



Good Morning

High: 48
Low: 29
Mostly cloudy, chance of rain and snow. Details: B4

Times-News

WEDNESDAY
April 9, 2008
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MagicValley.com

T.F. public works facility dies quietly

Constitutional amendment bill nixed deal

By Jared S. Hopkins
Staff writer

A deal between the city of Twin Falls and a local non-profit to build office space without violating an Idaho Supreme Court decision fell

apart after action by the Legislature compromised the situation, officials said Tuesday.

Lawyers who need to approve an agreement with Region IV Development Organization for a new city

public works complex so the nonprofit can receive federal tax exemptions backed away after state lawmakers debated legislation related to a recent Idaho Supreme Court decision.

Under the agreement, the

city would lease ground for 40 years to Region IV, which would then build the facility and lease for \$4.5 million. The city would be under one-year agreements, which would not violate the 2006 Idaho Supreme Court decision in Frazier v. City of Boise. Twin Falls City Attorney Fritz

Wunderlich said. Region IV, not the city, would have borrowed money from the bank.

But those involved say the proposed deal was apparently killed when the Legislature brought up a constitutional amendment in response to the Frazier decision — even

Please see WORKS, Page A3

Man given 20 years for SWAT standoff

Defendant's mental condition adds to term

By Cassidy Friedman
Staff writer

GOODING — Troy Wayne Wolf, a man with a history of paranoia and mental illness, caught a lucky break in late 2006 when a humane SWAT team pulled Tasers and averted the suicidal gun battle Wolf was begging for.

But his good luck expired in court Tuesday when 5th District Judge Brent Wood chose protection of society over treatment solutions and sent him



Inside

Wood threatens to shoot Kimberly cop during traffic stop.

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to prison for 20 to 30 years on three counts of aggravated assault for shooting at the cops.

Wolf's attorney, Greg Fuller, asked Wood to consider a 3-year sentence. He asked the judge to give Wolf a chance to rehabilitate by recommending him for a new program within the prison system. Fuller said doing otherwise meant sending Wolf, "whom we know ... is very seriously psychotic" into "the main yard of a maximum facility," which will exacerbate his condition.

Idaho law requires that a defendant be capable of aiding in his own defense.

Please see WOLF, Page A3



Magicvalley.com

Watch a video of Troy Wayne Wolf's sentencing for aggravated assault.

Idaho Power to pursue rate increases

Rates to cover new natural gas plant, transmission lines

By Nate Poppino
Staff writer

Idaho Power Co. customers will see a series of rate increases over the next several years, all to help boost the company's power production and infrastructure, company officials said Tuesday.

Senior Vice President of Delivery Dan Minor said he wasn't sure yet what burden the construction would place on consumers. But due to growing demands for power and a maxed-out transmission grid in and out of state, the company plans to invest in new interstate transmission lines and a natural gas plant in the Treasure Valley that could add between 300 and 600 megawatts of energy to the company's grid.

One megawatt is enough to power about 700 average-sized homes during the non-summer months and 350 average-sized homes during summer.

Minor said, will be the company's largest since it built the Hells

Please see POWER, Page A3

CHECKING THE WATER



Jeff Anderson, a hydrologist with the U.S. Department of Agriculture's Natural Resources Conservation Service, skis near Magic Mountain Tuesday after checking the snowpack. At top, Ron Abramovich, water supply specialist with the NRCS, left, and Anderson measure the snowpack Tuesday at a SNOWTEL station.

Water officials report good news for local conservation district

By Nate Poppino
Staff writer

It was the perfect skiing day, and Ron Abramovich knew it. All the better that his work brought him to Magic Mountain, he said while following one of the area's trails. The fresh powder hadn't yet begun to melt Tuesday, but things wouldn't stay that way for long.

"Another week, and it will," he predicted.

Abramovich, a water supply specialist with the U.S. Department of Agriculture's Natural Resources Conservation Service, was on his way to check on one of his agency's precipitation monitors used to measure snowpack. NRCS usually visits the remote monitors, which feed into a computer system that posts results on the Internet, at least once a winter, NRCS hydrologist Jeff Anderson said.

The latest results from that system are a pleasant contrast from last year, the sci-

entists said during a Monday evening annual presentation to the Twin Falls Soil and Water Conservation District.

Statewide, Anderson said, snowpacks are around average or higher — unusual in that the north and south ends of the state usually display separate behavior. Cold temperatures have kept snow from melting for two weeks longer than usual. All that represents a recovery from

Please see WATER, Page A3

"The records that have fallen are 50-year records. That's just what we needed this year."

— Jeff Anderson, Natural Resources Conservation Service hydrologist

Tossing cow pies and chugging milk

University of Idaho holds inaugural Ag Olympic games

The Associated Press

MOSCOW — Lindy Black experimenting with several cow pie-throwing techniques during the University of Idaho Ag Olympic games.

"I tried some discus style, some shot put and then some freestyle," said Black, a junior from Prairie City, Ore.

The cow pie-throwing competition was one of several that took place Saturday during the inaugural year of

the College of Agricultural and Life Sciences games, which included milk chugging, cracker eating, a pie bake-off, round hay-bale rolling and hay-bale bucking, or throwing.

Each contestant in the cow manure tossing contest had three chances to put the cow pie and the freestyle method netted her best throw of more than 35 feet, good enough for a middle-of-the-pack finish.

"It's harder than it looks because the pies are so awkward," Black said. "And

they explode when you throw them."

Black said she was "very strategic in picking the pie" from the truckload of manure fellow agriculture student Bill Brewer had collected for the event. Brewer, a University of Idaho sophomore from Sonora, Calif., started prepping for the cow pie-throwing event a week in advance, allowing the manure enough time to dry out and make for better throwing.

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University of Idaho students Jeremy Nelson, left, Jackie Owens and Ryan Rademacher, right, engage in a cow pie fight after the College of Agricultural and Life Sciences' Ag Olympics Cow Pie Toss event, Saturday, in Moscow.



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Strong answers on Iraq are hard. ANALYSIS, PAGE A5

Works

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 though the bill didn't make it out of the Capitol Annex.
 Joe Herring, administrative director for the private nonprofit, said his attorneys contacted him March 25 after the amendment passed the Senate five days earlier.

In order for Region IV to receive a federal tax exemption — and give the nonprofit a better interest rate from the bank — a handful of attorneys needed to agree with "unqualified opinion" that the deal met all the legal standards, Herring said. Once the legislation was introduced, it apparently compromised those opinions.

"My attorneys said we cannot unring the hell once they (lawmakers) addressed the issue," Herring said.
 Herring declined to give the name of his attorneys.
 The proposed constitutional amendment, SIR 107, stemmed from the Frazier decision that ruled "ordinary and necessary" expenses needed supermajority voter approval unless municipalities were in an emergency. It would have made it easier for cities and counties to incur debt on projects without always needing voter approval.

On March 20, the measure passed the Senate unanimously but didn't get the necessary two-thirds support in the House. It would have needed a simple majority of support by voters in November.

City officials said Herring's attorneys had nixed the plan, but said the need for the building remains and they are looking for other ways to

finance it.
 "Joe's attorneys have ruled that, because of some legislative issues, the option of leasing a building we were looking at is no longer available to us," said City Manager Tom Courtney. "It certainly is disappointing."

But why the attorneys waited until the amendment cleared the Senate is unclear. It was introduced to a committee March 14, and wasn't voted on by the Senate for about a week. The House killed it April 1.

Meanwhile, Wonderlich said Tuesday he thought the deal was only placed on hold by Herring's lawyers and was "news" to him. He didn't understand how legislation that was debated but not passed could affect things.

"I have to tell you, I don't understand what they're saying," he said. "I could see how if this legislation was enacted, it would change the status of the law. I could see why they might want to wait and see but since it didn't pass I don't see why it's dead."

The building was supposed to provide new space for the city's golf and water departments and free up other departments to use the current waterworks building. Instead, the golf department will merge with space occupied by the parks and recreation department, while the water department will remain at its location at 324 Hansen Street, according to Twin Falls Management Assistant Gretchen Scott.

Jared S. Hopkins may be reached at jhopkins@magiclevel.com or 208-735-3204.

Olympics

Continued from page A1
 "There was talk of contestants using gloves, but Brewer objected."

"I was going to make them throw barehanded because I picked them up barehanded," he said.

Brewer said it takes a special kind of person to appreciate a good cow pie-throwing competition. "A lot of people wouldn't get close to touching one of those cow pies," Brewer said.

Jake Silver, a UI senior from Melba competed in the milk chugging competition, where contestants had to sprint about 20 yards, hit the ground rolling, jump up and

then gulp down two 16-ounce cups of milk. Contestants then has to roll and run back to the finish line, where Silver came in first. After crossing the finish line, he had one question.

"I know long do I have to wait before throwing up?" Silver shouted to the truckeepers.
 Ag Olympics planner Bryan Rademacher, a senior from Hermiston, Ore., said nearly a year went into planning the festivities. He hopes the event can become an annual competition.

"Hopefully next year it will be bigger and we can open it up to the whole university," Rademacher said.



University of Idaho students, from left, Sam Segerstrom, Erin Ager, Jacob Glaser and Bill Brewer compete in the UI Ag Olympics Hay Bale Rolling event, Saturday outside the Animal Pavilion in Moscow.

Power

Continued from page A1
 Canyon Complex 50 years ago. And like that project, he said, it's vital to Idaho. The state's population is much larger than it was then and the computer age means that the average home now has 26 individual electronic devices, all sucking up energy whether they're on or not.

The company can't purchase more electricity from out of state, he added, because those lines have hit their maximum load.

"It has become more and more apparent that we really do need to build more infrastructure to stabilize Idaho's energy future," Minor said.

The natural gas plant, slated for completion around 2012, is the company's fallback option after plans for a coal-burning plant in Wyoming fell through. Much of the company's out-of-state

power comes from coal plants in Wyoming, Nevada and Oregon, but the Wyoming expansion plans fell through in the face of opposition from environmental groups and others, Minor said.

"It feels like until there's clean-coal technology, it seems like you're asking for all sorts of legal challenges," Minor said.

The plan comes after a record-setting summer for the power utility. Five new records were set for total demand on the system, the highest reaching 3,193 megawatts, and the company burned through much of its reserves during 14 days at maximum capacity in July.

In March, the company proposed a 1.1 percent rate increase to cover a completed, separate gas plant near Mountain Home intended to

help handle peak loads this summer.

The company is working on two other fronts to handle the load, Minor said. It's working to promote smart growth in the Treasure Valley area, he said, focusing on businesses that combine high power loads with few jobs. And it is redoubling its energy-efficiency efforts, especially when it comes to residential users.

Two requests in front of the Idaho Public Utilities Commission would raise the company's surcharge for funding efficiency programs from 1.5 percent to 2.5 percent for all users, and a rate adjustment to compensate for the cost to Idaho Power when such programs cause sales to decline.

Nate Coppino may be reached at 208-735-3237.

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Wolf

Continued from page A1
 Even if a defendant is shown to be mentally incompetent at the time he commits a crime, he's still guilty.

While mental issues can prompt a judge to order a more lenient sentence, Wolf's auditory hallucinations, childhood brain damage and belief that FBI agents are out to get him, triggered the court's verdict.

Wolf was arrested and charged with shooting at a tri-county SWAT team that stormed his mother's 630

Montana St. home. During a four-hour stand-off, he warned the officers it would be "death by cop" if they entered the home. Then, on May 2, 2007, two experts found Wolf's illness was sufficiently menacing to his health that a judge transferred him into a psychiatric hospital.

Ultimately, on Prozac and other prescription drugs he couldn't name, Wolf pleaded guilty to three of five original charges — one for each officer.

Ten officers filled the pews

of the courtroom, including two of Wolf's near-victims — one of whom testified, "I admire Mr. Wolf for being man enough to plead guilty."

The judge and county prosecutor chalked up Wolf's mental incompetence as far the reason to keep him in prison and away from society.

"You know you have a problem but you intentionally don't get help," Wood said.

Wolf spoke up: "I can't afford it," he said.

"Well," Wood said, "I can't afford to let my police officers get shot."

Fuller left the courtroom after the sentencing and could not be reached for additional comment.

Cassidy Friedman may be reached at 208-735-3241 or cfriedman@magiclevel.com.

Water

Continued from page A1
 snowpack measurements of less than 75 percent in January — only the third year since 1961 that such a record has happened.

Stream flows for the Salmon Falls Basin are forecast at 99 percent of average, with a possible range of between 64 percent and 140 percent, Abramovich said. Even if reality turns out on the low end, he said, it's still better than last year's dry conditions, with stream flows of 47 percent and acceptable returns for the conservation district's shareholders.

"That mentality can be taken statewide," Anderson said. While conditions may turn out average, he said, the year is still one for the books.

"The records that have fallen are 50-year records," Anderson said. "That's just what we needed this year."

Weather forecasts are not as promising, Abramovich said, with anywhere from 50 percent to 75 percent less precipitation than average predicted for southern Idaho over the next three months. But Idaho should at least avoid the troubles water shortages created last year. And unlike when it is measured earlier in the year, Anderson said, the current snowpack isn't going to change.

"The money's in the bank," he said.

Controlling and verifying the snowpack measurements is a huge operation, Abramovich said, involving NICS staff, 60 trained snow surveyors and other local agencies. Tuesday's check of the Magic Mountain station showed that it, as reported, is hovering right around average. Measurements taken on-site by Abramovich and Anderson showed 58 inches of snow holding about 22 inches of actual water, both values just slightly higher than the usual peak.

higher in 2006, the last "good" water year, Abramovich said. But that year featured a sudden temperature spike in May that caused flooding and loss of water storage, something he doesn't expect to happen this year. That sort of variability, a side effect of climate change, is one of the hardest things for water officials to deal with, he said.

"That makes it tougher to be a water manager," he said.

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Sect married girls at puberty, Texas officials say in documents

By Michelle Roberts
Associated Press writer

ELDORADO, Texas — A polygamist compound with hundreds of children was rife with sexual abuse, child welfare officials allege in court documents, with girls spiritually married to much older men as soon as they reached puberty and boys groomed to perpetrate the cycle.

The documents released Tuesday also gave details about the hushed phone calls that triggered the raid, by a 16-year-old girl at the West Texas ranch who said her 50-year-old husband beat and raped her. Days after raiding the compound, officials still aren't sure where the girl is.

Officials have completed removing all 316 children from the ranch and have won custody of all of them. Child Protective Services spokeswoman Marleigh Meisner told reporters in San Antonio about 40 miles from the compound in Eldorado.

Court documents said a number of teen girls at the 1,700-acre compound were pregnant, and that all the children were removed on the grounds that they were in danger of "emotional, physical, and/or sexual abuse." Another 139 women left on their own.

"Investigators determined that there is a widespread pattern and practice of the (Yearn for Zion) Ranch in which young, minor female residents are conditioned to expect and accept sexual activity with adult men at the ranch upon being spiritually married to them," read the affidavit signed by Lynn McFadden, a Department of Family and Protective Services investigative supervisor.

McFadden said the girls were spiritually married to the men as soon as they reached puberty and were required to produce children.

Patrick Peranteau, lawyer for the Fundamentalist Church of Jesus Christ of Latter Day Saints, did not immediately return a phone message seeking comment Tuesday.

An unknown number of men and women church members were at the ranch while authorities conducted the search of the gleaming 80-foot-high temple, a cheese-making plant, a cement plant, a school, a doctor's office and housing units. Teta Manges, a spokeswoman for the Department of Public Safety, said Tuesday the adults were not being held, but if they left the compound, they could not return while the search continued.

At least two FBI agents were seen entering the back entrance of the temple on Tuesday.

Spokesmen for the FBI and DPS declined to comment.

The compound was raided Thursday after the 16-year-old girl called a local family violence shelter March 29 and 30, using someone else's cell phone and speaking in hushed tones to avoid being overheard, McFadden's affidavit said.

The girl said she was not allowed to leave the compound unless she was ill. She told the shelter that her husband would "beat and hurt" her when he got angry, including hitting her in the chest and choking her while another woman in the house held her baby.

The girl also said her husband sexually assaulted her, and that she was several weeks pregnant. The girl told the shelter her husband went to "the outsiders' world" but didn't know where.

Authorities have issued an arrest warrant for church member Dale Barlow, who is believed to be in Arizona, but the girl's husband is not identified in the court documents released Tuesday.

In the March 30 call, the girl told the shelter she was being held against her will. If she left, church members told her "outsiders will hurt her, force her to cut her hair, to wear makeup and (modern) clothes and to have sex

with lots of men."

At the end of the call, she began to cry.

Meisner said the agency still didn't know whether the 16-year-old was among the children removed from the ranch.

"Investigators determined that there is a widespread pattern and practice of the Ranch in which young, minor female residents are conditioned to expect and accept sexual activity with adult men at the ranch." — Lynn McFadden, Department of Family and Protective Services

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Straight answers on Iraq are hard

News analysis

By Karen DeYoung and Thomas E. Hicks
The Washington Post

WASHINGTON — Asked repeatedly Tuesday what "conditions" he is looking for to begin substantial U.S. troop withdrawals from Iraq after this summer's scheduled drawdown, Army Gen. David Petraeus said he will know them when he sees them. For frustrated lawmakers, it was not enough.

"A year ago, the president said we couldn't withdraw because there was too much violence," said Sen. Edward Kennedy, D-Mass. "Now he says we can't afford to withdraw because violence is down." Asked Sen. Chuck Hagel, R-Neb.: "Where do we go from here?"

Sen. Bob Corker, R-Tenn., said: "I think we need to sense of what the end is going to look like."

But the bottom line was that there was no bottom line. In testimony before the Senate Armed Services and Foreign Relations committees, Petraeus, the top U.S. military commander in Iraq and U.S. Ambassador Ryan



Gen. David Petraeus testifies Tuesday on the status of the war in Iraq before the Senate Armed Services Committee on Capitol Hill in Washington.

Crocker echoed what they said seven months ago in their last update to Congress — often using similar words. Iraq's armed forces continue to improve, overall levels of violence are lower than they were last year, and political reconciliation is happening, albeit still more slowly than they would like.

"Iraq is hard, and reconciliation is hard," Crocker said in September. Yesterday, he added, "almost everything about Iraq is hard."

