

COMBING FOR CUISINE

A reporter searches for her Japanese favorites.

FOOD & HOME, C1



FREEZE-ON-SKIS

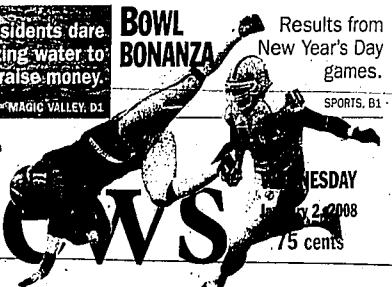
Residents dare freezing water to raise money.

MAGIC VALLEY, D4

BOWL BONANZA

Results from New Year's Day games.

SPORTS, B1



Good Morning

High: 34
Low: 21
A mix of sun and clouds.
Details: B4

Times-News

WEDNESDAY
January 2, 2008
75 cents

MagicValley.com

Warriors' helpers

U.S. soldiers and families rely on 'family assistance coordinators'

By Brad Cain
Associated Press writer

EUGENE, Ore. — Darcy Woodke recalls the day she picked up her husband and several of his National Guard buddies after they got back from Iraq.

"I stopped at a four-way stop sign. I have never seen people in my life look out like that. They were saying, 'Why are you stopping? Go! Go! Go! Don't stop! Don't stop!'" Woodke says.

The soldiers had been trained in Iraq not to stop at an intersection because that can make you an easy target for insurgent gunmen or bombers.

That is the mind-set Woodke has to deal with in her job — helping soldiers readjust to civilian life after getting shot at, bombed and psychologically maimed while serving in Iraq and Afghanistan.

Woodke is a family assistance coordinator in Oregon for the U.S. military. As the title suggests, her job entails dealing with the Pentagon's legendary red tape.

She is an advocate for the soldiers, arranging medical treatment, therapy, marital counseling and other assistance to help soldiers and their families deal with the transition

Please see **HELP**, Page A3



Darcy Woodke, left, family assistance coordinator in Oregon for the U.S. military, works with volunteer Don Cerig to organize bags of donated gifts at the Oregon National Guard armory in Eugene, Ore., Dec. 6.



The temple effect

The Twin Falls LDS Temple towers over a home under construction Monday afternoon in Twin Falls. Twin Falls could follow the lead of other communities such as Rexburg, Boise, and Idaho Falls, which experienced an increase in housing prices and more clientele for hotels and restaurants after their temples were built.

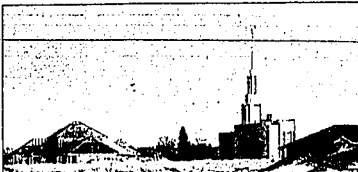
LDS temple boosts economic growth

Times-News staff and wire reports

Almost overnight, 48 vacant building lots surrounding The Church of Jesus Christ of Latter-day Saints temple site on Eastland Drive North doubled in value, from \$64,000 to more than \$124,000.

Almost immediately following the announcement that the LDS Church planned to build a temple in Twin Falls, Marriott International Inc. submitted a preliminary application to build a hotel near the temple site.

Like other cities in Idaho and throughout the United States,



the introduction of a Mormon temple has become a catalyst for economic development in Twin Falls.

Some call it the Temple Effect.

"As soon as it was

announced, everyone scrambled to be near it," said Bryan Horsley, chairman of the Twin Falls Planning and Zoning Commission. "I really don't

Please see **TEMPLE**, Page A3

Tuesday morning accident kills two

Twin Falls teenager dies from injuries from Sunday crash

By Cass Friedman
Times-News writer

Thomas C. Maus, 35, of Jerome and his infant daughter were killed sometime before 9 a.m. Tuesday morning when he lost control of his 1998 Dodge Avenger on a patch of ice and skidded off Bob Burton Road into an unoccupied house in Jerome County, according to Idaho State Police.

Also, Shugla Davis, 17, of Twin Falls, died Tuesday morning at Saint Alphonsus Regional Medical Center in Boise from injuries she suffered in a pile-up crash on Sunday on U.S. Highway 93 north of Jerome, according to state police.

Davis was in the lead car driving in the northbound lane north of Jerome when she spotted a GMC pickup pulling a horse trailer that had slid off the road. When she tried to slow down it caused her car to spin out. Two cars that were following her — unable to stop in time — both struck her vehicle.

Please see **ACCIDENTS**, Page A3

City spots a drop in SIRCOMM funds

By Jared S. Hopkins
Times-News writer

In 2003, the City of Twin Falls split with the Southern Idaho Regional Communications Center, which dispatches emergency personnel across the region. The city and the agency at that time agreed to split revenue from a surcharge fee on telephone lines meant to fund the center.

Unfortunately, no one wrote down the formula for dividing the revenue, and that's become a problem.

A few months ago, Twin Falls Finance Director Gary Evans noticed a significant drop in the city's portion of the revenue. Since 2004, the city has received \$13,000 to \$15,000 per month from the fee on Qwest landlines, according to the city's figures.

But about a year ago, the figure dropped to around \$11,000 — and hovered there for nine more months. Evans was curious about the change.

"There were more lines by Twin Falls than

Please see **SIRCOMM**, Page A3

Phone charges

City of Twin Falls Revenue from surcharge fees from Qwest Land Lines

March 2004 through November 2006: 14,445.33 (average)	
December 2006	\$13,643.90
January 2007	\$11,568.60
February 2007	\$11,335.19
March 2007	\$10,650.44
April 2007	\$11,275.79
May 2007	\$11,307.55
June 2007	\$11,333.36
July 2007	\$11,443.53
August 2007	\$11,049.50
September 2007	\$11,167.61
October 2007	\$11,167.62
November 2007	\$14,505.39
December 2007	\$15,616.99

Mob torches Kenyan church where hundreds sought refuge

By Elizabeth A. Kennedy and Tom Odia
Associated Press writers

NAIROBI, Kenya — The mob struck in broad daylight Tuesday, setting fire to the church where hundreds of terrified people had taken refuge. Screams filled the air. Even children were burned alive.

Those caught trying to escape the flames — or helping rescue victims inside — were hunted down and hacked with machetes. One man said he had to hide in the filth of a pit latrine to stay alive.

Up to 50 Kikuyus were reported killed in the church in the Rift Valley city of Eldoret in ethnic violence that followed Kenya's disputed presidential election. The

death toll from four days of rioting rose to more than 275, triggering fears of further unrest in what has been one of Africa's most stable democracies.

The latest bloodshed recalled scenes from the genocide in Rwanda in 1994, when more than a half-million people were killed.

Please see **KENYA**, Page A3



Buildings burn Tuesday in the Kenyan town of Eldoret in this image taken from TV supplied by the International Committee of the Red Cross. A mob torched a church in Eldoret sheltering hundreds of people, killing up to 50.

Around the world

American diplomat killed in Sudan shooting.

Suicide bomber kills 32 at Baghdad funeral.

Pakistan election delayed following Bhutto killing.

On page A5



At Your Service directory E5	Comics CG-7	Four-day planner A2	Movies D3	Sports B1
Bridge E7	Crossword E4	Horoscope C6	Nation A4	Sudoku E2
Calendar A2	Dear Abby C7	Jumble E6	Obituaries D2	Weather B4
Classifieds E-8	Food & Home C1	Magic Valley D1	Opinion A6	World A5

At least 135 dead in Kenya after 3 days of violence over president's disputed re-election

By Elizabeth A. Kennedy
Associated Press writer

NAIROBI, Kenya — Kenya's president threatened a tough crackdown Monday as rioters rampaged for a third day to protest what they called his sham re-election — a bloody convulsion threatening what has been East Africa's most stable and prosperous democracy.

At least 135 Kenyans were reported killed in violence that flared from the shantytowns of Nairobi to resort towns on the sweltering coast. Opposition leaders set the stage for more turmoil by calling for a million people to rally against President Mwai Kibaki.

In the slums of Nairobi, rioters waved machetes and shouted "Kibaki must go", while police beat protesters with clubs, fired off tear gas and shot live bullets in the air. Much of the country was at a standstill, with shops closed and many people hunkered inside their homes. "We are ready to die and we're ready for riotous killings," 24-year-old James Oryango, who lives in Nairobi's Kibera slum, told The Associated Press as homes and shops around him burned.

While there are no strong policy differences between the two camps, the bloodshed exposed tribal resentments that have long festered in Kenya, where Kibaki's Kikuyu people — the largest group — are accused of using their dominance of politics and business to the detriment of others. Political loyalties are often tribal-linked, and ethnic gangs were reported attacking rival groups.

The opposition candidate, Raila Odinga, a member of the Luo tribe, dropped his plan for a mass protest rally Monday after a warning from police. But he called for 1 million people to march Thursday on the capital's Thursti Park, where protesters seeking multiparty democracy massed in the early 1990s.

"We are calling for mass action," said Odinga, who led Kibaki in opinion polls before Thursday's ballot as well as in an early election returns until his lead suddenly evaporated as official figures came out over the weekend. "We will march wearing black arm bands because we are mourning Kibaki in a New Year's message to Kenyans, called 'for healing and reconciliation,'" but he warned that his government would "deal decisively with those who breach the peace by intensifying security across the country."

Three police officers independently told AP journalists that they had been ordered to shoot to kill to stop rioters. A government spokesman denied such an order was given.

Teams of riot police deployed in the capital's Kibera and Mathere shantytowns, blocking people from marching on the largely deserted downtown.

In one neighborhood, a woman and her four young children ran from their home retching after police fired tear gas into the building.

"We were just hiding from the slats," said Dorothy, who frantically poured water over the eyes of her 6-month-old son.

Other people said they had not been able to find food since shops closed Thursday for the election. One woman shouted "Hungry! Hungry!" at passing journalists.

Ethnic fighting was evident in Nairobi's sprawling slums, where the neighborhoods are often divided along tribal lines. Kenya's Red Cross said that many of the dead were killed in ethnic clashes and that gangs were even checking on the tribal affiliations of the Red Cross workers trying to help the injured.



A riot police officer runs away from opposition supporters throwing stones Monday during riots in the Kibera slum of Nairobi.

Holiday Hours
 New Year's Eve 8:00am-5:30pm
 New Year's Day Closed

Happy New Year

Times-News
 magicvalley.com

...PUBLIC NEWS BULLETIN!...

Attention Magic Valley ~ this is a public news bulletin from Banner Furniture. Banner Furniture will be open today, January 1st, 2008, to slash the prices on their entire Million Dollar Inventory. Banner Furniture will open their doors for the public dispersal at 10am New Years Day, with special

12 MONTH SAME AS CASH FINANCING, O.A.C.
 Free Silver Hors D'oeuvre Tray to 1st 100 Customers

NOTICE:
 FREE hourly drawings for One Hundred Dollar Gift Certificates each hour 11am till 3pm

DON'T MISS IT!
 SAVE 10%, 20%, 30%, 40%, 50% up to 70%
BANNER'S BIGGEST SALE OF THE YEAR!

The Largest Furniture, Appliance & Floor Covering Store in Magic Valley
BANNER
 201 MAIN AVE. E., TWIN FALLS • 733-1421
 www.bannerfurniture.com
 OPEN JANUARY 1st 10AM-4PM 12 MOS. SAME AS CASH. OAC

Home To WEEKLY POTLIGHT

Bringing Quality Care to You

Home Health

- Contracted Therapies
- Dependable Caregivers
- 24 Hour Availability
- Over 100 years combined RN experience

Serving all of South Central Idaho
 Debra L. Gates, Owner, RN

733-8600
 "When There's No Place Like Home"

147 Main Ave. E. • Twin Falls • 1-877-733-8602
 www.tchhp.com

First Choice

CARE FOR THE TERMINALLY ILL

- RN's • CNA's
- Counseling
- Spiritual Assistance
- 24 Hour Care

736-0900
 "Your Home... Our Care"

First Choice HOME CARE

PERSONAL CARE

- We Customize Services
- Our Services Available - 7 Days a Week - 24 hours a Day

736-7280

Sprint
 Together with NEXTEL

Sprint Nextel
 (across from Fred Meyers)
 760 Blue Lakes N, Twin Falls, ID 83355
 Office: (208) 735-9292 • Fax: (816) 410-6901

P & P Pet Care Service
 "Loving Care When You Can't Be There"

- Keep your pet in their own environment
- We will walk, feed, and water them
- Administer medication • Meet pets' needs

For a FREE home visit or estimate, CALL 423-4202
 M.V. Area / Local Residents for 21 Years

Published every Tuesday ~
 Rotate to get your own write-up!
733-0931

COMBING FOR CUISINE

A reporter searches for her Japanese favorites.

FOOD & HOME, C1



FREEZE-ON-SKIS

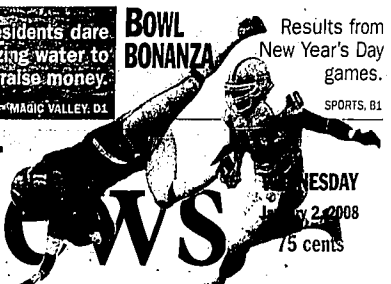
Residents dare freezing water to raise money.

MAGIC VALLEY, D1

BOWL BONANZA

Results from New Year's Day games.

SPORTS, B1



Good Morning

High: 34
Low: 21
A mix of sun and clouds.
Details: B4

Times-News

WEDNESDAY
January 2, 2008
75 cents

MagicValley.com

Warriors' helpers

U.S. soldiers and families rely on 'family assistance coordinators'

By Brad Cain
Associated Press writer

EUGENE, Ore. — Darcy Woodke recalls the day she picked up her husband and several of his National Guard buddies after they got back from Iraq.

"I stopped at a four-way stop sign. I have never seen people in my life freak out like that. They were saying, 'Why are you stopping? Go! Go! Go! Don't stop! Don't stop!'" Woodke says.

The soldiers had been trained in Iraq not to stop at an intersection because that can make you an easy target for insurgent gunmen or bombers.

That is the mind-set Woodke has to deal with in her job — helping soldiers readjust to civilian life after getting shot at, bombed and psychologically maimed while serving in Iraq and Afghanistan.

Woodke is a family assistance coordinator in Oregon for the U.S. military. As the title suggests, her job entails dealing with the Pentagon's legendary red tape.

She is an advocate for the soldiers, arranging medical treatment, therapy, marital counseling and other assistance to help soldiers and their families deal with the transition

Please see **HELP**, Page A3



Darcy Woodke, left, family assistance coordinator in Oregon for the U.S. military, works with volunteer Bob Gerig to organize bags of donated gifts at the Oregon National Guard armory in Eugene, Ore., Dec. 6.



The temple effect

The Twin Falls LDS Temple towers over a home under construction Monday afternoon in Twin Falls. Twin Falls could follow the lead of other communities such as Rexburg, Boise, and Idaho Falls, which experienced an increase in housing prices and more clientele for hotels and restaurants after their temples were built.

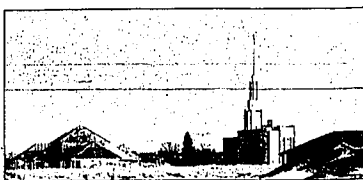
LDS temple boosts economic growth

Times-News staff and wire reports

Almost overnight, 48 vacant building lots surrounding The Church of Jesus Christ of Latter-day Saints temple site on Eastland Drive North doubled in value, from \$64,000 to more than \$124,000.

Almost immediately following the announcement that the LDS Church planned to build a temple in Twin Falls, Marriott International Inc. submitted a preliminary application to build a hotel near the temple site.

Like other cities in Idaho and throughout the United States,



the introduction of a Mormon temple has become a catalyst for economic development in Twin Falls.

Some call it the Temple Effect.

announced, everyone scrambled to be near it," said Ryan Horsley, chairman of the Twin Falls Planning and Zoning Commission. "I really don't

Please see **TEMPLE**, Page A3

Tuesday morning accident kills two

Twin Falls teenager dies from injuries from Sunday crash

By Cass Friedman
Times-News writer

Thomas C. Mays, 35, of Jerome and his infant daughter were killed sometime before 9 a.m. Tuesday morning when he lost control of his 1998 Dodge Avenger on a patch of ice and skidded off Bob Barton Road into an unoccupied house in Jerome County, according to Idaho State Police.

Also, Shaylin Davis, 17, of Twin Falls, died Tuesday morning at Saint Alphonsus Regional Medical Center in Boise from injuries she suffered in a pile-up crash on Sunday on U.S. Highway 93 north of Jerome, according to state police.

Davis was in the lead car driving in the northbound lane north of Jerome when she spotted a GMC pickup pulling a horse trailer that had slid off the road. When she tried to slow down it caused her car to spin out. Two cars that were following her — unable to stop in time — both struck her vehicle.

Please see **ACCIDENTS**, Page A3

City spots a drop in SIRCOMM funds

By Jared S. Hopkins
Times-News writer

In 2003, the City of Twin Falls split with the Southern Idaho Regional Communications Center, which dispatches emergency personnel across the region. The city and the agency at that time agreed to split revenue from a surcharge fee on telephone lines meant to fund the center.

Unfortunately, no one wrote down the formula for dividing the revenue, and that's become a problem.

A few months ago, Twin Falls Finance Director Gary Evans noticed a significant drop in the city's portion of the revenue. Since 2004, the city has received \$13,000 to \$15,000 per month from the fee on Qwest landlines, according to the city's figures.

But about a year ago, the figure dropped to around \$11,000 — and hovered there for nine more months. Evans was curious about the change.

"There were more lines in Twin Falls than

Please see **SIRCOMM**, Page A3

Phone charges

City of Twin Falls Revenue from surcharge fees from Qwest Land Lines

March 2004 through November 2006:
14,445.33 (average)

Month	Revenue
December 2006	\$13,643.90
January 2007	\$11,566.60
February 2007	\$11,355.19
March 2007	\$10,650.44
April 2007	\$11,275.79
May 2007	\$11,307.55
June 2007	\$11,333.36
July 2007	\$11,443.53
August 2007	\$11,049.50
September 2007	\$11,167.61
October 2007	\$11,034.62
November 2007	\$14,505.39
December 2007	\$15,616.99

Mob torches Kenyan church where hundreds sought refuge

By Elizabeth A. Kennedy and Tom Odula
Associated Press writers

NAIROBI, Kenya — The mob struck in broad daylight Tuesday, setting fire to the church, where hundreds of terrified people had taken refuge. Screams filled the air. Even children were burned alive.

Those caught trying to

escape the flames — or helping rescue victims inside — were hunted down and hacked with machetes. One man said he had to hide in the filth of a pit latrine to stay alive.

Up to 50 Kikuyus were reported killed in the church in the Rift Valley city of Eldoret in ethnic violence that followed Kenya's disputed presidential election. The

death toll from four days of rioting rose to more than 275, triggering fears of further unrest in what has been one of Africa's most stable democracies.

The latest bloodshed recalled scenes from the genocide in Rwanda in 1994, when more than a half-million people were killed.

Please see **KENYA**, Page A3



Buildings born Tuesday in the Kenyan town of Eldoret in this image taken from TV supplied by the International Committee of the Red Cross. A mob torched a church in Eldoret sheltering hundreds of people, killing up to 50.

Around the world

American diplomat killed in Sudan shooting.

Suicide bomber kills 32 at Baghdad funeral.

Pakistan election delayed following Bhutto killing.

On page A5



At Your Service directory	E5	Comics	C67	Four-day planner	A2	Movies	O3	Sports	B1
Bridge	E7	Crossword	E4	Horoscope	C6	Nation	A4	Subject	E2
Calendar	A2	Dear Abby	C7	Jumble	E6	Obituaries	D2	Weather	B4
Classifieds	E18	Food & Home	C1	Magic Valley	D1	Opinion	A6	World	A5

TODAY'S FORECAST

TWIN FALLS		
Today	Tonight	Thursday
A mix of sun and clouds	Partly cloudy	Temperatures climb, increasing clouds
High 34	Low 21	39 / 25

MINI-CASSIA

Today: Crisp with fair skies and a light breeze. Highs: 107-105.
 Tonight: Partly cloudy. Lows upper teens.
 Tomorrow: Mostly cloudy and breezy in spots. Increasing rain and snow showers. Highs upper 30s.

Complete weather report: See page B4

TODAY'S HAPPENINGS

ARTS AND ENTERTAINMENT

"Jammin' for the public"—The Idaho Old Time Fiddlers Association (IOTFA) jam and meeting, members will jam and entertain the public from 6 to 8 p.m. with monthly meeting to follow, Idaho Pizza Company, 1855 Kimberly Road, Twin Falls, open to the public and prospective members, 735-1580.

CLUBS AND ORGANIZATIONS

Many Time Club meeting, 2 p.m., home of Betty Slifer, Filer, 735-5213.
 Rupert Business and Professional Women meeting and no-host dinner, 6:30 p.m., Drift Inn meeting room, 545 F St., Rupert, 436-3565 or 431-3565.

FAMILY

Rosetta Assisted Living Alzheimer's support group meeting, 6 to 7 p.m., 1177 Eastgate Ct., Twin Falls, one hour of free adult day care to first-time attendees, (208) 734-9422 to R.S.V.P.

GOVERNMENT

Twin Falls County commissioners, 8:30 a.m., courthouse, 425 Shoshone St. N., 736-4068.
 Glenns Ferry School Board, 7 p.m., district office, 820 Old Highway 30, 366-7436.
 Hagerman City Council, 7 p.m., Hagerman Senior Center, 140 E. Lake, 837-6636.

HEALTH

SilverSneakers Fitness Program, innovative exercise program designed specifically for Medicare beneficiaries; unique health and physical needs, 11:15 a.m. to noon, Twin Falls YMCA, 1751 Edinboro Blvd., no cost for Humana-insured or YMCA members and \$5 per class for non-insured, 733-4384.

HOBBIES AND CRAFTS

Woodcarving days, public welcome to come and carve wood, 1 to 5 p.m. and 7 to 10 p.m., 310 Filer Ave. W., Twin Falls, classes available, 736-0061.

To have an event listed, please submit the name of the event, a brief description, time, place, cost and contact number to Suzanne Brown by e-mail at sbrown@magiclevel.com; by fax, 734-5538; or by mail, Times News, PO Box 548, Twin Falls, ID 83303-0548. Deadlines are noon, four days in advance of event.

THREE DAY PLANNER

BENEFITS AND FUNDRAISERS

Jan. 4 — "First Friday Dinner," a buffet-style, traditional Basque meal sponsored by the Gooding Basque Association, 6 to 8 p.m., the Basque Cultural Center at the intersection of Highways 26 and 46, Gooding, general donation of \$14 (seniors eat for \$12), (208) 352-4266 or 308-5051.

BUSINESS

Jan. 3 — Kicksand-Southern Idaho, with guest speaker Bryan Matsuka of the Small Business Development Center on "Business Plan Development," 6 to 7:30 p.m., Pandora's Restaurant, 516 Hansen St. S., Twin Falls, no cost, appetizers and drink tickets provided by Idaho TechConnect. Brandon.armstrong@idahotechconnect.com or (208) 324-3455.

CLUBS AND ORGANIZATIONS

Jan. 3 — Twin Falls Monarch Lions club meeting and no-host lunch, noon, Long Hoing Restaurant, 1719 Kimberly Road, Twin Falls, 735-9092 or 733-3429.

FAMILY

Jan. 6 — Sunday Dinner, featuring Roast Pork with apple sauce, noon to 1:30 p.m., Agless Senior Citizens Center, 310 Main St. N., Kimberly, suggested donation: \$6 adults, \$3 for children under age 12 (take out meals available), 429-4338.

HEALTH

Jan. 3 — TOPS (Take Off Pounds Sensibly) ID No. 3 Chapter of Twin Falls, weigh ins from 4:30 to 5:30 p.m. and meeting from 5:30 to 6:30 p.m., basement, Magic Valley Church of Christ, 2002 Flier Ave. E. (watch for change in location soon), 734-8756 or 736-9282.

SPORTS

Jan. 5 — Jerome Gun Club Sporting Clays Shoot, 9 a.m. start time, 11 miles north of junction of I84 and Highway 93, mile marker 64, \$20 members and \$23 non-members, 733-6045.
 Jan. 5 — Charlot Horse Races, 1 p.m., Rupert Fairgrounds, Rupert, 436-9748.
 Jan. 5 — The eighth annual Cabin Fever Day at the Y, includes open swim, dive, magic, kayaking, Hip Hop exercise, Kindermusik, racketball and more, beginning at 8 a.m., Twin Falls YMCA and Canyon Rim YMCA, no cost, 733-4384.

MORNING BRIEFING

AROUND THE WORLD

IOWA

Presidential candidates make last-minute appeals to voters

DES MOINES — Uplifting appeals largely replaced stinging insults Tuesday as Democratic and Republican candidates did the only thing left to do in Iowa faces that are too close to call — encourage supporters to vote for them.

"The polls look good, but understand this—the polls are not enough. The only thing that counts is whether or not you show up to caucus," Democrat Barack Obama told a fired-up crowd of young and old packed into a high school gymnasium.

"Amid murmurs of 'Amen' at a pizza parlor in Sergeant Bluffs, Republican Mitt Romney said he would like to see Obama and McCain fight it out. He urged voters to go to the polls. "Don't go alone. Take people with you. Fill up your car. Rent a van. I'll pick your church's bus, whatever you've got to do to get people to the caucus who are going to vote for me."

Candidates made the pitch repeatedly as they canvassed the state for Thursday's caucus. At the first of the presidential nominating process, a mix of Democrats and 80,000 Republicans are expected to participate in 1,781 neighborhood meetings at schools, fire stations and community centers across Iowa on what is forecast to be a clear but cold night.

OREGON

FBI making a new stab at identifying 1971 skyjacker D.B. Cooper

PORTLAND — The FBI is making a new stab at identifying mysterious skyjacker Dan Cooper, who pulled off an audacious 1971 hijacking and vanished, releasing new details that it hopes will jog someone's memory. The man calling himself Dan Cooper, also known as D.B. Cooper, boarded a Northwest flight in Portland on Oct. 24, 1971, and commandeered the plane, claiming he had dynamite.

In Seattle, he demanded and took \$200,000 and four parachutes and demanded to be flown to Mexico. Somewhere over southwestern Washington, he jumped out the plane's tail exit with two of the chutes.

On Monday, the FBI released drawings that it said probably are close to who Cooper looked like, along with a map of areas where Cooper might have landed.

"Who was Cooper? Did he survive the jump? We're providing new information and pictures and asking for your help in solving the case," the FBI said in a statement.

The FBI said that while Cooper was originally thought to have been an experienced jumper, it has since concluded that was wrong and that he almost certainly didn't survive the jump in the dark and rain.

CALIFORNIA

Rose Parade blossoms with earthly celebrations

PASADENA — The 2008 Rose Parade trotted "out Tuesday for its 119th New Year's Day celebration, with a parade of floats, bands and marching bands. The parade was held in Pasadena, Calif., on Tuesday. The float won the Extraordinary Trophy for most spectacular float over 55 feet. (See story below.)



The City of Santa Fe Springs, Calif., float 'A Celebration of Life, Dia de los Muertos,' makes it's way along Colorado Boulevard during the 119th Rose Parade in Pasadena, Calif., on Tuesday. The float won the Extraordinary Trophy for most spectacular float over 55 feet. (See story below.)

Year's Day incarnation, with brilliant flowers showcasing traditions as diverse as New Orleans' Mardi Gras, Mexico's Day of the Dead and Japanese cherry blossom festivals.

And with the year's theme — "Passport to the World's Celebrations" — life imitated art.

One float depicted the Rose Parade itself, with past Rose queens on board and a 20-foot rose bud coming to full bloom in an explosion of colorful streamers and confetti.

Another celebrated the grand buildings of Italy — or, at least, how they have been recreated in a new Las Vegas hotel, the Palazzo Resort. Under a pale sun, New Orleans' grand marshal, Sheriff Ernest Lagasse, opened the parade with the traditional refrain from his Food Network television show: "Let's kick it up a notch, Bani!"

Tens of thousands of people lined the streets here, and millions more watched on the television around the world. Marching bands came from Hawaii, Japan, El Salvador, Switzerland and Puerto Rico. Floats soared and spun with Bengali tigers, space aliens, Chinese dragons and Egyptian kings and queens.

GHANA

2 U.S. Navy sailors found dead in hotel room

ACCRA — Two U.S. Navy sailors were found dead Tuesday in a hotel room in the West-African nation of Ghana, the Navy said.

The Navy said the circumstances surrounding the deaths and the cause wasn't immediately clear.

"The cause of death is unknown and is being investigated by host nation authorities in cooperation with U.S. Navy," a Navy statement said.

The sailors, whose identities weren't immediately released, were stationed aboard the USS Fort McHenry, which is on a seven-month voyage through the Gulf of Guinea aimed in part at training local militaries on maritime security. They were found dead in their room at a hotel in Tema, where they had taken time

off during the mission, the Navy said in a statement.

SOUTH CAROLINA

Five of James Brown's children challenge will

AKEN — Five of James Brown's children say their late father's will should be invalidated because his former advisers used undue influence to get him to create charitable trusts that the advisers would profit from, according to court documents filed this week.

The children were largely left out of the financial portion of the will, which leaves the bulk of the soul singer's money to trusts set up to educate Brown's grandchildren and needy kids.

Atlanta attorney Louis Levinson said the children discovered earlier will drafts created by their father that cast doubt on whether he truly wanted to leave his estate to charity.

"The will was 'spiritual' in that Mr. Brown intended to benefit some charities, but the circumstances surrounding the making of these documents have always been clouded in mystery," Levinson said.

Five Brown children are challenging the will in Aiken County Probate Court. They claim Brown's longtime advisers Buddy Dallas, Alford Bradley and David Cannon convinced the soul singer to create the trusts so the advisers would profit from managing the two charities after Brown died.

COLORADO

Shot possibly fired in celebration kills woman, girl at party

DENVER — A single bullet that may have been fired in celebration of the new year ripped through the wall of a house shortly after midnight Tuesday, killing an 11-year-old girl and a woman attending a party inside, investigators said.

"It might have been an accident, which still would be illegal if someone was firing a weapon recklessly in their city," Police Chief Gerry Whitman said.

Investigators believe the weapon was a high-powered rifle, Whitman said. The shot was fired at about 12:20 a.m., and the shooter may have been a New Year's reveler celebrating the New Year, police spokesman Sonny Jackson said.

Witnesses reported hearing several shots and a second bullet was found in a snowbank in front of the home.

The victims were at a party with about 10 other people when the bullet pierced the front wall of the house, passed through the head of the woman, who was seated, and struck the girl in the side, Jackson said.

The woman died at the scene and the girl was pronounced dead at a hospital. It wasn't immediately known whether the women were related.

No arrests had been made. Police offered a \$2,000 reward for information.

MASSACHUSETTS

Firefighters find 2nd victim day after fire consumes Boston condo

BOSTON — Firefighters found a second victim Monday in a condominium building destroyed by a fire so intense crews were ordered away before they could find out if anyone was trapped.

The body of an adult woman was found during a search of the building's remains, said Fire Department spokesman Steve MacDonald. A 47-year-old man died after he had a heart attack while being removed from the building during the fire Monday night, officials said.

Both victims were found in a first-floor unit where the fire apparently started, MacDonald said.

Crews were ordered out of the building about 25 minutes after they arrived at the 18-story brick building shortly before 8 p.m., Deputy Fire Chief Joseph Finn said.

The blaze apparently started in a kitchen. Within minutes, flames spread to all five floors.

Flames shot out from the roof nearly three hours after the fire was reported, as some of the 130 firefighters sprayed water from ladders. The fire was still smoldering Tuesday morning, MacDonald said.

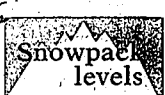
MICHIGAN

Storm dumps more than foot of snow

DETROIT — A fast-moving New Year's Day storm dumped more than a foot of snow on southeastern Michigan, a record blast that made driving hazardous and threatened to do the same in New England.

Thousands of people in Michigan and Ohio lost power. Authorities reported no deaths or serious injuries from the six-hour burst of snow in Michigan and St. Clair counties north of Detroit, the National Weather Service said. The western St. Clair County community of Capac reported 16 inches.

— from wire reports



Watershed	% of region peak
Salmon	100%
Big Wood	90%
Little Wood	79%
Big Lost	76%
Little Lost	82%
Henrys Fork/Tejon	84%
Upper Snake Basin	83%
Odessa	81%
Salmon Falls	74%

Times-News

PUBLISHER	OWNER	MAIL INFORMATION
Brad Hunt 735-3355	Online sales Jason Woodard 735-3207	The Times-News (ISSN 0301-4006) is published daily except on Wednesdays, Thursdays, and Fridays. It is published for the Times-News Publications Co., a subsidiary of Lee Enterprises.
NEWSROOM	EDITOR	CLASSIFIEDS
James G. West 735-3245	Conrad Clarke	For rates and other information, call 733-0931, ext. 1.
News ops before 5 p.m. 735-3246	Paul O'Neil	Buyer Rupert Paul O'Neil 677-4042
News ops after 5 p.m. 735-3233	Debra L. O'Neil	Circulation phone hours are open between 6:30 a.m. and 6 p.m. daily and 8:15 a.m. on weekends for general questions about your ad. For advertising rates, circulation, vacation options, and other information, call 735-3247.
Advertising director Joe Gaud 735-3254	ADVERTISING SALES	Customer service 733-0931, ext. 2
Regional sales manager Paul Foster 735-3247 735-3267	Classification manager Cindy Haeber 735-3267

Temple

Continued from page A1

think that anyone thought there would be this much interest because of (the temple),

Less than a year after the church announced plans to build a Twin Falls temple, developers were seeking city approval for two high-end commercial properties that will include condominiums and 48 residential lots that will surround the temple. More than a hundred other lots are to be developed within a mile of the structure.

"People just like to be close to them," said Lynn Rasmussen, owner and broker of Rasmussen Real Estate Co. "I have had a couple of people who have come here because of the temple."

Realtors say that home buyers looking to be near the temple come from places nearby, such as Burley and Elko, Nev., as well as cities

such as Portland, Ore., and Salt Lake City, which have their own temples.

"One guy came here from Salt Lake City because he wanted to live in a smaller community but he also wanted to live near a temple," Rasmussen said.

Ken Edmunds, a Mormon and developer of the 48-unit subdivision near Twin Falls' new temple, paid a premium for his land figuring its location would make it easier to sell homes priced up to \$900,000. He named the neighborhood after a Mormon magazine, the Ensign.

"The name is readily identifiable to those within the church, and those outside don't seem to care," Edmunds said.

"I'm not sure it was an economic cycle-proof development. And that was proven out."

However, Realtors cannot use the temple as a selling point.

"The Federal Fair Housing Act kicks in and calls it discriminatory," said Ted Whyte, a real estate agent in Rexburg, which has a towering Mormon temple scheduled for completion in February.

Still, home prices in surrounding neighborhoods escalate. Motels start offering rooms with temple views.

Members of the community swell with civic pride and excitement. And sometimes, those of other faiths look on with resentment and suspicion.

Unlike Mormon chapels, where anybody can enter, Mormons are going to build a church leadership get inside. Once there, they baptize the dead by proxy, pray for eternity and make sacred covenants with God — all beneath golden

spires topped with Moroni, the angel Mormons say delivered the golden plates that form their gospel's foundation.

"It is always a constant reminder, when you see it sitting there and the beauty of it, of what I'm supposed to be doing," said Georgia Brown, a Mormon in Twin Falls who says even non-Mormons take pride in the new temple. "A friend asked me, 'Did you know our Mormon is bigger than the Boise Mormon? Even for her, it's our temple.'"

The 13-million-member church has at least 13 temples under construction or planned around the world. Just four of them are in the United States, and two of those are in Idaho.

The planned 30,000-square-foot, two-story structure in Twin Falls is being built on the grounds of the former Candleridge Golf

Course near the Snake River Canyon.

When completed around April, the temple complex will occupy 9.1 acres on a 26-acre parcel of ground. It will serve about 42,000 Mormons from the 14 LDS stake centers in the Magic and Wood River valleys.

