

# Despite changes, Russian flu virus remains potent threat

ATLANTA (UPI) — The Russian flu virus is changing. By the time the next influenza season rolls around it may bear little resemblance to the strain that caused widespread illness but few deaths among young Americans this past winter.

The national Center for Disease Control says the National Influenza Center in Tokyo has isolated four viruses that closely resemble flu strains that were prevalent in 1952 and 1953. The CDC said this indicates a

continuing antigenic drift away from the Russian influenza variety, which caused illness as far back as 1947.

The flu strains identified by the Japanese and the A-Brazil flu that struck in this country, South America and other nations last winter are similar to the A-USSR or Russian flu strain but with a gene change that makes it different.

The antigenic drift usually makes a vaccine formulated for a particular flu strain less effective for that strain and

requires vaccine manufacturers to alter their product in order to give protection against the changed flu strain.

Federal health officials already have recommended a flu vaccine for the winter of 1979-80 that will give protection against the A-Brazil strain, A-USSR and B-Hong Kong. Recommendations for the new vaccine will be reviewed, along with the past influenza season, at a meeting of the CDC's Immunization Practices Advisory Committee on May 10-11.

The Department of Health, Education and Welfare also

plans to continue its efforts for funding of a government program that would foot the cost of inoculating all high risk individuals, particularly people over 65, against influenza.

The Russian flu and its close cousin, A-Brazil, caused outbreaks in 49 states this past winter with the virus striking people under 26 more than any other age group. A virus change, however, could mean that other people may become more susceptible to influenza this winter than last, which was a relatively mild flu season.

# The Times-News

74th year, No. 113 Twin Falls, Idaho Monday, April 23, 1979 15¢



**Successful launch into Idaho skies**

The scene at McManis Flat south of Twin Falls, not a launch pad at Cape Canaveral. But the interest, concentration and delight is the same as a group of Civil Air Patrol cadets watch a small rocket soar aloft during a test launch. The cadets assembled the rockets during a weekend school

in Twin Falls. More than 80 cadets from CAP squadrons in Twin Falls, Boise, Mountain Home and Canyon County participated in sessions at the City-County Airport and in the open field south of town.

Diane Hagan/Times-News

# Former speech writer scores Carter effort

WASHINGTON (UPI) — James Fallows, formerly President Carter's chief speech writer, says Carter took office "in profound ignorance" of his job and has made matters worse "by a combination of arrogance, complacency and inactivity."

In the first published critique of the Carter White House by a former insider, Fallows, now Washington editor of *The Atlantic Monthly*, describes the president as "a good man" of many flaws, "determined to prove that he and his associates had not stepped straight out of Dogpatch."

Above all, Fallows argues, Carter is a problem-solver who lacks presidential guile and the knack of inspiring people — a man who tells his writers to use words understandable to a typical Georgia gas-pump attendant.

"I came to think that Carter believes 50 things, but no one thing," Fallows writes in the *Atlantic's* May issue.

"He holds explicit, thorough positions on every issue under the sun, but he has no large view of the relations between them, no line indicating which goals (reducing unemployment? human rights?) will take precedence over which (inflation control? a SALT treaty?)"

"He fails to project a vision larger than the problem he is tackling at the moment."

White House press secretary Jody Powell declined comment, but said Fallows had sent Carter an advance copy of a note saying he hoped the president would find his criticisms constructive.

Fallows headed Carter's speech-writing staff from mid-1976 through last fall. Expressing affection and respect for the president, he says he is writing "with sadness and without rancor."

Tempering his criticism, Fallows said, "With his moral virtues and his intellectual skills, he is perhaps as admirable a human being as has ever held the job."

Fallows adds, "...if I had to choose one politician to enter the Peary Gates and pass judgement on my soul, Jimmy Carter would be the one."

His long article on "The Passionless Presidency" includes a few tidbits of insider gossip likely to rankle Carter loyalists as much as the uncompromising analysis.

He says, for example, that inner circle White House aides "detest" certain Cabinet members they consider "the hot dogs, the show-offs" — including Treasury Secretary Michael Blumenthal, HUD Secretary Patricia Harris and, especially, HEW Secretary Joseph Califano.

And, illustrating his view that Carter squanders time on trivial matters, Fallows confirms the rumor that the president, for a time, personally decided who might use the White House tennis court.

But mainly, Fallows argues a case: "That Carter and those closest to him took office in profound ignorance of their jobs ... They fell prey to predictable dangers and squandered precious time."

In retrospect, he says, "Carter's willful ignorance ... could — to me — be explained only by a combination of arrogance, complacency and — dread thought — insecurity at the core of his mind and soul."

loyalists as much as the uncompromising analysis.

He says, for example, that inner circle White House aides "detest" certain Cabinet members they consider "the hot dogs, the show-offs" — including Treasury Secretary Michael Blumenthal, HUD Secretary Patricia Harris and, especially, HEW Secretary Joseph Califano.

And, illustrating his view that Carter squanders time on trivial matters, Fallows confirms the rumor that the president, for a time, personally decided who might use the White House tennis court.

But mainly, Fallows argues a case: "That Carter and those closest to him took office in profound ignorance of their jobs ... They fell prey to predictable dangers and squandered precious time."

In retrospect, he says, "Carter's willful ignorance ... could — to me — be explained only by a combination of arrogance, complacency and — dread thought — insecurity at the core of his mind and soul."

# Dedication rite closes Georgia trip

CALHOUN, Ga. (UPI) — President Carter capped an 11-day vacation Sunday by participating in a Baptist dedication service for his 4-month-old granddaughter, Sarah Rosemary.

The service at the First Baptist Church of Calhoun — similar to ostentatious ceremonies in other churches — included five other babies and Carter delivered the prayer of dedication.

"Let us realize as parents our own lives are examples for our children," he said.

The president returned to Washington shortly after 7 p.m. MST.

He has a busy week ahead, including a speech to the National Science Foundation today, an address to the American Newspaper Publishers Association Wednesday and a trip to New Hampshire.

# Senate takes up pared budget

WASHINGTON (UPI) — For decades, higher and higher federal spending has been a mark of American government. Today the Senate considers a 1980 budget that would reverse this trend.

For the first time since it launched its budget process five years ago, Congress is contemplating deep cuts below the minimum level required to keep federal programs up with inflation.

The Senate Budget Committee's recommendation would cut \$5.2 billion from the so-called "current law" level — the amount needed to continue existing federal programs in 1980, with adjustments for inflation where these are written into present law.

In each of the past four years, Congress added between \$4 billion and \$12 billion to the current law level in its initial, target budget resolution for

the fiscal year, the one up in the Senate now.

Congress will revise the budget in September.

The budget before the Senate is unusual in another respect — presented by the Budget Committee as part of a three-year package in which a balanced budget would be reached in 1981.

The federal budget has been balanced in only two of the last 20

years, 1960 and 1969.

Along with its recommended budget package, the committee sent the Senate an alternate version of riders for balanced budgets in 1981 and 1982.

In passing the debt ceiling bill early this month, Congress required its budget committees to present options for balanced budgets in 1981 and 1982.

The biggest difference between the two Senate options is that balancing the budget in 1981 allows no room for tax cuts that year, while — delaying balance until 1982 — would allow \$19 billion in 1981 tax cuts — enough to compensate Americans for rising Social Security taxes and the effect of inflation.

According to the committee, if we were reform legislation is enacted so as to begin in 1981, a balanced budget would have to wait until 1982.

The proposed Senate budget calls for \$32.4 billion in outlays during fiscal year 1980, which begins Oct. 1, \$29.6 billion in revenues and a deficit of \$2.8 billion.

The spending figure is just \$100 million over President Carter's revised proposal, the deficit \$400 million higher than his.

The budget resolution the Senate is working on is a target budget which, when approved by both houses, will guide Congress in passing legislation between now and September.

# Inflation squeezes income gains

WASHINGTON (UPI) — Economic turmoil — inflation and recession — during the 1970s has limited income gains of American families to levels far below the previous two decades, the government said in a new study released Sunday.

The Census Bureau said the median income of the 57 million families living in the United States in 1977 was \$16,010 — which represented only a 4 percent increase over the 1970 level and an 0.5 percent annual gain.

In contrast, median family income rose 37.6 percent during the 1960s — a 3.3 percent annual gain — and 33.9 percent during the 1950s which represented a 3.0 percent yearly advance.

Further, the 1977 income level was \$423 below 1973 — the start of the 1973-75 recession, the Census study said.

Median income means that exactly half of all U.S. families had incomes above \$16,010 and half were below.

The Census Bureau also released a separate study on poverty trends in the United States.

It showed that there were 24.7 million persons — or 11.6 percent of the total population — living below the federal

poverty level, which was \$6,191 at that time. The official poverty level is adjusted each year to reflect inflation.

The median income report offered vivid examples of how inflation can erode income gains.

Here are some other highlights of the income and poverty reports:

- Whites had median incomes of \$16,740.
- Spanish-origin families \$11,420 and blacks \$9,560.
- Of the 57.2 million U.S. families, 22.4 percent received incomes of \$15,000 or more, 31.7 percent had incomes between \$10,000 and \$15,000, 18.1 percent earned between \$5,000 and \$10,000 and 9 percent were below \$5,000.
- 16.4 million whites and 7.7 million blacks had incomes below the federal poverty level. But the white poverty rate was only 9 percent compared with 31 percent for blacks and 22 percent for Spanish origin.
- There were 3.2 million persons 65 years and older living below the poverty level.
- About 60 percent of all the poor lived in large metropolitan areas.

# Good morning!

**Cookbook '79**

A dash here, a pinch there, the right temperature and perfect timing. All are a part of the taste-tempting tactics employed by Magic Valley cooks. Some of their prize-winning recipes are featured in the *Times-News Cookbook '79*, appearing as a special 32-page tabloid supplement to today's edition of the newspaper.

- Business ..... A10
- Classified ..... B5-11
- Comics ..... A6
- Magic Valley ..... B1
- Obituaries ..... B2
- Opinion ..... A4
- People ..... A5
- Sports ..... B3-5
- Valley life ..... A7-9
- Weather ..... A2

# Newsman sense hostility to media in Supreme Court



LT. COL. A. HERBER statement questioned

By JACK C. LANDAU  
Newhouse News Service

WASHINGTON — In the past year, the Supreme Court has taken a series of actions undermining the editorial privacy of news organizations and their ability to protect confidential sources by:

- Allowing California police to make surprise search warrant raids on newsmen's and rummage through confidential notes and other unpublished information.
- Allowing federal and state law enforcement officers to seize secretly taped six months of a news organization's telephone records detailing confidential contacts of a journalist on a day-by-day basis.
- Allowing New Jersey courts to order the seizure of an entire investigative file from the New York *Times* amounting to more than 5,000

documents sought during a murder trial.

- Allowing Kansas courts to jail a television reporter for 60 days for refusing to disclose the identity of the source of an unpublished rumor.
- And now, allowing the courts to order journalists to disclose their private thoughts and newspaper conversations in a libel case in which it hasn't been shown that the article at issue was inaccurate.

In general, this latest decision by the Supreme Court — involving a libel suit over a filmed report on CBS's "60 Minutes" — has drawn sharp criticism from such press spokesmen as Allen Neuharth, president of the *Gannett* Newspapers and president of the American Newspaper Publishers Association, as well as many editors, reporters and broadcasters (although some journalists think the decision may have little impact).

What seems to be developing among journalists is a feeling that the Supreme Court is becoming more hostile toward the news media.

William A. Leonard, the president of CBS News, saw the decision as yet "another invasion into the nation's newsmen's."

Neuharth for the "last several months has been criticizing what he calls 'the imperial judiciary.'"

It would appear that the court and the press are more at odds than at any other time during this century.

The CBS "60 Minutes" case arose when a television documentary produced by Barry Lando and Mike Wallace questioned the veracity of a statement by Lt. Col. Anthony Herbert that Herbert had reported Vietnam war crimes to his military superiors.



BARRY LANDO CBS producer



MIKE WALLACE of '60 Minutes' staff

Continued on page A3



# FDA drafts plan to pay expenses of groups at hearings

WASHINGTON (UPI) — The Food and Drug Administration is proposing a pilot project to pay the expenses of consumer groups who try to influence its rules and regulations.

Such programs are common in some other federal agencies, and Congress has been considering for the

past three years legislation to make such funding available across-the-board.

The FDA, in a notice published in last week's Federal Register, said it had concluded it already has the authority to begin a reimbursement program — although it may have to

ask Congress for the money to fund it.

Under the plan money would be paid primarily for participation in formal evidentiary hearings and most common and most expensive forums for resolving regulatory disputes.

In addition to fees the agency would

pay the cost of clerical services and travel expenses. While there would be a ceiling on how much the group involved could receive, no amount was mentioned in the proposal.

To qualify consumer groups would have to demonstrate to the FDA they could contribute substantially to the

outcome of the hearing; that their participation is needed to represent the public interest; that they can completely represent the interest they espouse and that without funding they could not participate.

Consumers Union, the product testing and advice organization which

publishes "Consumer Reports," magazine petitioned the FDA in August 1976, to set up a program under which lawyers' fees, the expenses of expert witnesses and other "reasonable costs" would be paid to public interest groups.

# Publishers' association head says press rights 'battered'

NEW YORK (UPI) — The U.S. Supreme Court has "battered" the First Amendment by ruling that journalists can be forced to reveal their thoughts when preparing stories, says the head of the American Newspaper Publishers Association.

"This is another example that this Supreme Court really is setting itself above the Constitution," Allen Neuharth, chairman and president of the Gannett newspaper chain, said in an interview prior to Sunday's opening of ANPA's 93rd annual convention. "The First Amendment has been battered."

On Thursday, the high court ruled that journalists sued for libel by public figures can be compelled to

answer questions about their thoughts and opinions when preparing articles or television shows.

The court said producer Barry Lando must answer questions about his "state of mind" when assembling a documentary about former Army Lt. Col. Anthony Herbert, who contends he was libeled by a broadcast of the CBS program, "60 Minutes."

Neuharth, who will deliver the ANPA's keynote address today, noted the ruling followed the Supreme Court's decision last May that police could conduct surprise searches of newsmen.

"The court said, in effect, that the police can rummage through newsmen's," he said. "Now, it is

saying that lawyers can rummage through reporters' minds."

"This is very alarming," Neuharth said. "It is a further indication that this Supreme Court has battered holes in the First Amendment large enough to run the Constitution" through them.

"The general public will be the losers," he added. "They are going to have far less chance of reading and hearing what they are entitled to. Editors are going to think four and five times before they print something."

The ANPA chairman said the media was partly to blame for the restrictive laws.

The court's decisions have been reported as a blow to freedom of the press, he said, when they should have been called a blow to the First Amendment, which also guarantees freedom of worship and assembly.

"We're reporting this on too narrow a spectrum," he said. "We're waving the free press flag when we should be waving the First Amendment flag."

# Supreme court hostility sensed from decisions

Continued from page A1

Claiming that "60 Minutes" had in effect stated that he had lied, Herbert filed a \$44.7-million libel suit.

CBS turned over a substantial amount of documentary information to Herbert — as part of pre-trial discovery proceedings. And producer Lando answered a 26-day deposition which ran to almost 3,000 pages.

However, Lando refused to answer questions about his own conversations with other "60 Minutes" staff members; about his personal conclusions and impressions during research on people to be interviewed or leads to be pursued; and about his conclusions, impressions and state of mind with respect to the veracity of persons interviewed for the program.

A U.S. district court ordered him to answer the questions. But a U.S. court of appeals reversed that order, saying that such a broad inquiry would destroy "the heart of the editorial process" protected by the First Amendment.

Because Herbert conceded that he was "a public figure" and could only collect damages if he could prove CBS had been "malicious," he appealed to the Supreme Court arguing that knowledge of Lando's state of mind was essential to pursuing the libel case.

The Supreme Court in a 6-3 decision

upheld Herbert's claim. The majority opinion, written by Justice Byron White, said that courts traditionally have permitted "any direct or indirect evidence relevant to the state of mind" of a libel defendant and that this rule applies "to the press and to other defendants alike."

In effect, the decision discounts claims by the press that this type of inquiry — into motives, impressions and conversations — would substantially restrict its rights to gather and publish news.

One of the three dissents was issued by Justice Potter Stewart who noted that the only way Lando's state of mind would be relevant is if it were stated about Herbert was untrue. So far in the seven-year lawsuit, Stewart noted, there has been no such finding.

Therefore, while Lando may be ordered to disclose his private thoughts under threat of a jail sentence, it may turn out that this information never will be used in the trial.

### Public Notice

A draft of the 1979-1980 proposed state plan for Title I Migrant Education is available for review and comment from the State Department of Education. Copies of the plan are available in the regional offices in Moscow and Pocatello or in the Boise office. Comments must be submitted to the Migrant Education Coordinator, 650 W. State, Boise, Idaho 83720 prior to May 25, 1979.

**14 KARAT GOLD JEWELRY SALE**

44% OFF

Manufacturer's sale of over \$100,000 worth of Italian chains, bracelets, charms, pierced earrings, chain holders and pins designed for men or women.

ALL SALES FINAL

Buy for Mothers Day, Birthdays, Bridal Gifts, Graduation or Fathers Day.

FOR EXAMPLE:

14 K GOLD 15 IN. SERPENTINE CHAIN REG. 35.00	\$15.99
14 K GOLD 18 IN. SERPENTINE CHAIN REG. 40.00	\$18.99
MATCHING 14 K GOLD BRACELET REG. 21.00	\$8.99

# STOCKROOM CLEARANCE

BIGGEST CLIP JOINT

MAGIC VALLEY

Southworth

for your money's worth  
1960 KIMBERLY RD., TWIN FALLS  
PHONE ORDERS 734-9191 • FREE DELIVERY • FREE PARKING

---

NATIONAL SECRETARIES' WEEK

APRIL 23 - APRIL 27

You are cordially invited to attend an Open House in honor of all the secretaries in the nation  
8:30 A.M. - 4:30 P.M.  
Monday thru Friday at our store.

• Drawings for Door Prizes • Refreshments  
• Free Carnations to all Secretaries

Need \$10,000?

It's Yours For

Just \$161.33 a Month!

Your house can be a good source of money when you need extra money. With a second mortgage loan from Commercial Credit, you can borrow from \$3,500 to \$25,000 on the value of your home.

On a \$10,000 loan, monthly payments are for 120 months at an annual percentage rate of 15%. Total payments: \$19,359.60.

Call us today, and we'll find a way to help.

COMMERCIAL CREDIT

a financial service of  
CONTROL DATA CORPORATION

1063 Blue Lakes Blvd. • 734-7664

Credit Life Insurance Available to Eligible Borrowers

Changeovers... One-Of-A-Kind Values!

Used Tires... Odds & Ends... Discounted Tires!

Limited Sizes & Quantities... First-Come... First-SAVE!

HURRY!

TRACKER XG

\$47.96

700x15 6 Ply  
3.23 FET  
NO TRADE NEEDED

HURRY!

Goodyear's Best  
AMERICAN EAGLE RADIAL

20% OFF

HURRY!

TRACKER XG

\$62.98

750x16 8 Ply  
4.09 FET  
NO TRADE NEEDED

HURRY!

Twin Falls Only  
CUSHION BELT POLYGLAS

10% OFF

Size & Type	Qty.	Name	PRICE	Plus F.E.T. on trade needed
P16580R	13	AE BXNFRTL	51.04	1.64
P16580R	13	AE BXNFRTL	54.74	2.07
P18575R	13	AE XNFRTL	51.54	1.84
P19575R	14	AE XNFRTL	64.74	2.18
P20575R	14	AE XNFRTL	73.76	2.33
P21575R	14	AE XNFRTL	78.98	2.50
P22575R	14	AE XNFRTL	86.76	2.67
P20675R	16	AE NWFRTL	74.73	2.62
P21575R	15	AE NWFRTL	77.84	2.68
P23575R	15	AE NWFRTL	83.53	2.72
P2375R	15	AE NWFRTL	89.40	3.02

Size & Type	Price	F.E.T.
B78-13	\$36.00	\$1.86
E78-14	\$60.50	\$2.21
F78-14	\$42.50	\$2.34
G78-14	\$44.25	\$2.53
H78-14	\$47.50	\$2.76
G78-15	\$45.50	\$2.59
H78-15	\$48.75	\$2.82
L78-15	\$52.25	\$3.11

SALE ENDS SATURDAY, APRIL 28th

Everyday Low Prices On The Radial For All Seasons

Tiempo

Steel Belted Radial

- Gas-saving radial construction
- Smooth-riding polyester core body
- 10,000 biting edges for traction
- Eliminates winter tire changeover

Whitewall Size	PRICE	Plus F.E.T. and acid
P18878R12	\$66.99	\$3.00
P18878R16	\$81.99	\$3.54
P18878R18	\$86.99	\$3.82
P18878R24	\$99.99	\$4.27
P23878R16	\$94.99	\$4.21
P23878R18	\$97.99	\$4.29
P23878R24	\$109.99	\$4.97

Liberal Budget Terms... Low Monthly Payments

TRIANGLE TIRE SERVICE, INC.

190 Kimberly Road  
Twin Falls 734-2500

GOOD YEAR

1140 East Main  
Burley 678-2597

# Opinion

## U.S. treats Shah worse than needed

By GEORGE F. WILL  
 WASHINGTON — No less a moralist than U.N. Ambassador Andrew Young has said the Ayatollah Khomeini may be a saint. But sainthood, like everything else, is not what it used to be. "While saints are engaged in introspection," writes John Dewey, long ago, "burly sinners run the world." In Iran today, burly sinners do the saint's work, which involves many firing squads.

"In a revolution, as in a novel," De Tocqueville wrote, "the most difficult part to invent is the end." Khomeini's end will come. As John Fischer wrote, even revolutionary states must be run "not by violent romantics but by experts in marketing, sanitary engineering, and the management of

bureaucracies. For the byrons among us, this discovery is a fate worse than death."

The Carter administration's response to the new regime in Iran has not included much of the censure for which the administration is famous. But there has been a notable effort to dissuade the Shah from seeking asylum in America. Sixteen months ago, in Iran, President Carter proclaimed that Mrs. Carter (and, by implication, her husband) would rather spend New Year's Eve with the Shah than with anyone else in the world. But recently, Carter's administration asked at least two distinguished Americans to urge the Shah not to request a visa.

The two men declined this dirty

work, but the administration has directly urged the Shah not to seek a visa, claiming that if he came here, mobs might attack Americans in Iran. The administration also says it is worried about the program of protecting him here. So now, mobs dictate administration policy.

Surely the idea that this nation could not protect the Shah is too preposterous to credit: It must be an idea designed to distract attention from the fact that the Shah is being made to pay for having fallen in a way that made the administration look foolish.

This episode is a pebble piled upon the mountain of hypocrisy that the administration has produced while speaking of "morality." The adminis-

tration is counting upon the Shah's pride to prevent him from requesting a visa. This will enable the administration to hide behind the technicality that the Shah has not been refused. Such "village cleverness" would be unbecoming even in an administration that did not harp upon virtue.

For 37 years the Shah was an asset to America. During the October War of 1973, Iran was the only nation in the region to bar Soviet overflights. Responding to American requests, he urged an end to the oil embargo, and he rushed fuel to the U.S. tank force in the Indian Ocean. When the United States asked some allies to send arms to South Vietnam before the Paris accords limited such aid, Iran immediately stripped itself of F-5s. (Another nation responded similarly: Taiwan.)

In 1974, when the United States was negotiating the Israeli-Syrian disengagement, the Shah moved

troops to the Iraqi frontier to counter Iraq's pressure on Syria. He sent troops to fight South Yemen's attack on Oman, along Saudi Arabia's and southern border. The list could be extended before coming to the Shah's extraordinary cooperation with Israel.

But 16 months after toasting the Shah's "irreplaceable" friendship, Carter does not even want to spend New Year's Eve in the same country with the Shah.

The attempt to discourage the Shah from seeking asylum here is despicable not only because the Shah treated the United States better than he needed to, and now the United States is treating the Shah worse than it needs to. And it is imprudent not noticing how the United States treats friends who fall upon hard times.

Furthermore, the crucial point is

not that the Shah was, if anything, a less disagreeable autocrat than his successor. And the point is not that even unpleasant people — and certainly those we encouraged to our allies — have rights. (Imagine the indignation there would be if the United States behaved similarly toward a deposed left-wing ruler in abroad, or because it did not want the problem of protecting such a person from violence in this country.) No, the crucial point concerns national honor: the administration's conduct is inconsistent with a great nation's self-respect. In nations, as in individuals, dignity is the outward manifestation of a certain serenity. It involves a sense of being unshakable, of being controlled only by standards of right conduct. It is odd that an administration that knows so much about morality has so little dignity.

© The Washington Post Co.

### The Times-News

# Editorials

## The decline of the Californians

The most interesting development in this unusually early phase of the 1980 presidential election campaign is the decline of the Californians — Ronald Reagan and Governor Brown.

It cannot be demonstrated as a fact and it hasn't even come to the fore in the polls, but politicians live or die on hunches and influential members of both parties are beginning to say in private that Reagan is too old and predictable and Brown too young and unpredictable to play decisive roles.

Ever since Reagan almost knocked off President Ford for the Republican nomination in 1976, he has been reading the polls and his newspaper clippings. They tell him that he's easily the frontrunner.

But even in the South, where he was strongest in '76, his old Republican buddies are beginning to tell him a different story.

Howell Raines of the New York Times has recently reported on the erosion of Reagan's support among Republican leaders in the South. The former Republican postmaster general, Winton Blount of Alabama, for example, is now the national campaign chairman for John Connally. Haley Barbour, a Republican leader in 1976, is now Connally's Southern campaign coordinator.

In Mississippi, Thad Cochran, the first Republican ever to win a statewide election in Mississippi, is running out for Connally.

In the Democratic Party, Brown's lead has declined for different and more subtle reasons. He was a fresh new personality in his 1976 primary elections and won most of his state contests with Jimmy Carter at the end of that campaign. Since then, he has been re-elected governor by an impressive majority in the nation's most populated state.

Sensing the weariness and disenchantment of the voters with the endless dilemmas of both domestic and foreign affairs, he has avoided

all these tangles by talking in prophetic terms about the coming age of balanced federal budgets and escape from the torments of the terrestrial world to the infinite possibilities offered in exploration and population of other planets of the universe.

It is an alluring vision of the future that Brown presents, based on his Jesuit religious experience — but lately he has begun to seem unrealistic and contradictory, if not a little bizarre. And his latest personal foray into Africa, which was supposed to humanize him, may have destroyed his image as a serious challenger to President Carter.

If these intuitions among politicians about the decline of the Californians are true, the character of the presidential campaign will undoubtedly change.

In the Democratic Party, if Brown cannot defeat Carter in the primary elections as he did in 1976, it is unlikely that Sen. Edward Kennedy will challenge the president. Probably the only thing that would bring Kennedy into the race is the conviction that Brown, a member of his own generation, was about to capture the Democratic Party.

In the Republican Party, the obvious gainer of these developments is Connally, and he is the one who troubles the Carter people more than anybody else: Despite the handicap of having jumped parties, infuriating the Democrats as a "traitor" and the Republicans as a presumptuous newcomer, Connally is still a formidable challenger — with just the flamboyant confidence Carter often seems to lack.

Brown and Reagan of California looked for a while as if they might knock him off in the primaries and in the general election, but they seem to be slipping now, and leaving Carter with the advantage of age over Connally and of maturity and life-style over Brown.

—New York Times



David Morrissey

## Johnny Weismuller: He did more than yell

BOISE — My father never really forgave Johnny Weismuller.

Those early Saturday Tarzan reruns cost him at least one morning of sleep as my brother and I tried to imitate that indescribable yell. (If you don't think it's indescribable try to spell it.) As I grow older I have come to appreciate the special impact those jungle screams must have had on my father at 8 a.m. after coming off the night shift.

Later, Tarzan of the Apes triggered a rash of clothes-line thefts in my Muncie, Ind., neighborhood as we all tried to swing between trees. We didn't know then those movie vines had safety nets, and while few of our ropes ever lasted long, legs and arms remained basically intact, if bruised.

Weismuller was a hero to us back then, (even if we didn't know his real name for years), and I suspect to an entire generation of kids raised in the 1950's, a generation that didn't know yet they should be offended by the simplistic portrayals of natives as bug-eyed savages and dialogue borrowed from a Golden Book grade school primer.

Looking back, those movies are today memorable only as high camp, tacky to the point of hilarity.

Except, of course, for Weismuller. The moments in the movies when he took to the water remain even now extraordinary. No Hollywood stunt man did those scenes, those incredible bursts of speed through the water, because none could — one of the greatest athletes of the 20th century, and certainly one of the finest swimmers, "Tarzan" was an olympic

gold medalist who set 67 world swimming records in his all-too-brief career.

It was because of Weismuller (and his yell) that we watched those movies. Later actors who portrayed the Edgar Rice Burroughs' character were pale shadows. They couldn't even do their own jungle call. Weismuller's yell was taped and dubbed in for the imitation Tarzans.

I hadn't thought of Weismuller in years, until recently. His last movie was in 1955, when no longer slim enough to play Tarzan he had become the "husky" (and-clothed) "Jungle Jim." The last of the 13 Tarzan movies was filmed in 1949.

But last week a brief wire story appeared. Weismuller now 74, is confined to the southern California Motion Picture and Television Hospital. The man voted by Associated Press-writers in 1950 as the greatest swimmer of the half century is now losing his mind, suffering from a deteriorating chronic brain syndrome.

He frightens patients and nurses, the story said, because he "screams and makes Tarzan-like calls."

Legal papers are now being filed to have Weismuller placed in a mental care facility.

It was the kind of short story that at first brings a laugh. It's easy to envision the night nurse passing Weismuller's room as he lets loose with one of those yells that always seemed to end up somewhere on the other side of Africa. Heart conditions have started with less.

But on reflection it didn't seem

right, and maybe a little cheap, that the accomplishments of — which Weismuller was most proud should be overlooked.

Those accomplishments are no longer easy to find. The record books, if they list the Illinois swimmer at all, include him only in the columns of past champions.

Still, his life was in many ways the stuff of legends as made by a young unknown, the 16-year-old Weismuller exploded onto the sports scene in 1920. A skinny kid with a funny grin, he was suddenly trouncing older and more experienced swimmers, capturing national titles in the 50 and 220 yard contests.

Within a few years he held every world swimming record for any distance between 50 yards and half a mile, accomplishments which led the 1924 Literary Digest to title its profile of Weismuller "The Boy Who Has Broken All The Swimming Records."

The achievements weren't that far from the truth. Later that same year Weismuller won three gold medals at the 1924 Olympics. Two more gold medals followed in 1929.

In all, Weismuller broke 67 world records and won 52 national championships, titles gained by sheer talent of professional sports, which today takes children who can barely walk and trains them as future superstars, moulding them like cookies, hadn't they captured the swimming races.

Contestants in Weismuller's day didn't know their time, or their swims slowed their tank, or their shaving

their heads and greasing their bodies carved valuable half seconds from previous records. They swam then without starting blocks; without flip turns, without lane lines, relying on muscle and skill to determine a winner.

Later swimmers with these aids, plus longer and better training, have one by one toppled Weismuller's records. Still, some were extraordinary. Weismuller's 100-yard freestyle time of 51 seconds, set in 1927, stood as a world record until 1944.

In a major sense, Weismuller was a guy who loved to swim and wanted to be remembered for his swimming accomplishments. Most of the times he ventured from his aquatic career hard luck followed close behind.

The movies became an embarrassment he largely wanted to forget. Poor business investments, plus a tendency to believe the last fast-talker who sold him a lie drained his bank account. His marriages were painful and unsuccessful.

During the last few years prior to his recent hospitalization, Weismuller had been concerned with his image, hoping he had set a good example for the children and young athletes who invariably appeared when he was present.

Johnny Weismuller probably doesn't have long to live. When he dies, I'm not sure anyone will really care. But I hope someone remembers this remarkable athlete for more than his yell.

Johnny Weismuller delivers famous Tarzan yell



Floyd Hagaman holds three more parking tickets for parts of his collection

## Car collector keeps hustling

SEATTLE (UPI) — Floyd Hagaman says he began collecting cars in the 1950s and he's been hooked on his expensive habit ever since.

Police wish he would take up Scrabble instead. Hagaman's collection (police say he owns 85 cars) does not include fancy old classics. Mostly, they're old junk heaps, abandoned with smashed windows and missing parts. He picks up most of them at auctions.

The problem is Hagaman doesn't have a place to park all his cars and he, the police department and Seattle Municipal Court have been seeing a lot of each other.

Hagaman, 52, says he tries to park his possessions on out-of-the-way streets and fix them up — not to sell them, but simply to have them. He says he has sold only a couple of cars since he began collecting them.

"I know each one like a child," he explains.

But with no parking lot of his own, meter maids are kept busy putting impoundment tickets on Hagaman's collection. A city law forbids parking a car on a public street for more than 24 hours.

Hagaman says he goes to court to pay fines averaging \$50 per week.

A former postal worker, he says he devotes his full time to his collection by using money he "scrapped and saved" by living for 10 years on a boat.

Sometimes, when his cars are impounded, he says he finds it cheaper to buy them back at auction rather than pay the impounding fee. Besides, he gets free storage during the time the towing company holds his car. He says he has paid from \$15 to \$300 to buy back one of his cars at an auction.

Police estimate it takes half the time of three to four meter maids just to keep up with Hagaman's cars, parked illegally from streets near his north Seattle home to spots in Lynnwood about 20 miles to the north.

"It's an awful cost to us," says one enforcement officer. "He's practically in every day of the week."

Hagaman says he understands the 24-hour parking regulation and knows he's always violating it, but he does his best not to.

## Abravanel closes long Utah career

SALT LAKE CITY (UPI) — Maurice Abravanel, who announced earlier this year that he would retire after 32 years as conductor of the Utah Symphony, has put in his final appearance as director or the orchestra.

Abravanel, 78, conducted the Symphony Saturday night as it closed out its 1979 concert season. The symphony is still searching for a replacement for Abravanel.

He said he plans to return as a guest conductor occasionally, but aside from that has no plans for his retirement. "I don't know what I'll do," he said.

Abravanel underwent open heart surgery last year, and said he decided to retire for his benefit and the benefit of the orchestra. He said he had been getting "tired and tired," and was sometimes totally fatigued when he finished a concert.

**WE'VE MOVED!**  
Singer Sewing Center  
Your complete Sales & Service Center for Singer Products  
441 Main Ave. 6-733-3334  
Next to Walker Furniture  
Come by and see us today!

**TWO GREAT WAYS TO START THE WEEK**

**MONDAYS**  
ALL THE FISH AND CHIPS YOU CAN EAT!  
Plus Mush Puppies and choice of cole slaw, clam chowder or lemon LuFu.

**\$2.79 / \$1.59**  
Adults Children under 12

**TUESDAYS**  
BUDGET BANQUET!  
Two pieces of fish, chips, cole slaw, mush puppies and choice of drink . . . . . only **\$1.99**

**Arthur Treacher's**  
Take Time Out For The Good Things In Life  
818 Blue Lakes Blvd. North

## Bacteria battle tooth decay

WASHINGTON (UPI) — There may be a great new way to fight tooth decay, for life: Just spread some bacteria all over your choppers, once.

That is the tentative finding of researchers for the National Institute of Dental Research, an agency of the National Institutes of Health.

They conducted tests involving a mutant strain of the "streptococcus mutans" bacteria — the "chief bacterial suspect in tooth decay," as the institute puts it.

Dr. Jeffrey Hillman and his colleagues at the Forsyth Dental Center in Boston learned that this new mutant strain can stick to teeth and join the protective plaque on tooth crowns.

But this particular strain, discovered two years ago, produces less acid than "its decay-causing parent organism," meaning it "probably will have a harder time getting started. And unlike the parent organism, the mutant strain does not contain the particular enzyme that helps trigger the process of "demineralizing tooth enamel" — making cavities.

Laboratory rats were the guinea pigs in the testing procedure, but in a month or two, researchers expect to try it on monkeys and humans.

In the testing to date, one group of rats was infected with the naturally produced streptococcus bacteria and another with the mutant. All were then fed a high sugar diet for 14 weeks.

Results showed the rats infected with the natural bacteria "had significantly more decay than animals infected with the mutant."

So what does this mean for humans beset by cavities?

One researcher said that if the process is successful in animals, the ideal method would be to swab a culture of the mutant onto the teeth of children before they can obtain the regular streptococcus strain.

In adults, he said, virtually all of whom have the natural strain, "we would have to suppress it or eliminate it by vaccine or mouthwash, then swab the mutant strain onto their teeth."

**MOVIE GUIDE FOR FAMILIES**

**G:** General Audiences: Film contains no material that would offend even the most sensitive viewer for younger children.

**PG:** Parental Guidance Suggested: Rating means parents may wish to consider some material suitable for children. It gives parents to inquire about the film before deciding on attendance.

**R:** Restricted: Film contains adult-type material and those under 17 years of age are not admitted except in the company of a parent or an adult guardian.

**X:** This is a patently an adult-type film and no one under 17 is admitted; the age limit may be higher in some places.

Motion Picture Association of America

**Turf Club**

BANQUETS SPECIAL PARTIES

**KING OF SUN VALLEY!**

**JOE CANON**

GET SHOW TICKETS NOW!

APRIL 24-28  
TWO SHOWS NIGHTLY STARTING AT 9:00 P.M.  
734 FALLS AVENUE 734-2000

ADVANCED TICKETS AT RECORD TAPES & RECORDS, NEWSPAPERS & SHERWOODS IN JEROME

**HURRY!**

The contractor is ready to start work on our

**New Kling Gallery**

First we must move every piece from our present Maple Shop.

An Opportunity for you to buy at our cost and below . . .

Sofas, Chairs, Lamps, Tables, Love Seats, Game Tables, Pictures Etc.

Drop in today and see these values!

**No Money 'Till July**

**Clair's**  
Serving Since 1946

204 Main Ave. North Ph. 733-7111

CRUISE \* CARIBBEAN \* CRUISE \* CARIBBEAN \* CRUISE \* MEXICAN RIVIERA

**CRUISE**

For A Special Kind Of Vacation  
Fall And Winter Cruises Now Filling.

EARLY BOOKING NECESSARY

**Princess Cruises** **Sun Line Cruises**

**COMMODORE Cruise Line, Limited** **HOME LINES**

**PIROTTKI LINES** **Ward Line** **K. LINES - TRAVEL CRUISES**

**Karageorgis Cruises** **Holland America Grand Caribbean Cruise**

**Carras cruises** **COSTA CRUISES "C"** **Sitmar Cruises**  
It's an Italian Festival.

**ROYAL VIKING LINE** **CUNARD** **Queen Princess Cunard Cruises**

**Joe Spalisbury's Magic Carpet Travels**

230 South Main • Since 1958 • 1416 Overland • (Burley, 678-215)

MEXICAN RIVIERA \* CRUISE \* AROUND THE WORLD \* SOUTH PACIFIC

**INTERSTATE AMUSEMENT, INC. THEATRES**  
in TWIN FALLS & JEROME

ON MONDAY AND TUESDAY ONLY  
**DINNER-MOVIE NIGHT**

7:15-9:00  
7:30-9:00

YES! INCLUDES  
GREAT MOVIE AND DELICIOUS DINNER AT  
LITTLE MORE THAN THE PRICE OF YOUR CHOICE!

