

GOOD MORNING

WEATHER

Today: Mostly cloudy today and tonight, high 46, low 30.

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MAGIC VALLEY

Soccer field hits snag: Plans for a soccer complex could get pushed back.

Page B1

MONEY

Jitters: A report that the federal government is widening its probe of accounting practices sends the stocks market tumbling.

Page D6

FOOD & HOME



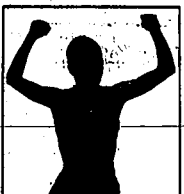
International cooking: Tempt your tastebuds with some new flavors.

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SPORTS

Crunch time: The drive begins to see which high school basketball teams go to state.

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Kwan's song: Michelle Kwan takes to the ice in search of gold.

Page D1

OPINION

The bright side: Even after holdbacks, legislative cuts, education spending is on the rise, today's editorial says.

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Worth preserving?



BOUCE BIRD/PHOTO THE TIMES-NEWS

State officials are looking at the possibility of rerouting U.S. Highway 93 around the old Lickley farm in Jerome County because it is a historic site. Joe Frazier, the owner of the property, said he plans to donate the buildings on the property to the Idaho Farm and Ranch Museum.

Highway 93 route idea surprises land owners

By Jennifer Sandmann Times-News writer

JEROME - Property owners along U.S. Highway 93 say they were surprised to hear about a proposal to reroute the highway to avoid historic property when it's time to make highway improvements.

Property owners along the stretch of highway just north of Flying J Truck Plaza and north to the railroad tracks at Barrymore Road will be briefed on the plan tonight by the Idaho Transportation Department.

Discussions of improving the

Meeting tonight

The Idaho Transportation Department is holding a meeting at 8:30 tonight at the Barrymore Plaza and north to the railroad tracks south of Barrymore Road. Property owners will learn about a new option for changes to U.S. Highway 93. The proposal would jog the highway slightly to the west to bypass a historical farm.

busy and often dangerous highway have included widening the road.

"If they go straight up 93, I'm tickled pink, because it will help with traffic congestion," said Rick Featherston, owner of ABC Seamless Siding.

If the Transportation Department decides to reroute the road for a short jog on the west side of private property, Featherston predicts lawsuits by property owners. He bought his property because it fronts the highway, he said. He owns a commercial building that houses nine businesses, including his own. The rerouting plan was never raised at the other public meetings, he said. It's the first he has heard of it.

The historical property identified by the State Historic Preservation Office includes the Lickley farm and Wild Rose Ranch.

The Lickley homestead features a historic barn, carriage house, home and outbuilding that date back to the early 1900s.

"They are not going to be a factor. They are going to be gone," said Joe Frazier, who owns the property.

He and his wife, Jeanette, donated the buildings to the Jerome County Historical Society.

Please see ROAD, Page A2

Court: Students may correct another's work

By Robert Meyer Times-News writer

TWIN FALLS - The U.S. Supreme Court Tuesday upheld the practice of students correcting work done by their peers, and that has Jerome's Central Elementary School Principal Alisa Hocklander relieved.

"It allows us to have students work together, to help each other learn," she said. "If they couldn't correct each other's papers, it would be an issue."

The 9-0 ruling upheld the common schoolroom practice of hav-

Area educators applaud ruling, saying grading papers can be learning tool

ing students swap homework, quizzes or other schoolwork and then correct one another's work as the teacher goes over it aloud. Sometimes the teacher then has students call out the results, and the teacher records them.

"Correcting a classmate's work can be as much a part of the assignment as taking the test itself," Justice Anthony M. Kennedy wrote for himself and

seven colleagues. Justice Antonin Scalia filed a separate concurring opinion.

"It is a way to teach material again in a new context, and it helps show students how to assist and respect fellow pupils," wrote Kennedy, a former law professor who still teaches several classes a year.

Because Central's students regularly work together on a variety

of projects, Hocklander and the school's teachers had been hoping for a favorable court decision.

Peer editing saves time and allows student to receive immediate feedback on their work, Hocklander said. But more importantly, students can learn from reading a variety of students' work, witnessing first hand whether writing is grammatically correct, flows smoothly, or if it's even interesting, she continued.

Twin Falls High School Principal Ben Allen agreed.

Please see GRADING, Page A2

Report: Food contamination won't lessen

The Associated Press

WASHINGTON - Dangerous bacteria are going to be a problem in America's food for a long time as disease agents arrive in imported products and microbes already here develop in new forms, scientists say.

In a report for the Institute of Food Technologists, the scientists also say the increasing use of manure as fertilizer poses the risk of spreading harmful bacteria to food, either by contaminating irrigation water or contacting the crops.

Manure which harbors bacteria such as E. coli O157:H7 and salmonella, substitutes for chemical fertilizers on both organic and conventional crops. In some foreign countries, chicken manure is fed to farm-raised turkeys.

The report, which is being released today, also warns against the overuse of antibiotics in livestock, saying there is

Please see FOOD, Page A2

OLYMPIC VISIT



U.S. Secretary of Defense Donald Rumsfeld talks with Hungarian lobbyist driver Nicholas Frenkel, during a visit to the Olympic village in Salt Lake City Tuesday. Rumsfeld toured the village during a visit to troops helping in the \$310 million security operation at the 2002 Winter Olympic Games. For more on his visit, please see page B7. Read about the Olympic events on pages D1, D4 and D5.

Panel helps CSI funding

Lawmakers make cuts not quite as deep

By Julie Ponce Times-News writer

BOISE - You could almost see his smile over the phone.

After bracing for the governor's proposed 10.6 percent base reduction from last year, College of Southern Idaho President Jerry Meyerhoeffer found out the shortfall will probably be just 8.6 percent.

The Joint Finance-Appropriations Committee voted for \$18.8 million for the state's two community colleges in 2003. The committee's recommendations still have to be approved by the full body.

"I have been on my knees doing a lot of praying," Meyerhoeffer said, obviously relieved.

He and other college officials have struggled to make up for a \$2 million shortfall since late summer.

They balanced operating efficiencies and retirements with increased tuition and growth in student enrollment to make up for about \$1.7 million in state funding.

But they continued to scratch their heads on how to make up for another \$305,000. After JFAC's move on Tuesday, that shortfall will be around \$100,000. The state's community colleges, universities and professional-technical education had been hit harder than almost any other state agency in holdbacks and projected base reductions, Rep. Maxine Bell said. "And I just didn't think it was fair."

So she and other budget writers nipped and tuckered some other agency's budgets to come up with a little more money for the state's two community colleges and also for professional-technical education that won't be set until Thursday. Bell, the Jerome Republican who co-chairs the powerful budget committee, said she thinks there should be another \$200,000 available above what had been originally projected for professional-technical education.

"That would be significant," Meyerhoeffer said. "During economic downturn these kinds of programs are definitely needed for recovery."

Bell and co-chairman Dean Cameron, a Republican senator from Rupert, have an unusual and lucky alliance in that they are both from the Magic Valley and wield considerable influence in the Legislature by heading up JFAC. They both said they

Please see CSI, Page A2

Bush plans to warn N. Korea at DMZ

'Axis of Evil' speech strains relations with ally South Korea

The Washington Post

SEOUL, South Korea Feb. 20 - President Bush planned to take his campaign against nations sponsoring terrorism to the doorstep of one of his main targets today, warning North Korea to pull back the weapons aimed at its neighbors or risk facing American might.

Aides to the president said Bush would arrive early this morning at the heavily patrolled Demilitarized Zone bisecting the Korean Peninsula with a tough message and a telling prop: a nighttime satellite photo showing the contrast between the lights of a prosperous South Korea and the dark of the impoverished North. Bush was to speak within 500 feet of North Korea, along a



President Bush and Empress Michiko have lunch Tuesday at the Imperial Palace in Tokyo.

dividing line where combat-ready divisions and miles of

Please see BUSH, Page A2

FEB

20

2002

NATION



Tom Goutierre, director of the center for Afghanistan Studies at the University of Nebraska at Omaha, speaks on his cell phone to a network reporter Nov. 12 in Omaha, Neb. The center faces the challenge of kick-starting Afghanistan's education system, where many of the country's schools are destroyed.

Center aims at reopening Afghan schools

OMAHA, Neb. (AP) — Many of Afghanistan's schools are destroyed, most trained educators have not taught in two decades and textbooks are virtually nonexistent. But despite seemingly insurmountable obstacles, Afghan students will be back to school in five weeks. And the University of Nebraska at Omaha's Center for Afghanistan Studies will be there to help, printing new textbooks and training teachers.

The university had to sharply cut back its work during the 1990s, after federal funds dried up. But Goutierre found money to keep a skeleton-staffed office open in Peshawar, Pakistan, where Afghan teachers could be trained.

That left UNO in a unique position to help Afghanistan with its latest education challenge, said Goutierre, who plans to be in the war-ravaged country next month for the first day of school. The renewed effort, aided by a \$6.5 million grant from the U.S. Agency for International Development, won't be an easy one, Goutierre said. Not only does the country lack school buildings, teachers and books, but also electricity and telephone service.

The country's education system has been suffering since the Soviet invasion in the early 1980s, and it nearly ceased functioning altogether in the mid-1990s under Taliban rule. The Taliban forbade girls under 9 to attend school, and boys' schooling was often limited to Islamic teachings. Now, several UNO staff members are in Afghanistan, preparing for the reopening of schools. Printing plates for Afghanistan's new textbooks are ready to go. Teams of four to five "master teachers" from Pakistan and Afghanistan are prepared to begin training teachers, in the weeks before and after school starts, Goutierre said.

'Battle for minds' may spread misinformation

WASHINGTON (AP) — The Pentagon is working on a plan to influence public opinion in both hostile and friendly nations to help the war against terrorism — a still-developing effort that critics say could spread false information at home and abroad. The Office of Strategic Influence, set up after the Sept. 11 attacks, has come up with proposals including the placing of news items — false if need be — with foreign news organizations, a defense official said Tuesday on condition of anonymity. The office is considering having an outside organization distribute the information so it would not be apparent it came from the Defense Department, the official said.

Such covert action by the CIA requires presidential authority and cannot be conducted against Americans. The military also has long conducted wartime "psychological operations" such as dropping leaflets and broadcasting messages, as it did when fighting the Taliban in Afghanistan. The Pentagon plans, if approved, would significantly broaden such information efforts. Critics immediately said they worried that any campaign including deliberate lies would both undermine U.S. credibility overseas and circle back to dupe Americans, too. "Anything they spread overseas will come back here, because information travels so quickly. Our own population will then hear it and believe it," said Shibley Telhami, a Mideast specialist at the Brookings Institution. "It will affect our decisions, and I see that as a tremendous danger."

Ted Galen Carpenter, a foreign policy analyst at the Caro Institute, said he understands a desire to throw enemies off, but he also said, "Lies have a nasty way of being found out." "We're already viewed with a certain amount of suspicion," Carpenter said. "If we're caught in blatant lies, that hostility will increase." At the Pentagon, some officials said privately that they worried any such campaign also could hurt the credibility of military offices that provide information to reporters. Defense Secretary, Donald H. Rumsfeld told reporters last fall that he would never lie to them. Galen said, it is "perfectly appropriate for the United States as part of its diplomacy to make the best case we can for our policies."

The hajj: Muslim pilgrimage

If they are able, all Muslims must make a pilgrimage to the Islamic holy sites at least once. This year's hajj starts Feb. 17.

Mecca: Mohammed's birthplace; site of the Great Mosque and Kaabba stone

Highlights of the pilgrimage: 16 km (10 miles) from Mecca to Mina, 9 km (5 miles) from Mecca to Arafat.

Prayer times: Dawn, Noon, Afternoon, Sunset, Night

Activities: Prayers, Pilgrimage cast stones at pillars representing Abraham's prayer, gathering, and prayers of Satan.

Source: Muslim Information Council, The World's Religions, Concise Encyclopedia of Islam

Leader urges Palestinians to continue holy war

GAZA STRIP, Gaza Strip (AP) — The spiritual leader of the Palestinian Islamic militant group Hamas called on Muslims around the world to launch a holy war, or jihad, to liberate their countries from U.S. influence. Sheik Ahmed Yassin made the comments in a letter published ahead of this month's Muslim holiday, Eid al-Adha, or the Feast of Sacrifice, which commemorates God's provision of a ram to substitute for Abraham's sacrifice of his son. "Sons of Islam everywhere, the jihad is a duty — to establish the rule of Allah on earth and to liberate your countries and yourselves from America's domination and its Zionist allies. It is your battle — either victory or martyrdom," Yassin said in the

Mideast violence - BB

letter. Hamas has been responsible for a string of suicide bombings that has killed dozens of Israelis in the past 16 months. The bombers are revered as martyrs of the Palestinian uprising which erupted in Sept. 2000. Yassin and other Muslim clerics have propagated the belief that whoever dies for their religion is rewarded in paradise. Yassin attacked the U.S. for its campaign in Afghanistan after the Sept. 11 terror attacks, calling the war "a terrorist offensive against the Muslim people in Afghanistan and Islamic resistance movements everywhere."

British peacekeepers return home after Afghan shooting

KABUL, Afghanistan (AP) — Two British peacekeepers who allegedly fired at a car carrying a pregnant woman have returned home amid accusations the shooting, which killed her brother-in-law, was unwarranted, an official said Tuesday. Afghan and British police are investigating the shooting, but the soldiers only will answer questions from British police, said Capt. Graham Dunlop, a spokesman for the British peacekeeping force. "Britain retains exclusive jurisdiction over the soldiers," Dunlop said, insisting any legal action against the two soldiers sent home would be taken in Britain. "If they need to be punished, they will be dealt with by us," he said. The pre-dawn shooting last week has angered Afghans in Kabul, who say the soldiers fired 60 bullets at a car that violated a nighttime curfew as it raced to take a pregnant woman to a hospital. The paratroopers were man-

ning an observation post atop an abandoned grain silo overlooking a muddy slum. The area is largely abandoned at night and the soldiers apparently opened fire moments after the car's noisy engine and headlights were turned on. Dunlop had no information on whether the two soldiers were the only members of their six-man patrol to fire. Each soldier's SA-80 rifle carries 30 rounds. Amanullah Isaq, 20, was killed by a gunshot wound to the head. His sister-in-law, Faria, gave birth that night. No weapons were found at the scene. Mohammed Isaq, the brother of the slain man, reacted with anger at news the paratroopers were sent home and demanded an open trial in Afghanistan. "I will not know if they went to England to rest at home or to be investigated," Isaq said. "I will be satisfied that justice has been done if there is a trial that I can see and if the trial is in Afghanistan."

Muslims gather in Mecca, say faith is under seige

MECCA, Saudi Arabia (AP) — Some 2 million Muslim pilgrims massed in their holiest city Tuesday to reaffirm their faith after a tumultuous year that has raised fears Islam is being demoralized after the Sept. 11 terror attacks. Calls to prayer echoed over the city at sunset, followed by an eerie silence as hundreds of thousands of worshippers from around the world bent to offer whispered prayers around the Kaaba, Islam's holiest shrine, in Mecca's Grand Mosque. The silences — alternating with the deep voice of the cleric reciting from the Quran, Islam's holy book — brought a sense of peace and order to Mecca, a sleepy city that has been transformed in a matter of days into a teeming

metropolis for the annual hajj, or pilgrimage. The hajj is one of the five pillars of Islam. Every able-bodied Muslim is required to perform it at least once in a lifetime if he or she can afford it. This year's hajj is taking place at a time when many of the world's 1.2 billion Muslims believe that their faith, born in Mecca 14 centuries ago, is the target of a hate campaign by the West following the Sept. 11 attacks on the United States. Saudi-born exile Osama bin Laden and his al-Qaida terror network are blamed for the attacks, which killed thousands and sparked the U.S.-led military campaign in Afghanistan after its former Taliban rulers refused to surrender bin Laden for trial.

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Bush's nuclear plans go beyond announced cuts

The Washington Post

WASHINGTON — The Bush administration is studying the development of a new generation of nuclear weapons and strategic delivery systems at the same time it has announced its intention to sharply reduce the number of operationally deployed U.S. nuclear warheads.

at the nation's three nuclear weapons laboratories to work on new warheads or warhead modifications.



President Bush

term has been there has been an emphasis on nuclear weapons in U.S. defense strategy," said the Natural Resources Defense Council, an environmental group that specializes in analyzing U.S. nuclear weapons programs.

warheads. Bush announced in November that the United States will reduce the number of deployed warheads from its current level of 6,000 to between 1,700 and 2,200 within 10 years. But instead of destroying most of the warheads, the administration plans to put them in storage where they could be reactivated.

Gordon also said the studies "would proceed beyond the 'paper' stage and include a combination of component and sub-assembly tests and simulations."

not expected to begin until late in this decade, Gordon said. To support this workload, the Nuclear Posture Review calls for almost doubling the capacity of the Nuclear Security Administration's Pantex plant outside Amarillo, Tex., to handle 600 warheads a year, up from today's 350, according to a report issued last week by the Natural Resources Defense Council.

Cop: Mom called husband at work to say she killed kids

HOUSTON (AP) — Andrea Yates, the mother who drowned her five children in the bathtub, called her husband at work the day to say "he finally did it," a jury at her murder trial was told.



Andrea Yates listens to testimony Monday in a Houston courtroom.

Russell Yates went home after getting the call last June, and police Sgt. David Svahn testified that he was the first officer to encounter Yates as the young father ran up to the house.

had called him at work and told him it was time to come home. "His wife told him she had hurt all five of the kids and that she finally did it."

"He was screaming and hollering," Svahn testified. "He was saying, 'What did she do to my kids? What did she do to my kids?'"

On cross-examination, Dora Yates told of a day last May when she found her daughter in the bathroom with a tub full of water. "I might need it," she said Yates told her.

Svahn said he had the grim task of informing Yates that his children, ages 6 months to 7 years, were dead.

On June 20, Russell Yates "said his wife had called him at work and told him it was time to come home."

Crematory went unchecked due to loophole in Georgia regulation

Knight Ridder News Service

NOBLE, Ga. — For years, the privately owned crematory in this north Georgia town where dozens of discarded bodies have been discovered was able to operate virtually unchecked by any state or local regulation — all because of a loophole in the law.



Bodies recovered from crematorium in Noble, Ga.

The answer lies in a densely worded 1990 state law that allows crematories like Tri-State that do not deal directly with the public, but instead do business only with funeral homes, to operate without a license and ultimately without the specter of annual inspections.

I've ever heard," said Judy Sigmon of Chattanooga, Tenn., whose father's cremation was handled by Tri-State and who is anxiously awaiting word on whether her father's ashes are truly his.

Man claws way out of grave, helps arrest suspects

PHEENIX CITY, Ala. (AP) — A man whose throat was slashed and who was buried in a shallow grave with his slain 12-year-old son helped his way out of the dirt and clawed police find two men accused of killing the boy.

So far, authorities have arrested Georgia's chief medical examiner, Kris Sperry, said Tuesday that officials have examined 130 sets of ashes, 17 of which were found to be "nothuman in origin."

Comedian may 'out' herself while fighting gay adoption ban

Knight Ridder News Service

FORT LAUDERDALE, Fla. — Fun-loving comedian Rosie O'Donnell, embraced by America for her homespun talk show, is expected to reveal in an upcoming memoir and TV interview that she is a lesbian.

At the same time, hundreds of families whose loved ones went to Tri-State for cremation have been bringing in ashes for authorities to inspect.

Since last year, O'Donnell, who has a home in Miami and is a Florida foster parent, has been working with the American Civil Liberties Union to overturn the ban, said Eric Ferrero, spokesman for the ACLU's Lesbian and Gay Rights Project.

The men allegedly forced Boyer and his son, Steve, into a car and drove about 20 miles outside town. After Boyer gave them money, the men split his throat and shoved him into a grave about 18 inches deep, Boyer said.

Minutes later, Boyer heard gunshots, and his son's body was pushed on top of his.

Dog trial jurors see gory photos

LOS ANGELES (AP) — In an opening statement punctuated by gruesome photos, a prosecutor said Tuesday he will prove that a couple were warned repeatedly their dogs were dangerous before a neighbor was mauled to death.

San Francisco Assistant District Attorney Jim Hamner told jurors he would show them at least 30 instances in which the huge prescanario dogs kept by defendants Marjorie Knoller and Robert Noel attacked other people, including a time one dog severed Noel's finger.

Knoller, 46, was with the dogs, Bane and Henz, at the time of the Jan. 26, 2001, attack that killed Diane Whipple outside her San Francisco apartment. Knoller is charged with second-degree murder, involuntary manslaughter and having a mischievous animal that killed a human being. Her 60-year-old husband faces the latter two charges.

The trial was moved to Los Angeles because of extensive publicity in San Francisco. Defense attorney Nedra Ruiz sought to counter the prosecution with an opening statement that painted a picture of unexpected behavior by the dogs and urged efforts by Knoller to stop the attack.

Forty years later, Glenn still remembers flight

CAPE CANAVERAL, Fla. (AP) — John Glenn vividly remembers everything about the day, 40 years ago Wednesday, when he became the first American to orbit the Earth.



John Glenn

"I'll never forget it," he said. "It's no wonder. It's a good thing it's been a rare day that somebody has brought up something about that," said Glenn, who at age 80 is the first astronaut to reach the 40-year milestone. (All four of his space predecessors have died.)

During the five-hour, three-orbit flight, Glenn had to overcome some problems with the capsule's automatic control system and contend with heat about the spacecraft's heat shield.

Man claws way out of grave, helps arrest suspects

PHEENIX CITY, Ala. (AP) — A man whose throat was slashed and who was buried in a shallow grave with his slain 12-year-old son helped his way out of the dirt and clawed police find two men accused of killing the boy.

Floodgate jam spills Texas water

AUSTIN, Texas (AP) — A new floodgate in a dam got stuck open during tests, spilling millions of gallons of water and dropping a reservoir level by 2 feet in just hours.

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EDITORIAL

Education gets a raise even after budget cut

Hard economic times sometimes require leaders to make hard decisions. But members of the Idaho Legislature's Joint Finance Appropriations Committee should get credit for trying to make hard times softer for the biggest recipient of taxpayer dollars.

A week after voting to make last year's budget holdbacks permanent, the Joint Finance Appropriations Committee of the Legislature went a step further by cutting the state education budget to \$920 million for 2003, a reduction of \$13 million from Gov. Dirk Kempthorne's suggested budget.

That cut may feel like a cold, steel dagger in the heart of Idaho's education bureaucrats. But if they fell picked on, educators should consider how much other state agencies are feeling the knife.

Consider this: If last year's 2.5 percent holdbacks for public schools are made permanent by the Legislature, the 2002 budget will be \$910 million — still by far the largest piece of the monetary pie for state programs. More significantly, that \$910 million still represents more than a 4 percent increase from the 2001 budget. In most industries, a 4 percent increase during a recession is considered generous.

If the new budget passes, education spending will increase by \$10 million in the coming year — for a 2003 budget of \$920 million. That's not a big increase for public schools, but it's an increase nonetheless.

Now look at other state programs, which took a 3 to 4 percent holdback

last year. Those 2002 budgets were far smaller than education's, but their portion of holdbacks was greater. On the heels of those 2002 cutbacks, Kempthorne ordered many of those same state agencies to cut their 2003 budget requests an average of 10 percent. Now state legislators are working on even more cuts in non-education spending.

It is fair that education gets the biggest portion of Idaho's tax revenue. Education shapes our children's future, and it plays a big part in attracting jobs and building our state's economy.

But most of the increase in education spending over the past few years hasn't gone into enhancing programs. It has gone into enriching teachers and administrators.

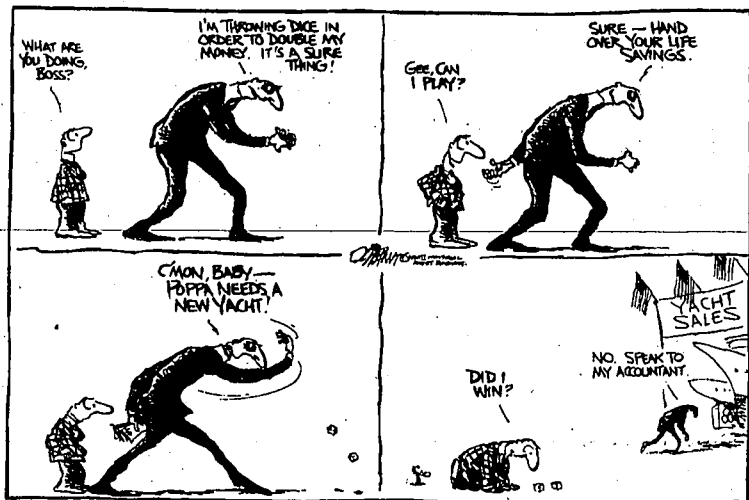
The Legislature should continue to use a real-world approach to budgeting. Educators should realize how good they have it. In a hard economic situation, living within our means is both necessary and the right thing to do.

And another thing ...

Those who say the entire budget crisis could have been avoided by rejecting last year's tax cuts miss the point. Without the tax cuts, the Legislature would have had even more to spend — and probably would have spent it all. The ensuing shortfalls, holdbacks and budget cuts might have been even bloodier.

Under-taxing didn't cause this problem. Overspending did.

If the new budget passes, education spending will increase by \$10 million in the coming year — for a 2003 budget of \$920 million. That's not a big increase for public schools, but it's an increase nonetheless.



Americans need crash course in Finance 101

EILEEN AMBROSE

You don't hear many good things about Enron Corp. these days. But if there's one positive aspect, says AARP's president, it's that the Enron debacle has highlighted the need for Americans to understand the investment process.

Numerous studies and surveys in recent years have revealed that Americans' financial knowledge is inadequate for a world where they must fund their own retirement and face a growing choice of mortgages, credit cards and investments. The consequences of not knowing financial basics are costly, according to statistics compiled by the Senate Committee on Banking, Housing and Urban Affairs: As many as half of those who borrow from subprime lenders could actually qualify for cheaper conventional loans. Instead, they end up paying at least \$3 billion more a year in interest than necessary.

An estimated 10 million American adults have no relationship with a bank or other mainstream financial institution. As a result, millions of consumers end up using expensive check-cashers that charge an average of 9.36 percent to cash a personal check.

The median amount of family debt from 1995 to 1998 grew 42 percent to \$33,300. Debt has engulfed young adults, too. Undergraduates carried an average credit-card balance of \$2,748 in 2000, a 46 percent jump in two years. Nine percent owed more than \$7,000.

Nearly half of 18- to 34-year-olds admit to living beyond their means. And bankruptcy filings of 18- to 25-year-olds have nearly doubled from 1991 to 1999, when 118,000 young adults filed.

It's these sorts of statistics that prompted the Senate banking committee last week to hold hearings on how to develop a national strategy to promote financial literacy. Although right now there are good financial education programs offered by schools, consumer groups and federal and state agencies, many Americans are falling through the cracks, said the committee's chairman.

Democratic Sen. Paul S. Sarbanes of Maryland.

"How do we establish this Financial Literacy 101?" Sarbanes asked. "Where should that happen? Who should do it?" Many suggested teaching financial education in school.

Sen. Charles E. Schumer, D-N.Y., said he would urge high schools to make financial education a required course, whereas Treasury Secretary Paul H. O'Neill said financial concepts should be woven into lessons, but not taught as a separate course.

Federal Reserve Chairman Alan Greenspan suggested a need for a better grasp of basic arithmetic.

"If you don't understand how to multiply and divide, you will not understand finance. Period. It's crucially important that at a very early age, that people understand numbers," he said.

Even some well-educated people are embarrassed to admit that they don't understand financial literature now available to help consumers, Greenspan said. "The reason they don't is that they aren't used to dealing with numbers," he said. "I learned fractions very young because I had to calculate baseball averages. I had incentive to do it. By the time I got into high school, I was a whiz, provided it had something to do with something under point-four."

The earlier financial lessons start, the better, many agreed. By the time some students reach middle school and high school, they have already incurred debt, said H. Patrick Swygert, president of Howard University.

"It ought to start as a function of primary education," he said. "Very young people in the second and third grade can be exposed to a foreign language and successfully so. We are clever enough to come up with ways to expose them to financial literacy as well as another language."

But Esther Canja, president of the American Association for Retired People,

advised that financial education must also target older Americans, particularly women, who must make major financial decisions about retirement and who are increasingly relying on investment income.

Experts varied on the role they saw the federal government playing in financial literacy. Stephen Brobeck, executive director of Consumer Federation of America, suggested a study of financial education needs and whether a federal Office of Financial Education should be created to conduct research and review the effectiveness of new and existing education programs. The office, he suggested, could be operated by the Department of the Treasury, or Education.

Others said the government should encourage or help coordinate education efforts by private and public sector groups. And some said there is just so much government can or should do. To the suggestion that those younger than 18 be required to take financial literacy before they could get a credit card, O'Neill responded:

"It's a complex issue because the same time we are saying, well, maybe young people shouldn't have access without some special provisions until they are 21, 18-year-olds are serving in Afghanistan," he said. "At the federal level, we have to be very careful about how much we interfere with the rights of individuals to make their own decisions."

Of course, during the two days of hearings, Enron's name popped up. The Houston energy trader, now under bankruptcy court protection, is being investigated for questionable accounting practices that left workers and other investors in the dark about the company's financial condition.

Financial literacy can't solve all problems, and there's a need for strong legal protections and vigorous enforcement, Sarbanes said. "You can be financially literate, but if you don't get the proper information, you can't do very much," he said.

Eileen Ambrose writes for The Baltimore Sun.

The Times-News

Stephen Hartgen Managing Editor Mike Smith Advertising Director

The members of the editorial board and writers of editorials are Stephen Hartgen, Clark Walworth, Steve Crump, David Cooper and Shelley Ridenour.

LETTER

Careful research pays off

Regarding Todd Williamson's recent letter about why the United States should get out of the United Nations:

I partially agree with him. I feel strongly, for example, that the United States should not submit to any world government, particularly in regard to placing our military forces under an international leadership which we cannot control. But one must be wary of "facts" read on the Internet. One should not repeat them without checking them out, which is easy to do with such search engines as Google.com. Upset by semi-truths on www.getusout.org, Todd repeats such scary "facts" as that Alger Hiss

secretary-general but for so few months he generally isn't included on the list.

Todd states that Hiss was justly exposed as a Soviet spy. Actually, while he spent five years in prison, he spent the rest of his life trying to clear his name, and he succeeded. In 1992,

Dimitry Volkogonov, chairman of the Russian government's intelligence archives announced that there was no evidence that Hiss was ever a spy.

We read little about the United Nations in our newspaper. I think letters that intelligently alert us regarding its activities and intentions are an important contribution. But unless these letters are carefully researched and documented, they are little more than rabble-rousing.

Thank you, Todd, for taking the trouble to write. I encourage you and others to check out a very reliable source of political information from a moderate Christian view at www.family.org, online resource for Focus on the Family ministry and its excellent arm, Citizen Magazine.

DONNA ERICKSON
Twin Falls

Deadline for bond vote

The March 5 local bond election for a new professional technical center in the Twin Falls School District is quickly approaching, and The Times-News welcomes comments on the issue. All letters to the editor (400 words or less) must be received by 5 p.m. on Wednesday, Feb. 27.

Here's how to deliver your letter to the editor:

- By e-mail to letters@magvalley.com.
- By mail to P.O. Box 548, Twin Falls, ID, 83303
- By fax to 734-8538
- By hand to our Twin Falls or Burley office.

Be sure to include your home address and phone number, so that we can verify your identity.

We look forward to hearing from you!

Livestock interests take over

Read this the darkest year in the history of the Idaho Legislature.