The closest temple now is in Boise.

"I've talked with some of the leaders from the church and they say that there will be economic benefits to our area," said Shawn Barigar, president and CEO of the Twin Falls Area Chamber of Commerce. "And we can only assume that (temple visitors) will do business in Twin Falls besides their services in the temple."

Mormon church spokesman Clark Hirsch in Salt Lake City said that to counter criticism that the Mormons close themselves off to out-

siders, the church holds an open house before any new temple is dedicated.

"The criticism is 'one that we struggle with, and even on, because I think there is some truth to it,' he said. "But we're trying to get the word out that anybody is welcome."

At the Rexburg temple, church leaders expect around 150,000 white plastic bottles for the free toilet from Dec. 29 to Jan. 26. Once the Rexburg temple is dedicated Feb. 3, however, only Mormons who have fulfilled rigorous requirements — including tithing or donating 10 percent of their income — can secure a "temple recommend" that allows them past the lobby.

The open house and public tour dates for the Twin Falls temple have not yet been announced.

SIRCOMM

Continued from page A1

they were telling us," he said. The fee, about \$1 per phone bill, is paid to Qwest, which passes the revenue to SIRCOMM, which in turn pays the city its share based on the number of land lines in the city.

Evans contacted Qwest and in November the revenue jumped to \$14,505. Last month, it climbed was \$15,617.

Evans said he is unclear on what caused the drop or the turnaround, but he estimates that the city missed out on \$24,000 it should have collected. He said there are no plans to renegotiate the money because a new agreement signed in December should keep figures stable. Prior to that, everyone just assumed the numbers were accurate.

"At this point we're not going to chase that money," Evans said. "We arrived at some new level of understanding. We just felt, let bygones be bygones and

move on down the road."

County and city officials said Qwest did not accurately determine how many phone lines in the city and the county for three years. Because the surcharge fee is about \$1 per land line, the revenue received by the city is thought to be close to the number of land lines in the city. Thus, the figures reported to the city indicate that there are more land lines — even though more and more people are using cell phones only and landlines are in decline.

Qwest says the company's tabulation process has not changed and it is confused by the revenue spikes in the past two months.

An audit a few months ago requested by the city showed a decline in landlines, said Qwest spokesman Bob Gravelly.

"There was no change in our methodology or in the trend in declining number of landlines," he said. "Our landlines have been going

down everywhere and Twin Falls is no exception."

Evans said that he doesn't understand the revenue dip, but he is waiting to see if January's revenue to the city will remain consistent.

"I'm not sure if we lost any revenue but it sure looks like it," he said of the 10 months with low revenue.

The revenue dip could reflect the fluctuating number of land lines, increased cell phone use and growth in the city, said SIRCOMM Director Ron Vogt. He said there are no financial discrepancies with the city or with Qwest.

"They give us the numbers," he said. "We take the money and we give it to the city. And that's really as far as I know. The rest is between the county and the city."

The 10-month revenue tension between the city and SIRCOMM leading up to the fall in 2003, and the two entered mediation with a judge.

But the city believes SIRCOMM has always acted in

good faith in this matter and that everything was done based on phone lines and revenue. The revenue dip, said SIRCOMM by Qwest, said City Manager Tom Courtney said.

"We were operating without a formal agreement but there was an understanding that things would be done in a certain way. I think SIRCOMM did the best they could with that understanding," Courtney said. "My question is why did Qwest report phone lines on a county-only basis rather than differentiate between the city and county previously? And I can't answer that."

It remains unclear how the process affected SIRCOMM's revenue. Data was unavailable Monday. Vogt said he planned to ask Qwest for the number of landlines in Twin Falls, but he said he was unsure if the company would provide it.

Jared S. Hopkins may be reached at 733-3241 or jhopkins@magicvalley.com.

Accidents

Continued from page A1

Emergency crews extricated Davis and his passengers from the crash. The car was identified — from the car and took them to St. Luke's Magic Valley Regional Medical Center. State police said they are unaware of the other passengers' statuses.

Davis was later taken to Saint Alphonsus in Boise. State police have not said whether alcohol was a factor in the crash.

In the Jerome County accident, state police say between 10:30 p.m. Monday night and 9:03 a.m. Tuesday, Maus and 10-month old

Ayrith were headed southbound on 400 West when he lost control of his Avenge. The car skidded across Bob Barton Road and struck an unoccupied house. Maus, who was not wearing a seatbelt, was partially ejected from his car. Ayrith was completely tossed from the car.

Both were pronounced dead at the scene.

Troopers continue to investigate both crashes.

Cass Friedman can be reached at 733-3241 or cfriedman@magicvalley.com.

Help

Continued from page A1

from hyper-vigilant warriors back to husbands and wives, moms and dads.

A former school bus driver, Woodke, 39, is married to a soldier who served in Iraq and was wounded by a bomb blast. "I need to help. I've been there," she said. "I believe in these soldiers, and I believe in these families."

From coast to coast, there are nearly 700 paid family assistance workers like Woodke, as well as thousands of volunteers, according to the National Guard.

Woodke describes herself as a "phone book." Her job is to line up professionals who can help soldiers and their families.

"I always tell people, I don't know dilly squat. I just know all the people who do," Woodke says.

She also provides soldiers with a shoulder to cry on and helps their families deal with everyday hassles such as car repairs, broken water heaters, medical insurance paper-taps or other financial problems.

Recently Woodke helped a woman whose husband is serving in Iraq find someone to repair flood and wind damage to her house.

The need for such help is particularly great now that National Guardsmen have been thrust into long overseas deployments as never before. More than a quarter-million Guard members have been sent to fight in Iraq and Afghanistan.

"The soldier can't focus on what's going on in the theater if they are not sure their families are being taken care of," said 2nd Lt. Jennifer Iahn, family program director for the Maryland National Guard.

Woodke also calls up newly returned soldiers at 30-, 60-, 90- and 120-day intervals just to ask how they are doing, and often learns of delayed symptoms of phys-

cal or mental trauma.

"A typical case involves someone who has been home long enough to feel a little 'oh my shoulder hurts. Can you get some help? Where do I go?' Or 'I get, 'I'm feeling a little puppy, and I don't know why,'" she said.

Sgt. Robert Fields said Woodke is a great example of that help that he and his wife work through their problems.

"She really had a lot of trouble really understanding what I was going through in Iraq," Fields said of his wife. "And it took me a while to realize that every time the doorbell rang it scared my wife to death because she thought the Army was coming to tell her that I had died. It really made it hard for us to relate to each other."

LT Col. Pam Trapp, chief of family readiness for the National Guard, said there has been a concerted effort to step up assistance to soldiers and their families.

"When you start calling on Guardsmen to do more for their country you can't do that without providing them and their family the support that they need," Trapp said.

Woodke — whose husband, Bill, suffered headaches, back and slurred speech and memory loss from the bomb blast that rocked his armored vehicle — got involved in the program as a volunteer while her husband's unit was in Iraq, then got hired after he returned in 2005.

"You get to know the people, and you start to see them hurt and have good times, and you want to be part of it," she said. "It becomes a family."

Kenya

Continued from page A1

The question facing Kenya is whether the politicians willing to do the job, triggering a civil war.

President Mwai Kibaki, who was swiftly inaugurated for a second term Sunday after a vote that critics said was rigged, called for a meeting of his political opponents — a significant softening of tone for a man who rarely speaks to the press and who vowed to crack down on rioters.

But opposition candidate Rail Odinga refused, saying he would meet Kibaki only "if he announces that he was not elected." Odinga accused the government of stoking the chaos, telling The Associated Press in an interview that Kibaki's administration "is guilty of genocide."

The violence — from the shantytowns of Nairobi to resort towns on the sweltering coast — has exposed long-festering tribal resentment.

The people fled to Eldoret, about 185 miles northwest of Nairobi, were members of Kibaki's Kikuyu tribe.

They had fled to the Assemblies of God Church on Monday night, seeking refuge after many had lost homes. Video from a helicopter chartered by the Red Cross showed many homes in flames and the horizon obscured by smoke. Groups of people were seen seeking sanctuary at schools and airports, while others moved into the forest.

On Tuesday morning, a mob of about 2,000 arrived at the church, said George Karanjai, whose family had sought refuge there.

"They started burning the church," Karanjai said, his voice catching with emotion as he described the scene. "The mattresses that people were sleeping on caught fire. There was a stampede, and people fell on one another."

Karanjai, 37, helped pull out his family from the church. "I could not manage to pull out my sister's son. He was screaming 'Uncle, uncle!' ... He died. The boy is 11."

Up to 50 people were killed in the attack, said a Red Cross official, who says a condition of anonymity because her name would identify her tribe, and she feared reprisals. Even first aid workers were stopped by vigilantes who demanded their identity.

The Kikuyu, Kenya's largest ethnic group, are accused of turning their dominance of politics and business to the detriment of others. Odinga is from the Luo tribe, a smaller but still major tribe that says it, has been marginalized.

There are more than 40 tribes in Kenya, and political leaders have often used unemployed and uneducated young men to intimidate opponents.

www.magicvalley.com

(BECAUSE OF THE HOLIDAY) SENIORS 62 and Over "SAVE BIG" TODAY ONLY! 20% OFF Everything in the Store ALL DAY! *NO OTHER DISCOUNTS APPLY

THE HEALTH FOOD PLACE
(Across From KMVT)
Centro Pointe Plaza • 1111 Blue Lakes Blvd. N. • 733-1411
• MF 820a-830a • SAT 1030a-1100a • CLOSED HOLIDAYS

(Clip This Coupon)

BREAKFAST OR LUNCH

Present This Coupon When You Order and Receive a Second breakfast or lunch at 1/2 PRICE

Expires February 2, 2008
Closed Sundays — Must be equal price or less

110 Main St. N. • Twin Falls • 733-0466

THE BETTER THE TRAINING, THE TOUGHER THE NEST EGG.

With us, in your nest egg, corner you can take on the world.

1435 Fullerton Street Twin Falls, Idaho 208.733.6019

A.G. EDWARDS & FINE ARTS
AGG. FINANCIAL SERVICES
Member SIPC • 2007 A.G. Edwards & Fine Arts Inc.

MARCHON

FINE EYEWEAR IN ONE HOUR

731 North Colligo Road Twin Falls 208-734-EYES (3937) Fax: 208-734-7585 Monday-Friday, 9am - 6pm After hour appointments available

Mountain West Optical

NEED HELP WITH QUICKBOOKS? Call Rita at 737-0087 TRAINING, SETUP & SUPPORT

Winter is Coming... \$4995 CALL TODAY to schedule your Winter Safety Inspection and service

Twin Falls Automotive
261 Locust Street South • 734-5725

MAJOR BRANDS NEWER THAN MOST... THE HIGHEST QUALITY... **MUSTARD** SLEED **THRIFT & RESALE** ALL CLOTHES 2 FOR \$1

NOW THRU JAN. 12 455 MAIN AVE. E. • TWIN FALLS, IDAHO
Midwestern, Men or Cash Only, Please

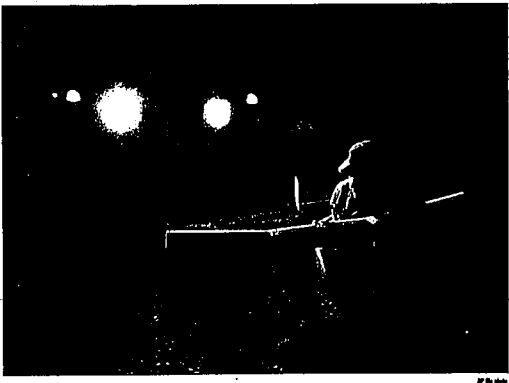
MONDAY-SATURDAY 10AM-5PM DAILY

Use of unmanned drones soars

By Lolita C. Baldor
Associated Press writer

WASHINGTON — The military's reliance on unmanned aircraft that can watch, hunt and sometimes kill insurgents has soared to more than 500,000 hours in the air, largely in Iraq. The Associated Press has learned.

And a new Defense Department figure obtained by The AP show that the Air Force more than doubled its monthly use of drones between January and October, forcing it to take pilots out of the cockpit and shift them to remote flying duty to meet part of the demand.



In this photo released by the Department of Defense, U.S. Army Pvt. Jeremy W. Reid, with 4th Battalion, 42nd Field Artillery Regiment, assembles an RQ-11 Raven unmanned aerial vehicle in the early morning hours in Tajikistan, in May 23, 2006. The use of unmanned aircraft in Iraq has surged by nearly a third since the recent buildup of U.S. forces began early last year, racking up more than 14,000 hours per month in the battlefield skies.

Dakota, Texas, Arizona and California, and some are already operating.

One key reason for the increase is that U.S. forces in Iraq grew from 15 combat brigades to 20 over the spring and early summer, boosting troop totals from roughly 135,000 to more than 165,000. Slowly over the next six months, five brigades are being pulled out of Iraq that will not be replaced, as part of a drawdown announced by the administration, which began in December.

The increased military operations all across Iraq last summer triggered greater use of the drones and an escalating call for more of the systems from the Pentagon's key hunter-killer, the Predator, to the surveillance Global Hawks and the smaller, cheaper Ravens.

In one recent example of what they can do, a Predator caught the sight of two militants firing mortars at U.S. forces in November in Balad, Iraq. The drone fired an air-to-ground missile, killing the three, according to video footage the Air Force released.

Air Force officials said that Predator flights steadily increased last year, from

about 2,000 hours in January to more than 4,300 hours in October. They are expected to continue to escalate when hours are calculated for November and December, because the number of combat air patrols had increased from about 14 per day to 18.

"The demand far exceeds all of the Defense Department's ability to provide these assets," said Air Force Lt. Col. Larry Gagnapain, deputy director of the Air Force's unmanned aircraft task force. "And as we buy and field more systems, you will see it continue to go up."

Use of the high-tech surveillance and reconnaissance Global Hawk also jumped, as the Air Force moved from two to three systems on the battlefield.

"I think it has to do with the type of warfare we're engaged in — it's heavy into intelligence, surveillance and reconnaissance," Gagnapain said. "This year requires a lot of hunting high-value targets."

The bulk of the unmanned flight hours, he said, are for the Raven, which weighs just four pounds and is used by small-

er units, such as companies and battalions, in Iraq and Afghanistan.

The Ravens, which soldiers bring into the air and use for surveillance, will rack up about 300,000 hours this year — double the time they were used last year, said Quackenbush. The Army has a total of 361 unmanned aircraft in Iraq alone — including Shadowns, Hunters and Ravens. And in the first 10 months of 2007, they flew more than 300,000 hours.

Army officials have fought to maintain control of their unmanned vehicle usage, saying their unit commanders can quickly launch the smaller systems and respond to the immediate needs of soldiers who may be pursuing insurgents or trying to avoid roadside bombs.

When the Raven's massive numbers are not included, UAV usage across all the military services jumped from nearly 165,000 flight hours in the 2006 fiscal year, to more than 254,000 for the fiscal year that ended Sept. 30, 2007. The overwhelming majority of that was on the part of the Air Force. A majority of the flights are in Iraq, which has seen the biggest increase.

Study: Whites more likely than minorities to get narcotics from ER doctors

By Carla K. Johnson
Associated Press writer

CHICAGO — Emergency room doctors are prescribing strong narcotics more often to patients who complain of pain, but minorities are less likely to get them than whites, a new study finds.

Even for the severe pain of kidney stones, minorities were prescribed narcotics such as oxycodone and morphine less frequently than whites.

The analysts of more than 150,000 emergency room visits over 13 years found differences in prescribing by race in both urban and rural hospitals, in all U.S. regions and for every type of pain.

"The gaps between whites and nonwhites have not appeared to close at all," said study co-author Dr. David Pletcher of the University of California, San Francisco.

The study appears in Wednesday's journal of the American Medical Association. Prescribing narcotics for pain in emergency rooms rose during the study, from 23 percent of those complaining of pain in 1993 to 37 percent in 2005.

The increase coincided with changing attitudes among doctors who now regard pain management as a key to health. Factors in accredited hospitals must ask patients about pain, just as they monitor vital signs such as temperature and pulse.

Even with the increase, the racial gap endured. Linda Simon-Vastala of the University of Maryland, Baltimore, School of Pharmacy said the race gap

finding may reveal some doctors' suspicions that minority patients could be drug abusers lying about pain to get narcotics.

The irony, she said, is that blacks are the least likely group to abuse prescription drugs. Hispanics are becoming as likely as whites to abuse prescription opioids and stimulants according to her research. She was not involved in the current study.

The study's authors said doctors may be less likely to see signs of painkiller abuse in white patients or they may be underestimating pain in minority patients.

Patient behavior may play a role, Pletcher said. Minority patients "may be less likely to keep complaining about their pain or feel they deserve good pain control," he said.

Stricter protocols for prescribing narcotics may help close the gap.

A New York hospital recently studied its emergency patients and found no racial disparity in narcotics prescribed for broken bones. Montefiore Medical Center aggressively treats pain and is developing protocols for painkillers that dictate initial dosages and times to check with patients to see if they need more pain medicine, he said.

Such standards may eliminate racial disparities, Essex said.

In the study, opioid narcotics were prescribed in 31 percent of the pain-related visits involving whites, 28 percent for Asians, 24 percent for Hispanics and 23 percent for blacks.

The making, and breaking, of resolutions is only human

By Monica Hesse
The Washington Post

What mire is there to say about resolutions? All the how-to you need appears in the many issues of the new magazine, *Resolve*. Beyond your progress, they simmer helpfully, as if self-reward hasn't been the problem all along.

Only 10 percent of people who make resolutions actually succeed, according to one survey. The rest of it is about resolving, resolving, re-solving those problems whose slippery solutions have eluded us in the past. Once more onto the breach, and the breach is a nasty place to be, one that probably requires a lucky strike and a pint of Clubby lubby.

With such ridiculously miserable rates of achievement, the logical question to ask isn't how we can better reach our goals, but: Why do we even bother making them to begin with? Are we just hopelessly stupid?

It is a journey of human optimism that originates in the subcortical structures of the brain. Those would be the regions that busy themselves with food and sex and fighting and snoring and saying yes to all the things that make us immediately feel good.

"We don't typically think about other animals having self-control struggles," says Angela Duckworth, a doctoral

candidate who studies this stuff at the University of Pennsylvania. "Dogs don't grapple with 'I want to do this but I shouldn't.'"

Well, the evolution of dogs paved the way for the evolution of the subcortex. Humans, on the other hand, went on to get a sophisticated frontal lobe, the brain area that controls reason and other higher-order functions. "That's what says, 'I shouldn't do what I want to do,'" says Duckworth.

Hence, the battle of the resolution. The older brain is strong and ingrained. But the newer part is what defines our humanity. At some deep level, says Duckworth, we realize that "rational resolutions are better than none at all," because they are what prevent us from losing all resolution, handing off and eating until we throw up on the carpet. We make resolutions because they keep us human.

Hope springs eternal. "Hope springs eternal is more like it," Lionel Tiger says coyly. Tiger is an evolutionary anthropologist at Rutgers University and the author of "Optimism: The Biology of Hope."

Tiger's research explores why people continue to make resolutions they won't keep, and think positively despite massively humbling contrary evidence. "As hunter-gatherers we had no choice but to be

optimistic," he says. "We had to wake up each day and say, 'Boy, it's a better day than usual to catch an antelope.'"

We had to say that every day, even when we'd eaten nothing but antelope for the week. Optimism was around to counteract our own intelligence. If we didn't overestimate our chances, we wouldn't have even bothered to go out of the cave in the morning.

"We make resolutions because they keep us alive. 'Human beings,' says Tiger, "can't afford to be too cynical about their own behavior."

We imately seek opportunities for fresh starts that are tied not to our own resolve but to the sun, the seasons, the calendar, New Year, New You and all that jazz. But here's the thing about when we were making those Roman resolutions: We were drunk. We were still a step from our New Year's Eve celebrations, jacked up on the

Roman equivalent of tequila shots.

It's very similar to the Advil that marks New Year's Day today.

"People tend to make resolutions after periods of debauchery," says George Loewenstein, a researcher at Carnegie Mellon University.

Again with the cortex: "The part of our brains that is uniquely human can recall past behavior," says Duckworth. "But it's very cognitive. ... What it can't do is remember what you felt like the last time you broke your resolution. The desperation, the lack of dignity, the digging in the garbage for the used coffee filter."

We make these New Year's pledges not because we forget that we've failed, but because we think we have outsmarted the failure — at that time, we can do better. Tomorrow's another day. And so, resolutely, we resolve.

Join us

for a forum about the future of profitability in animal production:

- Leveraging Innovations to Grow Your Business
- Achieving Annual Performance through Alternative Raw Materials

NORTH AMERICAN LECTURE TOUR
presented by **Ardeco**

Date: Thursday, January 10, 2008
Breakfast: 8:00 am
Brent Christend of Milk Producers of Idaho to speak at breakfast
Seminar: 8:30 am
Location: Shilo Inn, Twin Falls

Phone call at (208) 324-5575 to RSVP

www.northamericanlectures.com

Abigail's In Home Care, Inc.

Provides living & affordable care to the elderly & disabled in the comfort of their own homes

- Bathing/Dressing
- Meal Preparation
- Housekeeping
- Personal Care
- Shopping
- Respite Care

7711 Overland Ave • Suite C • Burley • 878-7777
Locally owned and operated! *Kandice Duffer*

Public Notice of Intent To Propose Or Promulgate New Or Changed Agency Rules

The following agencies of the State of Idaho have published the complete text and all related, pertinent information concerning their intent to change or make the following rules in the new issue of the state Administrative Bulletin.

The written comment deadline is January 23, 2008, unless otherwise listed. (Temp. & Prop.) indicates the rule is both temporary and proposed. ** Indicates that a public hearing has been scheduled.

IDAPO 08 - BOARD OF EDUCATION
PO Box 83720, Boise, ID 83720-0037
08-0103-0801, *Idaho Governing Employees*. (Temp. & Prop) Changes endorsement degree title from Education Master Coordinator to Library Media Specialist; clarifies the original intent of the Gifted and Talented endorsement; changes "Reading" to "Literacy" to better reflect requirements for this endorsement; and clarifies the requirement of a professional RN license instead of "nursing certificate."

IDAPO 11 - IDAHO STATE POLICE
FATIGUE RACING COMPLIANCE
PO Box 1060, Meridian, ID 83680-0700
**11-0403-0801, *Rules Governing Licensing and Fees*. (Temp. & Prop) New chapter promulgates required licensing fees into rule per Idaho Code.

IDAPO 16 - DEPARTMENT OF HEALTH AND WELFARE
311 West Broadway, Boise, ID 83720-0036

16-0114-0801, *Rules and Minimum Standards for Grant Applications in Idaho*. (Temp. & Prop) Establishes minimum department and construction requirements, standards of care, and services for long standing emergency departments.

16-0403-0801, *Rules Governing Fees for Community Mental Health Services*. (Temp. & Prop) Governing fees.

16-0701-0801, *Behavioral Health Staffing Fee Schedules*. (Temp. & Prop) New chapter updates the staffing fee schedules for adult mental health, children's mental health, and alcohol and substance use disorders programs to the federal poverty guidelines and implements a fee schedule for convicted felons or persons serving probation or parole.

16-0710-0801, *Behavioral Health Development Grants*. (Temp. & Prop) New chapter provides the framework for grant application requirements, criteria, and distribution of grants.

16-0715-0801, *Alcohol and Substance Use Disorders Services*. (Temp. & Prop) New chapter defines the scope of voluntary alcohol and substance use disorders services and establishes eligibility criteria, application requirements, individualized treatment plan, and selection of providers under these rules, and provides for an appeals process.

16-0723-0801, *Adult Mental Health Services*. (Temp. & Prop) New chapter defines the scope of voluntary adult mental health services and establishes eligibility criteria, application requirements, individualized treatment plan, and selection of providers under these rules; and provides for an appeals process.

IDAPO 59 - PUBLIC EMPLOYEE RETIREMENT SYSTEM OF IDAHO
PO Box 83720, Boise, ID 83720-0078

59-0103-0801, *Contribution Rules for PERSI*. (Temp. & Prop) Continues current contribution rates previously established by temporary rule until rate increase is needed.

THE FOLLOWING TEMPORARY RULES HAVE BEEN ADOPTED:
IDAPO 02 - Department of Agriculture
02-0421-0801, *Rules Governing the Impoundment of Animals*.

Please refer to the Idaho Administrative Bulletin, January 2, 2008, Volume 08-1 for notices and text of all rulemakings, public hearing schedules, Governor's executive orders, and agency contact information.

Issues of the Idaho Administrative Bulletin can be viewed at the county law library or online.

To view the Bulletin or Code or for information on purchasing the Bulletin and other rules publications, visit our website at www.adm.idaho.gov/admrules/ or call (208) 332-1620 or write the Dept. of Administration, Office of Administrative Rules, 850 W. State St., Room 100, Boise, ID 83720-0308.

EDITORIAL

Why can't Idaho athletes play at Idaho colleges?

Burley High seniors Colton Moon, Jordan Hosteen and Ben Searle are as good as high school basketball players yet in the Magic Valley. Moon was voted the best Class 4A player in Idaho last season; Hosteen and Searle were both first all-Great Basin Conference selections.

And yet none of the three yet has an offer to play college basketball next year.

Instead, Boise State University, Idaho State University, the University of Idaho, College of Idaho, Northwest Nazarene University, Lewis-Clark State College, North Idaho College and the College of Southern Idaho are hot on the trail of the blue-chip players from other states or countries.

That strategy has worked at CSI and in some other programs, but it's others flounder: Idaho and ISU, for example, each have had a single winning season in a decade.

They're losing on the court because they're losing on the recruiting trail. The best players have better options than Moscow or Pocatello on the way to the NBA.

Still, coaches like to recruit elsewhere: Only 25 of the 112 players at Idaho's eight scholarship-offering programs are Idahoans.

Out-of-state hired guns are simply employees who disappear the moment their eligibility expires or they suffer a career-ending injury.

So why not recruit local kids who are actually interested in getting an education and perhaps using it here? Why not give scholarships to Idaho's best student-athletes, instead of just hiring jocks?

Would that make our college athletic programs less competitive? Perhaps, but let's face it: They're not competitive now, and Idahoans apparently aren't interested in watching strangers lose.

Most seats at games in Moscow's Kibbie Dome and Pocatello's Holt Arena are empty. They might not be if Moon, Hosteen, and Searle were on the floor. That's because in Idaho, watching a home town kid is as good as it gets.

Our view:
Idaho colleges and universities have flopped in big-time men's basketball by trying to compete with bigger programs for blue-chip athletes. Maybe it's time to try a different approach. **What do you think?** We welcome viewpoints from our readers on this and other issues.

CAUCUSES NOBODY UNDERSTANDS... LEAPFROGGING PRIMARIES...



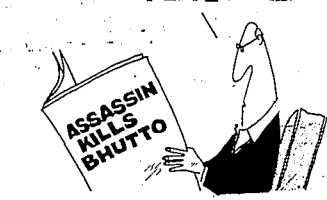
SOMETIMES, I LOOK AT OUR DYSFUNCTIONAL ELECTION PROCESS AND THINK...



A TEDIOUS RUN-UP TO NOVEMBER FULL OF NEGATIVE ADS...

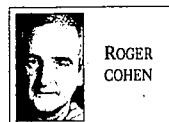


I'M SO GLAD I LIVE HERE.



Why the jihadists don't have a prayer

On the outskirts of Kandahar in southern Afghanistan, there's a junkyard of the Soviet empire. It's filled with the hulks of T-55 and T-62 tanks and the tubes of multiple rocket launchers. Some of the tanks are intact. I guess high-explosive, anti-tank missiles penetrated the turrets and coated the interior of the steel shells with blood.



ROGER COHEN

I drove past this modest memorial to imperial hubris a couple of months ago on my way to a base of the nascent U.S.-trained Afghan army. The army needs money. It might sell these metal carcasses for scrap. Why not? The detritus of Taliban events, and their constant ebb and flow, turn the head.

The Japanese, despite Pearl Harbor, became our friends. And, at last, the Soviets became Russians who are no longer enemies but rivals. The mantle of enemy passed with the Cold War's end.

Military guys deal in worst-case scenarios. But no Soviet-era planner of the 1979 invasion could have imagined being humbled in the Hindu Kush by a bunch of Islamic holy warriors; and no American Cold War strategist could have imagined those CIA-funded Islamists turning on the United States and bringing down the twin towers in 2001.

It went to purveyors of another totalitarianism, haters of modernity, atavistic murderers of unbelievers (and their own), fanatics for whom free will and sexuality are so intolerable that a savage God must be raised up to suppress them in jihad's name.

Yet all this happened. Just as it happened that the Soviets were once our allies and Communists from Central Asia raised the hammer-and-sickle on the Reichstag as Hitler's Germany burned in 1945. And then, the Soviets became our enemies a while.

The relation of these jihadists to Islam is as twisted as Stalin's to Marx, or the Galtags to the liberation of the masses, but the draw of absolutism has not abated. The problem with liberal societies is that they are as dull as they are successful. The mortgage, the tax man, the lobbyist and the vote leave a thirsting. Revolutions are made for freedom, but its exercise is mundane which can be intolerable. Only the terrorized — from East Berlin or Baghdad — understand that "Give me normality" is a rousing cry for a Pole, the absence of drama feels like paradise. But history lurches. Its

strangeness prompts some to believe that there must be a hidden hand. Conspiracy theory is the refuge of the feeble-minded; that has not stopped it becoming rampant in an age where every voice has a digital loud-speaker.

"Oh, doing some private work for the government, but it would be too long a story to tell you."

Americans and Canadians training young Afghan recruits near Soviet junkyards in a faraway land must be the work of someone, a plot of international speculators, or perhaps Mossad agents who, for the grotesquely conspiracy-minded, planned 9/11.

I nudged. It was from Perth, Australia: a long story indeed. Perhaps he'd been out in the badlands on the Afghan-Pakistan border battling the Taliban, or down in the southwest where the Iranian border area is said to be full of guys without uniforms.

Most of life, however, is unplanned. It's banal, capricious, a frustration to any puppet master — which does not make it any less precious, of course, or fragile.

Afghanistan, like Poland, is a small country flanked by larger ones. Unlike Poland, it has not found the means to contain those larger countries' interests. The "Great Game" goes on.

At a Kandahar airport, I overheard two U.S. soldiers: "I don't wanna die," the first said.

"Its continuation may suggest that nothing changes or only changes to stay the same. But that would be a pessimistic view."

"Yeah," the second concurred. "Keep your head down." They parted. Their fear stayed with me. I've been thinking of them and other U.S. servicemen and servicewomen this holiday season. What we all want is pretty simple. Home about sunset in the place they have to take you in.

On a train the other day, gliding through the mists of Belgium along pale lines of poplar trees, I thought of the slaughter at Pashchendale 90 years ago. European peace is a miracle; we forget too many miracles.

I boarded a U.S. military flight to Kabul and some special-force guys — no uniforms, sniper-standards their assault rifles — got on board. One sat next to me. I asked: "What's your line of business?"

More recently, there was the Pashchendale-like slaughter of the Iran-Iraq war, with its 1 million dead for nothing, its Cold War leg and its Cold War intrigues. Openness is advancing, even in the Middle East.

This is the age of empowerment. The back-to-the-Caliphate boys cannot resist it. Their own junkyard awaits them.

Roger Cohen is a columnist for the New York Times.

Times-News

Brad Hund . . . publisher Steve Crump . . . Opinion editor

The members of the editorial board and writers of editorials are Brad Hund, James G. Wright, Steve Crump, Traci Ellis and Bill Blitzenburg.

Invest in pests, not politicians, to end climate change

I don't have any termites in my house — knock on wood — but I'm thinking about getting some. As an investment.



DARYL LEASE

Oh, sure, you may roll your eyes at me now. But, someday, when my security cameras catch you peeking enviously through the wrought-iron gates at my big new mansion on the waterfront, I'll know exactly what you'll be thinking: "That boy had guts."

House — published an article shortly before Thanksgiving about the potential for termites to solve our nation's energy crisis.

Termites guts, to be exact. Like me, you may have missed the exciting news about termite intestines when it was first reported a few weeks ago. So I'll share it with you now, in the spirit of the season. (Invest wisely.)

Yes, I know. We've all been eagerly waiting for President Bush and Congress to solve that crisis.

Nature — one of those obscure scientific journals used as kindling by the current occupants of the White

These enzymes, it's said, are superior efficient at converting munched-on wood into energy — so super-duper efficient, in fact, that scientists hope to figure out how to synthesize the enzymes and use them to convert wood to biofuel.

The research is being conducted by the U.S. Department of Energy's Joint Genome Institute, the California Institute of Technology and a biotech company called Verentum.

So it's up to the termites. Scientists, according to the *Journal Nature*, have been studying the cornucopia of bacteria in termite guts.

This research has led to the discovery of previously unknown enzymes in an area that Reuters delicately describes as "the back-end of the termite."

Well, here, I'll let PR Newswire sum it up: "Based on these results, Verentum plans to utilize its advanced gene technologies and high-throughput screening capabilities to evaluate the activity of novel cellulases and hemicellulases encoded in this large collection of novel genes in order to attempt to identify enzyme combinations that can be exploited for converting biomass feedstocks into biofuels." I don't know about you, but they had me at "high-throughput screening capabilities."

The beauty of it all is that this new fuel — let's call it "termoil" — wouldn't require burning corn, sugar, soybeans and other stuff that could otherwise go into our stomachs.

Instead, termite enzymes would be put to work producing low-cost energy out of wood waste. Sawdust. Bunched home improvement projects. Brush cleared by President Bush at his ranch in Texas. Stuff like that.

Among the scientists enthusiastic about the concept is Steven Chu, a Nobel laureate in physics who thinks fuel-producing microbes could be developed fairly soon.

"This is a 10- to 20-year project," he recently told ABC News.

That's pretty darned quick, particularly when you consider how long Congress and various presidents have been trying to muster enough intestinal fortitude to raise fuel-economy standards. For the first time in 32 years.

The way I see it, it's time for all of us to stop thinking

of termites as pests and start thinking of them as a "cash crop."

The long-term goal of scientists is to create synthetic, gooey, poofy termite guts, but — until all the high-throughput screening capabilities and whatnot are ironed out — I'm guessing there's going to be a huge growth in pucker plants using real termites.

That's where you and I enter the picture. As termite breeders.

You may scoff. But this is a prime opportunity for all of us — in the time-honored termite tradition — to get in on the ground floor and work our way up.

Daryl Lease is a columnist for the Herald-Tribune in Sarasota, Fla. Write to him at daryl.lease@heraldtribune.com.

Get in your two cents

ONLINE: At magvalley.com, you can respond to any of the local opinions or stories in today's edition. First register online for free and then give us your two cents.

ON PAPER: The Times-News welcomes letters from readers on subjects of public interest. Because of space constraints, please limit letters to 300 words. Include your signature, mailing address and phone number.

Letters who sign letters with false names will be permanently banned from publication. Letters may be brought to our Twin Falls office; mailed to P.O. Box 548, Twin Falls, ID 83303; faxed to (208) 734-5538; or e-mailed to letters@magvalley.com.

With no White House ambitions, Schwarzenegger plays it smart

The conventional wisdom offers the most inherent advantages — and fewest downsides — for a presidential candidate.



JOHN DIAZ

A governor, unlike a U.S. senator, does not have to answer for a voting record loaded with hundreds of procedural motions and momentous decisions to become fodder for second guessing and 30-second ads.

As presidential contenders, Mike Huckabee and Mitt Romney discovered this year, a governor can be held accountable for the crimes of any inmate who walks free as a result of his decision.

Some criticisms are more legitimate than others.

Huckabee, a former Arkansas governor, has been banned by scrutiny of his active intervention on behalf of the release of convicted rapist Wayne Dumond, who then sexually assaulted and killed a woman in Missouri.

Romney has faced questions about his appointment of a Massachusetts judge who released without bail Daniel Tavarez Jr., a convicted killer who is accused of killing a young couple in Washington state.