**4.50** PER PERSON  
REGULAR \$7.00 VALUE

FOR RESERVATIONS CALL THE RESTAURANT OF YOUR CHOICE  
TWIN FALLS 734-8000 WOODS CAFE IN JEROME 324-1111

**END TUESDAY!**  
AFTER BELIEVE A MAN CAN FLY  
SUPERMAN  
ACADEMY AWARD WINNER  
MON-FRI 7:30 & 9:15

**CINE-mall**  
HOME MADE FOOT LONG CORN DOGS  
75¢  
MON-FRI 7:30 & 9:15

**TWIN CINEMA**  
JON VOIGHT  
ACADEMY AWARD WINNER  
BEST ACTOR OF THE YEAR  
THE CONJURER  
MON-FRI 7:30 & 9:15

**MONDAY & TUESDAY 7:10 & 9:15**  
**THE NK CHAMP**

**TWIN CINEMA**  
WALT DISNEY  
THE NORTH AVENUE SPECIALS

**MONDAY & TUESDAY 7:30 & 9:15**  
**GOOD GUYS**  
Starring CHUCK NORRIS

**MONDAY & TUESDAY 7:30 & 9:15**  
**PARADISE ALLEY**  
SYLVESTER STALLONE in  
MONDAY & TUESDAY 7:10 & 9:15

**MONDAY & TUESDAY 7:30 & 9:15**  
**WALT DISNEY**  
THE NORTH AVENUE SPECIALS

**MONDAY & TUESDAY 7:30 & 9:15**  
**GOOD GUYS**  
Starring CHUCK NORRIS

# Horoscope

**A particularly good day to be sociable; Taurians should start out early; Libras might move wisely**

**GENERAL TENDENCIES:** A day and evening when you have considerable charm and magnetic radiation, and you can make rapid progress toward gaining your goals in life. A good time to make plans for the future.

**ARIES** (Mar. 21 to Apr. 19) Contact those from whom you want support to gain your desired goals. The evening can be most ideal with the one you love.

**TAURUS** (Apr. 20 to May 20) Good day for sociability, so contact good friends early and set up appointments to see them. Take no risks with your money.

**GEMINI** (May 21 to June 21) Fine day for civic work that could be helpful to you and others in your community. Gain the favor of influential person and get ahead.

**MOON CHILDREN** (June 22 to July 21) You have fine new plans that can be put in operation efficiently at this time. Be sure to follow your hunches.

**LEO** (July 22 to Aug. 21) Look for a better system for handling your daily duties. Take no risks where government matters are concerned. Be sensible.

**VIRGO** (Aug. 22 to Sept. 22) Combine your efforts with persons you want to be allied with in the future. Follow the advice of experts for best results.

**LIBRA** (Sept. 23 to Oct. 23) You can handle important work easily now since the planets are favorable. Go after your aims and get excellent results.

**SCORPIO** (Oct. 23 to Nov. 21) A good time to work on your creative ideas and make big headway. Later you can enjoy recreational activities with congenials.

**SAGITTARIUS** (Nov. 22 to Dec. 21) Try to understand the needs of family members and help them in every way you can. Don't forget to pay important bills.

**CAPRICORN** (Dec. 22 to Jan. 20) Be sure to obtain the information you need at the right sources. Take no risks with present security at this time.

**AQUARIUS** (Jan. 21 to Feb. 19) Contact financial experts and get the advice you need to improve your position in life. Show others you are logical.

**PISCES** (Feb. 20 to Mar. 20) Use positive methods in going after personal goals and gain them easily. Get together with fine friends in the evening.

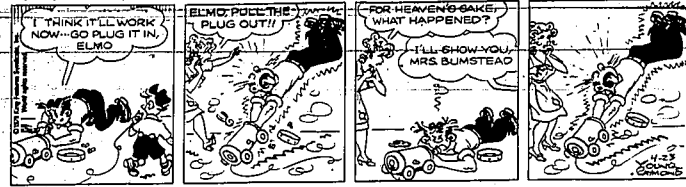
**IF YOUR CHILD IS BORN TODAY...** ...he or she will be very capable in business affairs as well as in art work and will be highly sensitive to surroundings. Teach to be harmonious with others. Religious teaching should come easily in life. Gentle sports are best.

## PEANUTS

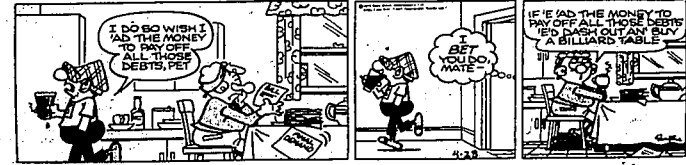
Monday, April 23, 1979



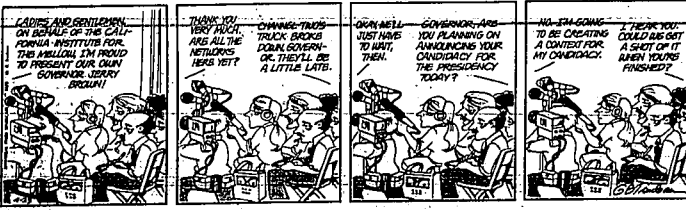
## BLONDIE



## ANDY CAPP



## DOONESBURY



# What's what

**Radio announcer's query about neckwear backfires; babes have lots of changes**

A radio announcer one morning thought it nifty to test his listeners' powers of observation. He said, "About half the men in town don't even know what color ties their wazling. Do you?" At that moment, numerous traffic accidents occurred in just about every section of the city. Men driving to work looked down to check out their ties. Zap!

The billyclubs carried by Brazil's military police supplied by the U. S. Government. And here been for a dozen or more years. At first down there, they were called Johnson sticks. Then Nixon sticks. Then Ford sticks. Now Carter sticks.

Understand there's a new alarm-clock radio out that senses impending rain or snow and wakes you up 15 minutes earlier than usual on such mornings.

**GAMES**  
Q. "Which are the so-called 'men's games' at Las Vegas and Atlantic City and which are the 'women's'?"  
A. Never heard them referred to that way. But it is a fact that around the crap tables are mostly men and around the slot machines are mostly women.

Q. "Which U. S. President was once a sheriff?"  
A. Grover Cleveland was the fellow. Now here's one for you: Which U. S. President had attitudes so badly that for years he could only sleep sitting up? Say Teddy Roosevelt.

Q. "How many months does the average baby stay in diapers?"  
A. Figure 27.5 months. Goes through 6,608 diaper changes, incidentally.

## PEOPLE IN CARS

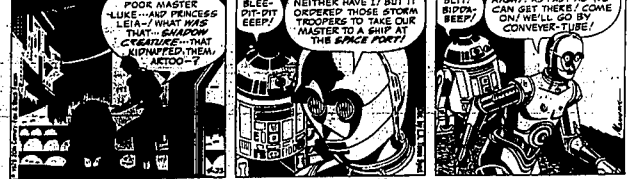
People don't look their best in cars. On the contrary. Maybe the car give them some arrogance. Whatever, it shows. Young men, who may seem easy-going and friendly in front of the fireplace, tend to appear troublesome, even hostile behind the wheel. Girls, even shy girls, while driving look smart-alecky, usually, middle-aged women, the kinder, grandmothers as well, appear bossy in any auto seat, front or back. And elderly men; whether the souls of pleasant people elsewhere, cast the appearance in cars of stubbornness and anger. Can you explain the why of this? Neither can I.

Address mail to L. M. Boyd in care of this newspaper, Copyright, 1979 Crown Syndicate, Inc.

## BASLINE ALLEY



## STAR WARS



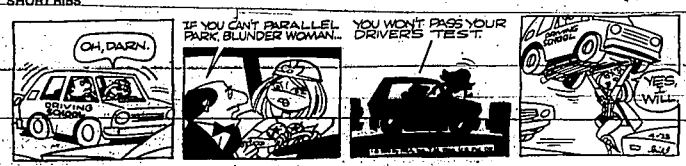
## BEETLE BAILEY



## DENNIS THE MENACE



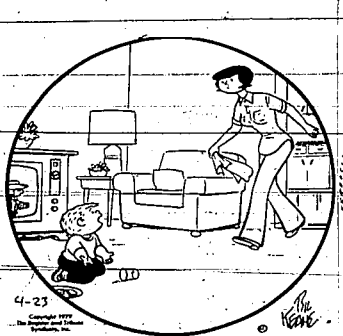
## SHORT RIBS



## REX MORGAN



## FAMILY CIRCUS



If you think KINDERGARTEN is the pits... wait until you hit first grade!

"You don't need a towel, Mommy. The rug drank the milk up."



# At Wit's End

## Who can throw it out first time?

BY ERMA BOMBRECK

I have never known a woman who can look at a mound of leftover food in a bowl or on a platter and throw it away—the first time around.

It has nothing to do with being rugged or having imagination. It must be done with grace. When a woman is born, she possesses a leftover gene that is fully developed by the time she is 25. Then, there is no amount of food too small to save.

A peach pit in a cup of juice, half a waffle, two egg yolks, a broken egg, a heaping spoonful of apple sauce, a turkey carcass, a cup of gravy, a wedge of tomato or an asparagus spear are given shelf space.

The leftover ritual is practiced by every woman in this country. No one

has to tell her how to do it. She knows. First, the leftover is placed in a leftover dish and covered by a lid that is burped, a piece of aluminum foil or put in a pan with a lid. It doesn't matter what the container is just as long as it is covered.

During the next few weeks, the leftover goes through its rotation syndrome. The first few days it occupies the "first row, the second week the second row, and by the third week it's relegated to the back row."

This does not mean that it is ignored. Every time the refrigerator door is opened, someone will pull back the lid or the foil and engage in the original game show of all times called "What Is This?"

The object of the game is never to

throw away a leftover as long as it can be recognized. It is not thrown away until it recognizes you. No fair cheating.

Men do not understand the anatomy of a leftover. They think the process can be hurried by taking food that is left over right from the table and dumping it into the garbage, thus eliminating the ripening process.

© Field Newspaper Syndicate

## Marriage stages modest comeback

By ROBERT REINHOLD  
O.N.Y. Times Service

WASHINGTON — Marriage staged a modest comeback and divorce rates continued to level off.

After a small rise in fertility in 1977, women were back to not having babies in 1978. Infant mortality dropped some more.

And California stood fast as the land of changing mates, with two and one-half times as many divorces as New York, even though California has only one and one-quarter times as many people as New York.

It's all part of the ebb and flow of

small events that loom large in the everyday lives of Americans, and combine to move the economy and government. And it's all summed up in the latest federal compendium of vital statistics, "Births, Marriages, Divorces, and Deaths for 1978," prepared by the National Center for Health Statistics.

Behind the stark-looking graphs and tables are some of the most intimate, traumatic—and joyful—events in the daily flux of life: a teen-age romance in Brooklyn; the agonizing death from emphysema of an old man in Florida; a fatal three-car crash on the

Pennsylvania Turnpike; the bitter end of a short marriage in Los Angeles.

None of the vivid reality of life shows up in the numbers, but they say a lot about the trends that will shape the American scene for the next generation.

For example, the numbers undermine fears of a new baby boom accompanying the modest increase in fertility in 1977. The provisional figures for 1978 show that fertility dropped by 2 percent last year, to 68.4 births per 1,000 women in the childbearing ages, 15-44.

## Nurse graduate fete set

TWIN FALLS — College of Southern Idaho graduating nurses will be honored at a luncheon at 12:30 p.m. Friday at George K's Restaurant, sponsored by the Idaho Nurses Association.

June Penner, of the Boise State University nursing department

faculty and treasurer of the INA, will be the speaker.

Marge Kramer, president of the local district of the association, asks all students planning to attend to reply to her by Wednesday, either at 733-9036, or at her home, 733-3287.

## Valley favorites

GLENDA SACCOMAN  
Rt. 4, Jerome  
BEEF TOSTADAS

can refried beans  
can roast beef (or bake your own roast)  
head lettuce  
tomato  
green bell pepper  
package corn tortillas

1/2 cup cooking oil  
2 cups grated cheddar cheese  
Take roast beef in small bite-size chunks and mix with beans in saucapan. Bring to a boil. Chop lettuce, tomato and pepper and set aside. Put oil in frying pan and fry tortillas flat, until crisp and brown. Put bean mixture on tortillas, top with cheese, lettuce, tomato, and pepper. Serve.

## MVMH infant class starts

TWIN FALLS — Magic Valley Memorial Hospital will start its next series of parent and infant care classes on Wednesday in the hospital kitchen.

The classes, for couples who expect babies in May, June and July, will be held from 7 to 9 p.m. for six consecutive Wednesdays. The last class is on the topic of infant care and will be for any interested person.

The classes are taught by members of the MVMH obstetrics department. For more information, contact Dick Boyd, MVMH public relations officer.

The course informs expectant parents on pregnancy, growth and development of the unborn child, hospitalization, labor and delivery and aspects of care of the infant during the first year of life.

Lectures, discussions, film showings and printed materials are included in the classes.

Additional information may be obtained by calling the hospital, 733-1511, and asking for Roberta Reynolds or Pat Hollibaugh in the obstetrics department.

out front with robert bruce®

Sportive knit shirts from Robert Bruce® with casual good looks ready for action! We've shown just two looks from our collection of Daeron polyester knit, 20.00. Check out all our cotton-ready shirts from Robert Bruce® in a whole myriad of colors to coordinate with your favorite slacks.

men's shop

open 10 a.m. - 9 p.m. Mon., Fri. Tues., Wed., Thurs., Sat. 10-6 Sun. Noon-5 p.m.

In our temporary location by buttray's in the blue lakes shopping center.

**SPRING IS HERE . . .**

We have a complete line of **TORO MOWERS**

- SIDE BAGGER
- REAR BAGGER
- PUSH
- SELF-PROPELLED

SCOTT'S "LAWN PRO" DEALER

- We loan spreaders with product purchase.
- Power Rakes now available to rent.

**PRICE HARDWARE**  
733-5477

**Viking's Spring Sewing Sellabration**

**FACTORY AUTHORIZED SALE!**

Viking's full line of famous Swedish quality sewing machines, including the new top of the line electronic machine, is now available. European models are priced to move during this factory authorized sale!

Highlighting the selection are special introductory prices on Viking's new European made, mid-priced machines.

Get a great Viking value during Viking's Spring Sewing Sellabration!

**VIKING**  
From Husqvarna of Sweden

Come discover Viking...and so much more.

**SALES SERVICE LESSONS**

**MOYES** Sewing Center Fabric Shop

236 Seventh Ave. E. Ph. 733-7479  
1 1/4 blocks OR Shoshone St. East Twin Falls

Attend the exciting special performance of the

# BOISE PHILHARMONIC ORCHESTRA IN CONCERT

Thursday, April 26, 8:15 p.m.  
College of Southern Idaho Auditorium

Featuring Guest Artists  
Elizabeth Volkman      Lionel Stubblefield  
Alyce Rogers              William Dainsby

Bring the whole family to enjoy one of the most incredible musical accomplishments of man — Beethoven's Ninth Symphony. Accomplished guest artists combine with the Boise Master Choral and the Magic Valley Choral in the magnificent finale, Ode to Joy, Beethoven's first introduction of human voices into the symphony. Handel's Water Music rounds out an unforgettable evening, with Daniel Stern conducting one of the nation's fine symphony orchestras.

Tickets on sale at:  
College of Southern Idaho Student Union Building  
First Security Banks in Twin Falls

We gratefully acknowledge the support of the Idaho Arts and Humanities Commission and the National Endowment for the Arts, Washington, D.C.

**First Security Bank**  
of Idaho, N.A.  
Member FDIC



Dear Abby

# George's free-loading children play havoc with marriage

By ABIGAIL VAN BUREN  
© by The Chicago Tribune  
New York News Syndicate  
DEAR ABBY: Two years ago I married George — a sweet, generous man — with five grown children, all married, with families of their own. My complaint: George and I have spent only six weeks alone since our marriage!

living with us for weeks and sometimes months at a time. We have a large home, but we're far from rich, and when they're here our grocery bills are sky high. They've yet to contribute one dime. George and I get along fine until his kids move in, then we argue all the time. I love George, but if those free-loaders don't leave us alone, I'm leaving him. Any advice?

HAD IT  
DEAR HAD IT: It's obvious that George is a soft touch for his kids, so don't YOU be the heavy. (Let George do it.) Tell him that you are through

being a pigeon for a flock of homing pigeons. Then prepare to (a) live with the illa you know or (b) fly to others you know not of.  
DEAR ABBY: Some time ago you had a letter from someone who said the minute he opened his newspaper his nose started to run, his eyes watered and itched, and he went into a sneezing fit. You said he was probably allergic to the ink in the newspaper. You were right!  
Years ago my son was being treated by one of the most highly regarded allergists in the country. After many tests it was discovered that he was allergic to newspaper. The doctor

advised him to dry-out the newspaper thoroughly in a warm (200 degree) oven before reading it.  
My son followed the advice, and it worked!  
CHELMSFORD, MASS.  
DEAR CHELMSFORD: Thanks for the tip. And if any of you readers out there try it, let this serve as a warning. DO NOT overheat the newspaper. It contains highly flammable material!  
DEAR ABBY: I recently learned that my husband's grandmother was very much offended by the letter I wrote thanking her for her wedding gift — it seems that everyone in the

family calls her "Nanna" but not being aware of this, I addressed her as "Mrs. Brown" in the salutation, and again in the body of the letter.  
Abby, she never asked ME to call her "Nanna". In fact, I don't recall that she ever asked me to call her anything.  
Quite frankly, since I have seen her only a few times, I thought formal "Mrs. Brown" would be more appropriate — and anything more familiar would be a bit presumptuous.  
Why can't people accept a thank-you letter and appreciate its sincerity and promptness without trying to find

something wrong with it?  
BUGGED IN MESA, ARIZ.  
DEAR BUGGED: Some can. But not Nanna.  
CONFIDENTIAL TO MARY L. IN LA JOLLA: Anyone who maintains that he's too old for "love stuff" either is or may as well be.  
Are your problems too heavy to handle alone? Let Abby help you. For a personal unpublished reply, write: Abby, Box 89700, Los Angeles, Calif. 90069. Enclose a stamped, self-addressed envelope.

# Dr. Lamb Device called tinnitus masker can soften ringing in ears

By LAWRENCE E. LAMB, M.D.  
Dear Dr. Lamb,  
Can you tell me if there is anything I can do for ringing in the ears? They also sound like birds chirping all the time. I have had this problem for several years. I take various kinds of medicine and I think some of them may be the cause.

Very good results have been reported with this device, called a tinnitus masker.  
I am sending you The Health Letter number 12-10, Help For Tinnitus, Noise or Ringing of the Ears. It will discuss this common problem in more detail for you and will give you more information about the new methods of management that have provided relief for a large number of people. Other readers who want this issue can send 50 cents with a long, stamped, self-addressed envelope for it. Send your request to me in care of this newspaper, P.O. Box 1551, Radio City Station, New York, NY 10019.  
You should realize that this annoying problem is a symptom. It can be caused by a number of different factors, one of which is medicine.

Simple aspirin can cause the problem in some people of course, if it is caused by something specific like that, your doctor can determine the cause and correct it for you. Otherwise, take heart, there are some methods available that could provide you the relief you're seeking.  
Dear Dr. Lamb,  
I read your column about cirrhosis

of the liver. I have been told that I have cirrhosis of the liver, but I have never even tasted any alcoholic beverages of any kind nor have I ever smoked.  
Dear Reader,  
As you know, cirrhosis of the liver means scarring of the liver. This scarring occurs because of previous injury or damage to the liver. There

are many ways that the liver can be injured, even as a result of right heart failure. Fluid accumulates in the liver, stretches it and results in injuries. Also, the liver can be injured from a variety of toxins, infectious agents and from disorders of the formation and drainage of bile.  
About 60 percent of all the cases of cirrhosis of the liver are caused from

the excessive use of alcohol. That means about 40 percent of the people with cirrhosis of the liver have it for some other reason. Obviously, you fall in the 40 percent category.  
How serious cirrhosis of the liver is literally depends upon how much permanent damage to the liver has occurred. That is extremely variable. (Newspaper Enterprise Assn.)

Dear Reader,  
Welcome to the club. Well over 30 million adults in the United States have similar symptoms. Go see an specialist for an examination. A couple of years ago there were a limited number of things that could be done for people with this problem. Now there are some things that can help.  
People who have noises in the ear associated with hearing loss often benefit from proper fitting with hearing aid. Incidentally, some people have hearing loss and don't know it because the loss doesn't involve the range of sounds used for normal human conversation.  
People who have no hearing defect can have the sounds masked, in your case, masking the chirping. A little device that looks exactly like a hearing aid can be attached to the ear to provide a continuous broad spectrum noise that is not nearly so irritating. This external noise, rather than making matters worse, helps because it masks the annoying sound.


**Special cart**  
COLUMBUS, Ind. (UPI) — A special cart for food processor owners is new from a Columbus manufacturer of kitchen stepposts and other home products. The cart has a mangle butcher block work surface with V-groove to collect juices, a built-in, multi-outlet cord, a slotted drawer to hold processor attachments, lower steel shelves and heavy-duty four-inch chrome casters with rubber tires. (Processor Partner Cart, Cosco Home Products, 2525 State St., Columbus, Ind. 47201)

**KH. Grange plans dinner**  
KING HILL — The King Hill Grange will hold a potluck progressive dinner at 6:30 p.m. Tuesday. A style show and program will be held at 9 p.m. at the Grange hall after the dinner, under the direction of Mrs. Frank Jones, sewing chairman.  
The salad course will be served at the home of Mr. and Mrs. Dennis Allen with the main course at the Tom Timbers home. Dessert will be served at the Lynn Sherman home.

**Communication class set**  
BURLEY — A class on improving communication, open to all interested persons, will be offered at Cassia Memorial Hospital in Burley from 8:30 a.m. to 12:30 p.m. Wednesday. The class is sponsored by the Southeastern Idaho Center for Health Resources, Inc., which is based at Idaho State University, Pocatello, and Cassia Memorial Hospital, Susan Franklin Heiron, a former public health educator at Long Beach, Calif., will be the instructor.  
Registration is required by April 23 and the class is limited to 35 participants. Registration is handled by John D. Mackfield, executive director of the Southeastern Idaho Center for Health Resources Inc., ISU, Box 8082, Pocatello.

**WE'VE MOVED!**  
Singer Sewing Center  
Your complete Sales & Service Center for Singer Products!  
441 Main Ave. E. 733-2344  
Next to Walker Furniture  
Come by and see us today!

**SHOW YOUR APPRECIATION TO YOUR SECRETARY WITH FLOWERS FROM**



**fox floral**  
733-2674  
647 Main Ave. W.

**AUCTION**

**APRIL 28**  
GHELE ANTIQUES, CLOVER  
Advertisements: April 28  
Went, Ellers, Bennett, and Messersmith, Auctioneers

**APRIL 29**  
PAUL COUCH AND RAMONA COUCH  
Advertisements: April 29  
Went and Estee, Auctioneers

**APRIL 28**  
MACKAY COMMUNITY AUCTION, MACKAY  
Advertisements: April 28  
Went, Ellers, Bennett, and Messersmith, Auctioneers

**APRIL 29**  
HAILEY BARNY  
Advertisements: April 25  
Silver Spur Auction Service, Auctioneers

**APRIL 29**  
ESTATE AUCTION  
Advertisements: April 27  
Robert Hoeklin, Bob Mann, Auctioneers

**\$150,000<sup>00</sup>**

# WORLD RUSTY SALES

OPEN 9:30 A.M. TIL 5:30 P.M.

BUY NOW FOR MOTHER'S DAY, GRADUATION, BRIDAL GIFT OR FATHER'S DAY

<p><b>LADIES SIGNOR DRESSES</b> Reg. 28.00 <b>\$17.88</b></p> <p>Street length styles in polyester. Sizes 8 to 18.</p>	<p><b>JR. TOPS BY ALBEE</b> Reg. 12.00 <b>\$6.99</b></p> <p>Short sleeve styles in the newest fashion colors.</p>	<p><b>LADIES ALL-WEATHER PANTCOATS</b> Reg. 38.00 <b>\$19.99</b></p> <p>Your choice of color in peach, tan &amp; navy.</p>	<p><b>PARK AVENUE PANTY HOSE</b> If Perfect 2.00 <b>77¢</b></p> <p>Hush Hush style. Medium beige &amp; mellow beige. In petite, medium and tall.</p>
<p><b>PARK AVENUE SUPPORT PANTY HOSE</b> If Perfect 3.95 <b>99¢</b></p> <p>Medium beige, mellow beige. Sized A-B.</p>	<p><b>LADIES OR JR. TUBE TOPS</b> Reg. 3.00 to 6.00 <b>\$1.99</b></p> <p>Many styles and colors by Sally Gee.</p>	<p><b>KEDS BOAT SHOES FOR WOMEN</b> Reg. 18.00 <b>\$9.99</b></p> <p>Sizes 5-10. Sturdy duck rubber with terry lining.</p>	<p><b>LADIES LUXURIOUS LONG GOWNS</b> Reg. \$13 ... <b>\$6.99</b></p> <p><b>LUXURIOUS BABY DOLL GOWNS</b> Reg. \$12 ... <b>\$4.99</b></p>
<p><b>22-INCH STEREO CENTER</b> Reg. 349.95 <b>\$249.00</b></p> <p>AM/FM stereo 3 speed record changer. 8-track and cassette player.</p>	<p><b>LADIES OR JR. KNEE HIGHS</b> Reg. 3.00 <b>99¢ Pr.</b></p> <p>Size 9-11. Turned cuff. Velour style. Assorted colors.</p>	<p><b>BABIES MOBILE CAROUSEL</b> Reg. 16.00 <b>\$9.99</b></p> <p>Wind-up musical unit. Rod attachment holds mobile to baby's crib.</p>	<p><b>GIRLS' SANDALS</b> Reg. 7.99 <b>\$5.99</b></p> <p>2 styles w/adjustable straps. Sizes 9-4 in. Crepe bottom.</p>
<p><b>MENS' JOGGING SUITS</b> Reg. 30.00 <b>\$19.99</b></p> <p>2 pc. 100% acrylic. Long sleeve. Full zip.</p>	<p><b>MENS' NECKTIES</b> Reg. 5.00 ea. <b>2 for \$5</b></p> <p>Choose from many colors and styles.</p>	<p><b>MENS' FARAH KNIT JEANS</b> Reg. 15.50 <b>\$11.99</b></p> <p>Select group 100% polyester jeans.</p>	<p><b>BOYS' KNIT SHIRTS</b> Reg. 6.50 <b>\$2.99</b></p> <p>Polyester/cotton blend. Short sleeve in sizes 8-18.</p>

# Business



Sylvia Porter

## Airline guide not complete

If you call a travel agent or airline reservation clerk to find out which airlines fly between any two cities in North America, the answer invariably will come from a single source — the "Official Airline Guide" (OAG).

But — what you are told may be wrong or incomplete. Roughly the size of a major city's "Yellow Pages," the OAG is the only publication sold in the U.S. that combines the passenger flights and fares for all domestic airlines in the U.S., Mexico, Canada and the Caribbean. It is published by Reuben H. Donnelley Corp., a subsidiary of Dun & Bradstreet.

Subscriptions to the twice-monthly guide cost about \$10 a year. The book is such a fixture in corporate travel departments and the offices of airline booking and travel agents that it's commonly known as "the Bible," reports my associate, Brooke Shearer.

But the guide's information is incomplete and biased, claims the Federal Trade Commission. In a recent successful suit, the FTC charged OAG's publishers with illegally conspiring with the major airlines to omit and bury facts about certain flights offered by smaller air carriers.

The result: Commuter and intrastate airlines lost passengers, the major airlines gained them, and you (the public) spent more time and money flying than necessary.

Before the FTC began its probe, the Donnelley Corp. refused to print any of the connecting flights provided by small commuter airlines. These carriers — Royale, Primair, Metro Rocky Mountain, Pilgrim, etc. — generally specialize in transporting passengers from small communities (not served by the major airlines) to larger cities, which, of course, are covered by the big airlines.

Most of the more than 7 million passengers who fly on commuter carriers connect with other airlines, so the absence of many facts about commuter connections was "especially injurious," noted the judge who heard the case, James S. Timony. Because reservation and travel agents themselves didn't know that commuter connections existed, you, the traveler, were forced to wait for flights offered by major airlines and which were listed by the OAG. This needless wait might cost you an extra business day or prompt you to rent a car to reach your final destination quickly.

Among the omissions from the guide were details on discount fares that most commuter carriers have arranged with the leading airlines. Since the OAG did not reveal such information to ticket agents, you ended up being overcharged.

In 1976, as a result of the FTC inquiry, the guide shifted policy and began printing commuter connections. Business on these airlines picked up almost at once. But the

OAG continued discriminating against smaller lines in another way. It listed certain of their flights after those of the big carriers.

Silly or not, it's a well-established fact that being at or near the top of any list — political, social, athletic — is a competitive advantage. As do many voters, reservation clerks make their selections by reading from the top down. The first convenient flight listed is the one they book even if it's a competitor's.

To correct for this quirk of human nature, the OAG — randomly listed identical flights of the major airlines. But it carried the commuter and intrastate airline flights which left at the same time and for the same destination in a separate category farther down the list.

These discriminatory editorial decisions, ruled the judge, were the product of both close financial ties between Donnelley Corp. and the big airlines — and a conspiracy.

In 1975 alone, Donnelley received roughly \$3 million in subscriptions and "other" fees from the major carriers.

Also, in 1971, representatives of the leading airlines met with the OAG's publisher and another top manager in a downtown Washington, D.C., hotel. The chief topic was whether or not to integrate the flight listings of the minor carriers with those of the larger lines. All but American and National airlines voted "no."

The Official Airline Guide caught the message. It has maintained its discriminatory policies — at least until this recent court ruling directing the publisher to cease and desist.

Now, though, the next time you call for flight information, you may get the full story you need — accurate, complete, unbiased guidance on how to get from here to there in the fastest time you desire at the cheapest cost available.

©Field Enterprises, Inc.

## Calling information to screen of home TV goal of Utah firm

By PETER GILLINS  
SALT LAKE CITY (UPI) — Want the latest news-headlines, sports scores, stock reports or airline schedules? Just punch 'em up on your television screen.  
If Bonneville International Corp. has its way, that's just what Americans soon will be able to do: Call up written information on their television sets by punching "pages" coded into a keyboard about the size of a Texas Instruments calculator.  
In fact, the keyboard is manufactured by Texas Instruments Corp., which has collaborated with Bonneville, a broadcasting conglomerate owned by the Mormon Church, to develop an American version of teletext — a sort of newspaper via television system that has been in use

in Europe for several years.  
"But we don't claim it will replace the newspaper," said Bill Loveless, director of engineering for Bonneville. "This is an entirely new service. It will not replace the newspaper. It will not replace TV news."  
Last June, KSL Television, Bonneville's Salt Lake City outlet, began broadcasting an experimental teletext signal piggyback on its regular television transmission.  
The written information is transmitted on two unused lines of the television screen at the top of the picture tube where they are invisible. A special decoder in the set breaks the signal down into a video display that fills the screen with 20 lines of written copy — 32 characters to a line.



BILL LOVELESS  
... entirely new service

Loveless said the computerized system is capable of transmitting up to 800 pages-of-words-and-graphic-symbols in six colors. The viewer-just selects a page number from an index and punches it into the small selector.

He can read the words alone over a color background, or superimpose them over regular television programming.

The 800 pages contain approximately 100,000 words — about the same as a 50-page newspaper. The information bank can be continuously updated. The entire 800 pages of information are rebroadcast every two minutes.

Bonneville has not yet determined what kind of information will be presented. But it is considering wire service news, stock market reports, sports, weather, road conditions, airline and bus schedules and advertising.

## Trade winds

**JB's income up**  
SALT LAKE CITY — JB's Big Boy Family Restaurants, Inc. Reports net income of \$53,843 or three cents a share on revenues of \$7.8 million during the second quarter ending March 12. This compares with net income of \$11,416 or seven cents a share on revenues of \$7.2 million in the same quarter a year ago.

per cent expected a drop. In Utah and Idaho, 63 percent expect an increase, 23 per cent anticipate a decrease and 9 percent expect no change.

**Metal collected**  
BOISE — The Reynolds-Albertson's aluminum recycling program collected 53,900 pounds of aluminum during January and February in the Boise, Twin Falls and Pocatello areas and more than 200,000 pounds in Idaho, Washington and Utah.

**March top month**  
PORTLAND — March was the top month for deliveries of front wheel drive Dodge Omni and Plymouth Horizon cars in the Portland sales zone of Chrysler Corporation, with 1,087 units retailed, up 17 per cent from 929 in March 1978.

Dealers in the zone, which also includes Idaho, delivered 376 new Dodge D50 and Plymouth Arrow small pickup trucks.

**Optimism strong**  
LOS ANGELES — Business optimism continues high in the west, according to the Prudential Insurance Co. western business forecast, covering 12 states including Idaho.  
For the region, 76 per cent of those polled expected second quarter gains over the first quarter; 11 percent thought business would stay the same and 13

**Records for G-P**  
PORTLAND — Georgia Pacific Corp. reports first quarter earnings of \$7 million on sales of \$1.04 billion, setting records in both categories.  
Sales for the forest products, pulp, paper and chemicals maker were up 24.3 percent and earnings advanced 20.3 percent from 1978 levels. Primary earnings for the quarter ending March 31 advanced to 71 cents from 62 cents a year ago.

## Guaranteed loans outlined

TWIN FALLS — The American Bankers Association wants to encourage use of Farmers Home Administration guaranteed loans.

The ABA has published a guide called "A Banker's Guide to Guaranteed Loan Programs."

The FmHA has earmarked \$50 million for farm ownership loan guarantees and \$25 million for operating loan guarantees, according to the ABA. The national emergency loans run as high as \$2.5 billion.

The purpose of the ABA guide is to identify and analyze the advantages and disadvantages to banks of participating in the loan programs, to provide step-by-step procedures and examples of forms and supportive materials needed for making loans in the programs and to assist banks in complying with requirements and conditions of the regulations.

The guide is available as number 049100 from Order Processing, American Bankers Association, 1120 Connecticut Ave., N.W., Wash., D.C., 20036, for \$25 to ABA members and \$32 to nonmembers.

NEED EXTRA CASH?  
RED'S TRADING POST  
PAWN

MICHELIN-DAYTON TIRES  
DON PIEPER'S GAS & TIRE CENTER  
240 Addison Avenue West • 733-3427  
WE NEVER CLOSE

JOHN DEERE  
24 VOLT CHANGED TO 12 VOLT SUCCESSFULLY  
WAYNE GOETZ TRACTOR SERVICE & REPAIR  
423-4247  
NEED MORE HORSES — TURBO CHARGE  
CALL FOR MORE INFORMATION

# Home Demonstration.

Rate	Type	Minimum	Time	Yield
5.25%	Passbook Savings	\$10	No Limit	5.39%
5.75%	Special Passbook	\$100	90 Days	5.91%
6.50%	Certificate	\$1,000	1 Year	6.71%
6.75%	Certificate	\$1,000	2 1/2 Years	6.98%
7.50%	Certificate	\$1,000	4 Years	7.78%
7.75%	Certificate	\$1,000	6 Years	8.06%
8%	Certificate	\$1,000	8 Years	8.33%

A savings plan for everyone! It's really true at Home Federal. Interest rates vary from 5 1/4% to 8% depending on the money you have available and the plan you choose. Each account is insured up to \$40,000... even higher for families. Our people are friendly, courteous and they really know their business. You'll like every aspect of saving at Home Federal... particularly the fast rate at which your savings grow.

## Home Federal

- Boise: Downtown, 8th and State • 342-4557  
Westgate Plaza • 376-6510  
Nampa: 500 12th Ave. South • 466-4634  
Caldwell: Kimball and Dearborn • 459-1518  
Mountain Home: 400 N. 3rd East • 587-8417  
Twin Falls: 1097 Blue Lakes Blvd • 734-7264  
Emmett: 250 South Washington • 365-6331

bring it on home  
MEMBER FS LIC  
ELECTRONIC DEPOSIT  
LENDER

Home Federal Savings and Loan Association of Nampa, member FS LIC

# Pay Less

## April Value Days

### Bargains Galore

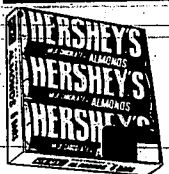


**Fashion Tones INTERIOR FLAT PAINT**  
Excellent covering quality, outstanding color retention.  
Regular \$6.99 **\$4.99** Gallon



**Colonial POWER STRIPPER**  
Powers off paint and rust. Fits most electric drills.  
Reg. \$3.99 **\$1.99**

### Springtime Values



**HERSHEY'S 6-PACK CANDY BARS**  
Choose from Kit Kat, Reese's cups, Milk, chocolate or with almonds. 2 1/2 size bars.  
Regular \$1.39 Pk. **99¢** 6-Pk.



**FISHER'S PARTY PEANUTS**  
12 oz. tin of Party Peanuts.  
Regular \$1.29 Ea. **87¢** Each



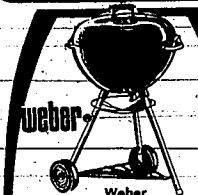
**Brown & Haley ALMOND ROCA**  
America's finest confection. A great Mother's Day gift.  
Regular \$2.89 **\$1.99** 9 Ounce Tin



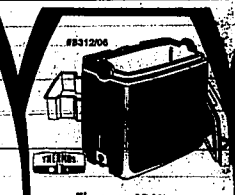
**COMET CLEANSER**  
21 Ounce  
Reg. 49¢ Each **39¢** Each



**CHUNK TUNA**  
Chicken of the Sea  
Reg. 89¢ **59¢** White 2000 Last



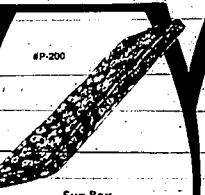
**Weber KETTLE BAR-B-Q**  
Two-method charcoal cooker with aluminum legs, ash cooker and porcelain finish.  
Regular \$69.99 **\$49.99**



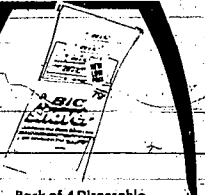
**Thermos 12 Liter "JUGLER" COOLER**  
Polyethylene case that doubles as jug or cooler.  
Regular \$16.99 **\$13.99**



**Ice Substitute BLUE ICE ICE PACK**  
5" x 12" for use in conventional coolers.  
Regular 99¢ **79¢**



**Sun Box CHAIR PAD**  
22" x 32" foam filled pad with vinyl cover.  
Regular \$12.99 **\$9.99**



**BIC SHIVERS**  
Pack of 4 Disposable Shavers.  
Regular 79¢ **49¢**

All items and prices in this advertisement available while supplies last. OPEN 9AM to 9PM Monday thru Saturday. Twin Falls, Idaho 1139 Ad. Ave. East OPEN 10AM to 6PM

### UGANDA'S IDI AMIN not found in Jinja

## Key Uganda city falls to invader

JINJA, Uganda (UPI) — Tanzanian troops Sunday captured Uganda's second largest city of Jinja, assuring that the nation's electrical supply — but found no trace of Idi Amin, who was thought to be hiding there.