The Idaho State Department of Agriculture, which is directed by a former Farm Bureau presidential candidate and gubernatorial appointee, again went behind closed doors ignoring many months of public hearings and drafted Odor Rules, Dead Animal Rules, Rules for Confined Animal Feeding Operation Site Advisory Teams and Rules Concerning Beef Cattle Animal Feeding Operations that are so riddled with loopholes any industrial CAFO operator could drive a fleet of leaking, stinking manure trucks topped off with dead animals through them. In summary, the Idaho State Department of Agriculture can and, in my opinion, will define any and all future crass actions committed by

CAFOs as "normal" — anything CAFOs do is OK.

Speaker Newcomb has teamed up with the big industrial livestock interests to recommend a "takings" bill (HJR003) that would allow a handful of industrial livestock interests to sue any person, municipality or county in Idaho into economic oblivion who dares to try to stop land uses by the industrial livestock bunch that will destroy the people's property rights, homes, towns, recreation areas, et al. These heavily subsidized operators who suck off of your tax money and your cheap government lands figure they can now destroy the essence of your personal rights as well.

The industrial livestock interests also decided to see if they could pass two bills to get the administration of your water rights away from you and into the friendly hands of the Idaho State Department

of Water Resources. One of these bills (SB 1426) was so bold as to say the IDWR can ignore the "public interest" if the water transfer makes the applicant enough money. A sister bill (SB 1427) will allow the director of IDWR to act as judge, jury and executioner and fine any citizen who dares to protest one of these industrial livestock water rights transfers. We shareholders in the Twin Falls Canal Co. stopped the industrial dairies from converting our irrigation water from industrial dairy water last year but, folks, this water grab is not over.

Meanwhile, the Idaho Dairyman's Association is suing Twin Falls County over ordinances and even dictating who can speak at the local success breakfast.

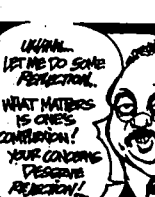
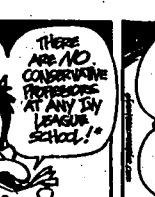
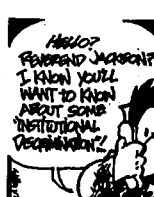
Democracy-Constitution? Where is the outrage?
MAX HATFIELD
Dallas, Texas

LETTER

Doonesbury



Mallard Fillmore



By Garry Trudeau

By Bruce Tinsley

Female politicians set sights on higher offices

PHOENIX — In 1998, Arizona voters startled the political world by electing women to all five top state offices. Now, with incumbent Republican Gov. Jane Dee Hull retiring, three of the other four are running to succeed her.

The Arizona phenomenon is unusual, prompted in part by the female sweep in 1998 and in part by the availability, for the first time, of public financing for gubernatorial campaigns. But across America, a remarkably large and strong field of women will be seeking the executive office that, aside from the presidency, has been hardest for them to win.

Today, women govern only five states — Arizona, Delaware, Montana, New Hampshire and Massachusetts. But Ruth Mandel, director of the Eagleton Institute of Politics at Rutgers University and founder of its Center for American Women and Politics, says that about 30 women are running for governor's races in November, announced seriously weighing candidates. Women



DAVID S. BRODER

are contesting seriously in such megastates as Florida, Illinois and Michigan. In three states — Arizona, Kansas and Massachusetts — the November ballot could see women opposing each other for the top prize.

"We should not be surprised," Mandel told me. "We are 30 years into the gender change in our politics, and you reap what you sow." As she pointed out, about half the women gubernatorial candidates already hold statewide elective office; they are, in the traditional sense, the logical contenders.

Notable, too, is the fact that several of the contenders are relying not on such classic "women's issues" as health care and education, but on their credentials in law enforcement and crime-fighting.

Here in Arizona, for example, early polls put state Attorney General Janet Napolitano, the former U.S. attorney in Phoenix, ahead of her announced Democratic primary opponent and of all the contenders in the GOP field.

The Republican aspirants here include Secretary of State Bertie Bayless and State Treasurer Carol Springer. Bayless trails ex-Rep. Matt Salmon by a narrow margin in Republican polls, with Springer further back. Napolitano, by contrast, has a sizable advantage over former state Sen. Alfredo Gutierrez on the Democratic side.

The best-known of the women candidates nationwide is former U.S. Attorney General Janet Reno, who leads the Democratic field in Florida but trails Republican Gov. Jeb Bush. In Michigan, Democratic state Attorney General Jennifer Granholm faces stiff primary opposition from former Gov. Jim Blanchard and Rep. David Bonior. But Granholm fares better than the other two in November trial heats, with a double-digit lead over the likely

Republican nominee, Lt. Gov. Dick Posthumus.

Arizona is not the only state which may see two women square off in November's gubernatorial race. That is likely in Kansas, where the Democratic nominee is almost certain to be state Insurance Commissioner Kathleen Sebelius, whose father, John Gilligan, was once governor of Ohio. Attorney General Carla Stovall has serious opposition in the Republican primary, but could well emerge as Sebelius' opponent.

In Massachusetts, state Treasurer Shannon O'Brien is challenging several male opponents for the Democratic nomination against acting Gov. Jane Swift, who moved up from lieutenant governor when Paul Cellucci became ambassador to Canada.

Republicans are particularly high on the prospects of Linda Lingle breaking the longtime Democratic grip on Hawaii's governorship. She lost by fewer than 6,000 votes when she sought the job in 1998. The Democratic incumbent is term-limited and the state's eco-

nomie plight gives her a ready issue. Lt. Gov. Corinne Wood is seeking the Republican nomination for the open governorship in Illinois, but has a tough challenge in overcoming

Attorney General Jim Ryan in next month's primary. Mandel said that even though law schools were one of the first professional schools to open their doors to women, it has been difficult for women to win elections as attorney general — almost as tough as becoming governor. Napolitano said she has constructed a record as a prosecutor that "makes it hard for them to pigeonhole me as a liberal Democratic woman."

Her targets range from operators of meth labs to the billing practices of phone companies and the accounting policies of the Arthur Andersen firm. And she has shown a deft political touch. When she announced the Arizona delegation's vote at the 1992 Democratic National Convention, she did it in English, Spanish and Navajo.

David Broder is a columnist for the Washington Post.

LETTERS

Course should make money

The city supports the golf course and no one cares. That is the way it has been for more than 20 years. Other cities actually make money off their courses. Here, the city furnishes employees and equipment for maintenance and improvements as well as water and other expenses, and the city pays salaries. The city gets a small amount off of the driving range and club house, and the city gets green fees.

If the city furnishes all these things, it should get 50 percent of the driving range fees, lease the club house and concessions to the highest bidder and get rent from golf carts stored at the clubhouse, as well as green fees. This is the way a municipal course should be run and everyone makes money. If the city doesn't want to do this, it should lease the course to the highest bidder, who would then pay for all expenses and everyone still makes money.

I admit that this is only my opinion, but then, who cares.
L. WAYNE KING
Twin Falls

Writer may need new material

To Russell L. Foren: What a shame you can only get one letter printed each month. Keep them coming, big guy, I need a good laugh only if it's just once a month.

I look forward to next month's topic. Suggestion: When you run dry ripping Bush, and by the way, it is getting a little boring — the same thing each month, you need some new material. You know, maybe one month rip him, the next month lighten up and let's say rip Santa a new one. The next month, the Easter bunny and yes, even that cornie plot Mother's Day you could go after.

Expand your readers, R.L.F. Just think, you could become the Cal Thomas of the Magic Valley.
MIKE SIMMONS
Buhl

Tech center holds potential

The proposed professional-technical center is an idea whose time has come. The world is not the same as it was 50 years ago; neither can education be the same. What was good for Twin Falls High School when it was new is

not necessarily still good for it.

Fifty years ago, TFHS did not have student-run restaurant. We now have the "Hungry Bear," which serves lunch to faculty and students each Wednesday. The business department is not the same as it was 50 years ago. TFHS did have a thriving agricultural program. We still do, but even agriculture has changed, which necessitates the program to also change. These are examples of how education is different now.

If the professional-technical center is approved by voters, many programs at the high school will benefit, whether they are moved to the proposed site or not. There is no more room at the high school for increases in programs, so if the agricultural program, the information technology program and the health occupations program are moved to the new site, more of the existing programs can exist in size and in what can be offered to the students.


I am the department chairwoman for the Family and Consumer Sciences Department at Twin Falls High School. I have been very interested in opening a child-care center at TFHS, but there is no room for another building on the campus. If the professional-technical center is opened, there is a possibility that a child-care center could be opened at the high school in some of the space left vacant by the programs moving to the tech center. Students who are in my early childhood professions class would work in the child-care center and receive experience working with small children right on the campus. District faculty would benefit from having a child-care center for their children to attend.

At this time, this is only a possibility, but it is only one of the many possibilities that could be available to the students at TFHS if we had more space on campus.

The professional-technical center would help provide experience and knowledge to many students who would not go on to a four-year college or, if they attended, would not complete a degree. The benefits to students and Twin Falls would be limitless.

Please vote March 5 in favor of the professional-technical center.
JUDY SCHROEDER
Twin Falls

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AROUND THE VALLEY

Nuke plan gets review at CSI tonight

TWIN FALLS - A discussion of the U.S. Energy Department's proposed budget and top-to-bottom review of its nuclear waste cleanup program will be held at 7 tonight at the College of Southern Idaho.

The Department of Energy's Idaho Operations Office will host the meeting. DOE-Idaho officials say they will discuss their ideas on how to best accelerate cleanup of radioactive and hazardous contaminants at the Idaho National Engineering and Environmental Laboratory near Idaho Falls. They say they also want to hear the public's thoughts on ways to clean up the site more quickly and efficiently.

The meeting will be in room 276 of the Taylor Building at the College of Southern Idaho. More details about the Energy Department's budget and cleanup plans can be found online at www.energy.gov.

Sen. Barrutia pushes seat belt proposal

BOISE - Proposed seat-belt legislation got a little closer to being considered on the Senate floor Tuesday after senators amended it.

Co-sponsored by Sen. Robbi Barrutia, R-Glenns Ferry, if it becomes law it would require that all vehicle occupants under the age of 15 be buckled up. Previously, the proposal would have required anyone under 18 to wear seat belts.

Under the current proposal, the offense would be considered "primary," meaning that drivers could be pulled over if police were suspicious that children under the age of 15 were not wearing seat belts. The offense would carry a \$25 penalty.

Sen. Clint Stennett, D-Ketchum, did not favor drivers being pulled over, and therefore would not vote to consider the bill until it was amended to target children under the age of 15.

On the other hand, Sen. Denton Darrington, R-Declo, argued against the measure altogether. He said he did "not want to go down that road at all." He said moving in that direction would restrict some time in the future in anyone being pulled over under suspicion of not wearing a seat belt.

Barrutia carried the bill for a Middleton mother who lost her 17-year-old son last spring. He and his teen-age passenger both died and were not wearing seat belts.

Dems urge office-seekers to attend meeting

TWIN FALLS - The Twin Falls County Democratic Central Committee will meet Thursday to seek prospective candidates to represent its party in the state's May primary elections.

The committee will meet at 7 p.m. at Tomato's Italian Grill, 1309 Blue Lakes Blvd. N.

The Democrats will observe Presidents' Day by focusing on re-establishing themselves as a viable political entity at local, county and state levels in what is regarded as the most Republican state in the nation, said John Radford, committee chairman.

"We know that there are many people out there who share our philosophies with regard to Idaho's social, economic and educational needs and goals," Radford said, "but nearly a decade of seeing the Republican Party sustain itself through appointments to elective offices has discouraged Democrats both from running for office and from going to the polls in appreciable numbers."

To learn about qualifications for running for office, or for information regarding the meeting, call Radford at 735-4096.

Compiled from staff reports

Snowpack levels

Watershed	% of Average
Upper Snake River	75 %
Salmon Falls Creek	101 %
Odeley Basin	106 %
Big and Little Wood	80 %

Goal: Group hopes to resolve issues

Accessibility questions hold up complex

By Mark Heinz
Times-News writer

TWIN FALLS - Plans to build a 12-field soccer complex on 2700 East Road could get kicked all the way back to the planning and zoning commission level if the city and some neighbors of the proposed complex can't work out issues over access to the fields.

"If you approve the plan for access in from Sunway, then I and my neighbors will oppose the plan as a whole," area resident Michelle Downard told the Twin Falls City Council Tuesday.

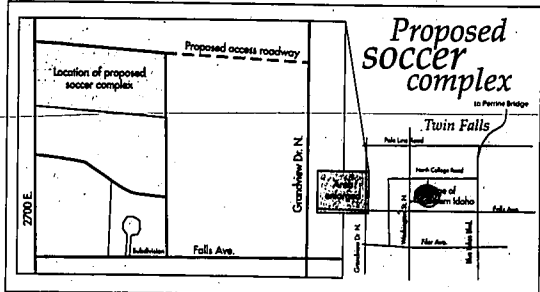
Even so, the council in a split vote later approved tentative plans to make Sunway Street the primary access into the complex if and when it is built. The council approved a motion to green

light the project, but to defer final decisions on the location of parking lots in the complex and the widening of Falls Avenue East and Sunway in connection with the project. The council also decided to defer decisions regarding other possible access routes.

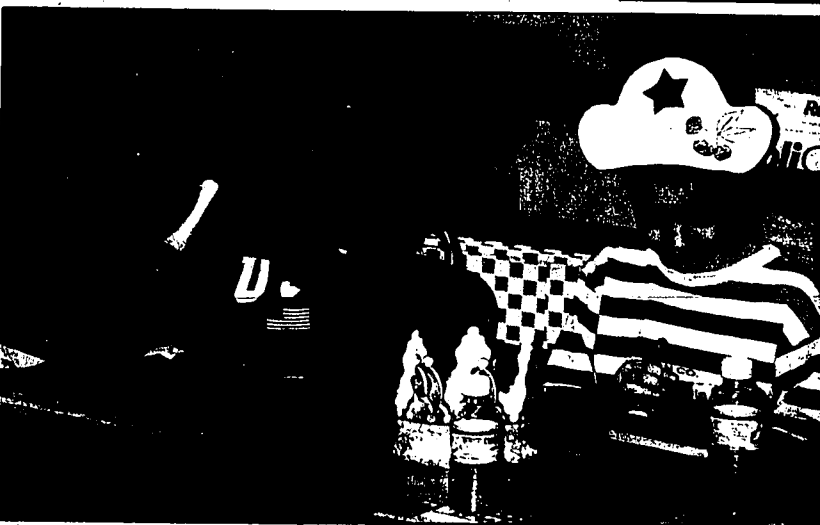
Mayor Lance Clow and council members Howard Allen, Elaine Steele and Chris Talkington voted for the measure. Council members Trip Craig and Gloria Galan voted against it. Councilwoman Glenda Thompson was absent.

Neighbors of the complex area have opposed the Sunway access idea from the start because they are worried that it would route too much traffic through their neighborhood, said Downard, who

Please see **SOCCER**, Page B3



HATS OFF TO OUR PRESIDENTS



Odyssey Labra, left, gives the stars on her George Washington three-corner hat during a class project Tuesday afternoon. Walker Hunt, a fellow first-grader at Hayburn Elementary School, wears his finished hat.

Officials: Cassia County grows steadily

By Nate Johnson
Times-News writer

BURLEY - Every year people build about 147 new structures in Cassia County.

In the past five years, the Cassia County building department has issued between 142 and 152 building permits, building inspector Dan Barker told the Cassia County commissioners Tuesday.

The numbers show a remarkable consistency, Commissioner Paul Christensen said.

"I think it's quite a healthy way to grow," Barker said.

In 2001, Barker issued 150 building permits. The new construction included 32 manufactured homes; 15 additions or remodeling projects; 34 garages, shops or sheds; 14 commercial buildings; and 16 miscellaneous structures. These miscellaneous structures include several cellular phone

towers, a bathroom and storage building at Declo High School and a milking barn at a dairy.

The new structures carried an estimated \$12,002,323 price tag, Barker said. The average house built in 2001 cost \$139,711. The county collected \$54,135 in building fees for that construction.

Fees charged for building permits in Cassia County are quite a bit lower than fees in the surrounding counties, Barker said. Cassia County has remained on an old fee schedule from 1991. The county bases its fees on estimated construction costs. The county estimates structures cost \$50 per square foot to build. The actual cost is probably around \$65 per square foot, Barker said.

There is no pressing need to increase fees, Barker said. The county may need another employee to help people who are applying for permits during the summer, but the salary paid that

person would not increase building department costs enough to justify a fee increase.

Planning for emergencies - Cassia County Sheriff Jim Hignens presented an updated version of the county emergency operations plan to the commissioners for review. The sheriff had added two sections on terrorism to the plan.

"Cassia County is not a likely target for international terrorism," Hignens said.

The greatest concern for the area is the introduction of hoof and mouth disease, or a similar pathogen. Hoof and mouth disease would devastate the area, Hignens said.

Hignens noted a terrorist could target one of the dams on the Snake River but found the scenario unlikely. A terrorist would have to have both expertise and a large quantity of explosives to successfully blow up a dam. Someone with this knowledge

and firepower would probably target one of the country's larger, more famous dams.

Dropping DUIs - The Cassia County Sheriff's Office arrested 95 people on suspicion of driving under the influence in 2001. Drunken driving arrests have dropped significantly since 1992 when police arrested 365, according to sheriff's office records. County Attorney Al Barrus brought this report, assembled by Hignens, to the attention of the commissioners.

A decrease in the number of bars, stiffer penalties and campaigns against drunken driving have lowered the number of intoxicated drivers, Hignens said.

The total number of offenses reported to the sheriff's office dropped to 2,638 in 2001 from 4,113 in 1992. Offenses can include non-criminal reports, such as lost property, Hignens

Please see **CASSIA**, Page B3

Burley officials proceed with downtown plan

By Shelley Hidenor
Times-News writer

BURLEY - Plans to improve downtown Burley will continue, the City Council agreed Tuesday night.

Council members voted to sign a contract with Planmakers of Boise to continue an evaluation of the city's downtown, which includes recommendations for aesthetic improvements.

The council's action may have appeared somewhat redundant because more than half of the work on the development plan under way by Planmakers has already been completed.

However, after learning that the contract with Planmakers had been signed by former Mayor Doug Manning without council approval, council members halted payments to Planmakers and asked a company official to meet with them to answer questions and explain the project.

The council heard from Planmakers' President John Bertram two weeks ago and then directed City Attorney Randy Stone to prepare a new contract with Bertram to conclude the work the city had already indicated it wanted done.

Please see **DOWNTOWN**, Page B3

Council members consider sewage rate hikes in Rupert

By Shari Chaney
Times-News writer

RUPERT - Rates could be rising in Rupert.

The City Council heard from Roger Greaves with Forsgren and Associates on Tuesday about a rate study for water and sewage rates.

City Administrator Roger Bagley said the rate study and analysis occurred about a year ago, but a citizens' committee tabled any rate changes because no one knew what electricity rates were going to do; the committee decided the timing wasn't right.

The recommendation now is to

raise rates, but not all at once, Greaves said. The committee felt raising the rates over a period of years would be better.

Greaves said monthly residential sewage rates would increase from the current \$17.86 to \$22.37 and finally to \$24.63.

Commercial and industrial rates would also go up, Greaves said. Commercial base rates would rise from \$19.21 to \$23.73 and then to \$26. The additional fees for extra gallons of water would essentially stay the same, increasing by only a penny.

Industrial customers Kraft and Magic Valley Foods would see

Please see **RUPERT**, Page B3

Drug makers target farms

The Times-News and The Associated Press

TWIN FALLS - One of the basic ingredients of methamphetamine can be found in abundance in the Magic Valley.

But unlike some other agricultural areas of the country, local law enforcement officials say they haven't received a rash of reports of theft of anhydrous ammonia - a volatile component of farm fertilizer that can also be used to produce methamphetamine.

"That's not to say such theft is not occurring here, said Capt. Clark Rollins of the Idaho State Police. It's just that it's not being reported by farmers.

"I don't think anybody is looking hard at what's being extracted from their tanks," he said.

Fertilizer plants and farms nationwide are increasingly being targeted as popularity and production of meth spurs. The trend has been dangerous - improper handling of the chemicals has caused sickness in some people and forced evacuations of nearby communities.

States including Missouri, Arkansas, Oklahoma and Texas have been fighting ammonia thieves since 1998. Now thefts have spread throughout the South and Midwest, according to the U.S. Drug Enforcement Administration.

"How many times we've been hit I don't know," said Greg Lowe, who monitors losses at County Springs Farmers Co-Op in Sandusky County in north-central Ohio.

Given the small quantity meth lab operators take - usually five to 10 gallons - it's difficult to notice the missing quantity from a large farm tank.

Anhydrous ammonia, which costs about \$245 a ton, is close to pure nitrogen and is sprayed on corn fields to increase growth. Drug makers mix it with common chemicals such as starter fluid, paint thinner, batteries and cold medicine to produce methamphetamine.

"It's the cheap man's cocaine," said Mark Murtha, an agent for the DEA.

According to a DEA survey, the number of people abusing the drug also known as speed, ice, crystal or crank - has tripled over five years to 9.4 million in 1999.

Meth labs have been mushrooming. Last year, the state with the highest number of meth lab seizures was California, with 1,232, the DEA said.

"I don't think there's a week last year where we didn't find one, get ready to find one or hear about one," said Richard Cerniglia, the DEA agent in charge in Cincinnati.

In south-central Idaho, the ISP so far this year has made one meth lab bust at a residence in Twin Falls. In 2001, ISP investigators closed down six labs in the region. Thus, while metham-

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MAGIC VALLEY WEST

Nevada gambling industry steps up its anti-nuclear dump campaign

LAS VEGAS (AP) - Nevada's largest industry will use its money and influence in the campaign to derail President Bush's decision to send the nation's high-level nuclear waste to Yucca Mountain.

The industry's two political arms - the Nevada Resort Association and the American Gaming Association in Washington, D.C. - announced Tuesday that they will lead a stepped-up industry-wide effort to block the nuclear waste dump 90 miles northwest of Las Vegas.

"There was hope that before Friday the issue would be resolved within the administration," said Bill Bible, president of the resort association. "But that the president has made his determination, it indicates the battle-ground is going to be in the U.S. Congress and the courts."

Nevada Resort Association Chairman Tom Gallagher, chief executive for gambling giant

Park Place Entertainment Corp., said the industry will donate \$250,000 to create a "Dump the Dump" fund to help finance the state's legal and lobbying campaign against Yucca Mountain.

"The casino resort industry has a strong stake in the future of Nevada, far more than any other single industry," Gallagher said.

"For several years we have been assured - by two presidents - that in this contentious debate, science would prevail," he said. "Now we know that is not the case. Today, we're here to tell you that in the end, fairness and the law will prevail. Today, we are urging the ante."

Besides Park Place, the resort association represents MGM Mirage Inc., Mandalay Resort Group and Station Casinos Inc., among others.

Gallagher called on others in the industry to contribute to the

fight. Station Casinos recently donated \$50,000 to the state's anti-Yucca Mountain campaign.

AGA President Frank Fahrenkopf, the industry's chief Washington lobbyist, said his group passed a \$500,000 dues increase in December in anticipation of having to intensify lobbying efforts on Capitol Hill against Yucca Mountain, the Las Vegas Sun reported.

Fahrenkopf said most of that increase will go toward helping Nevada's congressional delegation persuade Congress to sustain Republican Gov. Kenny Guinn's anticipated veto of the president's decision.

"It's going to be tough," Fahrenkopf said. "The overwhelming number of members of Congress are supportive of Yucca Mountain."

State and local officials already have raised \$5.4 million, primarily in public money, to fight the Yucca Mountain decision.

Report decries meth use among young women

SALT LAKE CITY (AP) - The annual report by the State Division of Substance Abuse asserts that more than 100,000 Utah residents, about a fifth of them under 18, are addicted to alcohol or drugs.

It said methamphetamine use among young women is particularly serious problem worsened by the fact that nearly 70 percent of the women addicted to meth used dependent children and are in their prime childbearing years.

Use of "club drugs" such as Ecstasy is also increasing and raising the concern of agency officials who monitor abuse throughout the state.

"Club drugs are often present

ed as harmless, and we are working to dispel that misconception," said Pat Fleming, division director, adding that efforts to discourage the use of alcohol, tobacco and other substances subject to addiction will continue.

"Methamphetamine is cheap, easy to make and is one of the main contributors to Utah's crime problem, according to the report.

During the fiscal year that ended June 30, more than 2,400 women were treated in Utah for

addition to methamphetamine. They are 10 to 15 years younger than people in other treatment programs and represent well over a third of the women who were receiving drug addiction treatment.

There were 12,383 men admitted into treatment in 1991 compared to 13,889 in 2001. The report said 2,679 women were admitted in 1991 and 6,580 in 2001.

The report said more than half of all men and women in drug addiction treatment programs used marijuana, meth, cocaine/crack or heroin. Meth was the most commonly used drug, with 85 percent of those in treatment using it.

SERVICES

Ivan (Bill) Lorenzo Johnson of Rupert, service at 11 a.m. Friday at the Paul Stake Center, 424 W. Ellis, Paul; burial will follow at the Paul Cemetery; family and friends may call from 6-8 p.m. Thursday at the Hansen Mortuary, Rupert, 710

Sixth St., and one hour before the service Friday at the church.

Ival Mae Eckard Clark of Boise and formerly of Bellevue, memorial service at 1:30 p.m. Saturday at the Boise Samaritan Village chapel, 3115 Sycamore, Boise.

DEATH NOTICES

Dora West - TWIN FALLS - Dora West, 92, of Twin Falls, died Tuesday, Feb. 19, 2002, at SunBridge Care and Rehabilitation Center.

Lee Bybee - Ruhl - Lee Bybee, 72, of Ruhl, died Monday, Feb. 18, 2002, at a hospital in Yuma, Ariz.

Charles J. Morgan Jr. - JEROME - Charles J. Morgan Jr., 77, of Jerome, died Tuesday, Feb. 19, 2002, at his home.

Charles W. Trounson - WENDELL - Charles Wesley "Wes" Trounson, 85, of Boise and formerly of Wendell, died Tuesday, Feb. 19, 2002, at Saint Alphonsus Regional Medical Center in Boise.

Arrangements are pending and will be announced by Farnsworth Mortuary of Jerome.

Arrangements are pending and will be announced by Demaray's Wendell Chapel.

HOSPITALS

MAGIC VALLEY REGIONAL MEDICAL CENTER Released Joan Robinette of Twin Falls

Tribes faces troubled times without funds

BLACKFOOT (AP) - Landowners on the Fort Hall Indian Reservation have not received lease and royalty payments due last December from the federal government.

"Those payments make up the bulk of the income for many, especially the elderly. They often are used to make annual payments on homes, and the residents are becoming desperate," EchoHawk said.

EchoHawk has presented the tribe's interests to the Interior Department on the matter.

"They're coming into the office asking us for help, and we're trying to hold back the tide of creditors, but it's getting more difficult," he said.

The Shoshone-Bannock Tribes sued the Interior Department in mid-January over the tardy payments.

A total of \$5.8 million already paid to the Bureau of Indian Affairs at Fort Hall is now lost in Interior's computer system.

EchoHawk said \$2.7 million is due tribal government, but the rest belongs to individuals.

U.S. District Judge Royce Lamberth ordered the computer system shut down in early December after a court-hired hacker easily broke into the fund. The judge instructed the department to reopen the system

Jim and Chris Graves and family wish to express our grateful appreciation for the kindness and sympathy shown us during our recent bereavement of our Dad and Grandpa, Harlan Jensen. We wish to publicly thank all whose messages, cards, flowers and food helped to lighten our sorrow.

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Do you know what to do if someone close to you dies? Are you prepared to handle all the details? Who should you call first? We at Park's Magic Valley Funeral Home would like to help ease these and so many other questions and concerns you may have. Please contact us today, and allow us to put your mind at ease about tomorrow. Plan today, and face the future with confidence. We are Twin Falls' only locally owned and operated mortuary and we will serve your family with the utmost professionalism. "Our Family Serving Yours" a promise you can count on. PARK'S MAGIC VALLEY FUNERAL HOME 2551 Kimberly Road, Twin Falls • 735-0011

OBITUARIES

For obituary rates and information, call 733-0931, Ext. 278, between 2 p.m. and 8 p.m. Monday through Saturday. Deadline is 4:30 p.m. for next-day publication. The e-mail address for obituaries is obits@magicvalley.com. Death notices are a free service and can be placed until 5 p.m. every day.

TWIN FALLS

Lyle D. Zimbelman, 52, of Twin Falls, went to work in a new way Monday, February 18, 2002, at the Magic Valley Regional Medical Center in Twin Falls.

Lyle was born on October 5, 1949, in St. Paul, Nebraska, the son of Aldo and Frieda Burkhardt Zimbelman. He grew up and attended schools in Nodus, Idaho, graduating from Nodus High School in 1967. Lyle entered the Army National Guard in 1967 until 1969. He married Sue Squibb. They were divorced. He married Loretta Farley on July 25, 1984. Lyle worked at Simplot Company in Caldwell for 26 years. He was working for Lamb Weston as a Package Line Maintenance Manager at the time of his death.

Lyle enjoyed fishing, hunting, and camping with his family and working in the yard especially his garden. He was very generous with his time, always helping out when he could. Lyle was a hard worker and enjoyed his job. He loved spending time with his family and especially enjoying being a grandpa. He will be deeply missed by all who knew him. Lyle had many friends and family who loved him.

Lyle is survived by his wife, Loretta of Twin Falls, his three daughters, Brandy (Terri) Hughes of Nampa, Shannon Farley (J.J. McCracken) of Twin Falls, and Brielle Weiz of Nampa his two sons, Trevor (Jeannette) Zimbelman of Caldwell and Christopher Zimbelman of Twin Falls, his mother, Frieda Zimbelman of Caldwell, one sister, Rosemary Zimbelman of Boise, and one brother, Larry (Janis) Zimbelman of Seattle, WA. Also surviving are his grandchildren, Ashley and Jacob Hughes, Kallie Weiz, Angela, Amanda, E.J. and Joey Zimbelman, Zerek Farley and Damian McCracken. Death was preceded in death by his father, Aldo Zimbelman.

A Celebration of Lyle's Life will be held at 11 a.m. Thursday, February 21, 2002, at Reynolds Funeral Chapel with Pastor Dale Metzger officiating. Friends may call on Thursday from 10 a.m. until the time of service at Reynolds Funeral Chapel. Cremation will follow the services under the direction of Reynolds Funeral Chapel, Twin Falls.

GOODING

Wibur 'Tex' Norcross

Wibur I. "Tex" Norcross, 78, of Gooding, Idaho, died Wednesday morning, February 19, 2002, at the Magic Valley Regional Medical Center in Twin Falls.

Tex was born on November 27, 1923, in Ganado, Texas, the son of John and Bessie Waters Norcross. He grew up in southeast Texas, where he attended schools and graduated from high school. Tex entered into the U.S. Army where he served in World War II until he was Honorably Discharged. Tex

LEWISTON

John Henry Hoehch Jr., 87-year-old Lewiston, Idaho, resident, formerly of Clarkston, Washington, and Moscow, Idaho, died Monday, February 18, 2002, at Parke View Care and Rehabilitation Center in Burley, Idaho.

He was born June 29, 1914, on the family homestead near Wilson Creek, Grant County, Washington, the son of John Henry Hoehch Sr. and Elsie Isabelle Long. He moved with his family to Russell, Idaho, and in 1925, they moved to Nez Perce, Idaho, where John attended school, graduating from high school in 1932. He joined the United States Army in 1941, serving in the European Theater. He received his honorable discharge in 1945 as a first lieutenant and received various medals including the Purple Heart.