The template for hanging governors for releases that occur on their watch was set in 1980 when supporters of George H.W. Bush ran racially tinged commercials about the furlough of Willie Horton while Democrat Michael Dukakis was governor of Massachusetts.

Most in the unsuitability of the sport was the fact that Dukakis had no direct role in the decision to release Horton.

There is a cost to this demagoguery. Governors with even a faint dream of presidential ambitions — meaning most of them — are more than cautious to paranoid about releasing anyone from prison.

California, responding to outrage over a parolee rapist-murder, voted in 1980 to give governors the ability to overturn a parole-board's decision for release.

Former Gov. Gray Davis, a Democrat, took risk aversion to the extreme. In April 1999,

he declared a fact-based, balanced approach to any and all arguments that a convicted murderer sent to prison with a possibility of parole could be rehabilitated. "If you take someone else's life, forget it," Davis said. He allowed just six of the hundreds of parole-board recommendations for release to go through.

Unfortunately, as the ever-calculating Davis knew too well, there are no medals in politics for turning an inmate who is costing taxpayers more than \$10,000 a year into a law-abiding, taxpaying citizen. If he or she stays out of trouble, no one ever hears about the governor's good deed.

So let me take a moment to praise a good deed. Earlier this week, I visited with Frazelle Woodmore in southern Los Angeles. For the past 15 years, she had been a model prisoner — and was recommended for parole in her first five appearances, but his decisions were overturned by a governor, first Davis and then Republican Gov. Arnold Schwarzenegger.

Schwarzenegger has proved far more willing than his predecessors to review parole board decisions with an open mind. He has accepted 170 of the 771 recommendations for release received from the Board of Parole Hearings.

The governor's office also has floated the idea of allowing the early release of 22,000 inmates to save hundreds of millions of dollars. That early release program would be limited to nonviolent offenders who have nearly completed their sentences and are considered low risk.

There is, of course, no such thing as "no risk" when it comes to putting any even an inmate. The no-risk alternative is to keep all 172,000 inmates in prison — and throw away the key for the 27,000 "lifers" who were sentenced with a possibility of parole — and commit the state to spending nearly as much as corrections (\$9.1 billion a year) as it does on higher education (\$11.3 billion).

Schwarzenegger is taking the wiser and more courageous course by infusing judgment into the equation. He's acting like a governor who is constitutionally proscribed from having presidential ambitions.

John Diaz is the editorial page editor of the San Francisco Chronicle. Write to him at jdiaz@chronic.com.

Police academy jest wasn't appreciated

It is with a sense of tremendous outrage, disgust and utter disbelief that the recent graduates of the Idaho State Police Academy decided upon their graduation slogan. From what I have read in the newspapers and watched on the evening news, it appears that this graduation slogan had something to do with officers going out and "causing PTSD (Post Traumatic Stress Disorder) ..."

What is even more disturbing to me is that the academy allowed such a slogan to appear on the graduation pamphlet. How could such a slogan have been allowed to be printed, let alone written for all to see?

And what about those parents, relatives and friends of the graduates in attendance at the graduation ceremonies of these new officers? What did they think of this graduation slogan?

As a father of a young veteran who recently came home safely from having served 12 months in Iraq, I am very much offended by this graduation slogan. My son is an Army Reservist serving with the 321st Combat Engineer Battalion stationed at Gowen Field in Boise.

The spent one full year serving in Ramadi. For better than half of his deployment, Ramadi was one of



READER COMMENT
GUS SPIROPOULOS

the most dangerous provinces in Iraq. It was only during the latter portion of his deployment that the improvised explosive devices were not as prevalent as they used to be.

PTSD is very real. There are soldiers who are dealing with PTSD daily based on what they have seen while serving in Iraq. How is it possible for graduates of the Idaho State Police Academy to have even conceived of such an offensive graduation slogan? To me, this tends to give a bad name for all of the good law enforcement officers in Idaho.

It was reported that the commander of the Idaho State Police Academy refused to discuss this issue on camera.

Does he feel this issue will simply go away and that a simple apology will

suffice? I certainly hope not. In my opinion, something more severe needs to occur rather than claiming that the graduation slogan was an oversight on the part of those in command. Lastly, my wife and I are in total support of all troops serving in Iraq and Afghanistan. We feel that a huge debt is owed to all military personnel serving on behalf of all Americans. For the graduates of the Idaho State Police Academy to have considered such a graduation slogan shows the insensitivity of these graduates to those suffering from PTSD, not only returning soldiers having served overseas —

Gus Spiropoulos of Twin Falls has served as school superintendent in the Bluff, Klam and West Jefferson School districts.

China's dictatorship of talent

LET'S SAY you were born in China. You're an only child. You have two parents and four grandparents living on you. Sometimes they even call you a spoiled little empero.



DAVID BROOKS

"They instill in you the legacy of Confucianism, especially the values of hierarchy and hard work. They send you off to school. You learn that it takes phenomenal feats of memorization to learn the Chinese characters. You become shaped by China's intense human capital policies."

You quickly understand what a visitor understands after dozens of conversations: that today's China is a society obsessed with talent, and that the Chinese riding elite recruits talent the way the NBA does — rigorously, ruthlessly, in a completely elitist manner.

As you rise in school, you see that to get into an elite university, you need to ace the exams given at the end of your senior year. Chinese students have been taking exams like this for more than 1,000 years.

The exams don't reward all mental skills. They reward the ability to work hard and memorize things. Your adolescence is oriented around those exams — the cram sessions, the hours of preparation.

Roughly 1 million students take the tests each year. The top 1 percent will go to elite universities. Some of the others will go to second-tier schools, at best. These unfortunates will find that, while their career prospects aren't perma-

The top 1 percent will go to the elite universities. Some of the others will go to second-tier schools, at best. These unfortunates will find that, while their career prospects aren't permanently foreclosed, the odds of great success are diminished. Suicide rates at these schools are high, as students come to feel they have failed their parents.

nently foreclosed, the odds of great success are diminished. Suicide rates at these schools are high, as students come to feel they have failed their parents.

But you succeed. You ace the exams and get into Peking University. You treat your professors like gods and know that if you earn good grades you can join the Communist Party. Westerners think the Communist Party still has something to do with political ideology.

You know there is no political philosophy in China except prosperity. The Communist Party is basically a gigantic Skull and Bones. It is one of the social networks its members use to build wealth together.

You are truly a golden child, because you enter government service, which is less risky and gives you talents to get rich under the table and serve the nation.

In one sense, your choice doesn't matter. Whether you are in business or government, you will be members of the same copaceticity. In the West, there are tensions between government and business elites. In China, these elites are part of the same social web, copacetic-

ing for mutual enrichment.

Your life is governed by the rules of the copaceticity. Teamwork is highly valued. There are no real ideological rivalries, but different social networks compete for power and wealth. And the system does reward talent.

The wonderfully named Organization Department selects people who have proven their administrative competence. You work hard. You help administer provinces. You serve as an executive at state-owned enterprises in steel and communications. You rise quickly.

When you talk to Americans, you find that they have all these weird notions about Chinese communism. You try to tell them that China isn't a communist country anymore. It's got a different system: meritocratic paternalism. You joke: Imagine the Ivy League taking over the shell of the Communist Party and deciding not to change the name. Imagine the Harvard Alumni Association with an army.

This is a government of talents, you tell your American friends. It rules society the way a wise father rules the family. There is some consultation with citizens, but mostly members of the guardian class decide for themselves what will serve the greater good.

The meritocratic copaceticity absorbs rival power bases. Once it seemed that economic growth would

create an independent middle class, but now it is clear that the affluent part of society have been assimilated into the state-enterprise establishment. Once there were students lobbying for democracy, but now they are content with economic freedom and opportunity.

The top poverty doesn't stand still. Its members are quick to admit China's weaknesses and quick to embrace modernizing reforms. So long as the reforms never challenge the political order.

Most of all, you believe, educated paternalism has delivered the goods. China is booming. Hundreds of millions rise out of poverty. There are malls in Shanghai richer than any American country. (Yes, teachers, shoot up, and the Audis club the roads.)

You feel pride in what the copaceticity has achieved and now expect it to lead China's next stage of modernization — the transition from a manufacturing economy to a service economy. But in the back of your mind you wonder: Perhaps it's simply impossible for a top-down memorization-based elite to organize a flexible, innovative information economy, no matter how brilliant its members are.

That's a thought you don't like to dwell on in the middle of the night.

David Brooks is a columnist for the New York Times.

livingword
CHRISTIAN BOOKSTORE
MAGIC VALLEYS OWN FOR YOUR SELECTION OF

- BIBLES • BOOKS
- CHURCH SUPPLIES
- VIDEOS • MUSIC
- GIFTS • T-SHIRTS

PLUS ANYTHING WE CAN HELP YOU WITH

Tea, Coffee & Prayer
OPEN 10 TO 6 DAILY
SUNDAY 12-3
233 MAIN AVE. E.
733-1656

PRIZES
HEATING, AIR CONDITIONING, FIRE SAFETY, SUNDANCE SPAS

Rejuvenate after the Holiday Rush!

END OF YEAR BLOW-OUT SALE!

SPAS Starting at \$2895!

In stock hot tubs only. While supplies last.

227 2nd Ave. East • Twin Falls 733-2624
M-F 9am-6pm Sat. 10am-3pm
12 MONTHS • NO PAYMENTS • NO INTEREST!

Sundance Spas

See what's new online at Magicvalley.com

Drop those Holiday Pounds at your local Gooding fitness center

3 month membership only \$120.00
Join by January 31, 2008, receive 2 weeks free

6 month membership only \$210.00
Join by January 31, 2008, receive 1 month free

All memberships include:
FREE Yoga, Aerobics & Nutrition classes
FREE session (1) with our Certified Trainer

Gooding Fitness & Rehabilitation Center
245 Main Street - Gooding
934-8766

Be Strong. Live Long.
Join Today
934-8766

Why Buy New?
**You can save
 thousand\$ at**

Hertz of Twin Falls

All Makes
 All Models
 1994-2008

Hundreds of late model vehicles with remaining factory warranty

Hertz

72 HOUR RETURN POLICY GUARANTEED!

Buy your next vehicle from Hertz. If you are not completely satisfied with the vehicle, bring it back. We'll make it right - without a hassle. *Guaranteed!

This is the smart choice! We are confident you will be completely satisfied with your buying experience. Why? Because our reputation depends on it. **Guaranteed!**

*Return policy effective for 72 hours or 100 miles from purchase. Applies to all vehicles in stock. Does not apply to special orders.

'08 TOYOTA COROLLA



Hertz Gold Certified

Hertz Price
\$14,995

One at this price #806G

'07 CHRYSLER ASPEN

- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD
- Rear Air
- Wheels

Hertz Gold Certified



Hertz Price
\$25,995

One at this price #9618

'07 FORD TAURUS



Hertz Gold Certified

- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD

Hertz Price
\$9,995

One at this price #774G

'08 PONTIAC GRAND PRIX



Hertz Gold Certified

- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD
- Wheels
- Spoiler

Hertz Price
\$17,995

One at this price #617G

'07 DODGE CARAVAN

SE

- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD
- Tint
- Roof Rack

Hertz Gold Certified



Hertz Price
\$14,995

One at this price #9616

'08 SUBARU OUTBACK

WAGON

- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD
- MP3
- Roof Rack

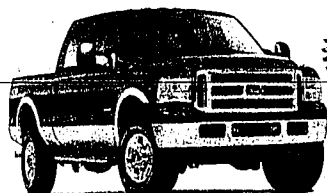
Hertz Gold Certified



Hertz Price
\$23,995

One at this price #714G

'07 FORD SUPERCREW



Hertz Gold Certified

- XLT
- Pwr W-L-M
- Tilt/Cruise
- CD
- MP3
- Wheels
- Bed-Step

Hertz Price
\$24,683

One at this price #9576

'07 JEEP COMMANDER



Hertz Gold Certified

- 4X4
- Pwr W-L-M
- Tilt/Cruise
- CD
- Wheels
- Roof Rack

Hertz Price
\$21,904

One at this price #9548

'06 HONDA ODYSSEY



Hertz Gold Certified

- Pwr W-L-M
- Tilt/Cruise
- CD
- Slider
- Wheels
- Quad Seats
- Rear Air

Hertz Price
\$21,383

One at this price #9727

'07 TOYOTA CAMRY



Hertz Gold Certified

- LE
- Pwr Seat
- Pwr W-L-M
- Tilt/Cruise
- CD

Hertz Price
\$14,995

One at this price #793G

Hertz

Call sales

**636 POLELINE ROAD TWIN FALLS
 208.733.4000**

OPEN MONDAY thru FRIDAY TIL 8 PM ♀ SATURDAY TIL 7 PM

INSIDE: Crosby leads Sabres to chilly outdoor victory in front of NHL-record crowd in Buffalo, B2



INSIDE: More college football, B2 | Scoreboard, B3 | NFL & golf, B4 | Weather, B4

Michigan upsets Florida, sends Carr out a winner

Heisman winner Tebow can't come through late at Capital One Bowl

By Mark Long
Associated Press writer

ORLANDO, Fla. — Michigan coach Lloyd Carr was doused with water, surrounded by dancing players and carried out on a stretcher.

Chad Henne threw for 373 yards and three touchdowns, Mike Hart ran for 130 yards and two scores and the Wolverines upset No. 9 Florida 41-35 Tuesday in the Capital One Bowl to win their first bowl game since 2003.

"This one was special. Michigan's senior class won its

first bowl game in four tries and Carr ended his coaching career on a high note.

"It's extremely meaningful on a personal level," Carr said. "But the reason it's meaningful is because I can be in that locker room with the guys that did it. Our coaches put together a great game plan, our players executed. Of course, we were big so-called underdogs."

"To come up with that kind of effort and to find a way to win means that we have some memories that we're all going to be able to celebrate for years to come."

Henne, Adrian Arrington and

Matt Manningham — torched Florida's secondary all game. Arrington caught nine passes for 153 yards and two touchdowns, and Manningham added five catches for 74 yards and a score.

The Gators (9-4) kept it close thanks to four turnovers and plenty of big plays by Heisman Trophy winner Tim Tebow and speedster Percy Harvin.

Playing with a broken bone in his non-throwing hand and facing constant blitzes, Tebow was 17-of-33 for 154 yards and three touchdowns. He also ran for 57 yards and a score.

Harvin ran 13 times for 165 yards and a touchdown, and caught nine passes for 77 yards and a score. He wasn't enough.

Florida failed to convert a fourth-down play at its 25 yard line, and K.C. Lopata's 41-yard field goal put Michigan (9-4) ahead 41-35 with 2:21 remaining.

The Gators got another shot, but Tebow threw four straight incompletions to end any chance of a comeback.

"You definitely don't want to end the season on a losing note, so it definitely does take a little bit out of the positives out of the season," Tebow said.



Michigan head coach Lloyd Carr, right, gets a hug from defensive coordinator Ron English following the Capital One Bowl in Orlando, Fla., Tuesday.

Please see MICHIGAN, Page B2

Trojans overwhelm Illinois in Pasadena

By Eddie Pells
Associated Press writer

PASADENA, Calif. — This would have been a perfect Rose Bowl for the USC Trojans, except for the one part they couldn't control.

They couldn't pick their opponent.

The 48th-ranked Trojans routed Illinois 49-17 on Tuesday and shaved the rest of the country that, yes, maybe they are the best team in college football right now.

Certainly, a better test could have come against Georgia or Virginia Tech, or maybe next week against Ohio State in the national title game.

"Would I love to still be playing right now? Sure would. We'd go out there any time, any place, any venue."

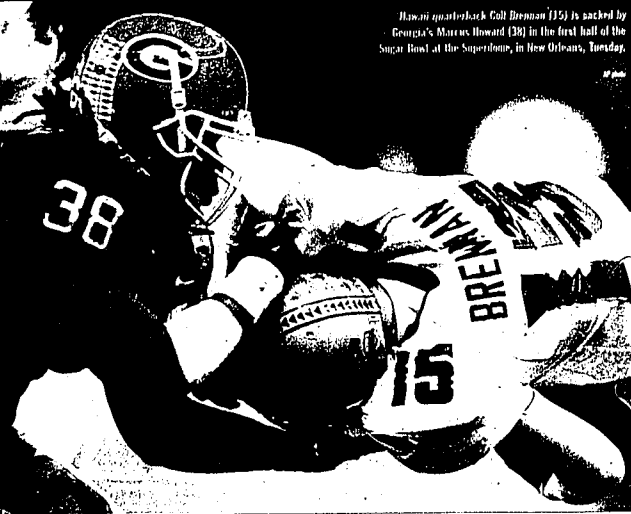
— USC coach Pete Carroll, on his team's national title hopes

labeled for, the Trojans (11-2) will have to take this overwhelming display in Pasadena.

"Everything that was out there for us, we can't do," Carroll said. "The rest of it is up for discussion. But would I love to still be playing right now? Sure would. We'd go out there any time, any place, any venue and throw our football out there and see what we could do."

The game featured 1,078 touchdowns, run early in the third quarter to trim what had been a three-touchdown deficit to 21-10.

Minutes later, Mendenhall scooted 55 yards with a screen pass from brace Williams, and Ben Zook's 12th-ranked Illinois (9-4) looked as if they might finally complete the impossible dream. From 2:19 over the last two years to lose Bowl cham-



Hawaii quarterback Coll Brennan (15) is sacked by Georgia's Marcus Howard (38) in the first half of the Sugar Bowl at the Superdome, in New Orleans, Tuesday.

SUGAR TURNS SOUR

Georgia romps past Hawaii, ending Warriors' perfect run

By Paul Newberry
Associated Press writer

NEW ORLEANS — There was no repeat of the Boise State Miracle. The Georgia Bulldogs were simply too big, too fast and too strong for the team from paradise.

Hawaii's bid at perfection ended with a thud in the Sugar Bowl, where the black-clad Bulldogs took out their frustration at getting passed over for a shot at the BCS championship with 41-10 rout of Coll Brennan and the overmatched Warriors on Tuesday night.

Getting a headstart on next season on the first day of the new year, No. 4 Georgia (11-2) established itself as a leading contender in 2008 with a total whuppin' of the 10th-ranked Warriors (12-1), who cracked the BCS with an unbeaten run through the Western Athletic Conference.

They are perfect no more. This night was nothing but a four-hour-plus rendition of "Glory, Glory to O' Georgia."

Knowshion Moreno ran for a pair of touchdowns in the opening quarter and the Bulldogs' defense made the miserable for Brennan, a Heisman Trophy finalist and catalyst for the nation's highest-scoring team. He was sacked eight times, threw three

New Year's Day Bowl Scoreboard

- Alabama 41
- Hawaii 10
- So. Cal 49
- Illinois 17
- Michigan 41
- Florida 35
- Missouri 38
- Arkansas 7
- Texas Tech 31
- Virginia 28
- Tennessee 21
- Wisconsin 17

For more, see page B2

interceptions and lost two fumbles, one of them recovered for a Georgia touchdown.

After getting slammed to the Superdome turf one last time by Geno Atkins, Brennan staggered to the sideline, his right mercifully done. The junior had the worst showing of his career in a game played to the finish, going 22-of-38 for just 169 yards — less than half of his 348-yard average in six seasons.

The Bulldogs led 24-0 by halftime and quickly snuffed out any chance that Brennan might lead an improbable comeback, as he did in bringing Hawaii back from a 21-point deficit in their regular-season finale against Washington.

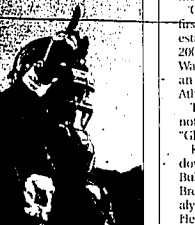
On Hawaii's first possession after the break, Brennan was sacked by Rodrick Battle, then picked off by Asher Allen. The Warriors held, getting an interception of their own on a tipped ball, but that merely set up Brennan for more misery.

Marcus Howard, who spent as much time in the Hawaii backfield as the guys wearing white, sped by tackle Keon Steinfield like he wasn't even there and crashed into Brennan. The ball rolled loose in the end zone and Howard recovered, giving him as many touchdowns as the vaunted run-and-shoot offense that was averaging 46.2 points a game.

As it was, Georgia set a school record with the highest-scoring bowl game of its long.

Please see SUGAR, Page B2

USC wide receiver David Ausberry celebrates his touchdown during the fourth quarter against Illinois at the Rose Bowl Tuesday in Pasadena, Calif.



Oklahoma, West Virginia prepare for high-scoring Fiesta

By Andrew Bagatol
Associated Press writer

SCOTTSDALE, Ariz. — Welcome to the BCS consolation bracket, otherwise known as Fiesta Bowl.

Third-ranked Oklahoma thought it deserved a shot at the Bowl Championship Series title after a series of late-season upsets shook up the BCS standings. But the Sooners finished behind another twice-beaten team, LSU.

No. 11 West Virginia only needed to beat Pitt — a team that lost to Navy — in Morgantown to clinch a berth in the national title game. The Mountaineers stumbled to a 13-9 loss, then watched coach Rich Rodriguez bolt for Michigan two

weeks later.

Denied a shot at No. 1, the Sooners and the Mountaineers have to manufacture motivation, if they prepare to meet in the Fiesta Bowl on Wednesday night. After a week of workouts in the desert sunshine, they say they're ready to go.

"Both teams have been in the national title hunt all year," Oklahoma strong safety D.J. Wolfe said. "Both teams are trying to go out and show the world what we can do."

Each side has something to play for, though it's not as obvious or compelling as a national title.

For the Sooners, the game represents a chance to erase the painful memories of last January's loss to Boise State on the same field. Coach Bob Stoops dismisses the notion that there's been any carryover from that game, considered by many to be one of the great bowl games in college football history.

But many Sooners say that beating the Mountaineers would help atone for loss to the Broncos.

"I can't wait to play this game and get rid of that memory," Sooners linebacker Curtis Lofton said. Oklahoma also wants to end a



Oklahoma vs. West Virginia
6:15 p.m., FOX

recent BCS bowl slump. The Sooners have dropped three straight BCS games, losing to LSU in the Sugar Bowl after the 2003 season, to USC in the Orange Bowl after the 2004 season and to Boise State last January.

Oklahoma, which won the 2000 national title, is 2-3 in BCS bowls. The Sooners' sixth BCS appearance is a matchup only by Florida State, Ohio State and Southern California. But the Sooners aren't satisfied with simply playing in the elite bowls.

"I think this could be a statement for us," Sooners guard Duke Robinson said. "We are going to make sure we come out fully prepared."

West Virginia, meanwhile, looks to

rebound from a dispiriting December in which the Mountaineers lost a shot at the national title and their head coach. It wasn't an ideal way to prepare for a game against the Sooners, their toughest test of the season.

"I think this is going to be the biggest game we have this season because of what happened," wide receiver Darius Reynolds said. "After coach Bob left, we got together as a team, and we've been sticking together."

Rodriguez's departure has generated controversy and will wait at his alma mater: the university's Board of Governors has sued to collect a \$4 million buyout of his contract with the school.

Crosby provides frozen moment in time for Penguins

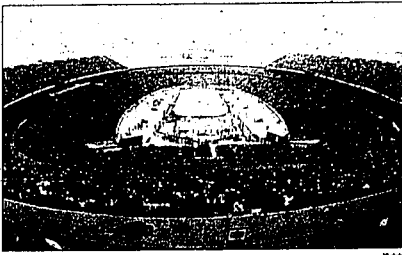
ORCHARD PARK, N.Y. (AP) — Sidney Crosby's shootout goal will always be frozen in time.

The Penguins captain somehow saw space between Ryan Miller's pads and he shifted through driving snow and gave Pittsburgh a 2-1 win over the Buffalo Sabres at the outdoor Winter Classic in front of an NHL-record 71,217 fans on Tuesday.

In elements way more suited for football than hockey, Crosby won the NHL's second outdoor game and first in the United States — in the most dramatic of fashion at Ralph Wilson Stadium, home to the NFL's Buffalo Bills.

Crosby skated down the middle, eluded a pokecheck by Miller and put a shot between the goalie's pads on the final round of the shootout.

By Crankin allowed Alex Kotlinski's goal to open the tiebreaker before stopping Tim Connolly and Massimo Marzino.



Buffalo Sabres and Pittsburgh Penguins stand for the national anthem at the start of the NHL Winter Classic game at Ralph Wilson Stadium in Orchard Park, N.Y., Tuesday.

Kris Letang also scored for the Sabres, pushing his shootout record to 4-for-4.

Colby Armstrong gave Pittsburgh a 1-0 lead just 21 seconds after the opening faceoff, and Brian

Campbell tied it 1:25 into the second.

Despite both teams dressed in retro-style jerseys, this games was decided by the most modern of methods — the shootout.

Surprisingly, Zamboni didn't clean the ice as they would for a regular NHL game.

Given the choice of which goal to defend, both Miller and Conklin picked the West end to avoid the heavy snow that swirled and pattered in toward the right.

Flooding winds and dropping temperatures worked against everyone inside the vast stadium that easily housed the hockey rink between the 16-yard lines. By the time the shootout became necessary, no one seemed to mind the typical January weather in western New York.

With the success of this event, it seems likely the NHL would seek to host more, perhaps even on an annual basis.

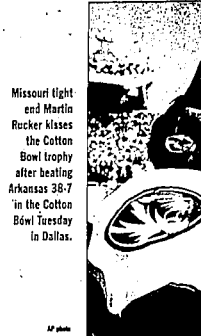
"When you see 70,000 people packed into a stadium to watch hockey, that's usually a good sign," Crosby said.

The record crowd that topped the one in Edmonton four years earlier, cheered and took pictures as the conclusion approached. The camera flashes dotted the entire stadium as each of the six shooters came in on goal through lake-effect snow.

When Crosby saw the puck cross the goal line, he spun toward the jubilant Penguins bench and jumped up and down with his hands raised.

Fans in the lower bowl stood throughout to get a better view of the puck as they looked out over the height of the rink's boards and the NBC and CBC television broadcast platforms behind the penalty boxes.

"The biggest cheers came from hits and the few good scoring chances."



Missouri shows BCS what it missed with Cotton Bowl win

DALLAS — Colorful confetti flapping around him, fans in black and gold chanting his name, Tony Temple and his Missouri teammates were basking in a terrific ending to a magical season.

Only one thing was wrong — the score. See, this was the Cotton Bowl, not the national championship game they were a win away from reaching, and it wasn't the Orange, Fiesta or Sugar Bowl like they thought they deserved.

Modified instead of defeated, they from the "Bowl State" did their best to prove they belonged in the BCS by routing Darrel McFadden and Arkansas 38-7 on Tuesday. Temple led the way, rushing for 201 yards and four touchdowns, both records in the 72-year history of the Cotton Bowl.

"We were upset for a couple of days," said Marlin Rucker, Missouri's All-American tight end. "We just felt we deserved, we'd earned to be in the BCS. But the Cotton Bowl is a great bowl and we were humbled by it."

Missouri (12-2) was ranked No. 1 after beating Kansas in the regular season finale, then lost badly to Oklahoma in the Big 12 tie game — so badly that the Jayhawks wound up with an at-large berth into the Orange Bowl.

Coach Gary Pinkel, kept his team's spirits up by having them put together a list of reasons why Dallas was a great place to spend New Year's Day. Recruiting and appeasing their largest out-of-state alumni base likely were near the top.

"They found out what a great game the Cotton Bowl is and then embraced it," Pinkel said.

Properly focused, the only thing left for the Tigers was figuring out that No. 25 Arkansas (8-5) had the defense with cornerbacks and safeties to neutralize Missouri's Ilesman Trophy finalist quarterback, Chase Daniel.

Temple cracked the code pretty early, finding no linebackers after he broke the line of scrimmage in

the first half. He had three carries of 22 yards, a 38-yard and a 41-yarder as part of his 159 yards and two touchdowns by halftime.

Temple pulled a hamstring in the third quarter and missed several series, but said he was ready to return about the same time Pinkel heard that Temple was close to the record.

"I went back for just one play — a spinning, tackle-breaking 40-yard run into the end zone, then back to the bench on the arms of Daniel and a lineman. The lift was part-celebration, part-treatment because Temple tweaked his hamstring around the 5-yard line.

"It was one of the best runs I've ever seen," Daniel said. "That was awesome."

Daniel was 12-of-29 for a season-low 136 yards with an interception. It was his second straight game without a touchdown pass, but he didn't care because handing off to Temple was the way to go.

Daniel enjoyed it so much that he expects to be chastised by coaches for turning into a spectator; he stopped pretending to have the ball after handoffs to stand still and watch.

Temple's final run broke the Cotton Bowl rushing record of 265 yards set by Dickie Muegale in 1954, a performance that's best remembered for him being awarded a touchdown when Alabama's Tommy Lewis came off the bench and tackled him on a breakaway run.

Muegale had three touchdowns in that game, as did Texas' Bobby Layne in 1946 and Syracuse's Jim Brown in 1957.

Now put Temple's name above theirs in the record book. Only one thing could top that thrill.

"I don't know if he can play next season. Missouri is asking for a medical redshirt because he hardly played as a freshman in 2004."

"That would be a nice phone call," Pinkel said.

McFadden ran 21 times for 105

yards and a touchdown, but didn't play the fourth quarter. The Heisman finalist pushed his single-season total to 1,430 yards and his career total to 4,590. Both are school records and second to Herschel Walker in SEC history.

Asked after the game if he's turning pro, the junior said, "That's something I'm going to sit down with my parents and decide in a little while."

TEXAS TECH 31, NO. 21 VIRGINIA 28

JACKSONVILLE, Fla. — Alex Telfer kicked a 41-yard field goal with 7 seconds left to give Texas Tech a 31-28 come-from-behind victory over No. 21 Virginia in a wild Gator Bowl on Tuesday.

Tech overcame several mental errors, including punt penalties and a fumble, to come back from a 28-14 fourth-quarter deficit. Its aggressive pass offense couldn't score much for three quarters, but Graham Harrell still managed to rack up several Gator Bowl records.

He completed 44 of 69 passes for 407 yards, all records, plus three TDs.

In the final period, the Red Raiders finally found the end zone as they were accustomed to all year. Telfer, actually, and Telfer's field goal did the rest.

Just a few minutes earlier, the Cavaliers seemed to have things going. A Tech drive kept alive by two fourth down conversions sputtered with eight minutes left, and Tech seemed to have things going. Michael Crabree couldn't haul in a prayer in the end zone on fourth-and-1.

But a few minutes after that, Harrell found him in the same spot against the same defender, and this time it worked — despite a pass interference call.

Tech scored its next touchdown after knocking the ball out of back-up Virginia quarterback Peter Laffie's hands at the 4 yard line. Tech recovered and Aaron Crawford's 4-yard run a play later tied it at 28.

— The Associated Press

Ainge leads Vols past Badgers at Outback

TAMPA, Fla. (AP) — Phillip Fulmer stepped up to the podium and graciously accepted the Outback Bowl trophy.

No. 16 Tennessee overcame injuries, academic suspensions and the impending departure of two key assistant coaches to lead No. 18 Wisconsin 21-17 Tuesday for the Volunteers' first 10-win season since 2004.

"We've been waiting a couple of years to get one of these," the Tennessee coach said after the loss of two great memories of a loss to Penn State in last year's Outback game and also stopped Wisconsin from becoming only the second Big Ten team to beat Southeastern Conference opponents in three consecutive bowl appearances.

Fulmer's coach said if business is replacing offensive coordinator David Cutcliffe, who has accepted the head coaching job at Duke, and receivers coach Trooper Taylor, who's leaving to become co-offensive coordinator at Oklahoma State.

"I'm excited about what we are, and I'm even more excited about where we're headed, even with the staff changes," Fulmer said. "I think that gives us a chance to even be excited about something new and different. I'm looking forward to it."

Erik Ainge threw 305 yards and three touchdowns in his final game for the Vols, who also got a stellar performance from a defense that has improved dramatically since early season losses to California and Florida.

A month after having an interception taken away from the winning score in a 21-14 loss to LSU in the SEC championship game, Ainge completed 25 of 43 passes without a turnover in MVP honors.

Fulmer used the 10-point loss to



Tennessee wide receiver Donarius Moore (83) runs away from Wisconsin's Kim Boylston (21) after making a first-quarter reception during the Outback Bowl Tuesday in Tampa, Fla.

Penn State here last year to motivate players during the off-season. Ainge concluded that finishing his career on winning note was big, even if the Vols fell short of better plays.

"That's big — winning and losing games," the quarterback said. "I'm surprised every time that's not everything they're lying, because if we had done everything we did and lost, we wouldn't be feeling like we felt right now."

Antonio — Wardlaw — sealed Tennessee's first 10-win season in three years, when he intercepted Tyler Donovan's deep throw intended for Paul Hubbard in the end zone in the final minute. The Vols also thwarted another fourth-quarter drive by stopping Wisconsin on downs at the Tennessee 10.

Rose

Continued from page B1

But two plays later, Kaluka Maiava pulled the ball out of receiver Jacob Willis' hands and USC's Brian Cushing was a scramble in the end zone, one of four linemen turnovers.

"You can't turn the ball over," Zoak said. "Whether they were forced or we weren't playing with consistency and the intensity you have to have. I'm not sure."

Moments later, came the play of the game, when John David Booty threw a sloppy lateral to McKnight, who didn't catch it, but was able to scoop it up on the bounce and run 65 yards. McKnight was chased down by defensive back Vontae Davis — yes, Davis — resulting in some speculation in Champagny — but four plays later, Booty hit Fred Davis with a 2-yard touchdown pass.

That made it 28-10 and the rout was on.

"You can't imagine how much work it takes when you throw it like that so it bounces just right," Carroll joked.

"But he made something out of it. It was exhilarating, the speed he came out with and the play he made."

Booty threw for 253 yards and three touchdowns, his best bowl record with seven career TDs.

USC linebacker Jeff Maclin had three sacks, an interception and a forced fumble for a defense that allowed only 73 yards in the first half.

McKnight, hyped as USC's next Reggie Bush, finished with 125 yards rushing and 45 yards receiving, and his broken play in the third quarter wasn't the only time the Trojans made something crazy and unexpected happen.

It started in the first quarter, when Booty lateraled to Garrett Green, who is listed as a receiver-quarterback, and Green threw crossfield to Desmond Reed for a 34-yard touchdown strike and a 14-0 lead. Reed was so open, he could've walked into the end zone, but instead did a leaping front tuck. Stick the landing, too, but got six points instead of a perfect 10.

Michigan

Continued from page B1

The Wolverines dumped a bunch of ice water on Carr in the closing seconds, then players started jumping up and down and dancing around their retiring coach.

They also carried him to midfield for the postgame handshake and interviews. His players dropped him off and headed straight to the Michigan section for a raucous celebration — one they haven't had after a bowl game

since beating Florida in the 2003 Outback Bowl.

"We couldn't ask for anything else," Hart said. "We were all happy for him. Any time we get a victory, we're always happy. But we know it was his last game, the seniors' last game, and when we leave on top like that, it's awesome."

"I don't know if he was emotional after the game. It's sad but happy. It was my last game in a Wolverines jersey and his last game coaching. We all had mixed emotions."

Carr announced his retirement Nov. 19, two days after another loss to Ohio State. Michigan hired Rich Rodriguez to replace him, and Rodriguez watched part of the game from the sideline and part from a private box, trying not to be a distraction.

He wasn't for the players, who vowed to send Carr out with a victory.

"It was an amazing feeling for us to send him out the right way," said Henne, who completed 25 of 39 passes.



Hawaii coach June Jones walks the sideline during the Sugar Bowl in New Orleans, Tuesday.

Sugar

Continued from page B1

proud history, eclipsing a 10-26 win over TCU in the 1942 Orange Bowl.

Hawaii hoped to follow the lead set by WAC rival Boise State, which capped last year's perfect season with a stunning overtime win against Oklahoma in the Fiesta Bowl. In the locker room before the game, coach June Jones urged his team to "play with confidence, like you belong."

They didn't.