A UPI correspondent and photographer accompanied 2,000 Tanzanian soldiers on the 40-mile journey from Kampala to Jinja, across the Nile River at the Owen Falls Dam.

The dam provides Uganda with most of its electricity and it was feared Amin's troops would try to destroy it before it was captured by the Tanzanians.

Jinja residents cried "Welcome, welcome," and "Thank you, now we are free," pelting the Tanzanians with flowers as they marched down the street behind one T34 and two T34 Soviet-made tanks.

Despite previous speculation that Amin was hiding in Jinja and planning a last stand with a handful of soldiers still under his command, there was no sign of the dictator who ruled Uganda for eight years, during which thousands were murdered.

The government in Kampala said last week Amin is probably in Libya. Mothers held their babies up to see the Tanzanians, and Asian shopkeepers pranced jubilantly in the street. Several old women appeared to be dancing themselves into a frenzy.

Jinja appeared almost deserted of soldiers, but those that were found were dealt with harshly.

Witnesses reported that the Tanzanians stopped one Ugandan in civilian clothes who was carrying a knapsack that contained an Ugandan army uniform. He was led away, and his head body was found in the street a short time later.

As the Tanzanians entered the town, many of them armed with Russian AK47 assault rifles, they stopped at every intersection and fired down the empty streets.

## Cambodians flee before Viet attack

BANGKOK, Thailand (UPI) — Vietnamese troops using Soviet-built tanks smashed Khmer Rouge defenses in western Cambodia Sunday, driving tens of thousands of soldiers and civilians into Thailand in a major retreat for pro-Peking forces.

The Vietnam-backed Phnom Penh government claimed its naval forces destroyed the Khmer Rouge navy along the southwestern coast, sinking or capturing about 50 ships.

Thailand military sources said more than 25,000 Khmer Rouge soldiers and civilians forced their way into Thailand near the border town of Aranyaprathet, 145 miles east of Bangkok, despite Thai efforts to stop them.

The Khmer Rouge soldiers, which were supported by China, told Thai officials that Vietnamese units led by Soviet-built T-54 tanks began surging forward through a screen of grey drizzle early Sunday morning.

Military sources said Thai observation planes confirmed the presence of at least 15 Vietnamese tanks close to the border.

## Limits on trade may be loosened

MOSCOW (UPI) — Rep. Charles Vanik said Sunday the Congress may loosen the restrictive sections of the Jackson-Vanik trade amendment as early as August and that it could help clear the way for ratification of a new SALT treaty.

Vanik, D-Ohio, is co-author with Sen. Henry Jackson, D-Wash., of the amendment to the 1974 trade act that links tariff reductions and the granting of credit to a freer Soviet emigration.

Vanik in Moscow with a 17-member U.S. Congressional delegation that ended its visit Sunday, said recent Soviet emigration figures — which show a record 4,000 persons a month — show a softening of the Soviet position.

He also said there have been some movement on cases considered the priority by Congress.

# TV violence warps opinion of world

PHILADELPHIA (UPI)—People who watch a lot of television have a more pessimistic, morbid view of the world and think it is much more violent than it really is, according to a University of Pennsylvania study.

At the same time, said a survey by researchers at the Annenberg School of Communications, violence in weekend children's television has reached near record levels at all networks, with violence playing a role in almost 100 percent of weekend and daytime programs aimed at children.

There were 15.6 violent incidents per hour in 1977 in children's programs, but it rose to 25 per hour in 1978, five times the exposure given to more adult audiences in prime time. CBS had 26.8 incidents per hour, with ABC showing 26.3 and NBC 20.3. NBC led the increase in children's violence but also led the way in reducing violence in early-evening prime time viewing, it said.

The study by researchers George Gerbner, Larry Gross, Nancy Signorilli, Michel Morgan and Marilyn Jackson-Beock was released Sunday.

It said its findings on the 1977 television season reinforced earlier conclusions that watching television, probably because it is violence-filled, gives the viewer "a heightened and unequal sense of danger and risk in a mean and selfish world."

It said the findings "continue to show that young people who watch more television are more apprehensive about their own safety and are more likely to think that people are mean and selfish."

The studies also show that television portrays more violence toward the young, women, non-whites and foreigners and both lower and upper classes but not middle class members. Violence toward women on television increased, the study said, especially on children's programs.

## LEGAL NOTICE

**NOTICE OF INTENDED RULE-MAKING AND NOTICE OF HEARING**  
Pursuant to Section 87-2203(a), (1), Idaho Code, notice is hereby given that the Idaho Department of Health and Welfare, Division of Environment, has initiated rule-making and scheduled a hearing. The proposed action, under Docket Number 020-7301, involves the rules governing Air Pollution Control, Title 3, Chapter 1, Rules and

## LEGAL NOTICE

Regulations of the Department of Health and Welfare; miscellaneous amendments to the administrative and technical procedures to be used by the Department in the requirements of the Federal Clean Air Act, as amended in 1977; "non-attainment" plans for Lewiston, Soda Springs, Pocatello, Boise and Kellogg; and operating permits for the major air-polluting emitting facilities in the non-attainment areas.

The following is a descriptive summary of the substance of the intended action and the principal issues involved:  
**RULES GOVERNING AIR POLLUTION CONTROL**, revising and adding definitions of terms used (Manual Section 1-1002); amending the visible emissions regulations to be more stringent for most existing sources (1-1202); amending the fuel burning equipment regulation to provide emission limits based on type of fuel burned and equipment size and age (1-1301); adding a new regulation to control emissions of particulate matter based on stack gas flowrate (1-1302); based on weight of material processed; elimination of the regulation on portable asphalt plants (1-1701); 1-1704; and other modification of the nitrogen-burning regulation (1-1203); adding provisions to allow the Director discretion in enforcing emission limits on compliance data by issuing orders specific to each source (1-1900); a new regulation for the review of new sources in non-attainment areas which specifies control technology to be used; required emission reductions for new sources, banking of excess reductions and benefit to all quality (1-1905); and correction of an error in the standard for new incinerators (1-1907).

**"NON-ATTAINMENT" PLANS.** These plans describe in detail the actions the Department intends to take to insure that air quality standards are attained and maintained in specified communities.

**OPERATING PERMITS.** These permits set forth the operating conditions and emission limitations each source must meet.

A public hearing concerning the proposed action will be held on Wednesday the 10th day of May, 1978, at 7:00 p.m. in the Human Resource Center, 122 Memorial Drive, in the city of Pocatello, Idaho. This is the third of five hearings. Hearings have previously been conducted in Soda Springs and Lewiston, and additional hearings will be scheduled and announced for Boise and Kellogg when the "non-attainment" plans for these communities are complete.

## LEGAL NOTICE

Prior to the public hearings, any person can review the text of the proposed rules in any of the Regional Administrative Offices of the Department or the Offices of the Attorneys General, Health and Welfare Division, located at Coeur d'Alene, Lewiston, Caldwell, Boise, Twin Falls, Pocatello, and Idaho Falls. Copies of the proposed rules will be made upon request, at the expense of the requesting party. Copies of the proposed non-attainment plans are available, at no charge, upon request to the Custodian of the Records.

Any interested person can submit written comments regarding the proposed rules. All written comments must be directed to the Custodian of the Records and delivered on or before May 16, 1978. Oral and/or written comment can be presented at the above-noted public hearing.

**NOTICE OF LETTING**  
Sealed Proposals will be received by the IDAHO TRANSPORTATION BOARD only at the office of the IDAHO TRANSPORTATION DEPARTMENT, DIVISION OF HIGHWAYS, 3311 West State Street, Boise, Idaho, until two o'clock p.m., on the 8th day of May, 1978, for the work of constructing the roadway drainage structures, curb and gutter and drain pipe pavement on 0.529 mile of Fair

avenue in Filer, known as Idaho Federal Aid Project No. 10-SR5508-4200(5). (FOR ADDITIONAL INFORMATION CONCERNING THIS PROJECT, PLEASE CONTACT THE RESIDENT ENGINEER AT TWIN FALLS 208-733-5800.)  
In Twin Falls County, Idaho Transportation Department, Division of Highways, in accordance with the provisions of Title VI of the Civil Rights Act of 1964 (78 Stat. 252) and the regulations of the Department of Civil Rights, Part 201, the Department of Civil Rights hereby notifies all bidders that it will affirmatively insure that in any contract entered into pursuant to this advertisement, minority business enterprises will be afforded full opportunity to submit bids in response to this invitation and will not be discriminated against on the basis of race, color, or national origin in consideration for an award.

**CONSTRUCTION CONTRACTORS**  
Proposals must be prepared and submitted in accordance with the requirements of Section 102 Proposal Requirements and Conditions of the Idaho Standard Specifications for Highway Construction, Edition of 1978.  
Plans, Specifications, form of contract, proposal forms, and other information may be obtained at the office of the Idaho Transportation Department, Division of Highways, Boise, Idaho, and from the District Engineer at Shoshone, Idaho.  
A charge of fifteen dollars (\$15.00) will be made for each set of plans, payment to be made by check, payable to the Idaho Transportation Department, Division of Highways.  
The right is reserved to reject all proposals, or to accept the proposal of proposals deemed best for the State of Idaho.  
No proposal will be considered unless accompanied by an acceptable proposal guaranty in an amount not less than five percent of the total amount of proposal. This guaranty must be in the form of a Certified Check or a Cashier's Check drawn on an Idaho Bank, made payable to the Idaho Transportation Department, Division of Highways.

## LEGAL NOTICE

Idaho Transportation Department, Division of Highways, in accordance with the provisions of Title VI of the Civil Rights Act of 1964 (78 Stat. 252) and the regulations of the Department of Civil Rights, Part 201, the Department of Civil Rights hereby notifies all bidders that it will affirmatively insure that in any contract entered into pursuant to this advertisement, minority business enterprises will be afforded full opportunity to submit bids in response to this invitation and will not be discriminated against on the basis of race, color, or national origin in consideration for an award.

**CONSTRUCTION CONTRACTORS**  
Proposals must be prepared and submitted in accordance with the requirements of Section 102 Proposal Requirements and Conditions of the Idaho Standard Specifications for Highway Construction, Edition of 1978.

Plans, Specifications, form of contract, proposal forms, and other information may be obtained at the office of the Idaho Transportation Department, Division of Highways, Boise, Idaho, and from the District Engineer at Shoshone, Idaho.  
A charge of fifteen dollars (\$15.00) will be made for each set of plans, payment to be made by check, payable to the Idaho Transportation Department, Division of Highways.  
The right is reserved to reject all proposals, or to accept the proposal of proposals deemed best for the State of Idaho.  
No proposal will be considered unless accompanied by an acceptable proposal guaranty in an amount not less than five percent of the total amount of proposal. This guaranty must be in the form of a Certified Check or a Cashier's Check drawn on an Idaho Bank, made payable to the Idaho Transportation Department, Division of Highways.

## LEGAL NOTICE

Idaho Transportation Department, Division of Highways, in accordance with the provisions of Title VI of the Civil Rights Act of 1964 (78 Stat. 252) and the regulations of the Department of Civil Rights, Part 201, the Department of Civil Rights hereby notifies all bidders that it will affirmatively insure that in any contract entered into pursuant to this advertisement, minority business enterprises will be afforded full opportunity to submit bids in response to this invitation and will not be discriminated against on the basis of race, color, or national origin in consideration for an award.

**CONSTRUCTION CONTRACTORS**  
Proposals must be prepared and submitted in accordance with the requirements of Section 102 Proposal Requirements and Conditions of the Idaho Standard Specifications for Highway Construction, Edition of 1978.

Plans, Specifications, form of contract, proposal forms, and other information may be obtained at the office of the Idaho Transportation Department, Division of Highways, Boise, Idaho, and from the District Engineer at Shoshone, Idaho.  
A charge of fifteen dollars (\$15.00) will be made for each set of plans, payment to be made by check, payable to the Idaho Transportation Department, Division of Highways.  
The right is reserved to reject all proposals, or to accept the proposal of proposals deemed best for the State of Idaho.  
No proposal will be considered unless accompanied by an acceptable proposal guaranty in an amount not less than five percent of the total amount of proposal. This guaranty must be in the form of a Certified Check or a Cashier's Check drawn on an Idaho Bank, made payable to the Idaho Transportation Department, Division of Highways.

**AUCTION**  
Take Notice, that on April 27, 1978 at 11:00 A.M. at the premises of Don O'Neil Chevrolet, the undersigned will sell at public auction, for cash, reserving unto itself the right to bid, the following motor vehicle:  
1978 Olds Cutlass, Number 873659.  
General Motors Acceptance Corp.  
PUBLISHED: Monday, April 23, Tuesday April 24, Wednesday April 25, Thursday April 26, and Friday April 27, 1978.

**WE'VE MOVED!**  
Singer Sewing Center  
Your complete Sales & Service Center for Singer Products  
441 Main Ave. E. 733-3144  
Next to Walker Furniture  
Come by and see us today!

**FHA CARPET 17 COLOR**  
ANY SIZE **\$5.95** YD.  
**REMNANTS — OVER 200 IN STOCK**  
**PAD - AS LOW AS \$1.40 PER YARD**  
**VINYL LINOLEUM \$3.95 /SQ. YD.**  
**CARPET CORNER**  
(WESTERN AUTO BUILDING) on the Twin Falls Mall 232 MAIN AVE. E. 734-6581 FREE ESTIMATES.

**1x6 - 6 FT. FENCING**  
Rough Sawn **FIR**  
**5¢ Each**  
DANN STRAM STATHAM Custodian of the Records and Administrative Procedure Section Dept. of Health and Welfare 700 West State, 5th Floor Boise, Idaho 83720

**LEAKING RAIN GUTTERS? REPLACE THEM WITH Plastro**  
AND DO-IT-YOURSELF  
THE ANSWER TO PAINTING, CORROSION, LEAKING, AND INSTALLATION COSTS  
**20% OFF** Suggested List Price  
**VOICCO**  
TWIN FALLS, ID. 1390 Highland Ave. E. Phone 733-5571

**Amana Radirange** MICROWAVE OVEN  
**Microwave Ovens All Reduced To Clear**  
As Low As **\$198.00** Model ML-1  
**WILSON-BATES** Appliance Stores, Inc.  
• TWIN FALLS • JEROME • BURLEY

**OUR ENTIRE STOCK...**  
• PICTURES  
• WALL DECOR  
• OCCASIONAL TABLES  
• MIRRORS  
• LAMPS (All Types)  
**YOUR CHOICE ... 20% OFF!**  
**TATE Furniture** 1920 Kimberly Rd. TWIN FALLS

**THE SAVINGS ROLL ON WITH STAR VALUES!**  
**Tool Boxes**  
Pickup  
Sizes to fit all pickups **\$99.50**  
This Week Only  
**ABBOTT'S AUTO SUPPLY**  
305 Shoshone St. South Twin Falls



# Jensen says publicity led to conviction

By STEVEN K. WAGNER  
BOISE (UPI) — Franchot Jensen said Sunday his conviction and extensive publicity worked together to help him in his conviction Saturday on one count of embezzlement and 21 counts of illegally dispensing prescription drugs.

Jensen, the former State Hospital pharmacy supervisor, was sentenced to 73 years in prison — three years for each drug count and 10 years for embezzlement.

"I thought there was no question about my guilt, and I am very pleased with the result," Jensen said in a telephone interview with UPI. "I just feel there was a lot of prejudice in the community (Blackfoot, where the hospital is located) where I was tried. In spite of my attorneys trying to get a

change (of venue) to another community where there wasn't so much exposure, we didn't 'lock out' Jensen, and we can't help—but think" pretrial publicity was a factor.

"That is my opinion and the opinion of people I respect very much."

Jensen, who was denied change of venue requests several times, had been charged with 23 counts of illegally dispensing drugs. But he was found innocent of 17 charges after an eight-hour jury deliberation.

Prosecutors had contended he took more than 12 million doses of drugs valued at some \$107,000.

Jensen said many people at the hospital supported his "fight" for exoneration but that they were unable to come forward in his defense because "They worked for the people

who were prosecuting."

"I believe I had a lot of support from the hospital but I feel that was overshadowed by the fact that they worked for the people who were prosecuting," he said. "The repercussions they would have received if they had stood up would have been bad. But I can't blame them. I'm not bitter about that."

Jensen has maintained his innocence since his arrest in September. He held that stance Sunday, but offered no theories on what might have happened to the drugs.

"I was shut out so quickly (when the investigation began) and kept from knowing anything that I have an idea," he said. "I have some theories but they're all so far-fetched as the one I was convicted on. I really can't

get into them. Some are not my ideas but are from people who have had a lot of experience in this kind of thing."

Jensen, who said an appeal "definitely is a consideration," said he does not know what to expect from

7th District Court Judge Arnold T. Beebe, who is scheduled to sentence him May 14.

"After everything else that has happened, the shock of it all, I don't know what to expect," he said. "I

would hope there would be a lot of consideration taken by the judge of my character in the community and the lack of substantial evidence that convicted me. But I'm not a very good judge of character, I guess."

## Report questions Idaho dam safety

BOISE (UPI) — State officials claim this is the first time in the state that a dam could not be built today because they do not meet the state's minimum safety standards.

But they add that does not necessarily mean they are unsafe.

They also are upset, by older dams on which no design records exist. The dams do not meet modern safety standards.

A study ordered by Department of Water Resources Director Steve Allred in 1978 indicates 70 percent of the dams did not meet minimum standards. He said that figure raises

concerns of whether spillways are adequate, the structures are earthquake-proof, and how stable they are.

**Atomic powered irrigation?**

MOUNTAIN HOME (UPI) — Southwest Idaho Development Association President Jack Streeter said his organization may look into using an atomic powered pump to put water on the Mountain Home desert.

Streeter said the association's directors will meet this week to consider alternatives to killing the Swan Falls Guffey project.

The State Water Resources Board said Tuesday it was postponing the Swan Falls project due to environmental reasons.


Streeter said his group may have to dig a deep well on private land near the river and use atomic power to pump it out from the aquifer below the river. He added that such a system may supply water for some 50,000 acres.

# Standing Room Only

My Colleagues in the Big Store across the street have been taking trade-ins faster than I can sell them. I must make some room fast.

Come in and see my big selection of Furniture & Appliances. I promise to give you a deal you can't pass up, or if you prefer, I'll rent you as many pieces as you need.

Drop in today . . . OK?



Jim Ruge

# Coins CLEARANCE CENTER

Across from our main store

## Obituaries

**Joseph Olavarria**  
TWIN FALLS — Joseph Olavarria, 77, of Twin Falls, died Saturday morning after a long illness.  
Born Jan. 8, 1902, at Marquina, Vizcaya, Spain, he had lived in Idaho since 1920. He was a member of St. Edward's Catholic Church in Twin Falls and a former salesman. He married Adela Bengochea at Bilbao, Vizcaya, Spain, on Feb. 5, 1949.

Survivors include his wife of Twin Falls; two sons, Jose Francis of Moscow and Joseph Andy Olavarria of McCall; a daughter, Mary Teresa Olavarria of Boise; and four brothers and two sisters in Spain. He was preceded in death by two brothers.

Mass will be celebrated at 11 a.m. Wednesday at St. Edward's Catholic Church. Rosary will be recited Tuesday at 7:30 p.m. at White Mortuary Chapel with the Rev. Perry Dodds officiating. Friends may call at the mortuary until 10 a.m. Wednesday.

**Joseph J. Williams**  
JEROME — Joseph J. Williams, 61, of Jerome, died Sunday morning at St. Benedict's Hospital following a stroke illness.  
Funeral services will be announced by the Hove Funeral Chapel of Jerome.

**Billy Joe Reynolds**  
TWIN FALLS — Billy Joe Reynolds, 8, of Twin Falls, died Sunday morning at the Magic Valley Memorial Hospital following a long illness.  
He was born July 4, 1970, at Twin Falls and was a member of St. Edward's Catholic Church.

Survivors include his parents, Wally and Carolina Reynolds of Twin Falls; a brother, Wally Reynolds of Twin Falls; two sisters, Carol Lynn and Crystal Yvonne Reynolds of Twin Falls; maternal grandmothers, Emma M. Jasso of Twin Falls and paternal grandmothers, Homer V. Bryant of Twin Falls and Dale and Shirley Murri of Lewiston. He was preceded in death by his maternal grandfather and one uncle.

Mass will be celebrated at 10 a.m. Thursday at St. Edward's Catholic Church with the Rev. Perry Dodds as celebrant. Rosary will be recited at 8 p.m. Wednesday at White Mortuary. Burial will be in Sunset Memorial Park.  
Friends may call at White Mortuary today from noon until 9 p.m. and on Tuesday and Wednesday.

**Dorothy L. Sorenson**  
TWIN FALLS — Dorothy L. Sorenson, 49, of Twin Falls, died Sunday morning at Magic Valley Memorial Hospital.  
Services and obituary will be announced by White Mortuary.

## Services

**BURLEY** — Services for Ruby Kircher, 85, of Burley, who died Saturday, will be held at 10 a.m. today at the Burley Presbyterian Church. Burial will be in Pleasant View Cemetery in Burley. Friends may call at the church one hour prior to services today. The family suggests memorials to the Presbyterian Church Memorial Fund or the Heart Fund.

**GOODING** — Services for Elaine Jane Glattner, 84, who died Friday, will be at 1 p.m. Tuesday in the Gooding LDS Church. Burial will be in Hagerman Cemetery. Friends may call at Thompson-Sears Funeral Chapel this afternoon and evening and at the church Tuesday from noon until service time.

**JEROME** — Graveside services for Mabel Weech Bralnard, 92, of San Pedro, Calif. and former Jerome resident, who died April 15, will be at 11 a.m. today in the Jerome Cemetery.

**BURLEY** — Services for Wreatha May "Tiny" Owens, 82, of Burley, who died Friday, will be at 2 p.m. Tuesday in the Joseph Payne Memorial Chapel. Burial will be in the Gem Memorial Gardens at Burley. Friends may call at the Payne Chapel today from 4 to 8 p.m. and prior to services on Tuesday.

**BUHL** — Graveside services for Sara Ellissa Hensley, 1-day-old infant daughter of Kelley and Denise Hensley of Twin Falls, who died Saturday, will be at 12:30 p.m. today at Twin Falls Cemetery. Friends may call at White Mortuary until noon today.

**BUHL** — Services for Beatrice Wilson Clifford, 63, of Rogerson, who died Thursday, will be held at 10 a.m. today at the Buhl LDS Chapel. Burial will be in

Twin Buttes Cemetery at Annals, Idaho. Friends may call at the church prior to services.

**KING HILL** — Services for Louise Dorothy Southwick, 72, of King Hill, who died last Monday, will be held at 2 p.m. today at the Baptist Church in Glenn Ferry. Burial will be in Glenn Rest Cemetery. Donations may be made to the Handicapped at Lakeland, P.O. Box 200, Medical Lake, Wash. 99022.

**TWIN FALLS** — Services for Ernest Gracin Commons, 84, of Twin Falls, who died Wednesday, will be held at 2 p.m. today at Peace Lutheran Church in Filer. Burial will be in Sunset Memorial Park. The family suggests memorials to the Peace Lutheran Church. Friends may call at the mortuary until 11 a.m. today.

**BURLEY** — Services for Verma H. Cole, 86, long-time Emerson area resident, who died Tuesday, will be held at 2 p.m. today in the Emerson LDS Ward Chapel. Burial will be in the Riverside Cemetery in Heyburn. Friends may call at the church today one prior to funeral.

**TWIN FALLS** — Services for Diana M. Neyman, 32, of Twin Falls, who died Thursday evening, will be at 11 a.m. today at White Mortuary Chapel. Burial will be in Sunset Memorial Park.

**JEROME** — Services for Myrtle L. Leach, 69, of Jerome, who died Thursday, will be held at 2 p.m. today at Hove Funeral Chapel. Burial will be in Jerome Cemetery. Friends may call at the chapel until 1:30 p.m. today.

## Hospitals

**MAGIC VALLEY MEMORIAL**  
Admitted  
Mrs. Dean R. McNurlin of Twin Falls; Charles Wrigley of Rupert; Chris L. Hansen of Grailton; Chuck Japel; Mervin; Meredith Ann Kettinger of Paul; Marilyn Schaeffer; and Donald Ray Hicks, both of Buhl; Michelle Marie Radford of Glenn Ferry; and Mrs. Steven R. Pagni of Jackpot, Nev.

Dismissed  
Cynthia Hoke, Mrs. Mark Wright, Robert H. Crandell, Mrs. Rick Jensen, Mrs. Kelley Hensley, Mrs. Robert F. Steverson and son and Tracy West, all of Twin Falls; Vincent J. Carter and Mrs. David R. Haning and son, all of Jerome; Rene-Ladawn Fred of Castleford; Mrs. Bill Hensley, Ruth E. Smith, Arthur W. Fudala, and Kaye Larson, all of Buhl; Baby Boy Anderson of Burley; Grace E. Drake of Filer; Scott Nelson of Jerome; and Mrs. Ann Hoenberg and daughter of Sun Valley; and Keith D. Barnes of Burley.

A son was born to Mr. and Mrs. Steven R. Pagni of Jackpot, Nev., and a daughter was born to Mr. and Mrs. Dean R. McNurlin of Twin Falls.

**GOODING COUNTY MEMORIAL**  
Dismissed  
Mrs. Harold Henderson of Gooding; Deborah Johnston of Bliss; and Mrs. David Bay and son of Jerome.

**MINDOKA MEMORIAL**  
Admitted  
Anna Tracy of Heyburn and Dicie Watson and Mary Pauls, both of Rupert.

Dismissed  
Jake Wall of Heyburn; Deena Holm and Bessie Key, both of Rupert; and Alberta-Rasmussen and Robyn Ramey, both of Burley.

BIRTH  
A daughter was born to Mr. and Mrs. Mark Tracy of Heyburn.

# SPRING INTO VALUES!



WASH 'N DRI  
MOIST-DISPOSABLE  
TOWELETTES  
79¢  
20 TOWELETTES



Q-TIPS  
COTTON  
SWABS  
\$1.39  
400 Double tipped  
Safety Swabs



LISTERINE  
ANTISEPTIC  
\$1.89  
Kills germs by the  
millions



DRISTAN TABLETS  
For colds, hay fever & sinus  
\$1.99  
50 Tablets



MAKE-A-SPRAY  
SHAMPOO-  
MASSAGE  
\$1.44



CUT-SLICE-SERVE  
KNIFE  
89¢  
STAINLESS STEEL BLADE,  
SURGICALLY SHARP



PENNAANT  
DRY ROAST  
PEANUTS  
99¢  
BY-PLANTERS  
16 oz.



JUSTEN  
FLOATING-LANTERN  
\$3.95  
WITH POWERFUL 6-VOLT BATTERY



JUSTEN 3 1/2"  
BENCH VISE  
\$8.99  
WITH SWIVEL BASE



MEASURE  
MASTER 2  
MECHANICAL  
TAPE MEASURE  
WITHOUT THE TAPE!  
\$3.99  
DIAL SHOWS FEET  
AND INCHES IN BIG  
CLEAR NUMBERS

WEEKDAYS  
9 A.M.  
TO  
9 P.M.

# Penny-Wise Drugs

SUNDAYS  
10 A.M.  
TO  
5 P.M.

IN THE LYNWOOD SHOPPING CENTER

## Sonics edge LA Lakers

INGLEWOOD, Calif. (UPI) — Gus Williams scored 30 points and Dennis Johnson added 23 Sunday to lift Seattle to a 117-115 victory over the Los Angeles Lakers, giving the SuperSonics a commanding 3-1 lead in the NBA Western Conference semifinals.

Williams was fouled with two seconds remaining but made only one free throw, giving the Lakers a chance to force an overtime for the third consecutive game. Los Angeles guard Norm Nixon got off an untested 21-foot jump shot that missed badly.

The SuperSonics can clinch the best-of-seven series Wednesday at the Seattle Coliseum, which is not the team's regular home court. They played all their games in the Kingdome this season but were forced into the Coliseum due to a scheduling conflict with the Seattle Mariners baseball team.

Seattle, which shot just 43 percent from the field during the season, hit 56 percent of its field goal attempts. Kareem Abdul-Jabbar led the Lakers with 31 points and 13 rebounds. Jamaal Wilkes had 24 points, 20 in the first half, and Nixon had 19 assists to go with his 21 points.

Los Angeles shot 55 percent from the field, its highest figure in the series, but the Lakers' defense could not contain Williams or Dennis Johnson in the final period. Sikma also contributed in the fourth period for Seattle with eight points.

### Bullets 120, Hawks 118

ATLANTA (UPI) — Bob Dandridge, who wound up with 31 points, dropped in a layup with seven seconds to play, then hit two quick baskets in overtime Sunday to lead the defending champion Washington Bullets to a 120-118 victory over the Atlanta Hawks and a 3-1 lead in their NBA quarterfinal series.

The Hawks, who led most of the game, fell behind late in the fourth quarter but went two points ahead with only 14 seconds to play on a pair of free throws by Tom McMillen.

The Bullets called time and with seven seconds to go, Dandridge hit a short jumper from the left side to tie it 109-109. The game went into overtime when McMillen missed from the corner after the buzzer.

The Bullets and Hawks swapped two quick baskets, then, with barely two minutes left, Dandridge scored his final points of the game to give Washington a 115-113 lead they never lost.

### Suns 118, Kings 93

TEMPE, Ariz. (UPI) — The Phoenix Suns outscored the Kansas City Kings 17-4 in the last five minutes of the first quarter Sunday and went on to score a 108-93 victory and take a 2-1 advantage in their NBA Western Conference semifinal series.

Walt Davis led the Suns' balanced attack with 22 points, followed by Alvan Adams with 17 and Mike Bratz with 16. Suns' guard Paul Westphal played only 14 minutes and scored two points, 22 below his average.

Scott Wedman and Otis Birdsong each had 22 to lead Kansas City. The Suns' first quarter spurt came after Kansas City had run off 14 straight points to take a 20-10 lead. Truck Robinson led the Suns' comeback, scoring eight of their 17 points as they moved to a 27-24 lead at the end of the first quarter. Phoenix led 58-48 at halftime and had its biggest margin, 90-69, at the end of three quarters.

With Westphal in foul trouble, the Suns' bench totaled 51 points to only 28 for the Kansas City subs.

### Spurs 115, 76ers 112

PHILADELPHIA (UPI) — George Gervin scored 34 points, including 14 in the fourth quarter, to lead San Antonio to a 115-112 victory over the Philadelphia 76ers, giving the Spurs a seven series Thursday night on their home court.

The two teams never were more than four points apart during the entire second half until 5:04 remained in the game. At that point, Gervin's tip-in gave San Antonio a 98-92 lead. Baskets by Julius Erving and Bobby Jones brought the Sixers to within a field goal, 106-104, with 1:43 remaining.

But Gervin then hit two free throws, stole a 76er pass and drove in for a layup, and after Erving hit a field goal, canned a jumper from the far corner to give San Antonio a 112-108 advantage with 46 seconds remaining. Jones' basket with 11 seconds left again brought the Sixers within a point, but Philadelphia could not get the ball back and Gervin hit two free throws with no time left for the final margin.

Larry Kenon scored 23 points and Silas finished with 19 for San Antonio.



Olympian Hilda Gurney gives some tips about judging riders to those at the exhibition.

## 'Dressing up' Idaho's judges

By RANDY FREY Times-News writer

TWIN FALLS — West Germany and Russia have for years dominated the sport of dressage, exhibition riding in which the horse is controlled in certain difficult steps or galls by very slight movements of the rider.

But the United States has made significant gains in recent years, winning a bronze medal in team dressage at the Montreal Games.

Hilda Gurney was a member of that U.S. team, and she was in Twin Falls over the weekend for the third annual Dressage Judges Forum sponsored by the Idaho Dressage and Combined Training Association.

Gurney is the nation's top dressage competitor, having been involved in the sport for the past 15 years. As a competitor, she has to know exactly what a judge is looking for.

"This is an educators forum," she said. "Idaho does not have many judges so I am here to help them learn what to look for."

Dressage, like many Olympic sports, is won or lost according to the opinions of a panel of judges. Five judges score the horse and rider on each of a series of movements.

Competition is separated into eight levels, with Olympic riders competing in the Grand Prix.

They are judged on 39 different movements.

"It takes six to ten years to train a horse, and a lot longer to train a rider," said Gurney. "But only through knowing how to judge can you train properly. You have to know what the judges are looking for before you can work to improve."

She said the horse's body has to be under control all the times with very little body movement by the rider.

"In time, the horse will totally focus into your mind," she said. "He is almost an extension of your own mind."

"The horse is controlled with the legs—hips, pelvis and slight movement of the reins. She said that is the only communication with the horse."

"It's an adult sport," she said. "It requires a lot of patience and logic, something most children just don't have."

It is not easy to dedicate six to 10 years to training a horse, but when the training period is over the horse becomes very special indeed.

"We take very good care of the horses," she said. "They probably receive more care than race horses."

"I've been offered over \$300,000 for my horse, but I will never sell him," she said. "You can't buy a dressage horse, you have to make them."

Her horse, Keen, is now 13 years old and just reaching his prime, she said. Dressage horses peak at about age 18.

"He has already been in one Olympics, and he will be in 1984 so I'm hoping he can compete in three games," she said.

Gurney will be competing in the Pam-Am games this summer and will get a good idea of just how stiff the Montreal Olympic competition will be. In the last international competition, West Germany captured first place honors, Switzerland second, Russia third and the U.S. fourth.

"Dressage is very similar to ice skating in that the top competitors don't change much from year to year," Gurney said. "Canada always has a good team, and so does Venezuela and Argentina."

In addition to being a competitor, Gurney is also an active trainer at all levels of competition. She has won several Horse of the Year and Rider of the Year awards.

Born and raised in Los Angeles, she is a full-time school teacher but still finds time to work with youngsters and help them learn and enjoy the sport.

She said the sport is continually increasing in popularity, and if she and Keen can't bring the first gold medal in dressage to the U.S., she hopes it will be someone she has helped along the way.

reaching his prime, she said. Dressage horses peak at about age 18.

"He has already been in one Olympics, and he will be in 1984 so I'm hoping he can compete in three games," she said.

Gurney will be competing in the Pam-Am games this summer and will get a good idea of just how stiff the Montreal Olympic competition will be. In the last international competition, West Germany captured first place honors, Switzerland second, Russia third and the U.S. fourth.

"Dressage is very similar to ice skating in that the top competitors don't change much from year to year," Gurney said. "Canada always has a good team, and so does Venezuela and Argentina."

In addition to being a competitor, Gurney is also an active trainer at all levels of competition. She has won several Horse of the Year and Rider of the Year awards.

Born and raised in Los Angeles, she is a full-time school teacher but still finds time to work with youngsters and help them learn and enjoy the sport.

She said the sport is continually increasing in popularity, and if she and Keen can't bring the first gold medal in dressage to the U.S., she hopes it will be someone she has helped along the way.

## Watson's proving he's the king of the golf tour

LA COSTA, Calif. (UPI) — Tom Watson still isn't ready to claim he's better than Jack Nicklaus.

But the difference between Watson and Nicklaus Sunday in the \$300,000 Tournament of Champions was 19 shots.

Watson shot his 13th straight sub-par round, a Sunday-par 70, for a six-shot triumph and his second wire-to-wire tour win in four weeks.

Nicklaus, still without a win in his 18th tour season, carded a 73 for a 294 total and a \$4,250 check.

"Jack is still the man to beat," Watson said. "He's not playing well right now and a lot of writers are saying that he's through. I'm sure he's burning up inside but he'll get it back. He's too good a player not to get it back."

Watson said that longevity should determine who is No. 1 on the PGA tour.

"I think it's who has done it 10, 12 or 15 years," he said.

But Bruce Lietzke, who finished in a tie with Jerry Pate for second place behind Watson, disagreed.

"If you're looking for the No. 1 golfer on the tour right now," said Lietzke, "it's Tom Watson."

Watson and his wife, Linda, are expecting their first child in September and Lietzke joked: "Let him stay home and have lots of babies. Why does it take nine months to have a baby? Why not two weeks?"

Losser to Fuzzy Zoeller in a sudden-death playoff at the Masters last Sunday, the 29-year-old Watson started the day with a three-shot lead over Jerry Pate and Bruce Lietzke. He built up his advantage to seven shots after five holes with birdies at No. 2 and 5, but saw his lead slip to two strokes when he double-bogeyed the sixth and bogeyed the seventh and Lietzke birdied the eighth and ninth.

Pate and Lietzke each shot final-day 73s and tied for second place at 281.



Tom Watson's keen eye has him on top

Watson, who has four second-place finishes in addition to his two wins this year, recorded his 13th tour win in eight PGA seasons. Eleven of his career victories have come in the past three years. He also has two British Open triumphs in 1975 and 1977.

The 5-foot-9, 160-pound pro from Kansas City, Mo., a Stanford University psychology graduate, qualified by winning the World Series of Golf at Akron, Ohio, Sept. 27-30. For the tournament, Watson had 21 birdies, six bogies and one double-bogey—including five birdies, a bogey and a double-bogey Sunday.

Defending champion Gary Player of South Africa had a last-day 68 for 282 total for fourth place while Lee Trevino and Larry Nelson, with 72s, wound up at 284.

## Auto racing dispute may end up in court

INDIANAPOLIS (UPI) — The long-simmering feud between the two groups tussling for control of U.S. open cockpit racing is headed for the courts unless a truce is called between now and the Indianapolis 500.

The latest blow in the dispute between the United States Auto Club and Championship Auto Racing Teams was USAC's rejection Friday of 19-of-44 CART entries for next month's racing classic.

USAC said the six CART teams banished by its board of directors, including their most prominent members, were "not in good standing with USAC," and had taken actions "and publicly stated things that were detrimental to USAC."

Temporarily, at least, that left Indy 500 winners Al and Bobby Unser.

### Grand Prix starts today

LAS VEGAS (UPI) — Sweden's Bjorn Borg and Jimmy Connors, renew their battle for the No. 1 spot in professional tennis as the top two seeds in a \$250,000 Grand Prix Tennis classic beginning today.

