Ave. E., Twin Falls

**Falls**  
2 1/2 cups flour  
1 teaspoon baking powder  
1 teaspoon soda  
1 teaspoon salt  
1 cup nuts, chopped  
1/2 cup brown sugar, firmly packed  
6 teaspoons butter, melted  
1 teaspoon cinnamon  
1 package (6 ounces) chocolate chips  
1/2 cup butter  
1/2 cup sugar  
1 teaspoon vanilla  
1 egg  
1 cup dairy sour cream  
Sift together flour, baking powder, soda and salt. In separate bowl combine nuts, brown sugar and vanilla. Add 1/2 cup butter, 1/2 cup sugar and 1 egg yolk, beaten. Beat six minutes. Add 1 teaspoon vanilla. Spread over warm cake.

## Pineapple Cake

MAGGIE WILCOX  
Rupert

2 cups pineapple, undrained  
1 egg, beaten  
1 1/2 cups sugar  
2 cups flour  
2 teaspoons soda  
Dash salt  
2 tablespoons margarine  
Mix well and add:  
1 cup nuts, chopped  
1/2 cup maraschino cherries, chopped  
Bake at 350 degrees.  
Frosting:  
1/2 cup butter  
2/3 cup sugar  
2/3 cup milk  
1 egg yolk, beaten  
Beat six minutes. Add 1 teaspoon vanilla. Spread over warm cake.

## Tomato Soup Cake

MARJ GIFFORD  
2123 Sherry Dr., Twin Falls

**Cream together:**  
1/2 cup shortening  
1/2 cup sugar  
2 eggs  
Add:  
1 can tomato soup combined with 1/2 cup water and 1 teaspoon baking soda

**Sift together:**  
3 cups flour  
1 tablespoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon cloves  
Mix together. Bake at 350 degrees for 55 minutes.

## Easy Bleu Cheese Dressing

DIANE MIKESELL  
Box 394, Hagerman

1 1/2 cups mayonnaise  
1 cup buttermilk  
Stir these two together.  
4 to 6 ounces bleu cheese.  
Crumble and add to milk mixture. Refrigerate.

## Taco Salad

MRS. MIKE BOURN  
Rt. 2, Twin Falls

1 1/2 pounds lean ground beef  
1/2 cup French dressing  
1/2 teaspoon salt  
1/2 teaspoon pepper  
3 cups lettuce, shredded  
2 tomatoes, sliced  
1/2 cup radishes, sliced  
1/2 cup French dressing  
1 package taco corn chips  
1 avocado, peeled and sliced  
1 cup shredded cheddar cheese  
1/2 cup ripe olives  
1/2 cup sour cream  
Combine meat, French dressing, salt and pepper in skillet. Brown, stirring with fork to break up meat. Simmer five minutes. Drain off fat and set aside.  
Combine lettuce, tomatoes, radishes, French dressing, Toss.

For each serving, cover bottom of plate with corn chips. Place some of meat mixture and some of lettuce mixture over chips. Cover all with avocado, cheese, olives and sour cream.

## Hawaiian 7-Up Salad

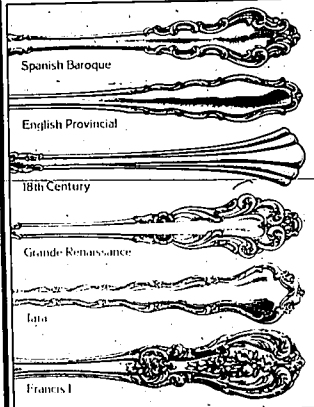
MRS. ADRIAN JONES  
Rt. 2, Box 174, Buhl

Dissolve 1 small package lemon gelatin in 2 cups boiling water. Add 16 large marshmallows. Stir until dissolved. When cool, add: 112-ounce bottle 7-Up  
1 No. 2 can crushed pineapple, drained (save liquid for topping)  
1 apple, peeled and grated  
Pour into 8-by-12-inch glass baking dish. Let set eight hours.  
Topping:

2 eggs, beaten  
2 tablespoons flour  
1/2 cup sugar  
1/2 cup pineapple juice  
2 tablespoons butter  
1 package topping mix, whipped  
Mix juice, egg, flour and until thick, stirring constantly. Add butter. When cool, fold in adapted topping. Spread over gelatin. Sprinkle with nuts and sliced bananas.

# 25% Off Sale

Reed & Barton Sterling



Here is a great opportunity to purchase famous Reed & Barton sterling at 25% off the regular retail price. Every piece (except children's silver) in the above patterns is now available at these substantial savings. Offer expires June 26, 1976.

**Sterling**  
JEWELRY CO.

ON-THE-MALL, BY THE FOUNTAIN  
TWIN FALLS

# SAVINGS

## Thanksgiving Fruit Salad

**MRS. P. FISHER**  
346 Fourth Ave. E.  
Twin Falls

2 packages lemon gelatin  
2 cups boiling water  
1 teaspoon salt  
1/2 cup mayonnaise  
2 cups celery, diced  
2 cups apples, diced  
1 cup nuts, chopped  
1/2 pint whipping cream, whipped

Dissolve gelatin in boiling water. Chill until slightly thickened. Add salt and blend in mayonnaise. Stir in celery, apples and nuts until mixed thoroughly. Whip cream and fold into mixture. Pour into mold and chill until set. Serves 10.

## Delicious Salad

**MRS. BEN ROGERS**  
Rt. 2, Paul

1 large can pineapple tidbits  
1 can mandarin oranges  
2 or 3 bananas

Drain pineapple. Heat the juice and add 1/2 cup sugar mixed with 2 tablespoons cornstarch. Cook until clear and thick. Cool. Add drained oranges and bananas. Chill. (One teaspoon lemon juice may be added).

## Frosty Tomato

**ARDITH WHEELER**  
Rt. 1, Hansen

3 (1 pound, 12 ounce) cans tomatoes, drained (or 5 fresh tomatoes, chopped)  
1 1/2 cups green pepper strips  
1 medium onion, cut into rings  
1/2 cup salad oil  
2 tablespoons vinegar  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon oregano leaves  
1/4 teaspoon basil leaves

Combine all ingredients in bowl. Mix well. Chill. Makes eight servings.

## Tuna Salad

**SANDY GIFT**  
366 Tyler St.,  
Twin Falls

1 can tuna (or chicken or turkey)  
2 hard cooked eggs, diced  
1 can peas, drained  
1/2 cup pineapple  
1 cup shredded lettuce  
1/2 cup salad dressing  
Celery salt  
Salt and pepper to taste

Serve together with fork. Toss on lettuce leaf.

## Hot Tuna- Shrimp Salad

**MRS. MIKE BOURN**  
Rt. 2, Twin Falls

2 can (7-ounce) tuna, drained and flaked  
2 cans (4 1/2-ounce) shrimp, drained and cut in halves  
1/4 cup green pepper, minced  
1 teaspoon onion, minced  
1 cup celery, chopped  
1/2 cup sour cream  
1/2 cup salad dressing  
Dash hot sauce

2 tablespoons melted butter  
1/2 cup fine dry bread crumbs

Preheat oven to 350 degrees. Mix all ingredients except butter and crumbs. Spoon into buttered 10-inch pie plate. Blend butter and crumbs. Sprinkle over tuna-shrimp mixture. Bake 45 minutes.

## Frozen Coleslaw

**MRS. EARL JOHNSON**  
Rt. 2, Box 115 K, Burley

1 quart cabbage, chopped (blender may be used)  
1/2 cup grated carrots  
1/2 cup green peppers  
Soak with 1 teaspoon salt and 2 cups water for one hour. Drain.  
Syrup:

1 cup sugar  
1/2 cup vinegar  
1/2 teaspoon celery salt or celery seed  
1 teaspoon prepared mustard

Heat to boiling and cool. Pour over cabbage; keeps in refrigerator several days, or can be frozen.

## Best French Dressing

**MRS. IRA J. HOFFMAN**  
1947 SHERRY DR.,  
Twin Falls

1/2 cup sugar  
1/2 cup catsup  
1/2 cup corn oil  
1/4 cup vinegar

1 teaspoon salt  
1/4 teaspoon garlic salt  
6 drops tabasco sauce

Put all ingredients in a jar and shake well to mix. Makes about one pint.

## Snow Flake Salad

**MRS. GILBERT BRUNER**  
Rt. 1, Wendell

1 large package lemon gelatin  
2 cups hot water  
1 cup cottage cheese  
1 cup crushed pineapple  
1/2 cup sugar  
1/4 cup nuts, chopped  
1 cup whipping cream

Dissolve gelatin in hot water. Cool until slightly thickened. Beat until fluffy. Add pineapple in which sugar has been dissolved. Stir in nuts. Fold in whipped cream. Cut into squares and serve on lettuce.

## Potato and Apple Salad

**BERTHA ALLEN**  
Box 306, Kimberly

3 medium boiled potatoes, diced  
2 apples, cored and diced  
1 celery stalk, diced  
2 tablespoons minced chives  
4 tablespoons mayonnaise  
1 tablespoon lemon juice  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
Lettuce

Combine all ingredients except lettuce. Blend well. Chill. Serve on lettuce leaves.

## CARNIVAL

by Dick Turner



"Of course I'm crazy about Dexter, Nadine! Could I stand him for one minute if I wasn't?"

## News tips

733-0931

**holiday POOLS**

- ★ SOLID ONE PIECE FIBERGLASS INSULATED POOLS
- ★ 20 YEAR STRUCTURAL GUARANTEE AGAINST CRACKING & BREAKING.
- ★ LOW MAINTENANCE
- ★ NO ALGAE FREE
- ★ 10 DAY INSTALLATION IN MOST CASES
- ★ AUTOMATIC POOL COVERS
- ★ GUARDEX CHEMICALS
- ★ SOLAR HEAT SYSTEMS AVAILABLE
- ★ POOLSWEEP
- ★ ACCESSORIES
- ★ AUTOMATIC CHLORINATORS
- ★ VINYL LINER POOLS
- ★ COMMERCIAL & RESIDENTIAL MODELS AVAILABLE

**FREE ESTIMATES!!**

# MAGIC POOLS

Twin Falls 734-3061 Dave Lagdon 1950 Poplar

Graduation Gifts That say *I love you beautifully*

# Lane®

Love Chest

Prices Start At \$995

Lane Keepsake Miniature Chest FREE With Any Lane Chest

Lay-away For Graduation! Choose From 26 Styles!

**TATE Furniture**

1920 Kimberly Road — Twin Falls



## Pumpkin Bread      Delicious Cranberry Loaf

**JUDY KORB**  
1643 Third Ave. E., Twin Falls

**Falls**  
3 cups sugar  
1 cup shortening  
1 (1 pound) can pumpkin  
2/3 cup water  
3 1/3 cups sifted flour  
2 teaspoons soda  
1 1/2 teaspoons salt  
1 1/2 teaspoons pumpkin pie spice  
Cream <sup>(sugar)</sup> and shortening. Stir in pumpkin and water. Add sifted dry ingredients, mixing well. Bake in two loaf pans at 350 degrees for 55 to 60 minutes. Make ahead and freeze.

## Lemon Nut Bread

**MRS. RALPH COOPER**  
354 Washington St. No., Twin Falls

1/2 cup shortening or oil  
1 cup sugar  
1 1/4 cups flour  
1/2 cup milk  
1 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup nuts, chopped  
Grated rind of 1 lemon  
Cream shortening and

**ESTRELLA MOLINE**  
Box 331, Gooding

2 cups flour, sifted  
1 1/2 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon baking soda  
1/4 cup shortening  
1 egg, beaten  
3/4 cup fresh orange juice  
1 tablespoon grated orange rind  
1 cup cranberries, coarsely chopped  
1/3 cup walnuts, chopped  
1 1/4 teaspoon flour  
Sift dry ingredients into bowl. Cut in shortening until crumbs form. Combine egg, orange juice and orange rind. Add to crumb

mixture all at once. Stir until moistened.  
Combine cranberries, walnuts and 1 tablespoon flour. Stir into batter. Pour into greased, and wax-paper-lined loaf pan.  
Bake at 350 degrees one hour or until done. Cool. Wrap in foil and let stand overnight. Makes one loaf.

## Refrigerator Wholewheat Rolls

**MRS. DICK DEAN**  
Rt. 1, Kimberly

1 1/2 cups milk  
1/2 cup sugar  
1 tablespoon salt  
3 tablespoons shortening  
2 packages dry yeast  
1/2 cup warm water  
4 to 4 1/2 cups wholewheat flour  
3 cups sifted white flour  
2 eggs, beaten  
Scald milk and add sugar, salt and shortening. Cool to lukewarm. Sprinkle yeast on warm water. Combine milk mixture, 1 cup wholewheat flour and 1 cup flour. Mix well. Beat well with mixer at medium speed for two

minutes. Add yeast mixture and eggs. Beat well. Stir in enough remaining flour to make a soft dough that leaves the sides of the bowl. Place in a greased bowl. Cover and place in refrigerator. Dough will keep in refrigerator for three days.  
Remove from refrigerator about two hours before you wish to serve rolls. Knead lightly. Shape as desired. Place on greased pans. Cover and let rise one to one and one-half hours. Bake in hot oven 400 degrees for 15 to 20 minutes. Makes four dozen rolls.