In eight hours of testimony, the two men danced around the question of what constitutes success in Iraq. As I've explained, again, from a military perspective, Petraeus said wearily as the day drew to a close, "what we want to do is to look at conditions and determine where it is

without taking undue risks. This is all about risk."

"We'll look at the circumstances and assess," Crocker said, as he and Petraeus spoke of "battlefield geometry" and "political-military calculus."

What worked in September — an overall sense of progress that gave the Bush administration additional time to pursue its "surge" policy of sending nearly 30,000 more troops to Iraq — sparked little enthusiasm this time among lawmakers who had hoped for a brighter light at the end of the tunnel. Much of their frustration appeared to stem from a realization that there was little they could do to affect policy in the administration's final nine months. Petraeus said he has rec-

"I think people want a sense of what the end is going to look like."
— Sen. Bob Corker, R-Tenn.

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GAO finds widespread abuse of federal credit cards

By Dan Eggen
The Washington Post

WASHINGTON — Federal employees used government credit cards to pay for lingerie, gambling, iPods, internet dating services, and a \$13,000 steak-and-liquor dinner, according to a new audit from the Government Accountability Office, which found widespread abuses in a purchasing program meant to improve efficiency.

The study, released Tuesday by Senate lawmakers, found that nearly half the "purchase card" transactions it examined were improper, either if they were not authorized, incorrectly or did not meet requirements for the cards' use. The overall rate of problems "is unacceptably high," the audit found.

The GAO also found that agencies could not account for nearly \$2 million worth of

"Too many government employees have viewed purchase cards as their personal line of credit. It's time to cut up their cards and start over."

— Sen. Norm Coleman, R-Minn.

items identified in the audit — including laptop computers, digital cameras and, at the Army, more than a dozen computer servers worth \$100,000 each.

Sen. Norm Coleman, R-Minn., who requested the study along with Sen. Carl Levin, D-Mich., said that money "intended to pay for critical infrastructure, education and homeland security is instead being spent on iPods, lingerie and socializing."

"Too many government employees have viewed purchase cards as their personal line of credit," Coleman said. "It's time to cut up their

cards and start over." The audit is the culmination of a series of GAO reports over the past decade that have uncovered improper use of government-issued purchase cards at agencies, including the Defense Department and the Department of Homeland Security.

Government employees spent nearly \$20 billion last year using "smartPay" cards and related convenience checks, for items ranging from pencils to computers to utility trucks.

Purchase cards, used by about 300,000 government employees in 2007, are essen-

tially the federal government's equivalent of corporate credit cards. Issued by five major banks, they are primarily for transactions under \$2,500 but can be used for larger contract payments. All transactions are supposed to comport with federal purchasing guidelines, including proper authorization and documentation.

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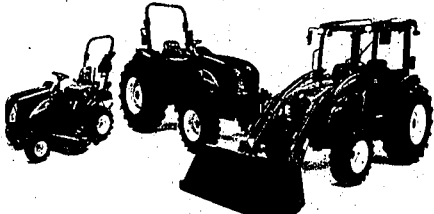
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EDITORIAL

Virtual charter schools aren't virtually accountable

During the just-adjourned Legislature, budget-writers had to scrap for every dime they could find to pay for public schools in Idaho for the next year.

But over at the Department of Education, \$10.6 million is going out the door to new Internet-based schools. About 42 percent of that doesn't have to be accounted for.

Virtual charter schools are allowed to keep what they don't spend on instructional costs, and the state doesn't track it.

That's outrageous.

As the number of online charter schools in Idaho expands, questions about their financial and academic effectiveness posed by the Office of Performance Evaluations haven't been addressed by the Legislature.

OPE, a non-partisan research service of the Legislature, has twice examined state-supported virtual schools.

In March 2007, the agency commended that lawmakers "conduct a more in-depth review of virtual school funding and expenditures."

It never happened.

According to Sen. Shawn Keough, R-Sandpoint, a member of the Joint Legislative Oversight Committee, other issues took precedence. But another committee member, Sen. Elliot Werk, D-Boise, said the review should have been a priority.

"There are key questions about the use of public money in virtual school settings and how that money is utilized," he said.

Sure are. Unlike traditional public schools, virtual schools aren't subject to use-it-or-lose-it education funding policies.

So are taxpayers getting value? We have no way of knowing.

But we do know that only one of the four virtual charter schools doing business in Idaho have ever had its dropout rate monitored by the state.

The state's largest virtual charter school, Idaho Virtual Academy, was paid \$5.8 million by the state for administration, instructional and non-certified staff. According to the education department, IVA spent \$2.3 million and can use the rest — \$3.5 million — at its discretion.

To put that into context, it's three times as much as the Legislature's Joint Finance-Appropriations Committee approved for funding Head Start — statewide — for the coming budget year.

Maybe IVA is scrupulous with public funds. We have to take its word for it.

But that's not acceptable public policy. Taxpayers have a right to expect the legislators who appropriate them and the public agencies that spend them will ask hard questions about every dollar.

Virtual charter schools have a place in public education, but they should be subject to the same performance standards as every other aspect of state government.

It's time for JLOC to put virtual charter school accountability at the top of its to-do list.

Times-News

Brad Hurd . . . publisher Steve Crump . . . Opinion editor

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

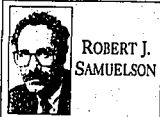
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Modern finance has split personality

Except for oil executives, no group of business leaders is now more resented than the thons of finance — bankers, traders, hedge fund managers. They are blamed for causing the housing crisis, global financial turmoil and a possible recession. But this sweeping indictment, though true, is only half the story. The job of modern finance is to allocate Americans' nearly \$2 trillion in annual savings to its most productive uses; the paradox of finance is that its virtues and vices come tightly packaged together.



ROBERT J. SAMUELSON

What we call "financial services" — insurance and real estate, as well as banking and securities trading — has been a growth sector. In 1976, it was 15 percent of gross domestic product; now it's 21 percent. The expansion has produced many benefits: more credit for families and businesses; more investment choices for people saving for retirement and anything else; more investment capital for start-ups and smaller firms.

Unfortunately, financial advances have also created periodic episodes of massive waste that threaten to destabilize the entire economy.

The subprime-mortgage debacle is not a rare exception. Before that, there was the tech bubble of the late 1990s when stock valuations floated into a La-La Land and anyone with a business plan ending with "coo" could get money from venture capitalists.

Then came the junk-bond mania of the late 1980s ended badly. According to finance professor Josh Lerner of the Harvard Business School, there seems to be a regular cycle of financial innovation (good), imitating (good) up to a point, because it provides competition) and finally suicidal excess.



Herd psychology reigns. The idea that enlightened government regulation can outlaw this cycle is at best an optimistic exaggeration. Some of Treasury Secretary Henry Paulson's new proposals for regulation are worth adopting: merging the Securities and Exchange Commission and the Commodity Futures Trading Commission; expanding the Federal Reserve's powers. But the basic problem is that as long as people are benefiting from innovation and investors are making money, it's hard to impose restraints on the excesses. Only a crack-up brings drama.

In 2005, foreclosures on subprime mortgages totaled 3.4 percent. Warnings about abusive and reckless lending practices went unheeded, as did the warnings of direct investment bankers who said that mortgages into ever more complicated securities. In the disastrous aftermath — the foreclosure rate is now nearly 9 percent and rising — it's easy to forget the brighter side of financial innovation.

Consider mortgages. In 1980, they came in one flavor: 30-year fixed-rate loans. Because fees and closing costs were so high, it was hard to refinance into a cheaper loan even if interest rates fell. The rate of thumb was that rates had to drop 2 percentage

points before refinancing made sense. Now homeowners can choose from many mortgages with different maturities, as well as fixed and floating rates. Lower fees and transaction costs (from automated underwriting, among other things) make refinancing attractive if interest rates drop a half a point or even less.

The story is similar for other innovations. Personal investment choices have mushroomed. In 1980, households had half their financial assets in bank deposits and savings accounts; only 34 percent were in stocks and a meager 2 percent in mutual funds. Since then, Americans have diversified: In 2006, 25 percent of household assets were in mutual funds, 28 percent in stocks and 28 percent in bank deposits and savings.

Or take a more sophisticated innovation: the rise in the 1980s of "leveraged buyouts" (LBOs), now known as "private equity." On balance, the threat or reality of a takeover has improved corporate performance, says finance professor Steven Kaplan of the University of Chicago. But there's also a dark side, he says. In the speculative climates, the LBOs beat it that companies can simply be bought with borrowed money and later sold profitably in a

rising stock market. If the bet fails, defaults will ensue.

It is often wrongly said that the present problems originated in the mindless financial deregulation begun in the 1980s, as if everything would be fine if the old financial system remained. Actually, the old system — dominated by banks and savings and loans — collapsed. Many S&Ls failed when high inflation raised interest rates on their short-term deposits above the levels on their long-term mortgages. Banks suffered huge losses on energy, commercial real estate and developing-country loans.

Securitization and other new forms of financing filled the void left by weak banks and S&Ls. So modern finance has a split personality. Greed, shortsightedness and herd behavior compromise its usefulness. But regulation cannot cure this dilemma, because regulators can't anticipate all the problems and hazards either. The best protection against human fallibility is to insist that major financial institutions be subject to the same rules that apply to all other businesses. Paulson's recommended reforms barely dwelled on that; Congress should.

Newsweek columnist Robert J. Samuelson writes about economics.

Future of Jerome County deserves spirited debate

"Democracy is a process by which the people are free to choose the man who will get the blame."

— Laurence J. Peter

One of my opponents for county commissioner, Roger Morley, just withdrew from the race. I wish him well, as he is a concerned citizen whose zoning commission contributions have been good for the county. I was looking forward to a spirited debate with him, which some people have classified as a lack of civility; however, it is the true definition of the democracy that embodies our republic. If you watch the presidential debates, our local "lack of civility" pales.

"I know of no safe repository of the ultimate power of society but people," Thomas Jefferson said. "And if we think them not enlightened enough, their remedy is not to take the power from them, but to inform them by education."

Anyone who alleges that the present board is not civil ignores the positive results. Like brother and sister, Joe Davidson and I have had spirited debates, but we have



READER COMMENT Diana Obenaus

voted on the same side of very contentious issues such as the confined animal feeding operation moratorium, the denial of highway bond issues, the confinement operation application, the directive to the planning commission to rewrite the LCO ordinance, the lawsuit to return \$76,000 in taxpayer money from the former board, and many other contentious issues. If we, as contentious siblings, have exceeded the limits of statesmanship, it is up to the chairman of the commission to control us, an exercise of leadership that has never happened.

The true test of statesmanship is the ability of elected officials to have heated, passionate debates, which result in compromise and positive action after which the parties have lunch together. We have that relationship in our present board. Joe and I care deeply about our county, which explains our passion. The present members of the board each have their own individual thoughts, feelings and backgrounds to explore, question and debate every issue. If we didn't do that, we would not get the findings of facts necessary to make the best decisions for the entire county. Jerome County is in a growth cycle of expanding animal units and human quality of life. Joe, in his wisdom and passion, raised the question, "Do we have too many animals for our land and support?" We are in the process of answering that question. I believe that our first priority to our agricultural economic base is to protect our existing dairy industry. If they don't have enough land to sustainably utilize their waste, nutrients and manure, then we will have a problem with soil, air and water pollution. The answer to Joe's question means we have to look at the possibility of reserving land presently utilized for nutrient management. Not doing so would restrict our existing

dairy industry from being compliant with good stewardship and the law.

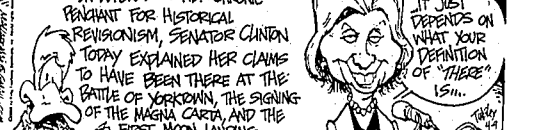
This will require a full inventory of animals and land available through the nutrient management plans. From this we can determine the limitation parameters that will keep our present dairy operations in business.

This will require a cooperation of Jerome's dairy industry, concerned citizens and our planning and zoning commissions, as well as our legal counsel, to come up with a plan that ensures that our farmers, ranchers and dairymen can continue to be the vibrant economic basis of Jerome County, while ensuring that our environment and quality of life remain healthy and stable. This will reduce, and hopefully eliminate, the divisiveness that presently exists due to prior poor planning. In this means more spirited debate some classify as not harmonious, I am ready to be contented.

Jerome County commissioner Diana Obenaus is seeking the Republican nomination in the May 27 primary.

THE LIGHTER SIDE OF POLITICS

By Garry Trudeau Mallard Fillmore By Bruce Tinsley



QUOTE

"To create damage to property or danger to other people is just as bad as the human rights violations they are protesting."

— Olympic torch bearer Lorri Coppola, a champion racewalker whose body is being slowly shut down by Lou Gehrig's disease, saying she is concerned about activists in San Francisco who are protesting the China Olympics.

"How can global leaders espouse the values of democracy, yet when they are being challenged fail to open their mouths?"

— Zimbabwe presidential candidate Morgan Tsvangirai calling on the leaders of South Africa, the U.S. and Britain to convince President Robert Mugabe to step down because Tsvangirai's supporters say the opposition leader won the nation's presidential election.

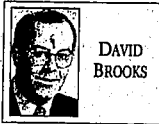
Don't expect an Iraqi Washington, Jefferson or Franklin

The U.S. brought no shortage of misconceptions into Iraq, but surely the longest lasting has been what you might call Founding Fatherism. This is the belief that peace will come to the country when the nation's political elites gather at a convention hall and make a series of grand compromises involving power-sharing and a new constitution.

The Bush administration has been pushing the Iraqis to make this sort of grand compromise for years — to little effect. The Democrats happily declare that there has been no political progress in Iraq because this grand compromise is the only kind of political progress they can conceive of.

The grand compromise model would be appropriate if Iraq were a western country living in the shadow of the Magna Carta. But Iraq is not that kind of country.

As Philip Carl Salzman argues in "Culture and Conflict in the Middle East," many Middle Eastern societies are tribal. The most salient structure is the local lineage group. National leaders do not make giant sacrifices on behalf of the nation because their higher loyalty is to the sect or clan. Order is achieved not by the top-down imposition of



DAVID BROOKS

abstract law. Instead, order is achieved through fluid balance of power agreements between local groups.

In a society like this, political progress takes different forms. It's not top down. It's bottom up. And this is exactly the sort of progress we are seeing in Iraq. While the Green Zone politicians have taken advantage of the surge by trying to entrench their own power, things are happening at the grass-roots.

Iraqis are growing more optimistic. Fifty-five percent of Iraqis say their lives are getting well, up from 39 percent last August, according to a poll conducted by ABC News and other global television networks. Forty-nine percent now say the U.S. was right to invade Iraq, the highest figure recorded since this poll began in 2004.

More generally, the Iraq people are sick of war and are punishing those leaders and forces that perpetrate it. A vital factor in the security improvement is public backlashes against the chaos and extremism of the past

The most prestigious groups in Iraqi society are tribes and Awakening Councils. ... These groups have created a fluid network of fragile truces. They squabble over money, power, ideology and sectarian issues. But they have incentives to keep the peace.

five years," declared Yahya Said of the Revenue Watch Institute in written testimony to the Senate Foreign Relations Committee.

And, as one would expect, the local clans have taken control. Iraqi politics have become hyper-localized. Colin Kahl, a Georgetown professor and Obama adviser, has observed. The most prestigious groups in Iraqi society are tribes and Awakening Councils. Many of these councils earned legitimacy by fighting during the height of the violence and have now come out in the open as local authorities.

These groups have created a fluid network of fragile truces. They squabble over money, power, ideology and sectarian issues. But they have incentives to keep the peace.

Sunni leaders have come to realize that they can't win a civil war against the Shiites. Shiite militia leaders recognize their own prestige and power drops the more they fight.

As Stephen Blidde of the Council on Foreign Relations observed in his

Senate testimony last week: "This does not mean sectarian harmony or brotherly affection in Iraq. But it does mean that cold, hard strategic reality increasingly makes acting on hatred too costly for Sunni insurgents and Shiite militias."

The surge didn't create the network of truces, but the truces couldn't have happened without the surge. More than 70,000 local council members are paid by the Americans.

They rely on the U.S. military to enforce bargains and deter truce-breaking. Thanks to these arrangements, ethno-sectarian violence dropped by 90 percent between June 2007 and March 2008. That's the result of political progress, not just counterinsurgency techniques.

It has become common to belittle these truces. After all, they are not written by legislators on parchment. And indeed there's a significant chance that they will indeed collapse and the country will devolve into anarchy.

But in certain societies, this is the way order is

established, through what Salzman calls "balanced opposition." As long as the network of truces holds, then the next president (Democrat or Republican) will have an overwhelming incentive to nurture the fragile peace.

That will mean drawing down U.S. troops at a slow pace, continuing the local reconstruction efforts, supporting informal agreements with Iran and the Saudis to reduce outside interference.

Iraq will look like a lot of places in the world: a series of cold and fragile understandings, with occasional flare-ups (like in Basra), but no genocide and no terror state.

At this week's hearings on Capitol Hill, Democrats will declare that the surge has not produced political progress and therefore the whole thing is, for naught. That's wrong. There has been political progress. It just doesn't look the way we expected it to.

David Brooks is a columnist for The New York Times.

LETTERS TO THE EDITOR

Water: Inalienable right or mere commodity?

Water gushing, water rushing, water right, water night, water flowing, water sloshing, water dead, water needs, water creeping, water seeping, water matted, water sanded, water burning, water yearning, water steaming, water screaming, water crying.

water dying, Water no more. JIM SYLVA HANSEN

Please help put a stop to vandalism in Victory Park

This winter, it was reported to me that the boy's restroom at Victory Park in Filer was open. Checking into the matter, I found the lock and hasp, which was welded on,

were completely gone and the door was a total wreck. I drilled some holes and put a cable lock on the door to keep it shut for the rest of the year until we could get it replaced this spring. Their purpose of getting in there was to crap in the sink.

This spring, Mr. Hansing put up the temporary fence made of nylon and PVC pipe for the outfield ball fence for the girl's softball season. Guess what? It has been destroyed to the tune of \$1,500.

Now, they have informed me of a door to the snack shack was broken into, where some good-hearted were trying to operate this year. Some items were stolen and another \$500 door destroyed.

It is about time for people to report any vandalism they see going on down there. Please ask your kids to report any they see while playing down there. A lot of signs have been defaced and a lot of unwanted graffiti has been written on the walls. This park is not maintained by the city of Filer. The park is maintained by the Filer Community Recreation District. The money comes from taxes

and recreation fees (your money). Please help us put a stop to this most unwarranted vandalism. RICHARD EDWARDS Filer

(Editor's note: Richard Edwards works in park maintenance with the Filer Community Recreation District, which takes care of Victory Park in Filer.)