Borg, currently the ranking player in the world, is the tournament favorite and Connors is seeded second in the event which brings first prize of \$50,000. New Yorker John McEnroe and Vilas Gerulaitis are seeded third and fourth respectively while defending champion Harold Solomon is the No. 5 seed.

Runner-up in the tournament which begins with first-round play today and Tuesday receives \$25,000, third place \$15,500 and fourth place \$11,000.

Connors maintains a 10-7 lifetime edge in matches with Borg, but the Swede knocked off Connors easily, 6-2, 6-3, in their last meeting in the Grand Slam finals at Boca Raton, Fla., in February.

Johnny Rutherford and Gordon Johncock rideless—for-the-million-dollar race May 27. Al Unser is the defending champion.

CART officials, notified of the board action by telegram, gave officials of the Indianapolis Motor Speedway until today to "clarify" rejection of the entries. In effect, CART said it wanted to know whether the move was initiated by USAC or by IMS.

The 500 is sanctioned by USAC, whose president, Dick King, said his organization, not the Speedway—had sole authority to reject 500 entries. U.E. "Pat" Patrick, president of CART, called USAC's action a "last-ditch effort to break us up."

USAC appears to be using the Indy 500 as a pawn in its effort to destroy CART.

Officials from both groups, including King and Patrick, met last week in Detroit to negotiate their differences. There were "conflicting" reports regarding the results.

Patrick said he thought a proposal for the two groups "to run as one" had been worked out. King was quoted as saying there was "absolutely not a proposal worked out."

CART balked from USAC last fall in a dispute over engine sizes and other regulations governing big-car racing. John Frasco, a CART attorney, said the legal implications in USAC's action were "numerous."

"We aren't going to do anything until the proper time and only after we've arrived at some concrete decisions," Frasco said.

Presumably, CART will make its next move following expiration of the deadline it gave the Speedway to clarify its action of tossing out 500 entries from Penske Racing, Patrick Racing, Team McLaren, Fleeter Racing, Chaparral Racing and Dan Gurney-Toddy Yip.

# One Liners



## RICH GOSSAGE surgery ahead

• NEW YORK (UPI) — Rich Gossage, star relief pitcher for the New York Yankees, who injured his thumb in a clubhouse altercation with Cliff Johnson Thursday, checked into New York University Hospital Sunday and will undergo surgery.

• BALTIMORE (UPI) — Baltimore Orioles team officials refused comment Sunday on reports that baseball commissioner Bowie Kuhn favors creating a regional baseball franchise combining Baltimore and Washington.

• MARTINSVILLE, Va. (UPI) — Richard Petty took advantage of fence-changing between Buddy Baker and Darrell Waltrip to win the \$120,000 Virginia 500 Sunday at Martinsville Speedway with a record average speed of 80.207 mph.

• HAMILTON, Ga. (UPI) — Johnny Rutherford drove his McLaren-Cosworth to a double victory Sunday in the CART Twin Dixie, earning \$23,978 for the pair of 125-mile victories and winning the Atlanta International Raceway speed record for championship cars.

• TALLAHASSEE, Fla. (UPI) — Chi Chi Rodriguez's four consecutive birdies Sunday enabled him to coast to a record 18-under-par victory in the \$100,000 Tallahassee Open, his first PGA tour win in six years.

• HOUSTON (UPI) — Spaniard Jose Higueras blasted two backhand winners past New York's Gene Mayer to close out a third-set tie-breaker for a 6-3, 2-6, 7-6 victory and the title in the River Oaks Tennis Tournament.

• LONG BEACH, Calif. (UPI) — Cynthia Woodhead of Riverside, Calif., set an American record in the 100-meter freestyle Sunday to lead the United States National Swimming Team to a 22-122 win over the West German National Team in a two-day meet at the Belmont Plaza Pool.

• TORREMOJINOS, Spain (UPI) — Dale Hayes, a 26-year-old South African, won the \$70,000 Spanish Open Sunday by firing a course record-equaling 66 over the 6,456-yard Torrequebrada course.

• JOHANNESBURG (UPI) — Unseeded Frenchman Patrice Dominguez, who caused the biggest upsets of the South African Sigma Open tennis tournament, was knocked out of the action 6-3, 6-3 in the semifinals by South Africa's Deon Joubert.

# Controversy shrouds derby festival start

LOUISVILLE, Ky. (UPI) — The Kentucky Derby Festival, spiced up this year with a religious dispute and a bit of Kentucky politics, begins Friday as the city embarks on its annual outcrop campaign leading to the Run for the Roses at Churchill Downs.

The committee running the festival, which begins with a luncheon featuring the three balloonists who crossed the Atlantic last year, was rocked several weeks ago by a protest from the pastor of a local Baptist church.

The pastor claimed the starting time for the 13-mile "mini-marathon" to be run next Sunday through Louisville conflicted with Sunday school hours.

The festival committee decided to begin the marathon earlier than normal in order to avoid the potentially warm afternoon weather. However, the pastor called upon his congregation to protest the action with phone calls to the home of Cabby Ratterman, the festival director, and to her husband's funeral home business.

Mrs. Ratterman cried "foul" and promptly resigned, saying her reputa-

tion and the family business was more important than her position with the festival.

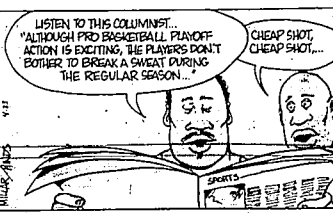
The motives of the usually staid festival also were called into question after the announcement that television personality Phyllis George would be the grand marshal for the annual Pegasus parade on May 3, two days before the Derby.

The announcement that George would fill the highly visible post as parade grand marshal came just days before her husband-of-two-weeks, John Y. Brown Jr., made a surprise entry into the Democratic gubernatorial primary field.

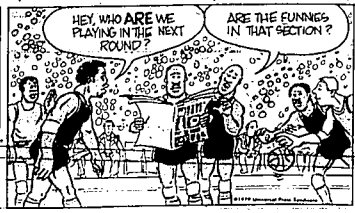
Mrs. Ratterman said the festival wasn't taking sides in naming Miss George as grand marshal. For his part, Brown said he doubted other candidates could resist the temptation to stay away from the crowds the parade attracts to the heart of Kentucky's largest city.

This year's festival begins with Friday's "They're Off" luncheon honoring balloonists Ben L. Abruzzo, Maxie L. Anderson and Larry Newman, the first men to cross the Atlantic in a hot air balloon.

# TANK McNAMARA



# by Jeff Millar & Bill Hinds



## New champion

# Franklin scores technical knockout

INDIANAPOLIS (UPI) — Matthew Franklin scored an eighth-round technical knockout over champion Marvin Johnson Sunday to capture the World Boxing Council version of the light heavyweight crown.

Franklin, a 24-year-old Philadelphian, scored the 16th knockout of his career by taking charge of the fight in the seventh round, when the bell apparently saved Johnson from a knockdown.

Franklin, who handed Johnson his only previous knockout in Philadelphia nearly two years ago, laced into the champion with a furious flurry of combinations for the only knockdown of the fight.

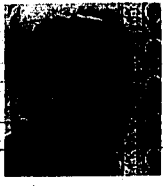
Referee George DeFabis stopped the bout at 1:44 in Johnson's title defense. Until the seventh, the scheduled

15-round fight was close with neither batter gaining a decided advantage.

Franklin, scheduled to defend the title in July against No. 1 challenger John Conteh, of Britain, at Monte Carlo, used his superior height and solid right to set up Johnson for solid punches in the third and sixth rounds.

At the end, Johnson, 25, Indianapolis, had a cut over his right eye and Franklin was bleeding profusely from the mouth. Johnson received a purse of \$130,000. Franklin's take was \$50,000.

It was Franklin's 23rd victory against three losses and two ties. Johnson suffered only his third loss against 22 wins. Johnson knocked out 17 of his first 24 opponents.



The money I kept in my checking account at my former bank now earns interest for me in Eagle 1. So I earn more interest and save the service charges, too.



I maximize earnings with Eagle 1 because they transfer only enough from savings to cover the checks I write . . . no idle money in checking as there used to be.



I get interest paid every month . . . it's shown right on my E-Z Balance combined statement that gives me a complete, up-to-date picture of my savings as well as all the checks I've written . . . organized in sequence. It's a big help.



Eagle 1 gives me checking convenience and I still earn interest because my savings and checking work together now.

# We asked people why they like Eagle 1



Because it's so simple.

# ...the reasons back up what we've said from the start.

The point is, if you can earn money on funds that are normally held without interest in checking, why leave them there. Eagle 1 is a combined program, just like one account, that has all the convenience of checking yet absolutely never permits your balance to sit idle without earning at a full savings rate.

Thus all your deposits pile up interest for you.

Eagle 1 . . . another benefit of full service banking at Idaho First.



# Blalock sinks Joann Carner

ORLANDO, Fla. (UPI) — Jane Blalock sank a pressure-filled three-foot putt for par on the second hole of a sudden-death playoff Sunday to defeat Joann Carner in a \$15,000 Lady Citrus Classic LPGA tournament.

Carner, who likes nothing more than a good gamble, bogeyed the second playoff hole — a 172-yard par 3. She blasted out of the bunker 25 feet past the hole for her bogey.

Both LPGA veterans bogeyed the previous hole by missing four-foot putts.

Carner fired nine birdies Saturday to tie Debbie Meisterlin for the lead going into the final round. Meisterlin's jitters got the best of her Sunday and she turned in a fourth-round score of 77 to finish two strokes back of the leaders with Joyce Kammerick and Cathy Sheek. Eddie Sney and Jo Ann Frances were three strokes back at 8-under 286.



Pan Am team named

BLOOMINGTON, Ind. (UPI) — Sam Clancy, a 7-foot-3 high-school senior from Harrison, Va., and 11 other college players Sunday night were named to the United States basketball team for the Pan-American Games...

- Michael Brooks, a 6-7 forward from LaSalle.
— Sam Clancy, a 6-6 forward from Pittsburgh.
— John Duren, a 6-3 guard from Georgetown.
— Mike Gminski, a 6-11 center from Duke.

The selections, made under the auspices of the Amateur Basketball Association of the United States of America, were based on tryouts held last week at Indiana University from among 70 outstanding college and high school players.

North Carolina basketball coach Dean Smith, chairman of the selection committee, announced the membership of the team that will represent the United States in San Juan, Puerto Rico July 1.

IU Coach Bobby Knight will coach the team, assisted by Army's Mike Krzyzewski. Former Ohio State coach Fred Taylor will serve as manager.

The team is to report to the Bloomington campus the first week in June for practice, then will travel to the ABAUSA headquarters in Colorado Springs, Colo., June 25 for processing.

It will play Cuba in its first game, July 2. Smith said other players from those attending the tryouts may be selected to represent the U.S. in several other upcoming international meets...

These include World Organization Games in Mexico City Aug. 15-Sept. 15; the International Cup Games in Buenos Aires, Aug. 1-20; the Olympic Festival Games at Colorado Springs, July 22-29, and the World Junior Championships in Brazil, Aug. 1-15.

Scores and stats

National League

Table showing National League scores for East and West divisions, including teams like Philadelphia Phillies and St. Louis Cardinals.

American League

Table showing American League scores for East and West divisions, including teams like Boston Red Sox and New York Yankees.

National

Table showing National League batting leaders, listing names like Pete Rose and Steve Nears, along with statistics.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams, along with statistics.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for San Diego Padres, Atlanta Braves, Milwaukee Brewers, and Seattle Mariners.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for Philadelphia Phillies, St. Louis Cardinals, Cincinnati Reds, and Pittsburgh Pirates.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for Detroit Tigers, Oakland Athletics, California Angels, and Texas Rangers.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for Los Angeles Dodgers, San Francisco Giants, San Diego Padres, and Atlanta Braves.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for St. Louis Cardinals, Philadelphia Phillies, Cincinnati Reds, and Pittsburgh Pirates.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

Baseball

Table showing Major League Baseball scores for San Francisco Giants, Los Angeles Dodgers, San Diego Padres, and Atlanta Braves.

Baseball leaders

Table showing Major League Baseball batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

National

Table showing National League batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

National

Table showing National League batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

National

Table showing National League batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.

National

Table showing National League fielding percentages, listing names like Davey Johnson and Tom Seaver.

American

Table showing American League fielding percentages, listing names like Jerry Rice and George Brett.

National

Table showing National League batting leaders, listing names like Pete Rose and Steve Nears.

American

Table showing American League batting leaders, listing names like Reggie Miller and Ted Williams.



'Bill and I were going to get divorced, but decided against it. We hate going along with trends!'

City league softball standings

Table showing Men's A League softball standings, listing teams like Kootenai and Bonneville.

Table showing Men's B League softball standings, listing teams like Treasure Valley and Kootenai.

Table showing Men's C League softball standings, listing teams like Kootenai and Bonneville.

Table showing Men's D League softball standings, listing teams like Kootenai and Bonneville.

Table showing Men's E League softball standings, listing teams like Kootenai and Bonneville.

Table showing Men's F League softball standings, listing teams like Kootenai and Bonneville.

Table showing Men's G League softball standings, listing teams like Kootenai and Bonneville.

Correction

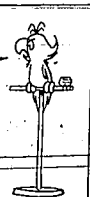
TWIN FALLS - It was incorrectly reported that the Times-News advertising... Several routes open for Times-News Carriers in Gooding for morning routes.

Several Routes open for Times-News Carriers in Gooding

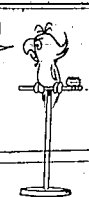
Call 562-2535 toll free if interested... POSITION OPEN: We need a good man for a full time year around job. BENEFITS: 1. Paid Health Insurance, 2. Life Insurance, 3. Paid Holidays, 4. Paid Vacations, 5. Profit sharing retirement plan...

WINTHROP

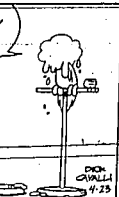
I DIDN'T GET ANY DESSERT! HOW COME I NEVER GET ANY DESSERT?



I DEMAND SOME DESSERT!



THANK YOU, MACK BENNETT.



007 Jobs of Interest... MECHANIC: Experience on Ditch Witch equipment...

007 Jobs of Interest... NEED YARD MAN with some mechanical background...

007 Jobs of Interest... EXPERIENCED own ditch irrigator & tractor operator...

007 Jobs of Interest... LIFT TRUCK mechanic, experienced preferred...

007 Jobs of Interest... PART-TIME SALES 40 varied hours - Salary negotiable...

015 Babysitters and Child Care... ABC Christian - Day Care Hours: 7:00 to 3:30...

029 Open House... HOME FOR SALE... A CLASSIC Twin Falls home...

030 Home For Sale... BEAUTIFUL 1775 SQ. FT. Don't be sorry - Call 734-3433...

FOR SALE by Owner... 2 bedroom home, fireplace, fenced back yard...

MANPOWER TEMPORARY SERVICES Virginia Bancroft, Manager 734-1205

MANPOWER WANTS YOU! TEMPORARY HELP HAS ARRIVED IN THE MAGIC VALLEY

NEW HORIZONS PERSONNEL SERVICE Virginia Bancroft, Owner 734-8844

R.S.V.P. DIRECTOR Applications will be accepted until 4:30pm...

FOOD PROCESSING PLANT, USDA Inspected, for sale or lease...

LOCAL LIQUOR BAR Includes liquor license, good location...

DRIVE BY! Just listed this "nest as a pin" 2 bedroom home...

AMERICAN REAL ESTATE & APPRAISAL 143 4th Avenue North

COMMERCIAL LISTINGS AUTO SALVAGE yard in Twin Falls...

Garage Sale Spring is almost here! Time to get all your unwanted items out and sell them...

LARGE 3 BEDROOM HOME on W. acre lot... 734-4875

4 BR. BEDROOM - Home near college... 733-9219

PRESIDENT STREET Ideal starter or retirement home... 734-3200

BY-OWNER - 2 bedroom home, carpet, fenced... 734-5000

VERY CUTE, 3 bedroom home located in a well kept... 734-5000

600 ACRES Cattle Ranch... 734-5000

HAGERMAN VALLEY ESTATES 140 Acres... 734-875

MARKETING ASSOCIATES 734-875

TAKE IT EASY FROM HERE ON, BOB... NO SMOKING... NO DRINKING... NO MOVIES OTHER THAN G RATINGS

LOAN ASSUMABLE 4 bedroom, finished basement... 733-0117

HOW MANY WAYS ARE THERE TO SAY PERFECT LOCATION... 733-9219

TWIN FALLS-568-000 Well located "Middle Age" home... 733-9219

TWIN FALLS-526-500 4 Bedrooms, Northeast... 733-9219

KIMBERLY-429-000 C1, 10 Acres... 733-9219

WEST POINT REALTY WENDELL 538-6285... 734-5118

NEAR RUBY MOUNTAINS 40 Acres... 734-5118

NEED ROOM TO expand? Own 1/2 acre... 734-5118

SPACIOUS COUNTRY HOME... 733-5882

NEW HOME MTN. VIEWSTATES 5 Bedrooms... 733-5882

THE EARLY BIRD GETS THE BARGAIN... 733-5882

SKYLINE ACRES - Superb 3 bedroom... 733-5882

3 BEDROOMS, 3 bath... 733-5882

NEED ROOM TO expand? Own 1/2 acre... 734-5118

NEED ROOM TO expand? Own 1/2 acre... 734-5118

NEED ROOM TO expand? Own 1/2 acre... 734-5118

NEED ROOM TO expand? Own 1/2 acre... 734-5118

NEED ROOM TO expand? Own 1/2 acre... 734-5118

WOW! TWO FAMILY ROOMS! Comes with this new... 733-5882

THINKING OF BUYING RENTALS? This 2 bedroom home... 733-5882

BUILDING LOTS in a new Hazleton sub-division... 733-5882

NEED TO 40 units, have buyers with CASH... 733-5882

WANT TO BUY? From private owner... 733-5882

WILL TRADE 1978 3/4 ton... 733-5882

35 ACRES NEAR Jerome... 733-5882

37 FARMS & RANCHES 140 ACRE FARM... 733-5882

37 ACRES near Eden... 733-5882

LOBE REALTY 338 Blue Lakes Blvd. North 733-2626

WOW! TWO FAMILY ROOMS! Comes with this new... 733-5882

THINKING OF BUYING RENTALS? This 2 bedroom home... 733-5882

BUILDING LOTS in a new Hazleton sub-division... 733-5882

NEED TO 40 units, have buyers with CASH... 733-5882

WANT TO BUY? From private owner... 733-5882

WILL TRADE 1978 3/4 ton... 733-5882

35 ACRES NEAR Jerome... 733-5882

37 FARMS & RANCHES 140 ACRE FARM... 733-5882

KID'S WANTED! This spacious home needs a large family... 733-5882

PLAN YOUR SUMMER time around the gas barbecue... 733-5882

NEW HOME on acreage, private electric... 733-5882

NEED TO 40 units, have buyers with CASH... 733-5882

WANT TO BUY? From private owner... 733-5882

WILL TRADE 1978 3/4 ton... 733-5882

35 ACRES NEAR Jerome... 733-5882

37 FARMS & RANCHES 140 ACRE FARM... 733-5882

37 ACRES near Eden... 733-5882

NORTH PARK MODELS OPEN: MONDAY-FRIDAY 1 P.M. - 5 P.M. SATURDAY-SUNDAY 1 P.M. - 4 P.M. IMMEDIATE OCCUPANCY! 3 Bedrooms, 2 Baths, Living Room, Kitchen with Dining Space, 2 Car Garage. Dishes, Dishwasher, Central Air Conditioning, Range, Fireplace, Pantry, Siding Glass Door, Patio. VA & FHA FINANCING AVAILABLE AT THIS PRICE! WILLS, INC. 734-4411



**OUR BOARDING HOUSE** with Major Hoople

**BOYS! YOU WON'T FORGET YOUR OLD FRIENDS WHEN YOUR AUTOMOBILE COMPANY GETS ORGANIZED? YOU MIGHT NOT BE ASKED TO LEAVE YOUR OLD FRIENDS IF YOU COULD HANDLE DEALERSHIPS!**

**REMEMBER THE PEOPLE WHO BECAME MILLIONAIRES BY DRIVING A FEW DOLLAR A GALLON ZEPH? DRINK THAT NEW WORLD FANTASY!**

**HOORAH! HOORAH!**

**LET THE DRIVER BEWARE!**

# Tires

## JOHN DEERE USED INDUSTRIAL EQUIPMENT

**JOHN DEERE 550 Dozer \$29,500**

**ELLIOTS INC.**  
111 Overland Ave.  
Burley, Idaho 83406  
878-5385

Bob Houston, Sales Rep.  
Home Phone 733-1490.

## 1979 GMC 1/2 TON 4 X 4

Automatic Transmission, Full Foam Seat, Auxiliary Fuel Tank, Rear Stop Bumper, L78 X 15 Tires, Gauge, Vinyl Interior.

**\$6573.00**

Only At **John Chris Motors**

**127** Sporting Guns  
USED POWER BALL Irons, 2 thru wedge, \$85. Call 733-8124.

**128** Snowblowers  
EL TIGRE 500 and El Tigre 600 with pickup and/or rack \$1600. 733-7006.

**129** Snowblowers  
1977 KHI-600 440-Everest excellent condition. Call 934-0411.

**125** Travel Trailers  
1970 31' Air Stream trailer, good tires, cover, 4x4, awnings all around, completely self-contained, good condition. 726-9101, 788-4012.

**126** AMERICAN Motors 25' 5x7 self-contained, excellent condition, \$4,900. Call 750 Sparks St., 733-1452.

**127** COACHMAN 31' 5th Wheel Travel Trailer, Call 934-2831.

**128** Utility Trailers  
BUICK Backhoe Tractor for sale. Call 734-4474.

**129** Auto Services  
Auto Parts & Accessories  
CARETRESS 1 Caravan AVE and 1 Caravan AF. Best offer taken. \$249.00.

**130** Farm Implements  
1111 Elmer  
3 POINT 8" Disc with out-lets. 733-3434.

**131** Farm Implements  
3 POINT 8" Disc with out-lets. 733-3434.

**132** Farm Implements  
3 POINT 8" Disc with out-lets. 733-3434.

**133** Farms & Ranch Supplies  
1111 Elmer  
3 POINT 8" Disc with out-lets. 733-3434.

**134** Farm Implements  
ANDERSON Rock Picker for front, series E, high lift. 733-4013.

**135** Cycles & Supplies  
ATTENTION Owners of Triumph, BMW, Honda, Yamaha, Kawasaki and Indian Motorcycles. Call 733-2891, or 324-8455.

**136** Trucks  
1968 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**137** Motor Homes  
1978 MONACO Motor Home, excellent condition, cruise control, cab air, lots of extras. Call 733-2891, or 324-8455.

**138** Motor Homes  
1978 MONACO Motor Home, excellent condition, cruise control, cab air, lots of extras. Call 733-2891, or 324-8455.

**139** Motor Homes  
1978 MONACO Motor Home, excellent condition, cruise control, cab air, lots of extras. Call 733-2891, or 324-8455.

**140** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**141** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**142** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**002** Auctions  
100 ACRES close to town. Call Clifford Malone at 733-8124.

**005** Farm Seed  
ALFA ALFA SEED, top quality, heavy, or, finished, some inoculated. Approx. 125, some registered. Wanted to buy! Leaflet Call Bee Boards, 733-0141.

**006** Farm Seed  
ALFA ALFA SEED for sale. Alexander-Ranger, 733-6079.

**007** Hay, Grain & Feed  
ALFA ALFA 2nd and 3rd cut, good quality. 733-3387 or 733-3388.

**008** Farms For Rent  
20 ACRES close to town. Call Clifford Malone at 733-8124.

**009** Farms For Rent  
85 ACRES North East of Jerome. Call 734-3892.

**010** Pastures For Rent  
1500 A.C. on Camanche. Call 733-8124.

**011** Cattle  
BISON-HYBRID-Boeuf de France. Call 733-8124.

**012** Horses  
170 Head Mixed Steers: 200 to 500 lbs. 733-8124.

**013** Farms & Ranch Supplies  
1111 Elmer  
3 POINT 8" Disc with out-lets. 733-3434.

**014** Farm Implements  
ANDERSON Rock Picker for front, series E, high lift. 733-4013.

**015** Cycles & Supplies  
ATTENTION Owners of Triumph, BMW, Honda, Yamaha, Kawasaki and Indian Motorcycles. Call 733-2891, or 324-8455.

**016** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**017** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**018** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**019** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**020** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**021** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**022** Hay, Grain & Feed  
ALFA ALFA 2nd and 3rd cut, good quality. 733-3387 or 733-3388.

**023** Hay, Grain & Feed  
ALFA ALFA 2nd and 3rd cut, good quality. 733-3387 or 733-3388.

**024** Hay, Grain & Feed  
ALFA ALFA 2nd and 3rd cut, good quality. 733-3387 or 733-3388.

**025** Farms For Rent  
20 ACRES close to town. Call Clifford Malone at 733-8124.

**026** Farms For Rent  
85 ACRES North East of Jerome. Call 734-3892.

**027** Pastures For Rent  
1500 A.C. on Camanche. Call 733-8124.

**028** Cattle  
BISON-HYBRID-Boeuf de France. Call 733-8124.

**029** Horses  
170 Head Mixed Steers: 200 to 500 lbs. 733-8124.

**030** Farms & Ranch Supplies  
1111 Elmer  
3 POINT 8" Disc with out-lets. 733-3434.

**031** Farm Implements  
ANDERSON Rock Picker for front, series E, high lift. 733-4013.

**032** Cycles & Supplies  
ATTENTION Owners of Triumph, BMW, Honda, Yamaha, Kawasaki and Indian Motorcycles. Call 733-2891, or 324-8455.

**033** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**034** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**035** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**036** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**037** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

**038** Trucks  
1978 FORD F-150 pickup, 3600 lbs. GVW, 1000 miles. Call 733-2891, or 324-8455.

ACROSS

- 1 Madme (abbr.)
2 Puerto Rican (abbr.)
9 Encountered
12 Gents
13 Tire ring
14 Foreign Press-diana nick
15 cottonwood
17 Honey (pharm.)
18 Push (abbr.)
20 Persons over
22 Adonias in phosphenic (abbr.)
24 By birth
25 Spoon measure
28 Safety agency (abbr.)
30 Toupees
31 Biblical
32 Inert gas
36 Condo
37 Lacquered metalware

Answer to Previous Puzzle

- 39 Biblical proposition
41 Sparks
42 Pairs
43 Foreign animal
44 Cephalopod
45 Conical system
46 Northern Michigan
47 Small pouch
48 Stuck
49 Suppletive suffix
50 Mexican
51 Honey
52 Push
53 Persons over
54 Adonias in phosphenic
55 Spoon measure
56 Safety agency
57 Toupees
58 Biblical
59 Inert gas
60 Condo
61 Lacquered metalware

Grid 1: 12 3 4 5 6 7 8 9 10 11

Grid 2: 12 13 14 15 16 17 18 19 20 21

142 Import-Sports Cars
143 FORD 4x4 AM/FM track
144 FORD 4x4 AM/FM track

145 Wheel Drives
146 FORD 4x4 AM/FM track
147 FORD 4x4 AM/FM track

148 Antique Autos
149 CHEVY NOMAD
150 CHEVY NOMAD

151 FORD PUP Body
152 FORD PUP Body
153 FORD PUP Body

154 Auto-Oldsmobile
155 FORD PUP Body
156 FORD PUP Body

157 Auto-Oldsmobile
158 FORD PUP Body
159 FORD PUP Body

160 Auto-Oldsmobile
161 FORD PUP Body
162 FORD PUP Body

163 Auto-Oldsmobile
164 FORD PUP Body
165 FORD PUP Body

166 Auto-Oldsmobile
167 FORD PUP Body
168 FORD PUP Body

169 Auto-Oldsmobile
170 FORD PUP Body
171 FORD PUP Body

172 FLEET Ford & GM cars
173 CHEVY Nova 2 door
174 CHEVY Van Road-Camp
175 CHEVY Nova 2 door

176 FORD FLEET Ford & GM cars
177 CHEVY Nova 2 door
178 CHEVY Van Road-Camp
179 CHEVY Nova 2 door

180 Auto-Dodge
181 DART 4 door
182 DODGE Polara
183 MUSTANG 2-door

184 Auto-Oldsmobile
185 OLDS 84 4 door
186 OLDS Cutlass
187 OLDS Cutlass

188 Auto-Oldsmobile
189 OLDS Cutlass
190 OLDS Cutlass
191 OLDS Cutlass

192 Auto-Oldsmobile
193 OLDS Cutlass
194 OLDS Cutlass
195 OLDS Cutlass

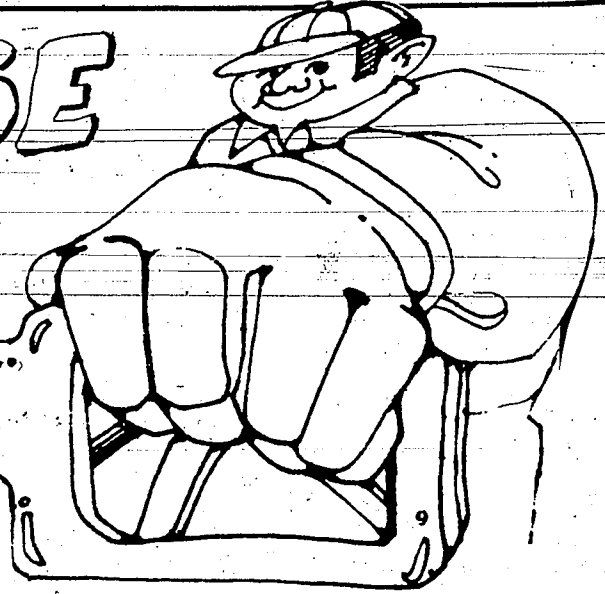
IT'S COMING
Ace Hansen CHEVROLET
175 Auto Dealers

OPEN HOUSE CONTINUES
Register for 1/2 Beer to Be Given Away
100 GALLONS of Gas With Each PURCHASE OF NEW OR USED VEHICLE
1979 FORD PINTO STATION WAGON
1979 LTD II 4 DOOR

1977 CHEVROLET 1/2 TON PICKUP
1978 CHEVROLET 1/2 TON PICKUP
1979 CHEVROLET 1/2 TON PICKUP
1977 CHEVROLET 1/2 TON PICKUP
1978 CHEVROLET 1/2 TON PICKUP
1979 CHEVROLET 1/2 TON PICKUP

IF YOU PLAN ON BUYING A CAR SOMETIME THIS YEAR NOW IS THE TIME
1975 CHRYSLER NEW YORKER BROUGHAM 4 DOOR \$7713 per month
1974 CHEVROLET IMPALA 4-DOOR \$6214 per month
1970 PONTIAC BONNEVILLE 4-DOOR \$400
1969 CHRYSLER 300 2 DOOR HARDTOP \$695
1970 BUICK SKYLARK 2 DOOR \$790
1971 MERCURY MONTEGO STATION WAGON \$888
1974 CHEVROLET IMPALA 4 DOOR \$995
1973 CHRYSLER NEWPORT CUSTOM \$1088
1973 CHEVROLET CAPRICE 4 DOOR \$1288
1978 CHEVROLET CAMARO \$11015 per month
1978 FORD LTD II \$7872 per month
1973 FORD GRAN TORINO 2 DOOR HARDTOP \$1288
1972 LeSABRE 4 DOOR \$1188
1971 INTERNATIONAL TRAVELALL \$1290
1972 LINCOLN CONTINENTAL 4 DOOR \$1590
1973 PONTIAC CATALINA 4 DOOR \$1788
1974 AFORD MUSTANG II \$2390
1973 MERCURY MARQUIS 4 DOOR \$1990
LEASE RETURN 1976 MARK IV
THEISEN MOTORS
701 Main Ave. East 733-7700

# BOB REESE MOTOR had CO. your



# Gas SAVERS

**MOTOR TREND MAGAZINE'S  
CAR OF THE YEAR 1978**  
TOTES THE TOTS, HITS NIGHT SPOTS,  
CARRIES PLANTS, VISITS AUNTS, LIKES ANTIQUES,  
CLIMBS THE PEAKS & PLAYS BALL.  
OMNI DOES IT ALL! Stock No. 29-34

Bucket seats, rally wheels,  
4 speed, light cashmere

**\$4840<sup>25</sup>**

**GOOD  
SELECTION**

**\$4995**

**ALL NEW HUSTLE & STYLE  
IN THE D-50 PICKUP!** Stock No. 19-09  
• 4 SPEED MANUAL TRANSMISSION  
• WHITE WALL TIRES

**READY SET! SHIFT!**  
INTO THE FRISKY NEW FRONT RUNNER FROM DODGE!  
TWO SHIFT LEVERS! ONE FOR GOOD ZIP AND ACCE-  
LERATION; THE OTHER LEVER ADDS AN ECONOMICAL  
DIMENSION TO A GREAT CAR. A SHARE-LOOKING CAR  
WITH PRICE THAT SURPRISES! Stock No. P9-30

**Colt**  
33 MPG/CITY  
**\$4890**

**A GREAT SELECTION OF D-50 PICKUPS,  
OMNI'S & COLT HATCHBACKS HAVE  
JUST ARRIVED . . . HURRY IN AND SE-  
LECT THE COLOR AND EQUIPMENT TO  
YOUR INDIVIDUAL TASTE.**

**OVER 80 USED CARS & PICKUPS IN STOCK!**

## E.O.M. CLEARANCE

WAS		E.O.M. PRICE
\$5495	1975 LINCOLN CONTINENTAL 4-DOOR SEDAN, Stock No. 172	\$4690
\$5995	1977 CHRYSLER CORDOBA Extra Sharp! Stock No. 194	\$5150
\$1295	1970 MERCURY MARAUDER 2-DOOR HARDTOP, Stock No. 166	\$895
\$5495	1977 FORD LTD II 2-DOOR HARDTOP, Stock No. 101	\$4590
\$1595	1973 CHEVROLET IMPALA 4-DOOR SEDAN, Stock No. 152	\$875
\$6295	1977 MERCURY MARQUIS BROUGHAM 4-DOOR, Like New! Stock No. 157	\$5250
\$3195	1976 DODGE CORONET BROUGHAM 4-DOOR SEDAN, Stock No. 173	\$2750
\$1995	1974 PLYMOUTH VALIANT 4-DOOR SEDAN, Stock No. 165	\$1575
\$5995	1977 FORD THUNDERBIRD White w/red interior, Stock No. 126	\$4875
\$1595	1973 OLDSMOBILE DELTA 88 2-DOOR HARDTOP, Stock No. 139	\$990
\$8995	1977 CADILLAC COUPE DeVILLE 27,000 miles, Stock No. 170	\$8350
\$695	1970 MERCURY MARQUIS 4-DOOR SEDAN, Stock No. 183	\$490
\$4295	1977 CHEVROLET CAPRICE CLASSIC 4-DOOR SEDAN, Stock No. 181	\$3790
\$2195	1976 DODGE COLT 2-DOOR, Stock No. 185	\$1790
\$2495	1974 CHEVROLET MONTE CARLO 2-DOOR HARDTOP, Stock No. 180	\$1990
\$395	1967 LINCOLN CONTINENTAL 4-DOOR SEDAN, Stock No. 176	\$175
\$1995	1974 AMC HORNET 2-DOOR, Stock No. 171	\$1650
\$5995	1975 CHEVROLET BLAZER 4X4 Stock No. 1939	\$5275
\$6995	1977 DODGE 3/4 TON CREW CAB PICKUP Stock No. 1935	\$5950
\$6295	1976 DODGE RAMCHARGER PICKUP 4X4 Extra Sharp! Stock No. 1938	\$5590
\$5995	1978 CHEVROLET 3/4 TON PICKUP Stock No. 1948	\$5350
\$2295	1973 DODGE 3/4 TON PICKUP Stock No. 1944	\$1750
\$3495	1976 DODGE 3/4 TON PICKUP 4x4 Mechanics Special, Stock No. 1941	\$2850
\$4295	1974 DODGE 1/2 TON 4X4 CLUB CAB PICKUP, Stock No. 1941	\$3590
\$1495	1966 CHEVROLET 1/2 TON PICKUP Stock No. 1917	\$950
\$4995	1977 GMC 1/2 TON PICKUP & CAMPER SHELL, Stock No. 1945	\$4590
\$2195	1972 FORD RAMCHARGER PICKUP Stock No. 1945	\$1750

# BOB REESE MOTOR CO.

500 2nd Ave South **3 YEARS** 33-5776  
THE DEALER YOU CAN DEPEND ON!

# Soviets claim joint credit for finding Jupiter's ring

BY THEODORE SHABAD  
N.Y. Times Service  
NEW YORK — The Soviet Union, reacting to the discovery of a ring around the planet Jupiter by the American space agency, has claimed joint credit for the discovery, contending that a Russian scientist predicted the ring's existence as early as 1960.

Long sensitive to the question of

priority in scientific discovery, Moscow advanced its claim earlier this month in the government newspaper Izvestia, which published an interview with Viktor A. Ambartsumyan, a prominent and respected astronomer.

Dr. Ambartsumyan, director of the Byurakan Observatory in Soviet Armenia, said the existence of a ring around Jupiter and of volcanic

activity on its moons was predicted by a Kiev University professor, S. K. Vsekhsvyatsky, and was discussed in a scientific paper published 19 years ago.

The astronomer said that Professor Vsekhsvyatsky reiterated his prediction in 1969 and 1972 and that his papers had been translated into French and German. Ambartsumyan said he thought it unlikely that the

team working with Voyager 1 could have been unfamiliar with those findings.

The American spacecraft, in passing by Jupiter in early March, identified both a volcanic eruption on Io, one of Jupiter's 13 moons, and what appeared to be a thin ring of rocky material circling the giant planet. Scientists speculated that the debris might be the remains of a moon

that had been torn apart through stresses exerted by Jupiter's tremendous gravity.

Ambartsumyan said the prediction of a ring around Jupiter was first published in 1960 in a journal called Izvestia of the Armenian Academy of Sciences, Physical-Mathematical Series, which is available for distribution abroad. The scientist quoted the following passage:

"The existence of active ejection processes in the Jupiter system, demonstrated by comet astronomy, gives grounds for assuming that Jupiter is encircled by comet and meteorite material in the form of a ring similar to the ring of Saturn."  
The paper by Vsekhsvyatsky was said to have demonstrated the existence of the ring, based on observations with earth-based telescopes.

## Vietnamese deny bases to others

©Daily Telegraph, London  
The Vietnamese government has informed Japanese Prime Minister Masayoshi Ohira that it will not permit the Soviet Union, or any other foreign power, to establish military bases on its soil.