## Bañaña Bread

**BETTY HUNTER**  
Rt. 3, Box 142A, Jerome

Cream together:  
1 cup sugar  
1/3 cup shortening  
1 egg  
Sift:  
2 cups flour  
1 teaspoon soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
3/4 teaspoon cloves  
1/4 teaspoon nutmeg

Mix together:  
1 cup bananas (approximately 3)  
1/2 cup buttermilk or milk  
1/2 cup nuts, chopped  
Add dry ingredients alternately with banana mixture to creamed mixture. Stir just enough to combine. Do not beat. Turn into greased and floured loaf pan and bake at 350 degrees for 45 to 60 minutes.

## Eat and Run Loaf

**IRENE KING**  
Rt. 4, Box 160, Buhl

In blender blend 2 eggs and 1 cup cooking oil. While it is running, slice into blender, uncooked and unpeeled:  
4 plums  
1 apple  
1 carrot  
1 clove zucchini, size of apple

Blend well and pour into mixing bowl and add:

1/2 cups flour  
1/2 cups sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ginger  
1/2 teaspoon cloves  
1/2 cup nuts (optional)  
Bake in greased loaf pan for one hour at 375 degrees.

## Sour Dough Biscuits

**OLETA BYBEE**  
2146 Falls Ave. E., Twin Falls

2 packages yeast, dissolved  
1/2 cup warm water  
Add:  
2/3 cup sugar  
1/2 cup cooking oil  
4 cups buttermilk  
Stir together well and add 4 cups flour. Mix well.  
Add:  
4 1/2 cups flour

4 teaspoons salt  
8 teaspoons baking powder  
1/2 cup warm water  
1 teaspoon soda  
Mix well. Dough is ready to bake. Scour tight in an eight-quart bowl and refrigerate. To bake pinch off amount as needed. Bake 20 minutes at 375 degrees. This will keep in refrigerator for six weeks if airtight.

## Wholewheat No-Knead Bread

### Bread

**CATHY COVER**  
1135 Alder Dr., Twin Falls

Combine and stir 70 to 100 strokes:  
2 cups wholewheat flour  
1/2 cup white flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 1/2 cups sour milk or buttermilk  
1/4 cup oil  
1/4 cup honey  
1 cup molasses  
Grease 9-by-5-inch pan. Bake 40 to 50 minutes at 350 degrees.  
Note: Using molasses creates a fairly heavy bread. I prefer substituting 1/2 cup honey or 1/4 cup brown sugar for the molasses.

## Wallcovering City, Idaho

We have over 4,000 rolls of vinyls, flocks, washable wallpapers . . .

**IN STOCK!!**

We have a pattern for anyone's taste for any room **IN STOCK!**

Pick a pattern today . . . hang it today! It's easy to hang too. And because we stock it . . . you pay less.

Hundreds of patterns up to

**60% off**

**WALLPAPER**

Reg. \$3.99/sr

**99¢** sr

**WALLTEX**

Reg. \$7.99/sr

**\$4.99** sr

**FLOCKS**

Reg. \$12.99/sr

**\$4.99** sr

**Pedersen's Inc.**

On The Mall, 259 Main Ave. East  
Twin Falls





### Delicious Currant Scones

**JOAN KUNKEL**  
 Star route, Twin Falls  
 2 cups unsifted flour  
 1 1/2 teaspoons cream of tartar  
 1/2 teaspoon baking soda  
 1/2 cup butter or margarine  
 1/2 cup sugar  
 1/2 cup currants  
 1 egg

1 scant cup buttermilk  
 1 egg yolk  
 sugar  
 Sift flour, cream of tartar, soda, salt and 1/2 cup sugar into a bowl. Cut in butter. Add currants, the whole egg and enough buttermilk to make a soft dough. Mix and turn out onto floured board. Knead

a few times. Roll to 1/2 inch thickness and cut with biscuit cutter.

Put on an ungreased baking sheet and prick tops with fork. Beat egg yolk with a little cold water and brush tops of scones. Sprinkle with sugar. Bake in 425 degree oven for 15 minutes. Serve warm.

### Muffins

**MRS. CAROL JONES**  
 817 Walnut St. N., Twin Falls

2 cups all-purpose flour  
 3 tablespoons sugar  
 2 1/2 teaspoons baking powder  
 1/2 teaspoon salt  
 1/3 cup shortening  
 1 egg  
 1/2 cup milk

Sift together dry ingredients. Cut in shortening until mixture resembles coarse meal. Beat egg and add milk. Add all at once to flour mixture, stirring until just moistened.

Fill greased muffin pan 2/3 full. Bake 20 minutes at 450 degrees. Dip tops of muffins in melted butter, then a mixture of sugar and cinnamon. Serve hot. Makes 10 muffins.

### O'Reilly's Irish Soda Bread

**ELIZABETH REILLY**  
 244 Fourth Ave. E., Twin Falls

about size of small peas. Pour on all at once the buttermilk, egg and stir lightly with wooden spoon just until moistened. Lightly stir in currants. Turn onto floured board and form ball. Gently pat into greased eight-inch pie pan. Cut almost through to make quarters. Bake at 375 degrees for 35 minutes. Turn out on cake racks. Butter tops and dust with sugar.

### Liver and Egg Sandwiches

**TRIS WOODHEAD**  
 321 Fifth Ave. E., Twin Falls

3 or 4 slices liver, fried  
 3 hard boiled eggs  
 Mayonnaise

Chop (don't grind) liver and eggs together. Blend in enough mayonnaise to make it stick together. Add a little salt and pepper.



**Our Specialty is Kitchen Face-Lifting**

Let us help you give your "tired" kitchen a face lift with colorful new carpeting, shiny new flooring or beautiful new counter tops. We have it all — and famous brands, too, such as Bigelow, Armstrong, GAF and many others. Our expert installation is promptly available, if you're a do-it-yourselfer, we have all the tools, accessories and advice you'll need. Come see how little it costs to have a beautiful, young kitchen again.

**Custom**

**FLOORS OF IDAHO**  
 One Minute East On Addison

## An English hostess invents American style hors d'oeuvres related to British cuisine

"Americans living in England soon become serious devotees of tea time," smiles Mrs. Raymond Hampton of London, "but we've turned the tables and adapted our



TINY CORNISH PASTIES, Boxty pancakes, pickled onions and cheese straws—English hors d'oeuvres to the manor born—lend a continental touch to a cocktail party, especially when you also serve the latest blended Scotch, 90-proof Famous Grouse. Sure to make the status circuit

five o'clock 'relax-time' to cocktails."

Ceila Hampton, a pretty anthropologist and Gordon Blen student, whose husband has been posted to New York five years representing a British firm of investors, feels that the cuisine of the British Isles has been much maligned. "The cooking of England, Wales, Scotland and Ireland is not fancy with rich sauces like French cuisine, nor as infinitely variable as with Italy's many pastas. It is usually robust, but quite interesting and delicious. Many still popular British dishes are ancient

ones handed down from the Celts and Saxons, often with a French overlay taken from the invading Normans."

Mrs. Hampton cites as an example the Sally Lunn cake which is popular here in the U.S. South and came from southwestern England, but is thought to be of Norman derivation, "sol et lune" meaning sun and moon in French.

—During the English tea the food accompaniment is usually sweet cakes or various bread-and-buttery things. "The cocktail drinker in England hasn't much to nibble on but crackers. So when we came here and asked people in for cocktails I learned to make the American type of hors d'oeuvres, and then found it fun to

adapt some of our typical British Isles dishes to cocktail nibble sizes."

Mr. Hampton, who had feared he would not find his favorite 173-year-old Scotch, Famous Grouse, in America is pleased by the recent importation into this country of the rich, 90-proof blend. Famous Grouse is the only 90-proof Scotch in the U.S. and a boon to the on-the-rocks drinker because the flavor doesn't dilute, even mixed with soda. Says he, "Our London friends adore Ceila's invented hors d'oeuvres. And our American friends certainly are happy to escape the cocktail frankfurter and cheese dip — and so am I."

## NEW FROM THE PROFESSIONALS AT MISS ELAINES

### Audette ORGANIC PORCELAIN NAILS

They're Beautiful . . . they look and feel just like your own nails . . . Except they are much more durable. They're made to fit directly over your own nails and are bonded to stay! Completely Permanent! The greatest looking nails you could ever have.

SPECIAL INTRODUCTORY OFFER . . . . . **\$25<sup>00</sup>** SET



### LEANN DAVIS . . . Our Professional

Leann has just returned from a special training course to learn this fantastic new nail process and to learn the answers to all your nail problems . . . She can now professionally advise you on nail care and problems, how to repair split and broken nails and what is the best care for your particular situation. Drop in and ask her!

"Your Manicure Professional"



NO APPOINTMENT  
NECESSARY

CALL US TODAY  
**734-5970**

303 2ND ST. EAST TWIN FALLS  
Elaine Call - Owner

## LAST WEEK . . . ALL SILVER REPLATING REDUCED 20%

No charge for straightening  
DURING APRIL ONLY



BEFORE AFTER

Make this YOUR Silver Investment for the Future

Every Item	Article	Reg. Price	Sale Price
Replated at	Creamer	\$ 24.50	\$ 19.60
	Fruit Bowl	29.95	21.95
	Center Piece (20 in.)	27.50	22.00
SALE PRICES	Candlestick (per in.)	2.65	2.12
	Tsapot	46.95	37.56

Each piece will be beautifully replated in HEAVY SILVERPLATE by our skilled silversmiths.

Bring Silver in Today: Sale Ends April 30

**Sterling  
JEWELRY CO.**

ON-  
THE-  
MALL  
DOWNTOWN  
TWIN FALLS

## good-tasting treat that's really easy!—try the recipe

It seems everyone is looking for quick and inexpensive snack and lunch ideas these days. One of the best, an easy cheesy hero, is really an adaptation of an old favorite made easy with the use of small appliances such as a General Electric skillet and Toast-R-Oven toaster. It's really a snap—the entire rec-

ipe calls for only six ingredients and it serves up six open-face sandwiches that are bound to please your family and find friends coming back to ask for seconds.

It's ideal for parties, school time lunches, half-time treats or, when unexpected company drops in. Clean-up is easy, too, because you



THE EASY CHEESY HERO, a good tasting dish, is ideal for parties, lunches and snacks. Preparation is simple when it's done in a GE skillet and Toast-R-Oven toaster. Recipe for the hero sandwich is in article accompanying this photo.

### Oysters

Oysters are very unsatisfactory food for labouring men, but will do for the sedentary, and for supper to sleep on.

—A.J. Bellows, The Philosophy of Eating (1870)

### EASY CHEESY HERO

1 pound ground beef  
1 (1½ oz.) package  
"sloppy joe" seasoning  
mix  
1 (8 oz.) can tomato  
paste

1 cup water  
3 English muffins, split  
¾ cup grated Mozzarella  
cheese

Prepare sloppy joe ground beef filling according to package directions using ground beef, seasoning mix, tomato paste and water. Place split English muffins on toast rack of oven; toast until golden brown. Position muffins on oven tray. Top muffin halves with ground beef mixture; sprinkle 2 tablespoons cheese on top of mixture. Place tray of muffins in Toast-R-Oven set at Top Brown. Cook until cheese is lightly browned and bubbling. Yield: 6 open sandwiches.

only two appliances and that means lots less time in the kitchen after cooking. The meat portion can be prepared in a GE skillet that is fully immerse with temperature control removed for quick cleaning. To give the finishing touches, add cheese and place the mixture in your Toast-R-Oven. In minutes, you'll have a delicious cheese bubbling treat that's sure to please the group. It's a treat that will rate accolades.

### Here's her recipe for the Cornish pasties:

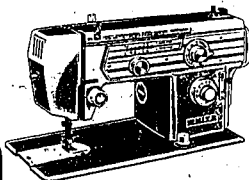
Use your own light pie dough, enough to make ten 3½" thin rounds (about 2 cups of flour). Fill with a mixture of ½ cup finely diced turnip, 1 cup browned ground beef, ½ cup chopped onion, 1 cup finely diced potato, 1 tsp. salt, ½ tsp. pepper, ½ tsp. mace. Place mixture in center of egg pastry round, moisten edges with a little cold water and crimp together firmly to enclose filling. Cut little slit in top of each piece on greased baking sheet, brush lightly with one beaten egg and put into preheated 350 degree oven. Bake for 30 minutes or until pastries are golden brown.

## FREE Decorating Counseling



POLLY SHURTLEFF  
DECORATOR

We are happy to offer the services of Polly Shurtleff to our customers. Come in anytime, she will be glad to help you. She has been an interior decorator for many years and will help you with any area of your home. She will also come to your home at your request. It's another extra service we offer to all our customers and we urge you to take advantage of it.

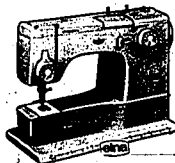


SAVE \$100.00  
& More  
W/Trade In

On This New White  
**SPIN-A-DIAL  
S-T-R-E-T-C-H  
STITCH MACHINE**

- Zig Zag
- Button Holer
- Blind Hem
- 16 other built in regular & stretch stitch patterns.