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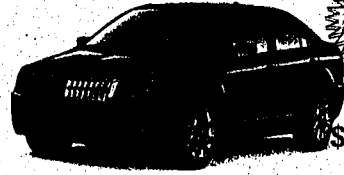
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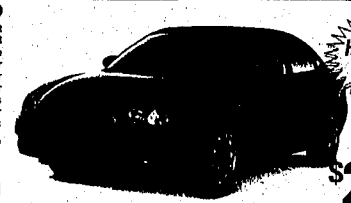
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INSIDE: Local roundup, B2 | MLB, B2 | Scoreboard, B3 | Weather & Dear Abby, B4

Parker lifts Vols to NCAA championship

By Doug Feinberg
Associated Press writer

TAMPA, Fla. — Injured or not, that bum left shoulder wasn't enough to stop Candace Parker from hoisting that championship trophy one last time.

Parker scored 17 points and grabbed nine rebounds to help Tennessee capture its eighth championship with a 64-48 victory over Stanford on Tuesday night. The Lady Vols also became the first repeat champs since

Tennessee's Candace Parker, left, and Angie Bjorklund celebrate after a Parker basket during the second half of the NCAA women's championship game Tuesday in Tampa, Fla.

Connecticut won three straight from 2002-04.

"It's been an emotional last three days, obviously, just rehabbing my shoulder," Parker said, "but it was all worth it to win an eighth national championship."

The Associated Press player of the year will leave the Lady Vols (36-2) with a year of eligibility remaining, but has accomplished one of her goals by winning multiple national titles.

"You know, it's funny because some players don't get one, and I'm fortunate enough to have two," Parker said with both hands raised and two fingers up on each. "It's that simple. It's that simple."

Parker also became the fourth player to win back-to-back Most Outstanding Player of the Final Four honors. She joined

Connecticut's Diana Taurasi (2003-04), Tennessee's Chamique Holdsear (1997-99), and Southern Cal's Cheryl Miller (1983-84).

Stanford's loss ended Candace Wiggins' remarkable run through the NCAA tournament. She scored 14 points and finished with 151 over the six games — the fourth-best total in tournament history. Sheryl Swopes holds the record with 177 points, when she led Texas Tech to the championship in 1993. Wiggins is the first player to have two 40-point games in the tournament.

Wiggins ended her stellar career by taking the Cardinal (35-4) farther than they'd been since 1992, when the program won it all. Stanford hadn't reached the Final Four since 1997 or advanced to the championship game since the '92 team.

"I'm sad that it's over because of how much I love this program, this institution, this team, and my coaches — teammates," Wiggins said, breaking into tears. "It's that amazing. This season, I could not ever have dreamed of this, so it's more than I could ever ask for."

She came in averaging 27.4 points in the tournament and opened the game with a 3-point shot, but couldn't find an open look after that. The All-American finished 6-for-16 from the field and left to a standing ovation with just over a minute left in her college career.

Parker struggled with her shooting in the semifinals when she went just 6-for-27 from the field, but gutted out the championship game — not letting her injured shoulder bother her.



Jerome High School's Devon Mollitor (20) slides into second base while Burley's Dallon Beltran looks on Tuesday afternoon in Jerome.

Tigers trip up Bobcats

By Diane Philbin
Staff writer

JEROME — Jerome picked a good day to break out of its offensively vices as the Tigers slunk off an early one-run deficit and posted a 10-1 victory over the visiting Burley Bobcats in Great Basin Conference West play.

"Our goal today was to have a better offensive game," said Jerome coach Tom Bohrowski. "We hit the ball through the lineup. We were more patient and worked the count. We did the things we are capable of doing."

The game had a promising start

for the Bobcats as Dallon Beltran led off the game with a single and scored on a one-out hit by Marcus Hoskins. Stephen Beck followed with the third Burley hit of the inning but a double play by Jerome ended the early Bobcat threat.

Jerome tied the score at 1-1 in the bottom of the second on doubles by Kris Bos and Cameron Stauffer. The Tigers then snipped the deadlock, erupting for four runs in both the fourth and fifth innings and added another run in the bottom of the sixth inning.

Jerome junior southpaw Logan Parker allowed only the three hits

in the first inning, improving his record to 3-2. Parker threw 74 pitches in six innings, registered four strikeouts and issued only one walk.

"I just have to keep focused," said Parker. "A good defense behind you always helps."

Nolan McDonald relieved Parker in the second and surrendered a double to Logan Otley and a single to Beltran.

"We just didn't make the plays on defense," said Burley coach Brett Graham. "We needed our defense to back Stephen (Beck) and Dallon (Beltran). We also needed to make better approach-

es at the plate. Parker did a heck of a job for Jerome."

Beltran led Burley (3-6, 2-1) to two singles. Devon Mollitor was 2-for-3 for the Tigers with a pair of RBIs and Nathan Bohrowski, Kris Bos, Logan Parker and Cameron Stauffer each had doubles.

Jerome (7-4, 1-0) travels to Burley to face the Bobcats at 4:30 p.m. today.

Jerome 10, Burley 1
Burley: 100 000 - 1-2
Jerome: 100 000 - 1-2
Stephen Beck, Dallon Beltran DS and Sam Harris, Logan Parker, Kris Bos, Nathan Bohrowski (7) and Cameron Stauffer, W. Parker (3), T. L. Beck
DS: Dallon Stauffer, Dallon Otley, Warren, Nathan Bohrowski, Kris Bos, Logan Parker, Cameron Stauffer

CSI's Plunkett is a first team All-American

Lucet, Parakhouski also receives NJCAA honors

Staff report

College of Southern Idaho freshman Maddy Plunkett's play earned her a spot as one of the 10 best players in junior college basketball.

Plunkett was named to the NJCAA Division I Women's Basketball All-American First Team as the association released its list of postseason awards Tuesday. Plunkett, a 6-foot-2 post, averaged 14.8 rebounds and 7.7 rebounds per game for a Golden Eagles team that finished with a 32-4 record and sixth-place finish at the national tournament.

The native of Albany, New South Wales, Australia, led CSI in scoring 10 times and rebounding 13 times. She scored a season-high 31 points in a 103-57 win over Colorado Northwestern on Jan. 10.

Plunkett is joined on the All-American list by freshman teammate Maddy Lucet, who picked up third team honors. Lucet averaged 14.9 points and 8.3 rebounds per game, and excelled in Seattle's final six games.

Conference play during which she averaged 17.7 points and 9.1 rebounds per contest. The 6-1 post from Nounaure, New California led CSI in scoring 15 times and paced the Golden Eagles in rebounding during 11 games.

On the men's side, the 30-2 Golden Eagles' team-oriented scheme didn't lead to as much of a postseason award haul, though sophomore guard Parakhouski garnered honorable mention All-American honors.

The 6-11 post from Minsk, Belarus, averaged 14 points, 8.1 rebounds and 1.4 blocks per game. Parakhouski led CSI in scoring eight times, including during four of CSI's final six games, and topped CSI in rebounding 11 times.

Parakhouski has verbally committed to continue his collegiate career at Radford University in Radford, Va., where he will be eligible to play the next two seasons for the Highlanders of the NCAA Division I Big South Conference. He is expected to sign after the April 16 National Letter of Intent regular signing period for basketball begins.

Other players of interest who picked up All-America honors include Salt Lake Community College sophomore point guard Dewayne Jackson, who garnered men's first team honors, along with Eastern Utah freshman Darlington Hobson, a third team honoree. Troy Smith, a freshman guard for Eddie Treville's Northeastern Junior College (Colo.) team earned an honorable mention nod.

Salt Lake's Kelsha Catten earned women's honorable mention honors, and can be counted as one of the 10 NJCAA All-America players the Golden Eagles faced this season.

Broadhead's big day leads Spartans to victory

By Zach Kyle
Staff writer

RUPERT — Minico's 10-1 record and 10-game winning streak was made possible by excellent hitting and pitching up and down the Spartan lineup. However, Minico's 9-0 win Tuesday over the visiting Wood River Wolverines had a lot to do with the individual brilliance of Dane Broadhead.

All Broadhead did was throw a one-hit, one-walk, 12 strikeout complete game shutout. Oh, and he hit 3-for-4 with a home run, two doubles and four RBIs.

"Truthfully, he threw a gem for us, and offensively he was just a stud," Minico coach Ben Frank said. "You couldn't ask for a better game. He was tough all the way around."

Broadhead, a lefty, consistently painted the outside corner with his fastball and mixed in enough curveballs and changeups to keep Wood River hitters guessing. He allowed two base runners, the first on Michael Brunker's charge that got out of the infield for a sin-

gle and the second on a walk with two outs in the seventh.

"I had pretty good control up until then," Broadhead said. "I waited until the last batter to walk a guy, but other than that, it wasn't bad."

Wood River pitcher Trent Seamans baffled Minico hitters his first time through the lineup with a strong fastball and hard-breaking curveball. The Spartans figured Seamans out in the third, however, scoring on Cody Winmill's RBI double and on Broadhead's shot over the left-field fence.

Nelson said that Seamans threw well, but the Minico bats were bound to come around.

"Those guys don't miss mistakes," Nelson said. (Seamans) left a few balls up, and they hit it hard to gaps. Broadhead just thumped the heck out of that one."

The Minico offense fired on all cylinders. The one-through-five hitters in the Spartan lineup — Kris Joyce, Winmill, Broadhead, RJ Saboi and Brian Christiansen — combined to go 10-for-15 with



Minico pitcher Dane Broadhead winds up against Wood River Tuesday in Rupert.

four doubles and four walks. "Tuesday's win was the Spartans' first game in Great Basin Conference West play."

"Obviously, winning conference games is big, but we've had regional games that were just as important with Puky and Century," Frank said. "But any time you win your first conference game is good."

Frank said Minico's bats, gloves and arms have been consistent all season, but he remains frustrated with the Spartans' tendency to sleepwalk through early innings. To help jump-start his squad, he's implemented the Dirt Bag regimen, prohibiting players from shaving.

Broadhead said the Dirt Bag status, a yearly tradition in Spartanville, may help the team's mental preparation.

"Hopefully that will change up our swagger a little bit, and maybe we can come out and jump out on teams a little earlier in games than we have," Broadhead said.

The Spartans originally were scheduled to play at Wood River on Thursday, but flooding on the Wolverines' field means the Wood

TWIN FALLS FORECAST

Today: Mostly cloudy with a chance of rain and snow showers, especially this morning. Highs in the upper 40s.

BURLEW/RUPERT FORECAST

Today: A chance of rain and snow showers along with gusty westerly winds. Highs in the middle 40s.

IDAHO'S FORECAST

SUN VALLEY, SURROUNDING MTS. Snow will be a good bet today, possibly mixed with rain in the valleys.

Today: Highs 42 to 58. Tonight: Lows 14 to 21.

BOISE: A low scattered rain and snow showers will be possible today with most activity this morning.

NORTHERN UTAH: Mixed rain and snow is likely today. Snow accumulations will range from a few inches in the mountains.

Idaho Falls 44/26, Pocatello 42/26, Boise 42/26, Burley 42/26, Twin Falls 42/26.

REGG MIDDLEKUFFA'S QUOTE OF THE DAY: I want to disseminate by my life and my results, not my talk, not my money, but my life.

TWIN FALLS FIVE-DAY FORECAST

Table with 5 columns: Today, Tonight, Thursday, Friday, Saturday. Includes weather icons and temperature ranges.

Yesterday's Weather

Table with 2 columns: City, Hi/Low. Lists weather for various cities like Boise, Pocatello, etc.

ALMANAC - TWIN FALLS

Table with 2 columns: Temperature, Precipitation, Humidity. Includes monthly and yearly averages.

Moonsrise and Moonset

Table with 2 columns: Moonrise, Moonset. Lists times for various days.

Moon Phases

Table with 2 columns: Date, Moon Phase. Shows phases from April 12 to May 5.

U.V. INDEX

Table with 2 columns: Location, U.V. Index. Shows index levels for various cities.

REGIONAL FORECAST

Table with 3 columns: City, Today, Tomorrow. Lists forecasts for cities like Boise, Pocatello, etc.

NATIONAL FORECAST

Table with 3 columns: City, Today, Tomorrow. Lists forecasts for major US cities.

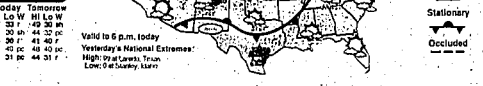
CANADIAN FORECAST

Table with 3 columns: City, Today, Tomorrow. Lists forecasts for Canadian cities.

WORLD FORECAST

Table with 3 columns: City, Today, Tomorrow. Lists forecasts for various world cities.

TODAY'S NATIONAL MAP



Jazz beat Hornets to clinch Northwest Division crown

NEW ORLEANS — Mehmet Okur had 22 points and 17 rebounds to help the Utah Jazz clinch the Northwest Division and snap the New Orleans Hornets' 11-game home winning streak, 77-66 on Tuesday night.



New Orleans Hornets guard David West, center, is trapped between Utah guard Deron Williams, left, and forward Paul Millsap (24) as he tries to drive to the basket in New Orleans, Tuesday.

CELTICS 107, BUCKS 104. MILWAUKEE — The Big Three were back to build a big lead, but the reserves coughed it up and forced Boston to use overtime to beat Milwaukee for its seventh straight victory.

INDIANAPOLIS — Mike Dunleavy scored 20 points, and Indiana beat Atlanta to avoid elimination from the Eastern Conference playoff race.

BOCATS 121, TIMBERWOLVES 119. CHARLOTTE, N.C. — Jason Richardson scored 36 points and Charlotte avoided a collapse against one of the league's worst teams to hold off Minnesota.

MIAMI — Kasib Powell scored a career-high 18 points in his first game back from the NBA Development League, and Miami beat Chicago to snap a seven-game losing streak.

MAVERICKS 99, SUPERSONICS 83. DALLAS — Jason Terry scored 22 points, Josh Howard added 17, and Dallas crept closer to a playoff berth while sending Seattle to its club-record 60th loss.

HEAT 95, BULLS 88. MIAMI — Kasib Powell scored a career-high 18 points in his first game back from the NBA Development League, and Miami beat Chicago to snap a seven-game losing streak.

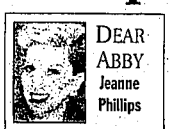
UCLA's Love, Collison headed for NBA

LOS ANGELES — Kevin Love and Darren Collison have probably played their last games for UCLA and will make themselves available for the NBA draft, sources close to the players said Tuesday.

could not return to UCLA next season. Most NBA draft experts project Love being chosen anywhere from sixth to No. 13 overall, and that is the information Howland gave Love, sources said.

Teen twins are waging a war for independence

DEAR ABBY: My 13-year-old twin daughters were very close, considered each other their "best friend" and got along beautifully sharing a room.



DEAR ABBY: I recently visited my favorite brother and his family for a few days. My sister-in-law invited me to just out for coffee with her — just the two of us — then proceeded to tell me in great detail about an affair she had about a year ago. I was floored.

either completely lacking in judgment or subconsciously allowing to get caught. Then, following your conscience.

DEAR ABBY: I would appreciate your opinion on a matter that has me concerned. My son and his wife have gone on a trip to Africa. I am watching the grandchildren part of the time while their parents are gone.

DEAR BURDENED: Ask yourself this question — if you wanted to keep an infidelity from your spouse, would you confide in "great detail" in his sibling? If the answer is no, then consider that your sister-in-law is

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With newly minted NCAA title in hand, Self looking for 'security' from Kansas

SAN ANTONIO (AP) — Kansas coach Bill Self slept for less than an hour after the Jayhawks stunned Memphis in one of the more memorable finishes in NCAA tournament history, wrapping up their first national title in 20 years.

whether their coach is headed for Oklahoma State. Less than 12 hours after cutting down the nets, the bleary-eyed Self returned to the Alamodome on Tuesday morning and faced questions about whether he's interested in the job at his alma mater, which parted ways with Sean Sutton on April 1.

he talking about. We haven't even talked about that. When I say security, I mean years, so hopefully that'll happen." Citing factors such as Kansas' rich hoops tradition, Self said, "I'm not looking for more than what Kansas provides on a daily basis." The school gave Self a five-year contract extension last season, increasing his annual compensation to more than \$1.3 million with a chance to make another \$350,000 each year if he meets incentives.



LA FIESTA TAKES TACO TITLE

El Sombrero edged out of competition

By Ariel Hansen • Staff writer



At La Fiesta in Twin Falls, the walls are painted with primary blues and yellows, and the red booths and rustic tiles complete a vibrant Mexican theme. The tacos al carbon are no less vivid, with warm seasoned beef balanced by the crisp coolness of fresh tomato and cotija cheese.

In a showdown that lasted until the buzzer sounded, La Fiesta's tacos narrowly edged out the shredded beef tacos at Jerome's El Sombrero in the *Times-News* Tournament del Taco. The two were among the top 16 nominated by Magic Valley taco lovers and tested by *Times-News* staff, and they bested competitors in three previous rounds to make it to the finals.

At El Sombrero, the crispness of the tortilla and coolness of the lettuce, tomato and shredded cheese made



Dario Orusco

each bite of the shredded beef tacos pleasantly different. They competed equally with La Fiesta's sides offered with the taco combo and to the presentation — including decor. So the decision came down to two factors: The meat at El

Sombrero was cooked well, and was nicely juicy, but it lacked a little in strength of flavor. The shredded beef tacos also left a heaviness in my stomach that was slightly uncomfortable and lasted awhile.

This is where the tacos al carbon at La Fiesta shone. Marinating and charbroiling the beef made the meat outstanding on my tongue, and the meal satisfied without weighing me down.

The Twin Falls restaurant, which has been in business for four years, is helmed by



Magicvalley.com

To visit the winning restaurant — and savor the tacos — watch our video story.

Chelo Estrada, who brought many of La Fiesta's recipes with him from his brother's restaurant in Vancouver, Wash. Some have been

tweaked by chef Dario Orusco — who has manned the kitchen since the restaurant's opening day — including the tacos al carbon.

"We just made it up, from recipes we have," Estrada said. "Everybody has their own way of doing things."