Tokyo had warned Hanoi that economic aid worth \$70 million during the coming year would be suspended if Soviet bases were established at the former U.S. naval and air bases at Cam Ranh Bay and Danang.

In its reply, Vietnam told Japan that "from time to time Soviet naval vessels might call at Vietnamese harbors if they were faced with a Chinese threat. Hanoi, however, hopes to continue its policy of 'self-reliance' in defense matters, according to the reply.

Japan continues to be concerned by the military scene in Vietnam where two large Soviet vessels were anchored in Cam Ranh Bay last week and Soviet reconnaissance aircraft also were based at the former U.S. air base at Danang. But the Japanese threat will mean that the Soviets will be more restrained than they have been during the last six months in their use of the bases.

Since the visit of Chinese Vice Premier Teng Hsiao-ping to Japan in February, to consolidate their peace treaty, the Soviets have increased their military activities not only in Indochina but in the construction of two military installations on the Kurile Islands to the north of Japan, which the Soviets occupied at the end of World War II and have refused to relinquish.

In addition, there has been far more Soviet air activity over the Sea of Japan than is normal at this time of year. Indeed, the large Soviet air bases to the east of Vladivostok in Ekho, which are normally manned during summer and autumn maneuvers, have been operational since the snow melted in March. Moscow's other friends in the Far East, North Korea and Mongolia, are making strong hints at diplomatic parties and in news despatches that the U.S. bases in Japan are now part of an outmoded age.

## Jews ordered out of USSR in 10 days

MOSCOW (UPI) — Soviet President Leonid Brezhnev has pardoned one year early and ordered to leave the Soviet Union five Jews serving a 10-year sentence for an alleged hijack plot in Leningrad, one of the detainees said.

Wolf Zalmanson, who had received a 10-year sentence in the purported plot, said in a telephone call from Riga he and three others had been freed during the past two days, about 14 months early, and ordered to leave the country.

The fifth man was in Leningrad and unreachable.

Zalmanson said two of those freed already had exit visas and two others were expected to get theirs Saturday. "I'm going to Israel," Zalmanson said.

The other four who were released were identified as Anatoly Altman, 35, Hillel Butman, 46; Leib Khnokh, 34, and Boris Persson, 33.

Brezhnev's personal role in ordering the pardon was reported by a number of Jewish groups in the United States.

"All five were told they must leave the U.S.S.R. by April 30," a spokesman for the Student Struggle for Soviet Jewry said in New York.

The National Conference for Soviet Jewry said both Zalmanson and Altman had reported Brezhnev was personally involved in their pardon.

Zalmanson said the pardon was issued in a decree by the Presidium of the Supreme Soviet, the nation's nominal parliament, and signed by Brezhnev.

The timing of the pardon was significant, coming during the visit to the Soviet Union of a U.S. Congressional delegation that included Rep. Charles Vanik, D-Ohio, the House author of the Jackson-Yanik amendment linking increased trade benefits for the Soviet Union to Jewish emigration.

## Now you know . . .

By United Press International  
In 1966, horse-drawn traffic in New York City moved at an average speed of 1 1/2 mph; in 1972, a survey showed it was 8 mph. Traffic in the city averaged only 8 mph.

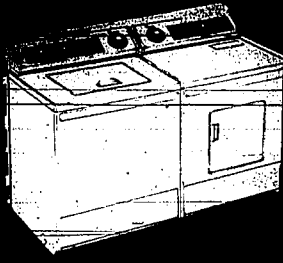
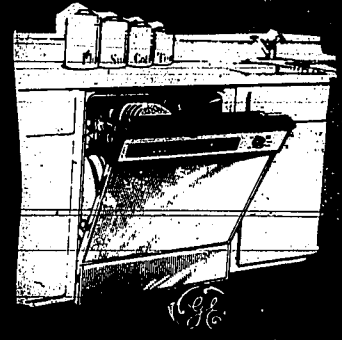
100th Anniversary 1879-1979

**Woolworth**  
DEPARTMENT STORE  
Thank You, America.

**WHY PAY MORE?**

**CONSUMER CHECKLIST**

- ✓ National Brands
- ✓ We Service What We Sell
- ✓ Free Delivery In Local Zone
- ✓ Convenient Terms On Approval Of Credit
- ✓ Visa
- ✓ Master Charge
- ✓ If You Insist We Still Accept Cash



**WHY PAY MORE?**

Charge It! AT Woolworth's

VISA MASTERCARD

LAYAWAY PLANS CASH PURCHASES

EASY WAYS TO BUY AT Woolworth

Mon.-Sat. 10 a.m.-9 p.m. Sun noon 'til 5 p.m.

BUY WITH CONFIDENCE!

SATISFACTION GUARANTEED!

30-DAY MONEY-BACK GUARANTEE!

Twin Falls at 705 Blue Lakes Blvd. North





*Times-News*

**Cookbook '79**

# Cookbook '79

A dash here, a pinch there, the right temperature and perfect timing are just a few of the many tactics used by good cooks to create the taste-tempting feasts which grace our tables.

The Times-News Cookoff, held April 7 in the CSI Home Economics Laboratory, was intended to recognize the talents of Magic Valley's top cooks, men and women who have fine-tuned the above tactics into an art.

Sixteen finalists prepared their recipes which were then judged for eye appeal, taste and originality by judges Fran

Hopper of Boise, Russ Armstrong of Ketchum and Jan McBride of Twin Falls. Finalists were selected by the judges from among approximately 400 recipe entries.

The Times-News Cookbook features the top winners in each of the five categories. Second and third place winners will be featured on next Wednesday's food page.

Due to space limitations, all recipes received do not appear in the cookbook. Remaining recipes will be used in our Valley Favorites series, which runs daily in the Times-News Valley Living section.

APPETIZERS .....	page 3	SALADS .....	page 15	DESSERTS .....	page 27
MAIN DISHES .....	page 7	MICROWAVE .....	page 21		

COVER: Mrs. LaNetta Hansen of Carey gives her Angel Crab Souffle a final check.

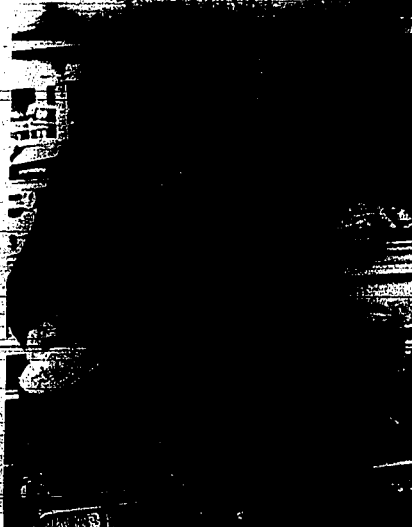
ART by Mark Gerber and Stephanie Parker

PHOTOS by Dianne Hagaman and Bob DeLashmutt

STORIES by Ken Hodge and Christopher Bogan

THANK YOU to the following merchants for contributing prizes: Intermountain Gas; Banner Furniture; The Paris; Halls True Value; Shane's Furniture; ID Store; Van's Department Store; Blacker's Furniture and Appliances; Sophisticated Lady; and Blue Lakes Showcase.

ADDITIONAL COPIES can be purchased for 50 cents each from the Times-News main desk or by writing Cookbook, The Times-News, P.O. Box 548, Twin Falls, Idaho, 83301.



Susan Choynecky, 34, of Jerome collects her Grand Prize of \$300 worth meat. Her prize winning Deluxe Fudge Pie recipe is on page 27.

# The Paris

if it's a little too inconvenient for you to come to Twin Falls today...

call the Paris  
(208) 733-1506  
We'll accept all collect calls.

Tell us the merchandise you would like... and we will mail it to you - the same day - postage paid... and without obligation.

Try it... If you like it, keep it (we'll bill you later). If it doesn't meet with your approval, just send it back.



## We Realize That Having Your Car Serviced Is Not Always An Enjoyable Experience

That's why we at Theisen Motors make it easy for you to get the finest service.

- We Pick-Up And-Deliver-Your-Car
- We Do Only The Repairs Needed On Your Car
- We Guarantee Our Work With Certified Mechanics
- We Make Sure Your Car Is Clean Before Delivery
- We Road Test Your Car To Make Sure We Did It Right
- We Will Personally Review Your Invoice Charges To Your Satisfaction
- If You Are Ever Dissatisfied With Our Service, Our HOT LINE Number Is 733-7701

Bill Roemer, service manager, and Whitty Jones, customer relations manager combine over 50 years of quality service and experience to the service of your car.



### 1979 MERCURY BOBCAT

With a 4 cylinder engine, economical 4 speed transmission, styled steel wheels, radial tires and much more.

**\$99<sup>96</sup>** per month

If you trade in worth \$200 or more, 13.9% APR, total interest \$1199.00, sale price \$2785.

## THEISEN MOTORS

The easiest place in the world to buy a car

204 Main Ave. East

Twin Falls

733-7700

# First Place Winner



## Appetizers

### CURRIED CHICKEN BALLS

- 1/2 pound cream cheese
- 4 teaspoons mayonnaise
- 2 cups chopped cooked chicken
- 1 1/2 cups chopped almonds
- 3 tablespoons chopped chutney
- 1 teaspoon salt
- 2 teaspoons curry powder
- Grated coconut or nuts

Cream thoroughly cream cheese and mayonnaise. Add chicken, almonds, chutney, salt and curry powder. Shape into balls. Roll into grated coconut or nuts. Chill. Can be frozen indefinitely. Defrost in refrigerator for at least 24 hours. Makes 5 dozen.



Paula Edmunds Hollifield

# Pentagon source of recipe

TWIN FALLS — Paula Edmunds Hollifield learned some of her lastest recipes in the army — but she didn't pick them up in the mess hall. Her recipe for Curried Chicken Balls, which won first place in the appetizer category, was one she learned while on active duty in Japan. She also learned to cook many unusual dishes while serving at the Pentagon in Washington, D.C. As social aide for the chairman of the U.S. Joint Chiefs of Staff in

the Pentagon, she helped prepare hors d'oeuvres and snacks for cocktail parties and other social gatherings for military officials. "In that job, I worked pretty closely with the Filipino stewards who worked for the chairman," Mrs. Hollifield said. "From them I picked up a lot of tips, but they wouldn't give me my recipes." The Filipino cooks jealously guarded their cooking secrets, and she had to resort to espionage to learn to cook their tasty dishes. "Bill (her husband) and I would

take it home and try to figure out what was in it," she explained. "We would taste it and smell it and look at it." Originality appeals to judges in cooking contests and Mrs. Hollifield's recipe is certainly original. From the recipe she learned while overseas, she has fashioned her own unique version. "I'm not quite sure how I altered it, I can't remember what it was like before," she said. "I think I used less curry mainly because Bill doesn't like curry. The recipe

originally called for rolling it in parsley, and I don't like parsley, so I stick entirely with rolling them in coconut." Hors d'oeuvres and party foods are her specialty, but she enjoys other kinds of cooking too. "I was the oldest of six, and I started cooking when I was about 10 or 11 years old. I learned a lot from my mother. I can always fall back on old favorites like tomato noodle casserole or spaghetti. But I cannot do desserts. That is one thing I'm terrible at."

She and her husband enjoy trading food ideas with others and formed a gourmet cooking group with some Twin Falls friends. "We get together and decide which country we are going to go for that evening. Whoever holds it at their house provides the main course and assigns other dishes to others in the group." "Everyone in one his or her own to share up with a recipe. We've never had a flop yet, but, of course, none of us knows how it is really supposed to taste anyway."

### SHRIMP PATE

PATRICK L. OSBON  
142 Maurice N. #108, Twin Falls

- 1 pound cooked shrimp
  - 1/2 cup butter, softened
  - 1/2 teaspoon nutmeg
  - Salt and cayenne pepper to taste
- Puree the shrimp in a blender. Add butter a little at a time until shrimp is of a creamy consistency. Add spices. Place the paste in a buttered baking dish and bake at 350 degrees for 30 minutes. Chill. May be sliced or spread on crackers and bread.

### CRANBERRY RELISH

MRS. FRED HUSMITH  
Box 114, Richfield

- 2 packages red cherry jello
  - 3/4 cups warm water
  - 2 tablespoons sugar
  - 1 package cranberries, frozen
  - 2 red apples
  - 1 orange
  - 1/2 of orange peel
  - 2 cups of sugar
  - 1 4-ounce can crushed pineapple
  - 4 stalks celery
- Dissolve jello in warm water with 2 tablespoons sugar. Grind frozen cranberries, celery, orange, apples and orange peel. Mix with jello. Keeps well in freezer.

### MARY'S NIRTY NIBBLERS

MRS. MARY THATCHER  
1708 Tanghee Dr., Twin Falls

- 1/2 cup barbecue sauce
  - 1/4 cup pure apple jelly
  - 1/4 pounds large shrimp
  - Pitted ripe olives
  - Fresh pineapple chunks
- Combine barbecue sauce and jelly. Heat and stir until well blended. Add shrimp, mix. Cool. Marinate overnight. Serve on toothpicks, a shrimp, olive and pineapple chunk. Makes lovely centerpiece by taking stick-filled toothpicks and stick into a fresh pineapple.

### TANGY MEATBALL APPETIZERS

MIDGE JOHNSON  
Route 2, Twin Falls

- 1 pound ground beef
  - 1/2 teaspoon salt
  - 1/4 teaspoon pepper
  - 1 egg
  - 1 tablespoon heavy cream
  - 2 to 3 tablespoons flour
  - 2 tablespoons butter
  - 1 cup chives
  - 1/2 cup grape jelly
- Mix together the meat, salt, pepper, egg and cream. Add just enough flour to hold mixture together. Shape teaspoons of mixture into meatballs and brown in melted butter. Drain fat. Add chili sauce and jelly. Cover and simmer over low heat for 30 minutes. Serve in warm chafing dish with toothpicks. Serves approximately 50 meatballs.

### IDAHO GRAZING

MAY POOL  
Route 2, Box 104-A, Hazelton

- 2 cups each Corn Chee, Wheat Chee, Cheerios, slim pretzels and mixed nuts. Combine.
- SAUCE
- 1 cube margarine
  - 1/2 cup vegetable oil
  - 1 teaspoon each celery salt and savory salt
  - 1/4 teaspoon Tabasco sauce
  - 1 teaspoon Worcestershire sauce
  - 2 beef bouillon cubes
  - 1 teaspoon monosodium glutamate
- Make sauce by heating all ingredients until bouillon is melted. Pour over dry ingredients. Mix well. Bake in long baking pan at 250 degrees for 1 1/2 to 2 hours, stirring every 15 minutes. Spread on absorbent paper to cool. Serve as snacks in small bowls, or with fruit juice.

### CLAM DIP

NANCY GRAYBEAL  
Route 2, Twin Falls

- 8 ounces cream cheese, softened
  - 1/2 pint sour cream
  - 1 small can clams, drained
  - 1 cup lemon juice
  - 1 tablespoon mayonnaise
  - Chopped onions
- Mix altogether and chill before serving.

### CHEESE BALL

SANDRA GOLAY  
Box 285, Bassem

- 2 8-ounce packages cream cheese
  - 1 tablespoon pimento cheese spread
  - 1/2 cup fresh onion, minced
  - 1 tablespoon mayonnaise
  - 1 teaspoon vinegar
  - 3/4 teaspoon dry mustard
  - 1/4 teaspoon garlic salt
  - 1 teaspoon Worcestershire sauce
- Chopped almonds to cover cheese ball. Allow cheeses to soften to room temperature. Mix all ingredients together. Form into a ball and roll in chopped almonds. Refrigerate.

### CHEESE ROLLS

MRS. J. F. DEWE  
Route 1 Box 74, Dietrich

- 1/2 pound cream cheese
  - 1/4 pound sharp cheddar cheese, grated
  - 1 cup pecans, finely chopped
  - 1 1/2 tablespoons chili powder
- Mix cheese, garlic, pecans thoroughly. Roll into 3 small rolls. Sprinkle chili powder on waxed paper and roll cheese on it to cover roll completely. Wrap; place in covered container and store in refrigerator. Slice and serve on crackers.

### POPPY SEED BREAD

MRS. NOLA W. RHEAMS  
Route 2, Box 326A  
Kimberly

- 1 cup sugar
  - 2 eggs
  - 1 cup evaporated milk
  - 1 cup cooking oil
  - 2 cups flour
  - 2 teaspoons baking powder
  - 1/4 teaspoon each salt and poppy seeds
  - 1 teaspoon vanilla
- Combine sugar, eggs, milk and oil. Mix on medium speed of electric mixer until well blended. Sift together flour, baking powder and salt. Add flour mixture to egg mixture. Mix a few minutes on low speed. Add vanilla and poppy seeds. Mix until smooth. Four batter in greased loaf pan, 9X5 inches. Bake in preheated 350 degree oven for 1 hour, or until wooden pick comes out clean. Serve plain, spread with butter or softened cream cheese.

**MINT SUPREME**  
MRS. A. HOOPER  
Star Route, Ellis

- 1 teaspoon mint extract
- 3/4-cups water
- 1 1/4-cups each of sugar and pineapple juice
- 2 cups orange juice
- 4 tablespoons lemon juice
- 1/4-teaspoon green food coloring
- 1 to 2 bananas

Mix all liquids. Add sugar and dissolve. Place 2 cups liquid in refrigerator. Pour remaining liquid into 2 8-ounce pans or use ice cube trays. Freeze. Place 8 1-inch pieces into a blender. Add a little of the chilled liquid and blend, adding more liquid as needed until mixture turns into a smooth slush. Add approximately 1-inch of a banana, blend again. The amount in the blender will fill approximately 2 small drink glasses. Larger amounts may be mixed, add banana to taste.

**CHEESEY TOSTIETTES**  
MARY THATCHER  
1702 Tangere Dr., Twin Falls

- 1 can tomato soup
- 1 small chopped onion
- 1 stick margarine
- 1 hard-boiled egg
- 2 bags shredded cheddar cheese
- 1 can chili peppers
- 2 cans ripe olives, chopped

Serve on sliced bread, 2-inches in diameter. Put on cookie sheet. Bake 10 minutes at 400 degrees. Freeze in bags.

**SHRIMP TOAST**  
NOLA W. REEAMS  
Route 2, Box 326A, Kimberly

- 1 pound shrimp, shelled and cleaned
- 4 water chestnuts
- 1 thin slice ginger
- 1 egg, slightly beaten
- 1/4 teaspoon sugar
- 1/2 teaspoon salt
- 2 teaspoons each of sherry and cornstarch
- 6 to 8 slices day old bread, cut in 4 triangles each oil for deep frying

Mince together shrimp, water chestnuts and ginger. Add egg, sugar, salt, sherry and cornstarch. Mix until all ingredients are well blended. Remove crust from bread and cut in four pieces each. Top each piece of bread with shrimp mixture. Heat oil to 350 or 400 degrees. Add shrimp toast and brown on all sides, about two minutes. Remove and drain on paper towels. Bread will be crisp and well-browned. Serve immediately.

**SHRIMP DIP**  
PATTI REEDER  
606 Madison, Twin Falls

- 1 6-ounce cream cheese
- 1 bottle Old Fashioned Chili sauce
- 1 can shrimp, small or pieces
- 1 lemon juice (optional)
- Celery sticks (optional)

Spread softened cream cheese on large plate. Spread one bottle chili sauce on top of cheese. Top with drained can of shrimp. Sprinkle the lemon juice over top and garnish with celery sticks. Scoop onto club crackers, potato chips or taco chips.

**NACHO'S AND GUACAMOLE**  
BETTY WITHERSPOON  
Route 1 Box 67, Kimberly

- 1 package prepared tostada shells
  - 8 slices American cheese
  - 2 ripe avocados, mashed
  - 1 medium onion, finely chopped
  - 2 green chili peppers, finely chopped
  - 1 tablespoon lemon juice
  - 1 teaspoon salt
  - 1/2 teaspoon coarse ground pepper
  - 1/2 teaspoon ascorbic acid powder
  - 1 medium tomato, peeled and finely chopped
- Break tostada shells into 9 pieces and lay on cookie sheet. Place slices of cheese on each piece and place in oven to melt cheese on broil. Watch carefully. In bowl, mash avocados and add onion, chili peppers, lemon juice, salt, ground pepper and ascorbic acid powder. Mix well. Gently fold in peeled, chopped tomato. Refrigerate until ready to serve. Spoon over cheesy tostadas.

**STUFFED MUSHROOMS**  
AVANELL BENTON  
106 Larkspur Drive, Twin Falls

- 1-pound large fresh mushrooms
- 1 8-ounce package cream cheese
- 1 can broken shrimp
- 1/4 pound oleo

Wash mushrooms and remove stems. Melt oleo. Add shrimp to cream cheese. Dip mushroom caps in oleo. Fill with cream cheese shrimp mixture. Place on cookie sheet that is foil-covered. Drip remaining oleo over mushrooms. Bake at 400 degrees for 5 to 7 minutes.

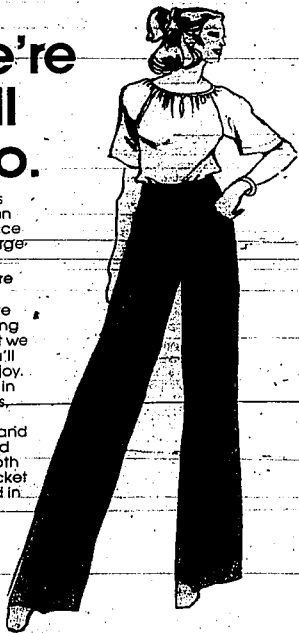
**We're Tall Too.**

Dahle's is more than just a place to find large sizes.

Now We're Tall Too.

And we're just getting in a pant we think you'll really enjoy. It comes in 4 choices.

Elastic Backed and a Banded Waist; both with placket front and in four soft spring colors. \$22 Sizes 8 to 22 Tall

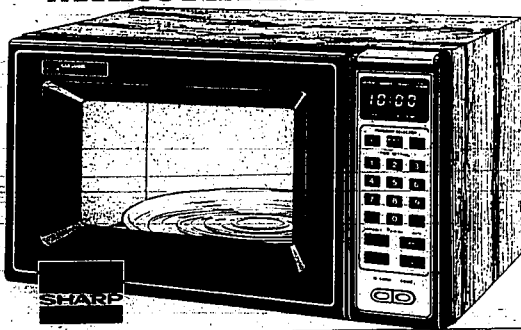


**Queen Tall fashions**

**Dahle's**

140 Main Ave. North, Twin Falls

**A NEW MICROWAVE OVEN FROM SHARP. DELUXE FEATURES WITHOUT A DELUXE PRICE.**



This is the first deluxe, full-featured microwave oven that's really compact - it gives you the most features while taking up the least space.

- In deluxe features include:
  - Carrousel™ System - which rotates your food while it cooks, so you don't have to
  - Auto-Touch™ Controls - the electronic control panel that thinks for you
  - 4 Variable Cooking Cycles - Defrost, Simmer, Roast, Full Power
  - Auto-Touch Memory - which lets you program your cooking to begin automatically at any time of day. It remembers how to cook your

favorite recipe, even switching from one cycle to another - while you're away.

• Space Saving Dimensions - 20 1/2" x 13 1/2" x 15 1/2"

And the Sharp R-9200 comes with its own cookbook, worth about \$15

But with all these extras, the Sharp R-9200 has a non-deluxe price.

Come in and check out the Sharp R-9200.

**\$429.95**



**MELQUALES**  
**Electronics**  
1730 Kimberly Rd. — Ph. 733-4910  
Across from George K's

- Free Cooking Tips
- Free Cooking Schools
- Service After The Sale
- Free Home Demonstrations
- We Take Trades

**CRAB CHIP DIP**  
MRS. FRED HUBSMITH  
Box 114, Richfield

- 1 8-ounce package cream cheese
- 1/2 cup cocktail sauce
- 1 can crab meat
- 1 cup mayonnaise

Garlic salt or garlic clove, minced  
Soften cheese. Add mayonnaise slowly. Add cocktail sauce, crab and garlic and mix well.

**PEPPER JAM**  
DORATHEA C. SHINN  
238 Ramage St., Twin Falls

- 12 peppers, half red and half green
- 2 tablespoons salt
- 1 pint vinegar
- 3 cups sugar
- 1/2 packet pectin

Use large peppers. Wash and take out seeds. Coarsely grind peppers and add salt. Let stand for two hours. Drain thoroughly. Add vinegar and sugar. Simmer for 30 to 45 minutes. Add pectin and stir well. Boil 1 minute longer. Pour into small jars and seal. Great for over meats.

**SHRIMP DIP**  
MRS. ARLENE SCHMIDT  
823 Ross St. N., Twin Falls

- 1 8-ounce cream cheese
- 1/2 cup mayonnaise
- 1/4 cup minced celery
- 2 tablespoons minced onion
- 1 can shrimp, small or pieces, drained
- 1/2 pint whipping cream, stiffly beaten

Combine cheese, mayonnaise, celery, onion and shrimp. Fold in whipped cream. Chill. Serve with chips, vegetables or crackers.



SAVE YOUR



BOTTLE CAPS AND  
RECEIVE YOUR OWN

**I'm a  
Pepper**

**T-SHIRT**  
JUST BRING 100  
BOTTLE CAPS FROM  
EITHER DR PEPPER OR  
SUGAR-FREE DR PEPPER  
TO:

DR. PEPPER BOTTLING CO.  
126 LOCUST STREET SOUTH  
TWIN FALLS, IDAHO 83301

BEFORE JULY 31, 1979  
AND RECEIVE YOUR  
"I'M A PEPPER T-SHIRT"

HURRY SIZES AND  
QUANTITY ARE LIMITED

DR PEPPER AND PEPPER ARE TRADEMARKS IDENTIFYING  
THE PRODUCTS OF THE DR PEPPER COMPANY  
OF DALLAS, TEXAS.

## Annual Sale on Lenox China • Crystal and Oxford Bone China

Through May 28th save up to 18% on sets of Lenox China  
and Oxford Bone China created by Lenox  
and save 15% on Lenox Crystal

On sale now is the very pattern you've always wanted  
in Lenox China or Oxford Bone China created by Lenox.  
"Save-by-the-set" as much as 18% on a 66-piece service  
for twelve, 15% on a 45-piece service for eight, and  
10% on four 5-piece Complete Place Settings. And save  
15% off open stock prices on all serving pieces and  
any additional pieces not included in a 5-piece  
Complete Place Setting.



Lenox China: Gaze Garden  
Lenox Crystal: Caste Garden

Hand-blown for clarity and brilliance, there's a Lenox  
Crystal pattern to coordinate with every Lenox and  
Oxford Bone China pattern, as well as with other fine china  
patterns. Save 15% on multiples of four of your favorite  
items. All on sale through May 28th.



Lenox China: Autumn  
Lenox Crystal: Dimension

Lenox China: Lace Point  
(L to R) Open Vegetable, Sauce Boat, Serving Bowl, Cream and Sugar.



Oxford Bone China: Lotus Garden  
Lenox Crystal: Edition

**Sterling** JEWELRY CO.  
ON-THE-MALL, DOWNTOWN-TWIN FALLS

Especially for -

**you!**



Call Today  
734-4089

The First Annual

**TIMES-NEWS**

**MICROWAVE**

**COOKING SCHOOL!!**

Time: Saturday, April 28th 9:30 A.M. - 11:30 A.M.

or

1:30 P.M. - 3:30 P.M.

Place: Twin Falls High School Home Ec Room-C-1

Teacher: Jan McBride . . . Microwave Consultant

If you have a microwave or are planning to buy one and don't know how to use it. This is your chance to learn the basics.

Call for reservations until  
Wednesday, April 25th

Call Today 734-4089



# First-Place Winner

## CHICKEN MARIA SUNDAY

- 1 whole chicken, cut-up
- 1 cup sour cream (or yogurt)
- ½ cup mayonnaise
- Seasoned salt
- 2½ cups canned peaches
- 1 package frozen broccoli, cooked and drained

Melt butter in heavy casserole dish and add chicken. Turn pieces to coat and bake covered in oven at 375 degrees for 30 minutes. Mix sour cream and mayonnaise and add half of the mixture to the chicken. Bake another 20 minutes. Add salt to taste, peaches and broccoli. Then spoon rest of sour cream mixture over top. Broil until brown and bubbly.



Karyn Hoyer



## Main Dish Casserole

# Chicken recipe just peachy

TWIN FALLS — Karyn Hoyer of Twin Falls learned to "like" beef dishes while she lived in Iowa; but won the "entree" division of the Times-News Cookoff with a chicken dish.

Her entry, Chicken Maria Sunday, is a tasty combination of chicken, broccoli and canned peaches in a casserole with a topping of yogurt, mayonnaise and sour cream.

"Though she has never entered a

cooking contest, Mrs. Hoyer knew her recipe was a "good" one and entered it in the cookoff when she saw an advertisement in the Times-News.

"It comes from my aunt in Iowa," she said. "It is a good recipe and I decided to enter it."

The judges thought her recipe a good one, too. They gave it a first place for originality and appeal. For her efforts she won an outdoor grill.

Though she knew the recipe was a good one, she did not expect to win.

"I never could see myself in a cooking contest," she laughed. "I just learned to cook from my mother. I was surprised, definitely surprised."

While living in Iowa for about six years, Mrs. Hoyer learned to like the large variety of meat and pork dishes cooked in that agricultural state.

Consequently she likes to cook meat with vegetables. She also likes to cook desserts, but she doesn't like to cook as many as she would like because they are "too fattening." Her favorite dessert is Chocolate French Mint Pie.

"I guess I like to cook Italian dishes the best," dishes "like spaghetti and lasagna," she said. "Most of the recipes came from my mother, but when you are making the basic sauce you can do

a lot with it. I like to experiment around."

Her eating experience include other foreign dishes. She once lived with her parents in British Guyana where her mother relied on cooking vegetables because meat was scarce.

"When asked if she would enter other cooking contests, she predicted she would try some other recipes to see how the judge would react."

## EGGPLANT MEAT CASSEROLE

BARBARA PROCHNOW  
Route 5, Box 216B, Jerome

- 1 pound lean ground beef
- 6 pork sausages
- 1 pepperoni sausage, sliced thin
- 3 chopped onions, medium
- 2 cups tomato puree
- ¼ teaspoon each basil, oregano and pepper
- ½ cup chopped green pepper
- 1 teaspoon salt
- 1 clove garlic
- 2 large eggplant
- 3 eggs
- ½ to 1 cup oil
- 1 pound mozzarella cheese

Saute beef in butter, add onions, cook until golden. Add puree, green pepper, seasonings and garlic. In another skillet, saute pork sausage. Peel and slice eggplant thin. Dip in beaten egg and saute in hot oil. Drain on paper towel. Arrange in layers in a casserole, a third at a time, the eggplant, meat sauce, cheese, sausage, pepperoni, ending on top with mozzarella. Bake in 350 degree oven 1 hour. Serves 8.

## PIZZA CASSEROLE

HELEN R. HERZINGER  
Box 100, Twin Falls

- 1 package sliced pepperoni
- 1 medium onion, chopped
- 3 stalks celery, chopped
- 1 green pepper, chopped
- ½ cup or less melted butter
- 1 6-ounce package thin spaghetti, cooked
- 1 cup grated swiss or monterey jack cheese
- 1 package mozzarella cheese, grated
- 2 cans tomato sauce, 8-ounces
- 1 can mushrooms
- ½ teaspoon oregano
- ½ teaspoon basil

Four butter in 11x7x2-inch dish. Toss cooked spaghetti. Cover with 1 can tomato sauce. Add in order half of the swiss cheese, half of the pepperoni, and half of the mozzarella. Add all of the mushrooms and onions. Sprinkle with remaining mixture in same order. Bake 20 to 25 minutes at 350 degrees. Serves 6.

## FLUFFY OKLAHOMA OMELET

Melissa Pale

317 Locust St. N., Twin Falls

- 3 eggs
- 2 ounces grated cheese
- 2 ounces sliced cheese
- ¼ cup each chopped Canadian bacon and chopped button mushrooms
- 3 tablespoons milk or cream
- ½ teaspoon salt
- 1 or 2 teaspoons margarine

white sauce  
Preheat oven to 350 degrees. Separate eggs. Beat whites until stiff but not dry. Add yolks and continue beating. Add liquid, three-fourths of the Canadian bacon and three-fourths of the mushrooms and grated cheese. Add salt. Stir briefly. Quickly burn into hot buttered skillet. Place over low heat and cook until puffed and delicately browned on bottom. Place omelet on top shell of oven, heated to 350 degrees and bake until top is firm to touch. Remove from oven and place slices of cheese, remaining Canadian bacon and mushrooms on half of omelet. Fold over and top with white sauce. Serve while hot.

## WINTER SIZZLER

- 2 tablespoons each margarine and flour
  - 1 cup milk
  - ¼ teaspoon salt
- Melt fat in saucepan over low heat. Blend in flour, making a roux. Stir until mixture bubbles. Remove from heat and add milk slowly, stirring constantly. Return to low heat; cook until thick and smooth. Season. Four over omelet.

## FRIED RICE (Shrimp, Pork or Chicken)

LEILA ALEXANDER  
810 13th St., Rupert

- 4 or 5 cups long grain rice (not instant)
  - 1 egg
  - 3 ounce can mushrooms
  - ½ cup green onions, chop both white and green parts
  - ½ cup shrimp, pork or chicken
  - ½ cup vegetable oil
  - 6 tablespoons soy sauce
- Heat oil in fry pan or wok to 375 degrees. Add meat and sauce. Add vegetables and mushrooms. Sauté. Break egg raw over mixture, stirring as it cooks. Add rice a third at a time, and the soy sauce 2 tablespoons at a time, stirring each time. Cook until well blended. This can be served as a

## QUICK MINI BISCUIT SUPPER

MRS. MARTHA HERRBOLDT  
Route 5, Rupert

- 1 pound hamburger
- 1 medium chopped onion
- ½ cup catsup
- ½ teaspoon mustard
- 1 tablespoon brown sugar
- 2 packages refrigerated biscuits

Grated cheese  
Brown hamburger and onion. Add catsup, mustard and brown sugar. Roll out biscuits to fit greased muffin tins, lining bottoms and sides. Place meat mixture in each biscuit and top with grated cheese. Bake at 400 degrees for 15 minutes.

## CHICKEN LOAF CASSEROLE

JOE GULICK  
Route 1, Bahk

- 1 large chicken
- 1 cup milk
- 1 large onion, diced
- 4 stalks celery, finely chopped
- 2 eggs, well beaten
- ½ cup mild cheddar cheese, grated
- 4 cups fresh bread crumbs
- ½ cup broth from chicken
- 3 tablespoons soy sauce
- Salt and pepper to taste

Boil chicken and save ¼ cup broth. Remove meat from bones. Mix all ingredients with boned chicken, adding more bread crumbs if necessary. Bake in casserole dish at 350 degrees until golden brown.

## OVERNIGHT BREAKFAST CASSEROLE

MRS. DON WOLVERTON  
Golden Valley, Murtaugh

- 1 pound bacon or sausage
- ½ pound grated cheddar cheese
- White bread slices to line 9x14-inch pan
- 6 eggs, beaten
- 3 cups milk
- 1 tablespoon dry mustard
- Line 9x14-inch pan bottom and sides with white bread slices. (Remove crust). Sprinkle over top cooked and broken bacon and grated cheese. Beat eggs, milk and dry mustard and pour over bread mixture. Cover with plastic wrap and let stand overnight. Bake at 325 degrees for one hour and 15 minutes.

Photo by Karyn Hoyer

**LASAGNA**  
**PEGGY BAIN**  
 Route 4 Box 202, Buhl

**Meat Mixture:**

- 2 pounds ground round
  - 2 tablespoons oil
  - 2 medium onions, chopped
  - 2 stalks celery, chopped
  - 1 can mushrooms, drained
  - 2 8-ounce cans tomato paste with 2 cans water
  - 2 8-ounce cans tomato sauce
  - 2 teaspoons each salt, sugar, oregano and sweet basil
- Brown ground round in oil and add onion and celery. Stir until onion and celery are limp. Then add remaining ingredients. Cook for 45 minutes to one hour. If sauce is too thick, add more water.**

**Cheese Mixture:**

- 1 10-ounce package lasagna noodles
- 1 egg, slightly beaten
- 2 eggs, beaten
- 2 packages chopped spinach, cooked and drained
- 1 cup cottage cheese or Ricotta cheese
- 1/2 cup grated parmesan cheese
- 1 tablespoon oil

**Cook lasagna noodles and drain. Add cold water to noodles and drain again to cool. Mix 1 slightly beaten egg with noodles. In separate bowl, mix the 2 eggs, spinach, cheese, salt and oil. Layer in greased 9x13x7-inch baking dish as follows: meat sauce mixture, noodles, cheese mixture, grated parmesan cheese, and repeat until all noodles are used. Cover top layer with parmesan cheese. Cover with foil and bake at 350 degrees for 45 minutes. Serves 6 to 8.**

**SALMON QUICHE**  
**LOIS RUDDLELL**  
 1420 Poplar, Twin Falls

- 1 cup wholewheat flour
- 1/2 cup shredded sharp cheddar cheese
- 1/2 cup chopped almonds
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 5 tablespoons cooking oil
- 1 1 1/4-ounce can salmon
- 2 eggs, beaten
- 1/2 cup sour cream
- 1/2 cup shredded sharp cheddar cheese
- 1/2 teaspoon grated onion
- 1/4 teaspoon dried dillweed
- 2 drops hot pepper sauce

**For crust, combine the wholewheat flour, 1/2 cup cheese, almonds, salt and paprika in bowl. Stir in oil. Set aside 1/4 cup of crust mixture. Press remaining mixture into the bottom and up sides of a 9-inch pie plate. Bake at 400 degrees for 10 minutes. Remove from oven. Reduce oven temperature to 325 degrees.**

**For filling, drain salmon, reserving liquid. Add water to reserved liquid to make 1/2 cup. Flake salmon, removing bones and skin. Set aside. In a bowl, blend together eggs, sour cream, mayonnaise and reserved salmon liquid. Stir in salmon, the 1/4 cup of cheese, onion, dillweed, and hot pepper sauce. Spoon filling into crust. Sprinkle with reserved crust mixture. Bake at 325 degrees for 45 minutes.**

**GREEN BEAN ORIENTAL**  
**MRS. BETTY TROUTMAN**  
 Route 1, Murtztag

- 2 packages frozen french cut green beans (cooked and drained)
- 2 tablespoons each butter and minced onions
- 1 12-ounce can water chestnuts (drained and sliced)
- 1 7-ounce package bean sprouts
- 1 can mushroom soup
- 1/4 can milk
- 1/4 cup shredded cheddar cheese

**Steam onions, chestnuts and sprouts in butter for five minutes. Mix soup and milk. Layer beans, steamed mixture, cheese and soup in casserole. Bake 25 minutes in 400 degree oven. Remove and cover with 1 can French fried onion rings. Return to oven for 5 minutes.**

**HEARTY SHRIMP CHOWDER**  
**MARY BOTHWELL**  
 Box 444, Hagerman

- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/2 pound sliced mushrooms
- 2 tablespoons butter
- 1 10 1/4-ounce can cream of shrimp soup
- 1 1/2 cups milk
- 1 4 1/2-ounce can medium shrimp, rinsed and drained
- 1 cup diced cooked potato
- 1/2 teaspoon salt
- 1/4 teaspoon each pepper and cayenne

**In medium saucepan, saute celery, onion, and mushrooms in butter until tender yet crisp. Stir in soup and milk until creamy. Add remaining ingredients. Heat through. Makes 6 1-cup servings.**

**MANICOTTI SHELLS**  
**ELLEN STANGER**  
 623 Apache Way, Twin Falls

- 2 eggs
- 1 cup flour
- dash salt
- milk to make thinner than pancake batter.