Brennan ran up against a swarming strength defense that was in no mood to give the little guys another day in the sun.

NEW MASSAGE

OSAKA MASSAGE

and Spa

736-1747

4534 Addison • Twin Falls

8am-10pm • 7 days a week

TWIN FALLS 5-DAY FORECAST Today: A mix of sun and clouds. Highs 30s. Tonight: Partly cloudy and not too cold. Lows low 20s. Tomorrow: Temperatures climb, increasing clouds. Highs upper 30s to near 40.

TWIN FALLS FIVE-DAY FORECAST Today Tonight Thursday Friday Saturday Sunday City HI Lo Prep. Today: A mix of sun and clouds. High 34, Low 21. Tomorrow: Partly cloudy. High 35, Low 21. Thursday: Temperatures climb, increasing clouds. High 39/25, Low 21. Friday: Mixed showers, decreasing. High 41/27, Low 21. Saturday: A chance of snow. High 39/26, Low 21. Sunday: A chance of snow. High 37/22, Low 21.

BURLEY/RUPERT FORECAST Today: Only with fair skies and a light breeze. Highs low. Tonight: Partly cloudy. Lows upper 30s. Tomorrow: Mostly cloudy and breezy in spots. Increasing rain and snow showers. Highs upper 30s.

IDAHO'S FORECAST SUN VALLEY SURROUNDING MTS. Fair and dry weather on top for the region today. Stuffy winter showers will return to the outlook on Thursday. Periods of snow will be widespread Friday and this weekend.

IDAHO'S FORECAST (cont.) Boise Highs 28 to 28. Tonight's Lows 12 to 10. Dry and dry weather on top for the region today. Stuffy winter showers will return to the outlook on Thursday. Periods of snow will be widespread Friday and this weekend. Includes a map of Idaho with weather icons and a table of regional forecasts for various cities like Boise, Idaho Falls, and Pocatello.

ALMANAC - TWIN FALLS Temperature, Precipitation, Humidity, Barometric Pressure, Sunrise and Sunset. Includes a table with data for various days and a small weather icon.

REGIONAL FORECAST, NATIONAL FORECAST, WORLD FORECAST. Includes tables of weather data for various regions and countries, along with a U.V. INDEX section.

CANADIAN FORECAST, TODAY'S NATIONAL MAP. Includes a table of weather data for Canadian cities and a map of the United States with weather icons and a legend for fronts, cold, warm, stationary, and occluded.

REGG MIDDLEKAUFF'S QUOTE OF THE DAY. Includes a photo of Regg Middlekauff and a quote about the Patriots' defense.

Stout Patriots defense took a step back against Giants

FOXBOROUGH, Mass. (AP) — The Patriots' record-breaking offense made headlines all season and made a pretty good defense into an afterthought. Then they played the New York Giants in their final regular-season game and yielded 35 points. The usually stingy group of veterans surpassed a season high for points allowed, reverted to punis ways in the red zone and let inexperienced QB Manning test his career high with four touchdown passes. 'There are plenty of things in the game that we can improve on,' coach Bill Belichick said. 'That's in all three phases of the game, but certainly defensively.' It wasn't until linebacker Mike Vrabel made a play on special teams, falling on an outside kick with 1:01 left, that the Patriots' 38-35 win — and perfect 16-0 season — was secure. The Patriots return to practice Thursday, but won't learn the identity of their first playoff opponents until next weekend's wildcard games are over; it will be the lowest remaining seed among No. 3 Pittsburgh, No. 5 Jacksonville and No. 6 Tennessee. Jacksonville could pose the biggest threat with the powerful running attack of Fred Taylor and Maurice Jones-Drew. Pittsburgh lost rushing star Willie Parker to a season-ending injury. Tennessee should be the easiest task for the Patriots' defense because quarterback Vince Young, and running back LenDale White have never played in the playoffs. New England set an NFL record with 300 points scored in a season and finished with an outstanding defense, finishing fourth in fewest points and yards allowed and second in sacks. But it knows it must play better defense than it did against another playoff

Chargers GM Smith gets five-year contract extension

SAN DIEGO (AP) — After building the San Diego Chargers into a consistent playoff contender — if not yet a postseason success — general manager A.J. Smith received a five-year contract extension Tuesday that will keep him with the team through 2014. Details weren't announced, but various reports said the extension was worth \$11 million. Smith's previous contract was set to expire following the 2009 season. He was promoted in April 2003 after John Butler died of cancer. The Chargers have won the AFC West for the third time in four seasons under Smith. They'll try to break a four-game postseason losing streak dating to January 1995 when they lost the Tennessee Titans on Sunday in the wildcard round. Two of those playoff losses have come on Smith's watch. team, the Giants. As soon as Tom Brady and Randy Moss looked up on a 65-yard touchdown pass four minutes into the fourth quarter, giving the Patriots a 31-20 lead, linebacker Tedy Bruschi thought about what he had to do. He didn't want more time celebrating the NFL single-season record he can claim with that throw: Brady's 50th touchdown pass and Moss' 23rd scoring catch. Here's what went through Bruschi's mind: 'What is the score? What does it do for us? Does it put us in the lead? Are we behind after the score? What do I have to do as a defensive player once they kick off the ball and get the return. That is how focused we are.'

Ravens search for new coach

By Jamison Hensley The Baltimore Sun BALTIMORE — The Baltimore Ravens' search committee engaged in a discussion Tuesday to discuss potential coaching candidates. While team officials aren't about to mention possible successors to Brian Billick, they do have one prediction. 'I think that any potential head coach that looks at Ozzie Newsome's history of drafting Pro Bowl players and sets the Pro Bowlers (already on the team) will put us on top of their list,' said Ravens' executive vice president Steve Bisciotti, who will meet with the search committee again Wednesday. That theory could be tested over the next month. 'There are rumblings that the Ravens are looking strongly at Dallas Cowboys offensive coordinator Jason Garrett, who might be the most-wanted assistant this offseason. The Atlanta Falcons, the only other team without a head coach, have received interest from Jason Garrett, but he has not agreed to an interview. The Ravens' haven't made requests to talk to coaches, but they plan to do so by Wednesday. According to NFL rules, teams can't interview assistant coaches on playoff teams only during their bye week



The Baltimore Ravens are looking to replace fired coach Brian Billick, above, after a 5-11 season.

for the past three seasons. If the Ravens decide to go after a veteran coach, the two most prominent names are Bill Cowher and Marty Schottenheimer. Just 11 days ago, Schottenheimer told The San Diego Union-Tribune that he probably wouldn't return to coaching unless an intriguing job became available. Schottenheimer was fired by the San Diego Chargers in February after he failed to win a playoff game with a 14-2 team. Schottenheimer did not return phone calls from The Sun on Tuesday. Cowher said last month that he wasn't interested in the Falcons' vacancy and didn't want to coach next season. But there were rumors throughout the season that Bisciotti had met with Cowher. Without being asked about Cowher, Bisciotti addressed the speculation concerning the former Pittsburgh Steelers coach. 'I have never met Bill Cowher,' he said. 'I think his hand one time five years ago at an NFL meeting. I don't remember it. But I did not talk with him, and I did not look for candidates. I have not spent one minute thinking about Bisciotti's replacement. That's not something that I'm not interested to do without Ozzie's lead. So that process starts now.'

Golf predictions are a risky business, but here they are anyway

KAPALUA, Hawaii (AP) — To listen to Zach Johnson and Paul Goydos is to be reminded that golf always holds a few surprises. Johnson was asked to back one year and rank the majors in order of which he was most likely to win. He would have put the Masters last on his list, and it still seems surreal to have a green jacket in his closet. Goydos won the Bay Hill Invitational in 1996 and didn't win another PGA Tour event until the Sony Open last year. He returned to the winners-only Mercedes-Benz Championship for the first time in 11 years, during which time Tiger Woods turned pro and won 61 times. 'If you would have told me when I won that from '97 through '07 that some guy was going to win 60 times, I would say that you're out of your mind,' Goydos said. 'That's just no way. That's not going to happen.' Predictions can be a dangerous business, especially in golf, and there's no telling how 2008 is going to unfold. The new season begins Thursday at the Mercedes-Benz Championship, the earliest start on the PGA

from the U.S. Open after getting stuck in traffic and missing his tee time. Jan. 18 — The U.S. Open concludes on Wednesday when Woods beats Steve Stricker by 15 shots in an 18-hole playoff. Jan. 19 — Rory Sabbatini wins the AT&T National at Congressional, then announces he is donating the \$1.08 million winner's check to help build the new Tiger Woods Learning Center. Jan. 20 — Sabbatini is the first player tested for drugs. Jan. 21 — Woods is in the second-year group in the 'bird' wind off at Royal Birkdale when a vicious wind off the Irish Sea lulls the British Open upside down. He hides the last hole to break 80. Jan. 22 — Woods closes with 62 to win the British Open by one shot over Stricker, setting a major championship scoring record and winning from behind for the first time in a major. Jan. 23 — Fifty columnists change travel plans from Beijing to Detroit to cover Woods' bid for the Grand Slam. Jan. 24 — Woods, who already has won a career-high five in a row, is disqualified from the PGA Championship when he shows up Thursday on the first tee of the other

course at Oakland Hills. Aug. 10 — Woods birdies the last four holes, but finishes one shot behind Stricker in the PGA Championship. Aug. 11 — Tiger Woods birdies the last hole at the Barclays. Woods decides to take that week off. Sept. 21 — Motivated by the Americans having four captain's picks, Europe wins the Ryder Cup, 18½-9½. Sept. 28 — Woods wins the FedEx Cup in a final-round duel over Stricker. PGA Tour chairman Tim Finchem again reminds Woods that the cup has never been kissed. And it still isn't. Sept. 29 — Finchem is tested for drugs. Oct. 24 — Stricker wins the PGA Grand Slam of Golf in Bermuda against three alternates when Woods declines to play. Nov. 11 — FedEx Cup is named Ryder Cup captain and announces Michael Jordan and Robin Williams as his assistants. Nov. 30 — Having missed the last six months with a sore back, Couples declines to win the Skins Game. Dec. 16 — Stricker finishes the year at No. 2 in the world and is voted comeback player of the year for the third straight time.

INSIDE:
If you
build it
well, it
won't
crumb,
C4



C
WEDNESDAY
JANUARY 2, 2008

INSIDE: Dulleys, C2 | Home plan, C2 | Comics, C6-7 | Horoscope, C6 | Dear Abby, C7

Remembering Japan

Savory vegetable cakes supply nostalgic satisfaction

By **Melissa Davlin**
Times-News writer

When people find out I studied in Nagasaki, Japan, they often ask what I miss most.

Tough question. I miss smooth tatami floor mats. I miss passing kimono-clad women on the street. I miss the nervous excitement of tsunami warnings, awkward miscommunications and loud, off-key karaoke. And I miss the food.

The food I crave isn't the trendy sort found at every Japanese restaurant in Twin Falls. I want somen noodles, red bean ice cream, onigiri rice balls with seaweed — staples at every convenience store in Japan, but unheard of in Idaho.

I moved straight from Nagasaki to my new home in Twin Falls in August. Reverse culture shock was worse than the initial move to Japan. At first, I couldn't stop myself from bowing slightly when saying "Thank you" or "Excuse me." I had forgotten how loud and poorly dressed some Americans are compared with slim, trim, polite Japanese. It took me a couple of days to remember which side of the road to drive on.

Soon, though, I was back to my old, obnoxious American self. I ate Colby Jack cheese, Mexican food and sour cream — unavailable in Nagasaki — like a madwoman. I abandoned my Japanese habits of eating healthily and walking everywhere and found myself driving a half-mile to the grocery store for Oreos. I couldn't shake my homesick feelings for Japan, though. Letters and calls from my friends in Nagasaki reminded me of my love for the culture. I wanted to pack up my kitties and return to my cramped dorm room and 10:30 p.m. curfew at Nagasaki University of Foreign Language.

If I couldn't get back to Japan right away, I could at least find some good Japanese food to tide me over.

My first stop in my quest was at Sushi Tokyo in Twin Falls in September. The waitress humored me by letting me order in Japanese — the first time in a month I had spoken the language — and politely said I spoke well. What a sport.

While the food was delicious — vegetable tempura and tofu — it wasn't something I had eaten often in Nagasaki. It didn't give me the nostalgic satisfaction I was looking for.

I needed okonomiyaki, a flat, savory cake filled with vegetables and covered in sweet okonomi sauce. In my first month in Japan, I made some of my best friends over an okonomiyaki dinner with Korean and American

exchange students. I was a regular at a local okonomiyaki restaurant, where I would stop by after tutoring a local family in English. The chef would talk to me about French movies, Japanese classic literature and Billy Blanks, the goofy creator of Tae Bo.

I took a quick survey of Asian markets in Twin Falls and Boise. No okonomi sauce. I called my friend Miyuki Nishibe in Seattle. Miyuki, my former roommate at the University of Idaho, introduced me to okonomiyaki when we shared a tiny apartment in Moscow.

"Miyuki, is there a substitute for okonomi sauce? Tonkatsu sauce tastes the same, right?" I said.

"Oh no. It's not okonomiyaki without okonomi sauce," she said. She should know — Hiroshima Prefecture, where she grew up, is famous for its okonomiyaki.

I decided I had two options. I could order expensive okonomi sauce from the Internet or ignore what Miyuki said and fool my taste buds with tonkatsu sauce, a common topping for pork dishes in Japan.

The latter was easier and cheaper. I picked up some tonkatsu sauce and set an experimental dinner date with my fiancé, Nate Poppino, and his family. The Poppinos had heard all about my love for okonomiyaki. Nate's parents, Cathy and Stephen Poppino, were even excited to try it.

I was more worried about Nate's brother's reaction.

Please see **JAPAN**, Page C2



A prepared dish of Japanese okonomiyaki.



Melissa Davlin, a Times-News feature writer, prepares a Japanese meal of okonomiyaki and udon at her home Friday night in Twin Falls.

At Magicvalley.com

Watch Melissa Davlin cook okonomiyaki and talk about her time in Japan.



Melissa Davlin mixes toppings into okonomiyaki batter.



Melissa Davlin eats udon in Fukuoka, Japan, in March. Davlin, a recent graduate of the University of Idaho, studied in Nagasaki for a semester.

Courtesy photo

OKONOMIYAKI

Osaka-style okonomiyaki is often compared to Western omelettes or pizza. Okonomi roughly translates to "what you like," accurately describing the range of toppings people toss in with the batter. Set up a buffet of ingredients, and let people mix up their own creations.

One batch makes six bowls. Each bowl makes two okonomiyaki.

- 2 1/2 cups flour
- 1 3/4 cups water
- 1 1/2 pounds cabbage, finely chopped
- 6 eggs
- Okonomi sauce or tonkatsu sauce
- Mayonnaise (optional)

- Suggested toppings:*
- Chopped green onions
 - Chopped mushrooms
 - Corn
 - Shredded carrots
 - Cooked shrimp
 - Cooked crab
 - Cooked bacon

In large mixing bowl, combine flour and water to make slightly runny batter. If batter is too thick, add more water. Add chopped cabbage to the batter. For each pancake, put 1 1/2 cups of the mixture in large cereal bowl and add desired toppings. Cook all meat and seafood before adding to mixture.) Bake next in center of bowl and add 1 egg. Mix thoroughly. The batter should barely hold cabbage and toppings together.

Heat lightly oiled electric or stovetop skillet to medium high. Pour half of mixture from bowl onto skillet and cook for 5-7 minutes or until golden brown. Flip and cook on other side. Top with sauce and a little mayonnaise.

Yield: 6 servings.

Finding the sauce

Okonomi sauce, the key ingredient, isn't available locally but can be found online. Locally available tonkatsu sauce is a good substitute. Go to the Japanese food section of the Asian Food Market in Twin Falls, 1043 Blue Lakes Blvd. N., and look for a brown bottle with a white cap. KAGOME, the brand name, is the only thing on it written with English letters. The rest is in Japanese.



Increase your home's IQ without losing power

Dear Jim: I added "smart house" computer controls to make my house more efficient. During even a brief power outage, settings are just. Are there backup power supplies "built-in" to waste electricity, and are big ones better?

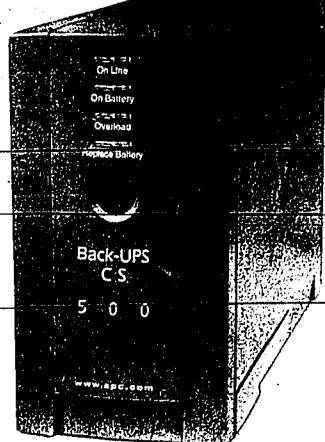
—A.S.



SENSIBLE HOME
James Dulley

Dear Al: Smart house controllers—by integrating a computer—are becoming more commonplace in homes, and they can significantly reduce energy usage. By controlling the timing and operation of the heating and cooling systems, ventilation, lights, and some appliances, even a house of typical efficiency can operate on less energy overall.

It takes only a very short duration power outage to cause a personal computer or other electronic control systems to lose its settings, possibly requiring reprogramming. If the electric power flutters on and off quickly while the computer has data, the computer has data. If the power goes off during a storm or accident, a standard large backup generator with an automatic transfer switch has a delay period until it starts and restores electric power. This delay is too long to keep the computer running without losing data or custom settings.



This 500-VA UPS system has several status indicator lights, including one to let you know when the battery should be replaced.

You need to use a UPS (uninterruptible power supply) at each of your sensitive electronic devices. The power to the computer is not interrupted if the utility power goes off during a storm or accident.

A standard large backup generator with an automatic

transfer switch has a delay period until it starts and restores electric power. This delay is too long to keep the computer running without losing data or custom settings.

A UPS system uses a powerful rechargeable battery pack. When a computer is

plugged into it, the computer continues to run on the 120-volt house power until there is a power outage or significant voltage drop.

Instantaneously, power from the batteries kicks in. The amount of electricity used to keep the batteries charged is very small, even

for large, powerful UPS units. When selecting a UPS, size it properly for efficiency and lower initial cost. The two factors to consider are the maximum power it must provide and for how long. A UPS includes an inverter which converts battery power to 120-volt house power. If your computer or smart house control draws more power than the inverter can provide, it may overheat and fail and then there is no power.

The maximum power of a UPS is indicated by its VA (volt-amp) rating. Most electronic equipment lists its VA requirement on the nameplate or packaging. Sum the VAs for all the items to be plugged into the UPS. It may be wise to select one with about 20 percent more VA capacity than currently needed.

The UPS should contain cables and computer software which closes computer files and safely shuts down the computer when the power goes off. This should take less than five minutes, so the UPS does not have to

keep the computer running for long. For longer run times, add additional batteries or purchase a larger unit.

The following companies offer UPS systems: APC, (401) 789-5735, www.apc.com; Belkin, (800) 223-5546, www.belkin.com; CyberPower Systems, (477) 297-6937, www.cyberpower-systems.com; Eaton Powerware, (800) 356-5794, www.powerware.com; and TechniUnity, (800) 887-2557, www.energizerups.com.

Dear Jim: I have glass block windows, and I want to run a low-voltage electric wire through one to some lights outdoors. Is it possible to drill through the glass blocks without breaking them or reducing efficiency?

—Frank C.

Dear Frank: In order to drill through the glass block itself, drill through the mortar joint between two of the blocks. This is much easier than trying to drill neatly through the glass block itself. If you have to drill through the glass block, use a special drill bit designed for glass. Drill slowly and use a lubricant on the bit. If you break the vacuum seal inside the glass block, it will reduce efficiency.

Send inquiries to James Dulley, 6906 Royalgreen Drive, Cincinnati, OH 45244 or visit www.dulley.com.

Japan

Continued from page C1

Greg Poppino is the most honest person in the world. He once told his grandmother that store-bought cakes tasted better than hers. He wouldn't pretend to like okonomiyaki to please me. Satisfying him would be the ultimate test.

At the Poppinos' house, we dug out chopsticks and set up an electric skillet in the center of the table. I made the basic batter and let each family member assemble their own toppings.

At misrokonomyaki restaurants in Japan, customers sit at giant griddles that heat up the batter. Servers bring out bowls of raw batter with toppings mixed in.

Diners of the griddle and pour the batter onto it. I would split my bowl and make two cakes. Some of my friends would get their bowls and make giant discs that took up much of the grill. There is no wrong way to make okonomiyaki.

I shaved the Poppinos how to pour the batter and flip the cakes. Except for a few dishes, I used their own data figuring out the right cooking temperature, every thing went smoothly. I took a bite and was relieved. Miyuki was wrong — tonkatst sauce tasted just as good to my American tongue.

But the food itself wasn't enough. Part of the joy I get from okonomiyaki is sharing it with people I love. If Nate's family didn't enjoy it, they wouldn't let me make it again and all the magic would be gone.

While I helped flip the cakes, I watched for reactions. Nate, who visited me in Nagasaki, already knew he liked okonomiyaki and dug into his dinner. Stephen, Cathy and Nate's sister, Sarah, voiced their approval after a few bites.

And then there was Greg, who topped his cake with globs of mayonnaise and no tonkatst sauce. He didn't say much about the "Japanese funny pancakes," as he called them, so I braced myself and asked what he thought.

"Mmmm," he said. My quest had finally ended.

Melissa Davlin may be reached at 735-3241 or melissadavlin@lee.net.

Wendover packs a lot into a compact cottage



By Associated Designs

The Wendover is a two-story contemporary cottage that makes a welcome addition to almost any neighborhood. Slender wooden posts ornament and support the front porch, while Craftsman-style doors and windows further enhance its charm.

This compact family home boasts a surprising four bedrooms, two and a half bathrooms, and one large, rambling gathering space that encompasses the kitchen, dining and living rooms. Of the bedrooms, only the owners' suite is on the ground floor.

Light spills into the two-story entry through a window at the top of the door, and even more washes in through a much larger window on the second level. Standing at the half wall on the second-floor landing, you can overlook the entry or gaze out that window.

Windows fill most of the

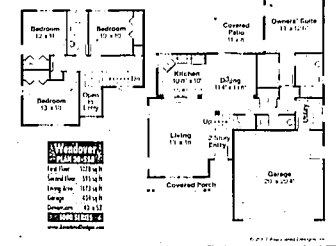
front wall in the living room, and the stone slider windows brighten the side wall. At the rear of the room a raised eating bar fronts the kitchen. Having the range and oven right there allows you to serve up soups and other tasty food dishes right at the stove, and the eager eaters seated at the bar.

More natural light beams into the Wendover's C-shaped kitchen through corner windows with views in two directions. Tropical and other potted plants will thrive in this bright sink-front triangle. The kitchen is completely open to the dining room, where wide sliders offer quick and easy access to a covered patio. This area is ideal for outdoor dining, and could be screened if desired.

Laundry appliances and a half-bath are down the hall, along with the owners' suite, which has a bathroom, large walk-in closet and direct patio access.

For a review plan, including scaled floor plans and photos, send \$25 to Associated Designs, 1109 Jacobs Dr., Eugene, OR 97402. Please specify the Wendover 30-550 and include a return address when ordering. A catalog featuring more than 550 home plans is available for \$15.

For more information, call (800) 634-0123, or visit our website at www.AssociatedDesigns.com.



The right resources for windows

By Gary Dymsh

Newsday

Question: We're bombarded with ads on windows all the time, and I just wonder what to believe.

Answer: Glass has terrible insulation properties, so in the long run, replacing windows rarely is a good way to realize significant energy savings.

However, new windows can provide a heightened level of comfort, better indoor light and a cleaner, crisper appearance, both inside and out.

One of the best resources for window information is the National Fenestration Ratings Council (www.nfrc.org). This nonprofit administers the only uniform, independent rating and labeling system for the energy performance of windows, doors, skylights and similar products.

Windows are rated in five categories, including air infiltration, the amount of light allowed indoors and resistance to condensation. Just remember a good rating in one part of the country, such as the Northeast, might not be

considered good in another part, such as the Southwest.

The Web site explains what the numbers in the ratings mean and lists acceptable ratings in different parts of the country.

One of the recent advances in replacement windows is in the framing.

For years, vinyl was a popular and inexpensive framing material. But many newer, upscale replacements window frames now use fiberglass framing, which mimics wood in appearance and has greater insulating properties.

A lexicon for the food snob in your life

Newsday

Are you befuddled by fennel pollen? Perplexed by Pesto? Bewildered by Pommes? Are you always confused? (Chino Farm (organic producing) with Niman Ranch (natural meat)? Can't tell the difference between Romanesco (a broccoli-cauliflower hybrid) and Romanesco (A Catalan sauce of nuts, garlic and tomatoes)?

Clearly, you need "The Food Snob's Dictionary: An Essential Lexicon of Gastronomical Knowledge" by David Kimp and Marion

Rosenfeld (Broadway, \$12.95). The paperback is organized alphabetically, with stand-alone essays on food-snob films, and food-

snob guilty pleasures and the pronunciation of food-snob names. For all its spot-on naming of food snobbery, the book is extremely useful.

Sinus Misery?

Sinus Center
Idaho

Idaho's first sinus care clinic

TWIN FALLS • 732-0708 BURLEY • 677-3400

See what's new online at **magicvalley.com**

Organized and efficient
Sorting and storing those new acquisitions.
NEXT WEEK IN FOOD & HOME

CURT'S
CULTURED MARBLE • TILE • REFINISHING
Cultured Marble and Tile Installation
• Both Tub Refinishing • Fiberglass • Bathroom Remodeling
CALL CURTIS WARD
TWIN FALLS • 735-1660

We can help you!
You have questions, We have answers!

ASK? The Expert

Claudia Reese
2nd Time Around
Antiques & Collectibles

Mark L. Beams
Jason Applewhite
Beams Flooring
Home Improvements & Flooring

Dr. Wraalstad
Twin Falls Orthopedics
Foot Care

Log on to www.magicvalley.com
Click on Ask the Expert
Submit your question online and a local expert will answer it for you with ease and speed!

GET THE INFORMATION YOU NEED NOW!

magicvalley.com
Times-News Online

For more information about online advertising opportunities on magicvalley.com, call Jason Woodside, online Sales Leader for the Times-News, at 208-735-3207 or email jwoodside@magicvalley.com

So many shades of green

By Leslie Brenner
Los Angeles Times

There's nothing easier to cook than spinach — those big, fat, dark-green leaves in a luscious-looking bunch — and yet it's not so obvious how to show it to its best advantage. British chef Simon Hopkinson devotes a convincing chapter to this particular leafy green in "Honest Chicken and Other Stories," (The American edition of this book, named "most useful cookbook of all time" by British magazine *Waitrose Food Illustrated*, was recently published.) Hopkinson is right on throughout so much of the book that when I see his take on it, I jump.

"I have come to the conclusion," he writes, "that there is only one way to eat spinach that respects its pure, iron-packed goodness. That is to sauté it briefly in nut-brown butter. It takes seconds using a good-sized frying pan or, even better, a wok-like receptacle. Season it with salt and pepper, and a grating of nutmeg if you like. The taste, as a result of this preparation, is sweet and nutty, and the glossy green leaves, shiny with butter, are what spinach is all about."

Convincing! I can't wait to try it. I cook butter to a gorgeous nut-brown, toss in the leaves, sauté, season, grate nutmeg, just a bit. Yes, it's delicious, but it gives up quite a lot of water. I drain it, but it keeps weeping. Good, but there must be a better way.

Creamed spinach? That dish never has the extra liquid problem because you squeeze the moisture out of the leaves. Just drop a couple of bunches of cleaned, trimmed spinach into a big pot with a couple of inches of boiling salted water. Cover till it's completely wilted, then drain. Use a paper towel to absorb the excess water with paper towels, then chop it up and set it aside. Now make a quick bechamel sauce with a little onion. Finely chop about a quarter of a white onion, sauté in two or three tablespoons of butter until the onion's soft, then stir in a tablespoon and a half of flour and cook it, stirring, for two or three minutes. Add a cup of hot milk, a pinch each of salt and white pepper, and cook it, whisking like crazy until it's thick and smooth. Stir in the spinach, grate in a little nutmeg and adjust the seasoning. It's hard to argue with.

But sometimes you just want sautéed spinach, practically naked and crisp. I finally find the answer in the unlikelyst of places: Thomas Keller's "Bouchon" cookbook (OK, maybe that's the likeliest of places).

Keller's simple recipe produces what you need: a perfectly ideal of spinach. Melt butter (not too much) in "the biggest skillet you have," add a lot of minced shallots and sauté gently. Then add just as much spinach as will fit in the skillet, using tongs to turn it in the pan. Drain as it wilts, add another handful, and so on. What's great about Keller's method is that you treat the very leaves with respect, and they keep their integrity. "The spinach," he writes, "should be perfectly cooked — not just wilted, but not overcooked either — sautéed over gentle heat until the leaves are tender and bright." The result is



For spinach and mushroom gratin, heavy cream is poured over mushrooms and boiled spinach, then baked briefly.

sautéed spinach with unparalleled body; you can really taste the leaves, but it all comes together irresistibly. The leaves don't weep, probably because they're added progressively.

Oh, one other little detail: When you drop in the first handful of spinach, you also drop in eight cloves of confit garlic (peeled garlic cloves cooked gently for 40 minutes in canola oil). Without it, the dish would still be wonderful, but with it, it's remarkable: The silky-buttery texture and sweet flavor of the garlic provides the perfect counterpoint to the minerally leaves. Make much more of the garlic than you need; it will keep for a month.

Paul Bertolli's recipe for spinach soup from "Chez Panisse Cooking" satisfies a primal craving for pure spinach flavor. It's light and elegant, with no stock — just water — so it works for vegetarians, too. Bertolli's technique is interesting: He melts butter, then adds water along with a "mitépoix" (diced carrot, celery and onion). He simmers the "mitépoix" for 20 minutes, adds more water and the spinach, cooks it for only about a minute, then purées. The overall color is as gorgeous as the pure flavor.

For something dressier and richer, a fantastic spinach and mushroom gratin turns up in "Guy Savoy: Simple French Recipes for the Home Cook." The recipe relies on heavy cream, and lots of it, so it's not for everyone. But it's smart: You reduce the cream way down, and pour it over heated, drained and sautéed spinach topped with minced mushrooms and bake it briefly. It's incredibly luscious and elegant.

SPINACH AND MUSHROOM GRATIN

Adapted from "Guy Savoy: Simple French Recipes for the Home Cook."

- 1 pound white mushrooms
- 1 1/2 tablespoons unsalted

butter, plus more for buttering the dish

- Salt
- 1 pound spinach (about 2 bunches), stemmed, washed and drained
- 1 1/4 cups heavy cream
- Freshly ground black pepper

1. Clean the mushrooms and cut them into 1/8-inch slices. In a medium skillet, heat the butter over high heat just until melted, then add the mushrooms and sauté them until golden, about 10 minutes. Drain any liquid from the mushrooms and set them aside.

2. Place 2 quarts of water in a medium stock pot with 1/2 teaspoon salt. Bring the water to a boil over high heat, then stir in the spinach and blanch for just a few seconds, until wilted and bright green in color. Remove the spinach using a slotted spoon to a large bowl of ice water until cool. Drain the spinach well, squeezing out any excess water.

3. Heat the oven to 350 degrees. Reduce the cream to 1/2 cup in a small saucepan over low heat. Strain the cream into a small bowl and season with a pinch each of salt and pepper.

4. Butter a small (2-quart) baking dish, and spread the spinach in the bottom in an even layer. Spoon the top of the spinach with 1/8 teaspoon salt. Arrange the mushrooms, slices over the spinach in a fish-scale pattern. Spoon the cream evenly over the top and bake for 5 to 10 minutes, until heated through. Serve immediately.

Total time: 40 minutes

Servings: 4



SPINACH SOUP

Adapted from "Chez Panisse Cooking" by Paul Bertolli. "Garnish the soup with garlic butter," Bertolli writes, "or swirls of creme fraiche thinned and chopped, a nutmeg pinch." He also suggests serving it with grated Parmesan, small buttered garlic croutons and extra-virgin olive oil drizzled over the surface. "Pared spinach will turn a dull army green color within 20 minutes, so this soup should be blended, seasoned and served immediately."

- 4 tablespoons butter
- 1 large carrot (6 ounces), peeled and diced
- 1 stalk of celery (2 1/2 ounces), diced
- 1 medium yellow onion (6 ounces), diced
- 2 to 6 bunches (1 pound, 2 ounces) spinach, stemmed, washed and drained
- Salt, pepper

1. Melt the butter in a wide stainless-steel pot (at least a 5-quart capacity) over medium-low heat. Add 3/4 cup of water

and the carrot, celery and onion. Increase the heat to bring the mixture to a simmer, then reduce the heat to cook at a low simmer, covered, for 20 minutes.

2. Add 4 1/2 cups water and bring to a boil over high heat. Add the spinach and boil for 1 additional minute, stirring until all of the spinach is wilted. Do not cover the pot. Volatile acids, which are released when the vegetable is heated, will condense on the lid, fall back into the pot and cause discoloration.

3. Puree the entire mixture using an immersion blender, or pour into a blender to puree, and transfer the soup immediately to a hot tureen. Do not strain the soup. Season with 1 1/2 teaspoons salt and a pinch of pepper, or to taste, garnish as desired and serve immediately.

Total time: 45 minutes

Servings: 8 (1-cup servings)



SAUTEED SPINACH WITH GARLIC CONFIT

Adapted from "Bouchon" by Thomas Keller. The garlic confit recipe makes more than is called for in the spinach. The confit recipe can be cut in half; the extra garlic confit can be used in other recipes or even spread on a baguette for a tartine. It will keep for 1 month, refrigerated.

- Garlic confit
- 1 cup peeled garlic cloves (about 45 cloves)
- Canola oil, enough to cover the garlic

1. Cut off and discard the root ends of the garlic cloves. Place the cloves in a small

Total time: 1 hour, 5 minutes

Serves 4.

Dance Into the New Year!

The only Fellowship Trained Board Certified Vascular Surgeon in the Magic Valley.

Customized Treatment of Varicose Veins and Spider Veins by David A. Johnson, M.D. F.A.C.S.

- No Hospitalization - Safely Done in the Office
- No General Anesthesia
- Short Recuperation Period
- Minimally Invasive Surgical Techniques
- Endovenous Laser Treatment - Injection Therapy
- Procedures May Be Covered By Insurance -

JUMP COMPANY is having auditions

for its winter show, "Lumberjacks & Wedding Bells," written by Tim Kelly and Larry Nestor.

The auditions will be held on Friday, Jan. 4th, 2008, from 5pm to 9pm, and Saturday, Jan. 5th, from 9am to 3pm, at the First Presbyterian Church in Twin Falls.

To be a part of this fun and exciting musical production, come prepared with a photo of yourself, a song to sing and a short recitation.

We look forward to seeing you. To set up an audition time call 734-3094 from 6pm - 9pm or JAN. 2nd @ 3rd.

Please be respectful of the calling time.

• \$5 membership fee to join JuMP Company • Check www.jumpcompany.org for updates & new information

Times-News
magivalley.com

Coupon Savings Last Week:

\$36680

As a home delivery subscriber to the *Times-News*, you have dozens of chances each week to clip coupons from the inserts and save money on items your family needs.

If you're not already a subscriber, start saving today. Call 733-0931, ext 1.

Real News • Real Local Real Value

Evanescent
VEIN CARE
Laser & Sclerotherapy

David A. Johnson, M.D. FACS
Board Certified Vascular Surgeon

734-9066

630 Addison Ave. W., Ste. 200, Twin Falls

Layer cakes: If you build it well, it won't crumb

By Amy Scattergood
Los Angeles Times

Birthday parties, holiday soirees, coronations: They're all perfect occasions for a good layer cake.

Rising tiers of delicate genoise layered with ethereal French butter cream — imagine cirrus clouds caught between fine curtains — make for glorious culinary architecture. A layer cake is a celebration, in sugar. And, unlike many other high-maintenance accomplishments of civilization (ball gowns, say, or multistoried powdered wigs), you don't need a team of experts to accomplish it.