There are a few secrets to the winning tacos, like the precise recipe for the marinade that gives the meat its distinctive flavor and moistens the tortillas. But overall, Estrada said, there are "no tricks."

Since the tournament

kicked off, requests for the tacos al carbon have about doubled, Estrada said, and they've been well received.

"Almost everybody that came in here no complaints, they give the thumbs up," Estrada said. "So hopefully we've done a good job."

It takes not just a good job but a good taco to win the *Times-News* Tournament del Taco, so let's hear an "Ole" for La Fiesta.

Ariel Hansen may be reached at 208-735-3376 or ariel.hansen@lee.net.

What goes into the valley's best taco

Tortilla

All the ingredients that go into the tacos al carbon at La Fiesta are from the restaurant's distributors, said owner Chelo Estrada. That includes the Fresca-brand tortillas, which are made with corn but are the pale color of grocery-store flour tortillas. As the other ingredients are prepared, the chef lays the tortillas on the grill, then coats them with the same marinade that he uses on the meat. "It warms up and cooks," Estrada said, describing how the flavor of the marinade is absorbed.

Meat

Flat-cut beef is marinated for an hour or more in the same special sauce used on the tortillas, Estrada said. He wouldn't reveal his whole recipe, but said that in addition to the secret ingredients the sauce contains salt, garlic and citrus. The cut of beef is then diced; salsa fresca — fresh tomatoes, cilantro and jalapenos — is added; and the mix goes on the grill to be charbroiled. The meat is cooked until well done, unless the customer requests otherwise.



Toppings

Once the tortilla is warmed and the meat cooked, the filling is folded into the tortilla, and a mix of fresh tomato, cilantro and cotija is sprinkled on top. "The cotija is authentic Mexican cheese," Estrada said.

Sides

The tacos al carbon at La Fiesta come as a combo plate, complete with warm and cold sides. Keeping warm are refried pinto beans topped with melted cheddar, and rice tossed with a red sauce. To cool the palate is shredded iceberg lettuce, with a scoop of house guacamole on top. The guacamole is made fresh every day, Estrada said, with avocado, tomato, onion, cilantro and salt.

Spring into organization with CSI class

Staff report
Here's a timely class for spring.
Professional organizer Barbara Stephenson and members of her Organizing Tackle Club at College of Southern Idaho North

Side Center class "Organizing 1 & 2." Students will find out how to fight procrastination by learning where to begin and having a plan of attack, a CSI announcement said. They can learn about organizing systems to fit their

needs, whether for closets or drawers, kids' toys or the garage.
The bottom line! Start living clutter-free and see how much time, energy and money you save, class promoters said.
Class meets from 7 to

8:30 p.m. April 22 and 29, at the North Side Center, 202 14th Ave. E. in Gooding. Cost is \$40, which includes a folder of organizing information to help with an action plan.
Register: 934-8678, or stop by the center.

Few tickets remain for cooking school

Staff report
A few tickets remain for the Taste of Home Cooking School "Swing Into Spring" at 6:30 p.m. Saturday in Twin Falls. Roper Auditorium.
The recipe-demonstration event, sponsored by the Times-News, is based on the popular Taste of Home magazine and cookbook series. Participants will receive a goodie bag and a "Taste of Home Cooking School" Brand Name Cookbook, and be entered into drawings for prizes.
Tickets are \$10 and are available at the Times-News office, 132 Fairfield St. W. in Twin Falls, or by calling Lana Hepworth at 735-3219.

Paper tiger

**By Amy Scattergood
Los Angeles Times**

Great cooking equipment — copper pots, high-tech gadgets, anything manufactured by European car companies — can set you back some financially. So now, while we're waiting for Ben Benson to crack up something in his kitchen, is a particularly good time to appreciate a chef's tool that's as inexpensive as it is versatile.

Parchment paper is a cook's hide-in-plain-sight secret. It's used for those things so innocuous, so low-tech (it's just a sheet of silicone-treated paper) that usually it's overlooked as a kitchen tool. Yet with a simple roll of parchment, you can accomplish wonders. Think how often you use a blank sheet of paper.

The catalog of its uses is downright astonishing: to line cookie sheets or cake pans; to slide breads and pizzas onto baking stones; to encase fish "en papillote," to wrap appetizers, cones of "frites" or roasted nuts, even those yummy breadsticks you get at Pizzeria Mozza.

Who said paper was obsolete?

In cooking school, one of the first things they taught us to do (after making stock and knotting our ties) was to cook rice, which we simmered under a parchment lid. Called a "cartoccino," it's a circle of parchment paper that you slip into the neck of the pot, with a little hole snipped at the center like a release valve. We used it for braises and steews too, and for glazing baby vegetables.
At the time, we all thought it was silly to slip under a little circle of paper instead of using the shiny lids that rose in stacks on the shelves of the teaching kitchens.

But the little circles were revelatory: They kept some moisture in, and they also allowed enough of it to escape through the vent so that the liquids could reduce at a leisurely pace.

The paper-and-scissors fun didn't stop there. We crimped them into a sheet for salmon or bass en papillote, made cones (or "conets") for piping frosting and writing with chocolate, like a group of patient original-makers or a diligent kindergarten class.

And the best thing of all? No cleanup. The cartoccino and cones, the baking sheets and cake liners, the piping bags oozing with melted Valrhona chocolate and pastry cream, were thrown away when they'd served their happy purpose. (Disposable might not be chic, but it makes practical sense for some things; and think about your harried dishwasher.)

(Unlike many of the cooking techniques and fancy gizmos I got to play with in culinary school, parchment paper translates perfectly to an ordinary home kitchen.)

Use parchment when you bake: Measure out your dry ingredients onto a sheet of paper — which you then roll into a funnel — and pour them straight into your bowl. Then reuse the same sheet to roll out pie dough (use one sheet underneath and, depending on the consistency of the dough, another on top) or line cake tins or form logs of cookie dough. Your cakes won't stick to the pans, nor will your doughs stick to the counter.

Cut out stencils with the paper, then dust powdered sugar or cocoa over the stencil onto the cake or cupcake base for birthday parties. Roast vegetables on a sheet of parchment so that they caramelize on the pan, not the pan. Skin grease with a torn bit of the paper, cut messy beets or mince hot

chiles with a protective sheet of paper over your cutting board, or use it to line a steaming basket.

Flinding parchment is easy too (unlike, say, those French crepe pans). You can buy big sheets at cooking supply stores, and boxes of the stuff sit patiently on grocery store shelves next to the aluminum foil and plastic wrap.

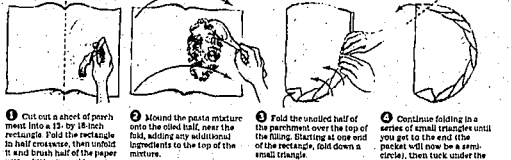
A note about the unbleached paper: Although it might seem more virtuous to choose it, the white stuff works better. White parchment is less brittle than unbleached, so it's easier to work with. And it colors up nicely in the oven — which is a useful indicator of how long it has been in there.

Cooking en papillote (the French term) or "en cartoccino" (the Italian) is a simple yet dramatic preparation, in which ingredients are wrapped in paper and then baked in a hot oven. What's enclosed within the paper is



Pasta with goat cheese, radicchio, kale and pine nuts. **CLON GORDON** Los Angeles Times

Parchment paper 101



either uncooked or partially so. The flavors come together inside the packet as the contents cook, and steam inflates the paper. (Be sure to go off the times given in recipes, as these are gifts you can't rewrap once opened.) You can often assemble the packets ahead of time, bake them quickly, then present your guests with a little gift at the table.

You can wrap a whole lot more than fish in parchment: Try vegetables, fruit, even pasta, like a recipe for pasta cooked with goat cheese, kale and radicchio (inspired by a Lidia Bastianich recipe for "rigatoni al sugo di formaggi in cartoccino").

The pasta is cooked quite al dente, then encased in parchment with goat cheese, pine nuts and quickly sauteed greens. As the packages bake in the oven, the pasta finishes cooking while the tangy goat cheese, faced with a hint of lemon, pepper and parsley, builds a quick sauce. Ribbons of kale and radicchio don't have a chance to overcook, nor do the toasted pine nuts, which retain a nice crunch.

And once diners are — the handy wrappers tossed in

the trash bin for easy cleanup.

PASTA WITH GOAT CHEESE, RADICCHIO, KALE AND PINE NUTS

You will need a 13-inch-wide roll of white parchment paper. (White is less brittle than unbleached brown parchment and cooks up to a lovely color.) Squid ink pasta (pictured) can be found at select Italian grocers.

- 1 pound thick-cut dry pasta, such as rigatoni (squid ink pasta works beautifully)
- 1 1/4 cup raw pine nuts
- 2 tablespoons olive oil, plus extra for brushing parchment
- 2 garlic cloves, minced
- 2 large shallots, minced (about 1 1/4 cup)
- 2 cups thinly sliced radicchio (about 1/2 head)
- 2 cups thinly sliced green kale (about 1/2 bunch)
- 1/2 cup dry white wine
- 11 ounces (1 large log) fresh goat cheese
- 1 tablespoon fresh minced flat-leaf parsley
- 1/2 teaspoon grated lemon zest, from 1 lemon
- 1/4 teaspoon freshly

ground black pepper
4 tablespoons freshly grated Parmesan

Heat the oven to 450 degrees. Bring a large pot of salted water to a rolling boil and cook the pasta, stirring occasionally, until still quite al dente (there will be a layer of white in the center when you bite into it). Drain and set aside.

Sprinkle the pine nuts on a cookie sheet and toast in the oven until golden, 3 to 4 minutes. Let cool.

In a large saute pan, heat 3 tablespoons of olive oil over medium heat. Add the shallots and garlic and cook until fragrant, 1 to 2 minutes. Add the kale, radicchio and wine and stir until wilted, about 4 minutes.

In a large bowl, combine the goat cheese, kale-radichio mixture, parsley, lemon zest and black pepper. Gently

stir in pasta. See PAPER, Page C3

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Spice up the broccoli

By Bonnie S. Bernick
The Washington Post

Tracy O'Grady is not the kind of chef who likes to send home cooks running for special ingredients. For this vegetarian dish, she kept the ingredient list and the cooking time short.

The 40-year-old chef is an avowed omnivore, but she has limited the amount of meat she consumes. "At home, I've been trying to eat at least two meatless meals for dinner during the week," she said recently while tugging a big pan of garlic slices in hot oil in the kitchen at Willow in Arlington, Va.

There's nothing Asian about this stir-fry, as you'll see. The chickpeas add a satisfying filling, mainly because, but O'Grady says the sauce and vegetables would taste great over pasta as well. Willow sommelier Alison Christ recommends serving the dish with a sangiovese, such as the Zibibbo Verberna Rosso di Montalcino.

SPICY STIR-FRIED BROCCOLI WITH TOMATO-CHICKPEA RAGU

4 servings

- 1 pound whole broccoli or florets
- 4 large cloves garlic
- 1 28-ounce can whole tomatoes
- 1/4 cup extra-virgin olive oil
- 7 ounces canned chickpeas, drained
- Kosher salt (optional)
- 1 teaspoon unsalted butter (optional)
- Crushed red pepper flakes
- 1/4 to 1/2 cup water, plus more as needed

If using whole broccoli, separate the individual stalks and discard their tough ends. If using broccoli florets, set aside.

Cut the garlic into very thin slices. Drain the tomatoes,

reserving the tomato juice. Place the tomatoes on a cutting board and cut them into fairly thin strips.

Heat a large skillet (not nonstick) over medium-high heat. When it is quite hot, add 2 tablespoons of the oil; it will immediately scatter around the skillet. Add the garlic slices and cook, constantly stirring or shaking the skillet, for 2 to 3 minutes, until most of them are golden brown; do not let them burn.

Add the tomato strips and reduce the heat to medium; cook, stirring constantly for 3 minutes, then add the reserved tomato juice and the drained chickpeas. Cook, stirring occasionally, for about 5 minutes. Taste and season with salt, if needed. Add the butter, if using, and stir to mix well. A pale red ragù (sauce) will form. Reduce the heat to low and keep warm. (If the ragù becomes too thick, add water as necessary.)

Meanwhile, heat a large sauté pan or skillet (not nonstick) over high heat; when it is very hot, add the remaining 2 tablespoons of oil (again, the oil will scatter). Immediately add the broccoli and cook for 2 minutes, stirring or shaking the pan or skillet. The edges of the crowns or florets will begin to brown; that is OK. Season with the crushed red pepper flakes and salt to taste, if using. Add 1/4 cup of the water and quickly cover; let the broccoli steam for 1 to 4 to 5 minutes, until tender. If using florets, steam for 2 to 3 minutes. (Add the remaining 1/4 cup water in increments if the liquid in the pan or skillet evaporates too quickly.)

The broccoli will be bright green; remove from the heat and tomato-chickpea ragù among individual plates, then pile the broccoli on top. Serve hot.

Per serving: 274 calories, 8 g protein, 32 g carbohydrates, 15 g fat, 2 g saturated fat, 0 mg cholesterol, 683 mg sodium, 7 g dietary fiber.

Throw a slab of bison in the oven

By Bonnie S. Bernick
The Washington Post



JULIA CHOW/Washington Post

Do you know the difference between bison, buffalo and beef? According to the USDA, bison raised in this country belong to the bovine family and are not true buffalo (such as Asian water buffalo and African Cape buffalo). These days, American bison is an up-and-coming presence in the red-meat case, with increasingly attractive selling points: It is grass-fed and grain-finished; it is leaner than regular beef and more chicken and pork; it is a flavorful meat that, by law, cannot contain hormones.

Beefalo is, as the name suggests, a crossbreed of bison and domestic cattle that yields leaner, higher-protein red meat than regular beef.

The cocoa sauce complements the meat's rich, sweet flavor. Serve with a sauté of mixed vegetables or wild rice and a glass of a chocolate-friendly zinfandel or syrah.

BISON STEAKS WITH COCOA NIB SAUCE

4 servings

- 2 medium shallots
- 1 1/4 cup unsweetened cocoa powder
- 4 6-ounce bison (buffalo) steak medallions, such as Great Beyond brand
- Kosher salt
- Freshly ground black pepper
- 1 to 2 tablespoons olive oil
- 1/2 to 3/4 cup zinfandel or syrah

- 1/4 cup low-sodium beef broth
- 1 teaspoon Dijon-style mustard
- 2 tablespoons cocoa nibs
- Pinch sugar (optional)
- Several sprigs flat-leaf parsley

Mince the shallots and set aside. Sprinkle the cocoa powder on a plate; use it to lightly coat the both sides of each steak. Lightly season both sides with salt and pepper to taste.

Spray a 9-by-13-inch baking dish with nonstick cooking oil spray and place it on the middle oven rack; preheat to 325 degrees.

Heat the oil in a large skillet over medium heat. Add the steaks and cook for 2 minutes, then turn them over and cook for 1 to 2 minutes. Both sides should have a slightly seared, chocolate-brown crust. Use tongs to transfer the meat to the baking dish in the oven.

With the skillet still over medium heat, add the shallots and cook for about 3 minutes, stirring occasionally.

until they have softened. Add the wine and beef broth; increase the heat to medium-high and cook for 5 minutes, until the liquid has reduced by at least a third. Add the mustard and stir to combine.

Turn off the oven and transfer the meat to the counter to rest (an internal temperature of medium-rare should register 145 degrees on an instant-read thermometer).

Add the cocoa nibs to the skillet and cook, stirring, for 2 minutes. Taste and adjust the seasoning; add the sugar, if using. Meanwhile, finely chop the parsley leaves. Remove the skillet from the heat and add the chopped parsley, stirring to combine.

Divide the medallions among individual plates and spoon the cocoa nib sauce over the top. Serve immediately.

Per serving (with sauce): 287 calories, 39 g protein, 6 g carbohydrates, 30 g fat, 4 g saturated fat, 65 mg cholesterol, 170 mg sodium, 0 g dietary fiber.

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Culinary class

On the scene at the
Taste of Home Cooking School.

NEXT WEEK IN FOOD & HOME

Paper

Continued from page C2

fold in the pasta until just barely combined and set aside.

Cut parchment paper into four (13-by-18-inch) rectangles. Fold each in half crosswise, then unfold the pieces and brush one half (near the center, not the edges) with olive oil. Divide the pasta mixture among the four pieces of paper, mounding it on the outer half of the paper near the fold. Add 1 tablespoon grated Parmesan and 1 tablespoon toasted pine nuts to the top of each mound.

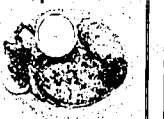
Fold the unrolled half of the parchment over the top of the pasta mixture. Starting at one end, fold down a small (about one-half-by-2-inch triangle) section of the paper and keep folding in increments to seal the edges. Fold until you get to the end, then tuck under the last several folds so that the packet stays secured. Repeat with each packet.

Place all four folded packets on a large baking sheet and bake for 11 minutes, until the packets begin to brown around the edges and puff slightly in the middle. Transfer the packets to individual plates and slit open at the table.

Servings: 4. Total time: About 1 hour.

Each serving: 841 calories; 35 grams protein; 93 grams carbohydrates; 5 grams fiber; 36 grams fat; 15 grams saturated fat; 40 milligrams cholesterol; 392 milligrams sodium

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Meet Taste of Home culinary specialist KRISTI LARSON

Meet Taste of Home culinary specialist Kristi Larson. Kristi conducts cooking schools throughout Washington, Oregon, Nevada, Utah and Idaho. In an average year Kristi can put 40,000 miles on her car traveling to towns like Twin Falls to share her passion of cooking with people just like you!

When did her love for the kitchen start? From the time she was little, Kristi was helping her mother and grandmother in the kitchen. Whether it was a simple family meal or a large gathering for the holidays, the kitchen was the place to be!

The passion continued from there - Kristi received her Associates degree in Culinary Arts from Ricks College. She then attained a Bachelor of Science in Family and Consumer Science Education from Brigham Young University, Idaho. Her previous experience includes working as an independent kitchen consultant and as an assistant for a national bakery chain.

When asked what her favorite part of the cooking school experience is, Kristi replied, "I am always excited to come into a community and share my love of cooking with new people. I always have a great time at the show, because the audience makes it fun!"

Kristi resides in Vancouver, Washington. Some of her favorite activities include reading, watching movies, and of course, cooking!

Kristi is looking forward to coming to Twin Falls. "We're going to have a lot of fun at the event! Trust me, you don't want to miss it!" says Kristi.