**ELNA**  
School Exchange  
SAVE \$200.00 & More  
W/Trade In



THE ELNA is used in most schools thru-out Magic Valley & Wood River Valley you can purchase the machines coming in from the schools at a tremendous savings—Like-New Guarantee.

Open Friday  
Evenings 'til 9



204 Main Ave. N.  
733-7111

**Skinner's Sewing Shoppe**  
LYNWOOD SHOPPING CENTER

# BREAD

## Zucchini Bread

CHERYL LUKES  
211 10th Ave. No., Twin Falls

1 cup oil  
2 cups sugar  
2 cups zucchini, pared and shredded  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
1/2 teaspoon baking powder

1 tablespoon cinnamon  
1/2 cup walnuts, chopped  
Beat eggs until foamy. Add oil, sugar, zucchini and vanilla. Add dry ingredients and nuts. Put in two loaf pans. Bake at 350 degrees for 45 to 50 minutes. When cool, refrigerate for one day. Similar to banana nut bread.

## Rhubarb Bread

JUDY KORB  
1943 Third Ave. E., Twin Falls

1 cup brown sugar, packed  
1/2 cup sugar  
2/3 cup cooking oil  
2 eggs  
1 cup sour milk  
1 teaspoon salt  
1 teaspoon vanilla  
2 1/2 cups flour

1 1/2 cups rhubarb, sliced  
1 teaspoon soda  
1/2 cup nuts  
Pour into 2 greased loaf pans. Before baking, top each loaf with one teaspoon melted butter. Then sprinkle one tablespoon sugar over each loaf. Bake at 350 degrees for one hour. Makes two loaves.

## KITCHEN WIZARDRY

A SPICY STORY... Spices and herbs are a growing part of the changing life styles of today. Interest in gourmet-type foods and the desire of higher-income-level people to add a new dimension to cooking have sparked a 40% growth in the use of spices and herbs during the past decade. Consumption has reached 1.41 pounds per capita and use is now limited primarily to seasoning and flavoring. In the days before mechanical refrigeration, spices were used principally for the preservation of food. A breakdown of spice and herb sales shows that mustard seed and pepper account for about two-thirds of total consumption. Pepper usage has remained relatively stable, while mustard seed has almost doubled since 1960. Use of poppy, sesame and caraway seed has grown 55% in the same period. Cassia and cinnamon sales have remained steady. Almost all spices sold in the U.S. are imported and then processed domestically. Canada is the major source of the 50,000 tons of mustard seeds used in this country. Most of the 25,000 tons of black and white pepper come from Indonesia, while red peppers come mostly from Mexico. Paprika, capers and peppers are supplied by Spain and Morocco. With relaxation of trade restrictions, the People's Republic of China is becoming a major supplier of spices.

# HOME SALES

## Hotpoint SELF-CLEANING OVEN

- Deluxe glass control panel
- Oven timing clock, 60-minute reminder timer
- Separate 30 min. microwave timer
- Infinite-Heat surface-unit controls
- Plug-in Calrod® surface units
- Removable trim rings, lift-out reflector pans
- Anti-drip cooktop
- Two small-appliance outlets— one timed, one standard
- Oven interior light
- Porcelain-enamel finish on cooktop, back splash, and range front

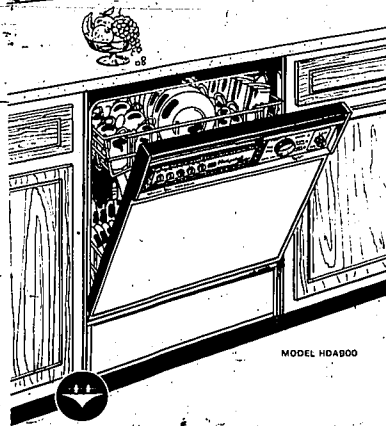


MODEL RE747

Rinse & Hold — to precondition dishes for later washing  
Short Wash — for lightly soiled or small loads  
Short Wash with Sani-Cycle Option  
Plate Warmer — warms dishes to just the right serving temperature

- Sani-Cycle — when Sani-Cycle dial is "ON," main wash and final rinse water is heated to 150° F. for good washability
- Reversible Color Panels for kitchen decor coordination
- Lift-A-Level® Upper Rack
- Whisper Clean® Dishwasher good washability
- Reversible Color Panels for kitchen decor coordination
- Lift-A-Level® Upper Rack
- Whisper Clean® Dishwasher Sound Insulation
- Multi-Level Washing Action
- High-Efficiency Wash Mechanism
- Dual Detergent Dispenser
- Wash-Water Temperature Maintenance
- Self-Cleaning Action with Soft-Food Disposer
- Cushion-Coated Random Loading Racks
- White Porcelain-Enamel Interior
- Black Glass Accessory Kit optional at additional cost

## Hotpoint FEATURE PACKED DISHWASHER



MODEL HD4800

"DRIVE OUT AND SAVE"

# Walker's

453 Main Ave. East

Twin Falls

# Bread

## Angel Biscuits

VADA FRALEY

Box 58, Kimberly

- 1 package dry yeast
- 5 cups flour
- 1 teaspoon salt
- 1/2 cup warm water
- 3 teaspoons baking powder
- 1 teaspoon soda
- 1/2 cup shortening
- 3 tablespoons sugar
- 2 cups buttermilk

Dissolve yeast in the water. Sift dry ingredients together, cut in the shortening. Add buttermilk and yeast. Knead until moist. Place in a covered bowl and refrigerate until ready to use.

Roll on floured board, cut, put in greased pan, let rise 15 minutes. Bake at 400 degrees for 12 minutes. Unused portion may be refrigerated again for future use.

## Pocketbook Biscuits

ESTRELLA MOLINE

Box 331, Gooding

Heat oven to 450 degrees. Roll out biscuits one-fourth inch thick. Cut into three inch rounds. Fold over (if desired, place about 1/2 teaspoon jelly in center before folding), then press edges together tightly. Bake 10 to 12 minutes.

# Cakes

## Shoo Fly Cake

MARY E. PAULS

Heritage Manor, Twin Falls

- Falls
- 4 cups flour
- 2 cups sugar
- 1 cup shortening
- Mix together until like crumbs. Set aside one cup for cake top.
- 2 cups warm water
- 1 tablespoon baking powder
- 1 cup baking molasses
- Combine and mix above with dry ingredients. Pour into 9-by-13-by-2-inch greased pan. Top with reserved crumb mixture. Bake at 350 degrees for one hour.

# Veg.

## Dried Corn

HELDA ALLRED

Cassford,

- 4 quarts corn
- 1 cup light cream or milk
- 1/2 cup sugar
- 1/2 cup salt
- Cut corn from cob. Mix all ingredients and bring to boil over low heat, stirring often. Cook 20 minutes. Dry in oven at 150 degrees until dry. Put in cloth bag and hang on clothesline. Shake often until thoroughly dry. Store in dry place.

# KITCHEN DELIGHTS

## from

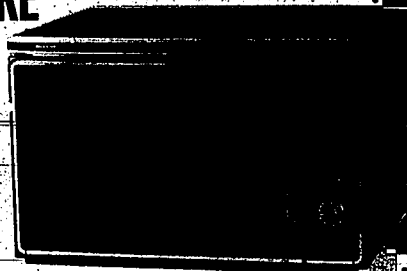
# BANNER FURNITURE

## SHARP MICROWAVE OVENS

R-7400. Extra-large capacity Carousel Microwave Oven. Only Sharp has the Carousel turntable that turns automatically and assures you even cooking. New Automatic Defrost Cycle makes defrosting fast and foolproof. Touch the Rotary Recipe Timer guide and — presto — you have the precise timing for defrosting or cooking. Other special features: 25-minute timer and all stainless steel interior styled in walnut grain and chrome, highlighted by a black-lined see-through oven door.

Mod. 7600  
**\$529<sup>95</sup>**  
 With Free 15-Piece  
 Oven Cooking Set.

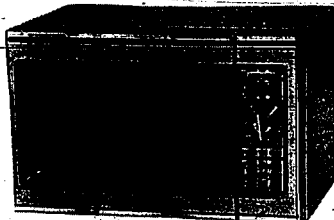
FROM  
**SHARP**



**BANNER FURNITURE**  
 The Lowest Price In Town

127 2nd Ave. West

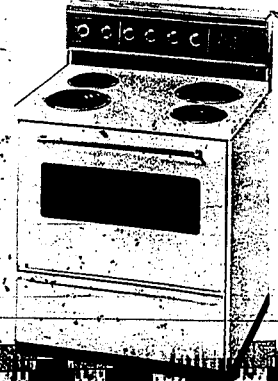
Phone 733-1421



# Admiral

MODEL FE304. Offers outstanding efficiency, styling and performance. Features Continuous Cleaning Oven, wide large door window, lighted control panel and cooktop. Automatic Timing System, infinite "Flex-O-Heat" controls, Timed electrical outlet. Plug-in surface units and hinged tilt-up cooktop are designed for fast, thorough clean-up when needed. Wood-grain finish door handle and accent strips.

Reg. \$388<sup>95</sup>  
**\$369<sup>95</sup>**  
 All Colors!



## SHARP MICROWAVE OVENS

R-4450. With Carousel turntable — the automatically revolving tray that cooks food evenly, perfectly. Another deluxe feature is the Cooking Guide. It makes microwave timing so easy. Of course, the same super-fast cooking — approximately one-fourth the time of conventional ovens. Other features include an all-stainless steel oven interior, 25-minute timer, Modern off-white cabinet with a choice of white and chrome or harvest gold and chrome front trim.

Reg. \$389.95  
 Mod. 6450.....

**\$359<sup>95</sup>**

## "Energy Saver" ELECTRIC RANGES

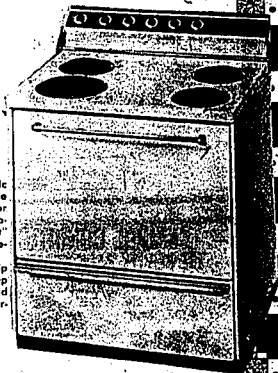
Reg. \$269.95

Mod. FE3050

**\$249<sup>00</sup>**

SAVE \$20.95

MODEL FE3050. Offering all basic Admiral quality and performance features, this is an ideal range for those with a modest budget. Features include infinite "Flex-O-Heat" controls and plug-in cooktop elements that can be quickly removed for easy clean-up. Tilt-up range top makes it equally simple to wipe up spills under drip pans. Surface and oven indicator lights. Full-width storage drawer.



**BANNER FURNITURE**  
 The Lowest Prices In Town  
 127 2nd Ave. West Phone 733-1421

IN-STORE FINANCING AVAILABLE

# Fashion and Beauty Tips

## OFF WITH OIL

The glossy look in make-up is not the same as the shine caused by oily skin. If your skin has a tendency toward oiliness, try to avoid the glossy, shiny make-ups. Keep a supply of lemon saturated cloths for use during the day. And use make-ups with more of a powder base.

## PHONY PHRECKLES

Freckles are in. And the people who weren't born with them aren't being left out of this fad. Even such

glamorous types as Brigitte Bardot are sprinkling fake. All you do is lightly dot on as many as you like with an eyebrow pencil.

## EYE ILLUSION

You can create the illusion of deeper-set eyes with the right make-up. The look comes through with brown powder used above the crease line, light color on the eyelid and a brightening highlighter on the brow bone.

## KEEP GOING

When you've spent all that time making up your face with foundation, blusher and cremes, don't forget the neck, earlobes and chin.

## WATER COLORS

Eye shadow which is applied with water seems, to last longer and you can get the color you want from subtle to bold by adding more or less water. If you prefer softer pastel shades, brush on shadow stays closer to the original color.

## DO-IT-YOURSELF DESIGN

Designers are tending you put your own artistry to their creations. With new tank tops with tiny shorts, for sleepwear or beachwear, you can choose from a small, fish or lion design. But that's not all. After you've chosen your favorite animal pattern, you color it yourself with a special pack of crayons that comes with the outfit. After coloring, all you have to do is iron on the design for permanence.

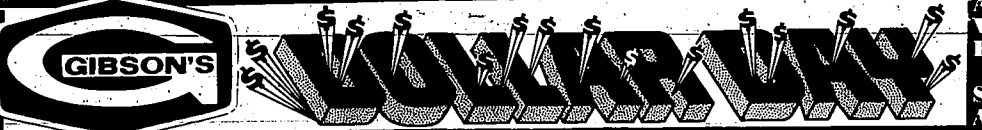
## PLANT PROBLEM

Tiny-pleated-skirts are feminine and fashionable, but not when they cling and twist all over your body. An easy solution to a perplexing problem: Wear longer slips that are made of a non-clinging fabric.

## BOOT FOR ALL SEASONS

Boot levers can keep wearing them well into spring. Stretch canvas boot stylishly cut to reach above the cap of the knee and heightened with a wedged rope heel, can be worn rainy or shine.

SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE



### CLAIROL LOVING CARE COLOR-FOAM

The no peroxide color lotion. Washes away only the gray. Several shades to choose from.