He married Margaret Irene Gulliland on January 27, 1946, in Clarkston, Washington. He attended both Kinman's Business College in Spokane, Washington, and an electronics technology school in Chicago, Illinois. He worked as an appliance repairman in Lewiston, prior to moving to Moscow, where he worked for Moscow Furniture and Cox and Nelson's as an electronics technician, retiring in 1979.

John was a member of the Eagles Fraternity and of the First Church of the Nazarene in Lewiston. He was active throughout his life and was able to travel to Europe, China, Australia and New Zealand. He enjoyed "rock hunting" and lapidary work, winning numerous awards at rock and mineral shows. He was a former editor of the Moscow Star Garnet Rock Club newsletter. He also enjoyed fishing, camping and bowling.

He is survived by two daughters, Sheila (Rick) Belliston of Burley, and Janet (Larry) Scott of Hayden, Idaho, four grandchildren, Matthew Belliston of Salt Lake City, Utah, Jeremy Belliston of Twin Falls, Ken Sovereign of Worland, Wyoming, and Kristine Sovereign of Coeur d'Alene, Idaho, three great-grandchildren; and by his siblings, Lester Hoehch of Lynnwood, Washington, Waller (Dottie) Haack of Bothell, Washington, and Selma "Beile" (Richard "Dix") McDonald of Painted Post, New York. John was preceded in death by his wife Margaret, in 1982, two brothers; and four sisters.

The funeral will be held at 11 a.m. Saturday, February 23, 2002, at the Lewiston First Church of the Nazarene, 1700 8th Street, with Pastor James Barnhart, officiating. Interment will take place at the Moscow Cemetery. Friends may call at the First Church of the Nazarene on Friday evening, from 6 until 8 p.m., and on Saturday, prior to the funeral. Arrangements are under the direction of the Resurrection Funeral Home, 1350 East 16th Street, Burley, Idaho.

Ethel Caroline Barney Cook, a Gooding resident, formerly of Rexburg, passed away Feb. 17, 2002, at Gooding Rehab and Living Center from natural causes.

Ethel was born in Rexburg on Oct. 9, 1911, the daughter of Moses Trader and Rachael Hutchison Barney. Ethel attended school in Rexburg, Idaho, and Ronald Cook on June 23, 1928. This marriage was later solemnized in the Salt Lake LDS Temple. Ethel and Ronald owned and operated Main Food Store in Rexburg until Ronald's death in 1957. Ethel attended Beauty School and upon graduation owned and operated her own beauty salon, Lady Fair Beauty Salon. She later moved to Gooding and was active working with her sons, Gary and Lee in the grocery business. She was also manager of West Side Courts Retirement Center for several years.

Ethel enjoyed fixing dinners for relatives and friends on special occasions and was an excellent cook with many delicious recipes. Ethel was a member of the LDS Church with strong religious beliefs.

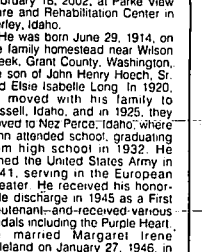
Ethel was preceded in death by her parents and several brothers and sisters. Ethel will be greatly missed by all her friends. She is survived by three sons, Ronald Lee (Jean) of Gooding, Gary Glen (Nola) of Rexburg, and Brent of Portland, OR, thirteen grandchildren and numerous great-grandchildren.

Funeral services will be held on Thursday, Feb. 21, 2002, in the Rexburg LDS 14th Ward Chapel located at 590 Summerwood Drive Center, Stakes at 11 a.m. Viewing will be from 10 a.m. to 11 a.m. the day of the service. Burial will follow at the Sugar City Cemetery. Funeral arrangements are under the direction of Demaray's Gooding Chapel.

LEWISTON



John H. Hoehch Jr.



Ethel C. Cook

IDAHO

House OKs closed records bill

Budget writers cap private security costs

BOISE (AP) - The Idaho House on Tuesday approved legislation giving government agencies a way to close public records that could potentially threaten to public safety.

bill's endorsement by the State Affairs Committee, said it was "an overreaction to the events of 9/11, and I believe it is unnecessary."

State Affairs Chairman Bill Deal of Nampa said government officials needed it to help to protect people who might be harmed by release of sensitive information.

of Nampa said government officials needed it to help to protect people who might be harmed by release of sensitive information. "We have a commitment to the people we represent that the business of government will be open and accessible," House Democratic Floor Leader Wendy Jaquet of Ketchikan said.

Attempt to settle lawsuit goes nowhere

BOISE (AP) - The president of the group of school districts suing the state over money for school buildings said legislative leaders stonewalled his attempt to discuss a compromise settlement.

SATISFACTION



Use Smith, 16, and her mother, Kathy Smith, listen at the Statehouse on Monday as the Senate Judiciary Committee endorse a bill equating a fetus with a human being under the murder, manslaughter and aggravated battery laws.

BOISE (AP) - Idaho lawmakers on Tuesday denied a \$250,000 increase in private security for the Capitol during the 2003 spending year.

Panel OKs new deadline for ballots

BOISE (AP) - A legislative panel on Tuesday endorsed a new deadline for absentee ballot requests, closing a loophole on campaign disclosure by lobbyists and establishing a fund for election reform efforts.

Proposal would allow display of Ten Commandments

BOISE - Voluntary school prayer, Ten Commandments display at courthouses, and nativity scenes on public property would be possible under a proposed constitutional amendment backed by a House committee Tuesday.

Legislature in brief

Supporters cited what they consider the double standard of barring school prayer and other "voluntary expressions of religious conviction" when U.S. currency bears the phrase "In God We Trust" and many public bodies include the Idaho Legislature - begin daily sessions with prayers.

does not apply to representation in the U.S. Senate, the same authority should extend to state legislatures, some Idaho lawmakers contend. The House State Affairs Committee agreed on Tuesday to consider a bill calling for a constitutional amendment lifting the requirement that membership in all state legislative bodies be limited on a one-person, one-vote standard.

Panel will consider lifting one-person, one-vote standard BOISE - If the Equal Protection Clause of the U.S. Constitution

Johnson Estate Auction advertisement. Includes details for Friday, February 22, 2002, in Hazelton, Idaho. Features sections for 'PICKUP - AUTO - STOCK TRAILER', 'GROUND WORKING MACHINERY', 'OTHER MACHINERY', 'CAMP - LIVESTOCK ITEMS', and 'MISCELLANEOUS ITEMS'.

Musser Bros. Auctioneers advertisement. Lists various auction events for March 2002, including Thursday, Friday, Saturday, and Sunday events with details on equipment and items.

LEGISLATIVE LOG

Completes for Tuesday Signed by Governor HB352 (Revenue) - Defines internships and preceptors in pharmacy law. HB353 (Revenue) - Repeals a state anticrime prescription records from licensing.

Confirmed by Senate Leonard Beck, Burley, to the Idaho Water Resources Board. Gary Chamberlain, Challis, to the Idaho Water Resources Board. Joseph Jordan, Fruitvale, to the Idaho Water Resources Board.

Introduced in Senate SB1463 (Finance) - Allocates \$2.1 million for 2002-2003 operation of the Division of Financial Management. SB1464 (Finance) - Allocates \$2.1 million for the operation of the executive office of the governor.

Introduced in House

HB350 (Education) - Urges state agencies to ensure the blind and visually impaired have access to nonvisual information technology. HB351 (Ways and Means) - Urges the federal government to support the Region 10 Environmental Protection Agency Draft Temperature Guidance document on water quality and create a more open and inclusive

Report: Wildfire prevention funds are skewed toward South

PORTLAND, Ore. (AP) — The system for spending nearly \$1 billion to thin forests to reduce the risk of wildfires around communities is so chaotic that it increases danger to people, wildlife, development and clean water, a government report says.

Federal and state agencies identified more communities at risk from wildfires in the southeastern states of Georgia, North Carolina and Tennessee than in the arid West, where the bulk of wildfires burn, the report said.

The report on fire prevention aspects

of the National Fire Plan was prepared by the General Accounting Office, the investigative arm of Congress.

"By not targeting these communities and areas, the risks to human lives and development as well as to municipal watersheds and individual resources — such as threatened and endangered species, clean water and clean air — are increased," the GAO investigators concluded.

GAO investigators recommended Congress direct the secretaries of interior and agriculture to create a Cabinet-

level team to make sure wildfire money is spent efficiently and effectively.

Janet Anderson-Tyler, assistant director for aviation at the Forest Service, acknowledged the initial attempt at identifying communities at risk from wildfire within tight deadlines set by Congress was "a little haphazard" and is being improved.

Using information gathered from state agencies, federal agencies last published a list of 11,376 communities at risk of wildfire. The cities were later ranked by risk to prioritize spending of

wildfire prevention funds, the report said.

Of the 545 cities ranked at high risk of fire, more than half were in Tennessee, North Carolina and Georgia, which recorded less than 5 percent of the largest and most costly wildfires in the record season of 2000.

The Interior West accounted for 95 percent of federal funds spent on fighting wildfires and 96 percent of the national forest acreage burned by fires of more than 1,000 acres since 1990, the report added.

Because the method for ranking cities was inconsistent, "It is not known whether the communities being funded are the ones at highest risk of wildland fire," the report said.

"Basically there wasn't enough guidance given, and it turned into a free-for-all to get money," said Jonathan Oppenheimer of Taxpayers for Common Sense, which tracks federal spending on national forest management. "When you start talking about money, it gets political, but dealing with wildfire shouldn't be political."

Salmon-run may be best in 60 years

PORTLAND, Ore. (AP) — The Columbia River fall chinook salmon run is expected to be one of the best in 60 years.

But the coho salmon run is expected to be down sharply, in part because of the federal government's decision last year to put electricity generation before fish protection during a drought and energy shortage.

Coho generally spend only one to two years feeding in the ocean before returning to fresh water to spawn. Chinook typically spend two to four years at sea.

Forecasters expect 418,500 chinook salmon to enter the river this spring, the second-highest since record-keeping began when the Bonneville Dam was completed in 1938. The spring chinook record was set last year when 508,000 fish entered the Columbia.

"People should enjoy the good chinook returns we have now, but they shouldn't get used to them," said Mike Matyewich, fisheries manager for the Columbia River Inter-Tribal Fish Commission.

Early indications are that returns in 2003 and 2004 will not be good.

The commission represents four tribes with treaty rights to salmon. Coho returns to the Columbia are expected to be a quarter of last year's total. That would be 305,000 compared with 1.3 million.

Biologists were surprised by the large chinook runs last year, attributing them to a change in ocean conditions that brought colder water with higher nutrients.

Last year's spring chinook run allowed fishery officials to open a spring sportfishing season on the Columbia for the first time since 1977. Tribes also were allowed to sell spring chinook caught in gill nets, something they had been unable to do for 25 years.

"But mixed with this year's spring and fall chinook will be tens of thousands of immature chinook, called jacks, that left the Columbia in 2001. Biologists say the number of jacks, which spend a year or less in the ocean, is a reliable indicator of future adult returns.

If the chinook jack counts are low, it would mean chinook runs will be low in 2003 and 2004, despite favorable ocean conditions.



Adam MacDonald displays his bartending talents during the T.O.I. Friday's World Bartender Championship held at Studio 54 at the MGM Grand in Las Vegas. MacDonald beat seven other bartenders who vied for the title. More than 6,000 Friday's bartenders competed in local, regional, national and international competitions to earn a sport in the world event.

TIME TO TWIRL

FOR THE RECORD

The Times-News

Jerome County
JEROME — Recent activity in 5th District Court in Jerome County included the following:

Felony arraignments
 Kelly Ann Davis, 25, 447 Jefferson, Twin Falls; burglary; theft by receiving/possessing stolen property; forgery; arraignment hearing Feb. 22; Magistrate Judge Barry Wood.

Robert Sean Orr, 27, 323 High St., Bliss; possession of controlled substance, enhancement/permanent violator; arraignment hearing Feb. 22; Magistrate Judge Barry Wood.

Lristia Pala, 33, 526 Sixth Ave. W., Jerome; failure to stop, render aid at the scene of an accident/leaving the scene; arraignment hearing Feb. 22; Magistrate Judge Barry Wood.

Howard Dean Patterson, 53, 300 First Ave. W., No. 33, Jerome; driving under the influence; arraignment hearing Feb. 22; Magistrate Judge Barry Wood.

Felony sentencing
 Leonard Thomas Garrard, 20, 525 N. Lincoln, Jerome; burglary; \$1,000 fine, \$88.50 court costs; three years' indeterminate penitentiary time, four years' indeterminate probation; dismissed by prosecutor; Magistrate Judge Barry Wood.

James Ryan Mendenhall, 19, 525 W. Ave. E., Jerome; burglary; \$1,000 fine, \$88.50 court costs; four years' indeterminate penitentiary time, 180 days retained; Magistrate Judge Barry Wood.

Shane Michael Mendenhall, 20, 285 Eastland Drive N., Twin Falls; burglary; \$1,000 fine, \$88.50 court costs; three years' indeterminate penitentiary time, 180 days retained; Magistrate Judge Barry Wood.

Delena Denise Nice, 24, 485 Addison Ave. W., Twin Falls; use or possession of drug paraphernalia with intent to use; \$300 fine, \$250 suspended, \$63.50 court costs; 12 months' supervised probation; 180 days in jail, 180 suspended; Magistrate Judge Thomas H. Borresen.

Divorces filed
 Lauren Reed Yocum vs. Michael Lee Yocum
 Lawrence R. Hatch vs. Leland W. McKelvey
 Donald R. Kremer vs. Melissa J. Kremer
 Lori Renee Seaman vs. Steven Ray

Civil filings
 Rolle Newton & Co., as trustee of Coastal Foreign Security Trust, a foreign trust vs. Alfred J. Bianco, as Plan Administrator in the Estate of Gaston & Snow, Idaho Department of Water Resources. Plaintiff seeks declaratory ruling that any and all rights associated with the Sept. 1, 1981 agreement are not appurtenant with Devil's Corral property located in Jerome County. Plaintiff, as trustee of the Coastal Foreign Security Trust, is the owner, assignee and/or beneficial holder of any and all rights associated with the agreement; any purchaser at the scheduled U.S. Marshall's sale and/or continued/rescheduled U.S. Marshall's sale of the property does not acquire any of the rights associated with the agreement; such other and further relief as the court deems appropriate.

Credit Bureau of Twin Falls Inc. vs. Augustin Orantes. Seeking judgment against the defendant in the amount of \$1,177.77 plus interest of \$97.98; attorney's fees of \$295; such further amount the court deems just, plus its costs. Defendant is indebted to the plaintiff for goods and/or services, assigned to the plaintiff for collection.

Child-support cases
 State of Idaho, Department of Health and Welfare vs. Rigoberito Martinez. Seeking declaration of paternity of Lisette Nicole Martinez and \$212 monthly support, plus 59 percent of medical expenses not covered by insurance; attorney's fees of \$339; such other relief as the court deems just.

Gooding County
GOODING — Recent activity in 5th District Court in Gooding County included the following:

Misdemeanor arraignments
 Ramon Villalobos Gonzalez, 18, 424 Third Ave. W., Wendell; failure to notify supervisor of unscheduled vehicle; inattentive/leaving driving; sentencing Feb. 28; Magistrate Judge Kevin P. Cassidy.

Kristin V. Hansen, no birth date listed, 613 Montana, Gooding; nonconforming land use in violation of zoning district; continued arraignment hearing Feb. 28; Magistrate Judge Kevin P. Cassidy.

Civil filings
 Idaho Collection Bureau vs. Steve McDannald and Connie L. McDannald. Seeking judgment against the defendant in the amount of \$715.47 plus interest in the amount of \$100.33; attorney fees in the amount of \$260; such further amount as the court deems just, plus its costs. The defendants are indebted to the plaintiff for goods and/or services, assigned to the plaintiff for collection.

Utah residents compete for last dog license

ALTA, Utah (AP) — There is just one vacant dog permit in town and a lot of residents who want it.

The mountain town is in Salt Lake Valley's watershed and to keep the water pure, Alta's municipal ordinance allows only 10 percent of the town's population — or 37 people — to have dogs. They also must have a permit from the Salt Lake County Bureau of Water Quality and Hazardous Waste.

"We used to have dogs running loose up here," said Mayor Bill Levitt. "If you were hiking or skiing, you had to watch where you stepped, if you know what I mean."

Levitt said the issue of the number of dogs allowed in the city comes up every year about this time when residents show up to claim any vacant licenses.

"You have people who look for a special reason they can get something everyone else can't get," the mayor said.

Thirty-six people already have dogs, so there is just one vacant spot and that license will go to the lucky resident through a drawing of applicants.

"People love to come up and bring their dogs up and hike, but it's against the law — and our police enforce the strict law," Levitt said. "If you get caught up here, you get sent right home. If we catch you a second time, you get a citation."

The only exception to the strict licensing? Avalanche dogs. "People cause in an avalanche don't complain about the extra dogs," Levitt said.

Feds propose limits to snowmobiles in park

WASHINGTON (AP) — The National Park Service is proposing that snowmobiles be banned or their numbers greatly reduced at Yellowstone and Grand Teton parks.

The draft proposal, released Tuesday, is based on a Park Service study that re-examined whether the agency should uphold the Clinton administration's decision to eliminate all recreational snowmobiling in the parks by the winter of 2003-04.

Critics say snowmobiles disrupt wildlife and pollute the air. Supporters say the environmental threat is overstated and snowmobilers bring needed revenue to communities around the parks.

The park service study, which will be open to public comment before a final version is drafted in November, lays out four alternatives:

- Phase out snowmobiles beginning in December, with a full ban effective in the winter of 2003-04.
- Begin phasing out snowmobiles in 2003-04, with a full ban in 2004-05.
- Cap the number of snowmobiles at 500 and make them meet stricter emission standards by 2005.
- Cap the number at 330, require stricter emission standards and require snowmobilers to travel with a Park Service guide.

Yellowstone is one of the nation's signature parks, featuring abundant wildlife, geysers, lakes and streams. Its 2.2 million

acres stretch from the rocky northwest corner of Wyoming into southern Montana and eastern Idaho.

The 310,000-square-acre Grand Teton park lies south of Yellowstone and is connected to it by the 82-mile John D. Rockefeller Jr. Memorial Parkway.

Up to 1,000 snowmobilers enter the parks on weekends, with most going through West Yellowstone, Mont., the closest town to a park gate. From there, a favorite route is the 52-mile road from the West Gate to Old Faithful, the famous geyser.

Park employees have reported that on wilderness days, a blue haze covers the gate and the route, and workers have complained of sore throats, burning eyes and lethargy. Last weekend, workers wore Park Service-issued respirators at the West Gate entrance.

Concerns over noise and air pollution prompted the Park Service to issue the ban in November 2000. That decision was put aside on June 29, 2001, when Interior Secretary Gale Norton agreed to reassess the issue to settle a lawsuit brought by the state of Wyoming and snowmobile manufacturers.

As part of the settlement, the Park Service was ordered to conduct a second study and include new data on air pollution that the International Snowmobile Manufacturers Association had argued was left out of the first study.

Misdemeanor sentencing
 Juan Felipe Ibarra, 20, 2414-A E. 150 S., Gooding; driving under the influence (under age 21); \$1,000 fine, \$700 suspended, \$78.50 court costs, 335 probation fee; 12 months' unsupervised probation; 365-day driver's license suspension; Magistrate Judge Kevin P. Cassidy.

Felony arraignments
 Jeremy Howard Morris, 24, 1599 Shiustring Road, Gooding; domestic battery/assault, enhancement/child present; aggravated battery; sentencing April 9; Magistrate Judge Barry Wood.

Felony sentencing
 Virginia L. Aquino, 24, 520 C Ave. E., No. 4, Wendell; grand theft; \$500 fine, \$88.50 court costs; 36 months' supervised probation; two years' indeterminate penitentiary time, three years' indeterminate probation; grand theft conspiracy; dismissed by prosecutor; Magistrate Judge Barry Wood.

Jennifer Rae Heard, 30, 332 N. Halley, Wendell; grand theft; \$500 fine, \$88.50 court costs; five years' indeterminate penitentiary time, seven years' indeterminate probation; Magistrate Judge Barry Wood.

Bob Lloyd, 65, no address listed, Gooding; two counts grand theft; first count, \$1,000 fine, \$88.50 court costs; 10 years' supervised probation; 10 years' indeterminate penitentiary time; second count, \$300 fine, \$88.50 court costs; Magistrate Judge Barry Wood.

Grand Teton National Park outlines special projects list

JACKSON, Wyo. (AP) — Grand Teton National Park is planning to tackle an ambitious list of projects this summer.

The park received \$8.7 million for the 2002 fiscal year, which runs through September, and park officials plan to use some of the money to help rebuild park roads, improve employee housing and preserve the park's history.

Acting Superintendent Steve Lobst said much of the annual budget goes to support staff, administration, park infrastructure and visitor services.

Each year the park has a list of special projects it finances out of what is left or from special sources like grants and the Recreation Fee Demonstration Program.

Among top priorities for this summer is reconstruction of U.S. 26-89-191 between the Spread Creek Bridge and the eastern border of the park, including the Jackson Lake Lodge junction, Lobst said.

Park spokeswoman Joan Arnelmo said much of the money for that reconstruction effort comes from the Federal Highway Administration.

Park officials also want to rehabilitate the Snake River gravel pit, Lobst said. The abandoned gravel pit will be revegetated with native plants, he said.

The 2003 budget is still being written, but President Bush has proposed a 1.4 percent increase for the National Park Service. Lobst said it is unclear how much of an increase, if any, Grand Teton would see.

PUBLIC MEETING

Idaho Power
 AN IDACORP Company

Idaho Power will host a public meeting for Hagerman Valley area residents to review a draft relicensing application of the Malad Hydropower Project. This meeting will provide an opportunity to learn about the relicensing process and the company's efforts to renew licenses for the Upper and Lower Malad hydroelectric projects.

When: 7-9 p.m.
Wednesday, Feb. 27

Where: Hagerman Senior Center Hagerman, Idaho

For more information contact:
 Lewis Wardle, Relicensing Project Manager
 Idaho Power Company
 P.O. Box 70
 Boise, ID 83707
 (208) 388-2964
 lwardle@idahopower.com

F E E B 2 0 2 0 0 2

MORNING BREAK

ACROSS

1. Probe
2. Former draft org.
3. As yet
4. Financial backer
5. Literary whippersnapper
6. Mental picture
7. Passage
8. Attached to
9. Fooding
10. Golf-bag item
11. Earhart, e.g.
12. Cuisinier
13. Zebra's relative
14. Date of baptism
15. People
16. Conclude
17. Site of the
18. Comstock Lode
19. Bird call
20. Assist
21. Orange variety
22. Thursday contract
23. Tent stake
24. Fever sediment
25. Rubber
26. Oiling or
27. hush
28. Wardrobe
29. assistants
30. Fish from side
31. Leader
32. Pollster
33. Severity
34. Building wing
35. Tolkien forest
36. creature
37. Mobutu Sese
38. Soko's country
39. Nigger's dialect
40. Nest of scales
41. Sliced

DOWN

1. Sharp intake of
2. breath
3. Not fooled by
4. Culture
5. medium
6. Fourth Greek
7. letter

5. Pipe fitting
6. City east of
7. Long Beach
8. Knight
9. Cutsr planet
10. Nike
11. Leave off the
12. Discount
13. Noted film critic
14. James
15. Beverly film
16. Mongolian, e.g.
17. Nicklaodeon's
18. Nick at
19. Superman
20. movie
21. Following
22. Use a divining
23. rod
24. Put into office
25. Tangany and
26. Glib
27. Nautical crane
28. An Atlatre
29. Conference site
30. of 1945
31. Deborah of film
32. Chip scoopful

40. Hammered on
41. a slant
42. Tense and tones
43. Distorts
44. Teles off
45. Coming
46. Hibernia
47. attraction
48. Light wind
49. Act part

56. Fast starter?
57. Disfigurement
58. Decide
59. Distant Frank
60. Actor Montford
61. Math course
62. Hibernia
63. Critic Rex
64. Chopping tool

Pregnancy doesn't change couple's wedding plans

DEAR ABBY: After a two-year courtship, my 33-year-old son and his 26-year-old girlfriend became engaged and moved in together last August. They announced an April wedding date and began planning a formal out-of-town wedding for 50 guests.

Two months into their engagement, my son's fiancée became pregnant. Her mother and I advised them to marry right away and celebrate their marriage with the planned out-of-town



DEAR ABBY
Abigail VanBuren

reception. Abby, they refuse to alter the plans, even though the invitations have not yet been sent.

Is it proper for a bride who is

six months' pregnant to walk down the aisle in a white wedding gown? We two mothers are agghast, but are being told we're just plain old-fashioned. Please respond as soon as possible. Time is of the essence, and my future daughter-in-law is getting bigger by the day.

—EMBARRASSED MOM

DEAR EMBARRASSED: I understand your feelings, but things have changed a lot dur-

ing the last 25 years. While the idea of an obviously pregnant bride walking down the aisle may shock someone raised during the 1950s, it is more accepted today.

A white gown and veil no longer symbolize virginity; they signify that it is a bride's first wedding. Count your blessings. Some couples wait so long to marry that their children are old enough to be ring bearers and flower girls.

All the world's animals can be split into two categories

Q. Where on your body do you find your "collop"?

A. Several wheres. It's any fold of skin. The narrow webbing between your thumb and forefinger. Or under your eyes, if bags there be. Or under your chin, if you go for double.

Q. In what sort of horse races are the horses entered even before they're born?

A. Futurity.
Q. What's a "digitorium"?

A. A silent machine for piano practice.

Q. Don't say you're bald, sir. Be sophisticated. Say you've lost your "chevelure." That's a head of hair.

A. Insects never close their eyes. Can't. No lids.

Q. You can split all the world's animals into two categories by the way they sleep — either



REVISITED
L.M. Boyd

polyphasic, like cats, taking numerous naps, or monophasic, like chickens, taking the necessary sleep in one stretch. As a human, you start out polyphasic, switch to monophasic, and — sigh — wind up both.

In dog show literature, if it's listed as "dog," it's a male. Let's not talk about the female. I'm too bashful.

Q. How often is Eve mentioned in the Bible?

A. Four times. Those who crave

celebrity status might remember that. Getting there first beats later publicity.

Q. What's the "lie" of a hockey stick?

A. The angle between the handle and the blade.

The pupill of the horse's eye is horizontal. It sees well sideways. The pupill of the cat's eye is vertical. It sees well up and down. The pupill of the whale's eye is kidney-shaped. I don't know the why of that one.

The potato you eat is not the plant's root, but its stem.

Q. What's the most frequent crime committed by women?

A. Illegal check writing. You remember the two saddest words in the English language, don't you? "Insufficient funds." Desperate men with Saturday night special territories towns,

quite true, but they're outnumbered considerably by desperate women with bailout pens.

Q. In baseball, what's the "key-stone sock"?

A. Second base.

The female of all mammal species usually lives longer than the male.

The traveling businesswoman on the average is 38 years old. The traveling businessman on the average is 44 years old.

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Gemini gets closer to goal as stars turn for the better

IF FEBRUARY 20TH IS YOUR BIRTHDAY ... you are loyal and patriotic, also romantic and idealistic. With you, a home and marriage vows mean everything. You could also be a gourmet chef. Capricorn, Cancer natives play important roles in your life, could have these letters in names: B, K, T. During March your intuitive intellect will be honed to razor-sharpness. Follow hunch, especially in affairs of the heart.

ARIES (Mar. 21-Apr. 19): Financial pressure relieved; call from a distant city verifies views. This can be your "vindication day." Within 24 hours you will know that you did the right thing at right time.

Taurus (Apr. 20-May 20): Answer to your question. This is the time for a new start, perhaps to go into business for yourself. Don't wait for others; imprint style, create your own tradition.

GEMINI (May 21-June 20): Within 24 hours circumstances turn in your favor. Events conspire to bring you closer to goal. Family member lends support. Gloom will be transformed into blue.

CANCER (June 21-July 22): Don't fear the unknown; exit it. Have fun with anecdotes and entertainment featuring intrigue and mystery. Romantic liaison lends spice. Sagittarius is in picture.

LEO (July 23-Aug. 22): Take notes, get ideas from newspaper. By tomorrow, lunar position will highlight reality of your hopes and wishes. Romance is torrid, could get too hot not to cool down.

VIRGO (Aug. 23-Sept. 22): Keep plans flexible; scenario will feature change, travel and variety of experiences. Relationship

HOROSCOPE
— Sydney Omarr

serious — don't play games with emotions. Gemini figures prominently.

LIBRA (Sept. 23-Oct. 22): You will hear "sound of music." You'll sing in and out of shower. Important domestic adjustment highlighted, could include change of residence, marital status.

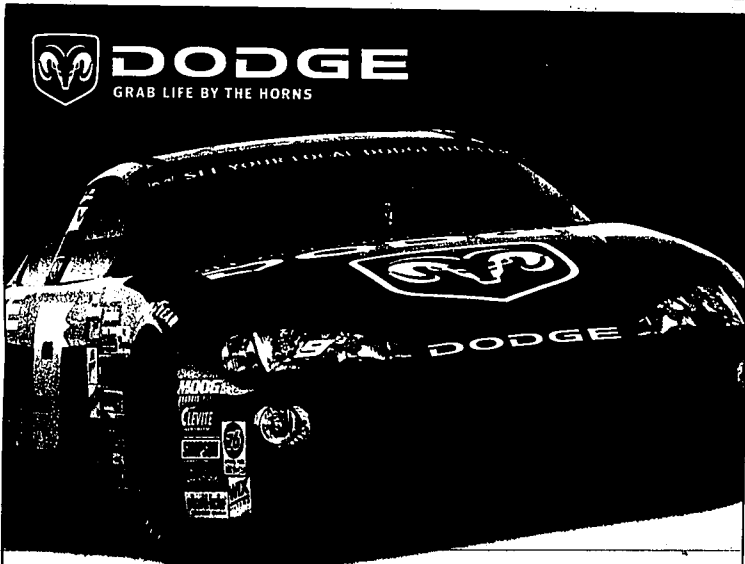
SCORPIO (Oct. 23-Nov. 21): Maintain aura of mystery; don't tell all, do not confide or confess. Scenario features blend of sensitivity and sex appeal. You are not being told entire truth!

SAGITTARIUS (Nov. 22-Dec. 21): Lie low, play waiting game. Take cold plunge into your own destiny; be in charge of emotions, events. Proposals received include partnership and marriage.

CAPRICORN (Dec. 22-Jan. 19): What appeared to be a setback will "turn around" in your favor. Don't give up the ship! You are capable and in charge. Respond accordingly. Aries plays role.

AQUARIUS (Jan. 20-Feb. 18): You will experience a "different" kind of love. This will be exhilarating and stimulate creative process. Avoid heavy lifting, make personal appearances and wear shades of blue.

PISCES (Feb. 19-Mar. 20): Don't play cards with strangers! There are indications of "double-dealing." Focus on home, marriage and protection of valuables. Someone wants something for nothing; don't be target!



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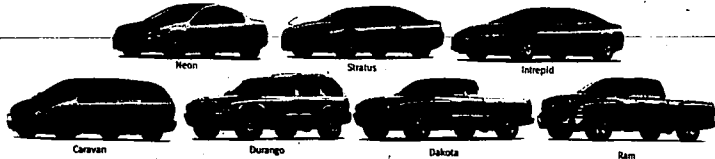
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Rumsfeld gets tour of Salt Lake

SALT LAKE CITY (AP) — A shoulder injury dashed the Olympic dreams of a young wrestler named Donald Rumsfeld. Now he's the secretary of defense, and his Olympic moment arrived Tuesday.