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Greens and beans, a perfect spring pairing

By Amy Scattergood
Los Angeles Times

Beneath a thatch of wilted dandelion greens, the Christmas lima beans spill out, earthy and enticing, their pretty speckled markings still faintly visible after a few hours in the pot. This is the brilliant architecture of a taco so tasty that it might just replace carne asada in your dreams.

And if you cook the beans ahead, it's a simple supper built with ease and grace. Sauté dandelion greens or arugula in a drizzle of olive oil and a sprinkle of salt. Then grill a stack of corn tortillas and stir together a bowl of spicy salsa verde, and you have everything you need for dinner. The beans have a wonderful texture, vaguely reminiscent of classic refried beans yet with a nutty, almost creamy taste. And the greens, still faintly spicy after a few minutes in a hot pan, are redolent of the garden they've so recently left.

Greens have a certain brightness that contrasts beautifully with shell beans. The spring limas, an early with possibilities, while the beans, toothsome and earthy, seem to reference the ground they both came from. Together, they create a balance — of flavors and textures, colors and even temperatures. As spring hits its stride, finding greens to experiment with has never been so much fun. Sure, there are the classics, such as collards and mustard greens, kale and spinach. But take a quick walk through the produce aisles and you'll see small forays the delicate mache and mizuna, spicy arugula and dandelion greens. And they're tender this time of year, tied into bunches as if caught midway between an earthbound fragility and the vertical jump of mature growth.

Pair these greens, whether subtle or assertive, with some of the heirloom dried beans and legumes that are becoming increasingly available: As spring hits its stride, marrow beans and scarlet runner beans; French fagolets and Italian cannellini; black Calypso and yellow-eye beans. Or honey standbys such as chickpeas, lentils and fava beans.

A warm salad gets its inspiration from the Southern pairing of black-eyed peas and mustard greens but takes



CRISTINA GONZALEZ/LOS ANGELES TIMES

crosswise into strips about 1 inch by 1/4 inch.
1. Large bunch mustard greens, washed, stems removed and very roughly cut (about 12 cups loosely packed)
2. Tablespoons sherry vinegar, preferably aged
4. Slices of good-quality country white bread
2 cups mache

liquor, which forms much of the soup's base.
For soup, try cranberry beans (also called borlotti beans), which retain their shape and have a velvety texture. And for a classic beans and greens matchup, add not only lacinato (curly) kale to the pot but also a handful of pretty orecchiette pasta.

Any greens, some cooked beans before you add the kale and purge them with a serious dose of smoked Spanish paprika. Spooned over the finished soup, the spicy puree adds a lovely smoky finish.
Beans and greens combination needs a touch of acidity to bring it to a true balance. The vinaigrette accentuates the contrasting elements of the salad, and a few slices of lime add a terrific dimension to the dandelion greens-lima taste, highlighting the flavors more than a simple dose of citrus would seem capable of doing. A squeeze of lemon in the soup adds a final bright note that highlights the rich smokiness and the subtler nuances of flavor.

A basket of greens, a hill of beans: With two humble components, you can triangulate a meal of dreams.

WARM SALAD OF BLACK-EYED PEAS, WILTED MUSTARD GREENS AND BACON
3 tablespoons olive oil, divided
1 medium onion, finely chopped (about 2/3 cup)
1 clove garlic, minced
Scant 1 cup (6 ounces) dried black-eyed peas
1 small dried bay leaf
2 small sprigs fresh thyme
Salt
6 ounces bacon, preferably apple wood-smoked, cut



CRISTINA GONZALEZ/LOS ANGELES TIMES

1. In a 2-quart lidded soup pot or cast-iron casserole, heat 1 tablespoon of olive oil and cook the onions and garlic over medium-low heat until softened, 8 to 10 minutes.
2. When the vegetables are soft, add the dried beans, bay leaf and thyme (and enough water to cover (1 1/2 to 2 cups). Bring to a simmer over high heat, then reduce the heat to low and cover the pot with the lid. After about 10 minutes, check the beans to make sure that there's enough water (add more if necessary; there should be enough liquid to cover) and add 3/4 teaspoon salt. Continue cooking until tender, about 20 more minutes (this might vary). Take off the heat and set aside

the beans. You should have about 3 cups of cooked beans.
3. While the beans are cooking, cook the bacon in a heavy-bottomed soup pot over low heat until the fat has rendered and the bacon is crispy. Remove the bacon with a slotted spoon and set aside; keep

See page BEANS, Page C5

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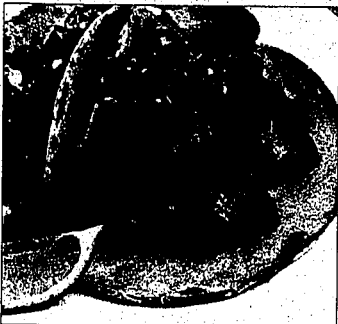
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Beans

Continued from page C4



CRISTO CHAVEZ/An Apple Tree

Wilted dandelion greens, Christmas lima beans.



CRISTO CHAVEZ/An Apple Tree

Greens have a brightness that contrasts beautifully with shell beans.

the pot on the heat.

4. In the same pot in which you cooked the bacon, over medium heat, add the mustard greens, a little at a time, stirring constantly so that they wilt. Add all the greens and stir to coat. Continue to cook over medium-low heat until the greens are wilted, dark green and very tender, about 8 to 10 minutes. Take off the heat and set aside.

5. Toast or grill the slices of bread. In a large bowl, stir together 2 tablespoons olive oil and the sherry vinegar. Add 3 cups of the cooked beans, the warm mustard greens, the bacon and the mache. Toss the salad together until combined, then divide among four plates and top with a slice of toasted bread. Serve immediately.

To time: 1 hour, 10 minutes. Servings: 4.

Each serving: 490 calories; 24 grams protein; 61 grams carbohydrates; 12 grams fiber; 16 grams fat; 4 grams saturated fat; 45 mg cholesterol; 645 mg sodium.

DANDELION GREEN AND CHRISTMAS LIMA BEAN TACOS

3 1/2 tablespoons olive oil,

divided

1 large onion, finely chopped (a generous cup)

2 cloves garlic, minced

2 cups dried Christmas lima beans

1/2 teaspoon freshly ground black pepper

Kosher salt

4 tamaños, finely chopped (about 3/4 cup)

1/2 large red onion, finely chopped (about 1 cup)

2 jalapeños, minced

1 large bunch cilantro, finely chopped (about 1/2 cup)

Juice of 2 limes, plus wedges for garnish

4 bunches dandelion greens, cleaned and roughly chopped (about 8 cups)

10 corn tortillas

1. In a 3-quart soup pot or cast-iron casserole (with a lid that fits), heat 1 1/2 tablespoons of olive oil and cook the onions and garlic over medium-low heat until softened, about 10 minutes.

2. After the vegetables are soft, add the dried beans and water to cover, about 3 cups. Bring to a simmer over high heat, then reduce the heat to low and cover the pot with the lid, stirring occasionally. After 45 minutes, add the black pepper, 1 1/2 teaspoons kosher salt and additional water if necessary to keep the

beans covered. Cover and continue to cook until the beans are soft, again stirring occasionally, another 45 minutes to 1 hour. When the beans are tender, remove from the heat and allow to cool slightly. This makes about 6 cups cooked beans.

3. While the beans are cooking, make the salsa verde. In a medium bowl, combine the chopped tomatoes, red onion, jalapeños, cilantro, 1 tablespoon olive oil, a pinch of kosher salt and the juice of 2 limes. Stir to combine and reserve. This makes about 2 cups salsa.

4. Place the remaining tablespoon of oil in a large skillet and heat over medium-high heat. Add the chopped dandelion greens to the pan with a pinch of salt and sauté, stirring frequently, until the greens are wilted, about 2 to 3 minutes. Remove from the heat and set aside.

5. Heat the tortillas over an open flame or in a griddle or sauté pan on high heat, turning them over so that both sides are hot and lightly toasted. Assemble the tacos by arranging the grilled tortilla on individual plates or on a platter. Place about 1/3 cup of beans onto each tortilla, top with about 1/4 cup-wilted greens and salsa verde to

taste. Squeeze a wedge of lime over each taco for serve with lime wedges) and serve immediately.

Total time: 2 hours, 10 minutes. Servings: 1 1/2 dozen tacos.

Each taco: 176 calories; 7 grams protein; 30 grams carbohydrates; 8 grams fiber; 4 grams fat; 1 gram saturated fat; 0 cholesterol; 96 mg sodium.

Downtown store plans wine tasting

Staff report

Downtown kitchen store Rudy's — A Cook's Paradise, plans a spring version of its "Stock Your Cellar" wine tasting from 6 to 9 p.m., April 10.

Wine vendor representatives will offer \$1,000 worth of U.S. and imported

wines, for up to 40 participants. Cost is \$40 per person. In keeping with the tasting's stock-up theme, Rudy's will offer a 10 percent discount on all wines purchased the evening of the class.

The store is at 147 Main Ave. W. in Twin Falls. To sign up: 733-5477.

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Introduce yourself to a steam oven

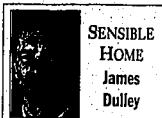
DEAR JIM: I want a healthy and efficient method to cook meals for my family. I don't like microwave ovens for most foods. How efficient are the new residential steam ovens, and do they bake as well as a regular oven? — Jan T.

DEAR JAN: Steam ovens have been used for many years by professional bakers — and restaurants because of the quality of the cooked foods and the dramatically reduced cooking time. Professional ovens, steam or conventional, often do not have the necessary safety features required for use in homes.

Nearly everyone has used a small countertop steamer for vegetables and rice. The foods cook fast without losing as many of the natural flavors and nutrients as other cooking methods. With more natural flavors, less salt and other seasonings are needed, which further enhances the health benefits.

Within the past several years, steam oven models have become available for home use. They are typically about the size of a microwave oven and are available as countertop or built-in models. The built-in models look similar to a conventional wall oven. Most models have a small water reservoir so they do not require a water line connection.

The efficiency and energy savings from using a steam oven result from the greatly



reduced cooking time compared with using a conventional oven. Roasting a large chicken in a steam oven takes about 20 minutes, compared with two hours in a conventional oven. The overall heating element wattage in a steam oven is also less than for the elements in a conventional oven.

There are additional energy savings because the entire meal (meat, vegetables and potatoes) can be made in the steam oven without the need for using separate pots on the stove top. Stovetop cooking is particularly energy inefficient because much of the heat never gets to the food. Instead, it escapes around the sides of the pot into the room air.

Since steam cooking at home is relatively new, many people don't know how to cook with it. Most of the new steam ovens have a menu of foods from which you select. The oven determines the proper cooking time and settings. Some models, such as Miele's models, have hundreds of food items stored in memory, and combinations can be selected.

If you are planning to have fish, spinach and potatoes,

select the three items. The oven prompts you to place the potatoes in the oven. After 18 minutes, it prompts you to add the fish. After nine more minutes it prompts you to add the spinach for the final three minutes.

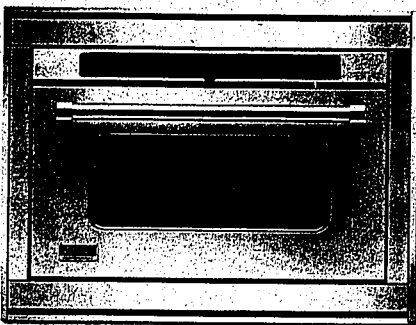
For more versatility, combination steam/convection ovens can cook even faster with both or each separately. For more browning and fat removal from foods, models which use superheated steam are available.

DEAR JIM: In a recent column on selecting a new furnace, you recommended a homeowner should have a heating load analysis done first. Is this something I can do myself, and if not, who would I contact for one? — Janet M.

DEAR JANET: It is very important to have an analysis done to determine how much heat your house actually needs. To do it properly, you must include many factors about your specific house and climate. It requires a computer program and experience, so it is difficult to do accurately yourself.

Every reputable heating and cooling contractor will do a heat load analysis before recommending a furnace. This is part of the typical furnace quotation process.

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



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Making the Most of Small Space

For gardeners everywhere, finding enough landscape to start your dream garden is often a big hurdle to clear. Unless you live on a farm or own a large amount of property, your landscape is likely more limiting than you'd prefer.

But a lack of landscape doesn't mean you can't have the lush garden you've always dreamed of. Instead, it simply means you'll have to pull a few tricks out of your gardener's cap to get the most out of the land you do have.

• **Use containers:** Container gardening has grown especially popular in recent years, as the size of most people's yards has shrunk thanks to more building throughout the country's suburban neighborhoods. Plant whatever you'd like in containers, which take up less space than a traditional garden and also

offer more flexibility, as the containers can be moved around at will. Containers can also be moved around for parties or placed at different places in the yard if you'd like your landscape to have a different look every now and then.

• **Consider the color:** Much like the paint you choose for a room can give the illusion of that room being bigger or smaller than it really is, the color of your garden can offer a similar illusion. The color blue is known for making gardens look larger than they are, so keep these cooler colors at the back of the garden to give the impression that they are more distant. Consult with a local gardening professional, be it your landscaper or a salesman at a nearby gardening supply store, for advice on which plants will best match your needs.



• **Build up, rather than out:** A raised bed for your garden won't take up as much space, but will still allow you enough room for an attractive, landscape-complementing garden. Some can even be built atop moveable structures, making them similar to container gardening with respect to their flexibility.

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B.C.

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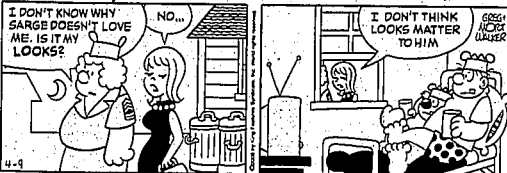


Beetle Bailey

By Mort Walker

Blondie

By Dean Young & Stan Drake

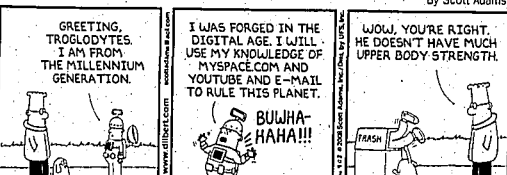


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For Better or For Worse

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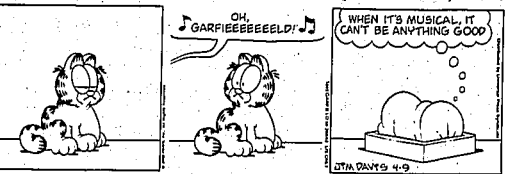


Garfield

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Hagar the Horrible

By Chris Browne

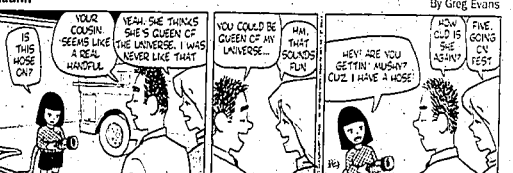


Hi and Lois

By Chance Brown

Luann

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Classic Peanuts

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Pickles

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Rose Is Rose

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Non Sequitur

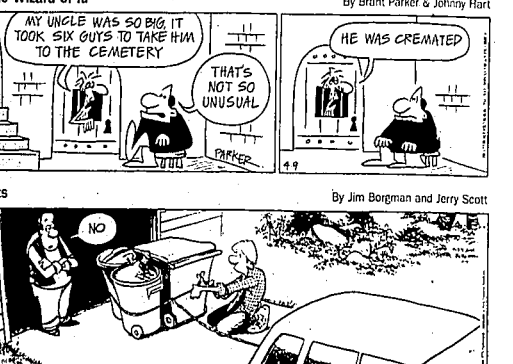
By Wiley

Dennis the Menace

By Hank Ketchum

The Wizard of Id

By Brant Parker & Johnny Hart



Dinner in 15 minutes

By Bonnie S. Benwick
The Washington Post

Danger. Will Robinson! This recipe calls for eggs and fresh, supple chicken livers — two of the USDA's top offending foods when it comes to high cholesterol content.

We have no cruel intentions here. Consider this a quick and different breakfast-for-dinner kind of dish that could be worked into a week-night every now and then. To keep the cholesterol numbers in check, we also tested two alternate versions of this recipe: one using a mix of whole eggs and original Egg Beaters, and one using Egg Beaters With Yolk. The latter product has about one-fourth the cholesterol of whole eggs and did generate a bit more flavor than the original Egg Beaters. So feel free to replace the whole eggs as you see fit.

Another warning: Between the color of the cooked liver and the addition of tomato paste, this dish is not much to look at once it's done. But it tastes rich and satisfying.

Serve with sautéed spinach or a side salad of butter lettuce, and a glass of Absolut when the mood. Adapted from "The Silver Spoon" (Phaidon, English edition 2005) and from "Cooking 1-2-3," by Rozanne Gold (Stewart, Tabori & Chang, 2003).

SCRAMBLED EGGS WITH CHICKEN LIVERS

4 to 5 servings

3 tablespoons unsalted butter

6 ounces (3/4 cup) chicken livers, trimmed of sinews and fat (if frozen, defrost completely)

Kosher salt

Freshly ground black pepper

1 tablespoon tomato paste

8 to 10 extra-large eggs, preferably at room temperature (may substitute 2 to 2 1/2 cups egg substitute)

3 to 4 stems chives, for garnish (optional)

Melt 2 tablespoons of the butter in a medium skillet over medium heat. Add the chicken livers and cook, stirring often, for 4 to 5 minutes, just until they are almost cooked through but still tender. Season with salt and pepper to taste. Add the tomato paste and mix to coat the livers; use a fork to slightly smash them (you will see a little pink inside, that's OK). Remove from the heat.

Meanwhile, fill a medium saucepan with a few inches of water and place over medium heat, regulating the heat so that the water is barely bubbling at the edges. Place the remaining 1 tablespoon of butter in a large stainless-steel bowl; set the bowl over the saucepan.

Meanwhile, break the eggs into a large bowl and beat well with a wire whisk. Use scissors to snip the chives, if using; set aside.