Deconstructed, their seemingly intricate parts disassembled and laid out, layer cakes are really pretty simple things. Since, most of us have a little less than a year's worth of sliding layers, icing filled with crumbs, the occasional dry and flavorless cake. But, unlike the ill-fated house of Bourbon, we can overcome that history with a handful of 50-year-old recipes.

Start with basic cake recipes — one for a white cake, another for a chocolate — and the right kind of frosting — French butter cream — are the foundation. Then, you'll need a few simple techniques: how to frost, how to assemble, how to brush the cake layers with simple syrup (which allows you to riff flavors as well as keep your cake wonderfully moist); using a simple tool, the cake leveler, to make perfectly even layers and gently freezing the cake layers for easier frosting. What? You don't need a palace pastry chef to make a confection fit for a king. Or a queen.

As with any architecture, the key to a successful layer cake is the building materials. Start with a cake recipe that you can use over and over again, one that can stand up to cutting and stacking and can be adapted to many methods and flavors.

Most layer cakes are made with either a standard genoise (also known as a sponge cake) or a creamed butter cake. A genoise, which relies on whipped eggs for its volume and is composed of essentially equal parts sugar, flour and eggs, is often the basic foundation for everything from birthday cakes to traditional toasts to wedding cakes. Unlike a heavier, richer butter cake, it stores well and can take different decorations, such as a raspberry-studded cake with white chocolate frosting or a coffee-flavored cake with mocha butter cream.

Because of this versatility, it's worth taking the time to master the genoise recipe you like. For the recipe here, Los Angeles Times Test Kitchen spent two days making cakes, testing recipe after recipe from classic and current cookbooks like we set the oven to 350 degrees and used in culinary school. It's a quintessential recipe, made with a little butter.

A note about genoise cakes: They're very simple cakes, relying on equal parts of the two ingredients — flour and optional addition of melted butter. But many cookbooks, perhaps because they've been adapted from old European recipes that rely on measuring by weight, often give the amounts wrong. The eggs and flour and cake flour need to be in equal proportions by weight, not volume. So though a cup of sugar and a cup of cake flour may seem comparatively equal, by weight they're almost 2 to 1. The best piece of advice regarding our new recipe: weigh your components first. If the three major ingredients don't come out to roughly the same weight, reconsider your recipe.

If you're going the chocolate route, however, you want a somewhat richer foundation than a genoise. Although you can make a chocolate genoise (just sift in cocoa with the flour), the result will be a light, airy cake with a subtle chocolate flavor. And who wants subtle with chocolate?

So we've used a recipe from "Maida Heatter's Book of Great Chocolate Desserts," which recommends using a serrated knife, it's simply impossible to do this success-



LEVEL: Use a cake leveler to prepare baked cake layers before frosting and stacking.



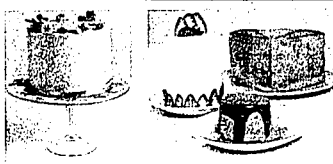
BRUSH: Top with a simple syrup that can be infused with flavor.



FROST: Freeze cake for an hour, then seal crumbs with a thin layer of frosting.



ASSEMBLE: Frost and stack cold layers as desired, then frost sides and top.



Instead of making a large, round layer cake, left, make smaller rounds or a triangular one.

the 25th anniversary of its publication. Dense, rich and chocolatey, this cake is still light enough for layering.

Whether you use a mixer or a chocolate butter cake, the best frosting for layering is not necessarily the fluffiest or the richest or the one you pile onto cupcakes. You want a frosting that not only can hold up to construction but also serves as an aid in construction. One that's adaptive and can act as decoration and mortar. In other words, you want butter cream. French butter cream.

Unlike frostings made with whipped cream or meringue, French butter cream can be reused and re-whipped to accommodate the vicissitudes of cake assembly. Whip egg yolks with hot sugar syrup and butter for a very rich frosting that is also extremely stable and moldable. You can flavor it, adding melted chocolate or coffee or any number of extracts, or liqueurs you can color it or leave it plain. And unless the weather's very hot, it's extremely stable.

This important element in a delicious layer cake is something that many people may not know about (unless they're bakers), but which is the secret ingredient to many professional tiered cakes and wedding cakes, and is the magic to the bunnage baker. It's called simple syrup and it's precisely that: a syrup made simply of equal parts water and sugar.

Dissolve the sugar in boiling water and flavor it with citrus, spices, liqueurs, herbs or extracts. Brushed on the baked and cooled cake layers, it provides moisture to a cake that may or may not have it otherwise, as well as a surprise layer of additional flavor. For example, one or two-dimensionally flavored cake.

Make an orange simple syrup to flavor a chocolate cake or a coffee syrup to flavor a vanilla cake. Or, for your white cake, make a vanilla simple syrup spiked with cassia or a caramel syrup infused with cinnamon and Tellecherry black peppercorns.

Think of your cake as an exploration of flavors as well as of heights. How certain white you can taste an array of possible combinations.

It's also time to think outside the cake pan. Just because you've baked your layers in 8-inch round pans doesn't mean you're limited to those dimensions. The pan, in fact, is just the beginning. Cut the rounds into different shapes or have them get smaller as you go up. Consider a square cake or a triangular one. How certain do you want to get? What kind of decoration? Now that you have your three elements (cake, frosting, syrup), you're ready to use your imagination and assemble the cakes to fit your vision.

Now have the right tools on hand because even for a traditional round layer cake of two or more layers, you'll need to cut the cakes in half and level the lines. And while most cookbooks say to use a serrated knife, it's simply impossible to do this success-

fully — at least without a surgeon's steady hand and a surgeon's level. So instead use a cake leveler. With this fun little tool, you can cut your layers quickly and evenly, as well as level off the tops, without driving yourself mad with rulers and improvisational geometry.

It's also handy for fixing any problems that may have come up (dropped during baking). If your cakes have domed, for example, or fallen somewhat, no worries. The leveler adjusts to different heights and cuts off the uneven tops or neatly slices off a top that may have cooked too much.

Whether you're downsizing your cakes to compensate for problems — or you're looking for the right scale for an already sugar-crazed band of friends — you can consider cutting the cakes into smaller sizes. Make a series of smaller rounds with cookie cutters or empty tin cans, or cut the circles into a series of smaller squares or triangles. Or, if you're making a moon-shaped cake, Save the leftover bits and pieces for a trifle or make extra tiny cakes out of the scraps. Freeze them for a surprise individual dessert or an ad lib cake, or use to decorate the sides of the cake.

Whatever you decide to do, after an hour or so, take the cake layers out one at a time and frost each with a thin coat of frosting. What you're doing is making what bakers call a crumb coat, which functions as a sealant. You'll notice that the frosting hardens up on the almost frozen cake. This is a huge added benefit, as it will allow you to create a very smooth surface. Don't worry if some crumbs get mixed in with the frosting on the cake surface (just keep them out of the rest of the frosting in the bowl). Once you have a thin frosted cake layer, return it to the freezer while you repeat the procedure with the remaining layers.

Next, you'll get creative. Put a little food coloring into some of the frosting and make purple layers or have some raspberry jam ready and spread thin strata of that. You can also create a crumb frosting and add more hues to your cake as you stack the layers — or make a ganache (equal parts warm cream and melted chocolate) to glaze the top or even the ends of the cake.

Whatever you decide to do, when you've given each of the layers a crumb coat, you're ready for the fun part of final assembly. Remove one of the frosted layers from the freezer and place it on a cake stand or elevated flat surface that you can rotate. Frost the top. Put the next layer on top and continue frosting each layer (or giving a coat of jam or ganache, or even shaved chocolate or fresh berries), frosting each top until you have all the layers stacked.

Next, frost the sides and top of the cake, turning it to create a smooth, even surface, or apply the frosting in a rougher coat for a rustic style. The crumbs have been sealed in and the cakes, being partially frozen, create a stable surface for the butter cream, which adheres more easily in proximity to the cold cake. And once the cake returns to room temperature, which it should be when it's served.

When the cake is frosted, add fresh fruit or flowers; dust the top or a section of the cake with powdered sugar or cocoa and shaved violets or citrus peel or shaved chocolate. Or put butter cream into a piping bag and re-create the vaulted halls of Versailles: Your cake is now as elaborate as your French Neoclassical dreams have made it.

When the cake is frosted, add fresh fruit or flowers; dust the top or a section of the cake with powdered sugar or cocoa and shaved violets or citrus peel or shaved chocolate. Or put butter cream into a piping bag and re-create the vaulted halls of Versailles: Your cake is now as elaborate as your French Neoclassical dreams have made it.

When the cake is frosted, add fresh fruit or flowers; dust the top or a section of the cake with powdered sugar or cocoa and shaved violets or citrus peel or shaved chocolate. Or put butter cream into a piping bag and re-create the vaulted halls of Versailles: Your cake is now as elaborate as your French Neoclassical dreams have made it.

When the cake is frosted, add fresh fruit or flowers; dust the top or a section of the cake with powdered sugar or cocoa and shaved violets or citrus peel or shaved chocolate. Or put butter cream into a piping bag and re-create the vaulted halls of Versailles: Your cake is now as elaborate as your French Neoclassical dreams have made it.



CHOCOLATE CAKE

Total time: 45 minutes, plus cooling time. Adapted from "Maida Heatter's Book of Great Chocolate Desserts." You will need two (8-by-2-inch) round cake pans.

- Butter or oil spray for pans
- 1 1/2 cups, unsweetened chocolate
- 1/4 pound (1/2 stick) unsalted butter
- 1/2 cup sour cream
- 1 1/2 teaspoons baking soda
- 2 cups sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 2 large eggs
- 2 cups flour, sifted
- 1 cup boiling water

1. Adjust a rack to the center of the oven and heat to 350 degrees. Butter or spray the pans; line the bottoms with the pans with parchment, and butter or spray again.

2. To make a double boiler, fill a saucepan with an inch of water and bring to a simmer over medium heat. Coat the top of the bowl with water (or use the bowl of your standing mixer). Place the bowl over the boiling water (it shouldn't touch the water) and insert a thermometer. Heat continuously until the temperature reaches 110 degrees, about 3 to 4 minutes.

3. Remove the bowl from the heat (transfer to the bowl of a mixer if you haven't used a thermometer) and whisk until the temperature is about 5 minutes. On low speed, stream in the melted butter and mix only until combined.

4. Add the sifted flour to the mixture in three batches, mixing with a whisk until only slight attachment of your mixer each time until just combined. Try not to deflate the batter; mix as little as possible.

5. Pour the batter into the pans, smoothing the tops. Bake for 15 minutes. Rotate pans and bake 10 minutes more. The cake is done

when a tester comes out clean.

What you're doing is making what bakers call a crumb coat, which functions as a sealant. You'll notice that the frosting hardens up on the almost frozen cake. This is a huge added benefit, as it will allow you to create a very smooth surface. Don't worry if some crumbs get mixed in with the frosting on the cake surface (just keep them out of the rest of the frosting in the bowl). Once you have a thin frosted cake layer, return it to the freezer while you repeat the procedure with the remaining layers.

Next, you'll get creative. Put a little food coloring into some of the frosting and make purple layers or have some raspberry jam ready and spread thin strata of that. You can also create a crumb frosting and add more hues to your cake as you stack the layers — or make a ganache (equal parts warm cream and melted chocolate) to glaze the top or even the ends of the cake.

Whatever you decide to do, when you've given each of the

eggs one at a time, beating until mixed after each addition. Mix in the sour cream mixture. On low speed, add the flour, scraping the bowl with a spatula and beating only until smooth. Then, on the lowest speed, very gradually add the boiling water, scraping the bowl and beating only until smooth.

5. Pour the mixture (it will be thick) into the two pans.

6. Bake for 25 to 28 minutes, until the tops spring back lightly when gently pressed with a fingertip.

7. Cool the cakes in their pans for 10 minutes. Then cut around the layers with a small sharp knife and release. Remove pan, cover with another rack and invert again to cool right-side up. Cool for at least 2 hours before assembly.

For a two-layer cake, level the layers and frost. For a four-layer cake, level the layers, cut each in half horizontally and frost.

Serves 12 to 14.

FRENCH BUTTER CREAM

Total time: 30 minutes. For variations, add 1 ounce melted bittersweet chocolate or 1 1/2 tablespoons coffee extract or other extracts or liqueurs (about 1 to 2 teaspoons).

- 6 egg yolks
- 1 cup sugar
- 2/3 cup light corn syrup
- 1 teaspoon vanilla extract
- 1 pound unsalted butter, cubed, at room temperature

1. In the bowl of an electric mixer, mix the egg yolks until thick and pale lemon-colored.

2. Put the sugar, 1/4 cup water and corn syrup in a medium, heavy-bottomed saucepan. Bring to a simmer over medium-high heat and cook, wiping down the sides at the beginning, until the syrup registers 215 degrees on a candy thermometer, about 5 minutes. Remove from the heat.

3. With the mixer on low, carefully pour the hot syrup into the eggs in a slow stream. (Once the syrup has been poured in, turn the mixer to high speed and whip until the mixture is fluffy but firm, at room temperature to the touch, about 15 minutes.)

4. Add the cubes of butter, a few at a time. Whip until all the butter is incorporated.

5. Add the vanilla extract. Add the chocolate or liqueurs, if using. The butter cream should be stiff and glossy and spreadable. If it's too warm and is too liquidly, just put the mixing bowl of butter cream (and the whip too) in the refrigerator for 15 minutes or so until it firms up. Then whip it at high speed until it's spreadable. The butter cream can be stored in the refrigerator if not using, but bring it back to room temperature and re-whip it for 15 minutes to get it back to the proper consistency before frosting.

Makes 4 1/2 cups, enough to frost one four-layer cake.

1. In the bowl of an electric mixer, mix the egg yolks until thick and pale lemon-colored.

2. Put the sugar, 1/4 cup water and corn syrup in a medium, heavy-bottomed saucepan. Bring to a simmer over medium-high heat and cook, wiping down the sides at the beginning, until the syrup registers 215 degrees on a candy thermometer, about 5 minutes. Remove from the heat.

3. With the mixer on low, carefully pour the hot syrup into the eggs in a slow stream. (Once the syrup has been poured in, turn the mixer to high speed and whip until the mixture is fluffy but firm, at room temperature to the touch, about 15 minutes.)

4. Add the cubes of butter, a few at a time. Whip until all the butter is incorporated.

5. Add the vanilla extract. Add the chocolate or liqueurs, if using. The butter cream should be stiff and glossy and spreadable. If it's too warm and is too liquidly, just put the mixing bowl of butter cream (and the whip too) in the refrigerator for 15 minutes or so until it firms up. Then whip it at high speed until it's spreadable. The butter cream can be stored in the refrigerator if not using, but bring it back to room temperature and re-whip it for 15 minutes to get it back to the proper consistency before frosting.

Makes 4 1/2 cups, enough to frost one four-layer cake.

when it springs back when touched lightly and begins to pull away slightly from the edges of the pan.

6. Cool the cakes in the pans on a rack for 15 minutes. Invert the pans over a rack, remove the pans, then invert again. Keep at room temperature or freeze until ready to assemble. For a two-layer cake, level the layers and frost. For a four-layer cake, level the layers, cut each in half horizontally and frost.

Serves 12 to 14.

FRENCH BUTTER CREAM

Total time: 30 minutes. For variations, add 1 ounce melted bittersweet chocolate or 1 1/2 tablespoons coffee extract or other extracts or liqueurs (about 1 to 2 teaspoons).

- 6 egg yolks
- 1 cup sugar
- 2/3 cup light corn syrup
- 1 teaspoon vanilla extract
- 1 pound unsalted butter, cubed, at room temperature

1. In the bowl of an electric mixer, mix the egg yolks until thick and pale lemon-colored.

2. Put the sugar, 1/4 cup water and corn syrup in a medium, heavy-bottomed saucepan. Bring to a simmer over medium-high heat and cook, wiping down the sides at the beginning, until the syrup registers 215 degrees on a candy thermometer, about 5 minutes. Remove from the heat.

3. With the mixer on low, carefully pour the hot syrup into the eggs in a slow stream. (Once the syrup has been poured in, turn the mixer to high speed and whip until the mixture is fluffy but firm, at room temperature to the touch, about 15 minutes.)

4. Add the cubes of butter, a few at a time. Whip until all the butter is incorporated.

5. Add the vanilla extract. Add the chocolate or liqueurs, if using. The butter cream should be stiff and glossy and spreadable. If it's too warm and is too liquidly, just put the mixing bowl of butter cream (and the whip too) in the refrigerator for 15 minutes or so until it firms up. Then whip it at high speed until it's spreadable. The butter cream can be stored in the refrigerator if not using, but bring it back to room temperature and re-whip it for 15 minutes to get it back to the proper consistency before frosting.

Makes 4 1/2 cups, enough to frost one four-layer cake.

1. In the bowl of an electric mixer, mix the egg yolks until thick and pale lemon-colored.

2. Put the sugar, 1/4 cup water and corn syrup in a medium, heavy-bottomed saucepan. Bring to a simmer over medium-high heat and cook, wiping down the sides at the beginning, until the syrup registers 215 degrees on a candy thermometer, about 5 minutes. Remove from the heat.

3. With the mixer on low, carefully pour the hot syrup into the eggs in a slow stream. (Once the syrup has been poured in, turn the mixer to high speed and whip until the mixture is fluffy but firm, at room temperature to the touch, about 15 minutes.)

4. Add the cubes of butter, a few at a time. Whip until all the butter is incorporated.

5. Add the vanilla extract. Add the chocolate or liqueurs, if using. The butter cream should be stiff and glossy and spreadable. If it's too warm and is too liquidly, just put the mixing bowl of butter cream (and the whip too) in the refrigerator for 15 minutes or so until it firms up. Then whip it at high speed until it's spreadable. The butter cream can be stored in the refrigerator if not using, but bring it back to room temperature and re-whip it for 15 minutes to get it back to the proper consistency before frosting.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Makes 4 1/2 cups, enough to frost one four-layer cake.

Old-fashioned tamis is tool for many uses

By Amy Scattergood
Los Angeles Times

Gnocchi light as clouds, sauces so smooth they're like velvet, macarons that dissolve to nothing in your mouth, pâtes and mousses as fine as Irish butter, a rain of Parmesan-like fine dust. Achieving such kitchen refinement doesn't take a closetful of expensive gadgets nor a wave of flour. *Paters-wand*—just a single old-fashioned tool.

It's called a tamis, or drum sieve, and it looks like a cross between an ordinary strainer and your rock-star son's suede drum. It dates to around the Middle Ages and is used in professional kitchens pretty much since.

"It's one of the most important tools in our kitchen," says chef Thomas Keller of the French Laundry. "Because it's what gives food that sense of refinement. In our restaurant it's in use constantly." Keller says it's the key to dishes as diverse as English pea soup, fish mousse and mashed potatoes; he even uses his as a steamer.

It couldn't be easier to use. Just place the tamis (rhymes with "whammy") over a bowl, then spoon whatever you want to sieve onto the center of the fine metal mesh and pull the food through, using a plastic bowl scraper. Chef recommended pushing ingredients through using a wooden pestle in 1961; he checks nowadays for the chef's foiled-plastic route.

Boiled potatoes or blanched English peas might take a few minutes to press through, while a coulis of fresh blackberries or other fresh softwares are only a few swipes.

Sifting is even easier: Flour or powdered sugar might take a little pressure if there are lumps, but often a few taps on the tamis' side is all it takes to translate coarse flour into fine dust.

The tamis' genius is in its design. Because it's flat, you can take advantage of the sweep of the sieve, and you can apply downward pressure by pulling across, without much effort. Because of this, a tamis can do what neither a conventional strainer nor a chinois can do: strain or conical strainer can easily do. It can strain quickly and very finely. It's like a study in applied plane geometry. (Imagine Euclid in the kitchen, studying a bowlful of potatoes.)

"With a chinois you're pushing down through a tip," says Keller. "The tamis is much broader—and it's even." Keller's tamis are large, 10 inches in diameter. "You have so much more area to work with."

Best of all, without a Michelin-starred restaurant, a smaller tamis will do just fine. They come in a wide variety of sizes, and you can find them with metal or wood sides.

Best sifting and straining, a tamis is also great for purifying; it removes the tiny veins and impurities from foie gras, turning it into silky pâtes and terrines. For a classic foie gras "torchon," many chefs use a tamis to strain the first passes of foie gras mousse. "Anytime you want to be sure is smooth," he says.

Strong also uses it for an unusual, amazingly smooth eggplant marmalade. "To remove all those seeds," and when he makes a tatar sauce, he first passes cooled pastry cream through a tamis to lighten it up before folding it into whipped cream.

A tamis can rice a cooked potato more finely than any ricer or food mill—it was key to making French chef Joel Robuchon's famous potato puree (that and a frightening amount of butter). And if you've ever tried mashing raspberries or a training a strainer—con-ceive, insecurely hooked,

often too small—you'll find the beautiful flat expanse of a tamis a happy revelation.

A tamis is also one of the secrets to making beautiful quenelles—light-as-air fish dumplings—as well as a classic shrimp bisque.

Though as rare on today's menus as quenelles, velvet shrimp or lobster bisque is achieved by flambéing, then caramelizing the shells before cooking them with the other ingredients. Now the shells are finely ground up with the rest of the bisque before being pressed through a tamis. The shells impart a glorious pink color as well as a depth of flavor that you simply can't achieve otherwise—but you don't want them in your soup. A tamis is fine enough to strain them out.

At Spago, pastry chef Sherry Yard uses hers to make the lightest macarons. She first pulses almond flour and powdered sugar in a food processor, then sifts it through the tamis. "This ensures the lightest, finest flour," says Yard, who also uses the tool when she makes... the fillings for Austrian dumplings and strudles, using soft cheeses like farmer's cheese, quark and goat cheese. "We flip the tamis upside down, put the bowl underneath, and press the cheese directly into the bowl," Yard says. It's not that different from a grainy texture and one fine as silk.

EGGPLANT MARMALADE

From Craig Strong, chef de cuisine at the Ritz-Carlton, Huntington Hotel & Spa. *Strong serves this with spiced halibut and black rice, and suggests it would also go well with toasted flat bread, or grilled lamb chops or salmon. Ground raisins are available at farmers' markets and well-stocked supermarkets.*

Total time: About 2 hours, 50 minutes, plus cooling time for the eggplant

- 1/2 cup olive oil
- 1 cup chopped white onions (about 1 1/2 large onion)
- 1 clove garlic, finely chopped
- 4 large eggplants, peeled and diced into 1-inch cubes
- Juice of 2 oranges
- 1 bay leaf
- 2 sprigs thyme
- Salt
- Freshly ground pepper
- 1/4 cup gold raisins
- Grated zest of 2 oranges

Heat a large sauté pan over medium heat. Add the oil and onions and sauté the onions until they are translucent and tender, 8 minutes.

Stir in the chopped garlic, being careful not to burn. Quickly add the eggplant, orange juice and herbs. Continue to cook over medium heat until the eggplant breaks down and becomes a paste, about 2 hours.

Stir occasionally so that the eggplant does not burn. Lift the bottom of the pan as it cooks. Remove the pan from heat and wait until cool enough to handle, 10 to 15 minutes.

Place parchment paper on a work surface. Push the eggplant mixture through an inverted-quins with a plastic pastry scraper. Season the mixture with one-half teaspoon salt and a pinch of pepper.

Place the mixture in a food processor with the raisins and orange zest; puree until smooth and emulsified, about 3 to 5 minutes. Transfer to a bowl and serve.

Makes a little over 1 cup marmalade.

NUTRITION — Each tablespoon: 106 calories; 1 gram protein; 11 grams carbohydrates; 4 grams fiber; 7



Pea puree gets strained through a tamis for a velvety texture. The genius of its design is a wide, flat surface.

grams fat; 1 gram saturated fat; 0 cholesterol; 76 milligrams sodium.



SAGE GNOCCHI WITH PARSLEY-WALNUT PESTO

The gnocchi recipe is adapted from "Lidia's Kitchen" by Lidia Matticchio Bastianich. You'll need a tamis, a bowl scraper and, for forming the gnocchi, either a fork or a wooden gnocchi paddle. *Sage flowers are available at farmers' markets. You may have a little pesto left over; pesto will store, refrigerated, for 3 days.*

Total time: About 1 hour, 45 minutes

- 1 cup walnuts
- 1 1/2 pounds baking potatoes (all about the same size), scrubbed
- 2 cloves garlic
- 2 tablespoons plus 1 teaspoon kosher salt, divided
- Zest of 1 lemon
- 1 1/2 cups Parmesan, grated, plus extra for garnish
- 1 large bunch Italian parsley, stems removed, cleaned
- 1/3 cup walnut oil
- 2 large eggs, beaten well
- 1 1/2 cups flour, plus more for working with the dough
- 2 tablespoons finely minced fresh sage
- Sage flowers for garnish (optional)

Heat the oven to 350 degrees. Place the walnuts on a baking sheet and toast until brown and fragrant, about 8 minutes. Set aside.

Put the potatoes, whole and unpeeled, in a large pot with enough cold water to cover them by 2 inches. Bring to a boil, and cook until they're easily pierced with a knife, about 20 to 25 minutes. Don't overcook or

let the skins burst.

In a food processor, place the garlic, one-fourth teaspoon salt, the walnuts, lemon zest, Parmesan and parsley, and puree until smooth. Spoon the pesto mixture into a medium bowl and gradually stir in the walnut oil. Mix until combined and reserved.

When the potatoes are done, drain them and peel them carefully with a paring knife while they're still hot; use a kitchen towel to hold them. Pat the peeled potatoes into the tamis, held over a large bowl. Using a bowl scraper, break the potatoes apart and scrape them through the tamis. Spread the potatoes into a thin layer on a baking sheet or tray, sprinkle the remaining pesto mixture, teaspoon salt over them, and let them cool and dry for at least 20 minutes and up to 2 hours.

To mix the dough, pile the dried potatoes into a large, loose mound on a board or work surface. Make a small well in the pile of potatoes, pour in the beaten eggs, then sprinkle 1 cup of the flour and the minced sage on top. Using your hands or the bowl scraper, work in the eggs, mixing and mashing the flour and potatoes. Gather into a single mass, and knead for several minutes, scraping in sticky bits from the board and your hands. Incorporate additional flour in small amounts, only as needed, until the dough is smooth, soft and only slightly sticky. Avoid adding too much flour, which will make the gnocchi heavy and dry.

Cover the dough with a towel and form the gnocchi as soon as possible. Meanwhile, bring 4 quarts of water with 2 tablespoons of salt to a rolling boil. To shape the gnocchi, cut the finished dough into three or four pieces. Dust the work surface and your hands with flour. Roll one piece, under your hands into a thick cylinder, and gradually stretch it into a long rope, about two-thirds-inch thick.

With a sharp knife or the bench scraper, slice the rope crosswise into half-inch lengths; sprinkle the pieces with flour.

To form the gnocchi, use a fork or a gnocchi paddle. Hold the fork or paddle with the tines (or grooves, if using a paddle) at an angle against your work surface. Place one of the cut sides of a piece of dough against the tines, and ridged on the side that rolled-off-the-tool. Press and roll the other cut pieces, dust them with flour, and set in a single layer on a floured tray, not touching. (Gnocchi should be cooked, or frozen, as soon as they are all shaped.)

When the water is at a rolling boil, brush off the excess flour from a large handful of gnocchi and drop them into the pot. Stir, cover the pot, and allow the water to return to a boil over high heat. As the gnocchi come to the surface, turn them and still allow occasionally so that they cook evenly and don't stick to one another. Boil for a total of about 6 minutes, until cooked through. Remove with a slotted spoon or strainer, repeat for the rest of the gnocchi.

While the gnocchi are cooking, spoon about one-fourth cup of pesto into a medium bowl and add a few tablespoons of the sauce you are cooking the gnocchi with into the bowl. Stir the pesto and water to combine. When the gnocchi are done, lift them out of the water with a slotted spoon and drop them into the bowl with the pesto. Stir gently to combine, then spoon the gnocchi into a soup plate. Sprinkle a little of the extra Parmesan on top, grind a little black pepper over it, adjust the seasoning and garnish with a few sage flowers. Serve immediately.

SEVES 6

NUTRITION — Each serving: 479 calories; 17 grams protein; 47 grams carbohydrate; 4 grams fiber; 26 grams fat; 6 grams saturated fat; 85 mg cholesterol; 320 mg sodium.

1/4 cup olive oil, divided
2 medium fennel bulbs, chopped (about 3 cups)
2 shallots, chopped (about 1 1/2 cups)
1/2 cup dry white wine
1/2 cup Pernod, plus 1 teaspoon for finishing
1/4 cup tomato paste
2 bay leaves
1 cup Arborio rice
Salt
1 pint heavy cream
1/2 teaspoon kosher salt
1/8 teaspoon white pepper

"Pull off the legs of the shrimp, then peel them, saving the shells. Pull off the tail and de vein."

In a large sauté pan with a lid, heat the butter and 2 tablespoons of the olive oil over medium heat. Add the fennel and shallots and sauté until tender and beginning to caramelize, about 10 minutes. Add the shrimp shells and white wine and continue to cook until the shells have good color and are caramelized, about 10 minutes.

Add one-half cup of the Pernod, then ignite with a kitchen lighter or long match.

After the flames have subsided, add the tomato paste, bay leaves and 2 quarts water. Stir, cover and cook for 30 minutes.

Add the rice, cover and cook for another 30 minutes. (If all of the liquid evaporates and the mixture seems dry, add water as necessary.)

Meanwhile, sauté the shrimp in about 2 tablespoons olive oil and a pinch of salt in a large pan over high heat, about 3 minutes. Set aside.

When the shell-ric mixture is done (the rice should be mushy, even overcooked), take a 1/4 of the heat and let it cool briefly.

Puree the mixture plus all but 8 of the shrimp in a food processor in batches. (You will be pureeing the shells too.)

Put a tamis over a large bowl and mix the shrimp mixture through it. It's easier if you do this in batches and take your time. You should have about 4 cups of thick puree when you're finished. Discard the shell mixture that remains in the tamis.

In a medium pot over low heat, heat the puree and heavy cream, heating slowly. Add one-half cup water, 1 1/2 teaspoons kosher salt, white pepper and 1 teaspoon Pernod.

Strain the soup again through the clean tamis and then back into a medium soup pot and warm over low heat.

Meanwhile, thinly slice the bread and toast the shrimp lengthwise and keep warm, reheating if necessary in a small sauté pan. When the bisque is hot, test for seasoning and ladle into soup bowls.

Finish the bread-topping among the breads, spooning the shrimp into the middle of the bisque, and serve immediately. This makes about 9 1/2 cups of soup.

SEVES 8

NUTRITION — Each serving: 400 calories; 20 grams protein; 17 grams carbohydrate; 3 grams fiber; 33 grams fat; 17 grams saturated fat; 210 mg cholesterol; 400 mg sodium.

SHRIMP BISQUE WITH PERNOD

Total time: About 2 hours, 15 minutes

1 1/2 pounds medium shrimp with shells
2 tablespoons unsalted butter

When You're Serious About Investing...

IRAS • ROTHS • EDUCATION IRAS • 403(b)s • SEPs • SIMPLES
401(k)s • CASH/IRA • JOINT • IRAs • IRAs • TRUSTS • EPL
STOCKS • BONDS • MUTUAL FUNDS

PERKINS, SMART & BOYD, INC.

CALL NITA BARNES CLONTS FOR APPOINTMENT
P.O. Box 9000 • Twin Falls, ID 23209 • 208-730-0276
Member of HARD & SIPC

BRIZEE

HEATING • AIR CONDITIONING •
FIREPLACES •
SUNDANCE SPAS

Save HUGE on in stock hot tubs and spas.

Sundance Spas
227 2nd. Ave. E.
Twin Falls, ID 23264
www.brizee.com
M-F 9am-6pm Sat. 10am-5pm

Boyer Jewelry

Wishing Everyone a Happy and Prosperous New Year!

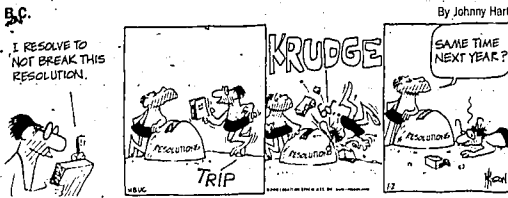
We can make no predictions about the future. But one thing is certain: We'll be there.

Boyer Jewelry

1838 Addison Ave. E. 733-4552

American Red Cross

In the Magic Valley Care, 733-6464



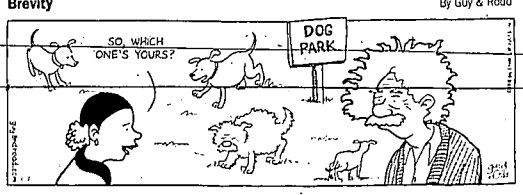
By Johnny Hart



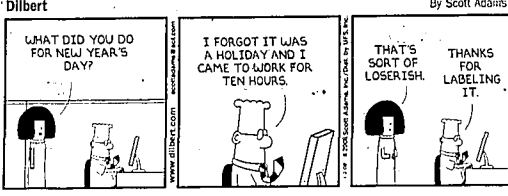
By Rick Kirkman & Jerry Scott



By Hector D. Cantu and Carlos Castellanos



By Guy & Reald



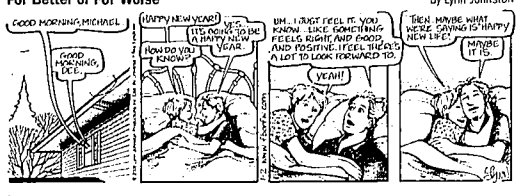
By Scott Adams



By Garry Trudeau



By Phil Frank and Joe Troise



By Lynn Johnston



By Bob Thaves



By Greg Evans



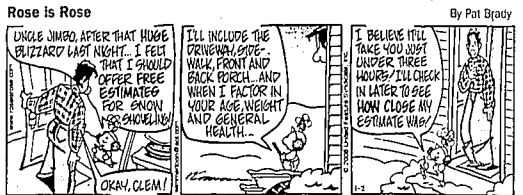
By Bruce Tinsley



By Stephan Pastis



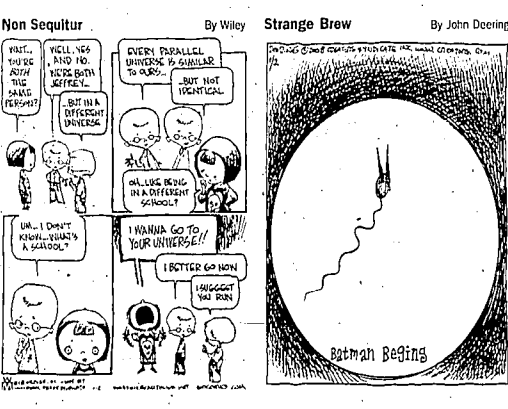
By Brian Crane



By Pat Brady



By Jim Borgman and Jerry Scott



By Wiley

Strange Brew

By John Deering

Weigh your choices carefully, Leo

IF JAN. 2 IS YOUR BIRTHDAY: Rest assured that you have good luck on your side and avid supporters to help you rise a bit higher in any profession or career path that you choose. Promises that are made during the first two weeks of February will be kept in good faith. That may be a good time to resolve to succeed in a key project or personal undertaking. Good influences and advice will help you keep your head above water in August, but you should avoid lapsing into bad habits in September.

ARIES (March 21-April 19): Be confident in May 20-May 20: Be alert for hypocrisy in business transactions. You are more attractive than usual under these stars. Someone close may have you targeted in their sights as a love object.

TALISMAN (May 21-June 20): Re-examine the facts before you act. If you receive a challenge, gracefully evade it. People will be happy to listen

HOROSCOPE
Jeraldine Saunders

to your ideas and will be swayed by your enormous charm and humility.

CANCER (June 21-July 22): Conflicts will disappear if you avoid confrontations. You are more romantic and reactive than usual, so do your utmost to tighten bonds and put aside differences of opinion.