Here to visit troops helping in a \$310 million security effort, Rumsfeld congratulated the soldiers and spent time with some Olympic athletes.

Rumsfeld also congratulated U.S. snowboarder Chris Klug of Aspen, Colo., who was inside an Olympic village gift shop when Rumsfeld strolled through.

"He told me he was proud of me," Klug said, his medal hanging around his neck.

Klug competed in the Olympics 18 months after a liver transplant, managed to patch up a last-minute broken boot buckle and won a bronze medal in the parallel giant slalom.

Klug said he's glad to have Rumsfeld's troops patrolling the Olympics.

"They keep us all safe and secure so we can get out there and do what we love to do," he said.

There are more military troops in Salt Lake City for the games than there are in Afghanistan. The Olympic security force includes about 4,500 military people, most of them from the National Guard units around the country. Around 4,000 are stationed in Afghanistan.

Rumsfeld said he hopes there will come a time when his troops won't be needed for domestic security.

"One would hope the world would calm down a little bit," he said.

Rumsfeld planned to attend some competitions later Tuesday.

HOPING FOR HATS



Hundreds of hopeful beret buyers wait in line for the Roots store in Park City, Utah, to open Tuesday. People began lining up at 5:45 a.m. hoping to buy the popular hats worn by the U.S. Olympic team.

Women injure police officers in Ogden

OGDEN, Utah (AP) — Four police officers were injured Monday morning when two women tried to drive into The Ice Sheet in Ogden, site of Olympic curling competitions.

At about 7 a.m. the women drove through an entrance reserved for staff. When an officer flagged them down, it became apparent the women were intoxicated, said Dane LaBlanc, venue commander.

"When the officers were going to arrest them, one of them became combative," LaBlanc said. The officers sustained minor injuries trying to subdue the woman. One female officer injured her shoulder trying to put the alleged aggressor into a police car. The other officers, all male, had minor bruises and abrasions from the incident.

The driver, a 43-year-old of West Haven, was arrested for driving under the influence and four counts of assault by a prisoner.

Spirit in Salt Lake City sweeps over Olympic nay-sayers

Los Angeles Times

SALT LAKE CITY — The city at night: Think of it as an exceedingly clean, mainly sober Utah version of Mardi Gras.

Even many who were reluctant to invite a global extravaganza to their ordinarily quiet city find themselves swept along in the spirit of the polyglot, parking-swathed, pin-trading hordes packing downtown sidewalks.

"I thought I wouldn't have anything to do with it, but now I'm eating my words," said Greg Pappas, a local commercial printer, as he stood in a long line at

Olympic Square, one of several free downtown Olympic entertainment sites. "The traffic isn't as bad as they scared us into thinking it would be, and I've run into athletes who talk with you, guys who are more customer-friendly than a lot of pro basketball players."

At times, police say the crowds downtown have topped 100,000 — a figure especially remarkable in a city of 180,000. On Saturday night, people rang cowbells, and sidewalk musicians played bluegrass banjo, Greek bouzouki, even classical cello. Celebrants flushed with Canada's ice skating

victory wore maple-leaf decals on their cheeks, while others sported USA berets, coonskin caps and hats made from twisted balloons. At a sporting-goods store, two strangers stood transfixed by a big-screen broadcast of curling.

"Amazing," said one. "It's all amazing," said the other.

In Olympic Square, throngs waited patiently in Disneyland-style lines, listening to official Olympic greetings recorded by Alex Trebek of "Jeopardy" and Utah Gov. Mike Leavitt. After about 30 minutes, they reached

the metal detectors — and earned the opportunity to queue up in even longer lines for hot dogs and souvenirs.

At the Olympic Superstore, the grand location of official do-dads, uncomplaining crowds waited 40 minutes to get in and then another 40 minutes to make it to the cash register. The wait was about as long for Pfizer pharmaceutical company's three-minute test to "determine your ideal Olympic sport."

But waiting is an unrecognized Olympic demonstration sport all its own.

"The other night, I waited 2 1/2

hours for an eight-second lug ride," said Tara McMillin of suburban Sandy. "But what could I do? I was on a date."

Crowds watched ice carvers hack away at huge blocks with chain saws. Groups clustered around entertainers — here a contingent from the Air Force Academy's Band of the Rockies, there the Sweet Adelines.

Of course, the big draws downtown are at the Medals Plaza, where athletes bodysurf above the crowd as bands such as the Goo Goo Dolls and 'N Sync rock for about 20,000 roaring fans.

Unique forecasting team watches Olympic weather

SALT LAKE CITY (AP) — The pressure's on for an Olympic team no one sees on television. Their big event: the closing ceremony. Their opponent: the weather.

Six days before the Feb. 24 closing ceremony, Jim Barker, the Olympic Weather Support Group's lead forecaster, predicted a Sunday storm will dissipate before the ceremony starts — and when the storm leaves, it will take the inversion's poison fog with it.

The team, in its reserved way, celebrated an earlier victory when its forecast for calm weather during the opening ceremony proved true.

"I wouldn't say it was high-fives, but it felt good," said Barker. "That's part of the job — making a good decision and sticking with it."

Barker, the science and operations officer in the National Weather Service's Boise station, is one of 50 forecasters on the team assembled expressly for the Winter Games.

Their job is to tell Olympic athletes, organizers, spectators, volunteers, the state transportation department and Hill Air Force Base what to expect from Utah skies.

The one-of-a-kind effort brought together the Weather Service, the University of Utah meteorology department and local television station forecasters.

The team officially opened the Olympics Operations Center three weeks ago at the weather service's Salt Lake City office. It will disband after the games.

Two weeks ago, the team unveiled a Web site that trans-

lates arcane weather data into a vast array of easy-access Utah weather information.

Want to know what's going on weather-wise atop Alta's High Rustler ski run, or in Capitol Reef National Park? It's there. Even information on Salt Lake's Sugarhouse neighborhood is available on the Web page.

So, too, are weather observations from every Olympic venue microclimate, from travel conditions on Interstate 80 to air and snow temperatures and wind speed at Utah Olympic Park.

University of Utah faculty and students contributed to the page via MesoWest, a collaboration with federal, state and local agencies and commercial weather firms, said meteorology professor John Horel.

The page will stay up after the games close; the Weather Service plans to use the Web site as a standard model for other states.

"The Olympics only last for two and a half weeks, the Paralympics a little over a week," Horel said. "The goal has been that there is a real legacy after the games."

Each day at the Weather Operations Center, a kind of war room at the National Weather Service's Salt Lake City, forecasters teleconference with Salt Lake Organizing Committee venue and transportation managers. All have access to the same data.

The conference is no mere weather report. Rather, participants offer up their best scientific analyses of weather data, working toward forecast consensus.

"Please be prepared for a loud noise." Someone yelled "Fire in the hole!"

When they heard the pop, the crowd first jumped and then started cheering.

"They just wanted an excuse to have some fun," said Don Orton, from Buffalo, N.Y., who was watching with his wife Shirley.

"This was the fifth incident since the Olympic games began," Rademan said.

"We urge everyone not to leave anything unattended. We are in a heightened state of alert," Rademan said.

But, he added, "If this is the most exciting thing we have to report, we'll be in good shape."

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Suspicious item scare creates stir on Park City's Main Street

PARK CITY, Utah (AP) — Police blew up two lunch pails Tuesday afternoon after a caller said they seemed suspicious.

At about 3 p.m., a witness called authorities to say someone had placed two "suspicious" fiberglass lunch pails into a trash can, said Park City spokesman Myles Rademan.

Police brought in an assessment team, which used a robot and high pressure water to blow the pails open.

A three-block area of Main Street was closed off for 1.5 hours. Hundreds of people were moved out of the area and then stood by to watch.

While police prepared to destroy the boxes, a voice over a

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WORLD

Queen's visit comes with controversy

KINGSTON, Jamaica (AP) - Greeted by schoolchildren waving Jamaican flags, Queen Elizabeth II visited Parliament on Tuesday, where many legislators want to throw out an oath of allegiance to her and other trappings of the island's colonial past.

The queen, wearing a lime green dress and hat with a purple feather, walked into the Parliament on a red carpet laid out for her and opened the session by leading the chamber in prayer.

Schoolchildren lined the streets outside, waving Jamaican flags - not the British flags that often are displayed during royal visits to other former colonies.

"It's nice to see her one more time here. But I would like to know what she's doing for us," said Annmarie Gray, 27. "I don't see anything that Britain is doing for Jamaica."

Elizabeth remains the titular monarch in this former British colony, but her visit here has highlighted questions many have over whether the ties to the crown are still relevant for the struggling island.

"I don't think that we should swear allegiance to the queen any longer," opposition Sen. Anthony Johnson said before Elizabeth arrived at Parliament to deliver a royal address Tuesday.

While many legislators support this view, it is not necessarily shared by most Jamaicans, Johnson admitted. "The people of the country are very happy to have the queen as head of state, which makes it difficult for the Parliament to undertake such a change," he said.

The 75-year-old monarch's first day in the Caribbean country Monday was filled with the normal pomp and circumstance - 21-gun salutes, grateful veterans and smiling children waving flags.

A group of Rastafarians is using the visit to demand that the crown pay for their passage to Africa, the homeland of their forefathers, blaming their plight on Britain's sanctioning of slavery.

Ambush kills six Israelis in West Bank

JERUSALEM (AP) - Six Israelis were shot and killed and one was wounded in a West Bank on Tuesday, Israeli military sources said.

The sources, who spoke on condition of anonymity, said the shootings occurred near the Palestinian village of Ein Arak, west of Ramallah.

Israeli radio reported a group of Palestinian gunmen penetrated a building near an Israeli roadblock and opened fire on the occupants.

The army did not immediately comment. The attack followed stepped up reprisals by Israel for Palestinian attacks that claimed nine Israeli lives - including those of two teenagers - in six days.

Eight Palestinians, including a 14-year-old girl, were killed earlier Tuesday in Israeli airstrikes, shelling and a raid by undercover forces.

Israeli Prime Minister Ariel Sharon is under growing pressure from hard-liners in his coalition. Israel accuses Palestinian leader Yasser Arafat of professing commitment to peace talks while quietly encouraging militants to carry out attacks.

Armed German kills three, then takes own life

FREISING, Germany (AP) - A young German in army camouflage gunned down his foreboss and a foreman at the factory from which he was fired then went to his old high school where he set off homemade pipe bombs and shot wildly Tuesday, killing the principal.

Most of the school's 400 students escaped after someone sounded a fire alarm. Police rescued 28 students and two teachers who had hopped up inside the school in panic, as helicopters whirred overhead.

The assailant, believed to be about 20 years old, ended the rampage by killing himself, making the death toll in the rampage four, police said.

Milosevic denounces war crimes witness, defends actions

THE HAGUE, Netherlands (AP) - In a four-hour verbal battle Tuesday, Slobodan Milosevic dismissed the first witness in his war crimes trial as a liar and defended Serb police actions in Kosovo as a fight against terrorism.

During cross-examination, Milosevic sought to discredit Mahmut Bakalli, an ethnic Albanian politician who claimed

the former Yugoslav president coldly destroyed Kosovo and was responsible for thousands of deaths in the province.

Milosevic, the first former head of state to be charged with war crimes while in office, is accused of crimes against humanity in Kosovo and Croatia, and of genocide in Bosnia during the 1991-99 Balkan wars. He could be sentenced to life

imprisonment if convicted on any one of 66 counts.

Although a law graduate, Milosevic never practiced law until he became his own defense attorney at the Yugoslav war crimes tribunal. He has refused to recognize the court, claiming it is an instrument of Western powers who want to destroy him and his nation.

engaged in heated exchanges with Bakalli, trying to catch him in contradictions.

He also highlighted Bakalli's links with Kosovo Albanian rebels, arguing that he was too biased to be a reliable witness.

In one exchange, Milosevic asked whether the rebel Kosovo Liberation Army was disarmed when international

peacekeeping forces arrived in 1999.

"Yes, it was disarmed," Bakalli said.

"Then, what are they firing with now?" Milosevic asked, claiming 3,000 Serbs have been killed in Kosovo by "terrorist" since the arrival of the NATO-led troops.

"Arms can be purchased in Kosovo freely," Bakalli said.

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235/60R15	44.24
235/55R15	46.03
235/50R15	47.82
235/45R15	49.61
245/60R15	51.40
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225/50R15	51.21
225/45R15	53.00
235/60R15	54.79
235/55R15	56.58
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205/60R15	C 67.10
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225/60R15	117.58
225/55R15	119.37
225/50R15	121.16
225/45R15	122.95
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235/55R15	126.53
235/50R15	128.32
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Page C4

FOOD & HOME

INSIDE

Green Thumbprints ... C2
Do it yourself ... C4

Food Editor: Denise Turner - 733-0931, Ext. 243

The Times-News

Wednesday, February 20, 2002

Section C

International food fanciers

By Dede Thomas Reale
Times-News writer

The 2002 Winter Olympic Games in Salt Lake City have attracted millions of people to the Intermountain West. According to the Olympics Web site, 2,345 athletes from 80 countries worldwide are competing in 15 events.

What do athletes from exotic-sounding places eat? Magic Valley has many residents with ties to other countries, so no one has to travel far from home to find a sampling of international food. In fact, many area people helped prepare and serve food at international booths during the celebration that welcomed the Olympic torch into Twin Falls.

In Jerome, food from Mexico is prepared and served by Rosa Paiz, owner/operator of El Sombbrero Restaurant.

MEXICAN TACOS

Cut up a flank steak in small pieces. Saute it on the grill and season with seasoned salt, pepper, garlic salt, cilantro, chili powder or whatever else you like. Oil and warm corn tortillas in the oven or microwave. You want them soft, so watch the time. Once they are warm, remove them. Allow two tortillas for each taco served. In the meantime, chop onions, tomatoes, lettuce and other garnishes as desired. Lay all the ingredients out and allow your family or guests to decorate their own tacos as they wish.

In Shoshone, there is food from Spain. City Clerk Mary Kay Bennett recommended Julia Pagoga's old-fashioned Basque Chorizo as the best around. Pagoga said the recipe has been handed down in her family for generations.

BASQUE CHORIZO

30 pounds fresh pork meat, ground
1 1/4 cups salt
14 cloves garlic
1 1/2 cups dried red peppers (these are not pimientos - Pagoga gets hers at the Gem Meat Packing plant in Boise)

Soak the peppers in water for a couple of days to get the skins off. Once the skins are removed, discard them and run the pepper meat through a blender. Place 2 to 3 garlic cloves in a cheesecloth and crush. Remove the crushed garlic from the cloth. Place everything in a large pan and mix all together with your hands. Cover and place in a cool place. Mix it 2 or 3 times a day for 3 to 5 days. Keep it in a



cool place. Put the meat into a food processor that will insert it into meat casings. You can also get the meat casings from the Gem plant. Tie the casing every 4 to 6 inches. Hang on a clothesline to dry. Dry for three or four days. Makes about 150 sausages.

In Hansen, food from Ireland is prepared by Roger and Lea Shanahan, owner/operators of Crossroads Cafe. Roger makes corned beef hash from scratch.

SHANAHAN FAMILY CORNED BEEF

Full brisket or 10 pounds of tri-tip or prime rump roast
4 quarts cool water
2 cups Tender Quick Curing Salt

6 tablespoons dark brown sugar
12 (hot dried) red peppers
2 bay leaves
6 cloves garlic (minced)
1/4 cup pickling spice

Mix the water and sugar/spices together and pour over the meat in a 4-6 gallon ceramic crock or glass jar. Traditionally, the family used an oak barrel. These are tricky to

keep seasoned, so today's family members use ceramic crocks (found in antique stores). Cover meat with a plate and weight it so that the meat is totally immersed in the brine solution. Keep in a cool place (below 50 degrees). Let it cure for a minimum of 28 days. Rinse the meat well before smoking or cooking. Roger then smokes the corned beef for 4 hours on each side with a combination of apple and alder chips. This is a cool smoking process.

To prepare the corned beef for your meal, place in a large pot on the stove. Cover the meat with fresh, cool water and add another 1/4 cup of pickling spice. (Roger makes a little bag with cheesecloth for the pickling spice.) Bring to a boil and keep at a simmer for approximately 2 to 2 1/2 hours, or until very tender when you poke it with a meat fork. Typically, one would add potatoes, onions, carrots and cabbage to the pot with the meat, but it takes a large pot.

Prepare medium red potatoes by peeling one wide strip all the way around the middle of each



Above, owner Roger Shanahan and server Lucretia Boyd dish up homemade meals for patrons every day for breakfast and lunch at the Crossroads Cafe in Hansen. Top left, Irish Lamb Stew is another old-country favorite to Shanahan and his wife, Lea; serve on St. Patrick's Day. Bottom left, corned beef and cabbage is a traditional Shanahan favorite for St. Patrick's day each March.

one, place in a pot of lightly salted boiling water add thumb-size chunks of carrots, onions cut in 1/16-inch pieces and the cabbage (washed and cut in wedges of approximately 6 to 8 per head). When ready to serve, let the

meat rest on the cutting board for 5 to 10 minutes, then slice perpendicular to the grain and lay in overlapping layers on the platter. The meat looks red when it is cut into, but it is actually well done. Surround the

meat with vegetables for a colorful plate of food. Serve cabbage on another platter or bowl. Red wine vinegar or a slightly flavored vinegar is often used for the cabbage, along with a

Please see FOOD, Page C2

Chicken soup goes global

By Erica Marcus
Newsday

If the words "chicken soup" conjure up a single vision of a long-simmered broth studded with carrots, celery and onions, and filled out with elbow macaroni, egg noodles or matzo balls, you're missing a big chunk of the global picture. For as it strays from the European model, this cold-weather staple takes on many fascinating forms.

A chicken-based soup is found in most cultures, probably owing to the ubiquity of the bird itself. David Ricketts, author of "Home Cooking Around the World," has traveled extensively in his search for recipes and one thing he has seen is a lot of chickens.

TORTILLA SOUP

(Sopa de Tortilla)
Vegetable oil for frying
12 small corn tortillas, cut into strips and dried
3/4 pound plum tomatoes (about 4), charred (see note)
1/4 cup roughly chopped white onion
1 clove garlic
6 cups chicken stock
2 large sprigs epazote (or 1/2 teaspoon dried)
3 pasilla chiles, fried crisp and crumbled
6 heaped tablespoons grated Chihuahua cheese or Mozzarella

Heat oil in a large skillet or Dutch oven and fry tortilla strips until they are lightly browned but not too crisp. Drain them on paper towels. Pour off all but 1 tablespoon of the oil. Blend the tomatoes, onion and garlic to a smooth sauce, then add to the oil and fry for about 5 minutes, until the sauce is well seasoned and has reduced somewhat. Add the stock to the sauce, and bring to a boil. Adjust seasoning. (At this point, the soup can be refrigerated, and even frozen. Bring it to a simmer before finishing.) Add the tortilla strips and cook them for about 3 minutes. Just before serving, add the epazote. Cook for 1 minute more. Serve each portion topped with pieces of crumbled chile and grated cheese. Makes 6 servings.

NOTE: To prepare tomatoes, place whole, unskinned tomatoes directly on an ungreased cast-iron pan over medium heat until skin is lightly charred and tomato is soft right through, or place tomatoes in 1 layer in a shallow pan and place under a broiler about 3 inches from the heat and broil, turning once, until mushy and slightly charred.

-From Diana Kennedy's "The Essential Cuisines of Mexico"

For a delicious variation on this recipe from her "Pleasures of the Vietnamese Table," Mai Pham suggests tossing the chicken with thinly shredded cabbage, Vietnamese coriander leaves and a sweet and sour dressing of lime juice, fish sauce and sugar. Serve this salad on

the side along with a bowl of the rice soup. If you're pressed for time, use store-bought chicken stock and cooked chicken to garnish the soup.

VIETNAMESE RICE SOUP WITH CHICKEN AND GINGER (Chao Ga)

1 1/2 whole chicken, excess fat trimmed
1/4 teaspoon sea salt
2 teaspoons vegetable oil
1 clove garlic, minced
1/2 cup rice, preferably jasmine, rinsed and drained
1 tablespoon fish sauce or to taste
1 tablespoon minced ginger
2 scallions, cut into thin rings
4 sprigs cilantro, finely sliced
2 tablespoons dried shallots (optional)

Freshly ground black pepper
Bring 2 quarts water to a rolling boil. Add chicken and salt. Reduce heat and let the broth simmer. Skim any foam or fat that rises to the surface. Place oil, garlic and rice in a frying pan over moderate heat. Stir gently until the grains start to turn opaque, about 3 to 4 minutes. Add the rice to the simmering pot of chicken stock. Cook until the chicken is just done, about 25 minutes total. Remove the chicken and set aside to cool. Add the fish sauce and ginger. Let the rice continue to cook until the kernels are open and tender, about 30 minutes. Remove the skin from the chicken and shred the meat into bite-size strips. When ready to serve, ladle the soup into the preheated bowls and garnish with the chicken, scallions, cilantro, fried shallots and pepper. Serve immediately. Makes 4 to 6 servings.



A bowl of soup in the shape of a globe reminds diners that chicken-based soup is found in most cultures.

FEB

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2002

FOOD & HOME

Trees may be removed

The Times-News
TWIN FALLS - The Twin Falls Tree Commission has recommended to the city that 20 trees be removed in City Park. 14 this year and six next year.
 These 20 trees are sick, and many present a danger to the public, the commission said. According to a memo to the Twin Falls City Council and City Manager Tom Courtney, these trees suffer from Dutch Elm disease, ash and birch borers, soil compaction and the decay of limbs due to incorrect pruning practices (topping) 25 years ago. The Commission has recom-

mended that at least four trees be planted on Arbor Day (April 26) to replace some of those that will be lost. In addition, the commission reported, 157 downtown trees need to be cut down in the next three to five years. They are diseased, suffer from overcrowding and have outgrown their spaces. The trees in the latter category are those considered bad choices for their spots.

Bill Merritt, Elaine Steele, Dennis Bowyer, David Mead, Dave Wright and Richard Crowley will meet and tour the area, then prepare a presentation for the Feb. 19 City Council meeting.

Cuttings of many flowering trees will take root



GREEN THUMBPRINTS
Cathy Walworth

We've got a beautiful shrub whose name I can't remember, but wish I had six more of. This is an especially good time of year to think of deciduous plants we'd like to have more of, because right now we can take cuttings and grow our own.

Privets, forsythia, wisteria, honeysuckle, spiraea, roses, figs, quinces, grapes, currants, berries, willows, poplars and many flowering trees will root from cuttings taken now.

Take cuttings from healthy, 1-year-old wood - that which grew last summer. When you prune a branch, throw away the top six inches and use the rest to make your rooted cuttings. Cut each piece 10 to 12 inches long, with at least two nodes on each. Diameter of the branches can vary from a quarter-inch to two inches.

Tie the cuttings into bundles with the basal (OK, the bottom) ends all pointing in the same direction. It might help keep track of top and bottom if you

cut all the bottom pieces at a slant and the tops straight. Or vice-versa. It doesn't make any difference, as long as you remember what you did.

Bury the cuttings in a well-drained spot in the yard or a pile of sand, sawdust or bark. Bury them horizontally or vertically, remembering to set the tops up if you go vertically.

Or, stick the cuttings right-side-up into a good rooting medium in flats or pots, then put them where they'll stay at about 70 degrees.

Difficult-to-root cuttings, such as fruit trees, should also be treated with a rooting hormone prior to planting.

When spring finally gets here, all you need to do is dig them up and plant each cutting right-side-up in the garden or in containers filled with well-drained potting soil. Enjoy your new baby plants.

DEAR CATHY: All my amaryllis reblooms every year. What am I doing wrong?
-NOT SEEING RED

DEAR NO RED: I've gotten zillions of letters from people who say their amaryllis reblooms with no help from them. I've seen the proof. But to tell you the truth, mine looks just like yours: Lots of beautiful, strapping green leaves with no hint of a bloom.

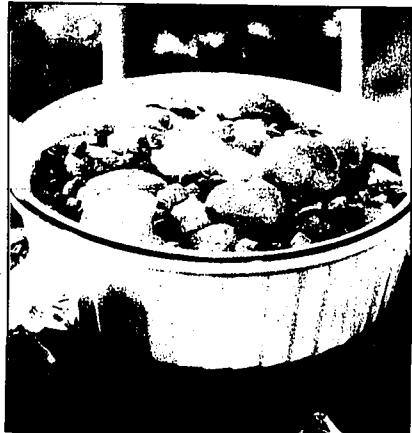
My sources tell me, however, that our amaryllis are doing exactly what they're supposed to. We are supposed to cut the stalk back after flowering and after it withers. Then keep the plant in a well-lit room and feed

it flowering house-plant fertilizer. When all danger of frost is past, we are supposed to sink the pot into the ground outside in light shade.

Cut back the water so that the plant goes into dormancy. When the leaves turn yellow, put the pot in a cool spot, and remember to bring it back inside before frost. After about three months, the bulb should sprout again. If it doesn't, give it water. We should have flowers for Christmas. Those other guys must be over-achievers.

TIP OF THE WEEK: Plastic milk jugs take up an awful lot of room in the trash. Give them second lives: Fill them with sunflower seeds, other bird treats, popcorn and any other small grains you need to store in a nicely squared-off container.

What's bugging your garden? Write to Cathy in care of this newspaper or e-mail her at: cawto@gmt.org



Here's an attractive fruit medley you can put together in a snap.

Taste the special, soothing simplicity of curried fruit

Taste of Home

Baked and served hot, this soothing side dish is made with a colorful blend of handy canned fruits. Contributed by Elizabeth Hunter, of Prosperity, S. C., the recipe appeared in Taste of Home magazine.

HOT CURRIED FRUIT
 1 can (29 ounces) apricot halves, drained
 1 can (29 ounces) pear halves, drained
 1 can (29 ounces) peach halves, drained

1 can (20 ounces) pineapple chunks, drained
 3/4 cup golden raisins
 1/4 cup butter or margarine
 1/2 cup packed brown sugar
 1 teaspoon curry powder
 In a 2 1/2-quart casserole, combine fruit and raisins. Melt butter in a small saucepan; stir in brown sugar and curry powder. Cook and stir over low heat until sugar is dissolved. Pour over fruit mixture. Mix gently. Cover and bake at 400 degrees for 30 minutes or until heated through. Makes 10-12 servings.

Food

Continued from C1
 good coarse-ground mustard to dip the corned beef in, if you like.

Traditionally, Irish stew was made from young male goats, not from lamb or mutton. In the old days, sheep were too valuable to put in the pot for the poor man's family dinner. Young male goats were of little value. You can use lamb or beef if you know company isn't ready to try goat. In old Ireland, the stew was first covered with a thick paste of flour and water to seal in the steam. Then the lid was placed on the top. When the stew was cooked, the paste was thrown to the hens and the stew was eaten with great relish. This recipe is well adapted to modern Dutch-oven cooking practices.

IRISH STEW
 3-5 pounds of lamb meat (preferably neck, shank or back bone)
 12 medium potatoes (red are good)
 4 large onions, sliced

2 cups chopped celery
 1 good-sized rutabaga, cubed
 2 tablespoons horseradish
 Thyme (an amount the size of a quarter crumbled with the finger)

Salt and pepper to taste
 Remove the fat from the meat and cut into 8 to 10 sections through the bone. Do not remove the bone as this adds flavor. Peel potatoes and slice a third of them in thin slices. Leave the rest of the potatoes whole. In a saucepan, put the thinly sliced potatoes, then a layer of sliced onions, celery and rutabaga, then the sections of lamb and the horseradish. Season well. Add the thyme and another layer of sliced onion. Cover with the remainder of the potatoes, which have been left whole. Season again and add 2 cups of water. Cover the pot with aluminum foil and a very tight-fitting lid. Cook in the oven for 2 1/2 hours at 350 degrees, or simmer gently over the stove for about the same time.

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KIM HANSEN
 Report

KIM HANSEN
 Report

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Plan ahead to have great meals any time

By Joe Stump
The Wichita Eagle

Be honest: The problem is not that you don't have time to cook. The problem is that you don't have time to cook in the hectic 45 minutes or so between the time you arrive home from work and stomachs start growling.

There are many dishes that can be made ahead of time, refrigerated or frozen and then popped into the oven or microwave when you need them with little or no drop-off in quality. Some may even improve in flavor with time.

"Most things freeze, although there are some that don't freeze well," said Janice Hibarger, owner of the Creative Cook personal chef service in Wichita, Kan.

Hibarger starts by shaping her shopping list around supermarket specials. Then she doubles or triples the recipe, saving additional money by buying ingredients in bulk.

"It's going to cost less, and then you've got chili" — or whatever you're cooking — "for the next few months."

Make-ahead dishes basically take two forms: those that are fully cooked and only need reheating, and those that are frozen or refrigerated before cooking. With the exception of cream soups, Hibarger said, most cooked dishes freeze well.

When it comes to uncooked dishes, however, Hibarger said those containing raw chicken or seafood should not be frozen. Those products have usually already been frozen before they reach the supermarket, and a second freezing is harmful to their texture. Additionally, salmonella is a concern with raw poultry.

Among Hibarger's favorites to make ahead are casseroles, soups, stews and chili.

"Some of the flavors intensify. It's actually better" than when first made, she said. She also notes that when liquids, including many soups, are cooled, the fat separates out and rises to the top. It can then be easily skimmed off.

inexpensive storage products for freezing come in many shapes and sizes, and most of them are reusable. For freezing solid dishes, Hibarger likes "double-wrap" freezer bags, in which the interior layer adheres to the food surface. There are also hard plastic containers that can go straight from the freezer to the microwave. And for people with a little more money to spend, vacuum-packing devices for home use have become available in recent years.

Food should be cooled before it's placed in the freezer. You can do this by placing it in the refrigerator (or an ice bath if you're in a hurry). For the best flavor, most dishes should not be frozen for longer than two or three months, Hibarger says; she keeps nothing over six months. To avoid wasting food, she recommends labeling the container with the name of the dish inside and the date it was prepared.

While foods can be put into the oven directly from the freezer, Hibarger recommends thawing overnight.

SPINACH LASAGNA
1 pound lean ground beef or ground turkey
4 cloves garlic, minced
2 packages (10 ounces each) frozen cut spinach
2 jars (26 ounces each) tomato sauce

1 container (15 ounces) part-skim ricotta or cottage cheese
2 large eggs
1 tablespoon dried oregano
1 tablespoon dried basil
1 teaspoon salt
1 box (16 ounces) lasagna noodles
2 cups shredded mozzarella cheese

1 can (8 ounces) mushrooms
2 cloves garlic, minced
Grated Parmesan cheese to taste

Preheat oven to 350 degrees. Brown meat with garlic and drain excess fat. Place spinach in microwave until thawed, then drain excess water in a colander. Mix together meat, a garlic, spinach, tomato sauce, ricotta

cheese, eggs, oregano, basil and salt. Spread a thin layer of the sauce over the bottom of a 13-by-9-inch pan. Top with a layer of uncooked noodles, then add another layer of sauce and 1 cup mozzarella cheese. Add another layer of noodles and thin layer of sauce, then add a layer of mushrooms followed by another layer of noodles. Add the final layer of sauce, the remaining 1 cup of mozzarella and Parmesan cheese. Cover with foil and bake for 65 minutes. Remove from oven and let stand 15 minutes before slicing.

This recipe comes from "Not Just Beans," a cookbook of frugal recipes by Tawra Jean Kellam of Wichita.