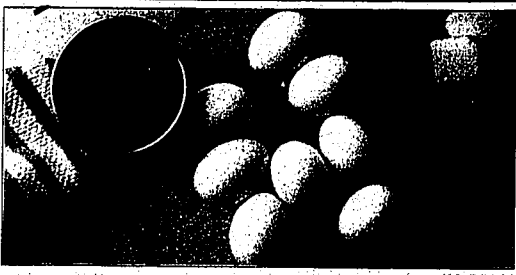
Swirl the melted butter in the bowl to coat the sides, then pour the beaten eggs into the melted butter. Reduce the heat to medium-low and cook for 5 to 7 minutes, stirring constantly with a wooden spoon or flexible spatula, until the eggs are cooked through but have a creamy texture (reduce the heat as needed to keep the eggs from cooking too quickly). If using an egg substitute,

let the eggs set for 1 to 2 minutes before stirring, and wait for 30 seconds or so between subsequent stirrings). When the eggs are creamy, and almost set, add the chicken livers and the scrapings from your skillet, folding gently to combine. Taste and adjust seasoning as needed. Remove the bowl from the saucepan and divide the mixture among individual plates. Sprinkle with the

chives, if using, and serve immediately.

Per serving (based on 5): 221 calories, 16 g protein, 1 g carbohydrates, 17 g fat, 7 g saturated fat, 474 mg cholesterol, 205 mg sodium, 0 g dietary fiber.

Per serving (using Egg Beaters Original): 151 calories, 16 g protein, 2 g carbohydrates, 9 g fat, 5 g saturated fat, 136 mg cholesterol, 201 mg sodium, 0 g dietary fiber.



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There's a lot to think about before doing work

Multi-tasking is the great private virtue of our age, praised by everyone from Bill Gates to Deepak Chopra.

But it's an illusion. Case in point: My wife and I have set before us three great tasks of summer: painting the house, rebuilding the deck and replacing the air conditioner.

DON'T ASK ME Steve Crump

All three are fast-track priorities. Like Mao Zedong said, "So many deeds cry out to be done, and always urgently. Seize the day. Seize the hour." Easy for Mao to say. He had help (1 billion fellow Chinese, whom he ordered around pretty much at his pleasure) and an unlimited budget (all the rice in China). Victoria and I have only a tool belt, a nail gun and a coupon for 10 percent off discontinued colors at Sherwin-Williams.

The deck is falling apart and the house looks as if it lost two or three falls with Hurricane Mitch. But if we set to work fixing either, or both, it will affect our ability to afford a new air conditioner.

A lesser man would seek some sort of compromise, or go to the bank for a home-improvement loan. But I have decided instead to become paralyzed by indecision.

Consider the advantages of such a strategy: The house, the deck and the air conditioner all involve hard work. Uncertainty, by contrast, demands only sitting around and wringing my hands.

Plus the fact that Victoria frequently changes her mind about which of these labors of Hercules should be done first. I get to sigh and proclaim, "Whatever you want, I want. But only when you decide what you want."

Self-improvement books are chock-full of warnings about the folly of taking on too many things at once.

The key is not to prioritize what's on your schedule, but to schedule your priorities. Stephen Covey writes.

Just so. The house, the deck and the air conditioner are all my on schedule, but I've prudently decided to make a priority of thinking about which to tackle first.

This may take awhile. There are so many pros and cons. Plus, it's not as if the Big Projects are the only things on my domestic agenda. This summer, I want, but only when you decide what you want.

There are also lawn ornaments — plastic flamingos, ceramic trolls — to be put out in the yard, and the installation of our giant new deck umbrella will take a lot of time tuning.

Besides, Victoria and I don't always see eye-to-eye about the quality of home-improvement work. I'm afraid that if, say, drop a can of paint from the top of the step-ladder onto one of their dogs, my wife will take offense and say unkind things, about my intelligence and general competence.

This, in turn, will force me to sit under the deck umbrella for quite a long time, drinking beer and napping.

How much can be accomplished doing that? Better to rethink the whole idea from the beginning before we end up with hunter-green Lhasa apso.

Perhaps I'll start by reading Mark Twain's "The Adventures of Tom Sawyer." I understand it's a book about some kid who gets his hands in paint the fence. Wonder if Tom ever got married?

Steve Crump may be reached at 208-735-3233, or scrump@magicvalley.com.

Ex-Lincoln Co. sheriff still in critical status after crash

By Cassidy Friedman
Staff writer

Former Lincoln County Sheriff Stephen Southwick remains in critical condition at Saint Alphonsus Regional Medical Center in Boise, after being thrown from his Honda motorcycle Friday evening on State Highway 24 in Lincoln County, according to a Web-log posted Monday by Southwick's family.

"Steve's condition has not changed," the family posted on the blog. "He has several C and T fractures and is still unconscious, and the doctors cannot operate until he



On the Web

For updates on former Lincoln County Sheriff Stephen Southwick, go to <http://www.stephensouthwick.blogspot.com>

is more stabilized."

Idaho State Police on Tuesday continued to investigate what caused Southwick, 62, of Dietrich, who was driving eastbound at about 6:50 p.m., to veer off the left side of the road.

He then lost control of the motorcycle, struck a barbed-wire fence and was thrown from the motor bike, an ISP press release says.

Southwick became sheriff in the early '90s and remained sheriff until 2005 when he lost his bid for re-election. Since then, he had acted as a reserve deputy for Camas County.

Southwick's wife has been with him at the Boise hospital, as well as his children, said Sgt. Josh Eggleston of the Lincoln County Sheriff's Office.

"It's just pretty much anxious right now," Eggleston said, describing the atmosphere around the sheriff's office. "As you can see on the blog, more than two years ago, Southwick lost his brother Aaron Phillip Southwick, 45, in a vehicle accident near their hometown of Dietrich."

The Times-News will continue to provide updates as information becomes available.

Cassidy Friedman may be reached at 208-735-3241 or cfriedman@magicvalley.com.

TWIN FALLS' TWINS



A group of onlookers peer over the edge of the canyon after the dedication ceremony for "The Twins," a sculpture built on a steel frame and layered with concrete, foam and polystyrene, that stands more than 13 feet high at the edge of the Snake River Canyon near the Perrine Bridge.

Artist unveils sculpture on canyon rim

By Andrea Jackson
Staff writer

Two women with flowing hair and dresses now stand 13-and-a-half feet above the lip of the Snake River Canyon.

The \$22,000 sculpture aptly named "The Twins," crafted by Coeur d'Alene-based artist David Clemens, was dedicated Tuesday before a crowd of residents encircling the art piece of entwined angelic-looking women colored to blend into the landscape.

Standing in front of the statue, second-grade students from Sawtooth Elementary School sang "Angels Watching Over Me" to the rhythm of an acoustic guitar.

Municipal funds were not used to fund Clemens' work, said Stacy Madsen, executive director of the Magic Valley Arts Council. Funding came from a \$7,000 grant from businesses, the Idaho Commission on the Arts as well as the Federation Point Partnership LLC and Ray and Nancy Nielsen.

"This is for the community," said Clemens. "It will be here for many years."

Clemens said he has been constructing public art for about seven years, with about 10 pieces in that wake. "This would be the largest," he said.

The art was selected after a national call to artists went out, Clemens said he heard about



Second-grade students from Sawtooth Elementary School gather at the base of "The Twins" after performing a song about angels Tuesday afternoon during the dedication ceremony for the statue that sits near the edge of the Snake River Canyon.

Magicvalley.com

See a video and a photo gallery of the unveiling ceremony.

in zoos and casinos, he said. Clemens said the piece will be durable through the Magic Valley climate. Built on a steel skeleton, it's layered by materials such as concrete, foam and polystyrene, he said.

Women were chosen as the angels, Clemens said, because the statue is

about "beauty and grace." Even without angelic figures, the sculpture is not overtly religious, but it may appeal to those who are spiritually sensitive, said Clemens.

The public art is the inaugural project of the "Art in Public Places Program" adopted by the Twin Falls City Council in July.

Clemens declined to say how much the statue weighs, but he said it took about six and one-half months to construct.

Andrea Jackson may be reached at 208-735-3300.

More than just a threat

Woman says she'll shoot Kimberly cop during routine stop; gun found in car

By Cassidy Friedman
Staff writer

A Kimberly police officer who stopped a car for a broken taillight Sunday evening suddenly found himself fearing for his life when a drunken passenger in the stopped car threatened to shoot him, according to a police affidavit.

After the officer called for backup, he discovered a High Standard nine-round, 22-caliber revolver partially buried underneath a shirt between the driver and passenger seat, he wrote in the affidavit.

The passenger, Wendy Nugent, was charged with aggravated assault on a police officer and misdemeanor carrying a concealed weapon while under the influence.

Officer Michael John Smith stopped the 1995 purple Buick, which was registered to Nugent, at 4:20 p.m. at 3800 N. 3500 E. When Smith approached the car he caught a powerful whiff of an open bottle of liquor from inside the car. Then he overheard Nugent say to the driver, Timothy Johnson, "I want to shoot 'em out."

Smith wrote: "I then called for backup and as I did the

Please see THREAT, Page D4

Kidnap defendant sentenced to prison

GOODING — Jose Cristobal Sarabia-Leon, of Wendell, was sent to prison for seven to 25 years on Tuesday for attempted robbery and kidnaping.

Sarabia-Leon pleaded guilty in late February to both charges.

He and Angel Dogberto Martinez-Vasquez entered 55-year-old Jose Luis Perez' home with guns, according to the affidavit. One of the state's witnesses told authorities he thought Perez owed Sarabia-Leon \$6,000. One of the suspects demanded Perez hand over a file to one of his cars. When Perez did not provide the file, they kidnaped him, beat him and then released him down the road, according to the affidavit.

Martinez-Vasquez pleaded guilty in January and was sentenced in February.

Planning and Zoning clears Lighthouse requests

By Jared S. Hopkins
Staff writer

The Twin Falls Planning and Zoning Commission on Tuesday narrowly approved a request by Lighthouse Christian Fellowship to add nighttime lighting and a public-address system to its football field, which is a few hundred yards from homes.

The 4-3 decision came after the commission amended the request to limit unaffiliated events on the field to 12 per year. Other staff recommendations are that noise levels remain under 70 decibels; the public-address system operates only between 10 a.m. and 10 p.m.; and the lights are turned off by 10 p.m.

No public testimony directly supported the same request, but commissioners said that a similar request will soon come for the new Twin Falls High School. All schools — Lighthouse is private — should be allowed to provide students with the same kind of amenities if they need city approval, they said.

"Why should we go against these people and

not allow them to have the same opportunities?" asked Commissioner Cyrus Warren.

The request will now go before the Twin Falls City Council for final approval.

School officials said the lights and public address system would be used during their five home football games and several other

Please see REQUEST, Page D4

Roger Dean White

JEROME — Roger Dean White went peacefully with his family around him, to be with his Heavenly Father on Monday, April 7, 2008.

Roger was born in Twin Falls on April 2, 1941, to Roger and Delma White. He was raised in Idaho.

Roger was born in Twin Falls on April 2, 1941, to Roger and Delma White. He was raised in Idaho and graduated from Filer High School. He attended Idaho State University, receiving his Master Carpenter degree and returned to the Magic Valley to marry his "Sweetie Pie," Lois Ann Swamton. They raised three children while living in Twin Falls and Jerome. Roger worked as a carpenter and was a loyal member of the Carpenters Local No. 1058 for Nelsen and Company, along with other local contractors.



He was finishing his apprenticeship as an electrician at the Amalgamated Sugar Company when health concerns forced him to retire. He then spent his time volunteering at Magic Valley Regional Medical Center, keeping the Pink Ladies in stitches until his second retirement in 2005.

Roger loved to tease and joke with everyone, becoming a favorite on the many cruises taken in the past three years. Roger loved his family and his animals, which were often one and the same. He always had at least one "companion" with him, even when going out to breakfast!

He is survived by his wife, Lois of Jerome; his daughter, Robyn (Rick) Steiner of Phoenix, Ariz.; his daughter, Tracee (Mike) of Jerome; his son, Jeff (Sandi) White of Beaverton, Ore.; his faithful companion, Buster the Dixie; and many four-legged

grandchildren. He also leaves behind two brothers, Larry (Kathy) White and Rex (Yvonne) White of Filer; and a sister-in-law, Juanita (Hal) Reynolds of Salem, Ore.; along with many loved nieces and nephews. He was preceded in death by his parents and his sister, Rose Marie White.

The funeral will be held at 3 p.m. Thursday, April 10, at White Mortuary, "Chapel by the Park," with a visitation for family and friends one hour prior to the service. Interment will follow at Sunset Memorial Park in Twin Falls. The family requests that memorial contributions be made in Roger's name to the Rock Creek Community Church, 262 E. Sunset, Twin Falls, ID 83301.

Please join the family in celebrating Roger's life by signing the online guest book at www.MoM.com.

SERVICES

Bernice Boyer of Twin Falls, funeral at 10 a.m. today at Reynolds Funeral Chapel, 2466 Addison Ave. E. in Twin Falls.

Anita Lea Monson Howard of Burley, funeral at 11 a.m. today at the Unity LDS 2nd Ward Chapel, 275 S. 250 N. in Burley; visitation one hour before the service today at the church (Hansen-Payne Mortuary in Burley).

Tadahshi Abo of Heyburn, funeral at 11 a.m. today at the Rupert United Methodist Church, 605 H St.; visitation from 10 to 10:45 a.m. today at the church (Rasmussen Funeral Home in Burley).

Doris (Lucille) Leshar of Gooding and formerly of

Caldwell, graveside service at 11 a.m. today at the Hillcrest Memorial Gardens Caldwell, (Haltiff Funeral Chapel in Caldwell).

Laura G. Howell Wade of Gooding, memorial service at 11 a.m. today at the Gooding First Christian Church, 304 Fourth Ave. W. (Denary Funeral Service, Gooding Chapel).

Fern Marie Delaney of Twin Falls, rosary at 1 p.m. today at White Mortuary in Twin Falls; graveside service follows at the Filer Cemetery.

Elsa Beatrice Ostermeyer of Jerome, memorial service at 2 p.m. today at Our Savior Lutheran Church in Twin Falls. (Hove-Robertson Funeral Chapel in Jerome).

Vera LaRue Smith Hawkins of Rupert, funeral at 1 p.m. Thursday at the Rupert West LDS Stake Center, 36 S. 100 W. in Rupert; visitation from 6 to 8 p.m. today at Rasmussen Funeral Home, 1350 E. 16th St. in Burley; and noon to 12:45 p.m. Thursday at the church.

Stasha Eyre of Rupert, funeral at 6 p.m. Thursday at the Christian Center Assembly of God, 317 W. 27th St. in Burley (Hansen Mortuary in Rupert Chapel).

Oleva Marian Borgogno of Twin Falls, memorial service at 3 p.m. Saturday at the Kingdom Hall of Jehovah's Witnesses, 101 N. Bliss in Wendell (Paik's Magic Valley Funeral Home in Twin Falls).

5TH DISTRICT COURT NEWS

Twin Falls County

ARRAIGNMENTS (APRIL 7)
Wendy L. Nugent, 47, Sterling; aggravated assault on a police officer; no plea entered; private counsel; preliminary hearing set for April 18; posted bond; carry concealed weapon while under the influence; pleaded innocent; private counsel; pretrial hearing set for April 29; posted bond.
Hector J. Salinas, 29, Buhl; possession of a controlled substance; no plea entered; public defender appointed; preliminary hearing set for April 16; \$500 bond; driving without a license; pleaded innocent; public defender appointed; pretrial hearing set for April 29; \$100 bond.
Monica O. Mendez, 36, Twin Falls; failure to appear past trial; pleaded innocent; public defender appointed; pretrial hearing set for April 29; \$1,000 bond; possession of drug paraphernalia; pleaded innocent; public defender appointed; pretrial

hearing set for April 29; released on own recognizance.
April L. Jones, 27, Twin Falls; possession of a controlled substance; no plea entered; public defender appointed; preliminary hearing set for April 18; posted bond; possession of a controlled substance; possession of drug paraphernalia; pleaded innocent; public defender appointed; pretrial hearing set for April 29; posted bond.
Marshall Soto, 27, Twin Falls; domestic battery; pleaded innocent; public defender appointed; pretrial hearing set for April 29; \$100 bond.
Meredith Price, 24, Twin Falls; battery; pleaded innocent; public defender appointed; pretrial hearing set for April 29; released on own recognizance.
Gary W. Carlin, 57, Kimberly; reckless driving; two counts disturbing the peace; staying in the second grade; pleaded innocent; public defender appointed; pretrial hearing set for April 29; released on own recognizance.

own recognizance.
James L. Hutchison, 62, Twin Falls; battery; pleaded innocent; public defender appointed; pretrial hearing set for April 29; released on own recognizance.
Jason B. Gruber, 44, Twin Falls; battery; pleaded innocent; public defender appointed; pretrial hearing set for April 29; released on own recognizance.
James W. Homer, 41, Twin Falls; domestic battery; pleaded innocent; public defender appointed; pretrial hearing set for April 29; released on own recognizance.
Thomas D. Caye, 49, Twin Falls; possession of a controlled substance; no plea entered; public defender appointed; preliminary hearing set for April 18; \$10,000 bond.
Sandra R. Byrington, 27, Halley; attempt to obtain a controlled substance by fraud or deception; no plea entered; public defender appointed; preliminary hearing set for April 18; posted bond.

Jerome woman celebrates 90th birthday

JEROME — Emily Williams of Jerome will be honored at an open house for her 90th birthday from 2 to 4 p.m. Saturday at her home, 207 S. 200 W., Jerome.

Williams was born April 9, 1918, in Manard, Idaho. She married Gail W. Williams in

Fort Lewis, Wash., on March 7, 1942. She has lived in Jerome for 62 years where she and Gail had a dairy and farmed.

Children include David Williams of Kipling, Wash.; Mavis (Victor) Smith, Twin Falls; Rita (Jim) Westover, Glendale, Ariz.; Kirt (Janis)

Williams, Terreton; Kent (Kathy) Williams, Jerome; and Alan (Becky) Williams, Orem, Utah. She has 31 grandchildren and 53 great-grandchildren.



Williams

FREE Kidney Screening

Saturday, April 19, 2008
St. Luke's Downtown Campus
660 East Shoshone Street
Twin Falls

8:00 a.m. - 12:00 noon

Do you, your parents or siblings have diabetes or high blood pressure?

Or does anyone in your family have kidney disease?

If you answered YES to either question, you are at risk for kidney disease.