**Heat 5- or 6-inch skillet, then lubricate with hard margarine. Makes 20 to 30 manicotti shells. Place on wire rack as you remove each shell.**

**FILLING**

- 1 pound ricotta cheese
  - 1 pound mozzarella cheese
  - 1/2 cup parmesan cheese
  - 1 egg
  - dash of salt and sugar
- Mix all ingredients together. Stir well. Spoon onto all shells and distribute evenly. Roll shells.**

**SAUCE**

- 1 pound hamburger
- garlic powder
- 1 small onion chopped
- 2 cans tomato sauce and water
- 1 can tomato paste and water
- parsley flakes, salt, pepper, 2 bay leaves, lots of sweet basil

**When placing in pans-to-bake, place a small layer of sauce, then some grated mozzarella cheese, the shells, remaining sauce and more cheese. Bake at 375 degrees for 15 minutes.**

# WINDOW RECIPES

**ENERGY-SAVING WAYS WITH WOVEN WOODS WINDOWS BY Kirsch**

Wood's a natural insulator — and the newest nicest way to cut heating and cooling costs. See our full selection of styles and patterns soon!

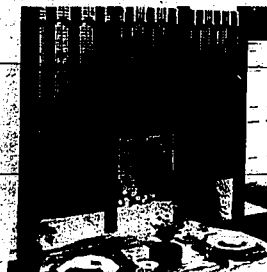
**Our Levolor Riviera Tiltone Colors Are Making News**



COLOR ON THE INSIDE

NEUTRAL WHITE ON OUTSIDE

Now you can have exciting color at your windows without disturbing the exterior appearance of your house. Of course, these Tiltone blinds have all the quality features of Levolor Rivieras, so you know they'll keep their beauty for years. See the Tiltone colors here.



**1979 FORD PINTOS**  
 EASY ON THE EYE, AND EASY TO BUY  
**AT BILL WORKMAN FORD**



**SEE US TODAY**

**1979 FORD PINTO PONY**

With economical 4 cylinder engine, 4 speed transmission, AM radio, white wall tires, bucket seats, mini console rack, and pinion steering and much more

**FORD BILL WORKMAN FORD**

1243 Blue Lakes Blvd. 735-3110

**VOLCO**

**TWIN FALLS**

1200 N. Second Ave. Phone 471-0222

**JEROME**  
 200 E. 2nd St. Phone 724-1111

**BURLEY**  
 1011 E. Greenway Phone 678-0360



**LEMONADE CHICKEN**  
**CAROL BLADE**  
 Route 2, Wendell

- 1/2 cup butter
  - 1 6-ounce can frozen lemonade concentrate
  - 2 tablespoons soy sauce
  - 1/4 teaspoon garlic juice or 1 clove garlic
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
  - 2 pounds chicken drumsticks
- Melt butter in saucepan. Stir in lemonade concentrate, soy sauce, salt and pepper. Place drumsticks in shallow baking dish and pour sauce over top. Cover with foil and let stand in refrigerator for two hours or overnight. Bake at 350 degrees for 45 minutes, basting often. Drain off marinade and raise temperature to 425 degrees. Bake 20 minutes longer, or until tender.

**COTTAGE CHEESE LOAF**  
**BETTY WITHERSPOON**  
 Route 1 Box 67, Kimberly

- 1/4 cup margarine
  - 1 large onion, chopped
  - 3 packages George Washington seasoning/broth
  - 5 well beaten eggs
  - 4 cups each cottage cheese and Special K cereal
  - 1 cup chopped walnuts
- Saute onion in the margarine. Add seasoning/broth, eggs and remaining ingredients. Mix well. Bake one hour at 350 degrees in large greased casserole.

**MUSHROOM ASPERAGUS QUICHE**  
**RAY EASTWOOD**  
 1634 Olympia Dr., Jerome

- 3 4-ounce cans mushroom stems & pieces
  - 1/2 pound butter
  - 1 cup shredded Swiss cheese
  - 1 small can asparagus tips
  - 1 cup Ricotta cheese
  - 4 eggs
  - 1/4 cup milk
  - 1/2 teaspoon cayenne pepper
  - 1/4 Several saline crackers
- Saute mushrooms in butter until limp. Crumble crackers and stir in enough to make a pasty glob. Pat into a buttered pie plate to form a crust. Spread grated cheese evenly in pan and arrange tips on top. Whirl ricotta, eggs, milk and cayenne in blender and pour mixture over quiche. Bake at 350 degrees for 45 minutes or longer, until set. Cool 15 minutes before cutting into wedges.

**SOUP SANDWICHES**  
**DARLENE GARREAN**  
 454 5th Ave. E., Twin Falls

- 1 pound hamburger
  - 1 19-ounce can vegetable beef with barley soup
  - 4 large hamburger buns
- Divide hamburger into four patties and fry. Drain off excess grease. Add soup right from can. (Do not add water.) Heat until soup is hot. Place split buns on cookie sheet and brown under broiler. Put one patty on each bun plus the soup.

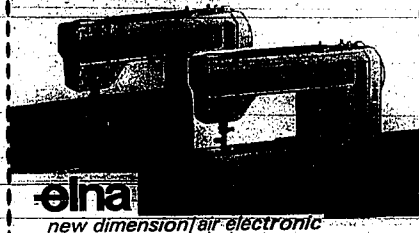
**ROCK CORNISH GAME HENS**  
**ANNE MARLEY**  
 Route 3, Box 371-D, Kimberly

- 4 frozen hens
  - 1/2 cup each butter and dry white wine
  - 2 tablespoons rosemary
  - 4 cloves garlic
  - salt and pepper
  - garlic salt
- That hens overnight in refrigerator. (Save g blebs for another day.) Melt basting sauce. In saucepan melt butter and add wine and rosemary. In each hen put a clove of garlic, about 1/4 teaspoon rosemary, 1/4 teaspoon salt and 1/4 teaspoon pepper. Sprinkle outside with garlic salt. Refrigerate. About one hour before serving, heat oven to 450 degrees. Place hens in large open pan and roast 45 minutes, basting frequently with sauce.

**EASY PORK BURRITOS**  
**ELLEN HILT**  
 Route 1, Wendell

- 1/2 medium onion, chopped fine
  - 2 tablespoons butter
  - 2 cups leftover pork roast, chopped
  - 1 16-ounce can pinto beans with julio
  - 1 4-ounce can whole green chiles, sliced fine
  - 1 tablespoon bottled green taco sauce
  - 6 flour tortillas
- Saute onion in butter until tender. Add remaining ingredients (except tortillas) and simmer for 15 minutes. With potato masher, mash the mixture until beans are crushed. Spoon onto flour tortillas and fold. Makes six.

**What Kind Of Woman  
 Sews On The World's  
 Most Expensive  
 Sewing Machine?**



- She's a woman who finds sewing a personal pleasure.
- She wants convenience features
- She wants electronics... where it counts
- She want precision performance.
- She wants a sewing machine that's easy to use.
- She wants all the features that make an Elna an Elna.
- She's a woman who won't settle for the ordinary... maybe she's a woman like you.

Call or Stop In For  
 A Free Demonstration

**FREE**  
 Decorator Designed  
 Cabinet

With New Dimmension/  
 Air Electronic Purchase



**Skinner's Sewing Shoppe**

Your Complete Sewing Center in the Lynwood

**Gibson** **Gibson**

Since 1877,  
 when people  
 have looked  
 for lasting  
 quality they've  
 looked to

# Gibson

This Century  
 Sovereign  
 Refrigerator con-  
 tinues that proud  
 tradition of  
 quality.

The Gibson tradition of excellence shows in this model's Total Energy Saving System, efficient Silver Lining foam insulation, Frost - Clear convenience and beautiful new styling highlighted by Amber see-thru crisper and adjustable temperature meat locker. Infinitely adjustable camlever shelves, factory-installed rollers, full width freezer shell...and much more.

RT176WG 17.0 Cu. Ft.  
**\$519<sup>95</sup>** MSRP

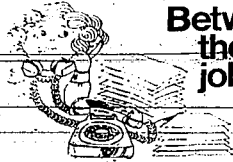
**Gibson** *A Proud Tradition*  
*of Quality for Over 100 Years*

**KEN'S TV & APPLIANCE**  
 420 MAIN AVE. S. TWIN FALLS 733-2233

20117 PEPPER STEAK WITH RICE  
 20118 PEPPER STEAK WITH RICE  
**PEPPER STEAK WITH RICE**  
 PEGGY BAIN  
 Route 4, Box 255, Buhl

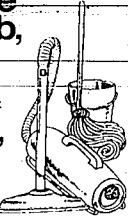
- 3 cups hot cooked rice
- 1 pound lean beef round steak, cut 1/2-inch thick
- 1 tablespoon paprika
- 2 tablespoons butter or margarine
- 2 cloves garlic, crushed
- 1 1/2 cups beef broth
- 1 cup sliced green onions
- 2 green peppers, cut into strips
- 2 tablespoons cornstarch
- 1/4 cup each water and soy sauce
- 2 large fresh tomatoes cut in eighths

While rice is cooking, pound steak to 1/4-inch thickness. Cut into 1/4-inch strips. Sprinkle with paprika; let stand a few minutes. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture. Cook, stirring until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over rice. Serves 6.



Between  
the  
job,

the housework,  
and the kids,



how can you find  
time to shop?

The JCPenney  
Catalog.

Our time is your time.

If we got a busy schedule. But we can help up with you. We've got one great offer after another. One great price after another. And best of all, we've got 24-hour phone convenience. That means when there's a shoe, there's a JCPenney shop. Just call us with your order and be ready to pick-up fast. Place a least five orders totaling \$30 or more within 8 months, and you'll receive all our great catalogs regularly. So after you've done the city's hard stuff, do the catalog stuff. Do your shopping from the JCPenney Catalog. Our time is your time.  
Shop by phone 734-6700

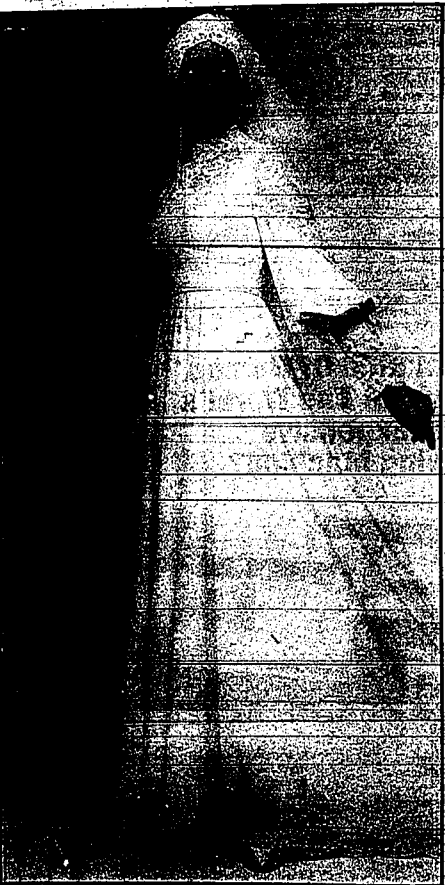


**JCPenney**  
Catalog Department  
TWIN FALLS  
MON.-TUES.-WED.-THURS.-SAT. 9:30-6:30  
FRIDAY 9:30-9:00  
SUNDAY 12:00-6:00

20119 LA AZULE  
 20120 LA AZULE  
 20121 LA AZULE

20122 ANCIENNE  
 20123 ANCIENNE  
 20124 ANCIENNE

The Best Thing We Do . . . Is You!



This lovely Piccione's wedding gown of Tiffany jersey and Alencon lace over English net, it has a cathedral train and hug-me-tight cummerbund with bishop sleeves of jersey and inserts of lace—a jersey turban trimmed in lace, with a net veil gives it the complete look.

Complete line of Ball  
Foundations expertly fitted



"All the best dressed girls carry  
packages from Teresia's"

LYNWOOD SHOPPING CENTER

**LAMB and SAUSAGE CASSEROLE**  
**ANNE MARTIN**  
 Route 2, Box 371-D, Kimberly

- 2 packages frozen baby limas
- 1 package brown and serve sausages
- 6 shoulder lamb chops, trimmed
- ½ cup minced onion
- 2 cloves garlic, minced
- 1 cup dry white wine
- 1 8-ounce can tomato sauce
- 1½ tablespoon thyme
- ½ teaspoon each salt and pepper

Cook beans as directed on package. Pour into 2-quart casserole without draining. In frying pan cook sausage and set aside. Brown chops in same pan. Remove and set aside. Stir in onions, garlic, wine, tomato sauce and spices. Sauté 5 minutes. Stir onion mixture into lima beans. Arrange chops and sausage on top of beans. Cover and bake in 350 degree oven for 1 hour. Serves 6.

**TUNA ALPINE**  
**MRS. LAWRENCE VOGEL**  
 500 Fifth Ave. W., Jerome

- 1 8-ounce package egg noodles
- 3 tablespoons butter or margarine
- 1 medium onion, chopped
- ¼ cup flour
- 2 cups each milk and shredded Swiss cheese
- 1 cup cottage cheese
- 2 tablespoons salt
- ½ teaspoon nutmeg
- 2 small cans tuna (drained)
- 1 small package frozen spinach
- 1 can water chestnuts, optional

Cook noodles. Sauté onion in butter. Stir in flour and cook for 1 minute. Add milk and cook until thick. Add noodles, cottage cheese and Swiss cheese, seasonings, tuna chestnuts and spinach. Bake in a covered casserole dish for 55 minutes at 250 degrees.

**ENCHILADAS — PANCAKE STYLE**  
**WYLENE SLADE**  
 Route 2, Wendell

**SAUCE:**

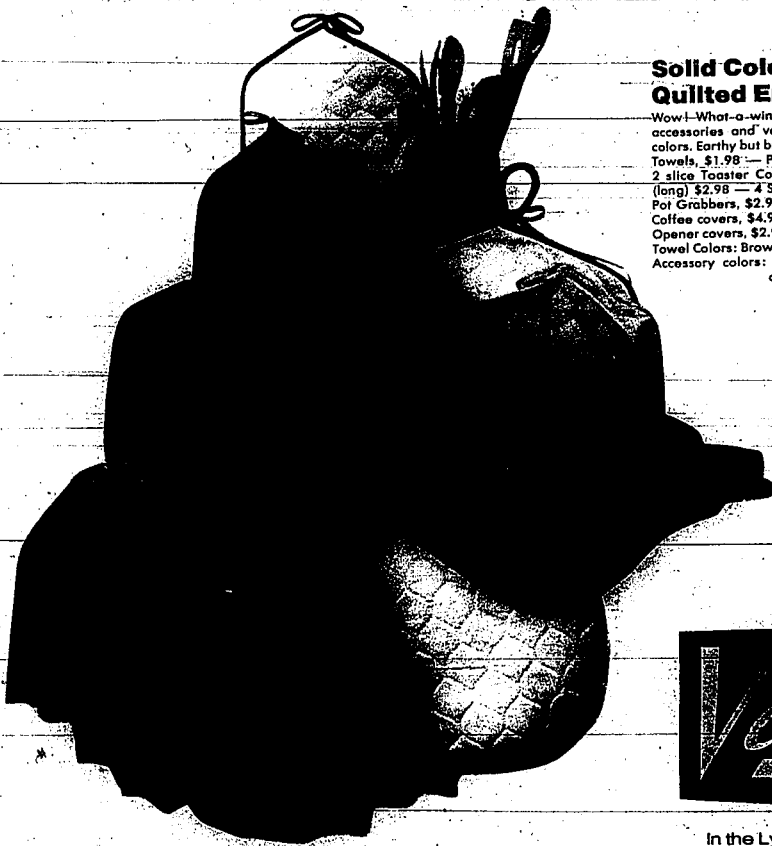
- 1 pound ground beef
- 2 tablespoons cooking oil
- ½ teaspoons each salt and garlic salt
- 3 tablespoons flour
- 1 small can enchilada sauce

Brown meat in oil. Add salt and flour; until flour is absorbed. Add enchilada sauce, plus 1 cup water. Stir until thick. Keep warm.

**CORN PANCAKES:**

- 1 cup each biscuit mix, corn meal and milk
- ½ teaspoon salt
- Mix and fry 8-inch pancakes on hot griddle.

On top of each pancake, spread sauce, then garnish with shredded cheese, sweet onions, lettuce, tomatoes, pitted ripe olives and avocado, all of which are chopped.



**Solid Color  
 Quilted Ensembles**

Wow! What a winner. These permanent press quilted accessories and velour kitchen towels come in super colors. Earthy but bright and eye-catching.  
 Towels, \$1.98 — Pot Holders, \$1.19 — Mitts, \$1.98 —  
 2 slice Toaster Cover, \$2.98 — 4 Slice Toaster Cover  
 (long) \$2.98 — 4 Slice Toaster Cover (square) \$3.98 —  
 Pot Grubbers, \$2.98 — Blender covers, \$3.98 — Mixer/  
 Coffee covers, \$4.98 — Crock Pot Covers, \$3.98 — Can  
 Opener covers, \$2.98 — Toaster/Oven covers, \$4.98.  
 Towel Colors: Brown, beige, green, yellow, orange.  
 Accessory colors: Brown, beige, navy, green, yellow,  
 orange.



In the Lynwood Shopping Center

# WE'VE ENLARGED . .

☆ Our new addition and expansion is complete. Now we offer all new, expanded departments in every area of our store.

## CARPET DEPARTMENT

The best selection of carpet we have ever offered. Complete now look we are really proud of.

## APPLIANCE SECTION

We've doubled our appliance section with a complete line of Energy-Saving Appliances.

## SLEEP SHOP

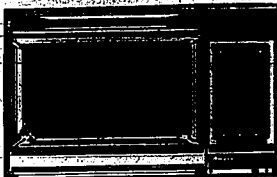
We've doubled our sleep shop to feature waterbeds, youth groups, bunk beds, and complete sets.



## Energy Saving Appliances . . .

*Amana Radarange*  
TOUCH MATIC

**\$458**

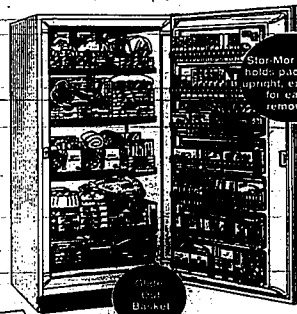


MODEL RR-6

*Amana*  
UPRIGHT FREEZERS  
Model U-238 23.3 CU. FT.

"FAST ZERO-DEGREE STORAGE TEMPERATURE"

**\$559<sup>95</sup>**

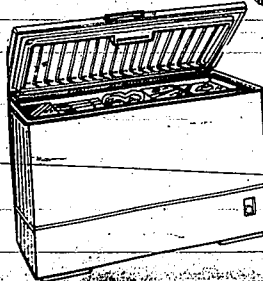


Storage door holds packages upright, exposed for easy removal

Wash Basket

*Amana*  
ENERGY-SAVING 18 CU. FT. REFRIGERATOR  
NOW ONLY

**\$499<sup>95</sup>**



*Amana*  
Deepfreeze  
FOOD FREEZER

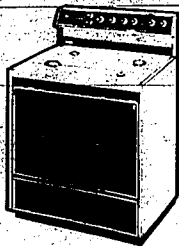
Choose From  
7-9-11-13-23-28

CUBIC FOOT MODELS  
AS LOW AS

**\$249<sup>95</sup>**

*Amana*  
SMOOTH TOP RANGE  
The Corning 3 + 1

**\$699<sup>95</sup>**



Blacker

APPLIANCE  
and  
FURNITURE

EVERYTHING FOR THE HOME

223 2nd Ave. E.

Twin Falls

733-1804

# ... TO SERVE YOU BETTER !

★ Every department has been increased in size to give more display area for additional merchandise.

★ Our trained staff includes sales, service department, interior decorating staff, and salespeople ready to help you make your selections.

## FURNITURE DEPARTMENT

Large furniture section with complete line of chairs, sofas, occasional and coffee tables.

## CHAIR SECTION

We have enlarged our chair section with recliners, swivels, bean bags and more.

## G.E. SELF-CLEANING RANGE

P-7®



### Self-cleaning oven Range

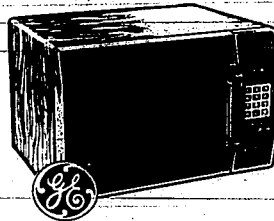
... lets you bake or broil what you want ... the oven cleans itself automatically, electrically. **SAVES TIME** ... it takes just seconds to set the self-cleaning controls. **SAVES MONEY** ... compare the cost of oven cleaners and gloves to only about 1¢ for each self-cleaning cycle (based on a national average cost of 3.8¢/KWH for electricity).

Full-width storage drawer

**\$459<sup>95</sup>**

JBP52

## G.E. MICROWAVE OVEN WITH MICROTOUCH CONTROL PANEL

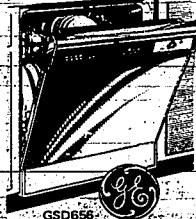


- Sensor measures internal temperature of food, oven shuts off automatically when selected temperature is reached.
- Four Power Levels
- Audible Response Touch Pad
- Electronic Time-of-Day Clock
- Automatic Oven Timing to 99 minutes, 99 seconds

Model JET100W

**\$459<sup>95</sup>**

## Built-In Potscrubber® DISHWASHER



- 4-Cycle Wash Selection Including Power Scrub® Cycle
- Energy Saver Drying Option
- 3-Level Washing Action
- Reversible Color Panels

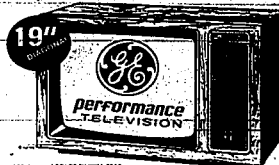
**\$319<sup>95</sup>**

LIMITED TIME OFFER

## COLOR MONITOR II TV

AUTOMATICALLY ADJUSTS THE PICTURE BEFORE YOU SEE IT. FOR LIFE—LIKE FLESH TONES, AND BRILLIANT COLORS!

- Electronic Tuning—With Single-Knob Convenience
- Light Sensor
- 100% Solid State Chassis
- Modular Chassis Design
- AFC—Automatic Frequency Control
- Back Matrix In-Line Picture Tube
- Illuminated Channel Numbers
- Set-And-Forget Volume Control
- Cable-Ready Antenna Connector



19" SCREEN  
performance TELEVISION

**\$399<sup>95</sup>**

"WE SERVE TO SERVE AGAIN"

# Blacker

APPLIANCE  
and  
FURNITURE

EVERYTHING FOR THE HOME

NOW ONLY

223 2nd Ave. E

Twin Falls

733-1804

Monday, April 23, 1978

Times-News, Twin Falls, Idaho 13

**CHAMPS SANDWICH**  
**FATTREEDER**  
 606 Madison, Twin Falls

**HORNBONES**  
**DEANNE MARTINEZ**  
 Route 2 Box 182, Heyburn

**POTATO DUMPLINGS**  
**GERRY PETERSON**  
 Box 324, Hagerman

- 1 can crab, drained
- 1/4 cup each real mayonnaise and chopped celery
- 1/4 teaspoon each onion powder and salt
- 2 hard boiled eggs, chopped
- 3 or 4 pork boy rolls

Mix all ingredients together and cut rolls in half. Spread on rolls, top with string of cheese and sprinkle with paprika. Place under broiler until cheese melts and mixture begins to brown.

- 1 pheasant or chicken
  - 1 potatoes cut 2x2'
  - 3 tablespoons each flour and lard
  - Sage and salt to taste
- Pressure cook pheasant or chicken until tender. Remove from juice and set aside to cool for boiling. Cook potatoes in bird juices until just done. Brown flour and lard. Mix browned flour in pot with potatoes and juice. Add boned bird and flavor with sage. Cook until juice thickens. Add salt to taste. Serve with salad and hot rolls.

- 2 cups hot mashed potatoes
- butter, size of walnut
- 3 eggs
- 4 to 6 tablespoons flour
- salt to taste
- 1/4 teaspoon sugar

Mix all together well. Drop by teaspoon into homemade beef or chicken soup. Dip spoon into broth and dumplings slide off easily. Cook on one side and flip over to other.

## Swim Wear for the Expectant Mother



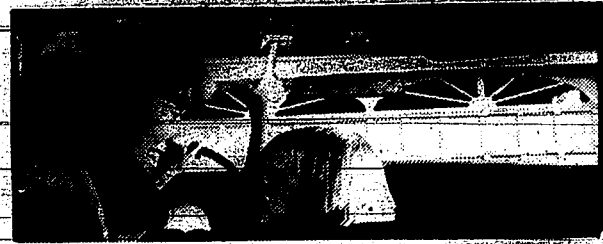
**MIAMI SHORES**  
 2-Pc Swimsuit/  
 modified bikini.  
 A flattering style  
 in a pretty palm  
 tree print of 100%  
 nylon knit with  
 halter tie neckline.  
 Blue as shown.  
 4 to 20.

**LAS VEGAS**  
 2-Pc Swimsuit/  
 bikini. Simply  
 irresistible in a  
 gorgeous leafy print  
 of 100% polyester  
 knit. Keyhole  
 surplice bustline,  
 halter tie neckline.  
 Red, Green,  
 6 to 18...

**TAHITI**  
 2-Pc Swimsuit/  
 modified bikini.  
 Beautifully styled in a  
 stunning border print  
 of 100% polyester  
 knit. Fitted with bra  
 ... halter tie neck-  
 line. Blue or brown  
 comb. 6 to 18...

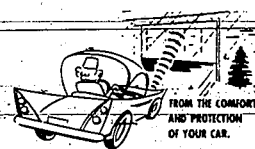
**THE WATERMELON SEED**  
 135 Main Ave. East  
 on the Downtown Mall

## This Mother's Day ..



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

## AN-OVERHEAD DOOR "TOUCH-N-GO" AUTOMATIC 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

**SPECIAL  
Mother's Day  
PRICES**

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



**OVERHEAD DOOR  
COMPANY OF TWIN FALLS**

489 So. Locust St.

Ph. 733-5173

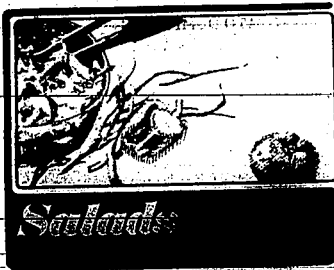
# First place winner

## FROZEN CHEESE SALAD

- 1 large package cream cheese
  - 1 cup dates cut in small pieces
  - ½ cup whipping cream
  - 1 cup drained crushed pineapple
  - ½ cup mayonnaise
  - 2 tablespoons pineapple juice
- Cream cheese and add mayonnaise and whipped cream. Add dates, pineapple and juice and freeze in loaf pan. Slice and serve on lettuce leaf.



Eloise Newbry



# Mrs. Newbry wins again

**TWIN FALLS** — Eloise Newbry's Frozen Cheese Salad took a first in the Times-News Cookoff, but this isn't the first time she has been in the limelight. Almost 25 years ago to the day, Mrs. Newbry was making news in Twin Falls with her cooking. In 1934, she won a magazine contest for her apple-cream pie recipe and in March of that year the Times-News featured her on its food page with her sumptuous sweet rolls.

"A friend of my son's who rode to work with him tasted my sweet rolls with orange filling and he wanted me to give the recipe to his wife," Mrs. Newbry recalled. "When his wife called she asked me if I could have some of them baked up the next day because she worked for the Times-News and wanted to do a story on me."

She still has a copy of the article with a picture of her removing her hot rolls from the oven. "Desserts are really my

specialty," the salad division winner said. "Collecting recipes has always been a hobby for me."

She also contributes her recipes to food pages in the Times-News from time to time and welcomes interested callers who tell her they have tried her dishes with tasty results.

"I've always loved to cook," she said. "I have two sons and five grandsons and they all love to come to grandma's to eat. And I've always tried to vary my cooking

and make it interesting."

For 22 years Mrs. Newbry neglected her culinary art while working at the Idaho Department Store in Twin Falls. She worked as a buyer and frequently left home on buying trips for the store.

But since her retirement she has been more active in the kitchen.

Her winning Frozen Cheese Salad recipe was bequeathed to her 25 years ago by her mother.

"I've added ideas to it and made little changes in it. I put in cream

cheese, pineapple, chopped dates, mayonnaise and whipped cream and freeze it."

She said she allows the dessert to thaw slightly before serving.

Since winning the Times-News Cook-off, Mrs. Newbry said she plans to enter more contests.

"It kind of frightened me a little bit when they called and told me I had won," she said. "I had been nervous about the contest. But I probably will enter others. I have plenty of time."

## AVOCADO SUPREME SALAD

MRS. JOHN C. POOL  
Route 2, Box 104-A, Hazelton

- 1 large avocado
- 1 1/2 ounce can mandarin oranges
- 1 1/2 teaspoons plain gelatin
- 1/4 cup boiling water
- 2 tablespoons lemon juice
- 1 3-ounce package cream cheese
- 2 tablespoons milk
- 1 teaspoon salt
- 1/4 cup mayonnaise
- 2 tablespoons green pepper, chopped
- 1/4 cup whipping cream, whipped

Drain orange segments, reserving 1/4 cup of the syrup. Soften gelatin in syrup. Add boiling water, stirring until dissolved. Add lemon juice; cool. Blend cream cheese, milk and salt. Stir in mayonnaise, blending until smooth.

Add cheese mixture to gelatin mixture. Cube avocado, after peeling. Then fold into combination mixture, along with orange segments and green pepper. Fold in cream; turn into 1-quart mold. Chill until firm; unmold on lettuce or greens.

## SEVEN LAYER SALAD

MARY THATCHER  
1708 Targhee Dr., Twin Falls

- 1 head lettuce, shredded
- 1/4 cup chopped celery
- 1/4 cup green pepper, chopped
- 1/4 cup finely chopped onion
- 1 10-ounce package frozen peas
- 1/4 cup mayonnaise
- 1/2 cups sour cream
- 2 tablespoons sugar
- 6 ounces shredded cheese
- 8 strips bacon, crumbled

Fill half of large salad bowl with shredded lettuce. Add in layers chopped celery, green pepper, onion and peas.

Do Not Mix. Peas should be cooked and drained. In separate bowl, mix mayonnaise and sour cream. Spread over peas. Sprinkle over dressing the sugar. Cover top with cheese and sprinkle cheese with bacon. Cover with plastic wrap and refrigerate for 8 hours or more.

## 24 HOUR CABBAGE SALAD

MARY L. ANDERSON  
1710 Julie Lane, Twin Falls

- 1 medium head cabbage, shredded
- 1 small onion, chopped fine
- 1 green pepper, diced fine
- 8 stuffed green olives, sliced
- 1/4 cup sugar

Dressing (recipe below)  
Prepare vegetables and place in a bowl. Sprinkle the sugar over this mixture and then make the dressing.

Dressing:  
1 cup white vinegar  
1 teaspoon each salt, celery seed and prepared mustard  
1/4 teaspoon black pepper  
1/2 cup salad oil

Boil these ingredients for 3 minutes. Add hot to the cabbage mixture. Stir well. Cover and let stand in the refrigerator for 24 hours. Serves 6 to 8 people.

## PARSNIP SALAD

MRS. CHRIS KURTZ  
410 Orchard Drive, Gooding

- 2 cups shredded parsnips
- 1 cup each celery and carrots, both shredded
- 1/4 cup shredded onion
- 2 tablespoons colza oil dressing
- 1/4 cup mayonnaise

sprouts, if desired  
Mix salad dressing with mayonnaise. Toss with vegetables.

## BLUEBERRY SALAD MOLD

NOLA W. RHEAMS  
Route 2, Box 326A, Kimberly

- 1 1/2 cups frozen blueberries
- 1 can (No. 2) unsweetened pineapple juice
- 1 package (3 ounce) lemon gelatin
- 1/4 teaspoon lemon extract
- 2 medium bananas
- 1/2 pint heavy cream
- 1 teaspoon vanilla

Thaw and thoroughly drain blueberries, reserving some of the juice. Add enough blueberry juice to pineapple juice to make 2 cups. Bring 1 cup of the liquid to boiling point. Add gelatin, stirring until dissolved. Add remaining liquid. Chill until slightly thickened. Mash bananas. Whip cream until stiff with vanilla and lemon extract. Add blueberries and bananas to gelatin. Fold in whipped cream. Refrigerate until set. Serve on lettuce with mayonnaise and additional blueberries for garnish.

## MACARONI SALAD

NANCY GRAYBEAL  
Route 2, Twin Falls

- 1 box beaded macaroni (acini de tepe)
- 2 tablespoons margarine
- 1 teaspoon salt
- 3 egg yolks
- 1 1/2 cups pineapple juice
- 2 tablespoons flour
- 1 cup sugar
- 2 cups mandarin oranges
- 1 large can crushed pineapple
- 1 bowl frozen topping and marshmallows

juice from pineapple and oranges.  
Boil macaroni, margarine and salt for 8 to 10 minutes. Cook egg yolks, pineapple juice, flour and sugar until thick, then cool and mix with macaroni for a few hours. When chilled, mix oranges, pineapple, marshmallows and topping, plus juice.

## GOLD COIN SALAD

JUDY GULLY  
Route 1, Box 123, Jerome

- 1 can tomato soup
  - 1/2 cup each vinegar, oil and sugar
  - 3 cans carrots, or cooked carrots
  - 1 chopped onion, celery and green peppers, raw
- Mix all together. Serve chilled. Will keep three weeks

## QUICK POTATO SALAD

BEITTE CLARK  
Route 4, Box 207, Jerome

- 8 large potatoes
- 2 onions
- 1 cup water
- 1 teaspoon salt
- 8 eggs, hard cooked
- 2 cups dill pickles, chopped
- 2 cups cauliflower, sliced
- 1 cup celery, diced
- 6 slices bacon, crisp, crumbled
- 1 cup each mayonnaise and evaporated milk
- 1/4 teaspoon celery salt

Boil potatoes, onions and salt in water. Don't drain. Add hard-cooked eggs. Chop all by criss-crossing two table knives. Add pickles, cauliflower, celery and bacon. Shake mayonnaise, milk and celery salt together and stir into salad. Sprinkle with paprika. Serve warm or cold.

**CORN BEEF SALAD**  
**MRS. MARTHA M. HERRBOLDT**  
 Route 5, Rupert

- 2 packages lemon gelatin
- 2 cups boiling water
- 2 cups cold water
- ¼ cup salad dressing
- 1 cup sliced celery
- 2 tablespoons green pepper
- 2 tablespoons minced onion
- 1 can corn beef
- 3 hard-boiled eggs, chopped

Dissolve gelatin in boiling water. Add cold water and let stand until it begins to thicken. Add salad dressing and whip by hand real good. Chop green pepper fine and mince corn beef with fork. Mix all ingredients and pour into a 9x5-inch pan. Chill and cut into squares. Serve on lettuce. Can serve with crackers.

**FRUITED RICE**  
**MRS. J.F. DEWEY**  
 Route 1 Box 74, Dietrich

- 1 cup rice
- 2 cups water
- 1 teaspoon salt
- 1 33-ounce can fruit cocktail
- 1 small can mandarin oranges
- 1 small can crushed pineapple
- 1 package Dream Whip
- ½ package colored miniature marshmallows
- 1 small package shredded coconut
- ½ cup sugar
- 1 tablespoon vanilla

Cook rice in water and salt about 30 minutes or until tender. Cool, set aside. Drain fruit cocktail, oranges and pineapple. Prepare Dream Whip as instructed on package. In large bowl, combine cooked rice, fruits, coconut, marshmallows, sugar, vanilla and whipped topping. Refrigerate overnight. Serve chilled.

**SPINACH SALAD**  
**NANCY LYMAN**  
 Route 2, Kimberly

- 1 can drained bean sprouts
- 1 small onion, chopped
- 1 can water chestnuts, sliced (optional)
- ½ cup oil
- ½ cup each vinegar and catsup
- 3 tablespoons worcestershire sauce
- Sugar, salt and pepper to taste
- 2 hard-boiled eggs
- Bacon or crumpled crisp bacon
- 1 package fresh spinach

In large bowl put onion, bean sprouts and chestnuts and pour oil, vinegar, catsup and worcestershire sauce over vegetables. Allow to marinate overnight. Add chopped hard-boiled eggs, bacon and fresh spinach. Serve.

**14Kt. Gold Chains**  
**25% Off Our Everyday**  
**Low Prices**

Choose from one of the widest selections of 14Kt. gold chains you've ever seen - traditional and new styles: Serpentine, Infinity, Battuta, Flat Square, Rope, Flat Rectangle, Atomic Cobra, Snake and more!  
 15", 18", 24" and 30" lengths.  
 Comp. Val. from \$10 to \$200.  
**SALE \$15 to \$150 and up.**

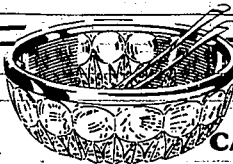


**DIAMONDS**

for Mother's Day



**SILVER**  
for Anniversaries



**CAMERAS**  
for graduation

**CRYSTAL**

**JEWELRY**

for Mother's day

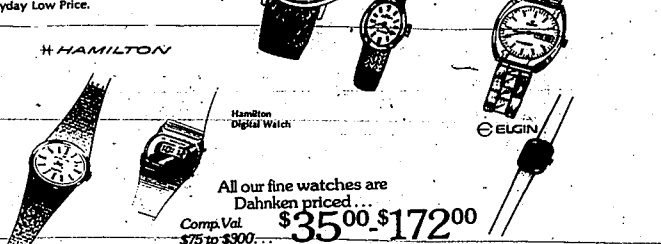


Come in and see our large selection of diamonds at DAHNKEN Everyday Low Prices. Diamond prices are going up, but DAHNKEN keeps them affordable!

**The New Look of Fashion**

**Watches**

Come in today and see our exciting collection of watches from Omega, Elgin, Jules Jurgensen, Hamilton, Sensor, Waltham and more. You'll like our wide variety of styles and the DAHNKEN Everyday Low Price.