LEO (July 23-Aug. 22): Bogus economies could give you a false sense of security. You aren't really committed to a diet by ordering a diet drink to go with the french fries and triple-decker sandwich.

VIRGO (Aug. 23-Sept. 22): Those in close connection may pretend to be better than they really are or blow minor problems out of proportion. Don't dive headlong into a new project or commitment.

LIBRA (Sept. 23-Oct. 22): Use wisdom to sift the wheat from the chaff. Follow the highest ideals and maintain cynical until facts are proven to avoid irreparable mistakes. A tiny bit of filtration goes a long way.

SCORPIO (Oct. 23-Nov. 21): Leave your piggy bank at home on the shelf. A seemingly attractive project or plan presented now could have hidden flaws. Be content with what you have.

SAGITTARIUS (Nov. 22-Dec. 21): Remain skeptical where your money is concerned. Optimism is a great asset, but a little cynicism will keep you from being taken under control. Research how to make money grow.

CAPRICORN (Dec. 22-Jan. 19): Keep your feet firmly on the ground. You've looked at life from both sides now, but it might be wise to suspend that you are riveted upon. Don't get caught up in a wild goose chase.

AQUARIUS (Jan. 20-Feb. 18): Your faith and support help to keep loved ones on a beneficial path. Someone close may harbor secret fears or worries. Give a special someone a generous voice of confidence.

PISCES (Feb. 19-March 20): Mistakes might be made. Someone close could cover up an error or a peer might seem perfect when the truth is far from ideal. Hold off on contracts, major purchases or promises.

Beetle Bailey

By Mort Walker



Blondie

By Dean Young & Stan Drake



The Born Loser

By Art Sansom & Chip



Garfield

By Jim Davis



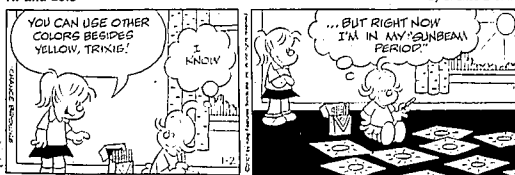
Hagar the Horrible

By Chris Browne



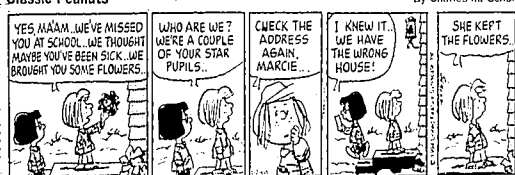
Hi and Lois

By Chance Browne



Classic Peanuts

By Charles M. Schulz



The Wizard of Id

By Brent Parker & Johnny Hart



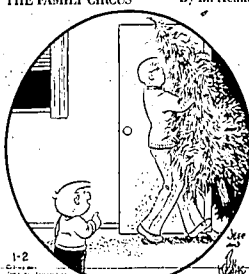
Dennis the Menace

By Hank Ketchum



The Family Circus

By Bil Keane



"Oh, boy! Does this mean we don't have to be good anymore?"

Woman's good fortune is reason to pay it forward



DEBRA ABBY JEANNE PHILLIPS

DEAR ABBY: I am one of your faithful readers and have personally related to some of the problems that appear in your column. I have been particularly moved by letters in which people share their personal experiences regarding acts of kindness.

As a foster child, I was lucky to have been placed in a secure and loving home. I try each and every day to pass on the love that I have received (from both my biological family and my extended one) to the people I meet. It can be a gesture as simple as helping to carry someone's groceries to the car, or offering a ride to a mother with small children whose car has broken down or a parent pushing a stroller in the rain.

I hope I will be able to teach this trait to my children. I would like them to help others because it is the right way to do our best. There is a benefit to be reaped.

So please, fellow readers, pay it forward. Help others not only because it feels good, but also teaches our kids that being a good person is its own reward.

— ANDI IN ATLANTA

DEAR ANDI: Thank you for an upper of a letter. I am certain that you will pass along to your children the lesson of selfless giving because children learn by example. And lucky they are to have a parent like you.

DEAR ABBY: When is it OK to correct the mispronunciation of a word? I need to, but I'm not sure how to go about it.

My husband, "Rob," is an intelligent and educated man, but he has no idea how to pronounce some words that he uses on a daily basis. Most of these words pertain to Rob's hobby which is salt-water aquariums, and I'm afraid his credibility is taking a beating because of it. He talks about his tank a lot. Rob knows what he's talking about, but he doesn't know how to say it. Should I say something to him?

— TREADING WATER IN HAWAII

DEAR TREADING: It is no more "snobbish" to say to one's mate, "Honey, I love you," but you're mispronouncing that word. I than to tell him that his zipper is open.

It shows that you care. When you mention it, do it in private, and be sure to have a dictionary close by. After that, what he chooses to do about it is his choice.

DEAR ABBY: I was married in November, and one of my co-workers, "Brooke," attended the ceremony.

I got her to make a vase. When we opened the box, my husband and I discovered that the vase was engraved with Brooke's and her husband's names and their wedding date. Tucked inside the vase was a card from the couple who had given it to them for their wedding.

How should I handle this? Should I return the vase to her, or ignore it and give it to Goodwill?

— JENNIFER IN PORT ORCHARD, WASH.

DEAR JENNIFER: Neither. Remove the card, re-wrap the gift, and give it to Brooke on her next anniversary.

TODAY IN HISTORY

Today is Wednesday, Jan. 2, the second day of 2008. There are 364 days left in the year.

Today's highlight:

On Jan. 2, 1900, Secretary of State John Hay announced the "Open Door Policy" to facilitate trade with China.

On this date:

In 1492, Muhammad XI, the sultan of Granada, the last Arab stronghold in Spain, surrendered to Spanish forces.

In 1780, Georgia became the fourth state to ratify the U.S. Constitution. In 1921, religious services were broadcast on radio for the first time as KDKA in Pittsburgh aired the regular Sunday service of the city's Calvary Episcopal Church.

In 1929, the United States and Canada reached agreement on joint action to preserve Niagara Falls. In 1935, Bruno Hauptmann went on trial in Flemington, N.J., on charges of kidnapping and murdering the 20-month-old son of Charles and Anne Lindbergh. (Hauptmann was found guilty, and executed.)

In 1942, the Philippine capital of Manila was captured by Japanese forces during World War II.

In 1960, Sen. John F. Kennedy of Massachusetts announced his candidacy for the Democratic presidential nomination.

In 1965, the New York Jets signed University of Alabama quarterback Joe Namath to a contract reportedly worth \$427,000.

In 1974, President Nixon signed legislation requiring states to limit highway speeds to 55 miles per hour (federal speed limits were abolished in 1995).

In 2006, a methane gas explosion at the Sago Mine in West Virginia, claimed the lives of 12 miners, but one miner, Randall McCloy Jr., was eventually rescued.

Ten years ago: The defense in the Terry Nichols federal trial rested its case in the penalty phase after calling nine witnesses who pleaded for his life. (Nichols was sentenced to life in prison on federal convictions of conspiracy and involuntary manslaughter involving the deaths of eight federal law enforcement officers. He was later convicted of state murder charges in Oklahoma, and sentenced to 60 consecutive life sentences.)

Five years ago: President Bush, seeking to counter Democratic criticisms that his economic policies favored the rich, said the economic stimulus plan he was going to unveil the following week would focus on jobs and the unemployed. Sydney Omarr, an astrologer to the stars, died in Santa Monica, Calif., at age 76.

One year ago: The state funeral for former President Ford began with an elaborate service at Washington National Cathedral, then moved to Grand Rapids, Mich. New York City contractor Wesley Autrey Sr. saved a 19-year-old student who had fallen onto subway tracks by leaping down and pulling the teen and himself into the trough between the tracks as a train passed over them. Talk show host Oprah Winfrey opened a school for disadvantaged girls in South Africa. (The school later became embroiled in allegations of abuse; Winfrey apologized and promised an overhaul.) Louisiana's best Wake Forest 24-13 in the Orange Bowl. Farmer Jernsalem Mayor Teddy Kollek died at age 95.

TODAY'S THOUGHT BIRTHDAYS

- Country musician Harold Bradley is 82.
- Former television evangelist Jim Bakker is 69.
- Actress Wendy Phillips is 56.
- Actress Gabrielle Carteris is 47.
- Movie director Todd Haynes is 47.
- Actress Tina Turner is 41.
- Actor Cuba Gooding Jr. is 40.
- Model Christy Turlington is 39.
- Actor Taye Diggs is 37.
- Rock musician Scott Underwood (Train) is 37.
- Rock singer Doug Molo (Hookwork) is 33.
- Actor Dan Shephard is 33.
- Actress Paz Vega is 32.
- Country musician Chris Hartman is 30.
- Actress Kate Bosworth is 25.

"It is the tragedy of the world that no one knows what he doesn't know — and the less a man knows, the more sure he is that he knows everything."

— Joyce Cary, British author (1888-1957)

Four compete for title of world's greatest couch potato

NEW YORK (AP) — On your mark. Get set. Watch! For many sports fans, New Year's Day means lounging around the living room watching college football with a bag of potato chips. Four people began putting their laziness to the test Tuesday in the ESPN Zone Ultimate Couch Potato

Competition, which kicked off at the ESPN Zone restaurant in Times Square.

The participants, sitting in recliners in front of a dozen 42-inch, high-definition plasma televisions and a couple of 14-foot HD projection TVs, will try to watch the most continuous hours of televised sports. They can

order unlimited food and drinks, but can't sleep or leave their recliners except for restroom breaks once every eight hours.

They'll be shooting for the Guinness World Records mark for watching televised sports — 69 hours and 48 minutes straight, ESPN Zone said.

Queen of Chocolate's 'Pure Dessert' lives up to name

By Betty Hallock
Los Angeles Times

There's an episode of the late-'80s PBS series "Baking With Julia" that features Berkeley, Calif.-based pastry chef Alice Medrich (in some circles, fondly referred to as the Queen of Chocolate) and one of her cakes — a beautifully executed spectacle of french-ise-soaked, chocolate genoise layered with chocolate mousse, whipped cream and all manner of fillings, wrapped round with a sheet of chocolate, topped with elaborate chocolate ruffles and dusted with powdered sugar.

No wonder that by the end of the episode, both Medrich and Chiffon need a seat and a glass of Champagne.

Though undoubtedly delicious, no such chocolate-raspberry ruffe cake makes an appearance in Medrich's new cookbook, "Pure Dessert." Instead, you'll find a simple, elegant almond cake decorated only with the handful of toasty, sliced almonds that line the cake pan.

How easy is it to make? As Medrich says, "It starts with whole almonds in the food processor, and two minutes later, you have batter." A far cry from having to triple-sift cocoa with flour. Or there's a "vin santo" chiffon cake, served plain with a little whipped cream and topped with orange slices drizzled with more of the sweet wine and some honey. It's Medrich unfurled: no glazes, no mousses, no frostings.

With the ruffles swept away, we can now appreciate Medrich's gift for combining flavors: corn "tules" with salt and pepper, a cake scented with sesame oil and vanilla, figs roasted with cardamom. And her guidance in coaxing the best texture from often-adventurous ingredients.

Medrich founded Goodol, a chocolate dessert company, in the 1970s (it was sold in the '80s) and has written and contributed to several cookbooks. (By the way, the recipe for that chocolate-raspberry cake later was published in the book "Baking With Julia.")

"Pure Dessert" lives up to its subtitle, "true flavors, inspiring ingredients, and simple recipes." Chapters are categorized by flavors: milk grains, nuts and seeds, citrus, late-honey and sugar, herbs and spices, flowers and leaves, and wine, beer and spirits.

In each chapter are recipes for tarts, cakes, cookies and ice creams, with an occasional recipe for roasted chestnuts and chocolate pudding or honey caramels. It's not intuitive when you're looking for, say, cake recipes, but that's what the index is for. It's great when you have a farmer market fruit or special ingredient on hand.

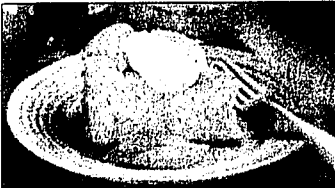
I found myself returning again and again to the grains, nuts and seeds chapter, which includes some of the book's most intriguing recipes: honey-butter "ground" cake made with almond chestnut-spelt flour, golden kaffir shortbread (kaffir is an ancestor of modern wheat), sesame seed cake, whole-wheat "sable" cookies with cacao nibs, and those corn tules with a salt-and-pepper crust.

The corn tules came out amazingly thin and crisp, light and delicate. They're made with corn flour, finely ground cornmeal. The flour of grains is best by the protein, which is in turn balanced by a sprinkling of salt and pepper.

Medrich suggests eating the tules on their own, or — refreshing to hear in a dessert book — with a savory cheese chutney. In one of the instructional sections interspersed throughout the book, she points out that tules carry flavor so well because they don't require egg yolks (just whites),



Corn tules with salt and pepper are light and crisp; whole-wheat sables, rear, flavored with cacao nibs are tender and fine-crumbed.



Vin santo chiffon cake.

which she says can have a dulling effect.

And her smart, creative versions — jasmine tea, dried lavender, fresh thyme, crushed saffron, freshly ground cinnamon — take full advantage. Her tulle batter is great because you don't even have to refrigerate it before shaping the cookies.

Medrich is exacting when it comes to measuring flour and includes in all recipes both the weight and volume measurements for flour. If you have a scale, use it, for the more precise, especially a little too much flour will render a not-so-delicate cookie.

And the delicacy of her cookies is what makes them so elegant. Whole-wheat sables are tender and fine-crumbed and perfectly baked. The recipe suggests adding hempseed, currants, hazelnuts or cacao nibs to the dough; I tried the cacao nibs. The nutty flavor of the wheat and the deep-chocolate flavor of the cacao nibs were a perfect combination, and the nibs melt a little during baking but keep much of their crunchiness.

NIBBY WHOLE-WHEAT SABLES

1 cup (4.5 ounces) flour
Scant 1 cup (4 ounces) whole wheat flour
1/2 pound (2 sticks) butter, softened
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon pure vanilla extract
1/4 cup cacao nibs

1. In a medium bowl, which together the flour and whole wheat flour are set aside.

2. In another medium bowl, using the back of a large spoon or with an electric mixer, beat the butter with the sugar, salt and vanilla until smooth and creamy but not

thfully about 1 minute. Add the cacao nibs and mix to incorporate. Add the flour and mix just until incorporated. Scrape the dough into a mass and, if necessary, knead with your hands a bit, just until smooth.

3. Form the dough into a 12-by-2-inch log. Wrap the log lightly in plastic wrap, refrigerate for at least 2 hours, or preferably overnight.

4. Position the oven racks in the upper and lower third of the oven and heat the oven to 350 degrees. Line baking sheets with parchment paper.

5. Using a sharp knife, cut the cold dough log into 1/4-inch slices. Place the cookies at least 1 1/2 inches apart on the baking sheets. Bake until the cookies are light golden brown at the edges, 12 to 16 minutes, rotating the baking sheets from top to bottom and front to back halfway through baking. Allow the cookies to rest on the sheets about 1 minute to firm up, then transfer them to a rack using a metal spatula. Let them cool completely. Store the cookies in an airtight container.

Makes about 3 1/2 dozen cookies.

CORN TULES WITH SALT AND PEPPER

Corn flour (such as Bob's Red Mill brand) is very finely ground cornmeal and is available at many supermarkets. Given a little too much flour may result in thick and tough rather than thin and crisp tules." Medrich writes. "Measure carefully! So with this recipe, it is highly recommended that you weigh the flour."

1/4 teaspoon fine sea salt, divided

1/4 teaspoon freshly ground black pepper
3 tablespoons butter, melt-



Nibby whole-wheat sables.

ed and still warm, plus additional butter for the baking sheets
2/3 cup sugar
3 egg whites
1 ounce (3 1/2 tablespoons) flour
1/2 ounces (1/3 cup) corn flour

1. Place a rack in the center of the oven and heat the oven to 300 degrees. Line a baking sheet with a silicone mat. Or line with foil, dull side facing up, and smooth the foil to remove any wrinkles (to avoid distorting the cookies). Lightly butter the mat or foil.

2. In a small bowl, combine 1/8 teaspoon of the salt and pepper. Set aside.

3. In a large bowl, whisk together the butter, sugar, egg whites, flour and the remaining 1/8 teaspoon salt. The batter will have the consistency of thin, runny Cream of Wheat cereal.

4. If using a silicone mat: Drop level teaspoons of batter 2 inches apart onto the baking sheet. If you intend to shape the tulle, bake only four or five at a time to allow time for shaping. Using a small offset spatula, spread the batter into rounds, ovals or elongated shapes about 1/16-inch thick. Sprinkle a pinch of the salt and pepper over each. Bake, watching carefully, until the wafers are golden brown 1/2 to 3/4 of the way to the centers, 10 to 15 minutes. If the cookies are not baked long enough, they will not be completely crisp when cool. As soon as you can coax a thin metal spatula under a cookie

without destroying it, transfer it to a rack to cool flat. Or shape it by draping it over a rolling pin, nestling it into a little cup or twisting it with your fingers. Working fast, remove the remaining tules; reheat for a few seconds if necessary. Repeat until all of the wafers are baked.

5. If using foil: Drop level teaspoons of batter 2 inches apart onto the baking sheet. If you intend to shape the tulle, bake only four or five at a time to allow time for shaping. Sprinkle a pinch of salt and pepper mixture over each. Bake, watching carefully, until the batter spreads and the cookies are golden brown 1/2 to 3/4 of the way to the centers, but still look pale in the center, 10 to 15 minutes. If the cookies are not baked long enough, they will not be completely crisp when cool. If the cookies do not spread thin while baking, try using a little more butter in the fat and/or spread the batter with an offset spatula or the back of a spoon. For flat tules, slide the foil sheet of cookies onto the foil sheet of cookies onto the foil when the sheet comes out of

the oven (without touching the pan or the cookies) and roll it into a fat cylinder, gently curving the attached cookies like potato chips. Crimp or secure the foil with a paper clip. When cool, unroll the foil carefully and remove the tules. Alternatively, remove individual tules from the foil while they are hot and shape them as described above. Flat or curved, tules are easiest to remove from the foil when completely cool. Repeat until all the wafers are baked.

Makes about 30 (2 1/2-inch) tules.

Makes about 30 (2 1/2-inch) tules.

VIN SANTO CHIFFON CAKE

Medrich suggests serving the cake with whipped cream and peaches or nectarines splashed with Vin Santo, or with sliced oranges drizzled with honey and Vin Santo. If you have both a hand-held mixer and a stand mixer, you can use the former for egg yolks and the latter for the whites, so you don't have to wash equipment in between.

2/3 cup sugar, divided
7 large eggs, separated, at room temperature
1/4 teaspoon salt
1/4 teaspoon grated orange zest
1/4 teaspoon grated lemon zest
2 tablespoons high-quality olive oil
1/2 cup Vin Santo or other sweet white wine, at room temperature
1/2 teaspoon cream of tartar
1 cup (3.5 ounces) sifted (before measuring) cake flour

1. Position a rack in the lower third of the oven and heat the oven to 325 degrees. Grease the sides of a 9-inch springform pan, or 9-inch-by-12-inch cake pan with a removable bottom and line the bottom with parchment paper.

2. In a medium bowl, combine 1/3 cup of the sugar, the egg yolks, salt and both zests. In a standing mixer or with a hand-held mixer, beat at high speed until thick and creamy, about 5 minutes. Gradually beat in the olive oil, followed by the Vin Santo.

3. Put the egg whites and cream of tartar in a large bowl and beat at high speed if using a hand mixer, medium speed if using a standing mixer) until soft peaks form when the beaters are lifted. Gradually beat in the remaining 1/3 cup sugar and continue to beat until the egg whites are stiff but not overbeaten.

4. Pour half the egg mixture over the egg whites, sift half the flour on top, and fold until nearly incorporated. Scrape the remaining egg mixture into the bowl and sift in the remaining flour. Fold just until the ingredients are blended.

5. Scrape the batter into the prepared pan. Bake until the cake is puffed and golden, about 30 minutes. Reduce the temperature to 300 degrees and bake until a thin wooden skewer inserted in the center of the cake comes out clean, 10 to 15 minutes. If the cake is browning too fast, place a sheet of aluminum parchment or wax paper on top. Cool the cake in the pan on a rack for at least 10 minutes, then remove it from the pan and cool on the rack. The cake stays moist for at least 2 to 3 days if refrigerated, tightly wrapped.
Servings: 10.

Rudy's Coffees...

COFFEE OF THE MONTH
MERCY CORPS Café Aldea

Dark roast

Balanced flavor
with brightly
dimensioned
chocolate-like
notes

Rudy's

A COOK'S PARADISE
147 Main Ave. W. 733-5477
Open Mon-Fri 9:00-7:00 Sat 9:00-5:00
www.cooksparadise.com

What Are You Breathing?

Call 732-8788 or 800-827-9181

POWER VAC CLEANING:
RESIDENTIAL & COMMERCIAL
• Air Ventilation Systems
• Furnaces
• Insulation Removal
• Air Purification

Air Quality Services

CLEAN FURNACES ARE MORE EFFICIENT!

"Professional Furniture Restoration"

Make your old furniture new again!

Finish & Structural Repairs
• Upholstery
• Stripping & Refinishing
• Color Matching & Custom Finishes
• Missing Parts Replacement

Northern Lights
Woodcraft
208-934-5061

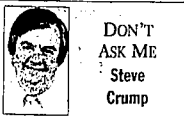
www.restoration.com

Why January can't be allowed to continue

In the year 731 B.C., a Roman king named Numb Pompilius decided he just had to have a longer year.

So he recruited a couple of (then) 20-day wonders named January and February and put them right at the front of the column.

Before January and February, every year was 10 months long. God was in his heaven and winter was 30 days long (Dec. 21 through March 21).



DON'T ASK ME
Steve Crump

But Numb, wishing more time for pomp and circumstance before the spring and summer military campaign season, decided that if 172 weeks of blizzard, bitter cold, dark, respiratory infections and chafers that wouldn't start in the morning were just the thing.

Eventually, the Romans named January after the two-faced deity Janus, and then bestowed it to us — the greatest concentrated waste of space and time ever devised.

Thousands of monarchs, legislators and parliamentarians later, January persists. It's a toothache of a month, an ordeal during which humankind in the Northern Hemisphere basically practices applied misery.

Know anyone who actually likes January? No one north of Buenos Aires, certainly. It's like a month that persists from New Year's Day until Groundhog Day, without benefit of aspirin.

But have our elected public officials yet made any effort to repeal the month? Not once. Most of them even spend January together, running the state and the county, both in Boise. At 11 a.m. on Jan. 2, they dawdle and it's time once again for a fact-finding tour of Key West.

So it's time to ask why a month with no redeeming social value whatever is still here. Without January, winter would be shorter, your tax returns would be shorter, your New Year's resolutions would never go up (topical enrollment usually kicks in during January), and the Legislature and Congress — which convene in January — would have far less time for mischief.

Former colleague of mine used to brag in Boise, N.J. Four times every weekday during January from 8 a.m. to 5 p.m., his company's human relations manager would get on the building's PA system and remind employees to go out into the parking lot and stand in line. That was the only way folks got to go home at the end of the day.

Fact is, at 35 degrees below zero, a fully weatherized vehicle can freeze up in as few as 10 minutes.

That's nuts. In a world of climate change, why don't we just vote January out of the island?

As for you, Casperites (folks born between Dec. 21 and Jan. 19), find a new neighborhood. Your number includes Mao Zedong, Marilyn Manson, Richard Nixon, Al Capone and B. Kelly, and Frank's next-of-kin probably need that kind of aggravation — especially during a month when it gets dark at 3:30 in the afternoon.

Between 1890 and 1963, the Idaho Legislature met every two years, thus avoiding — by my count — 32 lawsuits. In the next 73 years, the state produced William Borah, Frank Church, Paul Revere and the Raiders, Jack Albertson, Harry Morrison, J.R. Simpson, Philo Farnsworth (he invented the basic technology for television) and a highly regulated, low-tax, high-tech economy set in a vast natural playground. Since 1963, Idaho has endured Bill Sall, George Hansen, Helen Chenoweth, Larry Craig, Evel Knievel, black helicopters, Built Spill, Dennis Erickson, the Idaho State University athletic program, 25 years of drought and user fees in national forests. Happy New Year.

Shots fired after confrontation

By Cass Friedman
Times-News writer

Police were searching Tuesday evening for suspects driving a black (1961) pickup and a gold pickup after an alien resident reported being shot at in front of his home around 5 p.m.

Jerome County Sheriff's Office deputies were unavailable for comment Tuesday evening because they

were too busy following up on the night's heavy workload, a dispatcher said.

In Teton, the call to police came from the man's wife, who said her husband walked out of their home to confront the occupants of two trucks doing cookies on his property at 19 North Eden Road. The husband had seen the occupants tossing beer cans from both trucks. Police tied the gold truck back to a

residence on Hammond Street North in Eden.

"He came to confront them about cookies in his crops and the driver got out of his vehicle and started firing shots at him," a police officer told dispatchers over the scanner. "He stated there was another big guy that got out and was walking towards the house with a weapon."

The wife also told police the men were carrying rifles.

Credit lawsuit against Kezele could be resolved soon

By Jared S. Hopkins
Times-News writer

Will Kezele, who in November was elected to the Twin Falls City Council, could resolve later this month a pending lawsuit from 2006 in which American Express

sued him for not paying more than \$27,000 over a two-year period according to Twin Falls County court records.

In November 2006, American Express sued Kezele in Bingham County for failure to pay \$27,003.45 in credit card debt from 2004 and 2005. The case was later moved to Twin Falls County, and has generally remained idle. A summary judgment hearing is scheduled for Jan. 23.

Kezele said that the debt stemmed from when he was paying off several large business debts. He presented documents to the *Times-News* that showed an earlier debt with American Express that was settled for about half the amount.

Kezele describes the matter as one of confusion and miscommunication among companies. He said he mailed a check to American Express in April 2006, but the credit card company wouldn't credit and returned it. He offered to reworking another, but could not provide the returned check or a letter from American Express confirming it received the check.

Kezele said American Express asked the collections agency to ignore the check, and then sued him.

Kezele, who will be sworn in Jan. 7, said the matter should not be a concern to voters. He will replace two-term councilwoman Glenda Dwyer.

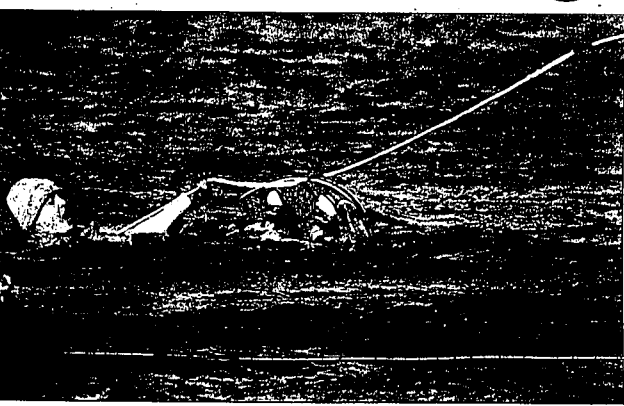
"This is simply just one of those 'break-of-nature' things," he said recently. His attorney, Steve Petersen of Twin Falls, declined comment.

Kezele, who was chairman of the city's paid commission for a year, made his business background a part of his campaign platform. Kezele has owned several companies, including a business consultant who sells directly include Allstate Insurance, Primary Children's Hospital and Alphagraphics, according to a copy of his resume.

But according to notes by the attorney representing American Express, Stephen Blaser, the company offered to settle the outstanding debt in December 2005. Kezele didn't respond until May 2006 — after Blaser had already been hired and sent Kezele a letter. Blaser said he has no copy of any check.

"From my standpoint, he owed money, he didn't pay it, and we need to collect it," Blaser said. He added that, based on Kezele's actions, he offered American Express only after he received a letter from Blaser.

Season's freezings



'Go Go!' Daniel Avelar, 19, shouts from the freezing water of the Snake River on his second attempt at water-skiing Tuesday during the 21st Annual Freeze on Skis event east of Twin Falls. Avelar finally made a lap riding a tube after two attempts on the skis left him floating in the frigid 38-degree water.

Freeze on Skis spectators brave a cold 2008

By Cass Friedman
Times-News writer

Between them, the crowd members counted reasons why Daniel Avelar should be dead — perished by ice and without a pulse at the bottom of the Snake River.

Each reason was related to the freezing cold experiment he subjected himself to by water-skiing Tuesday as part of the 21st annual Freeze on Skis charity fundraising event at Shoshone Falls. For three minutes the 19-year-old, wearing nothing but green shorts and what looked like a neoprene shirt, flapped his red, numb limbs in the 38-degree water while the audience of maybe 50 onlookers gasped and called out "Come on, man, get out of there," or alternately pleaded with the sheriff's boat, "Get him out of there." One woman looked the other way. Two women stretched their scarves over their faces and closed their eyes. Soberly, the "Good Morning Vietnam" soundtrack blasting from speakers to rally the crowd in the 19-degree air seemed to recede into the background.

Avelar, himself, had gone into the river on a dare, according to his sister, Krystal. "Betcha can't ...," his friend said, but he did and he should be dead. Against his instincts, a swarm of arms ultimately reached from a boat and pulled Avelar's rattling body from the

At Magicvalley.com

See a photo gallery of the Freeze on Skis event.

water after he twice failed to hold onto the handle bar at the end of the rope.

"It's hard to keep a grasp," he said, looking pale but composed. "My hands were too frozen."

And then the dare-driven boy, who had gathered hundreds of dollars in sponsorships for the charity event, sat for 10 minutes in a jiu-jitsu — hitched to a generator — with other men drinking champagne while his hair thawed before he headed back into the water.

The day's event was filled with these dare, a lot of repeats from last year. Only six of the 17 darechairs hadn't done it before.

The rest of the spectators watched in awe.

In addition to his own audience member couldn't quiet his admiration for one water skier — his daughter, Jennifer Lewis. Lewis, also clad in shorts, hopped onto a tube resting on the water as sharp gusts of icy wind made it impossible to tell if she was smiling or gritting her teeth. From the boat, "Looking good, baby," Mike Lewis called to his daughter from the boat, as it began speeding into the shadow of the canyon. Through sponsorships, she had managed to

raise \$500 for the total \$8,150 that was raised for three charities. Her grin or pained expression remained unresponsive. Turning to the driver, he confided over the engine roar, "I'm proud of her every day. I tell ya, she is the best." Then back to his daughter, he bellowed, "You're an animal, babe."

The audience was smaller than New Year's Day 2007, perhaps due to the record coldest air temperature the 21-year-old event has seen according to Henk Heeling, who has been organizing the event for two decades. But the volume of praise from the audience was enough so that, at his nubest point, Avelar spoke up like a character on a stage.

"I'm a Vandal!" he said, bringing his college affiliation to the audience's attention. "No Boise State Bronco would do that." His aunt who had been watching finally gave in to the cold air and headed for the car. She was half-cold for herself and half from just watching her nephew tempt fate.

It was that cold. Ice gripped to people's hair, their wet clothes and their skis. But what impressed Heeling was watching it build up on the boats. "This is the first time that I have ever seen ice build up on the boat," he said.

Cass Friedman may be reached at 735-3241 or cfriedman@magicvalley.com.

Sanders sworn in as sheriff's association president

By Amy Ballard
Times-News correspondent

FAIRFIELD — Camas County Sheriff David Sanders has a new office to fill for the year 2008. Sanders was sworn in as president of the Idaho Sheriff's Association at a ceremony in Boise Dec. 4.

"The 1991 Butte County High School graduate attended CSI's Law Enforcement Academy, finishing in 1995 and receiving his Idaho Post certification the following year.

"They know I'll follow through and make sure things get done right," Sanders said Monday. Sanders said a lot to recommend him. At 34, he is the youngest sheriff in Idaho.

Sanders has served seven years as sheriff, and is two years away from an advanced certificate.

"I'm from a small community," Sanders said when asked why he decided to enter law enforcement. "I felt the need to help. I thought it would be a fun thing to do, and exciting."

Sanders served as a Camas County sheriff before being appointed sheriff in January 2001. In 2004 he beat a Democrat challenger 479 to 126. Sanders, a Republican, said he plans to run again in 2008.

He served as president of the Magic Valley Sheriff's Association, ISA Secretary, and ISA First Vice President before being elected President by his fellow sheriffs. Organized in 1944, the ISA is a

network for the training, cooperation and support of Idaho's 41 sheriffs.

Sanders also serves as the Disaster Services Coordinator for Camas County, making use of thousands of dollars in Homeland Security grants to improve and protect the community. Currently, Sanders is working to bring the county up to speed for a true 911 system in the near future.

In 2007 he chaired the Idaho Sheriff's Meth Project to bring the hazards of methamphetamine to the public eye. Sanders headed up a poster contest for fifth- through eighth-graders and created a calendar of the winning entries. Nearly 800 students participated. Sanders said he would rather have

his current job than a more glamorous position in a bigger city. "I enjoy what I do now," Sanders said. "In a bigger community the sheriff doesn't get as much hands-on as I do. It's more an administrative job." In Camas County, population 1,088, "hands-on" might mean dealing with livestock loose in the road, animal complaints in town, or occasional DUI. Sometimes, though, something big happens to shake things up.

Since Sanders has been sheriff, there has been one murder, one shooting accident, and a fatal avalanche.

Sanders remembered the avalanche, which happened four years

Louis Kelley

Louis Kelley, of Twin Falls, passed away from lung cancer at Bridgeview Estates on Dec. 30, 2007.



Louis was born in Soda Springs, Idaho on July 22, 1937, to Russell and Marjorie Zeigler Kelley. He grew up in Soda Springs, Idaho, graduating from high school there in 1957.

ter, Jean Smith; and brothers, Steve Kelley, Leigh Kelley and Pat Kelley. Louis was preceded in death by his parents and his son, Steve Kelley who was killed in a truck accident on Oct. 11, 1993.

There will be no formal service. "A family get-together" is planned for July 2008, in McCall, where Louis' favorite thing to do was camp and fish with his sons and grandsons. He was a member of the Southern Idaho Mizzou Leaders. He loved to dance with the fiddlers, and always said, "He and Sharon were products of four dancing fools." May he rest in peace and keep on "trucking" in heaven.

As I sit here and write this I cannot help but to be overwhelmed with sadness because I will miss Gertrude Opal Orr. She was a sweet woman.

She was born to William Henry Downing and Manie Opal Cantrell (Downing) on Nov. 9, 1924 and passed away on Dec. 30, 2007.

She was known to friends and family as Trudy Orr. Later in life she came to marry her life's love, John W. Orr, on May 5, 1954. They lived a happy life together.

Trudy Orr loved fishing, camping, and boating with their friends and was an avid

bowler, which seems to have been passed down from generation to generation. Their life took a new path when the two of them made a home in Pasco, Wash., in 1967. Their kids came to be: Riley (Jack) Camden (Marsha), Gale English (AD), Larry Campbell, Leonard (Blondie) (Dorothy), Curtis Orr (Sherryll), Sandra Coates (Wayne), and Sharon Coates



(Dun deceased). After several years, Trudy's mother, father and only brother, Ted Downing, passed away. Then her beloved John passed away in 1995.

She was not alone though, she had 26 grandchildren and over 100 great-grandchildren and great-great-grandchildren. I can tell you from deep within my soul that Trudy Orr has always been loved more than you

can imagine. She will always be with us. We could never forget how strong of a person, how loving of a mother, and how respected of a wife she was.

Per her request there will be no service. Cremation will be under the direction of White & Mortuary & Crematory. She will be reunited with her loving husband in Pasco, Wash., where we all know she will rest in peace.

Sharon Packham

Sharon Packham, 66, of Heyburn passed away on Sunday, Dec. 30, 2007 at Cassia Memorial Hospital in Burley. Sharon was born on June 8, 1941, in



North Platte, Nebraska. She attended schools in Kimberly and Twin Falls. On Dec. 30, 1963 in Fairfield, she married Charles H. Packham. In 1997 they moved to Heyburn.