HAM AND BEANS
2 cups dried lima or great northern beans, washed well
1 teaspoon salt
1/8 teaspoon pepper
2 cups ham, cubed in pieces
Soak beans overnight in 6 cups of water. Drain and put in pot with 6 cups fresh water. Season with salt and pepper. Add ham and simmer over low heat for 2 to 3 hours or until beans are tender. Great with bread.

PENNE PASTA WITH HERBED LENTIL SAUCE
3/4 cup lentils (green or brown)
2 1/2 cups vegetable juice (such as V-8)
1/4 cup water
1 onion, large, sliced thin
1/2 cup celery, chopped
1/2 cup tomatoes, dried basil
2 teaspoons sugar
2 1/2 teaspoon hot pepper sauce
8 ounces penne pasta
1/4 cup grated Parmesan cheese

Rinse and clean the lentils. In a large saucepan, combine lentils, vegetable juice, water, onion, celery, basil, sugar, bay leaves and hot sauce. Bring to a boil. Reduce to a simmer, covered, for about 45 minutes or until lentils and vegetables are tender. Cool. Discard bay leaves and place sauce into a freezer bag or container that has been labeled and dated. Place in freezer.

Heating instructions: Thaw sauce the day before, or place frozen in pan over low heat until heated throughout. Meanwhile, cook pasta according to package directions. To serve, top penne with lentil sauce and Parmesan cheese.

A deli-roasted chicken, deboned, will produce enough meat for this recipe.

CHICKEN ENCHILADAS SUIZAS
1 teaspoon lime juice
1 pound tomatoes, peeled
1 jalapeno pepper, cut in half and seeded
1/4 cup vegetable broth
2 1/2 tablespoons minced onion
1 clove garlic, minced
1 teaspoon sugar
Salt and pepper, to taste
1 1/2 pounds chicken, cooked and cubed
2 cups shredded Monterey Jack cheese
1/2 cup low-fat sour cream
1/4 cup minced cilantro
10 tortillas

Place lime juice, tomatoes (stems down) and jalapeno in a glass baking dish. Cover and microwave for 8 minutes. In a non-stick skillet, cook onion and garlic in broth until onion is clear. In a food processor or blender, puree the tomatoes, jalapeno and onion mixture with the sugar. Place mixture in saucepan and simmer for 10 minutes. Season to taste with salt and pepper. Allow sauce to cool.

To assemble: Dip each tortilla in sauce and fill with chicken, cheese and 1 tablespoon sour cream. Roll up and place seam-side down in a 9-by-13-inch aluminum pan that has been sprayed with cooking oil. Mix remaining sauce with the remaining sour cream, mix well and pour over enchiladas. Sprinkle with remaining cheese and the cilantro. Cover dish with heavy-duty aluminum foil, label and date and place in freezer.

Heating instructions: Thaw in refrigerator the day before eating. Bake, covered, in a preheated 375-degree oven 45 minutes or until hot throughout.

French rule affected cuisine of India's Tamil population

The Washington Post

Pondicherry ... (was) a French colony until 1954. Three centuries of French rule have had their effect on the cuisine of the Tamil population of Pondicherry. They use milk, yogurt and eggs in their cooking, unlike most other southern Indians, who makes sauces from coconut milk. The French also introduced Pondicherry to broad beans, which are still popular known as French beans in India.

Chitra Vidyasagar, whose family has lived in Pondicherry for generations, provided this exceptional recipe. It is very different from any other southern Indian preparation in its unusual combination of shrimp, eggs and rice delicately spiced with powdered fennel seeds. Try eating it by itself with a raita and crisp fried papadums on the side.

ERRA SADAM (Spicy Fried Rice With Shrimp and Eggs)
(4 servings)
2 tablespoons vegetable oil
1/2 teaspoon black mustard seeds

1 whole clove
1 whole cardamom pod
1/2-inch cinnamon stick
1 bay leaf
1 1/4 cups finely chopped onions
2 cloves garlic, chopped
1 cup diced tomatoes, canned or fresh
1/4 to 1/2 teaspoon cayenne pepper
Salt to taste
1/2 teaspoon turmeric
1/2 teaspoon freshly ground black pepper
1 pound raw shrimp, peeled and

deveined, washed and drained
1 tablespoon fennel seeds, ground
2 eggs, lightly beaten
4 cups cooked Basmati rice, cooled
2 tablespoons chopped cilantro leaves

In a nonstick skillet over medium-high heat, warm the oil. Add the mustard seeds, clove, cardamom, cinnamon and bay leaf. After a few seconds, add the onions and garlic and saute, stirring occasionally, for about 5 minutes or until the onions are lightly browned. Reduce the heat to medium and add the tomatoes, blending them in with the back of your spoon. Cook for about 8 minutes. When all the moisture has evaporated and the oil appears around the edges, add the cayenne, salt, turmeric and 1/4 teaspoon of the ground black pepper. Cook for 1 minute. Add the shrimp and cook for 5 minutes, stirring occasionally.

Mix the fennel seeds, remaining 1/4 teaspoon black pepper and a pinch more salt with the beaten eggs and pour over the shrimp.

Wait for 30 seconds, then stir to coat the shrimp. Cook for 1 minute, then add the rice and cook for 2 to 3 minutes, until the eggs have cooked and the shrimp are pink. Mix in the cilantro and serve.

Per serving: 396 calories, 30 gm protein, 41 gm carbohydrates, 12 gm fat, 275 mg cholesterol, 2 gm saturated fat, 275 mg sodium, 3 gm dietary fiber

— Excerpted from "Cuisines of India" by Smita Chandra and Sanjeev Chandra (Ecco Press, 2001, South India chapter)

India provides excellent recipe lush with coconut, raisins, spices

The Washington Post

This wonderful dish is redolent with coconut and raisins.

MURGH NIZAMI (Chicken Cooked With Sautéed Onions, Tomatoes, Yogurt, Nuts and Spices With Mint and Raisins)
(4 to 6 servings)
2 tablespoons vegetable oil
1 1/4 teaspoons cumin seeds
2 cups finely chopped onions
4 cloves garlic, chopped
1/2-inch piece ginger root, peeled and chopped
10 raw almonds
10 raw cashews
1 teaspoon white fennel seeds
1 cup plain yogurt (not low-fat; not nonfat)
1/2 cup diced plum tomatoes, canned or fresh
Salt to taste
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon turmeric
1 teaspoon ground coriander seeds
1/2 teaspoon garam masala (see accompanying box)
3 pounds skinned chicken thighs and/or drumsticks, washed

and drained
1 tablespoon raw pistachios
2 tablespoons golden raisins
2 tablespoons-chopped-fresh mint leaves
2 tablespoons chopped cilantro leaves
2 tablespoons heavy (whipping) cream (optional)
1 tablespoon freshly squeezed lemon juice

In a nonstick skillet over medium-high heat, warm the oil. Add 1/2 teaspoon of the cumin seeds and, after a few seconds, the onions, garlic and ginger root. Saute, stirring occasionally, for 8-10 minutes, until lightly browned. Cool slightly and lift them out of the oil, leaving behind as much oil as possible. Put them in the container of a food processor or blender.

In a clean coffee or spice grinder, powder the almonds, cashews and fennel seeds. Add this powder to the onions in the food processor along with the yogurt, tomatoes, salt to taste, black and cayenne peppers, turmeric, coriander, remaining 3/4 teaspoon cumin seeds and the garam masala.

Process until smooth. Warm the leftover oil in the skillet over medium-high heat and add the mixture. Cook, stirring constantly for 5 minutes, then reduce the heat to medium and cook, stirring, for another 5 minutes, until the mixture has thickened and the oil appears around the edges. Add the chicken, pistachios and raisins, then cover and bring to a boil. Immediately reduce the heat to medium-low and cook, stirring occasionally, until the chicken is tender, about 30 minutes. The sauce should be very thick at the end of cooking. Gently fold in the mint, cilantro, cream (if desired) and lemon juice and serve hot. (This dish can be made up to 3 days ahead of time; reheat gently so as not to curdle the cream.)

Per serving (based on 6): 327 calories, 31 gm protein, 14 gm carbohydrates, 17 gm fat, 120 mg cholesterol, 5 gm saturated fat, 182 mg sodium, 3 gm dietary fiber

— Excerpted from "Cuisines of India" by Smita Chandra and Sanjeev Chandra (Ecco Press, 2001); from the Flowering of Regional Cuisines chapter

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FOOD & HOME

Direct-vent gas heater takes up little space, offers safe alternative

QUESTION: What's the best type of space heater to use for a room that is not effectively heated by the central heater? Are electric space heaters efficient and effective?

ANSWER: My choice would be a direct-vent gas heater. These heaters use natural or propane gas and are installed on a wall so they take up little space. A conventional chimney is not required. The heaters get combustion air and expel combustion products, through a vent that goes directly through the wall to the outside. Since the heaters are vented, there is little danger of depletion of oxygen in the room or emission of dangerous gases such as carbon monoxide. The simple venting system helps keep installation costs down. Direct-vent gas heaters are available from some heating contractors, or they can be bought online and sized (in BTUs, or British thermal units, the measure used to determine heat output) to suit the space that is to be heated. Many of the heaters have built-in thermostats. A formula and map that can be used to calculate the BTU requirements of a room of any size are available at the Web site <http://www.gaswaterheaters.com>



DO IT YOURSELF
Gene Austin

Click on Ecotherm Room Heaters near the bottom of the home page. Ecotherm direct-vent heaters, starting at \$390, also can be bought at this site.

Portable electric heaters are inexpensive to buy (starting at about \$20) and are extremely efficient in producing heat, within limits. Unfortunately, the heat output is often only enough to provide comfort in small areas rather than an entire room. Plug-in electric heaters generally have maximum power of 1,500 watts, equivalent to about 5,000 BTUs — less than half of what is needed to heat a 200-square-foot room (about 13 by 16 feet) in a cold-climate area. Electric heaters also can be quite expensive to operate — using a 1,500-watt heater is equivalent to burning 15 100-watt lightbulbs at the same time. Of the portable electric heaters I've used or seen, I prefer the radiator-type, such as the

widely sold DeLonghi.

QUESTION: How can I clean my baseboard radiators without damaging the small fins, which appear to be quite fragile?

ANSWER: Removing the radiator covers and vacuuming the fins with a soft brush is usually adequate, but, if additional cleaning is needed, I would try a small bottle brush that would fit between the fins without damaging them. If necessary, dip the brush in a detergent solution.

QUESTION: What is the toughest finish I can use on a table I am finishing?

ANSWER: Oil-based polyurethane is generally considered the toughest finish available to do-it-yourselfers. It has excellent resistance to heat, scratches, stains and water damage. A disadvantage: If the finish is damaged, it is difficult to repair.

Readers' questions and comments are welcome and should be sent to Gene Austin, The Philadelphia Inquirer, Box 861, Blue Bell, Pa. 19422. Send e-mail to gaustin@phillynews.com. Questions cannot be answered personally.

Alternative fuels can heat your home

DEAR JIM: I have heard a lot about using homegrown renewable fuel, such as corn, pellets, or wood, to heat my entire home. Are there any types of convenient-to-use central furnaces that use these homegrown fuels?

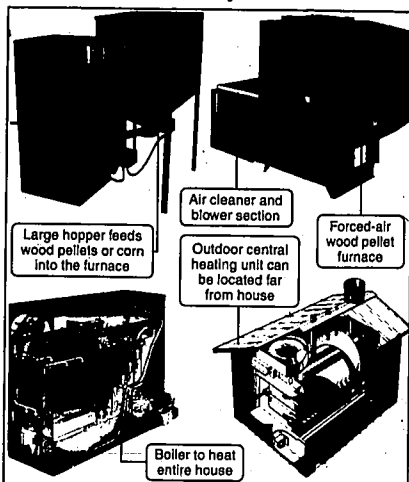
-TOM G.
DEAR TOM: In today's world with our heavy dependency on foreign energy supplies, it makes sense to use as many homegrown fuels as possible. This is not only good for our economy, but also for our nation's security.

For the greatest convenience, install a furnace or boiler that burns corn or wood pellets (cherry pits, wheat or rye also work). These operate from a standard wall thermostat and automatically feed in the proper amount of corn or pellets from a large hopper.

Corn, that is unacceptable for animal feed because it is scorching, the wrong size or mildewed, can be purchased inexpensively. With the high efficiency of these furnaces, waste corn is a low-cost fuel for homes. Wood pellets, made for sawdust, are priced higher, but are still reasonable.

New, high-tech wood-burning furnaces and boilers can also heat an entire house with little inconvenience and mess. Some models burn for 48 hours on one load of firewood. They can be attached to your existing forced-air duct or hot water system and heat your home like a standard gas or oil furnace.

The most convenient models couple the wood-burning furnace or boiler with a gas- or oil-fired backup unit. When the firewood burns out, the furnace automatically switches the gas or oil burners on. This changeover happens



Use homegrown energy to heat entire house.

so quickly and smoothly that you cannot detect when the backup kicks in.

Some models have the backup gas or oil burner built into the wood-burning furnace firebox (can be used to start the wood too). Other, equally efficient systems have a completely separate standard gas or oil furnace coupled with the wood burner. You may be able to still use your old furnace.

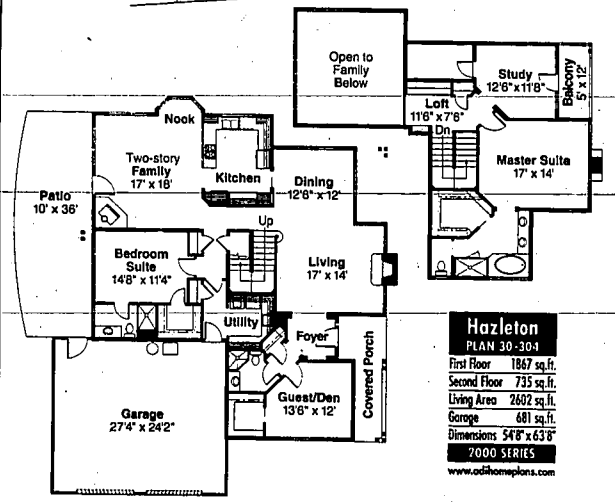
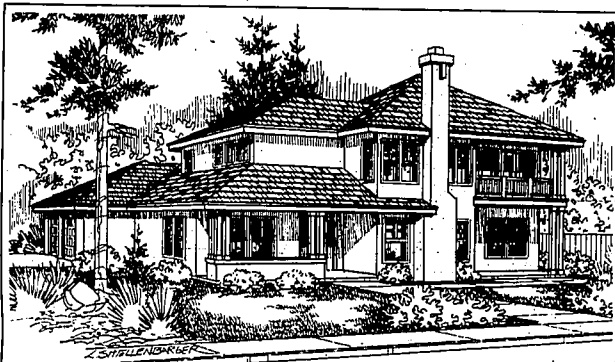
One unique central furnace design has a real fireplace built into the side of it. With the furnace located immediately behind a wall, the fireplace, with glass bi-fold doors, extends through the wall into the adjacent room.

Another option is to install an outdoor furnace or boiler. These are often designed to resemble a small storage shed. The advantage

of an outdoor model is it can be located near the firewood pile (more than 100 feet from your house) and there is no mess, noise or smoke indoors. Insulated ducts can be used to bring heated air to your house, but a boiler often makes more sense for an outdoor unit. The hot water can be used for baseboard heat, in-floor radiant heat or in the furnace blower section.

Write for Update Bulletin No. 418 — buyer's guide of 17 indoor/outdoor corn, pellet and wood furnace/boiler manufacturers listing heat outputs, log sizes, features, prices and a wood heat evaluation worksheet. Please include \$3 and a business-size SASE.

Write to Gene Austin, 6906 Royalgreen Drive, Cincinnati, OH 45244.



Hazleton's master bedroom offers escape

One somewhat unique feature of the Hazleton is a front facade that exists on several different planes. An eye-catching custom chimney fronts the two-story center section, flanked by a recessed porch on one side and a balcony on the other. Twin sets of slender columns accent these recesses while providing roof support. Happily, what you don't see is a wall of garage doors. They're around to the left side, out of sight.

Stepping inside the foyer, you see two arched openings. Doors to a coat closet and bathroom cluster together in a short hallway on the left, along with a room with a walk-in closet. This room could be a guest room, den, home office, or whatever suits. The right-hand arch opens into a wide living room, which in turn flows into a dining room. Windows flank a wide-hearth fireplace which could be fueled by either gas or wood. More light spills in through windows on two sides of the dining room. The pocket door, that slides open for

access to the kitchen, can be closed when more separation is desired. On the opposite side of the kitchen, a peninsular counter houses a cook top, with ample counter space on both sides. In fact, this large kitchen has counters along all four walls, plus plenty of storage. And you can keep tabs on activities in the two-story great room and nook, or lift your gaze to appreciate signs of the changing seasons outside.

The Hazleton's master suite is upstairs, an adult retreat well-isolated from the hustle and bustle of daily activities. Amenities include a spa tub, oversized shower, dual vanity and private toilet.

For a review plan, including scaled floor plans, elevations, section and artist's conception, send \$25 to Associated Designs, 1100 Jacobs Drive, Department W, Eugene, OR 97402. Please specify the Hazleton 30-304 and include a return address when ordering. A catalog featuring more than 350 home plans is available for \$15. For more information, call (800) 634-0123.

plus additional for the pan
 1/2 cup sugar
 1/4 teaspoon almond extract
 1/4 teaspoon vanilla extract
 6 large eggs
 1 cup self-rising flour, preferably cake flour, plus additional for the pan
 10-inch springform tube pan or patterned ring mold, buttered and floured
 Preheat the oven to 350 degrees. Coarsely chop the marzipan to make it easier to break down. In a food processor fitted with a metal blade, process the marzipan, butter and sugar until combined and pretty well smooth. Add almond and vanilla extracts, process again. Add the eggs, 1 at a time through the funnel, processing again each time. Add the flour down the funnel, processing yet again, and then pour the mixture into the buttered and floured pan, scraping the sides and bottom of the bowl with a rubber spatula. Bake for 50 minutes, but check after 40 minutes. Then, when the cake looks golden and cooked and a cake tester or fine skewer (or a piece of spaghetti) comes out cleanish, remove from the oven and leave to cool in the pan before turning out.

Britain's food goddess comes to America

By Frances Stead Sellers
The Washington Post

LONDON — English cooking is underrated, we hardly know for our sex appeal, and our class system is something we have learned to play down, so it's quite a thrill to find Nigella Lawson whipping those ingredients into a sort of posh culinary porn. She has sold more than 1.1/2 million cookbooks here, she's widely acclaimed to be one of Britain's most beautiful women, and now she's exporting her show to America.

"Nigella Bites" is on E! Television, and Nigella (nie-JEL-la) herself is promising to stir up interest this week when she comes to New York for a round of TV appearances that will include "Good Morning America" and "The Late Show With David Letterman." Despite the title of her second book, "How to Succeed in Culinary Arts" (Hyperion, 2001) — Nigella insists she is no kitchen-sink diva.

"It was meant to be ironic," she comments a little acerbically. Her recipes are not so much songs of praise for the simple

virtues of the hearth as siren songs, tempting modern women to indulge in the "sheer pleasure" of her Gooney Chocolate Stack and the "aromatic succulence" of her baklava. Her cookery books are less instruction manuals than introductions to a way of thinking and a way of life. Like the rest of us, she says, "I lurch from crisis to crisis." I think back to her mother's death; her younger sister Thomasina's death, at the age of 32; and then, most publicly, that of her husband, John Diamond, who documented his own defeat from throat cancer in a series of mordantly witty columns in the Times.

You could easily use a plain cake pan for this cake, but I always use my springform tube pan because of the particular scent and delicacy of this cake make it perfect as a dinner-party dessert with a few raspberries in the middle, a few more scattered around the edge and a light dusting of confectioners' sugar.

EASY ALMOND CAKE
 1 cup plus 2 tablespoons (about 14 ounces) marzipan, at room temperature
 18 tablespoons unsalted butter,

Actor Oldman sells Hollywood Hills home

By Ruth Ryon
Los Angeles Times

GARY OLDMAN — who has played such characters on film as Dracula, Lee Harvey Oswald and Ludwig Beethoven — has sold his Hollywood Hills home for about \$2 million. The British actor is said to be renting in the Los Angeles area to Be a Domestic Goddess" (Hyperion, 2001) — Nigella insists she is no kitchen-sink diva.

The couple, married in February 1997, had owned the home for four or five years. They spent three years refurbishing it. Built in 1930, the three-story Mediterranean-style house has four bedrooms and 4 1/2 bathrooms in slightly more than 4,000 square feet. The house also has

park-like grounds with a pool, a two-story entry, a living room with a fireplace and beamed ceilings, a study with a fireplace, a breakfast area, a family room and a hobby room.

The asking price was just under \$2.3 million. The buyer was described as a businessman.

Oldman, 43, was previously married to actress Uma Thurman.

PAULO BENEDETTI, who stars as an award-winning Latino fashion designer in the CBS daytime drama "The Bold and the Beautiful," has become a first-time home buyer with his purchase of a Sherman Oaks home

for about \$500,000. The house, on a knoll in the hills, has two bedrooms and a convertible den in 1,600-plus square feet. Built in 1950 and situated behind gates and walls, the house also has a detached studio-gym-office and valley views.

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You don't have to be on par with an Olympic athlete to eat a healthy diet

By Nicholas Boer
Knight Ridder News Service

Each year, millions of Americans try and fail to get more fit. Last week millions saw Darrin Steele on "Today" show precisely because he succeeded. The Olympic bobsledder says he "took some time off from training and put some weight on" when his wife got pregnant. At 6 feet 2 inches tall and 240 pounds, Darrin eats more than most. On a recent Friday, Steele had a big bowl of Wheaties and two Pop Tarts for breakfast. For lunch, his identical-twin brother Dan, who is also on the team, brought Darrin some potato chips with his turkey sandwich. So he ate them. Darrin wouldn't have chosen chips himself, but he knew he could afford to eat them. He also had a mocha.

Darrin's intense physical activity allows him a level of caloric intake that would turn the average sedentary American into a

blob. He isn't hung-up on his diet; he has an intuitive grasp of what his body can handle, and what it needs. Keeping fit has become second nature. Most dieters focus on what to avoid; Darrin just makes sure he has all his bases covered.

Nutrition scientist and Contra Costa (Calif.) Times Food columnist Ed Blonz eats like Darrin does, despite being nearly twice his age. He covers his plate with protein, fruit, greens and grains. He also favors fat; but fat comes naturally by eating the other four.

At 6 feet tall and 180 pounds, Blonz would never have two Pop Tarts with his cereal, but he does eat whatever he wants. It just so happens that what he wants is what his body needs. At a restaurant last week, he ordered fried calamari, pork ribs and shrimp-noodle salad. He even had a few French fries.

"I love French fries," the trim Blonz says, though he doesn't eat many (and he never eats fries

from fast food joints — too much unhealthy hydrogenated fat).

Blonz can enjoy life and eating because he's awarded himself a medal. He's achieved a weight he's comfortable with. He exercises. And he eats well.

Undoing bad habits and exercising are required simultaneously. As lean body mass to fat ratio starts to improve, however, metabolism rises and staying on track becomes easier. In time eating simply will become automat-

ic. The body will seek out foods in the correct balance — eating what makes it feel good — and know when and how it can afford to have extras.

CAN-DO TURKEY CHILI
Serves 2 Olympic athletes or 6 couch potatoes

1 pound of lean ground turkey
Chopped onions and garlic, optional
Random herbs that you like
Salt and pepper

1 standard can of crushed tomatoes in sauce

1 29-ounce can of whole, peeled tomatoes

1 standard can black beans

1 standard can kidney beans

1 standard can garbanzo beans

Vegetables that you like! ("I usually use canned green beans and corn")

Chile powder (as much or as little as you want)

Brown turkey in a large sauce pan. Add onions and garlic, if

using, and seasonings. Add remaining ingredients. Simmer on low until heated through and the chili has had time to stew. If it's too lumpy or dry add additional tomato sauce. Enjoy!

Approximate nutrition per serving when made with a standard can of green beans and corn (based on 6 servings): 859 calories, 48 g protein, 142 g carbohydrates, 15 g fat, 60 mg cholesterol, 569 mg sodium, 28 g fiber. Calories from fat: 15 percent.

Decadent cake makes it worth the time and truffle

By Elaine Magee
Knight Ridder News Service

Dessert doesn't have to be too fattening, even when it's decadent and chocolate. Enter — raspberry truffle cake. With a raspberry truffle as my muse, I set out to create a cake with the flavor of chocolate and raspberries coming from all directions. I threw a bag of frozen (thawed) raspberries into a food processor and made a raspberry puree. The raspberry puree along with raspberry liqueur (Chambard) moistened the cake mix on their own, so I cut in half the oil called for and used canola. I used 2 eggs instead of 3 and added in a couple of extra egg whites. After baking, I spread a thin layer of warmed seedless raspberry jam over the top of the cooled cake then finished it off with a smooth blanket of melted chocolate (with a little canola oil) spread over the top. This tastes totally decadent, totally yummy and yet it really isn't that tough to throw together. I hope you agree!

RASPBERRY TRUFFLE CAKE
Makes 16 servings (two 9-inch round cakes or one 9-by-13-inch cake)

FOR CAKE:

- Canola cooking spray
- 2 tablespoons cocoa powder
- 1 16-ounce bag frozen raspberries, thawed in refrigerator (place bag in a bowl in case some juice drips through the bag)
- 1 box devil's food cake mix (18.25 oz.)
- 1/4 cup canola oil
- 3/4 cup Chambard (raspberry liqueur)
- 2 large eggs
- 2 egg whites (1/4 cup egg substitute can also be used)

FOR TOPPING:

- 1/2 cup seedless raspberry or boysenberry jam
- 1 cup semisweet chocolate chips
- 1 teaspoon canola oil
- Preheat oven to 350 degrees (metal or glass pan). Generously coat bottom of pan(s) with canola cooking spray (or lightly grease). Add cocoa powder and tilt pan(s) to completely coat the bottom. Empty the entire bag of raspberries into a food processor and pulse until a puree forms or mash with potato masher until a

puree forms). If you don't mind the tiny seeds in the cake, proceed. Otherwise, add the raspberry puree in batches to a fine wire mesh strainer and push on the puree with the back of a large spoon to push through everything but the seeds (discard the seeds).

Add cake mix, canola oil, Chambard, eggs and egg substitute, and raspberry puree to a large mixing bowl and beat on low speed for 1 minute, scraping bowl constantly (or beat 1 minute by hand using a wire whisk). Four evenly into pan(s). Bake until toothpick inserted in center comes out almost clean (30-35 minutes for a 13-by-9-inch pan, 25-30 minutes for two round 9-inch pans. Cool 10 minutes in pan. Run knife around side of pan(s) before removing. Carefully turn pan over to release cake onto serving plate(s). Cool completely before adding the topping. Add seedless raspberry or boysenberry jam to microwave-safe small bowl and microwave on low for about 1 minute or until the jam is nice and loose. Spread evenly over the top of the cake(s). If you are using two 9-inch round cakes, you will top each one with 1/4 cup of the jam.

Add a cup of semisweet chocolate chips to a 1 cup glass measure and drizzle with 1 teaspoon canola oil. Microwave on high for 1 minute and stir. Microwave a minute or two longer (stirring after each 30-second interval) until chocolate is nicely melted and smooth. If it is too thick, you can add a couple of tablespoons of hot-but-not-boiling liquid — such as coffee or liqueur — to flavor and thin out the chocolate. Be careful: Too little will make it seize up; too much will make it too thin. Stir vigorously with a fork after adding liquid. Add more liquid if it doesn't eventually smooth out. Drizzle evenly over top of cake(s) and smooth topping with spreader or back of a spoon. Let cool a few hours or overnight. If you are in a hurry, chill cake in refrigerator for about an hour to harden chocolate.

Per serving: 307 calories, 3.5 g protein, 49 g carbohydrate, 9.3 g fat, 3 g saturated fat, 26 mg cholesterol, 2.5 g fiber, 258 mg sodium. Calories from fat: 27 percent.

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FOOD & HOME

How to get the most out of that pot roast

By Cece Sullivan
The Seattle Times

The humble pot roast, simmered with tart green apples, braised in red wine and balsamic vinegar or mingled with the brash flavors of kalamata olives and lemon zest in a luxuriant sauce, can be a nearly effortless meal for family and friends.

Although it's not a quick fix—the roast is destined for a leisurely dance with heat—once the pot goes into the oven your work is done.

THE BEST CUTS TO USE: Pot roasts come from the shoulder, or chuck, of the steer. According to Don Kuzuro Jr., second-generation proprietor of Don & Joe's Meats in Seattle, these cuts have generous amounts of tough, connective tissue that will soften and stay moist with long, slow braising in a covered pot. Kuzuro prefers cuts with lots of marbling—that's where much of the flavor is—and the resulting fat is trimmed off. Several cuts of meat can be used for pot roasts: A blade roast, or top blade chuck roast, can be boneless or bone-in and is among the most tender and flavorful of these cuts. Boneless-chuck shoulder roast is not as tender as the blade, but still has plenty of flavor. A brisket has more fat than the other cuts, so it adapts well to braising. The cloid roast, living up to its name, is a thick chunk of beef that takes a longer cooking time to tenderize. All of these roasts come from the chuck and will make good pot roasts.

THE BEST WAY TO STORE: Refrigerate the roast in its store wrapper up to three days. If you've bought several roasts on sale to be frozen for later meals, remove the wrap and rewrap each separately in plastic wrap or aluminum foil, then again in freezer paper or a food-safe plastic freezer bag. Press out as much air as possible before sealing. Defrost the roast in the refrigerator, which can take 24 hours or longer. It may be tempting to use a microwave, but it can change the texture of the meat and should only be used in an emergency.

THE BEST POT: A large, deep Dutch oven constructed of heavy stainless steel, enameled cast iron or anodized aluminum is perfect. The roast is browned first with a little oil, which adds flavor and rich color. Deglaze by pouring liquid into the hot pan, and stir to release the caramelized bits. Cast iron that does not have an enameled surface can be a problem if the cooking liquid has an acidic base of tomatoes or wine. The acid in these ingredients may react with the iron, giving a metallic taste to the finished dish. Your cooking skill can also be used to brown the meat and vegetables. Deglaze with wine or broth, and then transfer to a covered casserole to finish cooking in the oven.

THE BEST COOKING TEMPERATURE: Braise the roast in a 325-degree oven. Because temperatures can fluctuate, check the roast after 45 minutes; the cooking juices should be bubbling gently for the best to tenderize. A pot roast weighing about 3 pounds should cook 2.5 to 3 hours.

THE BEST WAY TO CHECK FOR TENDERNESS: Using a long meat fork, pierce the roast in several places. If it's tender, the fork will slide in easily with little resistance. If you're unsure, put the pot back into the

oven for about 20 minutes longer and then test again. The best method of degreasing: Transfer the meat to a cutting surface and cover with foil. Set the pot aside a few minutes for the liquid to settle, then skim the fat off of the top with a large spoon. Follow with absorbent paper towels set gently on the surface and lifted off, repeating three or four times.

THE BEST WAY TO CARVE: "Across the grain" is a puzzling concept for those with little carving experience. Roast beef sliced "with the grain" will be smooth and won't pull apart easily into shreds. On the other hand, a slice of perfectly cooked pot roast carved across the grain will separate if sliced thinly.