All our fine watches are Dahnken priced...  
 Comp. Val. **\$35.00 - \$172.00**  
**\$75 to \$300...**

Quality Jewelry and Giftware  
**DAHNKEN**  
 Famous-name brands at discount prices

If you're concerned about the high price of Nice Gifts these days... it's time to visit **DAHNKEN**

**588 Addison Ave. W.**  
**Twin Falls**



**CRAB NOODLE SALAD**  
**MRS. RICHARD HALE**  
 P.O. Box 558, Kimberly

- 1 package egg noodles
- 1 large jar pickle relish
- 1 large onion, chopped
- 1 large jar pimientos
- 1/2 dozen eggs, hard-boiled
- 3 pounds cleaned crab meat
- 1 bell pepper
- Mayonnaise to cover
- 1 cup black olives

Cook noodles until tender. Drain and rinse with cold water. Drain crab meat. In large bowl, combine crab meat, chopped onion, one-half jar of pimientos, 3 of the hard-boiled eggs, chopped, one-half can of olives, one-half jar of pickle relish and one-half of bell pepper, chopped, and enough mayonnaise to make it moist. Put the ingredients on a platter and garnish with the remaining eggs (sliced), olives, bell pepper, and pimientos. Serves 20.

**MARIGOLD SALAD**  
**LORRAINE BEMIS**  
 219 N. Fillmore, Jerome

- 1 package lemon or orange jello
- 1 cup boiling water
- 1 teaspoon unflavored gelatin
- 1 can frozen orange juice
- 1/2 cup canned milk
- 1 small can crushed pineapple, drained
- 1/4 cup chopped nuts
- 1 tablespoon horseradish
- 1/4 cup mayonnaise
- 1/4 cup cottage cheese
- 1 can mandarin oranges, drained

Dissolve gelatin in boiling water. Dissolve unflavored gelatin in small amount of cold water and add to hot dissolved jello. Add remaining ingredients and pour into glass utility dish or jello mold. Chill until firm.

**FRUIT CHA CHA**  
**MRS. DEANN TROXELL**  
 P.O. Box 1054, Twin Falls

- 1 1/2 cups graham cracker crumbs (approx. 20)
- 1/4 cup sugar (granulated)
- 1/4 cup melted butter
- 1 pint whipped cream
- Dash vanilla
- 1/4 cup confectioner's sugar
- 1 large package miniature marshmallows
- 1 17-ounce can thickened and sweetened fruit

Blend together crackers crumbs, sugar and melted butter. Press in bottom of cake pan, 8x12-inches. Blend whipped cream, vanilla, confectioner's sugar and spread over crumb crust. Layer marshmallows on top. Refrigerate for one hour. Then drizzle canned fruit over top and chill thoroughly, best overnight.

**LAURA'S APPLE SALAD**  
**GAIL CARTER**  
 204 Harrison St., Twin Falls

- 2 large delicious apples, diced, unpeeled
- 1 large banana, sliced
- 1 cup diced cheddar cheese
- 1 cup walnuts, chopped
- 3 tablespoons salad dressing
- 2 tablespoons canned milk
- 1/2 teaspoons lemon juice
- 3 heaping teaspoons sugar

Combine first four ingredients in bowl. In separate bowl combine salad dressing and sugar. Stir until sugar is dissolved. Add lemon juice and milk gradually. Stir into other ingredients. Sprinkle with paprika.

**TABOLI**  
**JOYCE L. TROLL**  
 655 Fillmore St., Twin Falls

- 2 1/2 cups cracked wheat, rinsed
- 2 bunches green onions, chopped
- 2 each green peppers and cucumbers, both chopped
- 1 bunch parsley, chopped
- 4 tomatoes, chopped
- Combine above ingredients. Then add:
- 1/4 cup each oil and lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Refrigerate at least 24 hours. Will keep a week to 10 days.

**DUTCH RED CABBAGE**  
**ELEN HILT**  
 Route 1, Wendell

- 1 medium head red cabbage, shredded
- 1/2 cup each rice, vinegar and sugar
- 1 cup water
- 4 medium apples, thinly sliced
- 1/2 teaspoon cloves, ground
- Place half of cabbage in 4-quart pan. Then add rice and apples, top with remaining cabbage and add water. Cover pan and put on stove over high heat. When mixture boils, turn stove to low and cook for 50 minutes. Pour off excess liquid and add vinegar, sugar and cloves. Simmer 5 more minutes. Serves 6.


**FOUR BEAN SALAD**  
**HARRIETTE HALE**  
 P.O. Box 558, Kimberly

- 1 cup each oil, wine vinegar and sugar
- 1 teaspoon each dry mustard and sweet basil
- 2 tablespoons parsley
- Pinch each salt, garlic salt and celery seed
- 1 onion, sliced
- 1 can each green beans, waxed beans, kidney beans and garbanzo beans
- Mix all of the ingredients in large bowl. Marinate in refrigerator overnight.

We've Got All Your Sewing Needs — When You Need Them!

Open 10:00 A.M. to 9:00 P.M., Mon.-Sat.  
 Noon to 5:00 P.M., Sundays

**SEW-CIETY**  
*Fabrics* Blue Look Shopping Center



**BALLBUSTERS**  
 RACQUETBALL - HEALTH CLUB  
**LADIES**  
**Slimnastics Program**

- \* Exercise Class
- \* Aerobic Dancing
- \* Weight Room with Personalized Program
- \* Nutritional Guidance Available

— FEEL AND LOOK BETTER —  
**NO CONTRACTS — NO HASSLE**  
**HERE TO HELP YOU!**

BABSITTING IN THE MORNING  
 (NOMINAL CHARGE)

Monday — Wednesday — Friday  
 Evening Class 7:00 P.M., Morning Class 9:00 A.M.

6 WEEK SESSION  
**\$22.50**  
 754-7638  
 798 Falls Ave.  
 Twin Falls

**PRICE HARDWARE has the most complete inventory of cookware for the kitchen in Southern Idaho!**


**COOKWARE**  
 • Revere  
 • Club Aluminum • Regal  
 • Farberware • Corning  
 • Magnalite • Vollrath

**CUTLERY**  
 • Case • Henckel-Chicago

**TABLEWARE**  
 • Onelda • International • Unitt

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

**PRICE HARDWARE CO.**  
 "Quality Comes First at Price"  
 147 Main Ave. West — Downtown-Twin Falls



**HOT CRABMEAT—  
AVOCADO SALAD**  
NEVA THACKER  
Twin Falls

- 7/8-ounce crabmeat (without cartilage)
- 1/4 cup celery, chopped
- 3 boiled eggs
- 2 tablespoons chopped pimento
- 1 tablespoon minced onion
- 1/4 teaspoon salt
- 1/2 cup mayonnaise
- 1 large ripe avocado
- lemon juice
- salt
- 3 tablespoons dry breadcrumbs
- 1 tablespoon melted butter
- 2 tablespoons silvered almonds

Heat oven to 400 degrees. Mix crab, celery, eggs, pimento, onion, 1/4 teaspoon salt and mayonnaise. Cut avocados in half, lengthwise. Remove pits. Brush with lemon juice and sprinkle lightly with salt. Fill halves with crab mixture. Toss the breadcrumbs with butter. Spoon over crab in avocado halves. Place in shallow ungreased baking dish. Bake 10 minutes. Now sprinkle almonds over crumb topping and bake 5 more minutes.

**EMERALD SURPRISE**  
JOYCE TELL  
665 Fillmore St., Twin Falls

- 1 package thawed uncooked baby peas
- 1/2 cup chopped onion
- 1 cup chopped celery
- 1 pint sour cream
- 1/4 cup crisp crumbled bacon
- 1/4 cup salted cocktail peanuts, halved
- Salt and pepper to taste

Mix peas, onion, celery and sour cream in bowl. Refrigerate until well chilled. Add bacon, peanuts, salt and pepper and before serving.

**MOLDED NIPPY SALAD**  
ILENE BOESKE  
Route 1 Box 44 A-1, Buhl

- 1 3-ounce package lime gelatin
- 1/4 cup hot water
- 1 cup well drained crushed pineapple
- 2 tablespoons horseradish
- 1/2 cup mayonnaise
- 1 cup cottage cheese

Dissolve gelatin in hot water. Chill until partially set. Stir in remaining ingredients. Chill until firm. Unmold on crisp lettuce.

**HOT 'N CRUNCHY POTATO SALAD**  
DEBRA ANNEST  
Route 3 Highway Dr., Twin Falls

- 6 cups parred and cubed potatoes
- 1 package Good Seasons Italian dressing mix
- 1 tablespoon sugar
- 3/4 to 1 cup of "Crunchy Topping" (see below)

Prepare dressing according to package directions, using wine vinegar and adding 1 tablespoon sugar. Boil potatoes 15 to 20 minutes. When done, drain off water, and add the whole bottle of dressing, stirring until potatoes look creamy. Serve hot and sprinkle a liberal amount of topping on individual servings.

**Topping:**

- 1 bag sour cream and onion potato chips
- 1 cup imitation bacon bits
- 1/4 cup freeze dried chives
- 1/4 cup dried parsley flakes

Crush chips finely inside of bag. Mix all ingredients together, then store in airtight container. There will be plenty of topping left over, so try on soups, salads, baked potatoes or whatever you desire.

**CARROT SALAD**  
SARAH HENTON  
304 Ostrander St. N., Twin Falls

- 2 cups grated carrots
  - 2 tablespoons lemon juice
  - 1/2 cup each baby marshmallows, green or red grapes and sour cream
  - 1 or 1 1/4 tablespoons honey
- Place carrots, marshmallows and grapes in glass bowl. Mix lemon juice, honey and sour cream. Add to mixture in bowl. Mix thoroughly and let set 30 minutes before serving.

**CHEF SALAD**  
JOYMAE STONE  
Route 1, Filer

- 1 head chopped lettuce
- 1/2 cup grated cheese
- 1 cup chopped ham
- 1 can chopped shrimp
- 1 tomato chopped
- 1 large grated carrot
- 1 zucchini, sliced
- 1 avocado, sliced
- Chopped olives

In a large salad bowl, toss the above ingredients together. Serve with choice of dressing.

**SWEET POTATO SALAD**  
SANDRA GOLAY  
Box 266, Hansen

- 2 medium cans sweet potatoes, mashed
- 3/4 cups green onions and stems, cut fine
- 1 stalk celery, cut fine
- 4 hard-boiled eggs, mashed
- 1/2 teaspoon salt
- 3/4 cups real mayonnaise
- 1/2 cup Dukes dressing
- 1 teaspoon vinegar

Mix ingredients together and refrigerate. Serves family of 8.

**Outdoor Living is Easy**


ON **CARPET TURF**

**PROMO**

<b>TURF</b>	<b>TURF</b>
BROWN TWEED BLUETWEED LIGHT GREEN Regular \$4.95	Regular \$5.95
<b>SALE</b>	<b>SALE</b>
<b>\$3.95</b>	<b>\$4.95</b>
sq. yd.	sq. yd.
5 & 12 ft. widths	5 Year Color Fast Guarantee

**VOLCO** TWIN FALLS

**The Roundabout™**  
Designed from a foot's point of view.



In brown, bone or blue. Sizes 5 to 10. Widths 3A to C.

Two Locations To Serve You

The Roundabout's functional design gives more room for free, un-cramped toes—for more comfort and a better fit! The secret? The natural shape of the foot. The shape that never goes out of style.

Bank Cards & Charge Accounts Welcome

**Scholl**

**Hudsons SHOES**

Downtown & Lynwood TWIN FALLS

OPEN FRIDAY NITES TILL 9:00 p.m.

WATERBURY  
MARTIN LUTHER KING, JR. CENTER  
-TARMEY, ILLINOIS

# Spring Specials

## No Payments 'til July

### 90 DAYS THE SAME AS CASH!



FROM  
**Whirlpool**  
LAUNDRY SET  
**\$479**

NO PAYMENTS 'TIL JULY!



**Whirlpool**  
REFRIGERATORS  
13'-15'-17'-20'-25'  
FROM **\$299**



**Whirlpool**  
FREEZERS  
SEVERAL SIZES TO CHOOSE  
★ 480 lb. Cap.  
★ 600 lb. Cap.  
★ 810 lb. Cap.



**Whirlpool**  
MICROWAVES  
FROM **\$299**

FROM **\$299**

**1 DAY SERVICE**  
ANYWHERE IN MAGIC VALLEY

SPECIAL LIMITED OFFER!

**RCA**  
25" dia. meas.  
**COLOR CONSOLES**  
FROM  
**\$559**




**RCA XL-100**  
100% Solid State  
Color TV  
25" diagonal

12" dia. meas. Black & White  
**PORTABLE TV**  
SAVE \$31 ..... **\$79<sup>90</sup>**



16" dia. meas. Black & White  
**PORTABLE TV**  
Now ..... **\$129<sup>90</sup>**

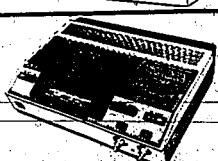


19" dia. meas. Black & White  
**PORTABLE TV**  
Now ..... **\$169<sup>90</sup>**



**SYLVANIA VCR**  
**CASSETTE RECORDER**  
RECORDS 4 HOURS OF TV  
ON ONE CASSETTE TAPE

PRICED SO LOW .....  
You've Got To See It To Believe It!



**Blue Lakes Showkase**

IN THE BLUE LAKES SHOPPING CENTER  
TWIN FALLS 733-4090

**OVERNIGHT SALAD**  
**MERRIAM KILLLEY**  
 Route 2, Wendell

- 1 head cauliflower.
- 4 bunch broccoli
- 6 green onions
- 1 cup mayonnaise
- 1/2 cup rice cream
- 1 tablespoon lime or lemon juice
- 1/4 teaspoon sugar
- 1/2 teaspoon Worcestershire sauce
- Dash tabasco sauce, garlic salt and pepper

Separate the head of cauliflower and bunch of broccoli into small pieces. Chop green onions, tops included. In separate bowl mix remaining ingredients. Combine dressing and vegetables and let stand overnight or several hours to blend flavors.

**MARINATED CARROT SALAD**  
**ESTHER M. TUTTLE**  
 804 East Ave. S. Jerome

- 4 carrots
- 1 onion, chopped
- 1 green pepper, chopped
- 1 can tomato soup
- 1 cup sugar
- 1/2 cup corn oil
- 1/4 cup vinegar

Cook carrots until tender. (Do not overcook). Simmer soup, sugar, oil and vinegar until sugar is dissolved. Put pepper and onions over cooked carrots and add the cooked sauce. Refrigerate overnight. This will keep in refrigerator for weeks.

**HOT CHICKEN SALAD**  
**WENDY FREDERICK**  
 Route 1, Jerome

- 2 cups diced chicken (cooked)
- 1/2 cup each celery, silvered almonds, grated cheese and mayonnaise
- 2 tablespoons each lemon juice and onions
- 1/2 teaspoon salt
- 2 hard-boiled eggs, chopped

Mix all ingredients together except cheese. Sprinkle cheese and potato chips over top. Bake in a 9x8-inch pan at 400 degrees for about 10 minutes.

**CHICKEN SALAD**

**PEGGY BAIN**  
 Route 4 Box 255, Buhl

- 5 cups chopped cooked chicken
- 2 tablespoons each salad oil, vinegar and orange juice
- 1 tablespoon salt
- 1 1/2 cups mayonnaise
- 5 cups cooked rice

- 1 1/2 cups seedless green grapes
  - 1 1/2 cups celery, chopped
  - 1 cup pineapple chunks
  - 1 cup mandarin oranges
- Mix together salad oil, orange juice, vinegar, salt and mayonnaise in separate bowl. Combine remaining ingredients in another bowl and pour mayonnaise dressing mix over remaining ingredients.

## LOVE STORY DIAMOND SALE!

**TREASURE**

10 diamonds in elegant modern bridal set.  
\$895.00 VALUE.  
**SPECIALY PRICED \$799.00**

**DEVOTION**

Geometric styled threesome with diamonds.  
\$495.00 VALUE.  
**SPECIALY PRICED \$429.00**

**DESIRE**

Lovely trio sports 3 shining diamonds.  
\$450.00 VALUE.  
**SPECIALY PRICED \$379.00**

**SWEET MOMENT**

Lovely 9 diamond \$795.00 VALUE. Size for the bride.  
**SPECIALY PRICED \$679.00**

**CREDIT**

8 diamonds in brilliant marquise look bridal set.  
\$850.00 VALUE.  
**SPECIALY PRICED \$749.00**

**FASCINATION**

For him brilliant 30 diamond cluster ring.  
\$1800.00 VALUE.  
**SPECIALY PRICED \$1399.00**

**MOON FLOWER**

High styled wedding trio boasts 9 diamonds.  
\$995.00 VALUE.  
**SPECIALY PRICED \$849.00**

**GALAXY**

Shimmering 21 diamond and 10 pearl bridal set.  
\$1950.00 VALUE.  
**SPECIALY PRICED \$1799.00**

Terms

Highly priced \$1799.00

Loway and Charge Accounts Available

**JENSEN** jewelers

Blue Lakes Mall Next To The Fountain

109 Main Ave. East Downtown Twin Falls.

20 Times-News, Twin Falls, Idaho Monday, April 23, 1979

1241 Overland Ave. Buhl

New For Spring At

## ROPER'S

TUMBLEWEEDS

**Beautiful FREE Gift-Wrap for Mother's Day**

For your busy life-style, Tumbleweeds designs beautiful separates to take you anywhere, great for any occasion. Beautiful lace or eyelid blouses and matching patchwork skirts with lots of attention to detail. (Shown) Ecru Lace Blouse, \$39.00. Matching Skirt, \$54.00. Just one from our collection.

## ROPER'S

• Twin Falls • Burley • Rupert • Buhl



# Spicy nuts make holiday gifts

**TWIN FALLS**—When Midge Johnson of Twin Falls was a young girl, she learned to cook in the kitchen—but it was in the kitchen of her mother's cafe in Provo, Utah.

Her training as a cook didn't come at after-school tea parties, but under the pressure of a counter full of hungry customers.

"I did the whole smear," recalls Mrs. Johnson, first place winner in

the microwave category. "I'd run the whole cafe when I was 14."

Not only did she run the entire restaurant, she did it for free.

"It was fun," she says, "but I didn't get paid for it. The only thing I got was a pair of pantyhose to go dancing in."

Even though cooking began as work, it was also fun. She says one of her earliest memories is baking a chocolate cake which tasted as

good as it looked.

Her training in the restaurant was fortuitous for how could she know that she would grow up to become the mother of six children and have to prepare large meals every day.

Mrs. Johnson says her specialties are Italian food and unusual appetizers. With six children and a husband to feed daily, she says she also has become expert at cooking

casseroles.

"I create a lot of main dishes, one-pot things," she says, adding "when we can afford it."

"I love to entertain," she says, adding "when we can afford it."

Her four girls like to help and sometimes, she says, the family parties in which the kids help entertain. She laughs at how many guests, who have just put down their forks, are surprised by a small child zipping out from

the kitchen to clear the plates away.

But for Midge Johnson cooking is not only a daily task to put meals on the table. She says how much she likes baking things for gifts.

In fact, her Sugar and Spice Nuts—winning recipe—was created to serve as such a present. In a nice jar, they make an ideal gift for the neighbors around Christmas.

## SUGAR & SPICE NUTS

- 1 tablespoon egg white
  - 2 cups pecan or walnut halves
  - ¼ cup packed brown sugar
  - 1 teaspoon cinnamon
- Combine egg white and nuts in bowl; mix until nuts are moistened. Combine brown sugar and cinnamon. Add to nuts. Mix until well coated. Place in greased 9-inch glass plate. Cook in microwave uncovered 3½ to 4½ minutes or until coating loses its gloss, stirring occasionally. Yields 2 cups nuts.

Midge Johnson

## CHICKEN MEDITERRANEAN

MARY E. JONES  
Route 1, Box 242, Twin Falls

- 2 pounds chicken pieces
  - ½ cup flour
  - 2 cups sliced carrots
  - ¼ cup chopped onion
  - 1 tablespoon parsley flakes
  - 2 or 3 whole cloves (stuck into chunk of onion)
  - ¼ teaspoon basil
  - 1 teaspoon garlic salt
  - 2 cups tomato juice
  - 1 tablespoon lemon juice
  - 2 or 3 quart utility dish with cover
- Measure flour in bag and coat chicken. Heat 5 minutes on High in microwave oven and turn halfway through time. Arrange carrots and onion around chicken. Then sprinkle with spices on top. Combine juices and pour over chicken and vegetables. Cook 2 minutes on High or 30 to 35 min (roast). Turn dish every 4 minutes. Serve over rice.

## CHICKEN AND RICE CASSEROLE

MIDGE JOHNSON  
Route 2, Twin Falls

- 1 cup uncooked long-grain rice
  - 1 can cut green beans, undrained
  - 1 can condensed cream of mushroom soup
  - 1 small onion, chopped
  - ¼ cup mayonnaise
  - ½ cup water
  - 2 or 3 cups cubed cooked chicken
  - 2 tablespoons chopped pimiento
  - 2 teaspoons instant chicken bouillon
- Combine all ingredients in 2-quart glass casserole and microwave, covered, 30 to 35 minutes. Stir two or three times. Makes 4 to 6 servings.

## MICROWAVE PEANUT BUTTER COOKIES

EMMA MCINTURE  
130 Lake St., Kimberly

- ½ cup each butter, sugar, brown sugar and peanut butter
  - 1 egg, lightly beaten
  - 1½ cups flour
  - ¼ teaspoon salt
- Mix all ingredients well. Form uniform-sized balls and place on waxed paper about 2 inches apart. Flatten with fork. Bake on high for two minutes. Turn dish and bake 1 minute more. (May vary slightly in your microwave oven). Makes about 3 dozen.

## BAKED SALAD

MRS. MARTHA M. HERRBOLDT  
Route 5, Rupert

- 3 cups cooked turkey or chicken
  - ¼ cup chopped celery
  - ¼ cup french dressing
  - 1½ cups shredded cheddar cheese
  - 1½ cups cooked peas
  - ¼ cup toasted sliced almonds
  - 1½ cups garlic sour cream
  - 1½ teaspoons prepared mustard
  - ½ teaspoon salt
  - 1 cup crushed potato chips
  - 1 cup shredded cheese
- Cut turkey or chicken into bite-sized pieces. Marinate in french dressing for one hour; drain if necessary. Combine meat, celery, 1½ cups cheddar cheese, peas and almonds. Blend together sour cream, mustard and salt. Pour over meat and toss lightly to blend. Divide into 8 individual baking dishes. Combine potato chips and 1 cup shredded cheese. Cover each dish with ½ cup of this mixture. Microwave: Cover dishes with saran wrap and bake 8 to 10 minutes or until hot and cheese is melted.

## LASAGNA

Mrs. Linda Bohannon

- 1 eight-ounce package of lasagna noodles
  - 1 teaspoon salt
  - 1 pound ground beef
  - 1 package spaghetti sauce mix
  - 1 16-ounce can tomato sauce
  - 1 four-ounce can mushrooms, stems and pieces, drained
  - 1 12-ounce carton creamed cottage cheese
  - 1 package sliced mozzarella cheese
  - ¼ cup grated parmesan cheese
- Place noodles in 12 X 7 baking dish. Cover with water and sprinkle with salt. Cook on high power, uncovered for 15 minutes. Remove from oven and let noodles stand in water while preparing meat sauce. Crumble ground beef in 12 X 7 glass baking dish. Cover with glass lid or plastic in 12 X 7 glass baking dish. Cover with glass lid or plastic in 12 X 7 glass baking dish. Cook for 5 minutes. Drain and stir in wrap. Microwave on high for 5 minutes. Drain and stir in salt, spaghetti sauce mix, tomato sauce and mushrooms. Mix well. Assemble in 12 X 7 glass baking dish by layers: one-third cooked noodles, one-third meat mixture, one-half cottage cheese and one-half mozzarella lasagna cheese. Repeat layers. On third layer of noodles, spread last third of meat mixture and sprinkle with parmesan cheese. Cover with plastic wrap. Microwave on medium for 15-18 minutes or until hot in center. Let stand, covered, 5 minutes before serving.

## BEST EVER POPCORN BALLS

SANDRA GOLAY  
Box 298, Hansen

- Pop 2 cups unpopped popcorn in microwave popper according to manufacturer's directions. Remove all unpopped kernels. Put all popped corn in large container, such as cold pack canner pan. Set aside.
  - 1 cup sugar
  - 1 cup white corn syrup
  - 1 package any flavor gelatin
  - 1 cube margarine
- Mix together in large glass mixing bowl. Cover with clear plastic wrap. Use spatula to stir. Microwave on High, bring to boil and stir every 2 minutes. Microwave just until sugar melts. Pour over popcorn. Let cool slightly and form balls.

## MEAT LOAF

MRS. ELVIN NOH  
Route 1, Bullh

- 1 can 8-ounce tomato sauce
  - ¼ cup each brown sugar, vinegar and crumbs
  - 1 teaspoon prepared mustard
  - 1 egg, slightly beaten
  - 1 onion, sliced
  - 2 pounds ground beef
  - 1½ teaspoon salt
  - ¼ teaspoon pepper
- Combine tomato sauce, brown sugar, vinegar and mustard. Set aside. Combine all other ingredients. Mix thoroughly. Add half of the tomato mixture, shape into loaf in baking dish. Put rest of tomato mixture over top. Cook, uncovered, 18 to 20 minutes, or until center is cooked. Cover meat and let stand 10 minutes before serving.

## BARBECUED RIBS — COUNTRY STYLE

Karen Budd  
383 Locust, Twin Falls, Idaho

- 3 pounds country style ribs
  - 8 to 10 cups tomato juice
  - ¼ cup worcestershire sauce
  - ½ cup vinegar
  - 1 teaspoon mustard
  - 2 cups brown sugar
  - 2 onions
  - 3 cups catsup
  - ¼ cup butter
- Wipe meat with damp cloth. Place in deep pan. Combine remaining ingredients. Pour over ribs. Let stand in refrigerator at least 4 hours uncovered. Cook until tender in microwave. Freeze unused sauce for next time.
- Monday, April 23, 1979 Times-News, Twin Falls, Idaho 27

## Hints insure microwave success

- Dense foods, such as chicken breasts or hamburgers, take longer to cook, so place them at the edges of the dish for greater concentration of the microwaves.
- Microwaves release the natural salt in frozen vegetables, so never add salt when cooking.
- The presence of sugar or fat in foods increases the microwave heat, so compensate by reducing cooking time and power level.
- Most microwave failures are the result of over cooking. Remember that foods cook 80 percent in the microwave oven and the final 20 percent when removed from the oven.

• When cooking meat, it's a good idea to use a thermometer made specifically for a microwave oven. Remember not to place the tip against a bone.

• The amount of power coming to your house fluctuates during the peak use times of the day, so microwave cooking times may have to be extended during these daily power drains.

• Tightly cover all foods which need moist heat to cook, such as frozen vegetables, casseroles and towels. Use plastic wrap, paper towels or a dish lid.

• Cut pieces of food in uniform sizes and densities for even penetration of the microwaves.

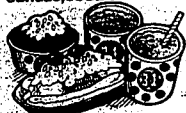
• Occasionally syringe off meat juices from the pan to shorten the cooking time.

• Paprika sprinkles natural moisture, so rehydrate generously over such meats as a whole chicken or turkey to eliminate the need for covering.

• Keep your microwave clean. To easily remove baked-on dirt in your microwave oven, moisten the spot and turn on the oven for 30 seconds to soften.

Water inside the food, such as frozen vegetables, reduces the cooking time in a microwave oven. Water outside the food, such as sauces, increases the cooking time.

When was the last time you had a delicious sundae, soda or shake?



Let Health-Fabulous refresh your memory.

We still make your favorites favorites in the original and classic. Except now they're 20 years in the future.

### Flavors Of The Month

- Pistachio Almond Parfait
- Caramel Praline
- Creamy Chocolate Cake
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette
- Creamy Vanilla Omelette

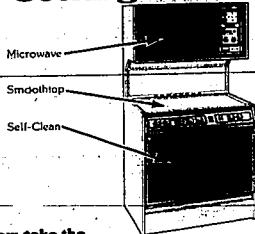
11777  
477  
LITTON

# Announcing

The first microwave to cook a complete meal all at once!

## The Litton Meal-In-One™ microwave.

Litton brings you the Ultimate Microwave Cooking Center.



Now take the guesswork out of microwave cooking.

The eye level microwave with Vari-Temp® automatic temperature control cooks food to the exact serving temperature. The food sensor lets you set the temperature to the precise doneness; when the desired temperature is reached, the oven automatically shifts to "Hold-Warm" and keeps food just right until ready to serve.

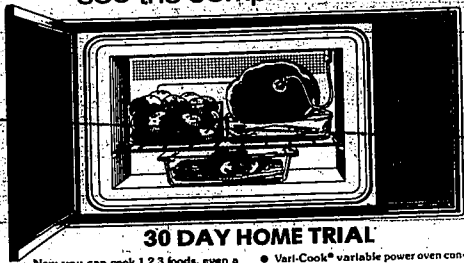
Change speeds as you change foods with Vari-Cook® oven control.

The fully featured microwave oven offers Vari-Cook™ variable power oven control so you can cook, reheat, toast, simmer, warm, defrost or use any setting in between. Now you can set your own cooking speed for each kind of food.

Bake or broil.

Cook conventionally, bake or broil in lower oven. The both ovens for the best of microwave speed plus conventional browning.

We are happy to announce that we have added the famous Litton line to our Microwave oven department. Litton is America's biggest selling oven, so it belongs in our store. We invite you to see the complete line.



### 30 DAY HOME TRIAL

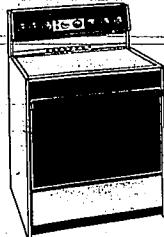
- Now you can cook 1-2-3 foods, even a complete meal, all at once. Breakfast, lunch or dinner—with Litton's Meal-In-One™ microwave.
- Litton's Meal-In-One cooking system™ is unlike ordinary microwave ovens. Microwaves enter from both sides. Cook foods more evenly.
- Memorymatic™ microwave program cooking, with 4 memories, changes time and cooking speed automatically.
- Vari-Cook® variable power oven control.
- Vari-Temp® automatic temperature control with food sensor.
- Solid state touch controls.
- Convenient Step-Saver® timer.
- Defrost II™ for fast, one-step defrosting.
- 1.5 cu. ft. interior.
- Free demonstrations.
- 224 page cookbook.

LITTON Microwave Cooking

Introductory Offer till Mother's Day

POPCORN POPPER FREE with A Microwave purchase.

Move up to a new range and a microwave oven all-in-one.



The Litton Combination Microwave Range. It's like an electric range—with a microwave inside.

- Cooks with microwave only.
- Smoothtop cooking surface with quick-heat element.
- Large 3.2 cu. ft. Microwave Oven.
- Self-cleaning oven.
- Closed-door smoke-less broil.
- Automatic Defrost.
- 30" wide, to fit regular range space.

Tailor Made Terms

FREE Microwave Schools for our customers... by invitation only... several times a year.



204

**CHICKEN AND ARTICHOKE CASSEROLE**  
Midge Johnson  
Route 2, Twin Falls, Idaho

- 1/4 cup butter
- 2 cups sliced fresh mushrooms
- 1/4 cup all purpose flour
- 1 cup water
- 1 cup light cream
- 1 teaspoon instant chicken bouillon
- 1/2 teaspoon salt
- 1 1/2-ounce can artichoke hearts, drained and halved
- 2 to 3 cups cubed chicken
- 2 tablespoons dry sherry (if desired)
- 1 tablespoon chopped pimiento
- 1/4 cup grated parmesan cheese
- Hot cooked noodles

1. Microwave butter and mushrooms in uncovered two quart casserole 5 to 6 minutes until tender, stirring once. Stir in flour, cream, water, bouillon and salt.
  2. Microwave uncovered 5 to 6 minutes until mixture boils, stirring once. Stir in remaining ingredients except noodles.
  3. Microwave covered 8 to 10 minutes until heated through, stirring once.
- Serve over noodles. Sprinkle with parsley and parmesan cheese.

**BROCCOLI-CAULIFLOWER CASSEROLE**  
Mrs. W. R. Roppeto  
281 W. Caswell Ave. #16, Twin Falls, Idaho

- 1 10-ounce box frozen broccoli
  - 1 10-ounce box frozen cauliflower
  - 1 can of cream of mushroom soup
  - 1 can of cream of cheddar cheese soup
  - 1 box of frozen onion rings
- Cook each at full power till fork tender, approximately five minutes, turning dish halfway through the time, then turn into a 1 1/2 quart dish. Combine the cream of mushroom and cheddar cheese soup. Pour over the vegetable mixture. Top with frozen onion rings, cover and bake at full power for about 4 minutes or until heated through. Recipe may be doubled if desired to serve approximately 8 to 10 people.

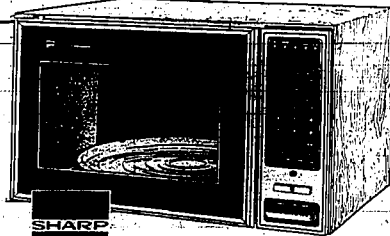


**SWEET AND SOUR CHICKEN**  
Cecilia E. Matthews  
931 Eastland Drive, Twin Falls, Idaho

- 1 cut-up chicken
- 1 cup brown sugar
- 3 tablespoons corn starch
- 1/4 cup vinegar
- 6 tablespoons soy sauce
- 1 20-ounce can chunk pineapple
- 1 cup chopped onion
- 2 medium green peppers, chopped

Place washed and dried chicken on grill in glass pan in microwave for 30 minutes on high. Remove and cover. In glass bowl combine brown sugar, corn starch and salt. Stir till well blended and add vinegar, soy sauce, and juice from the can of pineapple. Stir to mix well and microwave on high until thick, stirring occasionally during process. Remove and add pineapple, onion, and pepper. Microwave for 5 minutes on high. Remove and pour sauce over cooked chicken. Return to oven for 20 minutes on roast. Serve over steamed rice.

# Microwave Cooking Made Easier!



**DELUXE CAROUSEL MICROWAVE OVEN WITH AUTO TOUCH AND TEMPERATURE PROBE**

- Carousel turntable assures consistent, even cooking not achievable by mechanical controls.
- LED readout/99-minute, 99-second timer.
- Two sleep cooking changes settings automatically.
- Audible beep lets you know when you have made a correct entry. If incorrect entry is made, an E appears in the readout.
- Temperature probe is removable, allows cooking by temperature, or by time.
- Variable cooking control with full-power, roast and simmer settings.
- Deluxe cookbook and instructions included.
- Cavity Size: 1.21 cu. ft./Output power: 650W.

No. R-9400

Reg. . . \$649

Now Only

**\$599**

Picked up at our warehouse

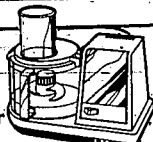
**PLUS!**

**HAMILTON BEACH Food Processor**

**FREE**

WITH PURCHASE OF MICROWAVE

A \$99 VALUE



"Something Special For Every Room In Your Home"

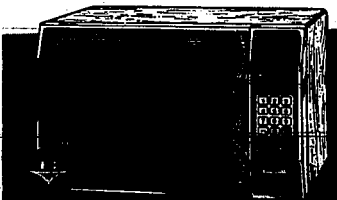
**BANNER**

127 2nd Avenue West

735-1421

# Hotpoint MICROWAVE WITH A MEMORY!

PROGRAM YOUR FAVORITE RECIPE FROM THE FREEZER TO THE TABLE!



- Deluxe microwave oven with solid-state touch controls
- Cooks fast by time or temperature
- Cooks slow with automatic simmer dish.

**SAVE \$30**

Model RE944V

**\$569**

just

# Hotpoint

A Lot of Appliance for Your Money

DAILY 8:30-6:30, 735-3857

CREDIT TERMS CAN BE ARRANGED

DRIVE OUT AND SAVE

**Walker**

# Originality key to winning T-N Cookoff, says judge

**TWIN FALLS** — It is hard to find an original recipe, but originality was the key to winning the Times-News Cookoff.

"We spent a lot of time talking to applicants to get a feel for how they put their recipes together," Judge Jan McBride of Twin Falls said.

"Winners need to be creative and also appeal to the senses. Taste, texture and eye appeal are important."

In helping to select Cookoff winners, Mrs. McBride brought years of education and experience to the task of judging the culinary contest.

**EDUCATED AT LINCOLN** College in McMinnville, Ore., the Pocatello native has a degree in home economics and education. She taught high school in

Missoula, Mont., for a year and later went to school with the Amarna Co. to become a microwave consultant. She demonstrated and promoted Aman microwave ovens for about 1½ years.

While in Casper, Wyo., she started a college level course in microwave cookery. "I didn't feel we were meeting the need just by consulting on microwaves. Most people use them for a potato baker and a teapot."

By teaching a microwave class she hoped to demonstrate to her students that microwaves can be used for a variety of cooking tasks with good results.

"You can do anything with a microwave," she said. "The big difference is that you are cooking with time instead of temperature."

She said microwaves agitate the moisture molecules in food requiring special techniques to get good results with a microwave oven.

"You have to be willing to experiment and expect a few flops," Mrs. McBride said. "Most of the uses of microwaves are for casseroles, but they can be used for other things. Vegetables are just fantastic, and you can do preparation for canning in a microwave."

To get her point across to the public, Mrs. McBride plans to teach a free microwave cooking school in Twin Falls in early May. The school will be sponsored by the Times-News.

She and her husband, Mike, who is advertising director at the Times-News, have lived in Twin Falls since December.

## Wartime radar studies created microwave

The first microwave oven was produced by Raytheon Co. laboratories in 1946. The discovery of the principle of microwave cooking resulted from wartime research in radar.

Spencer of Rathcon, tested a radar vacuum tube and realized it produced heat. He thought it might cook food. He next cut a chocolate bar, put it in front of the tube and the bar melted immediately.

Cooking with microwaves differs

from conventional cooking in that it does not utilize the direct application of heat to cook food. In a conventional oven, heat is transferred into the food. In a microwave oven, the heat is produced within the food itself.

In 1946, the late Dr. Percy L.

Jan McBride studies entry for taste appeal

# Wallpaper

## HANG IT TODAY!

### HUNDREDS OF ROLLS IN STOCK

- Patterns for every room
- Quality wall coverings, vinyl & pre-pasted
- No Waiting — All In Stock

**CLOSEOUTS**  
**99¢ - \$1.99 - \$2.99**  
per single roll

## Pedersen's

MAIN AT 3RD EAST TWIN FALLS

# ROPER <sup>E-Zway</sup> 2989 MICROWAVE OVEN



*new from the cooking specialists...  
**E-Z Way simplified solid state Microwave Oven Controls***

Reg. \$549.95

## \$298.88

SPECIALLY PRICED.