Sharon loved hunting, fishing and traveling. She was an avid gardener and took great pride in taking care of her home. She also loved spending time with her family and was always there and willing to lend a hand to someone in need. She was a member of the Church of Jesus Christ of Latter-Day Saints.

She is survived by her husband Charles of Heyburn; mother Dorothy Presnell of

Twin Falls; step-father Raymond Presnell of Kimberly; two sons, Daryl (Debbie) Patterson of Twin Falls and William (Trina) Martin of Hansen; five daughters, Paula Dodge of Twin Falls and her husband Steve of Kansas, Karla Koepplin of Hailey, April Martin of Athol, Sharlene Martin of Burley, and Renee (Raul) Rios of Burley; one brother, Duane (Judy) Presnell of New Plymouth; 19 grandchildren and two great-grandchildren. She was preceded in death by her father, and her grandparents.

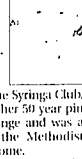
Graveside inurnment will be held on Saturday, Jan. 5, at 2 p.m. at Sunset Memorial Park in Twin Falls. A viewing for family and friends will be held on Friday, Jan. 4, from 4 to 8 p.m. at White Mortuary "Chapel by the Park." Memorial contributions may be made to the American Lung Association of Idaho at 1111 S. Orchard, Suite #245, Boise, ID 83705-1966.

Ultimate Clarity! CALL TODAY FOR A FREE HEARING EVALUATION! PROFESSIONAL HEARING AID Services Fritz Kippes, H.I.S.

678-7600 1301 E. 16th Street - Burley (Inside Farmers Insurance Building) 734-2900 260 Falls Ave - Twin Falls (Across from CSI)

Lena Nelsen-Morley

HERMIE — Lena Nelsen-Morley, 96, passed away Dec. 25, 2007, at Guardian Angel Assisted-Care Home in Liberty, Wash. She was born in Damm, Kan., to Clarence and Emily (Babette) Beckley on Sept. 3, 1911, and attended schools in Missouri, California and Idaho.



Lena was active in garden clubs, the Saint Paulia Club, she was the last charter member in the Syringa Club, had received her 50 year pin from the Grange and was a member of the Methodist Church in Jerome.

Surviving are two daughters, Bette Lee Clark, Kerley and Norma Ann Brownell, Reno, Nev.; two brothers, Jack Nelsen, Jerome and Theron Nelsen, Liberty Lake, Wash.; a sister Doris Taylor, of Twin

Falls and a brother, Max Leroy of Buhl. She was blessed with 13 grandchildren, 18 great-grandchildren and three great-great-grandchildren.

She was preceded in death by her husband Fred A. Nelsen in 1969, a brother, two sisters and three grandchildren. She married LaVoy Morley on March 16, 1936, and passed away in 1998.

The funeral service will be held at 2 p.m. Friday, Jan. 4, at Hope-Isobertson Funeral Chapel in Jerome, with Rev. David Buechler officiating. Burial will follow in the Jerome Cemetery. Friends may call from 5 to 7 p.m. Thursday, Jan. 3. The family would like to request no flowers. Donations may be made to the Jerome Police Officers Assoc. (#Dennis Clark, St. Lincoln in Jerome). Services are under the direction of the Heyburn Funeral Chapel in Jerome.

Sharon Packham, 66, of Heyburn passed away on Sunday, Dec. 30, 2007 at Cassia Memorial Hospital in Burley. Sharon was born on June 8, 1941, in

North Platte, Nebraska. She attended schools in Kimberly and Twin Falls. On Dec. 30, 1963 in Fairfield, she married Charles H. Packham. In 1997 they moved to Heyburn.

Sharon loved hunting, fishing and traveling. She was an avid gardener and took great pride in taking care of her home. She also loved spending time with her family and was always there and willing to lend a hand to someone in need. She was a member of the Church of Jesus Christ of Latter-Day Saints.

She is survived by her husband Charles of Heyburn; mother Dorothy Presnell of

Twin Falls; step-father Raymond Presnell of Kimberly; two sons, Daryl (Debbie) Patterson of Twin Falls and William (Trina) Martin of Hansen; five daughters, Paula Dodge of Twin Falls and her husband Steve of Kansas, Karla Koepplin of Hailey, April Martin of Athol, Sharlene Martin of Burley, and Renee (Raul) Rios of Burley; one brother, Duane (Judy) Presnell of New Plymouth; 19 grandchildren and two great-grandchildren. She was preceded in death by her father, and her grandparents.

Graveside inurnment will be held on Saturday, Jan. 5, at 2 p.m. at Sunset Memorial Park in Twin Falls. A viewing for family and friends will be held on Friday, Jan. 4, from 4 to 8 p.m. at White Mortuary "Chapel by the Park." Memorial contributions may be made to the American Lung Association of Idaho at 1111 S. Orchard, Suite #245, Boise, ID 83705-1966.

PATIENT SPOTLIGHT

"I love the new open-ear technology from Widex and Professional Hearing Aid Services."

- R.C. "Smoke" Thiel, Twin Falls

"I love the new open-ear technology from Widex and Professional Hearing Aid Services. I can hear my horses run, and my wife doesn't complain about me not hearing her."



I'm amazed at what I was missing before I purchased my new hearing aids from Fritz and his staff. And the service I receive is fantastic."

Now celebrating our 21st year!



Free holiday gift card with every demo this week! Fritz Kippes, H.I.S. Hearing Instrument Specialist Twin Falls 734-2900 Burley 678-7600

Honest Service • Reasonably Priced Hearing Aids Complete Hearing Healthcare

Frances M. Phillips

Frances Marion Phillips of Twin Falls and Boise, died peacefully in her sleep on Dec. 30, 2007. She was born Oct. 3, 1914, in Gooding.

She graduated from high school in Twin Falls in 1932 and later attended Idaho State College and the University of Utah. She married Hugh O. Phillips of Twin Falls on Oct. 18, 1935. She and Hugh were active funeral directors from 1947 until retirement in 1980. They owned and operated the White Mortuary in Twin Falls and were highly regarded in the Magic Valley community. Frances was a member of the B.E.O. sisterhood, Chapter BK, in Boise and had many warm and caring B.E.O. sisters.

Frances was preceded in death by her husband of 62 years, Hugh, passed away in 1997. Their lives together were extremely rewarding. Her son Mark H. Phillips sadly died in a boating accident on August 2, 1991. Mark's swimming instructor, Bill Phillips was a treasure to "Grandma Franmy" all these years and they had a special bond. She adored her grand-

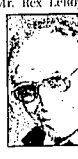
daughters Kim Phillips and Makenzie Phillips and delighted in watching them grow up and go to college.

Frances is survived by her son, Scott H. Phillips of Hailey; grandson, Mike Phillips and great-grandchildren, Cody and Haley Ann of Mountain and grandson, Chris Phillips of Wyoming. She is also survived by two sisters, Helen Blach of Boise and Florence Thompson of California. She had a special relationship with Robert Burgess of Boise who grew up with her so much love, counsel and support over the years. We all loved Frances and she will be warmly remembered by those whose lives she touched in such a profound way. She will rest in peace with Hugh and Mark in heaven.

A family and friends gathering celebrating her life will be held at a later date. Donations may be made in her memory to Chapter BK, B.E.O. Idaho State Chapter, P.E.O., Educational Loan Fund or Shirley Atkinson State Treasurer, 4654 Johnson Creek Road, Pocatello, ID 83204.

Rex LeRoy Sutherland

BOHIL — Mr. Rex LeRoy Sutherland, 81, of Buhl, passed away Dec. 28, 2007, at his son's home in Filer from an illness associated with the aging process.



He was the son of Alexander William Sutherland and Millicent Steele of Goshen, Utah. He is survived by Lewis Sutherland of Beaver Creek, Ohio, and by Alex Sutherland of Filer. His wife, Freda June Hirst Sutherland passed away in 2004. A daughter, Karen Lee Sutherland Wright, died in 1992. He is also survived by 19 grandchildren, 47 great-grandchildren, and six great-great-grandchildren.

Mr. Sutherland was a music lover almost from birth. His Mother gave him a violin and taught him to play it. It must have been loved, but he loved it. After his schooling he began teaching

music at Minersville, Utah, he moved to Provo, Utah, and taught at Farrer Junior High School and at Provo High School. He began teaching at the university level and after obtaining four credits became a member of the music staff at Eastern Montana College, which became Montana College, Billings. He retired in 1979. During a sabbatical he and his beloved companion spent six months in Vienna, Austria, studying the arts. Mr. Sutherland was an oboist, and enjoyed playing first Oboe and English Horn in the Billings Montana Symphony, with stints at the Los Angeles Symphony Orchestra. At 93 years, he was a life hobby and he was the first 93-year-old person to make a playable Oboe reed.

The funeral service will be held at 11 a.m. today, at the Buhl 2nd Ward LDS Church on Main Street with visitation being held from 9:45 to 10:45 a.m. today at the church prior to services.

For obituary rates and information, call 735-3266 Monday through Saturday. Deadline is 3 p.m. for next-day publication. The e-mail address for obituaries is obits@magvalley.com. Death notices are a free service and can be placed until 4 p.m. daily.

SERVICES

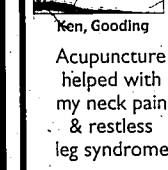
Pauline Warr Armstrong of Rupert, funeral at 11 a.m. today at the Rupert LDS 3rd and 10th Ward Church, 526 S. F St. visitation from 5 p.m. to 8 p.m. today at Hasmussen Funeral Home, 1350 E. 16th St. in Burley, and 10 to 10:45 a.m. today at the church.

Thursday at the Burley First Presbyterian Church, 2100 Burton Ave; visitation from 6 to 8 p.m. Wednesday at Hasmussen Funeral Home, 1350 E. 16th St. in Burley, and 10 to 10:45 a.m. Thursday at the church.

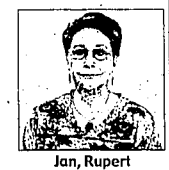
Harold Vernon Jensen of Crawford, Neb., and formerly of Twin Falls, memorial service at 11 a.m. Saturday at the Church of the Nazarene, 1231 Washington St. N. in Twin Falls.

Oris B. Hughes of Burley, graveside services for family at 11 a.m. Thursday at Sunset Memorial Park in Twin Falls with military rites. Friends and family are invited to an open house from 2 to 4 p.m. Thursday at the Hughes home, 427 Buck Road in Burley. (Hansen-Payne Mortuary in Burley).

In conjunction with acupuncture, Laser Treatments have been effective



Ken, Gooding



Jan, Rupert

We highly recommend Dr. Corbin

CORBIN CHIROPRACTIC 760 Blue Lakes Blvd. N. Twin Falls • 733-0411

Dale K. Feltman of Jackpot, Nev., celebration of life at 2 p.m. today at the Jackpot Community Church (Parks) Magic Valley Funeral Home in Twin Falls).

Ina M. Soran of Twin Falls, rosary prayer service at 2 p.m. today at Reynolds Funeral Chapel, 2466 Addison Ave. E. in Twin Falls; funeral Mass at 2 p.m. Thursday at St. Edward the Confessor Catholic Church, 161 Sixth Ave. E. in Twin Falls. Visitation from 5 p.m. until time of the rosary today at the funeral chapel.

Charles Alexander Finlayson of Mountain Home, viewing will be held from 4 to 6 p.m. Thursday at Box Funeral Home, McMurtry Chapel. Funeral services will be held at 10:30 a.m. Friday at the Grace Lutheran Church at 2422 American Legion Blvd. in Mountain Home and burial

The Visions Group VISIONS HOME HEALTH It's a face, not a place!

Veronica Viggins Administrative Assistant 732-5365 "Helping You Maintain Your Independence at Home" HOME CARE OPTIONS

Patrice 'Trice' Workman

CLAYTON Patrice "Trice" Workman, 54 years of age of Clayton, passed away on Monday, Dec. 24, 2007, in Idaho Falls. Funeral services will be at 2 p.m. on Saturday, Dec. 29, 2007, at the Church of Jesus Christ of Latter-day Saints in Challis with Bishop Ron Hansen officiating. Burial will be in the Clayton Cemetery. Visitation will be Friday from 1 p.m. until 4 p.m. at the Church of Jesus Christ of Latter-day Saints in Challis. Patrice Ann Workman was born on Aug. 13, 1953, in Paul, the second of three children born to Don and Mandelaine (Feltner) Greenwell. She grew up in Donnelly and graduated from Minico High School with the class of 1971. Trice attended Boise State University. She was united in marriage in 1972 to Gary Looney and



as well as an accomplished computer sketch artist. Trice had three main loves in life: the Salmon River, her dog Grizz and spending time with her family. She is survived by her loving husband Steve Workman of Clayton; two sons: Tyrell and Pam Looney, and R.D. and Angie McCall all of Idaho Falls; four daughters: Dally and Thad Schmeidler of Roslyn, S.D.; Riata Looney of Boise; Micaela Lowell and Stacy of Idaho Falls; Steve's three sons: Jeremy Workman and Steven Workman of Idaho Falls; and Chad Workman of Clayton; parents Don and Mandelaine Greenwell of Paul; 14 grandchildren; two brothers: Gary and Nancy Greenwell of Moscow and Greg and April Greenwell of Frenchtown, Mont.; several nieces, nephews and other relatives. Memorials are suggested to the American Cancer Society at 323 East Main St., PMB 204, Butte, ID 83411. The Jones & Casey Funeral Home of Salmon is in charge of arrangements.

to this until three children were born: Tyrell, Dally and Riata. They later divorced. Trice moved back to Paul where she met and married Don McCall; they had three children: Micaela, R.D., and Stacy. They later divorced and Trice moved to Clayton where she met Steve Workman. They were married on Oct. 22, 1994, in Elko, Nev. In high school Trice was a majorette and very involved with the 4-H program for many years winning several ribbons with show livestock and horses. This sparked her love for roping, barrel racing and rodeos. Trice and Gary Looney spent many years working cattle ranches throughout Nevada, Idaho and Oregon. She was an excellent barrel racer and enjoyed competing. Trice was a very loving and caring "Mom" to many children and adults through the years and always had a positive attitude and a bright outlook on life. She was a very talented and creative artist with many types of mediums



Wellness Watch

University of Washington School of Medicine Mini Medical School

Topics include anatomy and physiology of the endocrine system, Diabetes I and II, thyroid disease, and hormone replacement therapy. Pre-registration is required; call 737-2007. Free; thanks to Tobacco Millennium funds. **Thursdays, January 10-February 7, 7-9pm** College of Southern Idaho, Shields 209

Do you need a New Year's Resolution?

One of the most important health resolutions you can make is keeping an updated list of your prescriptions, over-the-counter medications, and allergies. Call 737-2005 for your complimentary medication list.

DEATH NOTICES

Kathleen W. Larsen

JEROME — Kathleen W. Larsen, 45, of Jerome, died Dec. 31, 2007 at her home. Funeral arrangements are pending and will be announced by Farnsworth Mortuary of Jerome.

Ann Mary Johnston

Ann Mary Johnston, 90 of Twin Falls, passed away Tuesday, Dec. 31, 2007 at her home. Arrangements are pending and will be announced by White Mortuary (Chapel by the Park).

Wilma Natalion Roberts Muff

Wilma Natalion Roberts Muff, 85, of Twin Falls died Saturday, Dec. 29, 2007 at St. Luke's Magic Valley Regional Medical Center in Twin Falls. A celebration of Wilma's life will be held at 2 p.m. on Saturday, Jan. 5, at Reynolds Funeral Chapel, 2466 Addison Ave. E., Twin Falls. At Wilma's request there will be no public viewing. A private family inurnment will take place at a later date. Services and cremation are under the direction of Reynolds Funeral Chapel, Twin Falls. A full obituary will appear in tomorrow's edition

Sheriff

Continued from page D1 ago today, as a challenging time for his small staff. "The press overwhelmed our office for over a week," he said. Because the victims, Marsha Landolt and Robert Busch, were well known in their respective fields of education and science, everyone from the local newspapers to "NBC Nightly News" and "Good Morning America Live" wanted an interview. "There wasn't anybody within a few hundred miles that I didn't talk to," Sanders said. "I still get Christmas cards from the family," he said. "It's cool to have somebody still think so highly of what we did for the family that long ago."

Muriel Yvonne Billingsley

BURLEY — Muriel Yvonne Billingsley, an 82-year-old resident of Burley, died Monday, Dec. 31, 2007, at Parke View Care & Rehabilitation Center. The funeral is pending and will be announced by Rasmussen Funeral Home of Burley.

Ellen 'Eileen' Mary Leitch

BURLEY — Ellen 'Eileen' Mary Leitch, 88, of Burley, passed away Dec. 31, 2007 at Snake River Rehabilitation in Burley. Funeral services will be announced by Farmer Funeral Chapel of Burley.

Ida Rocha

WENDELL — Ida Rocha, 90, of Wendell, died Jan. 1, 2008 in Wendell. Funeral arrangements are pending and will be announced by Farnsworth Mortuary of Jerome.

David James Brown,

David James Brown, 64, of Twin Falls died suddenly Monday, Dec. 31, 2007 at his home in Twin Falls. Arrangements are pending and will be announced by Reynolds Funeral Chapel, Twin Falls.

Interstate Investment Inc.
ORPHEUM 100% Cash
 Charles Wilsons War # 700-400
JEROME 4 100% Cash
 Water Horse # 715-945
 Alvin and Chipmunks # 730-945
 I Am Legend # 700-930
 National Treasure 2 # 645-930
ODYSSEY 6 100% Cash
 PS I Love You # 700-930
 Awake # 730-945
 Alien vs Predator # 715-930
 Walk Hard # 715-945
 Erowulf # 700-930
 Into the Wild # 745
Twin 12 100% Cash
 I Am Legend # 700-930
 Alvin and the Chipmunks # 700-930
 7:00-7:30-8:15-9:45
 No Country for Old Men # 710-945
 Golden Compass # 710-945
 Water Horse # 700-930
 August Rush # 700-930
 Enchanted # 730-945
 National Treasure Book of Secrets # 645-715-745-930-935

Birth/Parenting

Cesarean Childbirth Course

Topics include cesarean deliveries, non-conforming labors, hospital procedures, and pain management. Pre-registration required, call 732-3148. Free. **Wednesday, January 2, Thursday, January 17, and Tuesday January 22, 6:30-9pm** St. Luke's Downtown Campus Lobby, 660 Shoshone Street East

Prepared Childbirth Course

A series of two classes designed to prepare expectant mothers and their support person for labor and childbirth. Pre-registration required, call 732-3148. \$50 **Thursdays, January 3-31 and Tuesdays, January 8-February 5, 6:30-9pm** St. Luke's Downtown Campus Lobby, 660 Shoshone Street East

Big Kids Klub

Help prepare brothers and sisters for the new baby. Pre-registration required, call 732-3148. \$10/one child, \$15/two or more children. **Saturday, January 5, 10-11:30am** St. Luke's Education Center, 588 Addison Avenue West

Childbirth Refresher Course

Review of childbirth preparation and breathing techniques. Pre-registration required. Call 732-3148. \$20 **Thursday, January 10 and Tuesday, January 15, 6:30-9pm** St. Luke's Downtown Campus Lobby, 660 Shoshone Street East

Infant Safety and CPR Class

New parents, grandparents, and caregivers learn CPR and what to do if baby chokes. Free. **Wednesday, January 16 and Thursday, January 31, 6:30-9pm** St. Luke's Downtown Campus Lobby, 660 Shoshone Street East

Healthy Living/Screenings

Weight Management for Diabetics

A registered and licensed dietician and certified ADA consultant in weight management conduct the classes. Pre-registration is required, call 736-6218 or email hoathersh@vmvc.org. \$100 **Thursdays, January 8-March 11, 7-8:30pm** Gonzo Building, Suite A, 726 North College

Adult Weight Management

A registered and licensed dietician and certified ADA consultant in weight management conduct the classes. Pre-registration is required, call 736-6218 or email hoathersh@vmvc.org. \$100 **Thursdays, January 10-March 13, 7-8:30pm** Gonzo Building, Suite A, 726 North College

Heartsaver CPR Classes

This class offers infant, child, and adult CPR, as well as basic safety, first aid, and AED. Pre-registration required, call 737-2007. \$36 **Tuesday, January 15, 6-10pm** St. Luke's Education Center, 588 Addison Avenue West

First Aid and CPR Class

Classroom and hands-on practice in emergency procedures for mouth-to-mouth resuscitation, chest compression, and choking. **Call 737-2007. \$50** **Saturday, January 26, 8am-1pm** St. Luke's Education Center, 588 Addison Avenue West

Support Groups

Bariatric Support Group

Monday, January 7, 7pm St. Luke's Education Center, 588 Addison Avenue West

Brain Injury Support Group

Tuesday, January 15, 6:30-8pm, St. Luke's Idaho Elks Rohab 560 Shoup Avenue West (Doctor's Park Complex)

Living through Cancer Support Group

Wednesday, January 16, 6:30pm, St. Luke's MSTI

Breast Cancer Support Group

Monday, January 28, 7pm, St. Luke's MSTI

Celiac Support Group

Tuesday, January 29, 6pm, St. Luke's Doctor's Meeting Room

If you require special accommodations, call 737-2166 or TDD 737-2980. Servicios e interpretacion disponibles por favor comunicarse con Mariana Rodriguez Coordinadora al numero 737-2163. www.stlukesonline.org

The family of **Lawrence Dudley** wishes to express sincere thanks to the staff of Twin Falls Care Center for their sincere supportive care during Mr. Dudley's stay at the care center. All staff members treated the family as family members, and each staff member worked extra hard to meet treatment goals. A special thanks to our good friends, Darren Dryden and Jill Hoag, for their extra attention.

There's No Place Like Home For The Holidays...
 This holiday season, let your loved ones who are still recovering from an injury enjoy the holidays with quality home care from Idaho Home Health and Hospice.
 Call Us Today at 1-800-540-4061 or visit us online at www.idahohomehealth.com
 IDAHO HOME HEALTH & HOSPICE
 Home Care For The Holidays











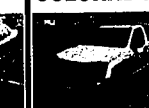

CENTURY STADIUM 5 & BURLEY THEATRE IN BURLEY
www.centurystadium5.com
NATIONAL TREASURE BOOK OF SECRETS
 7:15 • 9:48 (PG)
WATER HORSE
 7:00 • 9:30 (PG)
ALVIN & THE CHIPMUNKS
 7:15 • 9:00 (PG)
I AM LEGEND
 7:30 • 9:38 (PG-13)
ENCHANTED
 7:15 • 9:38 (PG)
 BURLEY THEATRE SHOWS FRIDAY THRU TUESDAY EACH WEEK

THANK YOU FOR ANOTHER GREAT YEAR

**36 YEARS OF LOW PRICES,
GREAT SERVICE,
THE BEST SELECTION, AND
HAVING CUSTOMERS LIKE YOU.
NEW YEAR. NEW MANAGERS. NEW ATTITUDE
IT'S ALL ABOUT YOU!**

2006 PONTIAC G6 #1512  \$12988	2004 HONDA CIVIC #1512  \$12988	2002 CHEVROLET 1500 PICKUP #1550  \$13988	2005 FORD RANGER #1516  \$14988	2005 HONDA ACCORD #1587  \$16988	2006 FORD F-150 PICKUP #1541  \$16988
2006 JEEP GRAND CHEROKEE #1516  \$19988	2006 CHRYSLER 300 LTD. #1512  \$21988	2006 CHEVROLET 2500 4X4 #1428  \$22988	2006 FORD F-150 4X4 #1554  \$23988	2007 FORD MUSTANG GT #1516  \$26988	2006 CHEVROLET 2500 4X4 DIESEL #1524  \$36988

**LATHAM'S CALL 1-800-CAR-LOAN 10TH YEAR
The Place Other Dealers Send You.
BAD CREDIT, NO CREDIT, TURNED DOWN
NO PROBLEM!**

1990 CHRYSLER 5TH AVENUE #1516  \$1988	1999 BUICK CENTURY #1516  \$3988	1998 MERCURY MOUNTAINEER #1516  \$4988	1998 CHEVROLET S-10 PICKUP #1512  \$5988	2001 SATURN SL2 #1516  \$5988	2001 MAZDA PROTEGE #1521  \$6988
2002 CHEVROLET MALIBU #1512  \$6988	1995 TOYOTA 4RUNNER #1516  \$6988	2001 CHEVROLET BLAZER #1516  \$6988	1999 CHRYSLER 300M #1516  \$7988	2006 CHEVROLET COLORADO #1516  \$9988	2003 OLDSMOBILE ALERO #1521  \$9988

Receive Up to 25,000 POINTS
With The Purchase Of Your Next Vehicle*

\$0 DOWN DELIVERS OAC



733-5777

Latham Motors

510 2nd Avenue South • Twin Falls, Idaho • Open Monday - Saturday 9am - 7pm

www.lathammotors.com

*Points are based on purchase price of vehicle. Does not apply to sale price vehicles or vehicles priced \$4999 or less. Cash must be required at any participating location. See price plus tax. MSRP. Dealer Bonus \$200 for \$25,000. In store payment. All vehicles shown are used vehicles. Sales are subject to price sale. We cannot be responsible for errors in typography. Please read through carefully. January 2, 2008.

TimesNews in Partnership with YALOC! notations

To place ads, call (208) 733-0931, ext 2 : Come see us at 132 Fairfield Street, Twin Falls. Or visit us online at www.magicalvalley.com • Hours: Monday-Friday 8:00 am - 5:30 pm

NOTICE OF TRUSTEE'S SALE

TS. No. ID-118180-F LOAN NO.: 0548124007 APN: RP1371200200AAA NOTICE IS HEREBY GIVEN THAT FIRST AMERICAN TITLE INSURANCE COMPANY the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-120368-C LOAN NO.: 7800359594 P.N. RP92514E210013A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-118788-C LOAN NO.: 7439414418 APN. RP10516263080A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-118180-F LOAN NO.: 0548124007 APN: RP1371200200AAA NOTICE IS HEREBY GIVEN THAT FIRST AMERICAN TITLE INSURANCE COMPANY the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-120368-C LOAN NO.: 7800359594 P.N. RP92514E210013A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-118788-C LOAN NO.: 7439414418 APN. RP10516263080A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-119181-F LOAN NO.: 0549236502 APN: RP1526101003CA NOTICE IS HEREBY GIVEN THAT FIRST AMERICAN TITLE INSURANCE COMPANY the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-120368-C LOAN NO.: 7800359594 P.N. RP92514E210013A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

NOTICE OF TRUSTEE'S SALE

TS. No. ID-118788-C LOAN NO.: 7439414418 APN. RP10516263080A NOTICE is hereby given that, First American Title Insurance Company the duly appointed Successor Trustee, will on 03/26/2008 at 11:00 AM (repegnized local time)...

108 Professional Services

NOTICE OF TRUSTEE'S SALE
 TS No. 07-5408 Title Order No. W731797 Parcel No. T16262920134 The following described property will be sold at public auction to the highest bidder, payable in full with money of the State of Idaho, by the Idaho Trust & Escrow located at 1411 Falls Ave East, Suite 103, Twin Falls, ID 83301 on 4/14/08 at 11:00 am. (Recognized local firm) for the purpose of settling the estate of the said decedent. Trust recorded 8/31/06 as Instrument Number 2006-022620, and created by Jesse Crosby, a married man, as Grantor (in favor of Mortgage Electronic Registration Systems, Inc., as Beneficiary) to Recan Trust Company, the Current Trustee of record, covering the following real property located in Twin Falls County, state of Idaho. Lot 13, block 2, Eastridge subdivision, Twin Falls County, Idaho, according to the plat bearing that number recorded to book 17 of plats, page 71, records of Twin Falls County, Idaho. The Trustee has no knowledge of a more particular description of the street address of 2008 Eastridge Road, Twin Falls, ID 83301 is sometimes associated with said real property. Bids may be prepared to tender the full purchase price of the real property in cash or by a cashier's check drawn on a state or federally insured savings institution. Said sale will be held at the office of the trustee, 2008 Eastridge Road, Twin Falls, Idaho, on January 14, 2008, at 11:00 am. The trustee is not a professional appraiser and does not warrant the accuracy of the information regarding title, possession or encumbrances to satisfy the obligation required by and pursuant to the power of sale contained in said Decree of Trust. The default for which this sale is to be made is: Failure to pay the monthly payment due 7/10/07 of principal, interest and amounts due on the related real estate mortgage, plus late charge, with interest currently accruing at 7 1/2% per annum, together with all subsequent sums advanced by the beneficiary pursuant to the terms and conditions of said Decree of Trust, and any supplemental modifications thereto. The principal balance owing on said mortgage is \$ 232,000.00 plus interest costs and expenses actually incurred in enforcing the obligations mentioned in this notice, together with unpaid and/or accruing real property taxes, and assessments, attorneys fees, Trustee's fees, and costs, and any other amounts due and owing to the beneficiary as authorized in the promissory note secured by the aforementioned Decree of Trust. Therefore, the beneficiary elects to sell the said real property to be sold, to satisfy said obligation. Notice is hereby given that the firm is attempting to collect a debt, and any information obtained will be used for that purpose, and that the debt may be disputed. The above parties are named to comply with Section 45-1502(4)(a) Idaho Code. No representation is made that they are, or are not, personally responsible for this obligation. Dated 12/23/07 Name and Address of the Current Trustee is Recan Trust Company, 2300 Performance Dr. RGV-DT-450, Richardson, TX 76024-1821 Phone: (800) 281-8219 Recan Trust Company, Successor to Trustco Bank, Assistant Secretary ASAP# 947826

110 HOME/HEALTH CARE

CAREGIVER
 Live in house, caring for elderly woman. Refs required.
 Call 208-629-0547 or 208-316-0234

113 Child Care Services

IN-HOME Child-Care
 ICCP certified, 11 yrs exp. at meals included. Call June 901-1586.

115 Community Events

CLASSICAL DRAWING
MARISSE 2008
 Sign up now with: **CHRIS SMITH**, The Artists Atelier. Call (208) 733-3003

207 Clerical

CLERICAL
 Legal Assistant/Office Manager. Energetic and highly organized self-motivated person with excellent office, computer and people skills. Send detailed resume & cover letter to: 204 Customer Service, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 Hiring over the road Drivers, 2 years experience preferred. Medical insurance and 401k offered, vacation after 1 year. \$3.86/mile. Apply at: 45 S. 200 E. Jerome, Idaho 208-324-3515 Gilmer Milk Transportation

su do ku
 © Puzzles by Pappocorn

3			1	4		
8	6		7			
9	1	6	2			
		7		4	3	
4	3				5	2
		5	8		7	
		7	5	2	1	
		3	5			9
	9	4				3

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

207 Clerical

ADMINISTRATIVE
 Lead floor inc is seeking an Administrative Assistant for our Missoula Office. The successful candidate must be proficient in Microsoft Office and be extremely detail oriented. Duties include but are not limited to: answer work flow, inventory control, enhance voice phone answering abilities. Bilingual is a plus. Full-time position with flexible winter hours. Benefits available. Send resume current to: Lead View Inc, PO Box 120, Murfurlough, IN 46344. Atn Rod

208 Drivers

DRIVERS
 OTR drivers check us out! New equipment, home regularly, Medical, 401k and paid vacation. Plan Western and Midwest States. 2 years OTR exp. or apply online at: idahoairtransport.com. 1-800-967-2911. Why stop when you don't see it? Sell those unwanted items. Sell Classifieds today 733-0931

209 Construction

CONSTRUCTION
 Framers & Finish Carpenters needed. 9 months in Jerome. Please fax resume to 208-204-9996

204 Customer Service

CUSTOMER SERVICE
 FT and PT computer and phone sales. Call 208-678-4062 for more information

206 Drivers

DRIVER
 Now hiring Bus Drivers. Paid Training. Western States Bus Call 208-733-8003

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

206 Drivers

DRIVERS
 Class A CDL, HazMat endorsements, would prefer propane or bulk tank exp. 401k & full benefit package. Call 208-438-1300

Times-News
 magivalley.com

Start your new year with a NEW JOB!
New Wage Scale for 2008

RNs or LPNs
 Full-time & Part-time, Afternoons/NOC

CNAs
 Full-time & Part-time, All Shifts

We offer competitive pay and full-time includes an excellent package. Offering certification classes for those to become a CNA privately on contract. For info call Sunbridge Care & Rehab, 640 First Avenue West, Twin Falls, Phone: 208-734-6645.

206 Drivers
 DRIVERS: C.A. with Hazmat, local company, good pay. Call 208-678-4052 for more information.

207 CLASSIFIEDS
 It pays to read the free print! Call 208-678-4052 to place your ad at 208-733-0931 ext 2

209 General
COLLECTIONS
 Full-time bilingual Collector. Must have computer/marketing skills. Experience preferred but not req. Call 208-733-0931 for appointment

DELIVERY
 Full-time Delivery Driver, Mag's Valley, Wood River Valley and Eastern Idaho. DMV license required. 620 Locust St. S. Twin Falls

210 Management
MARKETING
 Marketing Manager. Aggressive & energetic marketing manager needed to build brand. Call 208-733-0931 or 208-324-8932.

211 Medical
 All advertising is subject to the newspaper's standard of acceptance. The Times-News reserves the right to edit, abbreviate, decline or properly classify any ad. Receipt of copy via fax, e-mail or hand-delivered does not constitute final approval. The advertiser, not the newspaper, assumes full responsibility for the truthful content of their advertisement message.

212 Medical
PT or FT CHAUNA
 needed. Must be Mod Certified or Able to pass Test. DeSnoo Place. 218 West B. Shoshone, Idaho 208-320-0855
 Drug Free Workplace

216 Trades
CONSTRUCTION
 MASSIVE ENDORSER needed, must have excellent pay. Best looking. Call 208-552-0210 or 208-569-3007

MECHANIC
 Truck and Farm Equipment. Smith Equipment Co. 208-334-4400

REAL ESTATE

501 Homes For Sale
 502 Home For Sale
 510 Out-Of-State Homes
 512 Farm/Ranch Estates
 513 Acreage 1/2
 514 New Construction
 515 Commercial Property
 516 Vacation Prop.
 517 Time Share
 518 Multi-Family
 519 Cemetery Lots
 520 Real Estate World
 521 Manufactured Home

501 Open House

PUBLIC SERVICE MESSAGE
 Selling Property? Don't pay any fees until you've sold. For free information about avoiding time share and real estate scams, visit www.fraudwatch.com. Federal Trade Commission, Washington D.C. 20580 or call the National Fraud Information Center, 1-800-676-7260

502. Homes For Sale
 All Buyers and Sellers www.realtorstate.com
 Flanagan Real Estate Company

BUHL 111 - acres with wooded area, ponds, corrals, pasture water, 3 miles south of Burley. \$400,000. Call 208-338-3183

BUHL - immaculate 3 bdrm, 2 bath, newly remodeled & ready to move in to. Hardwood & new tile floors. New carpet, granite, cabinets, doors & vinyl windows. Yard is fenced with a small work-shed. Only 15 min from TF. Priced for a quick sale at \$103,500. Call Contact owners 208-543-9200

MEDICAL

BridgeView
 NOW HIRING:
 Life Care Centers of America, the nation's largest privately owned skilled care provider, has a full-time opportunity for the following:

CNA
 Full-time Evening or Night Shifts

BridgeView offers:
 • Competitive, Above Average pay
 • Two Week Paid Vacation
 • Sick and Holiday Pay
 • Paid Comp Days for Good Attendance
 • 401k Retirement Plan
 • Health, Dental and Optical Insurance
 • College Tuition Assistance (Scholarship)

Please call 208-736-3933 or send resume to 1828 BridgeView Blvd. Twin Falls, ID 83301 EOE Fax 208-736-3941

207 Education
EDUCATION
 Educator Middle School position open January 14, 2008. Need a ACES or Idaho Certification Salary DOE Call 324-4200 or e-mail trishon@education.net

208 Farm
Classified Private Party Ads
 Requires pre-payment prior to publication. Major credit/debit cards, and cash accepted. 733-0931 ext. 2 Times-News

209 General
PROFESSIONAL
 •Delivery Driver \$15/hr
 •Elevator Operator \$15/hr
 •Walmart Sales •Production •CNA •Fact Floor Manager •Fork Processors •General Labor •Housekeeping •Janitorial

Twin Falls, 733-7300 Jerome 324-8400 Burley 678-6040 www.personec.com

209 General
GENERAL
 Route Driver/Greenhouse Worker. Full time with benefits. Call toll free 4pm, 208-543-8996

GENERAL
 Tax Preparer No experience req. Call 666-871-1040

MEDICAL
 Dental Assistant in need. FT/PT experience preferred, flexible hours. Send resume to: 1411 Millmore St. Suite 602 Twin Falls, ID. 83301

212 Miscellaneous
MISCELLANEOUS
 Pellonelli is seeking full-time and part-time help for various positions. Call 678-0952 for more information.