Sponsored by:
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and St. Luke's Magic Valley



Wellness Watch

April 16 is National Healthcare Decisions Day

St. Luke's Magic Valley is joining a national effort to raise awareness of advance directives and other health care decisions. Look for our information booth in the Main Entrance waiting area. For more information, call 737-2501. Wednesday, April 16, 10:30am-4:30pm St. Luke's Magic Valley

15th Annual National Bereavement Teleconference, "Living With Grief": Children and Adolescents

Health care professionals, educators, clergy, and others are encouraged to attend this educational program, sponsored by St. Luke's Home Care and Hospice and Hospice Foundation of America. CEUs are available. Seating is limited and pre-registration is required. Call 732-3370 for details. Wednesday, April 16, 11:30am-2pm St. Luke's Magic Valley Sage Room

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, April 9, Thursday, April 12, and Tuesday, April 29, 6:30-9pm St. Luke's Magic Valley Downtown Campus Lobby 660 Shoshone Street East

Prepared Childbirth Course

A series of five classes designed to prepare expectant mothers and their support person for labor and childbirth. Pre-registration required, call 732-3148. \$60. Thursdays, April 10-May 8, 6:30-9pm St. Luke's Magic Valley 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. No registration required. Free. Wednesday, April 23, 6:30-9pm St. Luke's Magic Valley Downtown Campus Lobby 660 Shoshone Street East

Healthy Living/Screenings

Weight Management for Diabetes

A registered and licensed dietitian and certified ADA consultant in weight management conducts the classes. Pre-registration required, call 736-6218 or email healthersh@mmvc.org. Fee: \$100. Thursdays, April 10 - June 12, 7-8:30 pm Genoa Building, Suite A., 746 N. College Road

Heartsaver CPR & AED Classes

This class offers infant, child, and adult CPR, and AED. Pre-registration required, call 737-2007. \$36 Thursday, April 10, 6-10pm St. Luke's Education Center, Sage Room 588 Addison Avenue West

Asthma Education Classes

Monthly education for people with asthma and their families and caregivers. Thursday, April 17, 6-7pm St. Luke's Education Center, Sage Room 588 Addison Avenue West

Heartsaver First Aid/CPR and AED Classes

Classroom and hands-on practice in emergency procedures for mouth-to-mouth resuscitation, chest compression, and choking. Call 737-2007. \$50 Saturday, April 26, 8am-1pm St. Luke's Education Center, Sage Room 588 Addison Avenue West

Support Groups

Brain Injury Support Group

Tuesday, April 15, 6:30-8pm St. Luke's Idaho Elks Rehabilitation Services 560 Shoup Avenue West, Doctor's Park Complex

Diabetes Support Group

Tuesday, April 15, 7 pm South Central District Health 1020 Washington Street North

Living through Cancer Support Group

Wednesday, April 16, 6:30pm, St. Luke's MSTI

Breast Cancer Support Group

Monday, April 28, 7pm, St. Luke's MSTI

Celiac Support Group

Tuesday, April 29, 6pm St. Luke's Magic Valley, Doctor's Meeting Room

If you require special accommodations, call 737-2166 or TDD 737-2986. Servicio de interpretacion disponible, por favor comuniquese con Melenia Rodriguez Coordinadora de numero 737-2163. www.stlukeonline.org



Call 800-869-5277 for an appointment.



National Kidney Foundation of Utah and Idaho,
St. Luke's Nephrology,
Nagral Narasimhan, MD,
and St. Luke's Magic Valley

COMMUNITY NEWS

Scout to receive Eagle award

Michael Lee Streeter, 17-year-old son of Mark and Connie Streeter of Sublett, will receive his Eagle Scout Award at a Court of Honor to be held at 7 p.m. Friday at the Malta LDS chapel.

He has completed 22 merit badges. For his Eagle project he repaired and repainted the ballpark bleachers. The project took 80 hours to complete. He was assisted by Stan Collins, Charles Rogers, Ganh Steed, Jonathan Harper, Rheht Harris, Todd Zollinger, Andrew Gilbert, Cade Powers, Mark Streeter, Connie Streeter and Sean Streeter.

He is a member of Troop 17 and his leader is Carl Steed.

Michael is a senior at Raft River High School. He is a

member of the National Honor Society and plays on the varsity basketball team and golf team.

Albion woman to turn 100

ALBION — Hattie Smyer, from the Albion Valley, will be honored at an open house for her 100th birthday from 2 to 4 p.m. Saturday at the Albion Grange Hall, 110 W. North St. in Albion.

The family requests no gifts.

Smyer, daughter of Benjamin and Verdie Rutledge Miller Smyer, was born on Inver Marsh Creek in the Albion Valley April 14,



Smyer

1908. She married Ernest Smyer in October 1932; he passed away in 1978. She has lived in Albion nearly all her life, moving to the Valley Vista Care Center in Rupert 20 months ago.

The open house will be hosted by her two sons, Norman (DeLares) of Delco and Bernice of Albion. She has eight grandchildren, 30 great-grandchildren and one great-great-granddaughter.

Wolfs celebrating 60th anniversary

John and JoAnn Wolf of Hazelton will be honored for their 60th wedding anniversary at an open house from 1 to 4 p.m. Saturday at 1629 Brookfield Court, Twin Falls.

They request no gifts.

Threat

Continued from page D1

female said, "I'll (expletive) shoot 'em." I backed up to my patrol unit fearing that bodily harm was imminent, then moved to the rear of the vehicle for concealment and to put distance between myself and the threat and waited for county units to arrive."

Johnson fell over twice while trying to walk the line in a sobriety test and blew .24 Blood Alcohol Content — three times the legal drinking level, Smith wrote. Smith cited Johnson with driving under the influence and with an open container.

Nigent was charged in

court Monday and posted a \$10,000 bond.

Her preliminary hearing is scheduled for April 18.

Interstate Amusement Inc.

- MOVIES April 7 to 10, 2008
- Ophelme Theatre (at Market & Taylor)
 - Angels in the Sky 7:00-9:30
 - The Ruins 7:00-9:30
 - Jerome Cinema 4
 - At 11:00am - 1:00pm
 - Drillbit Taylor 7:00-9:15
 - Nip/Tuck 7:00-9:15
 - Horton Hears a Who 7:30-9:30
 - Supersize Me 7:30-9:30
 - Odysey 6 Theatre
 - At 11:00am - 1:00pm
 - Vanquish Front 7:30-9:45
 - Jump 7:30-9:45
 - Other Boleyn Girl 7:30-9:45
 - Bella 7:30-9:45
 - Shutter 7:30-9:45
 - Twenty One 7:30-9:30
 - Twin Cinema 12
 - At 11:00am - 1:00pm
 - Foot's Gold 7:30-9:45
 - The Bucket List 7:30-9:45
 - Jump 7:30-9:45
 - National Treasure 2 7:30-9:45
 - Penelope 7:30-9:45
 - Drillbit Taylor 7:00-9:15
 - College Road Trip 7:30-9:45
 - The Spiderwick Chronicles 7:30-9:45
 - 10000 B.C. 7:00-9:15
 - Supersize Me 7:30-9:30
 - Leatherheads 7:30-9:30
 - Horton Hears a Who 7:30-9:45

Request

Continued from page D1

times for other athletic events or community functions.

Those in opposition said, the neighbors were being neglected. When the commission approved amending a planned unit development for the fellowship more than a year ago — giving the go-ahead for the joint church and school to do their construction — the lights and PA system were dropped when residents voiced opposition.

"What I have to think about is that the neighbors were there before Lighthouse was built," said Commissioner Karen Stroder. "They were there before the church and school were there."

The residents who spoke out against the changes were generally supportive of the school and church, as well as the football field being where

it is, but expressed concern that the lights would be too strong, the noise too loud and the city too lax on enforcing the rules if problems arise.

"If the door is open a little bit it can be opened a lot more," said Travis Pierce, who lives nearby.

But school officials said the changes will allow the school to grow and provide an area for the middle community events, but also allow them to play games at the same time as other schools and increase their revenue.

"We're a church. Our desire is for our neighbors to come in and be welcomed," said Ron Heath, church administrator. "There is no reason that we want to be at odds with our neighbors."

Jared S. Hopkins may be reached at 208-735-3204 or jhopkins@magicvalley.com.

Franklin Five

WHAT ARE YOU WAITING FOR?

300,000 300,000 300,000 300,000 300,000 300,000 300,000 300,000 300,000 300,000

BEGINNING APRIL 6

\$500 CASH PRIZES!

Every Sunday, Monday and Tuesday

With the help of

1049 1048 1047 1046 1045 1044

FORT HALL CASINO

WE WON BIG IN THE March 17th LUCKY LOOT DRAWING!

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The Fort Hall Casino reserves the right to cancel and/or alter any of their promotions at any time without notice.

www.magicvalley.com

Auction CALENDAR

Through April 24

SATURDAY, APR. 12, 10:00am
Public Auto Auction, Twin Falls
Cars • Trailers • Boats • Trucks
Equipment • Pickups • Trucks
Phone 734-2548 • Fax 735-8765

HUNTS AUTO AUCTION
SATURDAY, APR. 12, 9:55am
Bankruptcy, Auto & Community,
Pocatello • Vehicles • ATVs
Farm • Collectibles • Real Est.
Times-News Ad: 4-10

PRIME TIME AUCTION
www.primetimeauctions.com

SATURDAY, APR. 12, 11:00am
Chuck & Cammy Benedict, Bull
Construction Tanks & Miles
Building, Construction Items
Times-News Ad: 4-10

MASTERS AUCTION
www.mastersauction.com

SATURDAY, APR. 12, 1:00pm
Auction, Twin Falls
Furniture • Appliances • Tools
Collectibles • Garden Items
Phone 734-2548 • Fax 735-8765

HURY BROS. AUCTIONS

SUNDAY, APR. 13, 1:00pm
Debby Godard, Twin Falls

POSTPONED
734-2548 • 735-8765

MASTERS AUCTION
www.mastersauction.com

MONDAY, APR. 14, 6:00pm
General Merchandise, Twin Falls
Furniture • Household • Tools
Collectibles • Garage/Storage Vehicles
734-1635 • 731-4567

IDaho AUCTION BARN
www.auctionidaho.com

For more information, click Auctions on www.magicvalley.com
AUCTION SALES REP: Jill Holton, 735-3222 • jholton@magicvalley.com

WITH ZIONS BANK BEHIND YOUR BUSINESS, IT'S LIKE HAVING 2,700 ADDITIONAL EMPLOYEES.

Your name may not be on our building, but the fact of the matter is, we work for you. And it's our job to make sure your business thrives the way you want it to. Which is why our relationship is so important. As we learn more about your needs, we can offer financial advice to make things easier for you. Through services like our introductory financial review, we can determine new ways to improve your bottom line. Because your continued success is our number one priority.

We'll be contacting you soon to set up a meeting to see how we can help your business grow. Or call us now.

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WE HAVEN'T FORGOTTEN WHO KEEPS US IN BUSINESS.

Stocks fall after earnings, Fed minutes

(AP) Wall Street retreated Tuesday after aluminum producer Alcoa Inc. and chip maker Advanced Micro Devices Inc. issued disappointing reports and the Fed's volved concerns about a slumping economy.

Dow Jones Industrials	-35.99	Nasdaq Composite	-16.07	Standard & Poor's 500	-7.00	Russell 2000	-0.78
	12,576.44		2,346.76		1,365.54		711.92

For a complete stock listing, go to magicvalley.com

BUSINESS

TIMES-NEWS • BUSINESS EDITOR JOSHUA PALMER: 735-3231 JPALMER@MAGICVALLEY.COM

ENDUC
 ZENOO

INSIDE:
 Test your puzzling skills with today's jumble. E8

E
 WEDNESDAY
 APRIL 9, 2008

INSIDE: Mutual funds, stocks, commodities, E2 | Classifieds, E3-12 | Sudoku, E5 | Bridge, E9 | Service Directory, E10 | Crossword, E11

BUSINESS BRIEFS MAGIC VALLEY

CSI to offer classes on building portfolios

The Community Education Center at the College of Southern Idaho will offer the class "Building Your Financial Portfolio on \$25 a Month (or less)" on April 22 from 6 to 9:00 p.m. in Shields 103.

The cost is \$39 and the instructor is Bobbi Christensen. The non-credit course number is MFIN 002 C01.

For more information or to register, call 208-732-6442 or register online at www.csi.edu/communityed.

Sales of existing homes hold steady in February

Sales of existing homes increased slightly in most of south-central Idaho, according to the Intermountain Multiple Listing Service.

Twin Falls County reported 47 homes sold in February compared to 46 during the same month the previous year. Sales in Jerome County declined more than 50 percent to eight homes sold in February. Cassia County reported an increase of one additional home sold this year compared to last.

Most counties reported that existing homes are spending fewer days on the market compared to last year.

WASHINGTON

Growth in consumer borrowing slows

WASHINGTON — The Federal Reserve reported Monday that consumer borrowing rose at an annual rate of 2.4 percent in February, just half of the 4.9 percent increase in January.

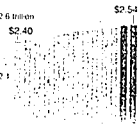
The slowdown reflected much weaker demand for auto loans and other type of non-revolving credit, which rose at a rate of 0.4 percent in February, much lower than the 3.6 percent growth rate in January.

Credit card debt rose at a 5.9 percent rate as consumers have been moving to put more of their purchases on their credit cards as banks have tightened up on lending standards for home equity loans in response to the deepening credit crisis.

Buy now, pay later

Consumer credit debt in February rose \$5.2 billion to \$251 billion.

Outstanding consumer debt



SOURCE: Federal Reserve

— from staff and wire reports

Tracking scrap

By Joshua Palmer
 Staff writer

Samuel "Sammy" Salazar, a seasonal farm worker, supplements his winter income by taking old car parts, appliances and other metal objects off of peoples' hands.

He is one of an estimated hundred or more scrap metal scavengers in south-central Idaho who find unwanted steel, aluminum and copper, and then turn it over to a local recycling company for a small profit.

Idaho officials want to track scrap metal collectors as the price of scrap metal rises, along with the number of

thefts of the high-priced commodity.

The Idaho Legislature modified an existing law last month that requires scrap recyclers, such as Pacific Steel & Recycling in Twin Falls, to record driver's license and license plate numbers of vehicles transporting scrap metal with a value of \$10 or more.

The revision is intended to deter theft of scrap metal, which is becoming more common as prices for the commodity increase. According to the law, all receipts and records of scrap metal deliveries must be made available to police upon request.

Please see SCRAP, Page E2.



Scrap metal is separated at Pacific Steel & Recycling in Twin Falls.

Photo by JEFF HANSEN

Recession & sports



New York Mets fans look skyward for a fly-over at the end of the national anthem on Opening Day before Major League Baseball action against the Philadelphia Phillies April 1 at Shea Stadium in New York. Amid the talk of bank bailouts and slumping housing prices, the sports world chugs along — not quite oblivious, but not as anxious as some other industries, either.

Potential recession not likely to throw sports industry for a loss

By Rachel Cohen
 Associated Press writer

NEW YORK — A sports fan faced with rising mortgage payments and a sagging stock portfolio might think twice about buying a ticket to a game.

But the reality of sports business is this: Those concerns don't matter much to the bottom lines of major league teams.

Amid the talk of bank bailouts and slumping housing prices, the sports world chugs along — not quite oblivious, but not as anxious as some other industries, either.

"We are concerned, as I'm sure all businesses are during a recession," NBA deputy commissioner Adam Silver said. "I'm not prepared to say we're recession-proof. I think to an extent we're recession-resistant, though."

Analysts who follow sports leagues agree.

"The big ones really do have an aura of being somewhat detached from short-term economic swings," said George Van Horn of IBISWorld, which

evaluates a wide range of industries. During the 2001 recession, he said, the sports business continued to grow, just at a slower rate.

One main reason is that the major sports leagues derive so much revenue from long-term television contracts, which guarantee stable income.

TV also plays into the equation in another way. Let's say many fans, feeling a crunch on their discretionary income, start attending fewer games. But they still care deeply about their teams, meaning they watch more of the action on TV. Higher ratings can mean more money for the leagues.

"Even if they don't go to games, they're still consuming it," said David Carter, executive director of the University of Southern California's Sports Business Institute.

And history shows that economic downturns don't seem to drain fans' passion, no matter what happens to their pocketbooks.

"In some cases, that fandom is a sanctuary during difficult times," Silver said.

Representatives for Ticketmaster and StubHub said the companies have not noticed any decrease in ticket sales yet. Carter predicted that if sports leagues feel the pinch from a recession, it will be because of spending cuts by corporations — whose money they've become more reliant on than that of individual fans.

"The guy in the seat is less significant than 20 years ago," Van Horn said. Season tickets have a greater impact

Please see SPORTS, Page E2

"In some cases, that fandom is a sanctuary during difficult times."

— Adam Silver, NBA deputy commissioner

Corn or soy?

Dept. of Ag forecasts soybean growth, but farmers consider more corn

By David Mercer
 Associated Press writer

CHAMPAIGN, Ill. — A few days before the U.S. Department of Agriculture released its estimate of how much corn, soybeans and other crops farmers will plant this year, Larry Gleason was getting ready to do what the forecasters were betting he wouldn't.

Plant more corn. The USDA said last week that it expects American farmers to cut back on corn this year in favor of soybeans. But soybean prices dropped sharply in the days before the projection was released.

Before the price drop, Gleason planned to do what the USDA said he

Please see CORN, Page E2



Central Illinois corn and soybean farmer Larry Gleason inspects one of his tractors on his farm in Elkhart, Ill. The U.S. Department of Agriculture expects Illinois farmers to plant less corn this spring and more soybeans, following a national trend, but soybean prices have dropped sharply the past few weeks, making corn more profitable.

Do I lose my frequent flyer miles if my airline goes under?

Q: What can I do if I have frequent flyer miles on an airline that ceases operation?

A: With the recent bankruptcy filings from ATA Airlines, Aloha Airlines and Skybus Airlines some travelers might be wondering what

would happen if a carrier they rely on goes under. While analysts don't seem to think major airlines are likely to falter, seeing three bankruptcies in as many weeks might cause some travelers to become concerned for the miles they've earned.

GOOD QUESTION Tim Pradis

The short answer is that when airlines halt operations rather than just reorganize, the miles would likely disap-

pear as quickly as a jet's vapor trail. But that doesn't necessarily mean starting over for all travelers.

In rare cases other airlines will step in to honor miles, though that's less likely to occur in bankruptcies of smaller airlines focused on

vacationers, said Terry Trippler at TripplerTravel.com in Minneapolis.