**GIBSON'S PRICE**  
**\$ 1.20**

AS SEEN IN *Family Weekly*

### LADIES BRAS

GIBSON'S PRICE  
**\$ 1.00 OFF**



Several styles and sizes to choose from in padded and unpadded bras. Now Just \$1.00 OFF regular price.


### WINDOW-PANE CORDS

GIBSON'S PRICE  
**\$ 2.00 OFF**



Come see our great selection of window-pane corduroy pants. Choice of colors—in Junior Sizes 5-13.  
REG. \$7.77

### CLAIROL FINAL NET



The invisible hair net in a non-aerosol spray bottle. Concentrated for longer lasting hold. 1.2 fl. oz. bottle.

**GIBSON'S PRICE**  
**\$ 1.70**

AS SEEN IN *Family Weekly*

### LADIES BLOUSES

**\$ 1.00 OFF**



Choice of styles in long and short sleeve, solids, prints, and plaids. Several sizes to choose from to be in pace for spring.

### LADIES VINYL JACKETS

GIBSON'S PRICE  
**\$ 11.00**

Reg. \$15.88. Ladies vinyl jackets featuring the embroidered yoke. Lightweight but warm for spring. Women's sizes S-M-L.

**FINAL CLOSEOUT!!**

### CLAIROL CONDITION THE BEAUTY PACK TREATMENT FOR TROUBLED HAIR

4 OZ. JAR  
**\$ 2.13**

2 OZ. TUBE  
**\$ 1.23**



**25% OFF WITH COUPON FROM**

AS SEEN IN *Family Weekly*

### MAGNALITE CHICKEN FRY PAN

GIBSON'S PRICE  
**\$ 16.00**




A 11 1/2" chicken fryer made with magnalite quality.

**GIBSON'S DISCOUNT CENTER**  
677-FILER AVE., TWIN FALLS

OPEN DAILY:  
9-9;  
SATURDAY  
9-7;  
SUNDAY  
11-6

### PROCTOR-SILEX ICE CREAM FREEZER

GIBSON'S PRICE  
**\$ 20.00**



Proctor-Sillex electric ice cream maker. Model F803P. 6 qt. capacity. Simulated Red Wood Finish.

**PRICES EFFECTIVE APRIL 26TH THRU MAY 1ST**

**QUANTITIES LIMITED TO STORE STOCK**

SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE SAVE

# Pickles & Relish

## Fish-Fry Chow-Chow

**ARDITH WHEELER**  
Rt. 1, Hansen  
1 cup white vinegar  
1 cup brown sugar, firmly  
packed  
1 cup whole sugar  
2 tablespoons prepared  
mustard  
4 teaspoons ground turmeric  
4 teaspoons cornstarch  
(1 1/4 ounce) jar pimiento,  
drained and chopped  
1 green pepper, chopped  
Pool and cut cucumbers  
in one-fourth inch slices.  
Slice onions thinly. Place in  
bowl and sprinkle with salt.  
Cover and refrigerate  
overnight.

Drain off any liquid.  
Chop cucumbers and  
onions. Combine vinegar  
and sugars. Blend together  
mustard, turmeric and  
cornstarch. Add enough  
vinegar to make a thin  
paste. Stir paste into  
vinegar mixture. Bring to a  
boil, stirring frequently.  
Add cucumbers and onions.  
Bring to full rolling boil.  
Add pimiento and green  
pepper.

Ladle into hot jars, adjust  
lids. Process in boiling  
water bath five minutes.  
Remove jars and complete  
seals (unless lids are self-  
sealing type). Makes five  
pints.

## Frozen Pickles

**MRS. DARREL PHILLIPS**  
Castleton

2 quart cucumbers and  
small onions, sliced  
Soak in 2 tablespoons salt  
and just enough water to  
cover, for two hours.  
Drain. (Do not wash salt  
off.)  
Mix:  
1 1/2 cups sugar  
1/2 cup vinegar  
Stir to dissolve sugar.  
Pour over cucumbers and  
onions. Put in containers  
and freeze. These stay  
crisp in the refrigerator  
after being taken out of the  
freezer for use.

## Dill Green Bean Sticks

**LORENE HOWARD**  
1643 Third Ave. E.,  
Twin Falls

3 pounds fresh tender green  
beans  
1/2 cup fresh dill, chopped  
2 cloves garlic, peeled and  
halved  
2 cups water  
2 cups vinegar  
4 tablespoons salt  
4 teaspoons sugar  
1/2 teaspoon red pepper.

Boil beans 5 to 10  
minutes, until tender.  
Drain and drop into cold  
water. Pack beans in jars.  
Add two tablespoons dill to  
each jar. Boil rest of  
vinegar solution and pour  
over beans. Seal.

## Zucchini Pickles

**MRS. BUCK THOMPSON**

Rt. 2, Box 22, Jerome  
6 quarts zucchini, sliced  
6 medium onions, sliced  
1 cup salt  
6 cups sugar  
1 1/2 quarts vinegar  
2 teaspoons celery seed  
1/4 cup mustard seed

1/2 teaspoon cayenne  
Combine zucchini, onions  
and salt. Let stand three  
hours. Drain and rinse  
well. In large kettle,  
combine remaining  
ingredients. Bring to a boil.  
Add zucchini and onions.  
Return to boiling. Fill jars.  
Water bath for 15 minutes.

## Green Hotdog Relish

**LORRAINE BAILEY**

Rt. 2, Box 77, Kimberly  
4 green peppers  
4 yellow peppers  
12 green tomatoes  
6 cucumbers  
6 tablespoons salt  
2 cups cabbage, chopped  
2 1/2 cups sugar  
3 cups vinegar  
3 tablespoons mustard seed  
1 teaspoon turmeric  
1 teaspoon cinnamon  
3 bay leaves  
Remove seeds from

peppers. Put peppers,  
tomatoes and cucumbers  
through food chopper. Stir  
salt into vegetables. Let set  
overnight.

Next day place  
vegetables in a colander  
and force out as much  
brine as possible. Shred  
cabbage fine. Combine all  
the vegetables. Add sugar,  
vinegar and spices. Mix  
well and heat to boiling.  
Boil three minutes. Pack in  
jars and freeze or seal.

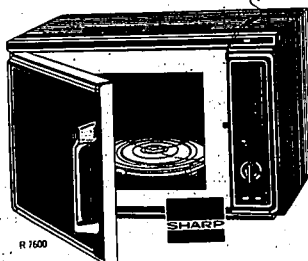
## In the Future

Taste may have a new role  
in industry, a nutritionist  
suggests. "In the past," he  
says, "food flavor firms  
sought artificial taste re-  
action by chemically changing  
the flavor of certain prod-  
ucts, such as providing a  
French bread flavor for an  
un-Frenchlike bread."

With today's technology,  
industry might manufac-  
ture a tablet one could  
swallow ahead of time to  
turn an unappetizing dish in-  
to a delightful broiled steak,  
in taste-if-not-in-reality.  
With a mouthwash, one  
may some day be able to  
reverse Byron and turn  
ashes in the mouth back  
into the apple.

# ALL MICROWAVE OVENS LOOK ALIKE EXCEPT ONE! SHARP

Let's face it, all microwave ovens (including ours) look alike. They all use a Magnetron tube and other "gizmos" that are pretty much the same. BUT with SHARP, the similarity ends there. Sharp is the ONLY MANUFACTURER OFFERING THE "CAROUSEL" TURNABLE. It goes round and round, cooking the food evenly, perfectly. PLUS... WE OFFER A 10-YEAR WARRANTY ON OUR MAGNETRON TUBE (nobody even comes close to that!) So, although ALL microwave ovens look similar on the outside... look inside for the "CAROUSEL." SHARP IS DIFFERENT AND BETTER!



## A Special Mother's Day Offer . . .

A large size browning Skillet

**FREE**

with each oven sold till

Mother's Day

**\$299<sup>95</sup>**

Prices  
Start . . . . .

The World's largest selling oven.

## Another Mother's Day Bonus

A FREE portrait of Mother or  
her family by Lucian Portraits  
of Twin Falls — with every  
Mother's Day present sold  
over \$25.00.



Make Mother's Day...  
with these **GIFTS**

**ARM**  
Allergy Relief Medicine  
20s Mfg. List \$1.95  
**\$1.07**

**MOTHER'S BEST**  
14 oz.  
Mfg. List \$1.50  
**\$1.05**

**SAV-MOR DRUG**  
Downtown on the Mall  
Twin Falls



Spring has always personified the spirit of rejuvenation! And, the season's reawakening isn't necessarily limited to nature alone. Even human nature rises to the occasion and we find that we're more apt to tackle large projects with a lighter heart. Even entertaining takes a turn for the better. Once again, homemakers are eagerly casting about for recipe suggestions to mark that "very special occasion" — whether it's Easter Sunday dinner, actually the beginning of Spring for most of us — or whether it's for a family reunion weekend, or just to have a group of congenial friends over for a dinner party.

No matter what the occasion, roast lamb has been a traditional meat course for this special time of year and who would argue with tradition when it involves as delicious a repast as this?

Putting your own signature on this roast is as simple as basting it with a red grape jelly glaze recipe. The glaze adds a piquant flavor and bathes the lamb in a lovely red-toned glow that's impossible to resist. Use any remaining glaze as an additional pour-over sauce at the table. The perfect accompaniment to your entree is an easy-to-prepare Minted Herb Stuffing. The real work has already been accomplished for you as the basic ingredient is Pepperidge Farm's herb seasoned stuffing. We've added some apples, walnuts, a touch of mint jelly and several other ingredients to make this stuffing as individual a contribution as your own table settings. Baked at the same tem-

perature as the lamb, simply pop the prepared casserole into the oven an hour before the lamb is finished.

For dessert, we've again touched on the traditional. This time however, we've added the fresh fruit flavor of jelly for added color and sparkle along with peach slices. Simplifying the entire recipe is the use of Pepperidge Farm's cinnamon raisin bread — the perfect basis for our Cinnamon Raisin Bread Pudding. Dessert too, is baked in a 350°F. oven and can be prepared in advance and served chilled or it can be baked to coincide with your dinner schedule. If using the latter method, as you remove the lamb to rest before carving — put prepared bread pudding into the oven. By the time your guests have finished their main course, the pudding will be completely baked and ready to serve.

With a dinner as delicious as this, it's doubtful that there will be any leftovers, but should you find yourself with some leftover lamb, the recipe for curried lamb served in puff pastry shells will make your leftover meat look as though you planned for exactly this second occasion. Perhaps you should, by buying a large enough leg of lamb to give your family this second meal. The preparation time is cut to a minimum and serving it in tarts made from frozen patty shells which you've baked out yourself, give it the air of an entree served the "first time around." All you need as an accompaniment is a mixed green salad or a fruit salad and you've made a meal in just minutes.



# It's Spring... and Company's Coming!

## Red Glazed Leg of Lamb

- 1 leg of lamb, about 5 to 6 pounds
- Salt and pepper
- 1 clove garlic, cut into slivers
- 1 cup red grape jelly
- 1 can (6 ounces) frozen concentrated lemonade, undiluted
- ½ teaspoon fines herbes

Sprinkle lamb on all sides with salt and pepper. Cut small slits into the top of the leg of lamb and stuff each slit with a sliver of garlic. In a bowl, combine remaining ingredients and beat until well blended. Place lamb on a rack in a shallow roasting pan. Brush lamb with glaze. Roast in a preheated moderate oven (350°F) for 2 to 2½ hours. Brush with glaze every 30 minutes during roasting. Heat any glaze that may remain and serve spooned over slices of lamb. Garnish lamb with fresh mint and orange slices. Serve with stuffing and peas and baby whole onions. Serves 6 to 8.

## Cinnamon Raisin Bread Pudding

- 6 slices Pepperidge Farm cinnamon raisin bread
- ½ cup grape jelly
- 4 eggs
- ¼ cup sugar
- 1 teaspoon vanilla
- 2 cups (1 pint) half and half
- ½ teaspoon each cinnamon and nutmeg
- 1 can (1 pound) cling peach slices, drained
- ¼ cup chopped pecans
- Additional grape jelly

Cut bread slices into ½ inch cubes. Spread jelly on the bottom of a 1½ quart casserole. Sprinkle bread cubes over jelly. In a bowl, beat eggs, sugar, vanilla, half and half and spices until smooth and well blended. Pour mixture over bread. Bake in a preheated moderate oven (350°F.) for 40 to 45 minutes or until puffed and brown. Spoon pudding while warm into serving dishes. Top each serving with a few peach slices, some chopped pecans and a small spoon of grape jelly. Serve warm. Serves 6.

## Minted Herb Stuffing

- ¼ cup butter or margarine
- 1 large onion, chopped
- 1 package (8 ounces) Pepperidge Farm herb stuffing
- 2 apples, peeled, cored and diced
- ½ cup chopped walnuts
- ½ cup mint jelly
- 2 tablespoons lemon juice
- ½ cup chopped parsley
- ½ cup orange juice
- Salt and pepper

In a skillet, heat butter and saute onion for 5 minutes. Stir in stuffing, and remaining ingredients adding salt and pepper to taste. Pack mixture into a greased 1½ quart casserole. Cover and bake in a preheated moderate oven (350°F.) for 40 to 45 minutes. Remove cover the last 15 minutes to allow surface to brown. Serve with leg of lamb. Serves 6 to 8.