Price effective April 23-28th

- Large 1.5 cubic foot interior accommodates any family-size food
- One touch door release lever with see-through swing-out door
- Cook Start/Stop button
- Built-In Pyroceram® cooking surface — easy to keep clean
- Automatic defrost cycle

**LIGHTED DIGITAL DISPLAY**  
 Pushbutton selection for up to 99 minutes, 59 seconds of precise cooking time. Bright, blue, easy to read numbers.

**MICRO-SELECT SETTINGS**  
 A single button gives you a choice of ten power levels to fit cooking speed to recipe and type of food.

**AUTOMATIC TEMPERATURE CONTROL**  
 A single button sets desired cooking temperature — set temperature and insert probe into food. Oven shuts off automatically when food reaches selected temperature.

# Winslow's Wendell Home Center

9-6 MON.-SAT. Closed Sunday Phone: 538-6474





OUR GIFT FOR YOU MOM . . .

**Free!** VACATION  
FOR TWO  
• LAS VEGAS • LAKE TAHOE  
3 DAYS - 2 NITES

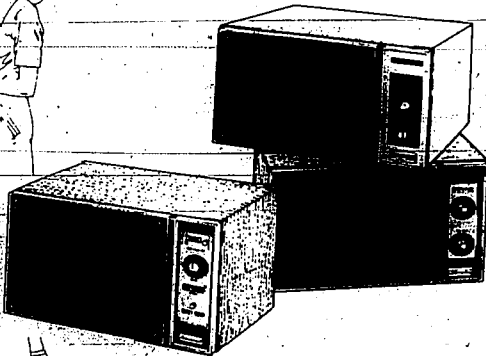
Your Choice  
of Places . . .

**YOURS FREE!**

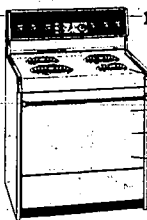
WITH ANY MAJOR PURCHASE NOW THROUGH MAY 13th



**LITTON**



New low price  
Litton range with  
microwave,  
too!



It's a Cool Top

It's a Microwave Oven

It's a Combination  
Microwave and Range

It's a  
Conventional Oven

**LITTON**  
Microwave Cooking



MICROWAVE OVENS AS LOW AS **\$289**  
SHOP OUR COMPLETE SELECTION . . . MOM WILL LOVE YOU!!

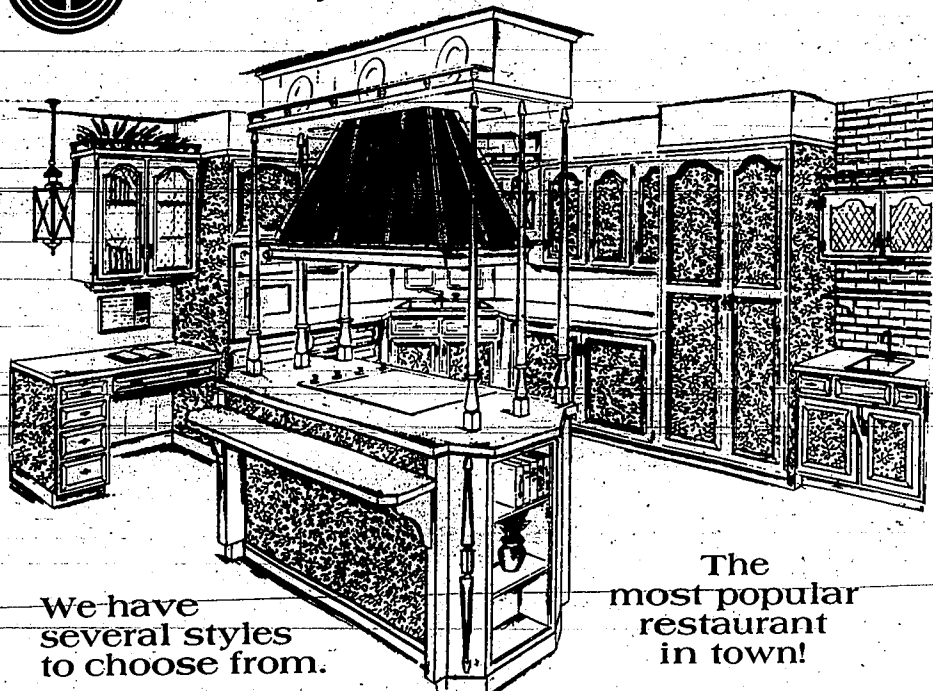
**1 DAY SERVICE**  
ANYWHERE IN MAGIC VALLEY

**Blue Lakes Showkase**  
IN THE BLUE LAKES SHOPPING CENTER  
TWIN FALLS 733-4090



# Sure to Please

Your Very Own Custom Kitchen...



We have  
several styles  
to choose from.

The  
most popular  
restaurant  
in town!

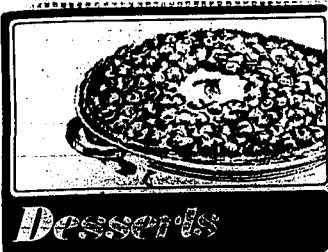
From the scrambled eggs at 7 a.m. to the sirloin and salad twelve hours later, you spend a lot of time in your kitchen. And because it is the busiest room in the house, we think your kitchen should be beautiful as well as practical. We'll show you unique door styles from rustic colonial to sleek contemporary, hand crafted and hand finished in mellow wood tones or brilliant colors. And each kitchen is custom designed with an array of convenience features to turn household chores into pure pleasure. The most stylish restaurant in town, right in your own home. With help from us, your kitchen specialists.

See the kitchen and Bath Specialists at:

## HOUSTON HOME CENTER

212 Third Ave S. / 733-2214





**Desserts**

# Grand Prize

## DELUXE FUDGE PIE

- 1 baked pastry shell
  - 1 14-ounce can sweetened condensed milk
  - 2 1-ounce squares unsweetened chocolate
  - ¼ teaspoon salt
  - ¼ cup hot water
  - ½ teaspoon vanilla
  - 1 cup heavy cream, whipped
  - whipped cream, shaved chocolate or nuts for garnish
- In top of double boiler, combine milk, chocolate and salt. Cook over boiling water, stirring constantly, until mixture is very thick. Gradually stir in water. Continue to cook 2 to 5 minutes, stirring frequently until mixture thickens

again. Remove from heat, stir in vanilla. Cool to room temperature. Fold in whipped cream. Pour into pastry shell. Chill. Garnish as desired.

## PASTRY

- 2 cups flour, sifted
- ¼ cup lard
- ¼ cup shortening
- ¼ cup chicken fat
- 1 teaspoon salt
- 4 to 5 tablespoons water, ice cold

With pastry blender, mix flour and salt with shortenings until the size of small peas. Gradually add water until blended. Roll out. Yield: 2 pie shells.

# Ninth grader takes prize

**JEROME**—Susan Chojnacky of Jerome learned to cook from her mother and older sisters, but recently she taught them all something about the culinary arts. A 14-year-old ninth grade student at Jerome Junior High School, Susan surprised her family and dozens of others by winning the grand prize in the 1979 Times-News Cookoff.

Susan's dessert entry — a Deluxe Fudge Pie — stood out above some 500 recipes entered this year in the Cookoff. The three judges awarded it first place in the

desserts category and first place for the overall competition.

Among those losing to Susan in the Cookoff was her own mother — Mildred Chojnacky.

Mrs. Chojnacky admits she entered the competition but it was her youngest daughter who stole the honors with her deliciously rich yet delicate tasting pie.

Susan is the youngest of nine children born to Lee and Mildred Chojnacky. There are three girls and six boys in the family. With a family this large, Susan admits work around the kitchen is nothing

new for her.

Her father is a farmer, north of Jerome.

A shy and modest young girl, Susan says her sisters are all good cooks, quite possibly better than she.

For her, desserts are the most fun in cooking and judging by the response to her fudge pie, what you enjoy doing you also do best.

In school, Susan says she enjoys English and home economics the most of those subjects she studies. One can imagine how proud her home economics teacher will over

her student's success.

Ironically, probably most surprised about Susan's grand prize in this year's Times-News Cookoff jockey laugh when she recalls how her youngest daughter returned home after the cookoff with a prize in hand from her first place in the dessert competition.

Her father quickly surmised she won some small prize and was totally disbelieving when informed that his daughter had won the overall cooking competition.

The \$200 worth of meat grand prize brought home by Susan and Mrs. Chojnacky after the competition ought to convince him — once told for all that his 14-year-old daughter is something more than his little girl in the kitchen.

Susan proved herself before all the family with her pie. After her work on the cookoff, it was a shoe-in for Easter dinner at the Chojnackys'. Those in the family who had never tasted her Deluxe Fudge Pie before sampled this taste sensation Easter Sunday.

## STRAWBERRY ALASKA CAKE

JERI CONNER  
213 S. Elm, Jerome

- 1 ¼ cups cake flour
- ¾ cup sugar
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- ½ cup milk
- 4 egg yolks, unbeaten
- 1 ½ teaspoons vanilla
- 1 cup whipping cream, sweetened
- 1 full pint of fresh strawberries, sliced and sweetened
- Sift flour, add sugar, baking powder and salt; mix. Add shortening, mix well. Add ¼ cup of the milk, vanilla and egg yolks. Beat 2 minutes. Add other ¼ cup milk and beat again for 2 minutes.
- Grease bottom only of two 8-inch square pans. Pour in batter and set aside.

## MERINGUE

- 4 egg whites
- ¼ teaspoon cream of tartar
- 1 cup sugar
- ¼ teaspoon vanilla
- Beat egg whites until frothy. Add cream of tartar and beat until very stiff. Add sugar very slowly, a tablespoon at a time, beating constantly. This should be very thick. Fold in ¼ teaspoon of the vanilla and spread meringue on batter in pans.
- Bake at 350 degrees for 40 to 45 minutes, until firm and delicate brown. Cool. Remove from pans.
- Spread whipped cream on layers, cover with strawberries, stack. Use extra whipped cream and berries to garnish as you serve.

## BUTTER ALMOND COOKIES

DEANN TROXELL  
P.O. Box 1054, Twin Falls

- 1 cup butter
- ½ cup sugar
- 2 teaspoons vanilla
- 2 cups flour
- ¼ cup almonds, sliced
- Cream sugar, butter and vanilla. Blend in flour. Mix in almonds. Butter the bottom of a glass and dip in sugar. Roll small amount of dough, approximately 1 teaspoon into a ball. Press with bottom of glass to about ¼-inch thickness. Bake in 350 degrees for 9 to 10 minutes.

## PEANUT BUTTER FINGERS

MARJORIE BAUSCHER  
Fairfield

- ½ cup each butter, white sugar and brown sugar
- 1 egg
- ½ cup peanut butter
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon vanilla
- 1 cup each flour and oatmeal
- 1 small package chocolate bits
- Cream the butter and sugars. Blend in egg, peanut butter, soda, salt and vanilla. Stir in flour and oatmeal. Spread in greased 13x9-inch pan. Bake at 350 degrees for 20 to 25 minutes. Sprinkle with small package chocolate bits when taken from oven. Wait three minutes and spread bits to make a chocolate frosting. Cut in bars to serve.

## APPLE PIZZA

MARJORIE VECEGA  
1951 Heyburn Ave. E., Twin Falls

## CRUST

- 1 ½ cups sifted all-purpose flour
- 4 tablespoons sugar
- ½ teaspoon salt
- ½ cup butter
- 1 egg
- 1 tablespoon lemon juice
- 2 or 3 tablespoons ice water

## FILLING

- 8 or 10 tart juicy cooking apples
- 4 tablespoons sugar
- 2 tablespoons cinnamon

## ICING (Optional)

- ½ cup powdered sugar
- 2 or 3 teaspoons orange juice
- To make crust, sift flour, sugar and salt into mixing bowl. Cut in butter until mixture resembles coarse crumbs. Whip the egg with lemon juice and 2 tablespoons of the water. With a fork, stir lightly into the crumbly mixture until a dough forms and sides of bowl are clean. On floured board, knead until smooth. Roll dough out to fit the largest pizza pan, 14 inches.
- Peel and core apples and slice crosswise with the hole coming out in the center. Arrange slices cross together on the pizza dough, overlapping slightly. Mix sugar with cinnamon and sprinkle on top. Cook at 400 degrees for 50 minutes, or until done.

While hot, drizzle with icing. Serve hot or cold.

## VINARTERTA

(Icelandic Prune Cake)  
NORMA HODGES  
708 Taylor W., Kimberly

- 2 cups sugar
- 1 cup margarine
- 2 eggs
- ½ cup sour cream
- 1 teaspoon each soda, baking powder and vanilla
- 6 cups flour
- Cream sugar and margarine, add vanilla and eggs and beat well. Add sour cream, then sifted dry ingredients. Work flour in with hands until dough is smooth. Divide dough into 10 equal balls. Refrigerate at least 1 hour.

## FILLING

- 3 12-ounce packages pitted dates
- ½ cups sugar
- 3 cups water

Roll prunes and water until prunes are soft and have absorbed most of the water. Run prunes through meat grinder or blender to form pulp. Add sugar and cook slowly until sugar dissolves. Set aside.

Press each ball of dough on bottom of 8-inch round cake pan and bake at 350 degrees for about 10 minutes, until golden brown. Remove immediately from pans with a thin spatula and cool on paper towel. Spread filling on cool tarts, stacking them until you have 5 tarts and ½ layers of filling. This recipe makes 2 Vinarterta. Place cakes in an airtight container or wrap tightly in plastic wrap for 24 hours to soften the tarts. When ready to serve, cut in halves in slices.

## FRUITY HEALTH-FOOD DESSERT

ELLEN HILT  
Route 1, Wendell

- 1 pint sour cream
- 1 5-ounce can crushed pineapple, drained
- 1 11-ounce can mandarin oranges, drained
- 2 apples, chopped fine
- 2 bananas, mashed
- ¼ cup raisins (soaked in hot water for 10 minutes before adding)
- 2 tablespoons quick-cooking oats
- 3 tablespoons sugar or honey
- juice of 1 orange

Combine in bowl. Chill and serve.  
Monday, April 23, 1979 Times-News, Twin Falls, Idaho 27



Little Heather Scott, daughter of Mrs. Loretta Scott, Twin Falls, awaits taste

**RASPBERRY PIE**

BETTE CLARK  
Route 4, Box 207, Jerome

- 1 1/2 cups boiling water
  - 1/4 cup sugar
  - 1 small raspberry gelatin
  - 2 cups fresh or frozen red raspberries
  - 1 tablespoon lemon juice
  - 1 3-ounce package soft cream cheese
  - 1/2 cup powdered sugar
  - 1 teaspoon vanilla
  - dash salt
  - 1 cup whipping cream, whipped
- Mix first three ingredients and let cool. Add raspberries and lemon juice. Chill until partially set. Blend rest of ingredients except cream. Fold in whipped cream. Spread half of cheese mixture into graham cracker crust. Cover with half the gelatin mixture. Repeat layers. Chill about 3 hours.

**GRAHAM CRACKER CRUST**

- 1 cup fine graham cracker crumbs
  - 2 tablespoons sugar
  - 3 tablespoons melted butter
- Combine and press firmly into 9-inch pie plate. Chill about 45 minutes.

**LAYERED PINEAPPLE DESSERT**

MRS. DOROTHY STROUD  
Route 2, Filer

- Crust:**
- 1 1/4 cups flour
  - 3/4 cup chopped pecans
  - 1/2 cup butter or margarine
- Mix ingredients and pat into 9x13-inch baking dish. Bake 30 minutes at 325 degrees.
- Filling:**
- 2 packages vanilla pudding
  - 3 cups milk
  - 1 cup powdered sugar
  - 1 8-ounce package cream cheese
  - 1 large carton non-dairy whipped topping
  - 1 20-ounce can crushed pineapple, well drained
- Crushed nuts to garnish
- Bring to boil pudding and milk. Cool. Mix powdered sugar and cream cheese and fold in half of the carton of whipped topping. Spread cheese mixture over crust. Spread remaining over pineapple. Top with other half of whipped topping. Garnish with crushed nuts.

**OATMEAL-CAROB CHIP COOKIES**

MRS. PAUL BARNHILL  
150 Larkspur Drive, Twin Falls

- 1 cup whole wheat flour
  - 3/4 teaspoon baking powder
  - 1 tablespoon cinnamon
  - 1/4 teaspoon nutmeg
  - 3/4 cup liquid shortening
  - 2 cups oatmeal
  - 1 cup carob chips
  - 1/4 cup brown sugar
  - 1/4 cup each honey, raisins and chopped dates
  - 2 eggs, slightly beaten
  - 1 teaspoon vanilla
  - 1 cup chopped walnuts
- Sift flour, baking powder, cinnamon and nutmeg. Add shortening, sugar, honey, eggs and vanilla. Beat together and then stir in oatmeal, raisins, nuts, dates and carob chips. Bake at 350 degrees for 12 minutes.

**KITCHEN SINK COOKIES**

SUE SABALA

137 Oregon St., Gooding

- 1 cup each shortening, brown sugar and granulated sugar
  - 2 eggs
  - 2 cups flour
  - 1 teaspoon each soda, baking powder and vanilla
  - 1/2 teaspoon salt
  - 1 cup each quick oats, crushed corn flakes and butterworth chips
- Cream shortening, brown and white sugars and eggs. Sift in dry ingredients. Mix well. Stir in vanilla, oats, corn flakes and chips. Blend well. Roll dough into walnut-sized balls. Place on ungreased cookie sheets and crisscross each ball with a floured fork. Bake at 350 degrees for 10 or 12 minutes.

**HOLIDAY RUM BALLS**

MRS. J.F. DEPEW

Route 1 Box 74, Dietrich

- 1 12-ounce box vanilla wafers, crushed
  - 1 cup powdered sugar
  - 3 tablespoons light corn syrup
  - 1 1/2 tablespoons cocoa
  - 1 cup chopped walnuts
  - 1/4 cup rum
- Work all ingredients together; a few drops hot water may be added so mixture will stick together. Pinch off a small piece at a time. Roll in small balls. Roll each ball in additional powdered sugar. Store in refrigerator in covered container. Make at least 24 hours before using so balls will ripen.

**APRICOT DESSERT**

ANNE MARTIN  
Route 2, Box 271-D, Kimberly

- 1/4 cup all purpose flour
  - 1 cup sugar
  - 2 tablespoons melted butter
  - 3 eggs, separated
  - 1/4 cup milk
  - 1 1/2 cups apricot nectar
  - 1 tablespoon lemon juice
  - 1/4 teaspoon salt
- Combine flour, 1/4 cup sugar and butter in mixing bowl. Beat egg yolks in small bowl until thick and lemon-colored. Blend in milk. Add to flour mixture. Stir in apricot juice and lemon juice. Mix until smooth. Beat egg whites with salt until soft peaks form. Gradually add remaining sugar, beating well after each addition. Continue until stiff. Fold in apricot mixture. Fill greased custard cups three-fourths full. Bake at 325 degrees for 45 to 55 minutes. Cool. Invert on plates. Serve with whipped cream or whipped topping.

**CALIFORNIA LEMON PIE**

ESSIE SPARKS

463 Third Ave. E., Twin Falls

- 5 eggs, separated
  - 1/4 cup each lemon juice and water
  - 1 teaspoon lemon rind
  - 1 cup sugar
- Beat egg yolks in top of double boiler until lemon colored. Add juice and water. Mix well. Stir in lemon rind and 1/4 cup of sugar. Cook over hot water 12 minutes. Beat egg whites. Beat in other 1/4 cup of sugar gradually, continue beating until stiff peaks form. Fold about half of the meringue into egg yolk mixture. Pour into baked pie shell. Spread remaining meringue over pie filling. Bake at 350 degrees 15 to 20 minutes.

**BANANA BREAD**

MRS. FRED HUBSMITH

Box 114, Richfield

- 4 cups flour
  - 3 cups sugar
  - 4 eggs
  - 2 cups over-ripe bananas, mashed
  - 4 teaspoons soda
  - 1 cup shortening
  - 1 cup sour milk
- Whip shortening, sugar and eggs. Add half of the flour. Add milk, bananas and rest of flour gradually. Bake at 350 degrees for 50 minutes. Makes 12 loaves.

**CREAMY CUSTARD CAKE**WANDA PAULSON  
Box 56, Richland

- 2 1/4 cups flour
- 1 1/2 cups sugar
- 1 teaspoon salt
- 3 teaspoons baking powder
- 1/2 cup salad oil
- 5 unbeaten egg yolks
- 3/4 cup pineapple or orange juice
- 1 cup egg whites
- 1/2 teaspoon cream of tartar

Put flour, sugar, salt and baking powder in a mixing bowl. Make a well in the center and pour in salad oil, unbeaten egg yolks and juice. Beat with a wooden spoon until satiny smooth. Next beat egg whites with cream of tartar until they form very stiff peaks. Fold into egg yolk mixture and bake in tube pan 55 minutes at 325 degrees, then 10 minutes at 350 degrees. When cool, cut into three layers and spread with creamy-custard-between-layers and on top and sides.

**CREAMY CUSTARD FILLING**

- 4 1/2 ounce package Golden Egg Custard
- 2 cups milk
- 1-cup whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

Cook custard, using the milk. Cool until thick and then beat until smooth. Whip cream together with sugar and vanilla, and fold into custard. Spread between layers and on sides and top of cake. Refrigerate until ready to serve. Makes 15 to 20 servings and will keep up to two weeks if refrigerated.

**ROCKY ROAD ICE CREAM**MRS. A. HOOPER  
Star Route, Bliss

- 1 cup sugar
- 1/4 cup all purpose flour
- 1/4 teaspoon each salt and cinnamon
- 1 quart milk
- 2 4-ounce bars sweet cooking chocolate, melted
- 3 eggs, beaten
- 1 quart light cream or half and half
- 1 cup chopped walnuts or pecans
- 1 cup or more miniature marshmallows

Combine sugar, flour, salt and cinnamon in heavy saucepan. Gradually add milk. Cook over medium heat until thickened, stir constantly. Cook 2 minutes. Blend in chocolate. Stir a small amount of hot mixture into eggs, return to cooked mixture. Cook 1 minute. Do not boil. Cool. Stir in cream. Chill. Stir in nuts. Churn-freeze. Stir in marshmallows right after removing dasher. Yield: approximately 1 gallon.

**CHOCOLATE NUT UPSIDE DOWN CAKE**NANCY LYMAN  
Route 2, Kimberly**TOPPING**

- 1/4 cup each butter and brown sugar
  - 3/4 cup each light corn syrup and broken nuts
- Cream butter and brown sugar in small bowl; stir in syrup and nuts. Spread in bottom of buttered 9-inch tube pan or 1 1/2-quart ring mold.

**CAKE**

- 1 1/4 cups cake flour
- 1 teaspoon each baking powder and vanilla
- 4 tablespoons butter
- 1 cup sugar
- 1 egg yolk
- 2 squares unsweetened chocolate, melted
- 3/4 cup milk
- 1 egg white, stiffly beaten

Sift flour, baking powder and salt. Cream butter until soft in medium bowl. Add sugar gradually and cream until light and fluffy. Add egg yolk, beat well. Add melted chocolate. Add sifted dry ingredients alternately with milk. Add vanilla, fold in egg whites. Pour into pan. Bake at 350 degrees for 45 minutes, or until tester comes out clean. Cool in pan 10 minutes. Loosen from pan and invert onto plate. Serve warm or cool.

**RED RASPBERRY RUSSIAN CREAM**PEGGY BAIN  
Route 4, Box 255, Buhl

- 1/2 pint whipping cream
- 1 envelope unflavored gelatin
- 1 cup sour cream
- 1 package frozen raspberries
- 3/4 cup sugar
- 1/4 cup cold water
- 1 teaspoon vanilla

Warm whipping cream and sugar in double boiler until lukewarm. Soak gelatin in cold water for 3 minutes. Add to cream and continue to heat. When gelatin and sugar have completely dissolved, remove from heat and cool. When mixture begins to thicken, stir in sour cream and vanilla. Beat mixture until smooth, add raspberries (or other fruit). Pour into individual molds. Refrigerate 4 hours or until firm.

**PEANUT BUTTER FUDGE**TAMMY PAXTON  
Route 5, Twin Falls

- 4 cups sugar
- 1 can evaporated milk
- 1 cube butter
- 1 18-ounce package white almond bark
- 1 12-ounce jar peanut butter
- 1 jar marshmallow cream
- 1 package bits of brickel

Bring to rolling boil the sugar, milk and butter for 5 minutes and then add almond bark and peanut butter. Mix and add one jar marshmallow cream and one package bits of brickel. Mix and chill.

**CARROT COOKIES**GAIL CARTER  
204 Harrison St., Twin Falls

- 1 cup shortening
- 1 cup sugar
- 1 cup cooked mashed carrots
- 2 cups flour
- 2 teaspoons baking powder
- 1 egg
- 3/4 teaspoon salt
- 1 teaspoon vanilla

Cream shortening and sugar. Add carrots and egg. Sift together flour, baking powder and salt. Add slowly to mixture. Stir in vanilla. Bake on greased cookie sheet 15 minutes at 350 degrees. Makes about 38 cookies.

**CHOCOLATE ALMOND PIE**MRS. JOYCE GRINDSTAFF  
Route 4, Buhl

- 1 9-inch baked pie crust
- 1 13-ounce container Cool Whip
- 1 8-ounce Hershey with Almond candy bar
- 4 tablespoons bourbon

Thaw Cool Whip to room temperature. Melt candy bar and fold into cool whip, add Bourbon and fold into cool whip. Pour into baked pie crust. Chill till firm, about 6-8 hours. Cut into eight servings as it is very rich.



**COX, VEEH & RASMUSSEN** REALTOR®

We offer you everything  
**YOU want in a home**

**734-0400**

1605 Addison Ave. East

Twin Falls

Jack Cox  
733-2080Bob Veeh (Broker)  
734-2223Lynn Rasmussen  
733-2807Carlotto Cox  
733-2080Betty Veeh  
734-2223Elaine Drake  
Office Manager

1920 Kimberly Rd.  
Twin Falls,  
Idaho

Spring and patio furniture  
as beautiful as it is comfortable!

Come, see the largest selection in Magic Valley! Priced just right for summer relaxation!

**KRACKEL TOP GINGER COOKIE**  
**SANDRA GOLAY**  
 Box 366, Hansen

1 cup sugar  
 1 egg  
 3/4 cup shortening  
 4 tablespoons molasses  
 1 teaspoon each ginger and cinnamon  
 3/4 teaspoon soda  
 1/4 teaspoon salt  
 2 cups flour  
 Mix first four ingredients thoroughly. Sift and add all dry ingredients. Mix just until flour is mixed in. Chill several hours or overnight. Roll into balls and roll in granulated sugar. Bake on greased cookie sheet. Bake at 375 degrees for 10 minutes.

**FUDGE CAKE WITH HONEY-FUDGE ICING**  
**MRS. JOAN BRIGHT**  
 Route 1, Box 53, Jerome

3/4 cup shortening  
 1 1/4 plus 1/4 cup sugar  
 3 eggs  
 1/2 cup cocoa  
 1 1/2 teaspoons each of soda and vanilla  
 2 1/2 cups all purpose flour, sifted  
 1/4 teaspoon salt  
 1 1/2 cups cold coffee or cold water  
 Cream shortening, sugar and eggs until light. Sift all dry ingredients together and add in fourths, alternately with coffee. End with flour mixture. Divide evenly into greased and floured layer pans. Bake at 350 degrees for 25 or 30 minutes.

**HONEY FUDGE ICING**

2 cups sugar  
 2 squares chocolate  
 1/2 cup evaporated milk  
 1/4 cup honey  
 1/4 teaspoon salt  
 2 tablespoons butter  
 1/4 teaspoon vanilla  
 Combine first five ingredients. Cook to soft ball stage. Remove from heat and add butter and vanilla. Cool. Beat until creamy.

**LEMON MERINGUE PIE**  
**VELMA RANDERSON**  
 312 East Ave. C, Jerome

1 cup plus 2 tablespoons granulated sugar  
 3 tablespoons cornstarch  
 1 lemon rind, grated  
 4 tablespoons lemon juice  
 3 egg yolks  
 1 tablespoon butter  
 1 1/2 cups boiling water  
 Mix first four ingredients well. Then add beaten egg yolks, butter, boiling water. Cook until thickened and clear. Let cool slightly, then pour into pre-baked pie shell. Pipe meringue on top.

**MERINGUE**

3 egg whites  
 6 tablespoons sugar  
 Beat whites stiffly. Add sugar a tablespoon at a time. To make meringue "no-weep," cook 1/2 cup water, 2 tablespoons sugar and 1 tablespoon cornstarch—cool slightly and add to beaten egg whites. Pipe on top of pie filling and bake at 375 degrees for 15 minutes. Open oven door and cool in oven for 30 or 40 minutes; Remove from oven and cool to room temperature. Chill before serving.

**CITRUS CAKE**

**MRS. RON (SHARALEE) CLAWSON**  
 141 Blue Lakes Blvd. N., Twin Falls

4 eggs, separated  
 1 1/2 cups each sugar and milk  
 1 3-ounce package orange gelatin  
 1/2 cup each shortening and oil  
 1 teaspoon vanilla  
 2 1/2 cups flour  
 2 teaspoons baking powder  
 1/4 teaspoon salt  
 2 teaspoons grated orange rind  
 Cream together egg yolks, sugar, gelatin, shortening and vanilla. Sift together flour, baking powder and salt. Add together while mixing. Add milk and oil. Beat egg whites until stiff and fold in. Grease and flour bottom of 13 x 9-inch pan. Bake at 350 degrees for 45 minutes, with small pan of water setting in oven. While hot, pierce entire top of cake with fork and cover with glaze.  
 Glaze is made of juice of two oranges (approximately 2 cups of juice) mixed with 2 1/2 cups powdered sugar.

**TEXAS SPUNICE**  
**GENTRY PETERSON**  
 Box 324, Hagerman

3/4 cup salad oil  
 1 1/2 cups sugar  
 3 eggs  
 1 cup sour milk  
 1 teaspoon each of soda, cloves, nutmeg, allspice and salt  
 2 cups flour  
 1 cup prunes, cooked, seeded and chopped  
 1 cup nuts  
 bake at 350 degrees for 35 minutes in a 13X9-inch pan. Frost with Cream Cheese Icing.

**CREAM CHEESE ICING**

1 pound powdered sugar  
 1/2 stick margarine  
 1 3-ounce package cream cheese  
 3 tablespoons milk  
 1-teaspoon vanilla  
 Beat until smooth and creamy, about two minutes.

**CHEESECAKE**

**PATRICIA PLASKETT**  
 260 Meadows Lane, Twin Falls

**Crust:**  
 18 graham crackers, crushed  
 2 tablespoons melted butter  
 1 tablespoon sugar  
 Mix together in bottom of springform pan and press down on bottom and 1 1/2 inches up sides. Fill.  
**Filling:**  
 3 8-ounce packages cream cheese  
 5 eggs  
 1 cup sugar  
 1 1/2 teaspoons vanilla  
 1 pint sour cream  
 1/2 cup sugar  
 1-teaspoon vanilla  
 Cream the cream cheese and add the 5 eggs one at a time. Cream until smooth. Add sugar and vanilla and mix well. Pour into pie crust and bake at 300 degrees for one hour. Mix the sour cream, 1/2 cup sugar and vanilla. Pour over cake and bake 5 minutes longer. Cool 2 hours at room temperature and then chill overnight.

DRINK THE WINE YOU ENJOY...  
 ENJOY THE WINE YOU DRINK

**OLSON'S WEEKLY WINE SPECIALS**

**CHABLIS**

**FAPPIANO**  
 NAPA VALLEY  
 1.5 LITER SIZE Reg. \$3.39

\$3.19

**SUMMITT**  
 DEYBER PEAK WINERY  
 1.5 LITER SIZE Reg. \$3.79

\$2.99

**TORRES**  
 SPAIN'S FINEST  
 WHITE WINE  
 SAN VALENTIN Reg. \$3.59

\$2.99

**Olson's**  
**MOUNTAIN WINERY**

FINE WINES FROM AROUND THE WORLD!!

1825 ADDISON AVE. EAST TWIN FALLS

**This Time Around ...  
 Be Smart, Buy Lawn-Boy!**

You could still be using it in the year 2,000. We service several each year that are over 20 years old.



**LAWN-BOY**  
 Believe in it.

There are over 2,000 Lawn-Boys in Magic Valley, who look to us for service. Our policy is to give one day service. Bring it to our shop in the morning and pick it up that same evening.

**See us for good used mowers!**



204 Main Ave. N. Ph. 733-7111

**STREUSEL CREAM PEACH**  
MRS. MARTHA HERBOLDT  
Route 5, Rupert

- 1 1/2 cups flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/2 cup oil
- 2 tablespoons milk
- 1/2 cup powdered sugar
- 1/2 cup flour
- 4 cups sliced fresh peaches or 1 pound 13-ounce canned peaches, sliced and drained
- 3/4 cup flour
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- Pinch of salt

Preheat oven to 375 degrees. Lightly spoon flour into measuring cup and level off. In large bowl blend 1 1/2 cups flour, 2 teaspoons sugar, salt, oil and milk to form soft dough. Press evenly on bottom and up sides of 9-inch pie plate. Flute edge if desired. In same bowl stir in powdered sugar, 1/2 cup flour and peaches until well blended. Spoon into unbaked crust. In medium bowl blend 3/4 cup flour, brown sugar, cinnamon, nutmeg and pinch of salt to form crumbs. Sprinkle over fruit mixture. Bake 40 to 45 minutes until topping is golden brown.

**CHOCOLATE COCONUT BARS**  
TAMMY PATTON  
Route 5, Twin Falls

- 2 cups graham crackers, crushed
- 1/4 cup sugar
- 1/2 cup melted butter
- 1 can eagle brand milk
- 1 7-ounce package coconut
- 1 8 1/2-ounce hershey bar
- 2 tablespoons peanut butter

Mix together crackers, sugar, butter and press into a 13x9-inch pan. Bake for 10 minutes at 350 degrees. Mix together milk and coconut. Spread over crust and bake for 10 minutes more at 350 degrees. Melt together hershey bar and peanut butter in double boiler. Spread over the top and cool in refrigerator. Cut into bars. They freeze well.



**MOCK APPLE PIE**  
ILENE HOSKINS  
Route 1 Box 44 A-1, Buhl

- 1 1/4 cups sugar
- 1 1/2 cups water
- 2 teaspoons cream of tartar
- 22 Ritz crackers, unbroken
- 3 tablespoons canned lemon juice
- Cinnamon and butter garnish

Have an unbaked 9-inch pie crust for top and bottom ready for filling. Boil together for one minute sugar, water and tartar. Then add unbroken Ritz crackers and boil for two minutes more. Add lemon juice and pour into unbaked shell. Sprinkle with cinnamon and dot with butter. Top with crust. Bake at 450 degrees for 10 minutes. Reduce to 350 degrees for 10 minutes.

**KitchenAid.**  
**Special Purchase Sale!**

Big savings on KitchenAid dishwashers, compactors and disposers.

**Factory Close-out!**

Front-Loading Portables. We're moving 'em out to make room for new models.

**Save!**  
While they last!

We've made a special volume buy on KitchenAid appliances, and we're passing big savings on to you.

**Save!**

**Trade-In**

on a new KitchenAid disposer.

Trade in your old disposer on a fast-grinding, quiet, new KitchenAid Stainless Steel Disposer with the exclusive Wham Jam Breaker. Take advantage of super trade-in allowance. Any brand. Any model. No exceptions.

**KEN'S TV & APPLIANCE**  
420 MAIN AVE. S. TWIN FALLS  
733-2233

**Bring your home the easy-care beauty of famous Armstrong Designer Solarian®**

Not just "printed-on" color... but shimmering glow-from-within Inlaid Color!

Floor design copyrighted by Armstrong

**The no-wax floor with the beautiful richness of deep-down Inlaid Color.**

Brighten your home... beautifully... with Armstrong's finest no-wax floor. Designer Solarian has the extra value of Inlaid Color, for a dramatic three-dimensional color and design effect that no printed-on pattern can achieve. Plus... the famous Mirabond™ wear surface keeps its sunny shine, without waxing or buffing, far longer than ordinary vinyl floors.

**\$16<sup>95</sup> ONLY** yd.

Get today's best, and *only*, Inlaid Color no-wax floor—an outstanding value!

Store Hours:  
Mon. through Fri.  
8 to 5:30  
Sat. 9 to 1

**Custom FLOORS OF IDAHO**  
2496 Addison Ave. Ebst Phone 733-5424

Monday, April 23, 1979 Times-News, Twin Falls, Idaho 31

# Beat the Price Increase. BUY NOW.

We bought big to beat the factory-announced price increase. So you can buy all KitchenAid appliances at 1978 prices. Come in now while the selection is good.

## KitchenAid®

## 30th ANNIVERSARY

**ENTER NOW!**  
DEADLINE APRIL 30, 1978

# Dream Kitchen Sweepstakes

## Win \$10,000

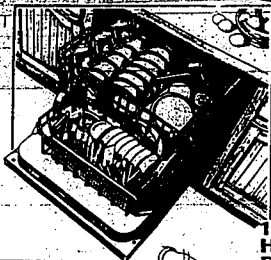
TO REMODEL YOUR KITCHEN

plus these six  
KitchenAid appliances:

- Dishwasher KDS-18
- Compactor KCS-100B
- Disposer KWS or KWI-200
- Hot-water Dispenser KHD-120
- Food Preparer K45
- Coffee Mill KCM

The  
KitchenAid  
Superba  
built-in  
dishwasher

Most energy efficient KitchenAid dishwasher ever made. Saves water, electricity...and money. 16 position top rack raises, lowers and tilts, making loading easy. Soak-to-serve cycle really cleans pots and pans. Model KDS-18.



Trash  
Compactor

Exclusive Litter Bin® Door is great for quick throw-aways. Use with or without bags. Exclusive charcoal filter eliminates odors. Model KCS-100B

190°F.  
Hot-water  
Dispenser

Gives steaming hot water at the turn of a knob. Great for a variety of instant foods and drinks. Saves energy. Model KHD-120



Stainless  
Steel  
Disposer

Handles tough stuff like steak bones and corn husks with ease. Exclusive Wham Jam Breaker helps clear jams — saves service calls.

Model KWS  
or KWI-200

Just pick up entry forms at the KitchenAid display in participating dealer stores.

AND MORE!

### Local KitchenAid Dealer Prizes

You are automatically entered in the KitchenAid Dream Kitchen Sweepstakes when you enter the local dealer Sweepstakes.

### KitchenAid Superba Dishwashers

YOUR CHOICE:

- Built-in Model KDS-18 or • Convertible-portable Model KDS-58

# WILSON-BATES

**TWIN FALLS**  
702 Main Ave. N.  
733-8148

**JEROME**  
187 Main W.  
824-2702

**BURLEY**  
2880 OVERLAND  
878-1133

**APPLIANCE STORES, INC.**

"Serving Magic Valley Since 1935"

• Low, low cost in-store financing