BALSAMIC-BRAISED POT ROAST

6 servings
3/4 cup dry red wine
1/2 cup dark balsamic vinegar
1 tablespoon sugar
1 tablespoon olive oil
About 2 1/2 pounds pot roast
1 teaspoon kosher salt, divided
1 teaspoon ground black pepper, divided
2 medium red onions, halved, peeled and thinly sliced
2 tablespoons finely chopped garlic (can 1/45 ounces) peeled and diced tomatoes, undrained
1/2 cup dark raisins
4 strips lemon zest, each about 1 1/2-by-2 inches (see note)
1 can (14 ounces) beef broth
1/3 cup pitted Kalamata olives, chopped
1/4 cup chopped parsley
1 teaspoon finely grated lemon zest

Preheat oven to 325 degrees. Stir together the wine, vinegar and sugar; set aside. Heat the olive oil in a heavy Dutch oven over medium heat. When the pan is heating, dry the meat with paper towels. Sprinkle with about 1/2 teaspoon each salt and pepper. Place in the pot and brown well, about 8 minutes per side. Remove from the pan. Turn the heat to medium-low. Put the onions into the pan and sauté until translucent and golden, about 10 minutes. Add the garlic; sauté 1 minute. Stir in the wine mixture. Bring to a boil and continue cooking at a low boil 3 minutes. Stir in the undrained tomatoes, raisins, strips of lemon zest and beef broth. Bring to a boil, reduce the heat and simmer 5 minutes. Put the pot roast back into the pan. Bring the liquid back to a simmer, cover and place on center oven rack of preheated oven. Cook 1 hour. Turn the meat, recover and continue cooking about 1 1/2 hours longer, or until the meat is very tender, offering little resistance when pierced with a fork.

When the meat is cooking, put the olives, parsley and grated lemon zest on a cutting surface and chop together finely. Refrigerate until ready to use. Remove the roast from the oven. Transfer the meat to a cutting surface and cover with a piece of aluminum foil. Degrease the cooking juices. Puree about 1/2 cups and pour back into the remaining juices. Adjust the seasonings with more salt and pepper if needed. Cut the meat across the grain in thin slices. Put into the sauce. Keep warm on low heat.

Cook the orzo according to package directions. Drain well. Pour into a large serving bowl. Toss with the olive mixture and some of the sauce. Spoon onto serving plates along with the meat. Serve extra sauce to

the side.

NOTE: Use a vegetable peeler to remove strips of the lemon zest, removing only the yellow part of the peel.

—Adapted from "How to Cook Meat" by Chris Schlesinger & John Willoughby.

SUNDAY POT ROAST WITH CARAWAY AND GREEN APPLES

About 6 servings
1 tablespoon olive oil
1 (3 to 4 pound) boneless beef chuck roast
1/2 teaspoon kosher salt
1/2 teaspoon coarsely ground black pepper
2 medium yellow onions, peeled, halved and thinly sliced
1/2 cup cider vinegar
3 bay leaves
1 tablespoon caraway seeds
1/4 teaspoon dried thyme
1/2 teaspoon dried rosemary
1/4 cup packed brown sugar
1 can (14 ounces) beef broth plus water to equal 2 cups
3 Granny Smith apples
3 tablespoons flour
1/3 cup water
Cooked yolk-free egg noodles

Optional: 2 tablespoons coarsely chopped parsley
Preheat oven to 325 degrees. Heat the olive oil in a heavy Dutch oven over medium heat. When the pan is heating, dry the meat with paper towels. Sprinkle generously with salt and pepper. Place in the pot and brown well, about 5 minutes per side. Remove from the pan. Turn the heat to medium-low. Put the onions into the pan and sauté until translucent and golden, about 10 minutes. Turn the heat to medium-high. Deglaze the pan with the vinegar, stirring to loosen any browned juices from the bottom of the pan. Put the meat back into the pan. Add the bay leaves, caraway seeds, thyme, rosemary, brown sugar and broth-water mixture. Bring to a boil. Cover and put on center rack of preheated oven. Cook 1 hour.

Remove the pan from the oven and turn meat over. Recover and continue cooking 1 hour. While the roast is cooking, peel the apples, halve and core. Cut each half into 3 slices. Arrange around the roast, basting with the liquid. Recover the pot and cook 15 minutes. When the meat is fork-tender, remove from the pan to a cutting surface and cover with aluminum foil to keep warm. Transfer the apples with a slotted spoon to a bowl and keep warm. Bring the cooking liquid to a boil. Whisk together the flour and 1/3 cup water; whisk about half of the mixture into the boiling liquid, reduce the heat and simmer 5 minutes. Add the thickener if necessary. Carve the pot roast into thin slices across the grain. Toss the cooked noodles with the parsley and some of the sauce. Divide among serving plates, spooning the pot roast and apples to the side. Spoon the sauce over the top.

—From "How to Cook Meat" by Chris Schlesinger & John Willoughby.

MAMMA MIA'S POT ROAST

8 servings
3 medium cloves garlic, peeled and finely chopped
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
About 3 pounds pot roast
2 tablespoons olive oil
1 medium onion, peeled and coarsely chopped
3 medium carrots, peeled and coarsely chopped
3 medium stalks celery, coarse-

ly chopped
1/2 cup dry red wine
1 can (14.5 ounces) peeled and diced tomatoes, undrained
1 can (10.5 ounces) condensed French onion soup
2 teaspoons dried rosemary, crushed
1/4 cup coarsely chopped Italian parsley leaves
Preheat oven to 325 degrees. In a small bowl, combine the finely chopped garlic with the salt and pepper. Mash to a coarse paste with a fork. Rub into the surface of the roast. Heat the oil in a 5- to 6-quart Dutch oven over medium heat. When the pan is hot, brown the roast on all sides. Put the onion, carrots and celery into the pan around the roast. Stir until the vegetables begin to soften, about 5 minutes. Pour the wine into the pan and bring to a boil; cook 3 minutes. Then add the tomatoes, onion soup and rosemary. Bring back to a boil. Cover the pan and place on center oven rack. Bake until fork-tender, about 2 1/2 to 3 hours. Turn the roast halfway through the cooking time. Remove the pot roast from the cooking liquid and cover with aluminum foil to keep warm. Degrease the liquid. Thinly slice the roast. Put the vegetables in the parsley. Carve the meat across the grain and spoon the sauce over it. Serve with mashed potatoes or cooked noodles.

—From "The Soup Mix Cookbook: 375 Short-Cut Recipes Using Dry and Canned Soups" by Diane Phillips.

ENCHILADA POT ROAST

6 to 8 servings
1 tablespoon light olive or vegetable oil
About 3 pounds pot roast
1 medium onion, peeled and coarsely chopped
2 medium carrots, peeled and coarsely chopped
2 medium ribs celery, coarsely chopped
1/2 cup cream or white buttermilk mushrooms, cleaned and thinly sliced
1 can (14.5 ounces) Mexican stewed tomatoes
1 can (10 ounces) enchilada sauce
1 tube (12 ounces) beer
1 can (4 ounces) diced green chilies, drained
1 tablespoon lime juice
1/2 teaspoon Tabasco sauce (or to taste)
Salt to taste
Freshly ground black pepper to taste

Preheat oven to 325 degrees. Heat the oil in a heavy Dutch oven over medium-high heat. When pan is hot, brown the roast on both sides. Add the onion, carrots, celery and mushrooms. Cook 5 minutes, stirring the vegetables often. Pour the tomatoes, enchilada sauce and beer into the pan; add the green chilies. Bring to a boil, cover and place on center oven rack. Cook 1 hour. Turn meat over, recover and continue baking about 1 1/2 hours, or until the meat is fork-tender. Remove the meat from the pan; cover with aluminum foil. Degrease the cooking liquid. To thicken, puree about half of the solids in a blender or food processor, then stir back into the liquid. Reheat, season with lime juice, Tabasco, salt and pepper. Slice the meat across the grain. Spoon the sauce over the meat. Serve with lots of rice, noodles or mashed potatoes.

This black forest cake recipe uses convenient, simple foods

By Linda Cicero
The Miami Herald

Adeline Paton of Elyria, Ohio, asked for help finding a Black Forest cake recipe using flavored gelatin. This is not your German grandmother's chocolate kirsch torte, but a quick and tasty blend of the same flavors made with convenience foods.

"When I saw the request, I was in the process of making the cake," e-mailed Dr. Carol. The recipe is from the 2001 Veterans of Foreign Wars cookbook, "Home for the Holidays" (Potomac).

BLACK FOREST CAKE

1 box devil's food cake mix
1 (3-ounce) package cherry gelatin
1 cup water, boiling
1 (20-ounce) can cherry pie filling
1 (8-ounce) container whipped topping, room temperature
1 box vanilla instant pudding
1/2 cup milk
Preheat oven to 325 degrees. Prepare and bake devil's food cake according to package directions in a 9-by-13-inch pan; let cool. Mix gelatin and water until dissolved. Poke holes all over cake and slowly spoon on gelatin. Spread pie filling on top. Mix together whipped topping, pudding mix and milk; gently spread over cherries. Chill thoroughly and keep refrigerated until ready to serve. Makes 20 servings.

Ruth Cooper e-mailed us this recipe from the Food Network's Web site (www.foodtv.com). We adapted the directions slightly.

GOOD EATS MEATLOAF

6 ounces garlic-flavored croutons
1/2 teaspoon pepper
1/2 teaspoon cayenne
1 teaspoon chili powder
1 teaspoon dried thyme
1/2 onion, roughly chopped
1 carrot, peeled and broken 3
whole cloves garlic
1/2 red bell pepper
18 ounces ground sirloin
18 ounces ground chuck
1 1/2 teaspoons kosher salt
1 egg
For the glaze:
1/2 cup ketchup
1 tablespoon ground cummin

How to impress your guests

By Liz Atwood
The Baltimore Sun

Looking for an easy way to impress your dinner guests? Smithfield Packing Co. suggests serving a crown pork roast: Cut two pieces of boneless pork loin roast to the height of baby back ribs. Stand the loins on end and band together with butcher string. Stand the ribs up and

Cook's corner

Dash Worcestershire sauce
Dash hot pepper sauce
1 tablespoon honey

Heat oven to 325 degrees. In a food processor, combine croutons, pepper, cayenne, chili powder and thyme. Pulse until the mixture is finely textured. Place this mixture into a large bowl. Combine the onion, carrot, garlic and red pepper in the food processor bowl. Pulse until the mixture is finely chopped, but not pureed. Combine the vegetable mixture and meats with the crumb mixture, salt and egg. Combine thoroughly but avoid squeezing the meat. Form into loaf shape on a parchment paper-lined baking sheet with sides. Begin baking. Combine the ketchup, cummin, Worcestershire, hot pepper sauce and honey. Brush onto the meatloaf after about 10 minutes. Bake about 90 minutes total, until meatloaf registers 155 on an instant-read thermometer. Makes 12 servings.

Marjorie M. Jennings of Vero Beach sent this recipe, one of my favorites among all the readers' meatloaf recipes I've tried in the past two months.

POT ROAST MEATLOAF

1 pound ground beef
1 pound ground pork
1 envelope dry onion soup mix
1 egg
1/2 cup milk
1/4 cup uncooked quick oatmeal
1 small onion, finely chopped
Salt and pepper to taste
2 (10.75-ounce) cans beef gravy
3 slices uncooked bacon (optional)
4 to 6 medium-size potatoes, peeled and halved
8 whole carrots
Preheat oven to 350 degrees. Combine meat, soup mix, egg, milk, oats, onion, salt and pepper. Shape into a loaf in a roasting pan. Mix gravy with 1/2 can water and add to pan. Drape bacon slices over meatloaf if desired. Place potatoes and carrots around the meatloaf. Cover and bake 1 1/2 hours. Uncover and bake 10 more minutes to brown. Makes 8 servings.

Tidbits for cooks

around the loins with the meat side of ribs facing in. The ends together with butcher string. Trim out approximately 1 1/2 inches of meat between the top of each rib using kitchen shears or a knife. Roast in the oven at 350 degrees until internal temperature reaches 155 degrees.



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Dinner can be served in 35 minutes

By Renee Schettler
The Washington Post

SHRIMP WITH SPICY FRUIT SALSA

To make a salsa, combine 1/2 cup each mango, papaya and pineapple; set aside. To make a vinaigrette, whisk together the 1 tablespoon each freshly squeezed orange and lime juices, 2 teaspoons of olive oil and fresh cilantro, 1/4 cup five oil and 1/4 cup hot chili pepper, seeded and finely chopped. Pour almost all of the vinaigrette over the fruit and toss gently. Cover and refrigerate. Rinse and dry 12 ounces

large, peeled and deveined shrimp. Season with salt and black pepper. In a large skillet or wok over medium-high heat, heat 1 tablespoon canola oil until hot but not smoking. Add the shrimp and cook, turning once, until pink on each side, curled and almost evenly colored throughout, 2 to 3 minutes per side, depending on the size. Remove from the heat. To serve, spoon some of the fruit salsa onto the center of each plate. Fan the shrimp around the salsa. Drizzle the remaining vinaigrette over the shrimp. Serve immediately. Recipe from "Charlie Trotter Cooks at Home"

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Don't overlook winter-friendly parsnips -- but cook first

By Cindy Hoodel
The Kansas City Star

Parsnips are sweeter than turnips and less starchy than potatoes. Restaurant chefs love them and use them all winter long. So why are parsnips so overlooked by home cooks?

It probably doesn't help that they look like amaranth, misshapen carrots. Or monster dandelion taproots. What's more, they have to be cooked -- a huge handicap in a nation of salad bar grazers who eat even rock-hard cauliflower and spongy zucchini raw.

Geography also plays a role. Parsnips don't thrive in hot-summer climates, which rules them out as a backyard or farmers market crop in many regions. But their unique flavor and versatility make them worth seeking out in cold-weather months. Grocery stores that have a good selection of specialty produce are one place to look.

You'll also find them in restau-

rants that offer seasonal menus. That's because parsnips are a true winter crop: The sweet, tender roots don't develop their full flavor until after they've been zapped by a hard frost. What's more, parsnips can be left in the ground and harvested as needed until spring -- a rare example of just-in-time efficiency in the vegetable world.

"I love parsnips personally," says Celina Tio, executive chef of American Restaurant in Kansas City, Mo. "They are real earthy and fragrant. ... They are good in winter because of their heavier flavor."

Tio likes to pair parsnips with lamb and truffles or fish.

At Kansas City's Cafe Allegro, chef de cuisine Michael Shibel often pairs parsnips with scallops or salmon. Although they can be prepared several ways, he says, "I like the sweetness when you roast them."

When Cody Hogan, chef de cuisine of Lidia's Kansas City, needs

parsnips, he tells the cooks to "get the white carrots." Hogan often uses parsnips in combination with other ingredients because "they add a really nice sweetness to things." He describes the pale roots as having a "very clean taste" that lacks the bitter note of turnips.

Parsnips should be quite firm to the touch; if they bend, give them a pass. Bumps and ridges make peeling difficult but don't adversely affect taste. Very thick parsnips (more than 2 inches wide at the shoulders) have woody cores that should be removed before cooking. Store parsnips unwashed in a plastic bag in the fridge for up to two weeks.

Peel parsnips like carrots. Cut off and discard the stem ends and tips. To remove the cores of very large parsnips, quarter each parsnip lengthwise, then slice off the core with a sharp knife.

Parsnips can be prepared much the same way as carrots: You can boil them, roast them or glaze

them but in slightly less time. Add parsnips to vegetable soups or use them alone to make cream of parsnip soup.

Parsnips are low in calories and high in fiber. They contain vitamins C, calcium and potassium.

ROOT VEGETABLE PUREE

- Makes 6 servings
- 1 cup peeled, chopped Yukon Gold potatoes
 - 1 cup peeled, chopped parsnips
 - 1 cup peeled, chopped rutabaga
 - 2 medium turnips, peeled and chopped
 - 2 cups heavy cream
 - 1 cup (2 sticks) butter, softened
 - Salt and pepper to taste
- Place the vegetables in a large pot. Cover with water and cook until tender. Drain the vegetables and press them through a potato ricer, or mash them. Stir in cream and butter. Season with salt and pepper.

— From Jennifer Maloney, executive chef, Cafe Sebastienne in Kansas City, Mo.



This meat loaf is a tender and flavorful way to serve venison.

Put venison on your table

Taste of Home

If you have a hunting enthusiast in your circle of friends and family, here's a delectably different game recipe to enjoy. It's from Liz Gilchrist, of Bolton, Ontario, and was featured in Taste of Home magazine. Gilchrist says her husband is a deer hunter and, every year, she looks forward to a freezer full of venison. This meat loaf is one of her favorite ways to serve the meat. Even folks who don't eat venison on a regular basis ask for seconds, she says.

VENISON MEAT LOAF

- 2 eggs
- 1 can (8 ounces) tomato sauce

- 1 medium onion, finely chopped
- 1 cup dry bread crumbs
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1 1/2 pounds ground venison
- 2 tablespoons brown sugar
- 2 tablespoons spicy brown mustard
- 2 tablespoons vinegar

In a large bowl, lightly beat eggs. Add tomato sauce, onion, crumbs, salt and pepper. Add venison and mix well. Press into an ungreased 9-by-5-by-3-inch loaf pan. Combine brown sugar, mustard and vinegar. Pour over meat loaf. Bake, uncovered, at 350 degrees for 70 minutes. Makes 6-8 servings.

This veal gorgonzola would tempt anybody's taste buds

By Linda Gassenheimer
The Miami Herald

Juicy veal cutlets with a tangy Gorgonzola sauce is a perfect marriage of ingredients typical of the Lombardy region of northern Italy, where lush green pastures, fresh mountain air and cool streams produce excellent dairy products and wonderful veal. Gorgonzola is a cow's milk cheese named for the town of Gorgonzola in Lombardy. Like its cousins Roquefort and Stilton, it has a piquant flavor and blue veining produced by mold spores that age with the cheese. You can find domestic Gorgonzola, crumbled and ready to use, in the supermarket.

The veal and pasta take just minutes to make. Get all of the ingredients ready before you start cooking and serve the meal immediately.

This meal contains 606 calories per serving with 35 percent of calories from fat.

VEAL GORGONZOLA

- 3 tablespoons flour
- Salt and fresh ground pepper
- 2 (6-ounce) veal cutlets
- Olive oil spray
- 1/2 cup skim milk

Dinner in minutes

2 1/2 tablespoons crumbled Gorgonzola cheese

Place flour on a plate and season with salt and pepper to taste. Dip the veal in flour, coating both sides; shake off extra. Heat small, nonstick skillet over medium-high heat and spray with olive oil. Brown cutlets one at a time, 2 minutes on the "first" side, 1 minute on the second. Transfer to a serving dish; season with salt and pepper. Add milk to skillet and scrape up brown bits on the bottom, about 30 seconds. Add the Gorgonzola and stir to melt. Taste; add pepper if desired. Spoon over cutlets and serve. Makes 2 servings.

Fresh Linguine with Sweet Pimentos

3 ounces spinach linguine
1 teaspoon olive oil
3/4 cup drained sweet pimento, cut into 1/4-inch strips
Salt and freshly ground pepper
Cook linguine in boiling water, 3 minutes if fresh, 9 minutes if dried. Drain and return to pot with about 2 tablespoons cooking water. Add oil and pimento; season to taste. Toss well. Makes 2 servings.

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FEB 20 2002

FOOD & HOME

Screen savers don't save energy, just screens

By Ken Sheinkopf
The Orlando Sentinel

QUESTION: Do computer screen savers save energy? My roommate says yes, and he always leaves his computer turned on, but I've heard that they don't save energy. We split the utility bill so I have a vested interest in this. Who is right?

ANSWER: You are. The word "save" in screen savers doesn't refer to energy. Screen savers prevent damage to the computer screen phosphors when the monitor is left on for long periods of time where nothing is changed on the video display. That's what they were designed to do. A screen saver protects your screen but can increase computer energy use. Turning computers off when they are not needed makes more sense than ever.

Here are suggestions:
• Set your computer's energy-saving software to shut off the monitor automatically when a computer is dormant for more than 10 minutes. Because a monitor often uses twice as much energy as the computer (typically 100 watts for the monitor and 50 watts for the PC), this step can produce big savings. This can be done with Windows 95 and 98 systems under the control panel settings for the screen saver. With Windows 2000, you can make the setting by right-clicking the background and clicking on the screen-saver tab and making the changes. Macintoshes can be managed by clicking on the Apple, going to the control panel and selecting "Energy Saver."
• Disable your screen saver.

Home energy Q&A

You're not saving energy. The screen saver also can stop your computer from automatically powering down into a sleep mode.

• Turn off your computer at the end of the workday. Macintosh and newer Windows operating systems let you schedule their operation so your computer can be off all night and back on, wait-

ing for you in the morning. A computer left on all night is subject to voltage fluctuations, lightning strikes and other problems. Even computers with an uninterruptible power supply are susceptible to voltage spikes associated with electrical storms. A computer left on all night for a year will use 300 kilowatt-hours of energy. Keep the monitor on too and the wasted energy goes up to 900 kWh per year. That's about \$90 a year at current rates.

Woman comes through with hot slaw

By Ellen Hawks
The Baltimore Sun

Josephine C. Elsen of Wheaton, Ill., requested a recipe for "a wonderful comfort food which my mother made and which was called Hot Cabbage Slaw. Please help me find it." Joyce Flynn of Hagerstown, Md., submitted a recipe that tester Laura Reiley chose. Flynn notes

Recipe finder

the recipe came from the 1950s' Betty Crocker Cookbook.

HOT CABBAGE SLAW
2 tablespoons butter
2 eggs slightly beaten
1/4 cup white vinegar
1/2 cup milk
1/4 teaspoon dry mustard
1 1/2 to 2 tablespoons sugar

1/2 teaspoon salt
1/8 teaspoon paprika
Dash of pepper
5 cups shredded raw cabbage
Mix ingredients, minus cabbage, in a deep pan or skillet. Cook over low heat until slightly thickened, stirring constantly, about 5 minutes. Add cabbage. Heat but do not cook. Serve immediately.
Serves 6.

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Fettuccine in cream sauce can be low-fat

By Susan Selasky
Detroit Free Press

Recipes that do double-duty as main and side dishes are keepers. We found this recipe for Fettuccine with Artichoke Sauce listed as a side dish in Better Homes and Gardens' "Pasta: Cooking for Today" by Mary Major Williams (Meredith Books, \$15.95). After a quick review, though, we knew it would work as a hearty, quick main dish.

The recipe is simple and calls for ingredients most of us have on hand: dried pasta, onions, dried herbs and milk. Fettuccine is tossed with a basic white sauce that becomes an herb-artichoke sauce with the addition of chopped artichokes and seasoned with basil or oregano and parsley. The sauce can be made while the pasta is cooking, making this meal ready in less than 20 minutes.

Pastas with cream sauces are great, but often are loaded with fat. This sauce can be made using low-fat or even fat-free milk because flour and cheese thicken the mixture, bringing it to a sauce consistency. As a main-dish serving, total fat is 9 grams and 6 grams as a side dish. To serve as a side-dish, halve all the ingredients except the olive oil. Serve with a loaf of crusty bread and a crisp green salad for a complete meal.

FETTUCINE WITH ARTICHOKE SAUCE
Makes 4 generous servings.
8 ounces dried fettuccine or linguine
1 tablespoon olive or cooking oil
1/2 cup chopped onion
2 cloves garlic, peeled, minced
3-4 tablespoons all-purpose flour
1/2 teaspoon dried basil or oregano, crushed
1/4 teaspoon salt
2 cups 2-percent milk, plus 1 to 2 tablespoons more if needed
1 can (14 ounces) artichoke hearts, drained and cut up
4 tablespoons grated Parmesan or Romano cheese
Garnishes:
Snipped parsley
Coarsely ground black pepper
Tomato wedges
Parsley sprigs

Cook the pasta according to the package directions and drain.
While the pasta is cooking, prepare the sauce. In a medium saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until the onion is tender, 3-4 minutes. Stir in the flour, basil and salt. Add 1 cup of the milk all at once. Cook and stir until thick and bubbly. Stir in the artichoke hearts, Parmesan cheese and 1 tablespoon parsley; heat through. If necessary, stir in additional milk to make desired consistency. Spoon the cooked and drained pasta onto individual plates or a large platter. Ladle the sauce over the hot pasta. If desired, sprinkle with additional snipped parsley and freshly ground black pepper. Garnish with tomato wedges and parsley sprigs.

Keeper of a big brother's memory

Minico's Eric Adams is one of the best wrestlers in the state. His gritty determination, passion and work ethic are among his biggest assets.

And the junior 112-pounder has another weapon - a dead brother's love.

And he will surely be taking that to the state wrestling tournament, which kicks off Thursday at the Idaho Center in Nampa. Because more than anything, Eric has a desire to live up to the standards set by Josh, who died Aug. 15, 2001, in a single-vehicle crash north of Rupert.



THOMPSON'S
TIMEOUT
Scott Thompson

Josh, 24, left behind a widow, Shannon Adams; a son, Benjamin Allen; and a daughter, Joshlyn Grace, who he never got to meet since she was born four months after his untimely death.

"I would like to place well in his memory," said Eric, who is seeded fourth in the 5A 112-pound class. "He pushed me to go as far as I can go and he put pressure on me to be the best I can be."

Though Eric has been left with just the memory of Josh's motivation, it has been enough.

He is among the favorites for an individual state championship, while helping the Spartans win a team title.

"Eric has always had a lot of success," Minico coach Brad Cooper said. "But he seems more focused. I think Josh was a big inspiration on Eric. He was a pretty inspirational guy."

Josh, like Eric, was a natural talent on the mat. But a car crash between his freshman and sophomore seasons sidelined him with a serious neck injury. Doctors told him to never compete in a contact sport again.

"But he began thinking, 'Is it worth it, protecting my neck and not doing something I love?'" Eric recalled his older brother saying.

Josh finally received a medical clearance to wrestle his senior year. After missing two years of mat time, he didn't miss a beat, finishing fifth at state.

"Josh was just such a natural," Cooper said. "He missed two years and he was still one of the best wrestlers in the state. I think he could have wrestled in college if he had missed that time. Eric has a lot of the same attributes as Josh."

Among those is the ability to grow stronger from adversity, including his brother's death.

"Josh is how I got past it," Eric said. "If something happened to him, he'd just pick up and move on. That's what he did and that's what I'm trying to do."

Eric said he is more light-hearted than Josh and just months after his older brother's death, Eric laughs and smiles at Josh's memory without a trace of grief, although it's surely there.

"He was intense about everything he did," Eric said. "If he believed in something, he'd stand up for it no matter what. I'm a joker and I think you just have to have joy. It's a healer that will last forever."

Eric also takes consolation on the mat.

"This is my life," he said. "It's what I love to do. All football season, everyone gets mad at me because I'm counting down - two more games till wrestling, one more game till wrestling. All the aspects of everything you do in life apply to wrestling. And vice-versa. Everything you do in wrestling applies to life."

And then he grows serious for a moment.

"Someday I'd love to be able to live up to his memory," he said.

He may be the only one who doesn't know it, but he already is.

Times-News Mini-Casita sports-writer Scott Thompson's column appears on Wednesdays. Send Scott any story ideas, tips and suggestions at stthompson@magicvalley.com or 677-4042, Ext. 639.

Spartans ride momentum into state tourney

By Scott Thompson
Times-News writer

The Minico Spartan wrestling team is a perfect 6-0 in tournaments this year.

It's not a streak the Spartans want to see come to an end at the Idaho 5A tournament, which kicks off Thursday at the Idaho Center in Nampa.

"We all can't all be individual champions," Minico coach Brad Cooper said. "But if we all wrestle as best and as hard as we can, we could all become champions."

Cooper said that Skyline, Centennial, Eagle, Idaho Falls and Meridian are all going to be among the favorites to win the

team title.

And Minico is right in that mix. And maybe even out front.

Centennial, Eagle and Meridian all competed at Minico's Red Halverson Memorial Tournament, which the Spartans narrowly won last month.

That experience should help once the state tournament gets under way.

"I think all the kids have now seen how important each match is," Cooper said. "If one kid didn't get a major decision and instead just got a decision, we don't win that

State Wrestling Tournament

When: Thursday-Saturday
Where: Idaho Center, Nampa
• Matches begin at noon on Thursday for 4A and 5A; 3:30 p.m. for all others

tournament."

Leading the charge for the Spartans are Jeff Anderson and Josh Anderson - who have a lot in common.

They are both seniors with the same high grade-point averages, work ethic and spotless records.

They are not, however, related.

But both are the top seeds in their respective weight classes, with Josh (34-0) wrestling at 152 pounds and Jeff (35-0) coming in at 160 pounds.

The duo's work ethic stands out to Cooper

as the main reason both are undefeated.

"I think it really does," Cooper said. "They were the only ones who wrestled for seven weeks this summer."

Both wrestled for Team Idaho at the Junior Nationals in Fargo, N.D.

And Jeff, who did not place at state last year, said that experience is the reason for his success this year.

"It taught me a lot," he said. "That's why this year I've done so good. And Josh will tell you the same thing."

It also helps that he's wrestling at the proper weight class instead of above his weight.

Please see WRESTLING, Page D2

Hornets sew up state berth

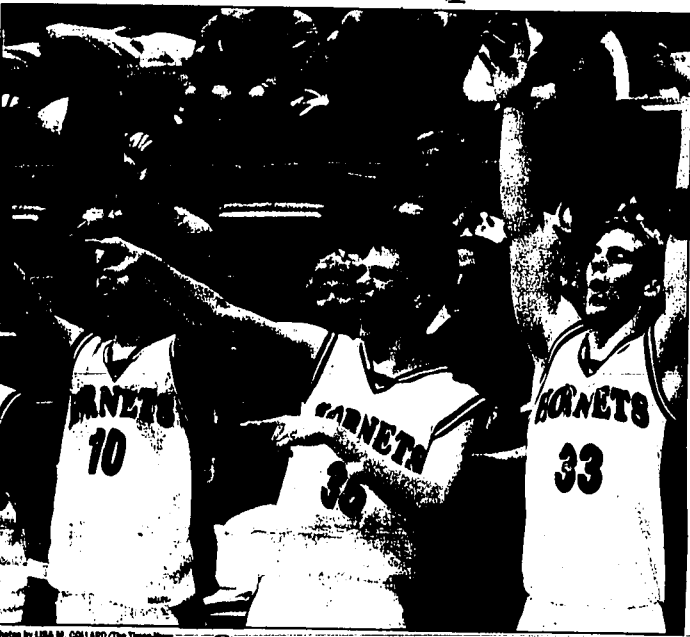


Photo by USA M. COLLARD/The Times-News

Left, Declo players, from left, Joshua Boehler, Wade Stoker and Jordan Bagwell celebrate their win over Gooding Tuesday night moving them into next week's Idaho 3A Boys Real Dairy Basketball Tournament at Meridian High School.

Lower left, Declo's Billy Alphin puts up a shot over Gooding wing Levi Novis in Declo's 63-46 win Tuesday night at the 3A District Four Tournament at College of Southern Idaho. The win secured a berth to the state tournament for the Hornets, who face Filer tonight at 7 p.m.

Gardner survives cold night in wild

By Tim Dahlberg
The Associated Press

IDAHO FALLS - Exhausted from trying to find a trail and his clothes frozen, Rulon Gardner just wanted to sleep. Not too long, though, for with deep sleep would come certain death.

Dozing off in the snow, he dreamed of a warm bath and sitting beside a heater at his family's farm.

Then he awoke to the frightening reality - he was soaking wet and all alone in the Wyoming wilderness, on a night when the temperature would drop to 25 below zero.

"I said to myself, 'Be strong and be focused and don't give up,'" the 30-year-old Gardner said Monday from his hospital bed at Eastern Idaho Regional Medical Center, where he is recovering from frostbite.

The words were very similar to those Gardner used two years ago at the Sydney Olympics when he electrified America by beating Russian champion Alexander Karelin for the wrestling heavyweight gold medal. Karelin had not lost an international match in 13 years.