## Lamb Curry

- 1 package (10 ounces) Pepperidge Farm frozen patty shells
- 2 tablespoons butter or margarine
- 1 large onion, chopped
- 1 tart apple, peeled, cored and chopped
- 2 teaspoons curry powder
- ½ cup orange marmalade
- ¼ cup flour
- 1 cup chicken broth
- 1 cup (½ pint) light cream
- 3 cups diced leftover cooked lamb
- Salt and pepper

In a saucepan, heat butter and saute onion, apple and curry powder for 5 minutes. Stir in orange marmalade and flour. Gradually stir in chicken broth and cream. Stir over low heat until sauce bubbles and thickens. Stir in lamb. Simmer for 5 minutes. Season to taste with salt and pepper. Spoon lamb in curry sauce into patty shells. Serve with a green salad or a fruit salad. Serves 6.

# Pickles & Relish

## Short Method Cucumber Pickles

GEORGIA MCKEEGAN  
Box 84, Richfield

Select 50 cucumbers 2 1/2 inches long. Wash and cover with brine consisting of 1 cup coarse medium salt to 2 quarts water. Add ice cubes and let stand till cold. For sweeter pickles use 1/2 cup salt to 3 cups water.

Drain and cover with mixture of 3 quarts cider vinegar, 1 quart water, 4 tablespoons pickling spices and 3 cups sugar, heated to a boil.

Pack in hot jars. Place alum size of a pea in each jar. Seal.

## Mexican Hot Sauce

RUBY HERD

Rt. 1, Twin Falls  
2 cups tomatoes, peeled, chopped and drained  
1/2 cup onion, chopped  
1/4 cup green pepper, chopped  
2 tablespoons seeded green chilies, chopped  
1 small clove garlic, minced  
1/2 teaspoon salt  
1/4 teaspoon chili powder  
1/4 teaspoon cumin, ground

Combine and simmer for 30 minutes, uncovered. Serve hot or cold with meat or tacos. May be canned in cold pack canner for five minutes after water boils.

## Refrigerator Pickles

MRS. LOUISE LEMP  
Rt. 1, Box 22, Jerome  
4 cups vinegar  
1 cup sugar

1/2 teaspoon mustard seed  
1/2 teaspoon celery seed  
1/2 teaspoon tumeric  
1/2 cup pickling salt

Mix together and bring to boil. Pour over cucumbers. Cover. When cool, place in refrigerator. Sit once a day for five days. Ready to eat in five days. Will keep in refrigerator nine months.

## NEW!! NEW!! PENNY WISE PHARMACY



Sandy Rountree

Jim Fitzpatrick

Sandy & Jim — combining 20 years of Penny Wise service — invite you to stop in and get acquainted at the NEW Penny Wise Pharmacy.



Parke Davis  
Vitamin E  
Capsules  
400 IU  
Bottle of 100  
Reg. 5.95  
**\$3.29**



Myadec  
High Potency  
Vitamins —  
120 Days Supply  
Reg. 8.70  
**\$4.77**

4 Gifts • Greeting Cards • Stationery • Cosmetics • Drive-In Window • Senior Citizen Discounts • Discounts for Totally & Permanently Disabled Persons • Free Prescription Delivery • Complete Family Prescription Records Maintained • Charge Accounts Available • AID • Conscientious, prompt and Courteous Service ALWAYS

CORNER OF SNOOP & MARTIN STS.  
(Back of M.V. Mem. Hospital)  
PHONE: 733-0712 STORE HOURS: 10:00 AM - 6:00 PM

## Are My Tools Efficient?

Well worth buying are long-handled tools (avoid bending), treated clothes and papers (attract dust), a heavy extension cord (save constant replugging of vacuum), a portable work-light, one-step cleaning aids and something to carry your supplies in, so you won't have to double back on yourself.

**LEMON JUICE**—in handy squeeze containers. A few drops on boiling rice keeps it white and fluffy! A tablespoon added to boiling cabbage or over frying fish reduces cooking odors; on fresh-fruit it prevents from turning brown! However, lemon juice should be used sparingly as more than moderate amounts is said to destroy certain nutritive properties.

**CELATIN** desserts of various fruit flavors are given extra-good flavor by adding any left-over fruit juices you have around.

## Hard Winter

Countrymen have ways of foresteing a hard winter. Bees make thin wax caps on their honeycomb cells to allow for easy entry during a cold winter. In mild years, the caps are thick and firm. Cattails seem longer and corn husks tighter if the winter is to be excessively cold.

## Pennies Do Count

A few cents, saved here and there at the grocery store, can cut your weekly food bill anywhere from 10 to 15 percent, USDA food economists find. Try it and see.

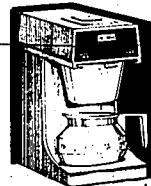
## APRIL SHOWER SPECIALS!! PRESTO BURGER



Broils Both  
Sides Without  
Turning  
Cooks Burger  
in 1 to 3 Minutes

**\$13<sup>88</sup>**

## MR. COFFEE



Automatic Home  
Coffee Brewer

FOR THE BEST  
COFFEE IN  
THE WORLD

**\$28<sup>88</sup>**

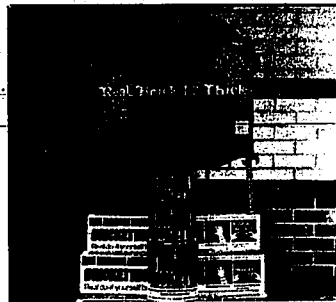
Double Switch With Warmer

"Quality Comes First at Price"

# PRICE

## HARDWARE CO.

147 Main Ave. West Downtown Twin Falls



BRICKETTES are real kiln-fired brick, 1/2 inch thick. They are available in 14 colors or blends and are 100% fireproof. BRICKETTE MINI-PANELS make installation fast and easy. Corners are available for that professional look. BRICKETTES can be applied exterior as well as interior, floors as well as walls. An excellent way to finish off your fireplace installation!



## FIRE JESTER

This fireplace was designed especially for corner installations. Lets you add a fireplace to your room without taking up a lot of space. A corner fireplace lends itself to many heart designs that can turn an otherwise plain corner into a cheerful center of attraction. Available in 39" and 47" sizes.

## PETERSEN'S HOME IMPROVEMENT

116 5th Ave. E. Gooding  
Phone 934-4462

# Wine fine cooking ingredient

By AILEEN CLAIRES

Aside from drinking wine with a variety of foods, wine also is a fine ingredient in cooking.

Cooks throughout history have used wine as a seasoning that blends and points up all food flavors. The alcohol in wine evaporates during the cooking process and leaves only the wine flavor as a very special seasoning.

Wine also is a tenderizer and helps soften tougher cuts in a marinade for barbecuing, for example.

It is not necessary to use expensive wine in cooking, but cheap, vinegary, rough wine will not do either. Select a wine that is sound and palatable and also is the same wine or of the same type you plan to serve with the dish that has wine in its recipe.

Dry white wines generally are more compatible with delicately flavored foods, such as chicken, fish, cream soups, and cream sauces. Beef, meat sauces, red, and vegetable soups are most appetizing with wine used.

Ham may be marinated in a red or a white wine, and Porto and cream sherris go well in desserts, dessert sauces, and gelatin salads. Ruby Porto may be used in a marinade for pork, chicken, or beef and tawny Porto marries with chicken livers and chicken, tongue, and game birds.

Following these ground rules an inventive cook can create a variety of foods that will pique anyone's palate.

The secret is to be discreet in the amount of wine used so the wine does not overpower the overall taste of the food. Table wine should be added to a recipe early enough so the harsh taste of alcohol will cook away.

Porte, Sherry, Marsala and Madeira are used in small quantities when cooking and are added at the end of the cooking period so they do not lose the distinctive flavor and bouquet. Probably the wisest advice that has been given about the use of wine in cooking is: If you can't drink it, don't cook with it.

More American restaurants of all sizes and persuasions are stocking a selection of wines for their customers. Often the number of wines available on the wine list is small, perhaps four reds, four whites, two or three roses and two or three champagnes.

Reflecting the trend, national restaurant chains in the last three years have been training waiters and waitresses in wine service and also have been adding to their wine cellars as more people want to order wine with lunch or dinner.

At this point in time, often the customer and the waiter are equal terms as far as their knowledge of wine is concerned, but things are getting better as everyone takes an interest in this fascinating subject.

Many restaurants offer wine by the glass; this usually is

a California jug wine or a house wine that is bought in quantity but may be French or Italian depending upon the type of restaurant.

Another happy trend is the selling of wine in a jug or house wine by carafe or half carafe. These usually are less expensive than a half-bottle or bottle of wine and also mean that the choice is simple: do you want a red, white or Sangria?

One of the worst faults of wine service in 95 per cent of restaurants is the slow service. If you plan to have wine with your meal, order the wine first, ask the waiter to bring the red wine immediately to your table, and open it then so it can breathe. The white wine should be placed in an ice bucket to chill or be served chilled from the refrigerated wine cabinet.

Everyone has witnessed the game some men, especially, play when ordering wine. This is sending the wine back, for effect. It is proper and expected that you may refuse a wine that has gone flat; and the restaurateur recovers his cost on the bottle from the wine distributor.

However, it is unfair to refuse a bottle just for show; you get what you pay for; an inexpensive wine needs attention

but should not be looked at in the same way in a restaurant as a fine wine. Select it for what it is.

When ordering a more expensive wine in a restaurant, ask the waiter to remove the foil wrap at the neck of the bottle before he opens the bottle so you may see the cork. If the cork looks discolored and crumbly, turn the bottle down before it is opened because this is a sign the bottle has not been held properly and the wine is deteriorating because air probably has seeped through the bad cork.

Mold may appear, and this is all right if the mold does not go more than half-way down the cork. If it does, this is another sign of cork rot, usually caused by excessive humidity.

When a still wine is poured, it must be clear. There will be no muddiness, unless it is an extremely old wine, or has not been well taken care of. Clear your palate with a sip of water or by chugging a piece of bread and then sip the small amount of wine the waiter pours in your glass to see if it is palatable.

The more expensive the wine the better quality the wine should be; the more it is necessary and expected to take the time to examine the wine closely before accepting it.



**Superb**  
MATTRESS

Factory to You  
Free Delivery

## SPRING SPECIALS!!



Our street is torn up for repairs and we know it is very inconvenient for you, but we do have parking behind our buildings for customer parking, and as an added bonus, we are reducing the prices on many items during our one spring specials!!

**TOP QUALITY MEDIUM FIRM SETS**

**10 YEAR GUARANTEES,**

**QUILTED, LONG-WEARING COVERS.**

**U-HAUL PRICES — LIMITED QUANTITY.**

<p><b>TWIN SIZE MAJESTIC</b></p> <p>10 Year Guarantee — Medium Firm</p> <p><b>\$99.00</b></p> <p>MATTRESS &amp; BOX SPRING</p>	<p><b>FULL SIZE MAJESTIC</b></p> <p>10 Year Guarantee — Medium Firm</p> <p><b>\$126.00</b></p> <p>MATTRESS &amp; BOX SPRINGS</p>	<p><b>QUEEN SIZE MAJESTIC</b></p> <p>10 Year Guarantee — Medium Firm</p> <p><b>\$154.00</b></p> <p>MATTRESS &amp; BOX SPRINGS</p>
--------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------

**11 SUPERB SLEEP CENTERS To Serve You**

Featuring

- PRICE
- QUALITY

**FACTORY DIRECT DISTRIBUTION**

THIS AD IS OUR WORD

**1 ★ - FIRM** WITH-IN BED SUPPORT SYSTEM. Eliminates Separate Bed Frame — Breaks Sleep — Stubbed Toes — Metal Side Rails — Quieter

<p><b>TWIN SIZE</b> Reg. \$129.95</p>	<p><b>\$159.00</b></p>
<p><b>FULL SET</b> Reg. \$283.55</p>	<p><b>\$189.00</b></p>
<p><b>QUEEN SET</b> Reg. \$339.55</p>	<p><b>\$229.95</b></p>

14 Yr. Guarantee

Superb Sleep Centers - Idaho - Oregon - Montana - Utah - Wisconsin - & Expanding



**Superb**  
SLEEP CENTERS

**LOCATED AT THE**  
**EVERTON**  
MATTRESS COMPANY

326 2nd Ave. South  
Twin Falls, ID 83430

OCT 73 Form 102

WAKING UP TO THE AROMA of freshly brewed coffee certainly can help make getting up in the morning more pleasant. A plug-in timer from General Electric can start your coffeemaker going while you're still sleeping and have coffee ready and waiting for you.

MONTANA EQUIPMENT NEWS - MARCH/APRIL 1980

cooking for one or few?

## compact cooking: keep it short and easy!

After the children leave home, there comes a time when a mature couple begins to feel they're rattling around in a big, empty house. Visions of easier housekeeping fill her head. Thoughts of a smaller garden with less weeding and mowing fill his. Soon they'll find all but their most treasured possessions—and move into a compact house.