213 Professional
PROFESSIONAL
 PSR Specialist, BA degree. Start \$16,518 hr. We will train. Call 208-734-5001

216 Sales
SALES
 Finance your boss in 36 months \$100,000-\$200,000 a month part-time, real estate investment. We will train. Call 208-734-5001

217 Sales
SALES
 Wireless Innovators, a successful dealer of Verizon Wireless is seeking a Sales Associate for our Twin Falls, ID. Compensation is base plus aggressive commission. Benefits available. Fax resume to 208-542-9701 or e-mail resume to jobs@wireless.com

301 Business Opportunities
 302 Party In A Box
 303 Investments
 305 Kentucky N. Kentucky
 306 Financial Services

LIQUOR LICENSE
 for sale or lease for City of Burley. Contact 431-0900

DRACO INVESTMENT CORP
 Cash for Bonds of Trust Mortgages and Real Estate Collateral. Call today for a free, no-obligation quote. (208)733-3821

305 Contracts and Mortgages
LOCAL REAL ESTATE INVESTOR
 Buy 12 to 24 month deals. Ret. Enc 208-731-5745.

EDUCATION
 401 School Instruction

401 School BARKER
 REALTORS Call 543-7771

JEROME - 3 bdrm, 2.5 bath, 1340 sq ft, new kitchen, new carpet, new flooring. Construction. Large option available. Call Legacy Real Estate Realty 293-7575

JEROME - Excellent 3 bdrm, 2 bath home, newly remodeled, all new appliances, large central air, and all new landscaping in new neighborhood. \$119,500 w/lockbox. Call 208-324-7808 or 208-420-2608

JEROME - Get the hours! Location option to buy Affordable! Never lived in brand new, 3 bedroom, 2 bath, high bonus room, 2,555 sq ft, master bedroom, 2nd floor, open living area with fireplace and dining tile. Light and bright kitchen with attached bar top and appliances, included garage w/attached carport. 2 tone interior, attached garage with auto door. Call keyholes only system. Must see! Approx. \$145,000. Call schools, reasonable down and last month payment, move you in by appointment only. 1517 Cottonwood Dr Call 310-76-8599

MANAGEMENT

Times-News magicvalley.com

NEWSPAPER CIRCULATION

The Times-News and South Idaho Press are seeking a District Sales Manager in our Circulation Department. This is an excellent opportunity for an energetic and ambitious person to bring his or her skills and ideas to an entry-level management position with advancement opportunities. Responsibilities include managing and training youth and adult carriers, sales promotions, collections and customer service. The successful candidate must have a valid driver's license and a good driving record along with good time management skills. Must be dependable and be able to work alternating weekends.

The Times-News offers an excellent benefits package which includes medical, dental, vision, life insurance, 401(k) retirement, employee stock purchase plan, paid holidays and vacation. Check out our website at www.magicvalley.com.

To apply, please send a cover letter and resume to: Trisha Mitchell, Times-News, Box 54, Twin Falls, ID 83303 or email to trishmitchell@magicvalley.com

209 General
General
 Country Area in Jerome is seeking a Customer Relations Manager & a Junior Assistant Finance Manager. Apply in person at 2406 S Lincoln in Jerome ask for Clay or call 208-324-1457

CAREGIVER
 Live in house, caring for elderly woman. Flts required. Call 208-629-5047 or 208-316-6324

209 General
Want Holiday Cash?
 Day & Swing Shift Positions Available!

No Socks Involved! •Base Pay Up To \$11.00 an hour! •All Paid Training! •Flexible Scheduling - You Pick the Days You Want to Work! •Shift Start Times Coordinate with School Schedules! •Bonuses offered on monthly basis! •Fun, Positive work environment! Great for first time job or career!

Please apply at 840 Meadows Dr #1 Twin Falls or please call (208) 735-6601 (walking distance from CSF)

209 General
RESTAURANT
 Kitchen/Food Service Workers. Want to have major holidays off to enjoy with family and friends. Join us at the College of Southern Idaho's food service. Cooks, Grill Cooks, Prep Supervisor and Servers with exp. Please apply to the Taylor Cafe in the Taylor Bldg

216 Trades
MECHANIC
 Express Inc. Burley, ID. Twin Falls, ID. Mechanic needed to do all light & short service and major maintenance on newer model trucks & trailers. Entry level position, will train, some tools needed. wages depends on experience. Benefits include medical, dental, vision, 401k & vacation. Twin Falls please call 208-731-6557 or 731-2495. Burley call 678-4625 ext-111

TRADES

TWIN FALLS
 CITY OF TWIN FALLS

The City of Twin Falls is accepting applications for an **ELECTRICAL INSPECTOR** and a **PLUMBING INSPECTOR**. Both positions are part-time 20 hrs a week with benefits, hourly range is \$16.66-\$25.04 DOE. Positions combine office & field activities to conduct inspections of residential and commercial construction projects.

Requirements for both positions:
 H.S. Diploma or G.E.D.; and Certification of competency from the State of Idaho; and 5-years of experience as a journeyman (electrician or plumber); and IAEI certification as an Inspector (electrician or plumber); or the ability to certify within one year of employment.

You may obtain a City employment application at www.tfd.org. For additional information contact the Human Resource Office located in City Hall, 321 2nd Avenue East, Twin Falls, or phone (208) 735-7268. The City of Twin Falls is an Equal Opportunity Employer. Drug Free Work Place

209 General
Route Driver
 Responsibilities include:
 •Delivering product
 •Using shovels & colors
 •Building displays
 •Inventorying
 •Frequent lifting

Qualified applicants will have:
 •Good driving record
 •CDL (class A, B or learning permit)
 •Ability to pass a background check and drug test

Apply in person with a current 3 year driver's license record

Swire Coca-Cola offers:
 •Base Compensation
 •Full benefits package
 •Retirement & 401k
 •Tuition Reimbursement
 •Paid vacation
 •Opportunities for advancement

Swire Coca-Cola, USA
 398 Victory Ave.
 Twin Falls, ID, (208)733-3833 EOE/AA

SALES

Coca-Cola.
 Swire Coca-Cola, USA has the following positions available.

Entry Level Sales Merchandising

Duties include:
 •Stocking shelves
 •Building displays
 •Customer service
 •Frequent lifting

In order to apply, you must bring:
 •Proof of auto insurance
 •Current 3 year driving record

216 Trades
MEDICAL
 Direct Care Staff Benefits available All Shifts Starting Pay \$7/hr Call 208-735-6593

MEDICAL
 Become a Nursing Instructor. Part-time. FT openings, prefer master's degree, current Idaho license. Apply to www.ced.edu/jobs_AVED

MEDICAL
 Medical Assistant FT. Exp. preferred. To apply call 208-735-1000

216 Trades
MECHANIC
 Arrol's Machinery Company is looking for a full-time Forklift Mechanic. 2-5 yrs exp req. Apply to: Travis Taylor at (208)732-1715 or view description at www.amokilling.com

SALES
edge WIRELESS atat

Ready to leave your job? Break out of the same old grind! Join a company that provides its employees with a positive work environment.

Bilingual Wireless Consultant, Part Time
 Build and maintain positive customer relations and growth within the retail environment, while achieving company sales goals and standards. Assist customers in the selection of wireless phone equipment, features and service plans, and account support/maintenance. Stay current and knowledgeable on wireless services, coverage maps, rate plans, products and selling skills. Perform administrative tasks and maintain customer records as required. 1-2 years customer service/sales experience required. Must be English/Spanish bilingual.

To apply, please visit our website at www.edgework.com. An equal opportunity employer, Edge Wireless encourages a diverse workforce.

3063 North 4422 East, Kimberly 208-320-4870
 •Flexible hours
 •Many upgrades!
 •3.36 / 4.00
 •Commission in hand - M/S #98329074
 •Career Growth
 •Large car garage
 •Large bonus room

Priced at: \$499.900

401 School BARKER
 REALTORS Call 543-7771

JEROME - 3 bdrm, 2.5 bath, 1340 sq ft, new kitchen, new carpet, new flooring. Construction. Large option available. Call Legacy Real Estate Realty 293-7575

JEROME - Excellent 3 bdrm, 2 bath home, newly remodeled, all new appliances, large central air, and all new landscaping in new neighborhood. \$119,500 w/lockbox. Call 208-324-7808 or 208-420-2608

JEROME - Get the hours! Location option to buy Affordable! Never lived in brand new, 3 bedroom, 2 bath, high bonus room, 2,555 sq ft, master bedroom, 2nd floor, open living area with fireplace and dining tile. Light and bright kitchen with attached bar top and appliances, included garage w/attached carport. 2 tone interior, attached garage with auto door. Call keyholes only system. Must see! Approx. \$145,000. Call schools, reasonable down and last month payment, move you in by appointment only. 1517 Cottonwood Dr Call 310-76-8599

Robert Jones Realty

Home Of Your Own! Think Country!
 620 Causeway Drive, Kimberly 2495-954 4000 North, Filer

Call Us Today
 1766 Addison Ave. E.
 Twin Falls, ID 83301
 733-0404 Office • 308-3030 Cell
 Email: rjrealtor@rjrealtor.com
 www.rjrealtor.com

Simple Elegance
 3063 North 4422 East, Kimberly 208-320-4870

3 Bedroom • 2 Bath • 1717 square feet • Large 2 car garage • Vaulted ceilings in living room

3 Bedroom • Full - auto sprinkler system • MLS # 983083 • Large 2 car garage • Large 308-4654

3 Bedroom • 2 Bath • 2020 square feet • Home has been remodeled! • Sleep, garage, storage shed

Corner location • 3.35 +/- acres • MLS #9832564 • Call Harvey Lantz 731-2248

3063 North 4422 East, Kimberly 208-320-4870
 •Flexible hours
 •Many upgrades!
 •3.36 / 4.00
 •Commission in hand - M/S #98329074
 •Career Growth
 •Large car garage
 •Large bonus room

Priced at: \$235,000

3 Bedroom • 2 Bath • 1717 square feet • Large 2 car garage • Vaulted ceilings in living room

3 Bedroom • Full - auto sprinkler system • MLS # 983083 • Large 2 car garage • Large 308-4654

3 Bedroom • 2 Bath • 2020 square feet • Home has been remodeled! • Sleep, garage, storage shed

Corner location • 3.35 +/- acres • MLS #9832564 • Call Harvey Lantz 731-2248

3063 North 4422 East, Kimberly 208-320-4870
 •Flexible hours
 •Many upgrades!
 •3.36 / 4.00
 •Commission in hand - M/S #98329074
 •Career Growth
 •Large car garage
 •Large bonus room

Priced at: \$249,900

502 Homes For Sale
HOME INSPECTIONS
By licensed inspectors
For buyers & sellers
Bill Baker 326-6115
www.billbakerinspections.com

513 Acreage and Lots
GOODING 7 acres
new 2 story 2,000 sq ft home, 4 bdrm, 3 bath, with water above, \$570,000. Stuckland Realty
Call Kathleen 208-359-0732

602 Unfurnished Homes
BUHL 2 bdrm, 1 bath mobile home, 5475 sq ft, No pets, long term. 208-543-6342

602 Unfurnished Homes
JEROME New 3 bedroom, 2 1/2 bath, \$160,000, with lease to own option. Call 310-795-8599

ACROSS
1 Lower California
5 Bil or Zoo
10 Lean-to
14 Cheer
17 1/2 Aluminum
21 company
16 Bamako's land
17 Drunkenness
19 Novelist Hunter
20 Abounded
21 Watch pocket
22 Haul
23 Sch. near Harvard
24 Brazen
26 Brazen souvenir
29 Bear's lair
30 Hair division
31 Actress Tuesday

KIMBERLY Avail.
010108 Older Ranch style brick home. 3 bdr, 2 1/2 baths, lots of trees. Close to golf course \$700 mo + dep. Call 733-7488 or 308-1269

KIMBERLY WHY PAY RENT?
NICE 3 bdrm 1 1/2 bath mobile, A+ appliances, ZZV. Fl. 1559-Veritree-NEW

TWIN FALLS 1484 Valencia.
2006 3 bdrm, 2 bath, 2 car garage, r/v, fenced yard, landscaped. Oregon Trail, Olney School District. No pets. Call 208-609-6059 or Chris 714-906-7575

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

10 11 12 13
14 15 16 17 18 19
20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36
37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60
61 62 63 64 65 66 67 68 69

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-735-0473

TWIN FALLS 3 bdrm.
2 bath, never home. Large fenced yard, walk-in closet, no smoking. 208-539-7833 or 544-7799

1/208

TWIN FALLS
2100 sq ft home in Woodville Sub. 3 bdrm, 2 bath + den 208-867-4696

TWIN FALLS Brand new
Woodstone Home. 2100 sq ft, 3 bdrm, 2 bath. Full kitchen, large lot. 72x106 19' side yard. Street. Upgrades & extras. A 2001 at this price! Call 208-734-8191 or 559-997-2030.

TWIN FALLS
Warehouse/shop 1100-6600 sq ft. Available immediately #1 month free on 1 year lease. Contact Walt Hees 208-610-5242

TWIN FALLS 150 (Mudrun) 2 bdrm.
\$550 + dep. No pets. 208-732-1245

TWIN FALLS 2 bdrm.
1 1/2 bath full bath garage appls \$675 No smoking. 733-0473

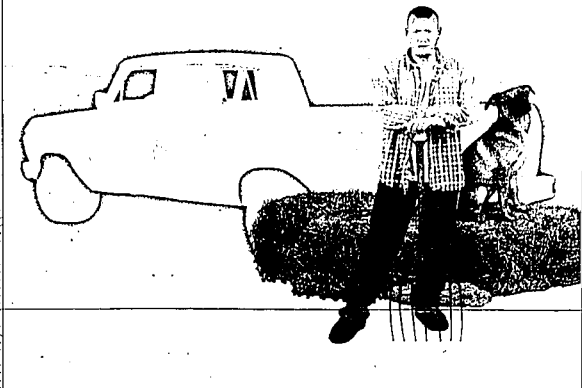
TWIN FALLS 25 (Mudrun) 2 bdrm.
carport, full bath, carpet, wood floor, stainless steel, \$600 + deposit. Call 208-737-0676

TWIN FALLS 2100 sq ft
3 bdrm, 2 bath, den, wood floor, stainless steel. Call 208-860-9429

TWIN FALLS 3 bdrm.
2 bath, 2 car garage, some appliances, \$850. No smoking. 208-7

<p>703 Horse and Tack</p> <p>APHA Beautiful 11 yr. old barrel riding. Breakaway and head horse. Can run barrels and poles top. Very broke and gentle and nice to be around. \$7,500. Call 535-0761 or 731-2658</p> <p>Donkeys large standard. (9) Joncks, (9) Collis, (1) yearling Jack, (1) 4-yr-old Jack. 2008-537-954</p> <p>EQUINE</p> <p>Paul Struchan Trimming We can handle all your trimming needs. 30 years experience. Call 200-734-3978 or 200-358-9376</p> <p>GELTING 12 yr. old barrel. Head up, break away, call-top, & hazing. Very nice and gentle. Would make a great High School rodeo horse. \$6,500. 535-6761 or 731-2656</p>	<p>704 Pets and Pet Supplies</p> <p>AUSTRALIAN SHEPHERD pups, 3 months, 1 blue male, 1 black & white female. 324-6581 or 320-1965 200-73-8091</p> <p>BEAGLE PUPPY, pure bred, 8 weeks old, 3 females. \$225 each. 200-73-8091</p> <p>CHEESAPEAKE AKC registered, Sup-By champion. Thirteen grand \$500. 200-650-2898</p>	<p>704 Pets and Pet Supplies</p> <p>FREE Hocker Pup pies to good home. Call 200-731-2508</p> <p>FREE Lab mix, 1 1/2 yr. old, male, trained, neutered, shots, good with kids & other pets. We're allergic. 200-733-0641</p> <p>FREE Lab/Hooded X 2 1/2 yr old spayed female, very friendly & energetic, very playful, good training. 200-518-1208 in msg.</p> <p>FREE mixed breed puppies to a good home. 6 weeks old and ready to go. Call 431-2107.</p> <p>FREE Pit Bull female, 1 1/2 yr old, chocolate and white, great temperament, would make a wonderful pet. Call 200-431-8172</p>	<p>704 Pets and Pet Supplies</p> <p>GERMAN SHEPHERD Puppies, black & tan, 4 wks. \$200 each. Call 733-5927</p> <p>GOLDEN RETRIEVER AKC puppies, dark golden, parents have mild disposition. Call 200-312-2428</p> <p>GOLDEN RETRIEVER AKC puppy, (1) available male-left eye and 2nd shirt, dew claws removed. Born 10/21/07. \$325. See pics at pup free-homepage.com Call 200-735-9524 or 200-420-3005</p>	<p>704 Pets and Pet Supplies</p> <p>MASTIFF pups for sale. Father AKC reg. fawn with black mask. Mother cream, with black mask. Very big pups. Call Joyce - 200-312-4083 for more information. Can contain pictures.</p> <p>MINI SCHNAUZER AKC reg. pick out for Christmas, pick up around 1/10. \$200.00. 200-324-9174</p> <p>MINI-SCHNAUZER puppy, black, pure-bred female. 7 weeks old. 200-330-2931</p>	<p>704 Pets and Pet Supplies</p> <p>SHIH TZU puppies, 2 female, 4 weeks old, pure bred. Ready soon, 5 weeks old now. \$350 each. 2008-64-7810 after 5 PM or 200-407-2545 ask for Joyce.</p> <p>SHIH TZU pups, 6 weeks. 1 male, \$175. 2 females. \$200-\$250. 200-730-3177</p> <p>SILVER LABS LABRETHANER Cross, puppies, great hunting dogs, ready to go. \$125 males, \$200 females. Call 200-731-1134</p> <p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p>	<p>709 Hay Grain and Feed</p> <p>ALFALFA HAY Call Henry's 2 string, 1 1/2", 2", 3", 5" \$8 ball. Call 200-530-0201</p> <p>HAY 3 cuttings, good quality, close to Twin. Still any amount. Call 200-733-5220.</p> <p>HAY-Alfalfa grass mix and straight grass. Heavy 2 string balls covered. Will sell small amounts. 200-324-3062 or 200-208-0073</p> <p>SOUTHERN IDAHO FEEDS Hay by the load. \$5.99 & Straw \$5.50 200-732-6270</p>	<p>MERCHANDISE</p> <p>801 Antiques and Collectibles</p> <p>BIRTHDAY PHOTOS Have you forgotten to pick-up your birthday photos? We have some photos we are sure you don't want us to toss. These can be picked up at The Times-News Classified Dept.</p> <p>802 Appliances</p> <p>USED APPLIANCES All types and models. Starting price \$75 with warranties. Appliance repair. Delivery available. Call 200-799-0414</p>	<p>24/7 Classified Ad Placement</p> <p>magicvalley.com</p>
<p>COCKATEE LAB pups, AKC reg., 10 weeks old, 3 left, price reduced. Call Debbie 643-9100 or 685-537-6745.</p> <p>CHOCOLATE LABS AKC reg, dewclaws removed, 13 weeks old, females, 10. \$350. 200-678-9231 or 200-431-8062</p> <p>COCKER SPANIELS 6 weeks old, 5 females, 1 male. White. \$150. 326-3469 or 316-0021</p> <p>FREE (2) Lab X pups. Great with kids. Kennel and dog house included. Call 734-2587.</p> <p>FREE Border Collie X (6) puppies to a good home. Call 423-4686</p> <p>FREE Chocolate Lab to a good home. 3 year old full blooded male. Call 536-6311.</p> <p>FREE Kittens, 8 weeks old, had shots, to good home only. See at People and Pets, 617 D St., Rupert, Idaho 200-436-8900</p> <p>FREE Kitty's-Females. Inside and litter box trained. Need a good home. 1 in spade and de-clawed. 219-2422 or 219-2466</p>	<p>FREE Pit Bull female, 1 1/2 yr old, chocolate and white, great temperament, would make a wonderful pet. Call 200-431-8172</p> <p>FREE Pit Bull X puppy, female, very friendly. Free to a good home. 200-536-4334</p> <p>FREE Pit Lab mix, male, very smart, friendly dog. Loves kids. Call 431-2107.</p> <p>FREE Pit Bull female, 1 1/2 yr old, chocolate and white, great temperament, would make a wonderful pet. Call 200-431-8172</p> <p>FREE Shih Tzu, to good home, great with kids, house trained. Call 200-670-4964</p>	<p>LAB puppies, 2 wks, 4 black, 12 shots, ready to go. \$150/male, \$200/female, all vet. 324-6765-948-0021</p> <p>LAB Puppies, chocolate, purebred, no papers. \$100. 200-421-0505</p> <p>LABCHEESAPEAKE Puppies, 4 wks, 3 boys, make eye, hunting dogs. \$25/after. 300-4900 days. 300-6118 or 537-6204 pm</p> <p>LABRADOR AKC registered, light chocolate puppies. 1 shot and dewclaws removed. \$450/pcr. See the website at www.idaholabs.com Call 200-660-9360 or 200-431-9912</p> <p>LABS Yellow, chocolate, black, pure in time for Christmas, AKC reg, very playful & cute, females & males. 2 year health guarantee. 200-678-6877 or 200-431-7722</p> <p>MALAMUTE SIBERIAN HUSKY cross (3) males, (3) females, parents on site, \$200. 431-0826 after 4pm</p>	<p>LAB Puppies, 2 wks, 4 black, 12 shots, ready to go. \$150/male, \$200/female, all vet. 324-6765-948-0021</p> <p>LAB Puppies, chocolate, purebred, no papers. \$100. 200-421-0505</p> <p>LABCHEESAPEAKE Puppies, 4 wks, 3 boys, make eye, hunting dogs. \$25/after. 300-4900 days. 300-6118 or 537-6204 pm</p> <p>LABRADOR AKC registered, light chocolate puppies. 1 shot and dewclaws removed. \$450/pcr. See the website at www.idaholabs.com Call 200-660-9360 or 200-431-9912</p>	<p>POMERANIANS AKC reg. female, brown & white or wolf black. 1 shot, \$300. 200-634-9999 or 200-312-2769</p> <p>SCOTTISH TERRIER AKC puppies, black/black females, parents mid-temper. 312-0309</p> <p>SHIH TZU AKC puppies, Outstanding markings, extremely smart and adorable. Call 200-312-2431</p> <p>SHIH TZU puppies, AKC reg, males, \$350. Vet checked, 1 shot, & dewclawed. 200-324-9329</p>	<p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p> <p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p>	<p>T.S.G. Hay Retriever Call Con. at: 200-280-0839</p> <p>Miscellaneous AG</p> <p>BEET SHARES 147 bags for sale. Call 200-413-1233</p> <p>GRAVEL top soil Run 300-1877 Andrew 733-1778 for more information</p>	<p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p>	<p>AG Business and Service Directory</p> <p>MANTRA EDITING Crew looking for work. Call 200-731-8228 or 200-828-5281</p>
<p>HORSE SHOEING & TRAINING. Horses for sale or trade. 200-420-0868</p> <p>HORSEMANSHIP/WORKING CLINIC Sat., Jan 5, 10 AM. Copus Cove Arena in Butte, ID. For reservations and information Contact Cathy Dunning 326-4332 or 404-6852</p> <p>SADDLE - Simco Trophy, 15 inch tree, \$600. Call 200-308-4223</p> <p>WANTED spurs, bits, saddles, old chaps, Indian jewelry and items. 200-948-9992.</p> <p>Trying to find a good used automobile? Check out the classifieds for the largest selection available in your area today. 733-0101</p> <p>Advertisers can build confidence. Move your readers & understand your ad completely. Set it all. Classified. 733-0591</p>	<p>FREE Choclate Lab to a good home. 3 year old full blooded male. Call 536-6311.</p> <p>FREE Kittens, 8 weeks old, had shots, to good home only. See at People and Pets, 617 D St., Rupert, Idaho 200-436-8900</p> <p>FREE Kitty's-Females. Inside and litter box trained. Need a good home. 1 in spade and de-clawed. 219-2422 or 219-2466</p>	<p>LAB Puppies, 2 wks, 4 black, 12 shots, ready to go. \$150/male, \$200/female, all vet. 324-6765-948-0021</p> <p>LAB Puppies, chocolate, purebred, no papers. \$100. 200-421-0505</p> <p>LABCHEESAPEAKE Puppies, 4 wks, 3 boys, make eye, hunting dogs. \$25/after. 300-4900 days. 300-6118 or 537-6204 pm</p> <p>LABRADOR AKC registered, light chocolate puppies. 1 shot and dewclaws removed. \$450/pcr. See the website at www.idaholabs.com Call 200-660-9360 or 200-431-9912</p> <p>LABS Yellow, chocolate, black, pure in time for Christmas, AKC reg, very playful & cute, females & males. 2 year health guarantee. 200-678-6877 or 200-431-7722</p> <p>MALAMUTE SIBERIAN HUSKY cross (3) males, (3) females, parents on site, \$200. 431-0826 after 4pm</p>	<p>LAB Puppies, 2 wks, 4 black, 12 shots, ready to go. \$150/male, \$200/female, all vet. 324-6765-948-0021</p> <p>LAB Puppies, chocolate, purebred, no papers. \$100. 200-421-0505</p> <p>LABCHEESAPEAKE Puppies, 4 wks, 3 boys, make eye, hunting dogs. \$25/after. 300-4900 days. 300-6118 or 537-6204 pm</p> <p>LABRADOR AKC registered, light chocolate puppies. 1 shot and dewclaws removed. \$450/pcr. See the website at www.idaholabs.com Call 200-660-9360 or 200-431-9912</p>	<p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p> <p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p>	<p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p> <p>YORKIE puppies, AKC registered, \$650 males, \$650 females. Very friendly and looking for homes. Call 200-324-7172 or 200-596-6113</p>	<p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p>	<p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p> <p>ANTIQUE & VINTAGE Pocket Watches, Clocks and more. Ready for Christmas. Call 200-308-5980</p>	<p>AG Business and Service Directory</p> <p>MANTRA EDITING Crew looking for work. Call 200-731-8228 or 200-828-5281</p>

The truck you want. Right now.



Online or in the paper, new or used, car or truck - find it today and drive it tomorrow!

The Times-News brings you the best in new and used inventory from local dealerships and private parties. The Times-News and magicvalley.com lists them all at your fingertips. Beats anywhere else and even online sites. Pick up the Times-News Classifieds every morning and drive your dream tomorrow!

Wheels

Times-News Classifieds

Here's how:

Online or in the paper, new or used, car or truck - find it today and drive it tomorrow!

The Times-News brings you the best in new and used inventory from local dealerships and private parties. The Times-News and magicvalley.com lists them all at your fingertips. Beats anywhere else and even online sites. Pick up the Times-News Classifieds every morning and drive your dream tomorrow!

Wheels

Times-News Classifieds

magicvalley.com www.wheels.magicvalley.com






Your Service Directory

Contact a Times-News classifieds representative for our low monthly rates: 733-0931, ext. 2

<p>CLEANING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>	<p>CONSTRUCTION</p> <p>DRIVE TRUCK & BACKHOE SERVICE. Highways and any other construction needs you have. Licensed & insured. Call Jobs 420-9799</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>
<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>CONSTRUCTION</p> <p>DUMP TRUCK & BACKHOE SERVICE. Highways and any other construction needs you have. Licensed & insured. Call Jobs 420-9799</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>
<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>
<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>
<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>
<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>CONSTRUCTION</p> <p>Elk Valley Construction LLC Drywall repairs. Free Consultation. Remodels, Additions and Maintenance. New Construction. Licensed & insured. Call Kyle 208-731-3144 References avail. RCT14130</p>	<p>HANDY WORK</p> <p>REMODELING Bathrooms If you need it remodeled we can do the job for you. Free Estimates! RCT-79318 Call Doug 208-118-1018</p>	<p>PAINTING</p> <p>Happy Housekeepers Daily service. Commercial & residential. Bonds & Insured. 733-7300 Twin. 678-4040 Burley</p>

Classified Line Ad Specials

5 LINES \$21
10 DAYS

For items \$1500 or less.

5 LINES \$17 5 LINES \$12
10 DAYS 10 DAYS

For items \$1000 or less.

For items \$500 or less.

—\$2 each additional line. Private Party only. Merchandise only. Prices must be included in ad. Maximum of 4 items.

Times-News Call 733-0931 Ext. 2 or 800-658-3883 ext. 2

magicalvalley.com

Sudoku Answers:

3	7	2	5	8	1	4	9	6
8	4	6	3	7	9	1	2	5
5	9	1	6	4	2	8	3	7
1	2	7	9	5	4	3	6	8
4	3	8	1	6	7	9	5	2
9	6	5	8	2	3	7	4	1
6	8	3	7	9	5	2	1	4
7	1	4	2	3	6	5	8	9
2	5	9	4	1	8	6	7	3

1010 Autos

FORD '04 Focus less than 30K miles, good shape, \$6,750. Call Matt 208-361-0768

FORD '98 F-150 work van, runs ok. \$500. Call 208-421-0314 or 801-502-2929

QEO '99 Metro, Auto 4 door, 120K miles, good work car. \$2,400 Call 208-308-4246

HONDA '98 Civic EX, 4 doors. Excellent condition, low miles. \$6,800 offer. 410-2210/404-4954

1010 Autos

TOYOTA '05 Avalon, 24.5, beautiful white pearl paint, with 100,000 mi warranty. \$24,990. Stock #X579A

WILLS TOYOTA 208-733-2891 318 Shoshone St W, Twin Falls

1010 Autos

TOYOTA '07 Camry LE, automatic, 6 disc changer, blue tooth, sun roof, 1 owner, \$18,764. Stock 4446

WILLS TOYOTA 208-733-2891 318 Shoshone St W, Twin Falls

1010 Autos

TOYOTA '98 Solara SLE V6, sunroof, leather, navigation system, only 78K miles, \$9,800. Stock #77033A

WILLS TOYOTA 208-733-2891 318 Shoshone St W, Twin Falls

1010 Autos

TOYOTA '98 Camry, \$4,995

WV '03 Beetle, 62,000 miles, 5-speed, gray, leather seats, moon roof, runs great, exc. cond. \$39,949

1010 Autos

WANTED CASH!! Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models. 1-800-574-1248.

WHO can help YOU sell your car? Classifieds Can! 733-0931 ext. 2

1011 Import And Sports Cars

HONDA '87 CRX Si, fuel injected, 35mpg, \$1100. 208-734-4814 or 582-067-2030.

MERCEDES '95 S-420, Luxury, 275hp / 125mpg, sporty 4-dr. \$7500 208-316-1802

WANTED VEHICLES!! Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHEVY '02 Cavalier, \$5,995

HATZ 733-4007

CHEVY '07 Aveo (brand new) Just in time for Christmas. Less than 500 miles. Call 208-200-0026

CHEVY '07 HHR, LT pkg, automatic, remote start, PW, PL, very clean. Call 208-733-3033

CHEVY '07 Malibu, 2007 model, 151,995. Stock #CP4430

SLUTHIA 208-733-5776

DODGE '07 Caliber, 171, AWD, auto, cruise, CD, air, Stock #2808DP. Assured price \$16,324.

SLUTHIA 208-733-5776

DODGE '08 Dynasty, Pontiac '94 Grand Am, BMW '79 528e, \$500 each. 733-1323

DODGE '98 Intrepid, \$5,995.

FORD '02 Mustang, \$6,995.

CHRYSLER '05 300 LTD, V6, leather, chrome, alloy, beautiful. \$17,990. Stock #77195A

WILLS TOYOTA 208-733-2891 318 Shoshone St W, Twin Falls

FORD '07 Mustang, like new, 24K miles, super sharp! \$16,900.

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Harms Auto Sales "Are you joking?" '06 Pontiac G6, 121,500. \$12,500. Stock #101. '00 Dodge Durango, 142,000. \$6,450. Stock #112. '99 Ford Windstar, clean. \$3,850. Stock #132. '04 Chevy 2500, 2x4, 142,000. \$4,950. Stock #133. Trailer 16' Car Hauler, \$1,899. Cargo Trailer enclosed 6x12, \$2,095. Goose-neck Trailer 25' 20K lb. rated, \$7,395. 23' x 8' 99 S Hauler, ID, 89335 208-029-5000

Classified Private Party Ads

Require pre-payment prior to publication. Major credit/debit cards, & cash accepted.

733-0931 ext. 2 Times-News

1010 Autos

CARS WANTED!! Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models. 1-800-574-1248.

DODGE '05 Neon

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

PONTIAC '05 Bonneville, 30K miles, very clean, \$12,500.

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

PONTIAC '07 G6, auto, cruise, CD, PW, PL, PS. Stock #28160D. Assured price \$13,919.

SLUTHIA 208-733-5776

PONTIAC '98 Bonneville, air, power, nice car, runs good, good mileage, \$1900 offer. Call after noon 208-320-6330.

WILLS TOYOTA 208-733-2891 318 Shoshone St W, Twin Falls

PONTIAC '98 Bonneville, air, power, nice car, runs good, good mileage, \$1900 offer. Call after noon 208-320-6330.

SUBARU '90 Legacy, 4 door, Sedan. It will not hold her! \$500. Call 208-733-1762.

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.

Looking for Autos wheels.com

Check us out at wheels.magicalvalley.com

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

Assist AUTO BROKERAGE 275 S. Idaho St., Wendell 208-536-1900

ROB GREEN AUTO GROUP

WELCOMES IN 2008 WITH AN ADDITIONAL \$2008 OFF SALE PRICE ON ALL USED VEHICLES!

2007 GMC YUKON 4X4 60 months @ 0% \$99 UNDER MFG 0% APR FOR 5 YEARS on all remaining '07 models in stock

2008 PONTIAC VIBE Available, Well Equipped, Great for Winter Driving. 8 to Choose From \$99 Under Invoice

RED TAG EVENING

'96 CADILLAC SEVILLE MSRP \$40,184 INVOICE \$37,520 MFG \$99 REBATE \$4,750 \$32,671 SAVE \$7,513

'98 DODGE RAM RETAIL \$9,999 SALE \$7,007 \$2,992 \$4,999

'04 CHEVY CAVALIER RETAIL \$16,999 SALE \$14,007 \$2,992 \$5,799

'02 MITSUBISHI MIRAGE RETAIL \$16,999 SALE \$13,007 \$3,992 \$6,999

'04 BUICK LESABRE RETAIL \$15,999 SALE \$13,007 \$2,992 \$11,999

'02 GMC 1500 4x4 RETAIL \$16,999 SALE \$14,007 \$2,992 \$12,899

ROB GREEN AUTO GROUP

PONTIAC BUICK GMC

1427 Blue Lakes Blvd. N. 208-733-1823

D.A.C. (See website and discounts. Payments not include tax, title and doc fee. Price may not include additional add-ons. Rebates & low financing may not be combined with any other offers. Only limited to 0% in stock. \$99 under invoice limited to vehicles in stock. Subject to pre-sale. Pictures for illustration only. See dealer for details. Excludes some models.