That was for flag and glory. This was life and death.



Rulon Gardner

Second-quarter run lifts Declo

By John Derr
Times-News writer

TWIN FALLS - Things looked good for Gooding early, but turned poorly late.

A second quarter run by Declo was the difference as the Hornets (11-12) earned a state tournament berth with a 63-46 victory over the Senators (17-7) in the 3A Boys District Four tournament Tuesday at the College of Southern Idaho.

"Our backs were against the wall and we had to win," said Declo's Billy Alphin, who tossed in a team-high 11 points. "We haven't been in this position for awhile."

Declo advanced to the district championship game against Filer tonight at 7 p.m. Filer defeated the Hornets 73-69 on Monday. If the Hornets win, a final game will be held Thursday.

"We are already going to state, we will just go out and have fun and try to get a win," said Marc Christensen, who had 11 points for Declo.

Alphin's 3-pointer midway through the second period put the Hornets up by four, but strong defensive pressure by the Senators started to pay off. Seamus Campbell's steal and lay-up and a pair of baskets from Henry Lozada put Gooding up by one after the first period.

Two shots from beyond the arc by Campbell and Jake Garcia gave the Senators the 18-14 lead as things seemed to be going their way. It wouldn't last.

The Hornets, kept out of the key by a tight Gooding defense, finally started to convert in the paint.

"We were pretty impatient on the offense end and didn't take care of the ball," Gooding coach

Joe Messick said.

With two starters in foul trouble, Wade Stoker and Terry Darrington came off the bench to chip in five points each to lead a 15-2 Declo run. Christensen, who dished out a handful of assists early, nailed a 3-pointer and Spencer Glenn hit a pair of free throws as the Hornets took the 31-22 lead at the half.

"We started to run our offense and play better defense," Alphin said.

Every Gooding run in the second half was answered by a Declo score. Lozada, who came off the bench to toss in a game-high 16 points, chipped in five in the third quarter as the Senators cut the deficit to seven.

Trae Jones (nine points) and Alphin made jumpers and the Hornet lead was back to 10. Declo led 43-31 heading into the

Please see DECLO, Page D2

Kwan leads after short program

By Bob Ford
Knight Rider News Service

SALT LAKE CITY - Michelle Kwan took the lead in the ladies' Olympic figure skating championship with a beautiful short program Tuesday night before an adoring crowd. But longtime rival Irina Slutskaya of Russia is close behind, hoping to deny Kwan the gold medal when the competition finishes with the long program Thursday night.

"I felt real calm," Kwan women's hockey crashes - D4
showdown - D5

Once she did, Kwan was rewarded with a full slate of 5.5s for her artistry, but her technical marks were not quite as strong as those for second-place Slutskaya. Americans Sasha Cohen and Sarah Hughes are close behind, along with Russian Maria Butyrskaya, and all are in position to land a medal.

Slutskaya, 21, skating to an elegant serenade by Schubert, was nearly flawless. Her jumps were high and clean, and her footwork and spin combinations were exceptional, particularly her closing spin that

Please see KWAN, Page D4



Michelle Kwan celebrates after her performance in the women's short program in Salt Lake City Tuesday.

Bobbitt struggles to rediscover touch

By Kevin Hall
Times-News writer

TWIN FALLS - What has happened to Tony Bobbitt?

The College of Southern Idaho 3-point specialist's sweet shooting touch has soured.

Bobbitt, a preseason All-America who has verbally committed to play at the University of Cincinnati next winter, has just nine 3-pointers in his last five outings (9-of-31).

At 29 percent, that's a touch below his season average of 37.8 percent from behind the arc.

Shooters are known to experience slumps, as its seems so with Bobbitt. But other elements of

the sophomore's game also seem to be out of sync. He has committed several "dumb" fouls as of late and he's had nine turnovers in CSU's last two games at Snow College and Treasure Valley Community College.

But it's been his questionable shot selection, through torture," Gardner said. "He can shoot the ball from anywhere on the court against anybody in the country and people know that

"He's taking bad shots and he's relying too much on taking shots," Beach said. "He can shoot the ball from anywhere on the court against anybody in the country and people know that

Please see CSI, Page D2

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SPORTS

Pilots pull off upset at Wendell

The Times-News

WENDELL - Mark Black scored 22 points and Zach Simmons added 15 as Glennis Pilots defeated the...
Local sports
Cole Darrington and Corey Hill had 13 points apiece for the Pilots (15-8)...

onship Tuesday night in Pocatello. "We had a shot to win it," Minico coach Mike Graefe said. "But it just didn't happen. We were out of sync."

"Whitney has kind of been struggling lately," Cato said. "It was nice to see him to loosen up a bit and it opened things up a bit for Cooper."

Northwest Christian School Tournament
Twin Falls Christian Academy 69, Riverview Christian 47, Twin Falls Christian Academy 61, Country Christian 28

SPORTS IN BRIEF

Twin Falls baseball team meets today

TWIN FALLS - The Twin Falls Bruins baseball team is holding a meeting at 7:30 p.m. today in the high school cafeteria for all students - and their parents - interested in trying out for the team.

Wildcat baseball holds weekend practices

FILER - Tryouts and practices for the Filer High baseball team will take place on Friday from 3:30-5:30 p.m. and on Saturday from 9:30 a.m. to noon and 1:30-3 p.m.

Twin Falls men's softball holds meeting

TWIN FALLS - The Twin Falls Parks & Rec Department will hold an organizational meeting for men's softball on Thursday at 7 p.m. at the Parks & Rec building on Maxwell Avenue.

Pacers, Bulls swap seven players

INDIANAPOLIS - Indiana Pacers president Donnie Walsh insisted he wasn't shopping Jalen Rose, but he would listen to offers. He heard one he liked Tuesday.

Tyson takes step toward license in D.C.

WASHINGTON - Mike Tyson took the first round in what figures to be a long battle to fight Lennox Lewis in Washington. The D.C. Boxing and Wrestling Commission voted 3-0 Tuesday to take the first step toward granting Tyson a boxing license, setting the stage for a possible June 8 bout at the MCI Center.

Limo driver bled to death from gunshot wound

NEWARK, N.J. - A limousine driver bled to death after being shot at the estate of former NBA star Jason Williams last week, authorities said Tuesday.

Police cite Bob Gibson for assault

OMAHA, Neb. - Baseball Hall of Fame pitcher Bob Gibson was cited for assault after a case of possible road rage. Publishing said the citation started Saturday in traffic in Omaha, and ended about 10 miles away after a fist fight at an Interstate 80 gas station in Sarpy County.

Wrestling

Continued from D1
Both also have plenty of determination. Last year, Josh dislocated his elbow and had to have surgery, but came back just in time to qualify for the state tournament, in which he finished third.

5A Region III Tournament

Highland 59, Minico 57
POCATELLO - Tim Wience scored 19 points to lift Highland over Minico 59-57 to win the Boys 5A Region III championship.

CSI

Continued from D1
so they're trying to do some different things guarding him. "He needs to take the ball more to the basket. He's capable of doing it. He either gets fouled or he scores when he takes the ball to the basket. We're going to pound it into his head he needs to do that more."

Magic Valley Conference Tournament

Hagerman 59, Murtaugh 56
MURTAUGH - Hagerman punched its ticket to the boys state tournament Tuesday, defeating Murtaugh 59-56 at the annual Magic Valley Conference Tournament in Murtaugh.

4A District Four-Five-Six Tournament

Burley 45, Bonneville 34
IDAHO FALLS - Jacob Kay scored 14 points and Cole Nelson added 13 as Burley defeated Bonneville 45-34 in the berth to next week's 4A state tournament at Albion College in Caldwell.

Foot forces Arnold out

Trey Arnold has been the star of his days as a Golden Eagle. Recurring pain and discomfort in his still-injured left foot has forced Arnold to forego the remainder of the season and opt for a third surgery of the foot next week, said Beach.

Throw-ins

Gonzaga is the latest school to join the growing list of suitors for guard Ricky Clemons. Others include Utah, North Carolina State, Louisville, East Carolina among others. ... CSI has turned up the recruiting on stand-out forward Brandon Roy out of Garfield High in Seattle.

Include Utah, North Carolina State, Louisville, East Carolina among others.

CSI has turned up the recruiting on stand-out forward Brandon Roy out of Garfield High in Seattle. Beach called the 6-foot-6, 175-pound, top-50 recruit in the country and assistant coach Jay Cyrac was in Seattle again on Tuesday to watch Roy. Roy played AAU basketball with CSI center Josh Williams and has played against Tim Ellis as well.

Gardner

Continued from D1
hands and feet warm so I tried to protect my hands and face." Doctors didn't give him much hope. Usually in severe fibromia cases, toes and fingers don't make it. Without toes, he couldn't wrestle again.

Friday morning, Gardner tried to move himself into the sun

Friday morning, Gardner tried to move himself into the sun in hopes it would melt the ice that covered his feet and clothes. Exhausted and fragile, he could go only get about 15 yards from his resting place. That was enough for a search plane to spot him. The pilot dropped a warm coat, but Gardner was disoriented and couldn't find it.

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SCIC wrestlers head to state tournament

By Joe Sunnen
Times-News writer
If things go well for the Declo High wrestling team at the 3A state tournament this week, the "survivor model" could be sleeping four or five deep by Friday night.

Joining Clark as a top-seed is Hornet teammate Ian Webb. The 171-pounder is a class to take home a title in a weight class that graduated its top six finishers last season.

3A Area
Ones to Watch
103 - John Clark, Declo
112 - Lance Gillette, Gooding
119 - Lance Nebeker, Gooding
125 - Travis Stone, Gooding
130 - Ranley Koye, Gooding, Tyler Dschaak, Declo
135 - Matt Conover, Wood River
140 - Will Baggs, Buhl; Kevin Rogers, Gooding
145 - Josh Struck, Buhl
152 - Brian Squires, Wood River
160 - Willie Elam, Buhl
171 - Ian Webb, Declo; Joey Silva, Nimberly
189 - Ryan Pereira, Gooding
215 - Troy Pullin, Filer; Esteban Serrano, Buhl
275 - Russell Wiersma, Buhl; Beau Cahoon, Declo
*No. 1 seed in weight class

wet," Wilson said of Elam. "Sirucek at 145 has the best chance because he wrestled the No. 1 seed (Chance Stevenson of Weiser) and he had the kid beat at American Falls. But he got thrown on his back so I lost by one. The thing about it is you can't overlook anyone."

"We're kind of under house arrest down here," Clark said. "All the wrestlers that are still in it end up in the same room and the coaches make sure we get to bed early. The competition gets a whole lot bigger at state."

"Our district is just so tough," Wood River coach Danny Turner said. "Every kid that's going from this district can compete and has a chance to finish in the top six."

have to get by Declo's Beau Cahoon and the semifinals before meeting two-time champion Sky Pruitt of Lakeland.

Matt Conover (135) placed at state as a freshman and hopes to do so again in his junior year. And Casey Markwell keeps up the tradition of the Wolverines sending a 170-pounder to state. Chris Vert (130) takes an at-large bid.

Wrestling

Continued from D1
Both also have plenty of determination. Last year, Josh dislocated his elbow and had to have surgery, but came back just in time to qualify for the state tournament, in which he finished third.

Declo

Continued from D1
Final period. The Hornets were still 12 points with 5 minutes on the clock when the Hornets went into the delay game. Gooding started to foul, but with just four whistles to that point, it took a while to get Declo on the line.

SPORTS

Billups leads Minnesota past Mavs Gruden-less Raiders search for new coach

DALLAS (AP) - Chauncey Billups scored 24 of his career-high 36 points in the third quarter, and Wally Szczerbiak added 31 as Minnesota beat Dallas 117-100.

The victory moved Minnesota, which was without top scorer and rebounder Kevin Garnett, within a half-game of first-place Dallas in the Midwest Division.

Garnett was in South Carolina to attend the funeral of his grandfather on Tuesday morning and was unable to get to Dallas for the game.

Steve Nash scored 24 points, and Adrian Griffin 15 for the Mavericks, who had won eight of their previous 11 meetings with the Timberwolves.

Nets 123, Warriors 115

EAST RUTHERFORD, N.J. - Jason Kidd had 26 points, 12 assists and 12 rebounds for his league-high sixth triple-double, and 44th of his career, to lead the New Jersey Nets to a 123-115 victory over the Golden State Warriors on Tuesday night.

Lucious Harris added 19 points as New Jersey finished with seven players in double figures in winning their third straight game, and sending the Warriors to their eighth straight road loss and 16th in 17 games.

Antawn Jamison and Jason Richardson each had 25 points for Golden State in the wild game in which the Nets opened a 24-point halftime lead and then had to hold off a late charge by the Warriors.

The game also featured 190 shots, 100 rebounds, five technicals, including two against Warriors forward Danny Feron that resulted in his ejection in the third quarter.

Spurs 99, Grizzlies 93, OT

SAN ANTONIO - Tim Duncan scored 23 points, including the last six points in overtime, and had 12 rebounds as San Antonio beat Memphis.

Antonio Daniels added 19 points, David Robinson added 14 points and 14 rebounds for the Spurs, who have defeated the Grizzlies 17 straight times.

Pau Gasol and Shane Battier each scored 26 points for Memphis, which has lost four of its last five.



Minnesota's Chauncey Billups drives past Dallas' Dirk Nowitzki Tuesday in Dallas. Billups scored 36 to lead the Timberwolves to a 117-100 win.

SuperSonics 103, Suns 91

PHOENIX - Rashard Lewis and Brent Barry each scored 18 points as the Seattle beat Phoenix and handed the Suns their fourth straight loss.

Gary Payton added 16 points, Predrag Drobnjak 15, Desmond Mason 11 and Jerome James 10 for Seattle, which won its third in a row and fifth straight on the road.

The loss was the second in as many games since Frank Johnson replaced Scott Skiles as Suns coach on Sunday, and dropped the Suns (25-28) three games under .500 for the first time this season.

Stephen Marbury, one game after being disciplined for being late for a morning shootaround, led the Suns with 28 points. Rodney Rogers had 19 points, and Shawn Marion had 17 points and 16 rebounds.

ALAMEDA, Calif. (AP) - Without the charismatic coach, the Oakland Raiders and their fans are looking for a new way to achieve owner Al Davis' vision of greatness.

Jon Gruden, who came to symbolize the Raiders as much as any of his players, left Oakland on Monday to coach the Tampa Bay Buccaneers.

The move came as a surprise in the San Francisco Bay Area, where it was believed that the region's other NFL coach, the 49ers' Steve Mariucci, was headed to Tampa Bay.

But between late Sunday night and early Monday morning, the Raiders and Buccaneers struck a deal.

Davis, who has long boasted of the "Greatness of the Raiders," admitted in a rare news conference Monday that it all happened so fast that he hasn't really thought about the team's future without Gruden.

"We want to win. We want to do what's right," Davis said. "We want to do what's going to be great for the fans, the coaches and the players."

A workaholic who often reported to Raiders' headquarters at 4:30 a.m., Gruden commanded attention and respect. He inherited a dispirited 4-12 team and methodically worked them into the playoffs the past two years.

On the sideline he ranged from fist-pumping cheerleader to disappointed naysayer, and the cameras loved it. His grimaces were likened to Chuckie, the evil doll of horror movie fame.

With his boyish good looks, Gruden was one of People Magazine's 50 sexiest Beautiful People of 2001. His mug adorned

billboards throughout the Bay Area along with the Raiders' "Commitment to Excellence" catchphrase.

So any successor will have some considerable shoes to fill. "It's like losing the CEO of a Fortune 500 company," said Ricky Riccardi, a longtime fan and owner of Ricky's sports bar in San Leandro, a popular hangout for the Raiders' faithful.

"I don't think guys like Jon Gruden come along very often," he said.

One of the possible candidates for the job is Dennis Green, fired by the Minnesota Vikings in January. The former Stanford coach is close to Davis.

"He's a friend, and he's a very outstanding coach," Davis said. "But to read anything into that would be unfair, and for me to lead you that way would be very unfair."

Green's agent, Ray Anderson, did not immediately return phone calls seeking comment, but did acknowledge in published reports that he expects to talk to the Raiders.

Another possible successor is Bill Callahan, the Raiders' offensive coordinator who has worked with Gruden for the past seven years and shares his philosophy and work ethic.

Other names banded about Tuesday were: Art Shell, who coached the Raiders from 1989-94; Bill Parcells, who took the Giants and the Patriots to the Super Bowl; Steve Mariucci, who has two years left on his contract with the 49ers.

Davis said he would like to hire a replacement within 10 days.

"I want to win," he said, "and what I'm looking for is someone who can help us win."

SCORES AND STATS

BASEBALL College Baseball table with columns for team, score, and inning.

National Basketball Development League table with columns for team, score, and quarter.

IN THE BLEACHERS By Steve Moore. A cartoon illustration of a person sitting in bleachers, looking thoughtful.

ON THE AIR TELEVISION table listing sports events, channels, and times.

LOCAL SCHEDULE table listing local sports events and times.

BASEBALL National Basketball Association table with columns for team, score, and quarter.

National Basketball Association table with columns for team, score, and quarter.

HOCKEY National Hockey League table with columns for team, score, and period.

SKI REPORT table listing ski resorts and conditions.

ATP Copan ATP table listing tennis players and scores.

BASEBALL National Basketball Association table with columns for team, score, and quarter.

National Basketball Association table with columns for team, score, and quarter.

Women's College Basketball table with columns for team, score, and quarter.

TENNIS ATP Copan ATP table listing tennis players and scores.

WTA Top Copan table listing tennis players and scores.

BASEBALL National Basketball Association table with columns for team, score, and quarter.

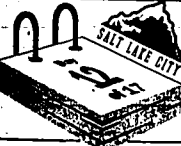
National Basketball Association table with columns for team, score, and quarter.

West Coast Hockey League table with columns for team, score, and period.

West Coast Hockey League table with columns for team, score, and period.

West Coast Hockey League table with columns for team, score, and period.

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SALT LAKE OLYMPICS 2002

Crash landing grounds 'Air Bergy'

Boise's Jeret Peterson finishes 7th; Czech skier takes gold

By Eric Gorski
The Gazette

DEER VALLEY, Utah - The defense of his gold medal on the line and 13,500 people roaring below him, Eric Bergoust stood atop the last aerials jump of the day and decided he'd either win gold or finish last.

Four runs before him, Ales Valenta of the Czech Republic had become the first aerials skier to pull off five twists in Olympic competition. That thrust Valenta to the top of the standings, but not out of reach.

Five twists is not in Bergoust's repertoire - or anyone's repertoire, save for Valenta. So the American could only put a little extra oomph in his quadruple twist, the jump that won him gold in Nagano. The takeoff was too aggressive, and Bergoust landed on his rear end, skis flailing. He finished last.

"Sometimes, you're right on the edge," said the Montana native, who didn't want to go for a safe silver. "To do nice jumps, you have to be on the edge, risk a bit."

On Tuesday, the biggest risk-taker in an already extreme sport took the gold. Valenta, 29, beat local favorite Joe Pack of Park City, Utah, who won silver, and Alexei Grichin of Belarus, who took bronze.

U.S. teammates Brian Curritt and Jeret Peterson finished sixth and ninth, respectively.

To win at aerials, sort of gymnastics on skis, you need guts and luck. The skiers launch from a steep ramp at 35 mph and soar six stories in the air. They've got four seconds to complete a combination of body twists and somersaults before hitting snow. They're judged on takeoff and execution, how high they fly and how cleanly they land. The total is multiplied by the jump's degree of difficulty.

The U.S. team talked openly about a medals sweep after qualifying all four members to Tuesday's 12-man final. Really, it was Bergoust doing most of the talking, daring his teammates to "go for broke."

But Valenta was the wild card. The fifth-place finisher at Nagano had been practicing a three-somersault, five-twist combination. If the weather was good, he'd go for it.

On his first jump, the 32-year-old Bergoust kept his skis locked together, legs rail straight. He glided to a soft landing to take the lead after the first of two jumps (the top cumulative score wins).

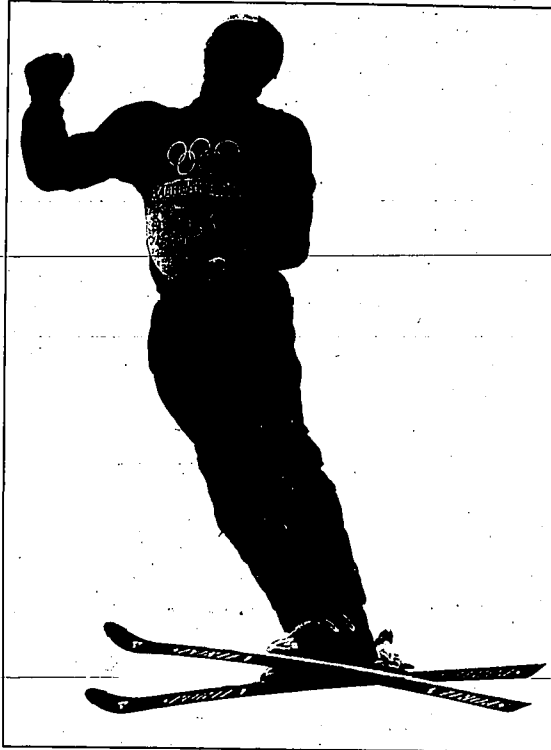
Grichin, 22, the reigning world champion, was in second, and Pack, 21, who missed the Nagano Games when he blew out his knee, was in third. Valenta, whose first jump was a quadruple, lurked in fifth.

The score sheet flashed that Valenta would attempt the quintuple in his second jump. Two twists in the first somersault, two twists in the second somersault. One twist in the last somersault. Perfect landing. History. "I've done it, maybe 10 times on snow," Valenta said. "I was very, very lucky. That's part of the sport."

Pack, who played soccer and football for Park City High School football, kept hold on second with a quadruple in which he kept his arms locked to the side, in perfect spinning form.

Then came Bergoust, America's best hope, the perfectionist, the daredevil who as a kid climbed off the chimney of this two-story house onto a heap of mattresses, sleeping bags and pillows.

"Once I took off with that much speed and that much energy, there was no way I could have landed it," he said. "I did everything I could to slow myself down, make my body



Ales Valenta, of the Czech Republic, performs his second jump in the finals Tuesday on his way to a gold medal in the Men's Aerials in Deer Valley, Utah.

Idaho and the Olympics

(Athletes with Idaho ties with event, how they fared and date competed at the 2002 Winter Olympics)

- Picabo Street**, Park City, Utah (Sun Valley) - Finished 16th in women's downhill (Feb. 12)
- Jeret Peterson**, Boise - Finished ninth in men's freestyle aerials (Feb. 19)
- Dane Spencer**, Boise - Skis in the alpine slalom races on Thursday and Saturday
- Sondra Van Ert**, Victorium - Failed to qualify for women's snowboarding giant parallel slalom (Feb. 14)
- Lisa Krogstad**, Boise - Advanced to quarterfinals of women's snowboarding giant parallel slalom (Feb. 14)
- Teresa Bennett**, Hailey - Failed to qualify for 1.5-kilometer cross country women's sprint (Feb. 19)
- Greg Bean**, Trinkléd & Tobago (Moscow) - Finished 37th in men's two-man bobsled (Feb. 17)
- Lara Fiora**, Sun Valley - Failed to qualify for 1.5-kilometer cross country men's sprint (Feb. 19)
- Chris Hooger**, Venezuela (Boise) - Finished 31st in men's singles luge (Feb. 11)
- Werner Hooger**, Venezuela (Boise) - Finished 40th in men's singles luge (Feb. 11)

long, stretch out my arms. Maybe if my arms were six feet long ... I pretty much knew right after takeoff it was over."

Shockingly, Bergoust was 12th. Ten minutes after Bergoust's bid for a sec-



Eric Bergoust of the United States crashes during the finals. He finished last.

ond gold medal crashed in a pool of snow, he talked about taking aim at the 2006 Games in Torino, Italy - and learning how to nail five twists.

You get the feeling he won't be alone.



USA's Derek Parra celebrates his gold medal in the men's 1,500m Tuesday in Salt Lake City.

Parra skates to gold

By Barry Horn
The Dallas Morning News

KEARNS, Utah - No one broke his world record and snatched the gold medal this time. Derek Parra left the men's 1,500-meter long-track speedskating competition with both on Tuesday.

The gold should nicely complement the silver medal he won 10 days ago in the 5,000 meters.

Parra is the first U.S. athlete to win two medals at these Winter Games.

His gold was also the 20th medal won by an American at these Olympics, the pre-game target set by the United States Olympic Committee.

He is also the first Mexican-American to strike gold at the Winter Games.

In his 5,000-meter race, Parra set a world record that he held for less than half an hour. Jackson Uytendhaage of the Netherlands followed Parra's performance with a faster one. He took the gold and left Parra in second place.

This time, Uytendhaage skated first. He flew around the course at the Utah Olympic Oval in a world-record time of 1:44.57. About an hour and a half later, Parra took the track.

"When I finished I thought it was a good time," Uytendhaage said. "I thought it was too slow to win a gold medal. I watched all of my competitors. I thought Derek could be the one to beat me."

Parra lived up to Uytendhaage's expectations. Skating 12 pairs after his rival, Parra crossed the finish line in the new record time of 1:43.95.

"I thought he took one from me," Parra said, recalling his feelings at the starting line. "Maybe I can take one from him."

Still, six skaters had a shot at Parra's record and his gold. Lurking was Parra's U.S. teammate Joey Cheek, the bronze medalist at 1,000 meters on Saturday, and Aine Sondral of Norway, gold medal winner in the 1,500 four years ago in Nagano and the silver medalist in 1992.

Parra, 31, didn't take to the ice

until 1996. He was still a in-line skater when Sondral won his first Olympic medal. His respect for Sondral is immense. Parra said he was too nervous to watch the clock as Sondral and Cheek skated side-by-side.

Sondral came from behind to nip Cheek at the finish line. But Sondral's time of 1:45.26 was only good enough for the bronze medal. Cheek finished fourth at 1:45.34.

"I don't know where I am emotionally," Parra said, holding back tears. "Everything that has happened is so hard to explain. It's more of a feeling than anything else. But it's a great feeling."

The 54-, 140-pound Parra, born and raised in San Bernardino, Calif., wrestled in high school. But when he turned to in-line skating, his father, Gilbert, stopped paying attention to his son's athletic career. The father didn't understand the switch to ice skating either. The son says his father did not think the sport macho enough.

Parra came out of the woodwork to make an impact on the speedskating scene. He was not ranked high enough to qualify for any speedskating event at the last Olympics. But by 2001, he finished 13th all-around at the World Championships in Hungary.

Parra has supported his Olympic dream by working in the electrical department of a Home Depot not far from the Olympic speedskating site. Before that he worked at a Home Depot and trained in Mill Valley. When he moved to Utah to make final preparations for the Olympics, his wife Tiffany headed back to her hometown of Orlando, Fla.

"That's where Tiffany lives with the baby, our daughter, Mia Elizabeth, born on the eve of the Olympic trials in December."

Parra was grateful that his parents and his wife were in the stands to watch his finest moment on ice. He told his wife not to bother to make the trip for his first race. He didn't think he had a chance.

"Every time I looked into the stands, I could see her face," Parra said. "It was nice."

Kwan

Continued from D1

features a difficult back Bielermann grab of the skate behind her head.

Last year, Slutskaya finished second to Kwan at the world championships, but when she received her marks last night, the judges were sending a message that Kwan would have to really earn the Olympic gold. Slutskaya passed Cohen and Hughes with technical marks that ranged toward 5.8 and artistic marks between 5.6 and 5.9, marks good enough to force a nearly perfect performance from Kwan.

Kwan, the 21-year-old national champion, was just about that good. She slipped slightly on the takeoff of one jump but landed all her elements cleanly and turned it a poised and lovely performance. After finishing behind Tara Lipinski in 1998 at the Olympics in Nagano, Japan, Kwan stayed with the sport and pointed toward this competition, hoping to fill out the one missing element from her trophy case.

Going into the long program, the race with Slutskaya is as tight as possible, with Kwan holding the lead on the cards of five judges, and Slutskaya holding the other four.

"I didn't know where they'd place me," Kwan said. "Anywhere in the top three would have been fine. First, in a 5-4 split? OK."

Cohen, a petite 17-year-old from California, wore a soft blue pinstrip dress that barely disguised her competitive fire. She took the ice and won over both the crowd and the judge's panel. She opened with a triple lutz

double toe loop combination and never looked back. All her elements were solid, and her spins, spirals and footwork were elegant and precise. The crowd roared for the artistic moves as much as the jumps, and the judges rewarded the same.

Kwan's scores were mostly 5.6 and 5.7 on technique and scores of mostly 5.7 and 5.8 for presentation, marks that were nearly effusive for a young skater making her first Olympic appearance.

Hughes had the unenviable task of skating first among the top women. The judges had barely settled in their seats and watched a series of lesser lights before Hughes came out in a dramatic deep blue dress.

The 16-year-old from Long Island completed all her elements cleanly but did do a slight flutz of her triple lutz jump and, on the back end of that combination, nearly spun into the boards as she completed a double loop jump.

Otherwise, she was fine. If a touch slow, particularly through the early jump sequence, and the brooke into a huge smile when the program was nearing its end.

The scores were not generous, however, with one technical mark of 4 coming from Russian judge Tatiana Davidenko. Her artistic marks were better, ranging between 5.5 and 5.7, but not enough to put her in certain medal contention.

"I've never had a crowd that enthusiastic for me," Hughes said. "I had to re-focus before I started. I took a minute to regain my composure, and that helped me."

Skeleton makes its return to Olympics today

San Jose Mercury News

PARK CITY, Utah - And now for something really interesting. Skeleton, the daredevil sport that has created enormous excitement here, hits the icy track this morning.

"This is going to be a blast," said American Tristan Gale, who will compete in the women's event. "People don't know where they're going to see when they come to a skeleton race. It's going to be huge."

And exciting. This novelty competition features adrenaline junkies who fly headfirst down the chute on a small sled at 80 mph, their helmeted chins just an inch off the ice.

"You're the vehicle," said Luis Carrasco of Mexico. Carrasco got interested in skeleton on a trip to Calgary. "Two guys were walking away, one with a cut on his forehead, the other with one on his arm," he adds. "And they were very excited and so I tried it. It's like that every time. I broke my nose twice learning and my ribs once."

The sport, however, does not derive its name from the shape of riders after they reach the bottom of the run. It comes from the bare-bones appearance of the sleds - when the sport first



Lincoln Dewitt of the United States starts his run during a training heat for the men's skeleton at the Salt Lake Olympics in Park City, Utah, Sunday, appeared in the late 1800s in St. Moritz, Switzerland.

Event today, they're nothing fancy. They look like heavy cookie sheets attached to steel runners. Athletes "steer" by dragging their feet and shifting their weight.

It's this austere, reckless-abandon element that has created such interest. Skeleton also captures the imagination because everyone can relate to the excitement of hurtling down a snowy

hillside on a sled, face-first.

Men's skeleton was held at the Olympics in 1928 and 1948 - both when St. Moritz hosted the Games. The women make their debut today.

In the pantheon of crazy Olympic sports, skeleton rates high on the risk scale. A Latvian slider was killed last fall after he collided with an errant bobsled.

But skeleton athletes swear their sport isn't unsafe, although it attracts people who understand

Skeleton crew

- U.S. team
- Men - Jim Shea Jr., Lincoln Dewitt, Chris Soule
- Women - Tristan Gale, Lee Ann Parsley
- Warm-up Today
- Men's first run, 9 a.m.; second run, 10:20 a.m.
- Women's first run, 9:50 a.m.; second run, 11:05 a.m.
- Where: Utah Olympic Park

dancer. Chris Soule, who lives in San Francisco, has worked as an actor and stuntman, and his credits include Demi Moore's movie "GLI Jane." Women's slider Lee Ann Parsley is an Ohio firefighter whose official biography says she wants to be a smoke-jumper-someone who leaps out of airplanes to fight forest fires.