Now begins the job of learning to use small areas efficiently. The leading compact cook, faced with her first miniature kitchen, wonders where to put everything.

Organize miscellaneous small objects—by keeping them in small baskets, imported from mainland China are all sorts of novel baskets including graduated sizes with square bottoms and round tops. Line a few up at the back of a counter, and fill them with bottle caps, pill bottles, pencils, etcetera.

Treat yourself to a "handy pan", a heavy stainless sauceman that has measuring markers for 1 to 2 cups of liquid. Splurge on a French porcelain sauceman, handpainted with one ornate vegetable on lid and bottom. The 3-cup size boasts a baroque artichoke, the 2-cup size, a giant ear of corn. Hang them in plain view where the paintings can be admired!

For individual molded desserts, try chilling and serving them in small Charlotte russe pans of shiny French tinware. Each has its own lid and heart-shaped handles. They're both

charming and inexpensive.

Have you seen the stone-ware casseroles just big enough to hold dinner for one? Handcrafted in earthen tones, they're a natural for compact cooking. They go from the oven to the dinner table. (If there are any leftovers, they make great storage containers, too.)

Next time you plan a casserole supper, make it look as delicious as it tastes. Mix up a Quick Tuna Casserole with The Spreadables meat sandwich spreads. These versatile spreads come in compact containers that need no refrigeration until opened. For this, tuna dish, bake and serve in individual stoneware casseroles. Carry out the natural theme with earthenware plates and simple woven placemats. A little basket filled with stray flowers make an appropriate centerpiece. Get into the swing of it, and you'll find compact cooking is the easiest of all.

### 25-MINUTE TUNA CASSEROLE FOR TWO

- 1 can tuna spread
- 1 cup cooked noodles
- 3 cup finely chopped celery
- 3 cup finely chopped onion
- 1 tablespoon finely chopped green pepper if desired
- 1/2 cup milk
- 3 cup shredded Cheddar cheese

Combine all ingredients except shredded Cheddar cheese. Spoon into buttered 1-quart casserole. Sprinkle with cheese. Bake in hot oven (425° F.) 15-20 minutes.

### Ah, Pudding

The Frenchman, Francois Mison, may have been poking fun at the ubiquitous English—pudding when he wrote in 1698:

"The Pudding is a Dish very difficult to be described, because of the several sorts there are of it. . . They bake them in an Oven, they boil them with Meat, they bake them fifty several Ways. Blessed be He That Invented Pudding, for it is a Manna that hits the Palates of all Sorts of People. . . Ah, what an excellent Thing is an English Pudding! To come in Pudding Time, is as much as to say, to come in the most lucky Moment in the World."

comparing appliances?

# Take 3 Looks at Whirlpool

HOME APPLIANCES

for Quality Features Price

5 cycle undercounter dishwasher includes 4 color panel-pack to let you choose or change to any of 4 front panel color selections. Durable porcelain-enamelled tub is smooth, easy-to-clean and resists rust, stains and scratching.



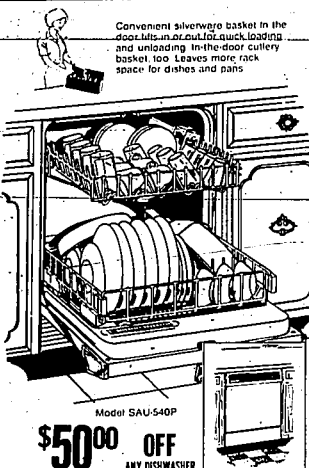
5 automatic pushbutton cycles, including SUPER WASH for heavier than normal soiled dishes and FINISH RINSE for quick rinse and wash later. SHORT for normally soiled dishes. A CHINA-CRYSTAL cycle for your finer dishes.



Our SUPER SCOUR extended cycle makes sure wash and rinse water are hot enough to tackle the stubborn stuff that usually requires hand-scouring. It's designed to wash away that hard-to-remove crusty baked-on food. All you do is scrape normally and load according to instructions.

You can add not only the detergent but the rinse conditioner in advance, and have them dispensed automatically at the proper time during the cycle.

\*Distributors suggest retail price. Price optional with dealer.



Convenient shrewer basket in the door lets in or out for quick loading and unloading in-the-door cutlery basket. Top leaves more rack space for dishes and pans.

Two, full-size revolving spray arms under each rack. Provide a combination of water pressure and water volume that gives you excellent washability.

Full-time filtering system helps eliminate the most stubborn particles in the soft-cleaning portion, food particles are constantly filtered out during washing and rinsing. The pump guard portion traps small bones, etc.

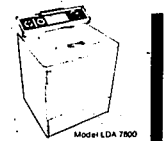
Personally Monogrammed crystal glasses.

FREE - when you purchase a Whirlpool dishwasher, model SAF-440, SAU-440P, SAF-540 or SAU-540P. A set of 8 beautiful crystal glasses will be personally monogrammed for you. Choose either smoked or clear crystal and select glass style. At participating dealers only.

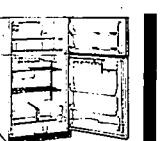
Model SAU-540P  
**\$500 OFF**  
ANY DISHWASHER



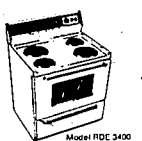
Model CAH177  
17.31 cu. ft. chest freezer  
• Porcelain-enamelled interior  
• Adjustable temp control  
• 2 Side and Store baskets  
• Defrost drain & Flush  
• Hinges and handle interior light  
FREEZER PRICE START AT **\$269**



Model LDA 7800  
Super-capacity, 2-speed, 5-cycle automatic washer • 5 wash/rinse water-temperatures • load-size water saving selections • MAGIC CLEAN™ Filter • Bleach and Fabric Softener dispensers  
WASHER PRICE START AT **\$279**



Model EAT 121 NK  
17.1 cu. ft. No-Frost Model • 4.75 cu. ft. freezer • Power-saving heater control switch • 2 adjustable cantilever shelves • Meat pan • 2 crispers • Optional Ice Maker  
REFRIGERATOR PRICE START AT **\$269**



Model RDC 3400  
30" electric range with • Con-tinuous Cleaning oven • Automatic MEALTYMERA™ Clock • Adjustable broiler control • Push-to-turn controls • Removable oven glass • Spillguard™ top  
RANGE PRICE START AT **\$179**

COOL-LINE™ TOLL-FREE TELEPHONE SERVICE. Dial 800-253-1901 (In Michigan 800-432-2243) for information about operating, maintaining, or servicing your Whirlpool home appliance.

NATION-WIDE TECH-CARE™ SERVICE ORGANIZATION. A Whirlpool franchised and trained TECH-CARE™ service representative is near you if your Whirlpool appliance ever needs service.

We believe quality can be beautiful...and very practical

# Dutch Showcase

1 day DELIVERY AND APPLIANCE SERVICE

251 Main West  
Twin Falls, Idaho 83420

The Secret of Our Success... We SELL MORE for LESS

• WESTINGHOUSE • LITTON • RCA • SIMMONS • WHIRLPOOL • CHARLES • SYLVANIA • LA-Z-BOY

## Offer Exciting Flavored Coffees

### In Many Delicious Varieties

What's one of the busiest and most prestigious rooms in the home today? If you've answered the kitchen, you're right.

With the current trend in lifestyles, we've come full circle in this area. We've progressed from the old-fashioned workroom where everyone gathered for every imaginable activity, through the era of the no-recipe kitchen workspace with little attention to quality and now back to the warm, friendly lounge room that everyone loves to congregate in today. Yes, "No matter where I serve my guests, it seems they like my kitchen best."

The familiar verse so often cross-stitched on samplers vividly describes the contemporary kitchen story.

With this thought in mind, why not take advantage of your kitchen's congenial atmosphere by inviting friends

for informal coffee and conversation there? But instead of an ordinary brew, offer them coffees with individualized "Apricot," with Bigelow Cafe au Chocolat character, like the full-bodied instant with the subtle flavorings already blended in from the Bigelow Company.

Let guests discover what they've been missing. When they gather round your kitchen table, each person can select his favorite flavor and top it off with cream, sugar, or a variety of condiments. Will it be coffee with a hint of mint? Then try Cafe de Menthe. Or will they choose delicate apricot, distinctive aniseite or a pleasing combination of orange and spice? Finally, there is aromatic Cafe Cinnamon or rich, mellow Cafe au Chocolat, both favorites with discriminating coffee drinkers everywhere.

These easy-to-make instant powders provide a welcome departure from the traditional cup of coffee. Made of rich, premium quality coffee, they'll intrigue the connoisseur of fine food, the most sophisticated world traveler, or anyone who appreciates something out-of-the-ordinary.

If it's a late evening "break," make it coffee and cordials. Enhance these extraordinary coffees with jiggers of Cognac, a favorite liqueur or cordial such as Grand Marnier, Kahlua or Galliano for a relaxing "wind-down" at day's end.

For the a.m. or p.m. kaffeeklatsch, enjoy these specialty coffees "as is." But even advocates of black col-

fee often find just a touch of sugar rounds out each flavor nicely. To give friends ways to embellish the coffees, you might like to have whipped cream, cinnamon sticks, freshly grated nutmeg and twists of fresh lemon or orange peel on the table.

If you'd like to offer an "au lait" kind of coffee, try this recipe that's excellent for mid-morning or mid-afternoon served with flaky rich croissants from the bake shop.

#### CREAMY-QUICK CAFE

(Makes 4 to 6 servings)  
3 cups water  
5 level tablespoons Cafe Orange and Spice or Cafe au Chocolat  
4 level tablespoons sugar  
1 cup half-and-half

Heat water to boiling, stir in coffee and sugar. Add half-and-half and heat (do not boil). Stir just before serving.

Or, if breakfast-in-a-glass is for you, you'll like this blender concoction "specialized" with Bigelow Cafe au Chocolat character, like the full-bodied instant with the subtle flavorings already blended in from the Bigelow Company.

#### CAFE WAKE-UP SHAKE

(Makes 1 serving)  
1/8 level teaspoons Cafe Apricot  
1/2 cup nonfat dry milk powder  
1 cup cold water  
1 tablespoon honey  
1 egg

Place all ingredients in electric blender container; blend at high speed until frothy. Pour into a tall glass.

## Relish

### Zucchini Squash Relish

ELNORA BRADLEY  
1425 S. Mobile Home  
Ranch, Twin Falls

Grind 10-12 cups zucchini, raw and unpeeled  
Add:  
4 cups onions  
6 tablespoons salt

Let stand 3 hours. Rinse with cold water and drain well.

Add:  
2 1/2 cups vinegar  
4 cups sugar  
1 teaspoon nutmeg  
1 teaspoon dry mustard  
1 teaspoon turmeric  
2 teaspoons celery seed  
2 teaspoons cornstarch  
1/2 teaspoon black pepper  
1 red pepper (for color)  
1 green pepper, chopped fine  
Boil 30 minutes and seal.



ENTERTAIN IN THE KITCHEN . . . Why not invite friends to join you there for good coffee and conversation? Offer them full-bodied instant coffees with subtle flavorings already blended in, from R. C. Bigelow, Inc. For a new dimension in coffee drinking, choose from Cafe Orange and Spice, Cafe Apricot, Cafe Cinnamon, Cafe Aniseite, Cafe de Menthe and popular Cafe au Chocolat. They'll meet the approval of those who appreciate a really fine brew.

# Meet The Professionals . . .



Elaine Call



Cathy Vawser



Kathryn Pierce



Teryl Stutzman



Leann Davis



Marta Mabey



Georgina Coulam

After you visit us . . . Keep us the good work at with . . .



In our salon we use scientifically formulated Redken products. We believe Redken's acid-balanced, protein polysulfate enriched products offer the best care we can give your hair. And now we invite you to try Redken hair and skin care products yourself at home.



NO APPOINTMENT NECESSARY  
CALL US TODAY  
734-5970

303 2nd St. East Twin Falls

Elaine Call - Owner

## copy Danes and serve gingered chicken bubbly with cheese



**KYLLING SURPRISE**, bubbly from oven to dining table, is a unique combination of seasonings for chicken. Sautéed tomato slices and green pepper rings, plus luscious natural Danish cheese, oozing throughout, help make an unbeatable entree.

There's a constant search in our country for more and more delicious chicken recipes. Let's turn to the good cooks of Denmark for one of their favorite broiler-fryer recipes. The Danish word for chicken is "Kylling".