Then there's Gale, who while growing up in New Mexico idolized Spiderman and now says: "I wanted to be Spiderwoman."

In training sessions, Americans were posting among the fastest times. For the men, sentimental favorite Jim Shea Jr., along with Soule and Lincoln Dewitt, all have a chance to medal. It's the same for Parsley and Gale among the women.

BRIEFLY IN MONEY

Qwest moves up benefit increase

DENVER - Qwest Communications International Inc. has decided to move up a 6 percent pension benefit increase so workers planning to retire after the increase took effect July 1 can retire now.

The Communications Workers of America recently suggested the plan to help ease the pain of 7,000 previously announced layoffs.

Union spokesman LeRoy Christensen estimated that 500 to 600 workers in Qwest's 14-state region could take advantage of early retirement.

Qwest, which will employ about 55,000 companywide after the layoffs, agreed to early retirement so the employee reductions can be made immediately. The company will also not be forced with an additional unknown number of retirements this summer.

Qwest has announced two rounds of layoffs totaling 12,000 employees since September. The current round of 7,000 is expected to be completed in about 90 days.

Executives were adamant that customer service would not suffer with the departure of senior technicians.

Interest rates rise in Treasury bill auction

WASHINGTON - Interest rates on short-term Treasury securities rose in Tuesday's auction.

The Treasury Department sold \$16 billion in three-month bills at a discount rate of 1.730 percent, up from 1.715 percent last week. An additional \$14 billion was sold in six-month bills at a rate of 1.830 percent, up from 1.810 percent.

The three-month rate was the highest since Feb. 4, when the bills sold for 1.735 percent. The six-month rate was the highest since Dec. 26 when the rate was 1.850 percent.

The new discount rates understate the actual return to investors - 1.760 percent for three-month bills with a \$10,000 bill selling for \$9,956.30 and 1.872 percent for a six-month bill selling for \$9,907.50.

In a separate report, the Federal Reserve said Tuesday that the average yield for one-year constant maturity Treasury bills, the most popular index for making changes in adjustable rate mortgages, rose to 2.24 percent last week from 2.19 percent the previous week.

Southwest Airlines plans to add 4,000 jobs

While most other major airlines are still struggling with the demands of employees on furlough, Southwest Airlines Co. plans to hire more than 4,000 people this year, the carrier said this week.

The new hiring follows the carrier's recent announcement that it will add new airplanes to its fleet in early February and plans to add a net of eight jets this year.

Southwest spokeswoman Melanie Jones said some of the added employees will bolster Southwest's airport staff to handle the added demands placed on its operations by new security requirements.

"We are working hard to keep our customer service levels high, so we're adding more people so our customers can have the best experience possible," she said.

Southwest froze its growth and hiring immediately after terrorist attacks Sept. 11 briefly shut down the nation's air system and then brought a steep decline in passenger traffic for most carriers.

However, it reduced its capacity only slightly and resumed hiring within a few weeks of the attacks. The airline added more than 600 workers in the fourth quarter of last year.

This year's hirings will fall into three broad categories, Ms. Jones said.

Airport staffing necessitated by added ground security.

Employees needed to catch up with pre-Sept. 11 expansion targets.

Employees needed to handle this year's anticipated 3 percent growth in flight capacity.

"This is a very careful growth for us," Ms. Jones said. "This is not by any means out of line for the growth we're showing."

The carrier expects to hire 1,200 flight attendants, 1,200 reservations agents, 1,200 customer service and ramp agents, 200 mechanics and 250 pilots.

Compiled from wire reports

Phone company moves to new office

Filer Mutual Telephone Co. needs more space

By John E. Sways
Times-News correspondent

FILER - Filer Mutual Telephone Co. has a long history of keeping pace with advances in telecommunications technology and the needs of customers. But fiber optic cable, switches and computers are now stretching its 5,000-square-foot office to the limit.

"The company has outgrown this building," said John Gunn, chief executive officer and general manager. "We can barely get through the door where the actual switch is, and there's no floor space to add new equipment."

A lack of floor space will soon be a thing of the past. In September 2001, Filer Mutual started building a new 10,000-square-foot office across from its Main Street location.

"This company has been here since 1909, and this will be our first new building," Gunn said.

Filer Mutual is a nonprofit co-op owned by more than 3,000 members in a service area that surrounds Filer and extends north to the canyon rim and 35 miles south into Nevada.

Gunn is quick to point out that members' money is not being used to fund this project's estimated cost of \$700,000.

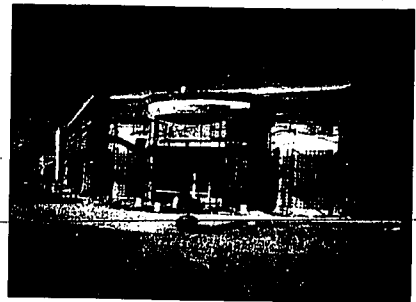
"I don't want to get people stirred up thinking we're spending their money," he said. "You don't want to put the telephone company at risk, you keep it at arm's length."

"The company has outgrown this building. We can barely get through the door where the actual switch is, and there's no floor space to add new equipment."

- John Gunn, CEO

Financing is coming from other ventures. In 1989, a for-profit corporation, separate from the phone company, was formed to purchase Direct TV's programming rights in Twin Falls County. The rights later

Please see MOVE, Page D-8



Filer Mutual Telephone Co. needs more room to keep up with high-tech telecommunications demands. The company is building a new, larger office on Main Street.

MARKETS TUMBLE



Specialist Don Foley, second from left, directs trades in shares of J.P. Morgan Chase on the floor of the New York Stock Exchange Tuesday. Worries about the fallout from Enron's collapse hit the market anew after The New York Times reported Tuesday that congressional investigators would widen their probe to Wall Street firms and their roles in Enron's finances.

Stock prices plummet at news of probe

By Lisa Singhania
AP Business Writer

NEW YORK - Concerns over a widening congressional investigation of Enron further soured the market's mood Tuesday and sent stocks tumbling. The selloff pulled the Dow Jones industrials down more than 150 points and sent the Nasdaq composite index to its lowest close this year.

The market has now given back nearly all its gains from this month's big rally. Analysts said investors, doubtful that the economic recovery will be as quick and strong as hoped, didn't want to risk losing profits as the Enron fallout continues.

The Dow closed down 157.90, or 1.6 percent, at 9,745.14, the lowest finish since Feb. 7, when

the index closed at 9,625.44. The technology-based Nasdaq tumbled 54.59, or 3 percent, to 1,750.61, its worst showing since Nov. 2

when it fell to 1,745.73. The Standard & Poor's 500 index lost 20.84, or 1.9 percent, to 1,083.34.

Tuesday's losses appeared linked to selling that began Friday on reports about IBM's accounting. A New York Times story Tuesday about Enron reminded Wall Street that congressional investigators are widening their probe of the energy trader to include invest-

ment firms. The story squelched investors' hopes that the fallout from Enron might soon dissipate.

"This is another excuse to sell in an environment where pessimism has been built up now for two years," said Charles G. Crane, strategist for Victory SBF Capital Management.

"Investors are extremely disgruntled right now. They are thinking they would rather sell into strength than buy into weakness."

Stocks have been trading in a narrow range since the begin-

ning of the year, alternating between losses and gains on questions about earnings and the integrity of corporate bookkeeping. With most corporations still unable to say resolutely that business is improving, investors are finding few reasons to buy.

IBM dropped \$3.35 to \$99.54 despite news that the company would release more details about its accounting in response to investor concerns about greater disclosure.

Financial stocks also languished, including J.P. Morgan, down \$1.02 at \$29.03, and Citigroup, off \$1.99 at \$42.22. Analysts said investors were worried that the institutions would be hurt if the economic recovery turns out to be mild instead of robust.

Earnings gap reflects gender discrimination

By Carol Kuhlman
Chicago Tribune

Hanging on the wall of my cubicle is a poster of two toddlers, one a girl, the other a boy, looking down from the front of their diapers.

The caption says, "Oh, so that explains the difference in our salaries!"

Next to the explicit poster used to be a small pin showing the face of a woman. The pin (which I gave to a high school student who was doing a paper on women's salaries) stated: "I want my 27 cents."

What both the poster and the pin refer to is the discrepancy in pay between women and men working full time in comparable jobs. In other words, everything else being equal, women are paid only 73 cents for every dol-

Some indicators show wage gap widening in recent years

lar men make, according to a study of 1999 wages by the U.S. Bureau of the Census.

And for some professional women the wage gap is even worse, according to a recent federal study of 10 industries shows that in seven of them the pay disparity between women and men actually increased between 1995 and 2000.

Some refer to this issue as pay equity. I call it sex discrimination.

"Equal pay has been the law since 1963, but ... women still are paid less than men - even when they have similar education, skills and experience," reports the AFL-CIO.

This wage gap is even more punishing than it appears to be. The AFL-CIO report adds that "it's not as if women get charged less for rent or food or utilities. In fact, women pay more for things like haircuts and dry cleaning."

The Women's Bureau of the U.S. Department of Labor calls the earnings gap "suborn" and acknowledges that "often discrimination has been suggested as a major reason for the differences. ... Others suggest that women choose certain occupations so that they can balance work and family obligations."

Some economists expect the wage gap to widen further during these slow economic times. Others observe that today women and men usually start out at exactly the same salary, unlike in the recent past. But the Wage Gap Monster raises his head once again after only four or five years on the job for almost all women, even MBAs.

Please see WAGES, Page D-7

Kmart stores await word on possible closures

The Times-News and Knight Ridder News Service

BURLEY - It's like a broken record.

Both locally and at the corporate level, Kmart officials say no one knows which stores may be closed under the reorganization that is hoped to bring the chain out of bankruptcy.

Kmart Corp. spokeswoman Julie Fracker said Kmart has not released a list of stores that will be closed. Such a list is scheduled to be released in March, she said.

"We are still in the process of evaluating the performance of each store," Fracker said. However, the Detroit Free Press published a list of stores pegged for closure, noting the list was of "unknown origin." That list suggests Kmart will close 291 stores, including stores in Burley and Mountain Home.

"There is no list," Kmart spokesman Jack Ferry said. "The important thing to remember is that the exact locations (for closing) have not been determined."

Fred Suvo, manager of the Burley Kmart, said he hasn't heard anything about whether the Burley store may close. He has been told store personnel will be notified by the end of March.

"We don't officially know anything yet," Suvo said. About 75

Please see KSMART, Page D-8

Plans give self-employed control over financial future

Knight Ridder News Service

Shortly after going solo, public relations consultant Kim Drew came to a stark conclusion about her retirement.

"I realized that no one was going to save for it but me. I had to take care of myself," said Drew, a second-generation PR executive who does a lot of work for the building products industry. She's been on her own about six years.

She also wanted to run her business like a business, not as a freelancer.

"Part of that involved setting up a savings and pension program," she said. Drew chose a Simplified Employee Pension plan, or SEP. The reason: It gives her control over her retirement future.

"I liked the fact I could pick a plan that was tailored for me. I'm in total control of it," said Drew, who lives in Lawrenceville with her husband, Russ, and two children, Anna Katharine, 4, and Ryan, 8 months old.

With tax time bearing down, a SEP plan offers one of the few remaining tax deduction options for the self-employed, including free-lancers and employees with sideline businesses.

Please see SEP, Page D-7

Housing construction increases sharply

Rate rises more than six percent in January

The Associated Press

WASHINGTON - Construction of new homes and apartments rose 6.3 percent in January to the highest level in almost two years...

The Commerce Department reported Tuesday that builders broke ground last month on a bigger-than-expected 1.68 million units...

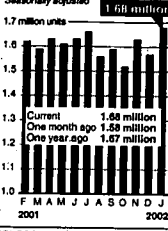
Low interest rates are a key reason that the housing and construction markets have remained stable even as the national economy has been suffering through a recession that began in March.

While the stock market has been volatile during the slump, housing values have held steady. Builders are working on 287,000 units, at a seasonally adjusted rate...

To prop up the economy, the Federal Reserve slashed interest rates 11 times last year, pushing the prime rate - a benchmark for consumer and business loans - to its lowest level since November 1955.

Housing starts

Here is a look at the construction rate of new homes and apartments.



SOURCE: Department of Commerce AP

SEP

Continued from D6 The SEP plan allows many self-employed people like Drew to still open retirement plans and get tax deductions for the money they put into it.

tributing to a SEP. The size of the deductible contribution you are allowed to make depends on the type of plan you set up.

Wages

And some subtle forms of discrimination are never questioned: I often read reports by male economists who study only men's income...

in addition to being discriminated against by employers. And they're all domestic: Uneven wages are a natural outcome of the power imbalance in most U.S. homes...

IRS tries to debunk arguments for not paying

WASHINGTON (AP) - Think you can get away with not paying income taxes? The Internal Revenue Service says you better think again.

In a 25-page legal summary, the IRS attempts to debunk many of the most common legal arguments against paying taxes or filing returns.

Federal courts can impose a penalty of up to \$25,000 if a taxpayer's argument is deemed frivolous. The summary, "The Truth About Frivolous Tax Arguments," is available on the IRS website.

Income tax, was properly ratified by the states. The income tax is not a government "taking" of property without due process of law.

even that Federal Reserve notes are not actually currency. The IRS is employing some of these arguments that purport to render individuals from the federal tax system.



NEW YORK STOCK EXCHANGE

Table listing various stocks on the New York Stock Exchange, including symbols, prices, and changes.

MARKET SUMMARY

Summary table for NYSE, AMEX, and NASDAQ, showing most active and most volatile stocks.

DIARY

Table listing dairy products and their prices, including milk, cheese, and butter.

INDEXES

Table showing various market indices such as S&P 500, Dow Jones Industrial Average, and others.

STOCKS OF LOCAL INTEREST

Table listing stocks of local interest, including companies like Oklahoma Gas & Electric and others.

NASDAQ NATIONAL MARKET

Table listing various stocks on the NASDAQ National Market, including technology and other sectors.

Large vertical text on the right side of the page, possibly a page number or a large heading, partially cut off.

MARKETS

CLOSING FUTURES

Table of closing futures prices for various commodities including oil, grain, and metals.

LIVESTOCK

Table of livestock futures prices for cattle, hogs, and sheep.

POCATELLO (AP) - Idaho Farm Bureau

Table of Pocatello futures prices for Idaho farm products.

NEW YORK (AP) - Key currency exchange rates

Table of New York currency exchange rates for various international currencies.

Bankruptcies hit record high

WASHINGTON (AP) - Bankruptcy filings by American consumers and businesses jumped 19 percent in 2001, hitting a record high of 1,492,129 in a year in which the economy slid into a recession, according to data released Tuesday.

Move

Continued from D6. We were sold to Pegasus Corp. of Massachusetts, Gunn declined to reveal the sale price.

Kmart

people are employed at the Buena Vista Mall in Troy, Mich. A Kmart manager in Mountain Home, who refused to identify herself, had no comment when asked about the closures.

Something missing?

We are able to customize our market reports, if you're interested in a stock, mutual fund, or commodity that's not in our report, just call us.

BEANS

Table of bean futures prices.

GRAINS

Table of grain futures prices for wheat, corn, and soybeans.

CHEESE

Table of cheese futures prices.

POTATOES/ONIONS

Table of potato and onion futures prices.

METALS/CURRENCY

Table of metals and currency futures prices.

NEW YORK (AP) - Futures trading on the New York Mercantile Exchange

Table of New York Mercantile Exchange futures prices.

FOSSIL FUELS

Table of fossil fuel futures prices.

POCATELLO (AP) - Idaho Farm Bureau

Table of Pocatello futures prices for Idaho farm products.

CHEESE

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FOSSIL FUELS

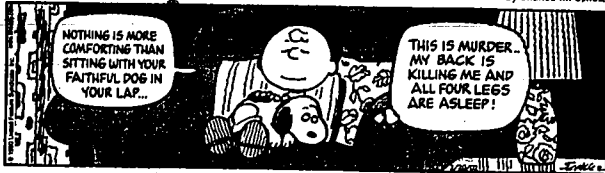
Table of fossil fuel futures prices.

MUTUAL FUNDS - A large table listing various mutual funds with their names, share classes, and performance metrics.

COMICS

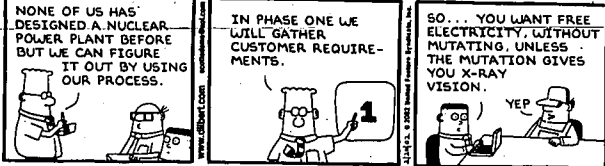
Classic Peanuts

By Charles M. Schulz



Dibbert

By Scott Adams



B.C.

By Johnny Hart



Garfield

By Jim Davis



Hi and Lois

By Chance Browne



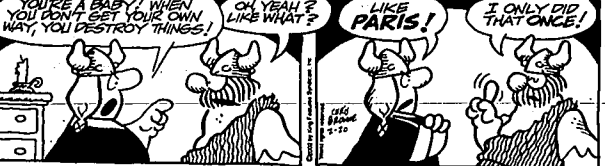
The Wizard of Id

By Brant Parker & Johnny Hart



Hagar the Horrible

By Chris Browne



Beetle Bailey

By Mort Walker



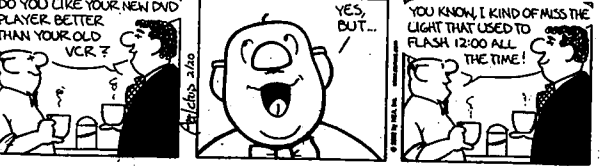
Frank and Ernest

By Bob Thaves



The Born Loner

By Art Sansom & Chip



For Better or For Worse

By Lynn Johnston



Blonde

By Dean Young & Stan Drake



Pickles

By Brian Crane

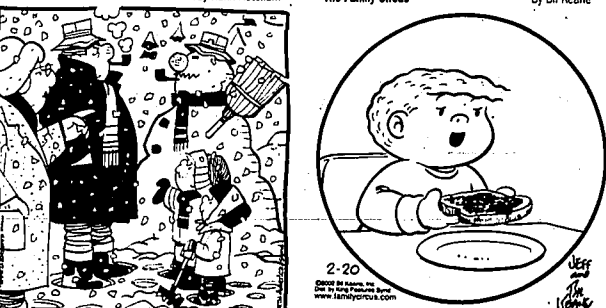


Dennis the Menace

By Hank Ketcham

The Family Circus

By Bill Keane



"I THINK YOU SHOULD BE FLATTERED, GEORGE."

Rose Is Rose

By Pat Brady



Zita

By Jim Borgman and Jerry Scott



Loann

By Greg Evans

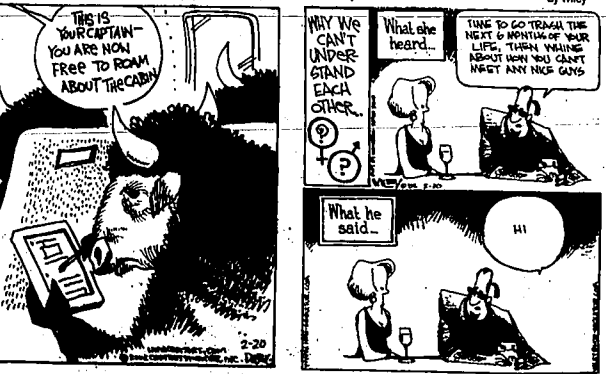


Strange Brew

By John Deering

Non Sequitur

By Wiley



0101 In our effort to make our classified section free of any errors, please check your ad for any mistakes...

HOUSECLEANING Dependable with reasonable rates. Call 733-7028. LAW OFFICE Chapter 7...

ACCOUNTANT/BOOKKEEPER Sand resume and salary expectations to Box 62...

CLERICAL Assistant buyer Experience in Access and Excel, database manipulation also preferred.

CLERICAL FT. optional/bookkeeper position avail. in the Buhl area. Skills needed: key...

CUSTOMER SERVICE FT light production position avail. in TF area. Outdoor work with advancement opportunities w/good pay.

DRIVERS Come join our team. Enjoy benefits such as: home time, good pay, vacation pay, health insurance and multiple safety bonuses.

EDUCATION IMMEDIATE HEAD START-Emiliano Zapata in Burley is now recruiting applicants for the following positions:

FOUND 2 Lab pups, 1 gold, 1 black. Both females. Vicinity SW of Jerome. 324-3472 or 324-4340

FOUND Large female Tabby, X-Large eyes. Vicinity of Blaine & Hwy 200. Sun. 2/17. Call 736-0658

FOUND Large Husky/Shepherd X? Approx. 150lbs. 10 yr. old neutered male. Found on Hwy. 93, 4 mile S. of Shoshone. 888-2913

FOUND male German Shepherd pup on Falls Ave. W. Call 734-1386, eves. or days. 737-4321.

LOST Black and white male Tzu. Will give reward, no questions asked. Has collar, answers to Harley. 438-5234 or 431-7341

LOST Spayed black and white male, black on 2/15/02. Last seen Napa Auto Parts, Jerome. Wearing purple collar with name tag. 9 yr. old, really missa her. 324-0365.

LOST stolen out of our car, folder containing legal documents and other misc. items. Reward for info. leading to arrest and conviction contact Twin Falls County Police Dept. or 760-781-3404.

PROBLEMS? Achieve solutions! Classes starting soon. Better understanding thru increased knowledge about yourself & others. 707-4078 Solutions Inc.

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BUILD PLEASANTERIAN CHILD Children's activity days. Wednesdays at 5:15. Thurs. 3:15 to 5:00 pm. Children under age 12 are invited.

FAX YOUR AD TIMES-NEWS CLASSIFIED DEPARTMENT 208-734-5538

REMEMBER That birthday ad you placed some time ago in The Times-News? Now is the time to come pick up your picture. Stop by The Classified Dept today!

UNIQUE GIFTS C & G ROSS "Bird house" Bird feeders "Old women" Jewelry Something for Everyone!

PREGNANCY CLASS CENTER FREE TESTS. Always Confidential. 734-7472

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CELEBRATIONS Residential and commercial New construction. Free estimates. 735-9000

DO YOU NEED SOMEONE to clean your home - rental home or office? Call 355-4260, ask for Tracy!

REMEMBER That birthday ad you placed some time ago in The Times-News? Now is the time to come pick up your picture. Stop by The Customer Service Dept today!

113 URBAN AIR SERVICES 18 YRS EXP. play at home Mom has 2 openings. Reasonable rates. (PT) Call 733-9060

200 EMPLOYMENT Don't pay to find work before you get the job. For free information about avoiding employment service scams, write to the Federal Trade Commission, Washington, D.C. 20580, or call the National Fraud Information Center, 1-800-875-7089

ACCEPTING APPLICATIONS CDL Drivers "Heat Drivers" General labor/various "Auto Body/Detailing" "Tolmarking" "Construction" "Dry Cleaning" "Microbiologist" "PT Bookkeeper" "PT Editor" "Clerical" "Bookkeeper/Microsoft/Word" "Perfect & Office Excel" "Accounting/Proficient w/Excel" & inventory reconciliation. "Billing/Paralegal" Call Intelligent Employment Solutions Now for an appointment. 678-0168

CAREGIVER 24 hr. live-in caretaker/corpanion for handicapped wife. Room, board, wages. Call Bill @ 431-6306 for interview.

CHILD CARE FT/PT Teacher's Aide Mon.-Fri. Call 736-2000

COMMUNITY SERVICES EXPAND YOUR VISION Due to continued growth, SL Start & Associates, an agency that provides services to individuals with developmental disabilities is accepting application for the following position.

Community Support Specialist Work with one to two clients in their own apartments assisting them in daily living activities.

For more information relating to employment opportunities stop by our office at 1027 Blue Lakes, Ste. 1 or call (208) 732-0910

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CUSTOMER SERVICE Immediate opening for (2) Customer Service Reps. Clerical, computer & customer service experience required. Salary plus \$6,500/yr. to start. Great career opportunity. Benefits & holiday pay after 90 days. Good work environment. Apply in person with resume at: 1162 N. Blue Lakes Blvd. Twin Falls, ID

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F E B 2 0 2 0 0 2

SCHOOL DISTRICT NO. 411
Twin Falls County, Idaho
NOTICE OF BOARD ELECTION
NOTICE IS HEREBY GIVEN that a resolution adopted on January 14, 2002, of the Board of Trustees of School District No. 411, a Special Bond Election will be held on...

VALLEY SCHOOL DISTRICT NO. 282
NOTICE OF SALE
NOTICE is hereby given that the Board of Trustees of Valley School District No. 282, Jerome County, pursuant to Section 33-601, Idaho Code, as amended, has determined that it is in the best interest of said school district to sell the property as identified below. An appraisal of school property as stated below has been duly made...

The Times-News
MAGAZINES
www.magicvalley.com
733-0931 Extension 2 Twin Falls
677-4042 Burley
733-0931 Extension 2 Twin Falls
677-4042 Burley

GENERAL OBLIGATION SCHOOL BONDS IN THE DISTRICT IN THE PRINCIPAL AMOUNT OF \$7,000,000, TO BECOME DUE IN SUCH INSTALLMENTS AS MAY BE ORDERED BY THE BOARD OF TRUSTEES, THE FINAL INSTALLMENT TO FALL DUE NOT MORE THAN TWELVE (12) YEARS FROM THE DATE OF THE BOND...

NOTICE OF PROPOSED CHANGE OF WATER RIGHT, SHELBY RICHMOND, TRANSFER NO. 69664
704 W MADISON AVE
GLENN'S FERRY, ID 83623
RICHMOND H MARTELL
704 W MADISON AVE
TWIN FALLS COUNTY, IDAHO
GLENN'S FERRY, ID 83623, has filed Application No. 69664 for changes to the following water rights within TWIN FALLS COUNTY...

OFFICE HOURS:
MONDAY - FRIDAY
8:00 AM to 5:30 PM
Twin Falls • 733-0931, Ext. 2
Burley • 677-4042
Twin Falls • 734-5350
Burley • 677-4548
Twin Falls • 132 3rd St. West
Burley • 1263 Overlook Ave.

Qualified electors eighteen (18) years of age or older who are United States citizens who have resided in the State of Idaho and in the District for at least thirty (30) days preceding the election, duly registered as required by law, and who execute the elector's oath in the form required by law, and no others, will be permitted to vote in said special election.

Proposed Right No. 2-10206
(split from Parent Right No. 2-10203)
Priority 12/16/1993
Source Snake River
Irrigation (2326 acres) 416.90 CFS
Total Amount 416.90 CFS
Point of Diversion L2 SWSNE S16 T07S R13E
Within the service area of Bell Rapids Mutual Irrigation Co.

CLASSIFIED ADVERTISING
PUBLICATION DAY DEADLINE
MONDAY 4 PM FRIDAY
TUESDAY 4 PM FRIDAY
WEDNESDAY 2 PM MONDAY
THURSDAY 2 PM WEDNESDAY
FRIDAY 1 PM FRIDAY
SATURDAY 1 PM FRIDAY
These fine cards, cases, checks and money orders are accepted for deposits.

EXHIBIT "A"
POLLING PLACES
Twin Falls Senior High School
1815 Flair Avenue East, Twin Falls, Idaho
Magle Valley High School
512 Main Avenue North, Twin Falls, Idaho
Robert Stuart Junior High School
644 Casswell Avenue West, Twin Falls, Idaho

NOTICE OF COMPLAINEE
FAMILY EDUCATIONAL RIGHTS AND PRIVACY ACT
ACT OF 1974
In accordance with the Family Educational Rights and Privacy Act of 1974, the Valley School District, Number 282, of Hazelton hereby gives notice to the parents, legal guardians, and students eighteen years of age or older...

DRIVER/DELIVERY
LAB TECH
MECHANIC/SHOP MANAGER
LABORER
MEDICAL
No experience necessary. Direct Care 7-yr start. PAID TRAINING. Flexible hours, great benefits, assist. persons with developmental disabilities to achieve greater independence. Apply in person at Inclusion Station, Inc. 450 Falls Ave, #101 Twin Falls, ID 206-736-7117.

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SELL IT!

SOUTH CENTRAL COMMUNITY ACTION AGENCY WEATHERIZATION LEGAL AD
South Central Community Action Agency will be accepting sealed material bids for cellulose blown-in insulation. Blown-in insulation, in insulation, all sizes of batt fiberglass insulation, rigid fiberglass insulation, etc.

The Times-News
is accepting applications for Walking Routes in Twin Falls.
These positions are 7-day, early-morning delivery positions and can be a source of additional income while you get paid for your morning walk.
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CHEVY '92 Cavalier 2 dr. std. Runs well. \$1700/offer Call 862-3458

CHEVY '94 Impala, 2 door AT. Moving must sell \$1800/offer. 735-0496

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CHRYSLER '85 New York. 4 door, very nice, burgandy color. Call 678-3228 eve. or live msg.

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FORD '86 Mustang 2.3L
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FORD '85 Taurus, tinted windows, 3.8 liter V6, 4 dr. Good cond., low miles. \$5500/offer. 534-9238

HONDA '87 Accord LX
4 door white, 82K miles. \$7395. Honda '93 Accord LX 4-door. \$4395. Dodge '93 Grand Caravan SE 3.3 L V-6, AT. \$6395. 643 2nd Ave. S. Elite Motors 735-5314

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LINCOLN '93 Towncar, exc. Loaded, leather seats. \$5700. 733-4856

MINI '93 Cooper, AC, CD player, PW, PL. \$4200. Call 734-5841

NISSAN '86 Altima 4 door, AC, AM/FM Cassette Sunroof. Clean, tinted windows. 81K mis. Exc. condition. \$7500. 734-1633 after 6pm

OLDS '89 Cutlass S. Needs some work. 455, machine work done. \$1500. Must sell, medical problems. Call 737-0068

OLDS '97 Aurora 57K mis. Maroon w/chrome wheels \$12,900. Call 306-0551

PONTIAC '99 Grand Am 61K mis. Blue, 4 door. Extra clean. \$9,500. Call 324-0930

WARNING
When purchasing a vehicle, make sure that the title is in the name of the seller. Under Idaho motor vehicle code, a vehicle cannot be sold unless the title is in the name of the seller (exception: Idaho licensed dealer). The seller shall provide the new purchaser a signed bill of sale showing the following: Full description of the vehicle, vehicle identification number, amount paid and name(s) and address of the new purchaser. The bill of sale must be signed, dated and show actual mileage at the time of sale. If you have any questions, please contact your local assessor's office.

SUBARU '82 Loyalte Wagon, 4 wheel dr. CD, new tires. Call 208-733-0140, after 6:00 p.m.

SUBARU '94 Right hand dr. AC, AM/FM cass. \$4500 firm. 934-4764

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opens at 8:00 am Mon thru Fri. Take Care of your classified business before you head to your business! 1-208-733-0931 ext. 2 or our Burley Office 1-208-677-4042

TOYOTA '97 Camry, LE sedan, 4 dr. Loaded! \$10,000/offer. 536-2408

VOLVO '89 760 GLE, great condition. \$3200. Please call 208-734-5596

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CHEVY '72 Nova Grand National Sportman Class. Turn key, will sell w/or w/out motor. Call Travis at 308-0795

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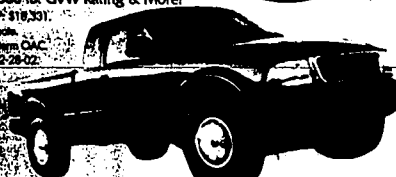
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Tuesday Feb. 26, 2002