### KYLLING SURPRISE

Serves 6-8

- 2 cut-up broiler-fryers (1½ to 2 pounds each) (use only the meaty parts), or 3 whole chicken breasts and 3 whole chicken legs
- 1 teaspoon salt
- 2 cloves garlic
- 2 teaspoons powdered ginger
- 1 stick (½ pound) butter or margarine
- 2 medium size firm tomatoes, sliced

- 1 large green pepper, sliced into thin rings
- Salt Pepper
- 1½ cups (8 ounces) coarsely shredded Samsoc or Danbo natural Danish cheese
- ½ pint (1 cup) heavy whipping cream

Rinse chicken pieces well in cold water, or have chicken breasts cut in half lengthwise and leave legs whole. Dry well. Either sprinkle salt on chicken pieces and rub with juice of crushed garlic, or use a mortar and pestle to crush garlic in the salt, which allows the salt to liquefy. The latter is the easiest way to season the chicken with salt and garlic. Dust chicken parts with powdered ginger. In a large skillet, melt butter or mar-

garine. When hot (do not overheat butter or margarine) place chicken pieces in skillet and let brown, turning often. Remove. If necessary, add a little more butter or margarine, and sauté the tomato slices, without breaking; then the green pepper rings. Season the tomato and pepper with

only a bit of salt and pepper. In a heat-proof baking dish, arrange the browned chicken pieces alternately with sautéed tomatoes, green pepper rings and shredded Danish Samsoc or Danbo cheese. Pour cream in bottom of dish. (This part of the preparation may be done in the morning. Cover with foil or

plastic wrap, and slip into refrigerator until ready to cook. Then, place in oven, allowing an extra 15 minutes for heating from the low temperature of refrigerator.) Cook the prepared chicken in an oven preheated to 350° and cook for 25 minutes.

Gauze Cloth  
Bandana Prints  
Dotted Swiss  
Denims  
Gingham  
Crinkle Cloth  
Stretch Terry

## spring fabric

for all your new fashions

(All Kinds) KNITS

## PATTERNS

☆ Butterick ☆ Simplicity  
☆ McCall ☆ Kwick Sew

## "Behold They Mother"

Thomas S. Monson

\$3.50  
6 x 9, 14 pages  
ISBN: 0-87747-586-5

In this beautiful tribute to mothers, Elder Monson reminds us of the sacredness of the mother's role and the wish of every mother to feel remembered, loved, and blessed. The holy scriptures and the pages of history, but in nursing homes and hospitals everywhere, the "mother forgotten" is unfortunately the situation of many. Who can comprehend the pangs of loneliness a mother feels while she waits for a family that does not come to visit her? In touching stories such as those of Colonel Higginson, and the finding of the home-made valentine, Elder Monson demonstrates the often unspoken effect a mother has upon the lives of her children and the reminder each of us needs now and then of the life she has devoted to us. This thoughtful booklet is intended as a lovely tribute to all Latter-Day Saint mothers for Mother's Day or any day.

50¢

From the "BOOK NOOK" on the balcony . . .

### CROWLEY PHARMACY

ON THE MALL - DOWNTOWN, TWIN FALLS

## Visit Our Newly Remodeled COMPLETE WEDDING DEPARTMENT

### BRIDAL SATINS - SHEERS - LACES and TIARAS.

Everything you'll need for the Bridal Gown

There is a great selection of Fabrics for Bridesmaids & Mothers dresses.

We offer expert consultation and can special order for your special day.

Complete Sewing Shop Shop Both Levels



# Skinner's Sewing Shoppe

LYNWOOD SHOPPING CENTER

# WHAT'S COOKING? THE CREATIVE CANDLE PARTY

Maybe you don't associate the kitchen with candles, but how about candlemaking? Give it some thought—particularly if there's a teenage party brewing. Both boys and girls respond to the charm of a glowing candle. Why not teach them to make candles for themselves?

You'll want to familiarize yourself with basic candle-making techniques. Paperback books on this popular craft are obtainable almost everywhere. Reading up on the subject, you'll be delighted to learn how little equipment one needs to buy.

A double boiler is the perfect utensil for melting wax. The kitchen is already full of candle molds, though you may not realize it: aluminum aspic molds, muffin pans, ice trays and most food containers make ideal candle molds. Milk and cream cartons are good; so are empty cans of all sizes and shapes and little margarine tubs.

Finished candles slip out of metal molds easily when the molds were preheated first with mold release or a light rubbing of salad oil. To avoid possible cracking, stay away from glass containers until you're more practiced.

To make the wicking process as simple as possible, skip pre-wicking. Use wire-core wicks instead, which can be inserted into finished candles using a hot ice pick to make the wick hole.

If you yourself are not planning to preside over this

party, have at least one candlemaking session in advance with your children to be sure they understand safety procedures and clean-up techniques. It's easy when you know how. Don't heat wax over a direct flame or pour it next to the stove. Don't ever pour leftover wax down a drain! Do clean utensils by placing them on a sheet of aluminum foil in a warm oven with the oven door open. Wax runs off, and everything can then be washed in soap and water.

With all this activity going on, you'll want to keep refreshments simple. While waiting for candles to cool in a water bath, why not serve mugs of Carnation Instant Breakfast mixed with fresh milk. Hot or cold, it's good anytime.

Special-decorating effects you may want to try include pouring different colored waxes into a mold to make a layered candle. Tip the mold on its side, and pour the layers in diagonal stripes of color for still another effect. You can whip warm wax with an egg-beater too, and use it to frost a candle the way you frost a cake.

Not only might this be the best party, your kids have ever thrown—it might light the way to a holiday season of handmade gifts for one and all.

**SAVERS:** Don't pre-heat the oven overlong. Cover saucepans while cooking. And never use the oven to heat the kitchen.

Conservationists urge we not stop at egg shells for compost. Orange skins, lemon rind and kitchen scraps can be covered with soil to avoid attracting flies, and enrich our garden soil.

## Sugar for Sweet Wines

The sweetness of the sweet California wines comes from the grape's own sugar, only the natural grape sugar that is already present give it the degree of sweetness the skilled winemaker requires.

Stop eating when you are enjoying it most.

# TIME TO REMODEL

KITCHENS PLANNED FOR CONVENIENCE AND BEAUTY



Well designed kitchens are a pleasure to behold, especially when you combine fine cabinet workmanship and beautiful appliances. Get other estimates for your remodeling project and you will find our prices are lower. We guarantee our work to your complete satisfaction.

OPEN ALL DAY SATURDAYS



Financing Available



"We Stock Everything To Build Anything"

TWIN FALLS  
1390 Highland Ave.

JEROME  
West Main

BURLEY  
303 N. Overland

## DRESSES, PANT SUITS and COORDINATES

- Dress & Pant Suit  
Sizes 14 1/2 - 24 1/2
- Co-Ordinate Jackets  
Sizes 36-46
- Skirts: 30W-40W
- Blouses: 36-46
- Vests: 36-46

All designed By:  
Martha Manning

OPEN DAILY  
9:30 a.m. to 5:30 p.m.

DAHLE'S **QUEEN FASHIONS**  
140 Main Ave. North  
Phone 733-6671





IT'S AS EASY AS APPLE PIE to build your own book-rack with Plexiglas-acrylic sheet. Just one of the many transparent accessories the do-it-yourselfer can make to organize and accent the kitchen... such as cutting-boards, serving trays, sliding cabinet doors, easels, recipe card holders, and wine racks. See story accompanying for information on how to get helpful, attractive booklet; it features more than forty project ideas... from Rohm and Haas Co.

*creative, and practical, too?  
make these household items*

It's as easy as apple pie to build your own cookbook collection rack with Plexiglas acrylic sheet. Both attractive and practical, it is only one of the many transparent accessories the do-it-yourselfer can build to organize and accent the kitchen. Other favorite homemade projects among creative cooks are cutting boards, serving trays, sliding cabinet doors, cookbook easels, recipe card holders, and wine racks, all using acrylic sheet.

To obtain a colorful 16-page instructional booklet, "Do It Yourself With Plexiglas Acrylic Sheet", featuring more than 40 project ideas for every room in the home; a brochure listing projects for which step-by-step construction plans are available, and a nationwide directory of where the material is obtainable, send 25c with name and address (including zip-code) to: Rohm and Haas Company, P.O. Box 9730, Philadelphia, Pa. 19140.

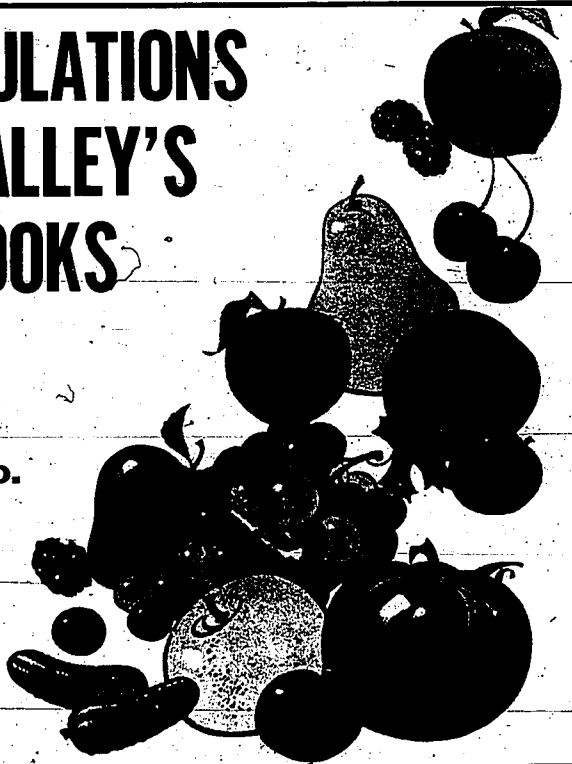
# OUR CONGRATULATIONS TO MAGIC VALLEY'S FINEST COOKS



**Idaho Bank & Trust Co.**

**FULL SERVICE BANKING**

**220 SHOSHONE ST. EAST  
TWIN FALLS**





# VIKKI CARR DOES HER KITCHEN NUMBER

Vikki Carr is one recording artist who's used to rave reviews . . . in the kitchen! Born Florencia Bisenõa de Castillo Martínez Cardón, she was raised on Mexican food. Today she loves serving it to her husband and friends — and cooking it herself, whenever a busy schedule of performances and recording dates will allow.

A beautiful bundle of energy, this petite-singing star never slows down. If she isn't playing the Palladium in London, she's probably planning her next Columbia record album — or supervising the Vikki Carr Scholarship Foundation, which currently sends more than twenty Mexican-American students through college. To maintain her glowing good health, Vikki follows a disciplined eating plan. Two eggs for breakfast. No dessert other than fresh fruit and cheese. No snacking between meals except for an apple and a glass of milk. No food at all unless her stomach says yes. And when it does, Vikki goes into her kitchen number.

For openers, she likes to serve this Guacamole appetizer. Some people like it hotter than others, of course; so she varies the chile sauce from mild to ole! For those with stronger palates, she heats up the sauce with a chili pepper mixture of her own. Looking for a new kitchen idea? Adapt this Guacamole to your own family's taste. It's an opener that calls for encoras. You'll want to do this number often. It features Contadina Sliced Baby tomatoes.

**Guacamole**  
(Makes about 4 cups)  
1 1/2 cups (14 1/2-ounce can) sliced baby tomatoes  
4 ripe avocados  
2 cup, chopped onion  
2 tablespoons lemon juice  
1/2 cup (7 ounce can) green chili salsa  
1/2 teaspoon salt  
Drain tomatoes; reserve 6 for garnish. Dice remaining tomatoes. Peel and dice avocados. Mash. Add onion, lemon juice, chile sauce and salt. Mix well. More chile sauce can be added for hotter flavor. Gently stir in diced tomatoes. Leave the pits from two avocados in bowl to help prevent browning; remove before serving. Serve garnished with tomato slices. Use tortilla or corn chips for dippers.

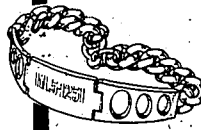
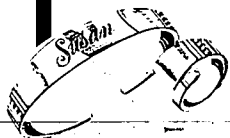
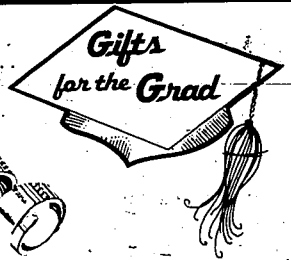
VIKKI CARR'S GUACAMOLE made with her own version of chile sauce and tomatoes is a "warm" and appetizing way to welcome guests. Some people like the sauce hotter than others, so she varies the chile sauce from mild to ole! You'll want to serve this Guacamole to your own family and guests. Recipe is in article accompanying Photos, courtesy Carnation Co.



## Voilà! New Old Kitchen

Proper lighting for creating culinary delights, as well as maintaining the rustic charm of the rest of the house, were definite wishes of the owners in modernizing a kitchen in an old house. The renovation consisted of replacing the old appliances with new ones, raising the ceiling and adding larger windows. A new lighting fixture is a wrought iron chandelier by Progress which is very much in step with the style of the house. Centered low over the kitchen table on a heavy chain, it dramatizes the table setting and adds a personal touch. The chandelier together with undercabinet lights, provide adequate lighting to prevent accidents and eye strain. Voilà, we have a spruced-up kitchen with modern conveniences, yet the old-world feeling remains.

We have



Whether your favorite grad is a boy or a girl . . . we have just the item to fit your gift giving needs . . . at a price to fit your budget!

Rings, bracelets, watches, earrings, see us first!!

Every gift should carry two names . . . yours and Sterlings!

*Sterling*  
JEWELRY CO.

ON THE MALL • BY THE FOUNTAIN

## Kitchen Decorating: Is It Gaining On You?

Are you a pot-and-pan fan? Lucky you. Cookware collectors never had it so good. There's a wealth of utensils from all over the world now at department stores and kitchen boutiques . . . waiting to tempt you to redecorate.

And why not? Your kitchen is probably the true "family room" in the house. You may as well stop pretending it's just a breakfast nook. Move in the dining room table, and redesign the whole space into one large living-eating-cooking area. Now's your chance to show off the heirloom soup tureen on a Colonial sideboard. Fill stoneware jugs with wooden utensils in graduated sizes. Hang a stainless steel rack over the range, and display your pots and pans proudly for all the world to admire.

If you're tired of polishing copper bottoms, you'll be delighted with the new stainless steel *flambe* pans from Switzerland. There's a matching chafing dish too. All have handsome brass handles.

Great to look at and to use are hand-hewn Pennsylvania dough bowls with natural wood finish, available in sizes from large to enormous. Fill one with different kinds of squash for a harvest centerpiece, or toss a salad for twenty without spilling a single lettuce leaf.

A display of basketware in the kitchen is another "natural." Have you seen the handwoven baskets with a crocheted look from Columbia? Patterns of stylized stars and flowers may look fragile, but these baskets are actually dishwasher proof.

### Here's How to Say "Here's How"

Bone up on the way to toast your friends in the language that corresponds with the cuisine in front of them.

Here are twenty ways of doing it:

American, Here's How!  
Arabic, Besalamati!  
Armenian, Genatzi!  
British, Cheers!  
Chinese, Wen Liel!  
Czechoslovakian, Na Zdrov!  
Dutch, Priest!  
French, A Votre Sante!  
German, Prost!  
Greek, Yassos!  
Hebrew, L'Chaim!  
Hungarian, Egesszegert!  
Irish, Slainte!  
Italian, Alla Salute!  
Japanese, Kampai!  
Polish, Na Zdrov!  
Portuguese, Evival!  
Russian, Za Vashe Zlorovye!  
Spanish, Salud!  
Swedish, Skall!  
Celtic, C. F. L. E.

As a decorative piece de resistance consider one of the French *paté terrines*. On the cover of these earthenware colored dishes is a handcrafted head of a rabbit, snipe, quail or pheasant . . . Craftsmanship so painstaking is a rarity today. These dishes will undoubtedly be true collectors' items in years to come.

There are many number of bright ideas in French tinsel-plated wire. A fruit-ripening basket of this silvery stuff makes a gleaming centerpiece. Hang up a wire deep-fry basket with a reach, and you'll be ready to French-fry potatoes at a moment's notice.

Is the idea of kitchen decorating gaining on you? Good. You'll have a marvelous time using your new cookware too. Just see that all this kitchen living doesn't ruin your figure. When you're cooking a lavish dinner, substitute Slender diet food from Carnation for one or more other meals during the day to keep your calorie total under control. That way, kitchen decorating won't gain on you.

### Poor Fare 42

Vegetables have not always been popular fare. In early England they were "food only for cottagers who can afford none other." Monastery dwellers ate them as if to prove the austerity of their life. Medieval nobility and upper classes subsisted almost entirely upon meat.

### Cole Slaw 45

Cole slaw, often written cold slaw, comes from the Latin *colis* meaning cabbage and Dutch *sla* meaning salad.

To be without a sense of taste is to be deficient in an exquisite faculty, that of appreciating the qualities of food, just as a person may lack the faculty of appreciating the quality of a book or a work of art. It is to want a vital sense, one of the elements of human superiority. —*Guy de Maupassant*

It is very poor consolation to be told that the man who has given a bad dinner, or poor wine, is irreproachable in private life. Even the cardinal virtues cannot atone for ill-cold entrees. —*Oscar Wilde*

## GREAT GIFTS

for Mom



### Amana FREEZERS

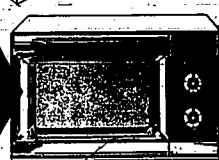
Choose from upright or chest models in 12 sizes . . . one priced just right for your family! Choose Frost-Free or with the new exclusive Amana-Matic Contact Freezing! 5 Year Warrantee from Amana.

### Amana Side-by-side REFRIGERATOR/FREEZER

Choose from 6 sizes of side-by-side refrigerator/freezers. Add-on Automatic Ice Makers are available, too! Completely Frost-Free and many new built-in power saving features. Beautiful decorator colors plus Amana's 5 Year Warrantee.



### More people own this Amana Radarange



than any other brand of microwave oven!

**Why?** Amana's unsurpassed quality is only one reason. The Amana Radarange cooks on 10, the second lowest, planning in a snap and foods stay juicy and more nutritious. Compare these quality Amana features with any other microwave oven:  
 • Automatic gourmet defrost cycle lets you thaw cook, simmer or defrost frozen foods in minutes.  
 • 6 power settings and 999 cooking cycles with 1500 watt power. Clean up in a snap and they're right when you're done.  
 • The Radarange saves you money—saves 50 to 75% less energy than a conventional oven.  
 • 1000 watts of cooking power, plus 1000 watt defrost . . . 3 and 20 minutes.

### NOW SEE THE NEWEST!

### THE Amana Touchmatic Radarange



**Easy!** The Amana Touchmatic Radarange makes microwave cooking as simple as 1-2-3! You select and program any cooking time you desire. And Touch the Radarange's control panel and the Amana Touchmatic Radarange does the rest for you!  
 • 6 power settings and 999 cooking cycles with 1500 watt power.  
 • 6 touch-sensitive steps cook in the fast get's hot. Clean up in a snap and they're right when you're done.  
 • The Radarange saves you money—saves 50 to 75% less energy than a conventional oven.  
 • The digital timer on the control panel displays remaining time before cooking. Shows work as a dark when you're done.

Amana Radarange Prices Start As Low As . . . **\$289<sup>95</sup>**

For an Amana Radarange cooking demonstration, see us today!

TO A ROSS COOK

"WE SERVE TO SERVE AGAIN"

**Blacker** APPLIANCE and FURNITURE

EVERYTHING FOR THE HOME

223 2nd Ave. E. Twin Falls 733-1804

# Rodeo Cook Rounds Up Gourmet Reputation

If you happen to meet an 80-year old rodeo cook called Sourdough Sam who, irks you to dinner, and looks as if he's been turning out hard biscuits and salt pork all his life — by all means accept.

Sourdough Sam is actually John Sloan, a 29-year old special-events director for the Longhorn Championship-Rodeo, with two university degrees, a food column in Rodeo News and a penchant for dressing up as a grizzled old camp cook. He first learned to cook because his mother burned everything but soon found out that an innate talent turned even his bit-and-miss methods into delicious meals.

"Food that's fit to eat is either meat baked in foil or broiled," according to Sloan. "Barbecuing is a waste of good meat juices." His recipe for meat is simple. Put a good piece of meat on foil, cover with butter and some Worcestershire sauce, add chopped onions and any other sliced vegetables, a shotglass of 101-proof bourbon, wrap securely and bake in a 600 degree oven until done.

Sloan devises his recipes by eye and taste and can seldom offer exact measurements. He cooks with the bare minimum of utensils, one iron Dutch oven, a can opener, a knife, aluminum foil and two spoons. "I make pies in whatever is handy, even plain foil. Some of my pies are square, too." Butter, beer, and fine bourbon are this cowpoke cook's favorite flavorings. He's not a bit bashful about asking dinner hosts for recipes, but most of his cooking knowledge "came from people like myself who were born 100 years too late and tried to live off the land." His Rodeo News recipes are written in colorful cowpoke language: "Grab a piece a' that meat, toss it in the batter sack and shake it like a sage brush in a tornado."

"Years ago I got a bottle of Wild Turkey Kentucky Bourbon for a birthday present. Well, I didn't get such expensive liquor very often so I drank most of it, but now I not only drink it but

I cook with it too because the special heavy flavor of this brand makes any kind of meat or stew tasty."

Wild game is Sloan's specialty, elk, moose, grouse and especially wild turkey. His favorite dressing, wonderfully delicious, can be used for domestic turkey and capon too. It favors Ritz crackers. For a ten pound turkey, use:

- 1 box salty cocktail crackers
- ½ cup cream of mushroom soup
- ¼ cup 101-proof Kentucky bourbon
- 1 apple cut in 16ths
- 2 tps. Worcestershire sauce
- 4 hot peppers, chopped
- 1 can vegetable soup
- ½ onion chopped
- 1 tsp. lemon juice
- 1 clove garlic
- Dash sage, dash cinnamon
- 2 tbsps. honey
- Salt to taste

Mash crackers (or put in blender) until almost powdery. Put in large bowl, add remaining ingredients, mix well using hands, and stuff turkey but do not stitch opening. Score turkey breast, rub well with butter. Pepper whole bird, wrap in sealed tent of aluminum foil, bake at 200 degrees for five hours, basting often with mixture of butter, lemon juice and white wine, and check to make sure bird cooks very slowly. During last hour pour 1 can asparagus around outside of turkey.

Sloan advises never to salt meat before cooking because salt extracts the moisture and juices. "The trouble with most cooks," says this self-taught expert who can feed from two to 100 people by just "throwing things together" is that they worry about how fancy the dish looks and not enough about how mouthwaterin' it tastes."

Moderation is the key.

## Cookery

Next to eating good dinners, a healthy man with a benevolent turn of mind, must like, I think, to read about them.

— William Makepeace

Blackburn 611-1863

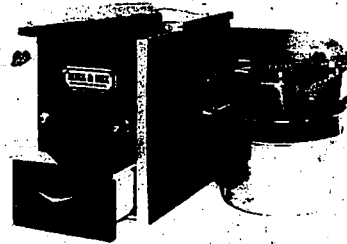


JOHN SLOAN, ALJAS 80-year old "Sourdough Sam", stuffs a bird with bourbon dressing. He also makes a Cranberry Bog punch with the 101-proof Wild Turkey bourbon blended with cranberry and citrus juices. "Really something to give thanks for," he grins.

## A Great Item For Anyone's Kitchen . . .

# MILL & MIX

¾ hp. Heavy Duty  
Motor



- With just a turn of the dial, you can vary from a pastry texture to as coarse a cracked wheat as you like.
- Truly a time saver. From the time you start grinding until the hot bread comes out of the oven, it takes only 80 minutes. You spend only 10 to 15 minutes of your time.
- The mixer mixes all types of dough including cakes and cookies. It even beats candy. It has the capacity to mix up to 12 loaves of bread at a time.

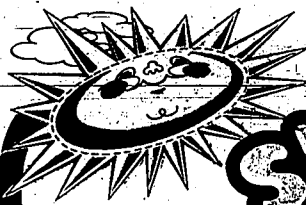
# \$358<sup>00</sup>

## FARM & CITY

1115 Blue Lakes Blvd. N. — Twin Falls  
Daily 9-9, Sat. 9-6

Bankcards Welcome

# SUNSHINE SAVINGS SPREE



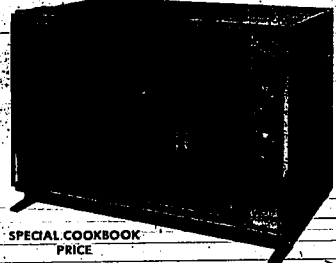
## MONARCH RANGES



What features would you like on your next electric range? Compare them with these Monarch Range features:  
**NEW CONTINUOUS CLEANING OVEN.** A special porcelain finish allows the oven to "clean itself" continuously, while you roast or bake at regular temperatures. And it keeps on cleaning, even after the oven's turned off.  
**TEMPERATURE-CONTROLLED BROILING** brings you closed-door broiling with controlled radiant rays. No smoke, no spatter. Enjoy tender, juicier economical cuts of meat, whole chickens, turkeys or fish broiled the MONARCH way!  
**CLOCK-TIMER** turns oven on and off automatically.  
**PLUG-IN SURFACE UNITS** for fast and easy cleaning. And much more!



### FAST AND INEXPENSIVE



SPECIAL COOKBOOK PRICE

**\$159<sup>95</sup>**



PATENTED  
**MINI MONARCH**  
 QUALITY SINCE 1896

### SPEED OVEN

NOT A MICROWAVE OVEN  
 No expensive tubes to replace - use regular utensils

**BAKES & ROASTS UP TO 1/3 FASTER**

than conventional gas or electric ovens. Jet fan circulates heated air over food for faster more even cooking.

**30" RANGE**  
 Reg. \*549.95  
**COOKBOOK SPECIAL**

**\$459<sup>95</sup>**

OTHER 30" RANGES  
 PRICED FROM \*298.00

We have gas ranges too

**Monarch ELECTRIC**

### SEE OUR COMPLETE SELECTION OF:

- PHILCO®** REFRIGERATORS & FREEZERS
- KITCHEN AID** WASHERS, DRYERS & DISHWASHERS
- MAYTAG** WASHERS & DRYERS & DISHWASHERS

# WILSON-BATES

Appliance Stores Inc.

**JEROME**  
 157 Main West  
 324-2702

**TWIN FALLS**  
 702 Main Ave. No.  
 733-6146

**BURLEY**  
 2560 Overland  
 678-1133

"Serving the Magic Valley Since 1935"