"There is a possibility that there may be some other airline that may carry your business. Given the current climate I sort of doubt it," he said.

Trippler noted that planes are already crowded and that airlines are getting pinched by high jet fuel costs so carriers aren't likely in a generous mood.

But observers say frequent

Please see QUESTION, Page E2

STOCKS OF LOCAL INTEREST

Con Agra	24.49	▼ .21	Dell Inc.	19	▼ .23	Idacorp	32.77	▲ .32
Lithia Mo.	10.03	▲ .11	Micron	6.54	▼ .15	Supervalu	30.64	▼ .33

COMMODITIES

For more see page E2

Live cattle	87.87	—	May Oil	108.50	▼ .59
Apr. gold	914.0	▼ 8.7	Apr. Silver	17.67	▼ .41

Today in business No financial reports expected.

MUTUAL FUNDS

Table listing various mutual funds with columns for Name, Investment, Assets, and other financial metrics.

COMMODITIES REPORT

Table listing commodity prices for various futures contracts, including grains, oil, and metals.

NYSE

Table showing NYSE market activity, including most active stocks and gainers.

AMEX

Table showing AMEX market activity, including most active stocks and gainers.

NASDAQ

Table showing NASDAQ market activity, including most active stocks and gainers.

MARKET SUMMARY

Summary table of market indices including Dow Jones, S&P 500, and various sector indices.

STOCKS OF LOCAL INTEREST

Table listing local stocks such as Kaman, Argon, and others with their current prices.

DIARY

Table listing dairy products and their prices.

INDEXES

Table listing various market indices and their values.

LOSERS

Table listing stocks that have decreased in value.

DIARY

Table listing dairy products and their prices.

LOSERS

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Table listing dairy products and their prices.

LOSERS

Table listing stocks that have decreased in value.

DIARY

Table listing dairy products and their prices.

LOSERS

Table listing stocks that have decreased in value.

HOW TO READ THE MARKET REPORT

Explanatory text for the market report, detailing how to interpret stock symbols, abbreviations, and market data.

Corn

Continued from page E1. Illinois agricultural economist professor Darrell Good explains the current state of the corn market.

Question

Continued from page E1. A reader asks about the best way to travel with a dog, and the author provides advice.

Sports

Continued from page E1. Discussion of the sports business, including ticket prices and stadium revenue.

Scrap

Continued from page E1. A story about a man who has collected scrap metal for years and his plans to sell it.

When You're Serious About Investing...

Advertisement for investment services, highlighting the expertise of Nina Barnes Clontz.

Advertisement for investment services, featuring contact information for Nina Barnes Clontz and her firm.

Legal, Legal, Legal

NOTICE OF TRUSTEES SALE... Loan No. 200118927...

ACCORDING TO THE OFFICIAL PLAT THEREOF RECORDED IN BOOK 2 OF PLATS, page 7...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: April 9, 16, 23 and 30, 2008

NOTICE OF TRUSTEES SALE... T.S. No. ID-130769-C...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: April 9, 16, 23 and 30, 2008

NOTICE OF TRUSTEES SALE... T.S. No. ID-131198-C...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: April 9, 16, 23 and 30, 2008

REQUEST FOR BIDS... PAPER FOR 2008-2009 SCHOOL YEAR...

NOTICE OF TRUSTEES SALE... DEED OF TRUST... DEED OF TRUST...

PUBLISH: Minsk County News April 2, 9, 2008

NOTICE OF TRUSTEES SALE... DEED OF TRUST...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: March 19, 26, April 2 and 9, 2008

NOTICE OF TRUSTEES SALE... DEED OF TRUST...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: March 19, 26, April 2 and 9, 2008

NOTICE OF TRUSTEES SALE... DEED OF TRUST...

DEED OF TRUST... NOTICE OF TRUSTEES SALE... DEED OF TRUST...

PUBLISH: March 19, 26, April 2 and 9, 2008

PUBLIC NOTICE... Actions planned and taken by your government are contained in public notices...

IMPORTANT... Please address all legal advertising to...

Deadline for legal ads is 3 days prior to publication...

AVISO FINAL DEL PLAZO PARA REGISTRAR... DECLARACION DE CANDIDATURA...

DA AVISO POR ESTE MEDIO: Que se levanta caba una eleccion el 20 de Mayo, 2008...

Algunos personas legalmente calificadas a ocupar el puesto de comisionario de escuela del distrito unido de Mindoka U.S. No. 331...

Los nombres para declaracion de candidatura se encuentran en la oficina central del distrito...

Fecha de este aviso es 2 de Abril, 2008.

By Betty Miller, Board of Trustees, Clerk

NOTICE OF DEADLINE FOR FILING DECLARATION OF CANDIDATURE...

DECLARATION OF CANDIDATURE FOR TRUSTEE ELECTION JOINT SCHOOL DISTRICT NO. 331...

NOTICE IS HEREBY GIVEN THAT an election shall be held on Tuesday, May 20, 2008...

Persons seeking election to the position of Trustee for Zone #3 and Zone #5 shall be subject to the provisions of this notice.

Declarations of Candidature forms are available at the School District Office...

Dated this 2nd day of April, 2008

By Betty Miller, Board of Trustees, Clerk

THE FAMILY CHAIRS... By Bill Reardon

1. Mindoka County Courthouse 2. Rupert City Office, Rupert 3. Snake River Office, Rupert 4. Shoshone Office, Shoshone 5. Shoshone Office, North Rupert

113 Child Care Services... RELIABLE and AFFORDABLE in-home day care...

113 Child Care Services... Certified Nurses! I do home health care...

113 Child Care Services... Child Care Services... 322 Taylor Street West Kimberly, Idaho 83401

ICCP Child Care has P/F openings, meals, snacks, 1:1 ratio...

113 Child Care Services... Child Care Services...

"I need a MOUNTAIN tricycle, Daddy!"

ANNOUNCEMENTS... EMPLOYMENT... 50 Legal, 101-Legal, 102-Cards of Thanks, 103-Referrals, 104-Customer Service, 105-Social Notices, 107-Preparation Attorneys, 109-Professional Service, 109-Health Services, 111-Entertainment Services, 113-Calendar Services, 114-Multiethnic Services, 115-Community Events

101 Lost and Found... FOUND: car, color, Section orange, white chest, white paws...

101 PUBLIC SERVICE MESSAGE... Federal Information System

102 Clerical... FOUND: young cat, female, shagwag tabby...

102 Clerical... LOST: Dog, mixed breed, black and white...

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102 Clerical... LOST: Dog, mixed breed, black and white...

Construction

CONSTRUCTION - Framing wanted. Must have tools & transportation.

CONSTRUCTION - Immediate opening for Experienced Directional bore operator.

CONSTRUCTION - Wanted Experienced Truck and Heavy Equipment Operators.

Health Insurance, retirement and paid vacations after working period.

DRYWALL424644 - Journeyman Hangars and Steel Erection.

Sumrise Express 1-800-635-0825 - COMPANY DRIVERS Owner/Operators (New Hires)

DRIVERS - DRIVERS & MATERIAL HANDLERS (CLASS A) Pacific Supply Twin Falls, seeks talented & energetic Class A or B CDL Drivers.

General Team - Selling Teamsters since 1922

Chevrolet Pontiac GMC - Sales: Sales-Consultant Back Up Finance & Insurance & Team Leaders

CUSTOMER SERVICE - Times-News magievally.com - The Times-News has an opening in our Customer Care Department.

Dairy

DAIRY - Dairy seeks a Manager/Herdsman Responsibilities include overseeing and improving herd health feeding and milking.

DRIVER - Driver/Saleman Class B CDL required Salary plus commission paid weekly.

DRIVER - Caxedo Dairy work Apply in person 162 W 400 N Jerome.

DRIVER - Class A Driver to haul farm machinery.

DRIVER - Looking for a PT job working mornings & all season?

High Desert Milk - High Desert Milk is seeking experienced CDL truck drivers.

Administrative Assistant - Full Time, Excellent Verbal/Written/Communication skills, General Administrative, Receptionist, Book keeping, Word processing, 4- yrs.

High Desert Milk - High Desert Milk is seeking experienced CDL truck drivers.

High Desert Milk - High Desert Milk is seeking experienced CDL truck drivers.

Facilities Manager - Opportunity for a high-energy, self-motivated individual. Position is hands-on and responsible for the preventive maintenance, repairs and upkeep of all facilities & properties.

Drivers

DRIVERS - A CDL Drivers needed. Cattle experience a plus.

DRIVER - Truck Driver/ Mechanic, Full CDL for majority day tips + mechanic work.

DRIVERS - Hiring over the road Drivers 2 years experience preferred.

DRIVERS - Local drivers for the Bully/Rupert and Magic Valley areas.

CLASSIFIEDS

It pays to read the classifieds. Call The Times-News to place your ad.

DRIVERS - DRIVERS & MATERIAL HANDLERS (CLASS A) Pacific Supply Twin Falls, seeks talented & energetic Class A or B CDL Drivers.

High Desert Milk - High Desert Milk is seeking experienced CDL truck drivers.

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High Desert Milk - High Desert Milk is seeking experienced CDL truck drivers.

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Facilities Manager - Opportunity for a high-energy, self-motivated individual. Position is hands-on and responsible for the preventive maintenance, repairs and upkeep of all facilities & properties.

Education

EDUCATION - Bull School District is accepting applications for an Elementary Special Education Teacher.

EDUCATION - The Valley School District #222 is seeking a Highly qualified candidate with recent successful experiences as an educator.

EDUCATION - The school district is accepting applications for a High School Mathematics Teacher.

EDUCATION - Health School District, #416 has classified an equal opportunity opening in a District Office.

CLASSIFIEDS

It pays to read the classifieds. Call The Times-News to place your ad.

DRIVERS - DRIVERS & MATERIAL HANDLERS (CLASS A) Pacific Supply Twin Falls, seeks talented & energetic Class A or B CDL Drivers.

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Facilities Manager - Opportunity for a high-energy, self-motivated individual. Position is hands-on and responsible for the preventive maintenance, repairs and upkeep of all facilities & properties.

General

GENERAL - Kimbly Nurseries is now hiring for: Lawn Care, Lawn Maintenance Service Tech, for Service and Installation.

GENERAL - DISC 'AVERY' Twin Falls is seeking an experienced Professional Buyer and Swing Shift Positions Available.

GENERAL - No Sales Involved! -Beats Pay to \$11.00 an Hour!

GENERAL - Please apply at 940 Meadows Dr #1

CLASSIFIEDS

It pays to read the classifieds. Call The Times-News to place your ad.

DRIVERS - DRIVERS & MATERIAL HANDLERS (CLASS A) Pacific Supply Twin Falls, seeks talented & energetic Class A or B CDL Drivers.

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Facilities Manager - Opportunity for a high-energy, self-motivated individual. Position is hands-on and responsible for the preventive maintenance, repairs and upkeep of all facilities & properties.

General

GENERAL - Receptionist/Office Assistant - We are hiring Thursday, Friday, Saturday, No experience necessary.

GENERAL - Simplix Glowr Solutions is filling a full time position in their Jerome, Idaho location.

GENERAL - The City of Gooding has opening for seasonal Dish Rider.

GENERAL - General Maintenance/Parts Clerk needed for long haul trucking company.

CLASSIFIEDS

It pays to read the classifieds. Call The Times-News to place your ad.

DRIVERS - DRIVERS & MATERIAL HANDLERS (CLASS A) Pacific Supply Twin Falls, seeks talented & energetic Class A or B CDL Drivers.

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Sunbridge - into a great new job at Sunbridge - RNs Part-time Day or Night CNAs & NAs NOC Shift - Full-time & Part-time

Magie Valley Media - Career Opportunities and Advancement available in the following areas: Production, Building Maintenance, Operations, Fork Lift, Administrative Assistant

216 Trades
Experienced Journeyman Electrician needed immediately. Call 734-7890

FINANCIAL
 Mortgage opportunities
 304. Westside Realty
 306. Central Bank
 307. Finance Services

301 Business Opportunities
 ESPRESSO Business for sale. Equipment, supplies, signage, training. \$15,000. 731-0924 or 735-1103

304 Investments
 DRACO INVESTMENT CORP
 Cash for Deeds of Trust, Mortgage and Real Estate Contracts. Call today for a free, no-obligation quote. (208) 733-3821

EDUCATION
 Twin Falls
 Custom built in 2006. 4 bdrm, 2.5 bath home, plus 1/2 acre W of Twin Falls. The home is a must see with brick and stucco exterior, gorgeous hickory cabinets, tile floors, granite counter top, private fenced yard, pool, in-ground sprinkler system 2 car garage. Need a 542 Espanol 293-5622

301 School Instruction
PUBLIC SERVICE MESSAGE
 Big profits usually mean big risks. Before you do business with a company, check it out with the Better Business Bureau for free information about avoiding investment scams, write to the Federal Trade Commission, Washington, D.C. 20580 or call the National Fraud Information Center 1-800-876-7060

502 Homes For Sale
 BUIH 3 bdrm, 2 bath on 2.5 acres in Malheur valley. 1560 sq. ft. home with a 28x30 shop and water chimes. Mature trees and big yard. \$215,000. Call 734-7890 for more info.

JEROME ON GOLF COURSE elegant home and 50 ft. waterfall, 4727 sq. ft. great room, magnificent travertine kitchen, large master bath, wicker tub, and large marble shower, marble fireplace, windows, extra large front & back, hand-glass door with side lights. 2,100 sq. ft. \$529,000. 324-6416

BUHL ROOMY HOME with new windows, new tile floors, landscaped yard and manicured garden beds. Only \$118,900. Call Rod Barker

502 Homes For Sale
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5	1	4	6	3	7	2	8	9
2	9	6	8	5	4	3	1	7
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New from the world's largest food magazine...

Taste of Home Winning Recipes Cookbook

Greendale, Wis.

(December 10, 2007)
Every year Taste of Home, the world's number one cooking magazine, receives over 90,000 recipe submissions from readers across the country. Now for the first time you can find over 640 of those prize-winning recipes in one book – the Taste of Home Winning Recipes Cookbook (www.tasteofhome.com).

The Taste of Home Winning Recipes Cookbook is the collaborative essence of American blue-ribbon cuisine, featuring sections

on appetizers, salads, soups, sandwiches, breakfast, beef, pork, yeast breads, desserts and more! No one can resist home-style favorites that make meals memorable. This book features the absolute best entree recipes including Hearty Vegetable Soup, Stovetop Pot Roast, Sweet 'n' Sour Ribs, Oven-Fried Chicken and Very Veggie Lasagna. You'll also find the tastiest quick breads, yeast breads and desserts: Triple-Chocolate Quick Bread, Nut Swirl Bread, S'More Sandwich Cookies, Chocolate Chip Pound

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home-

cooked meal. The Taste of Home Winning Recipes Cookbook is full of those no-fail family favorites," says Catherine Cassidy, editor-in-chief of Taste of Home.

All of the recipes featured in The Taste of Home Winning Recipes Cookbook have easy-to-follow instructions, with clear prep and bake times and references for additional information. The front and back cover also features food equivalents and ingredient substitution guidelines. As with all Taste of Home recipes, these are shopped for in regular grocery stores and tested in the Taste of Home test kitchens, to ensure success in your home!

Millions of home cooks nationwide trust Taste of Home to bring only the best recipes to their table; it has become America's recipe box. The Taste of Home Winning Recipes Cookbook continues to celebrate this tradition by bringing you all of those favorites in one collection.

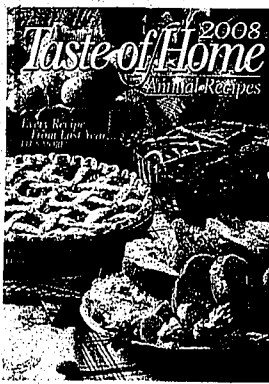
Catherine M. Cassidy is Editor-in-Chief of Greendale, Wis.-based Taste of Home (www.tasteofhome.com). In her role as editor-in-chief, she

oversees the development of four national cooking magazines, the entire book program, and more than three-dozen newsstand specials, "bookazines," and wall calendars. She has also toured the country doing events and national and local TV, radio, and newspaper interviews in support of the best-selling Taste of Home Cookbook and Taste of Home magazine. Prior to this position, Cassidy was editor-in-chief of Prevention, the nation's largest health publication. She lives in Wis. and can be found in the kitchen cooking for her family and friends most nights.

Taste of Home magazine was founded in 1993.

Today it is part of Reader's Digest Association's Food and Entertaining Affinity group. The circulation of all Taste of Home magazines, including Simple & Delicious, Light & Tasty, and Cooking for 2, totals 5.5 million. Taste of Home Books is an imprint of Reader's Digest Trade Publishing. Reader's Digest Books are distributed by Penguin Group, USA and are available in both online and retail bookstores. For more information about

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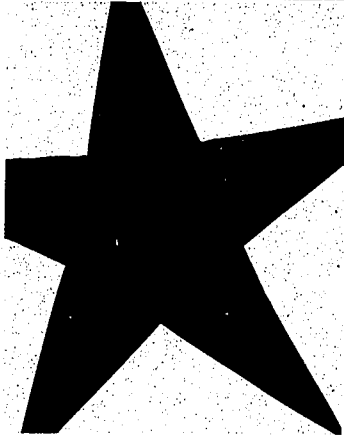


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Kristi Larson

Culinary Specialist Swings Into Spring
with Delicious Recipes



Meet Taste of Home culinary specialist Kristi Larson. Kristi conducts cooking schools throughout Wash., Ore., Calif., Nev., Utah and Idaho. In an average year Kristi can put 40,000 miles on her car traveling to towns like Twin Falls, Idaho to share her passion

of cooking with people just like you!

When did her love for the kitchen start? From the time she was little, Kristi was helping her mother and grandmother in the kitchen. Whether it was a simple family meal or a large gathering for the holidays, the kitchen was the place to be!

The passion continued from there — Kristi received her Associates degree in Culinary Arts from Ricks College. She then attained a Bachelor of Science in Family and Consumer Science Education from Brigham Young University — Idaho. Her previous experience includes working as an

independent kitchen consultant and as an assistant for a national bakery chain.

When asked what her favorite part of the cooking school experience is, Kristi replied, "I am always excited to come into a community and share my love of cooking with new people. I always have a great time at the show, because the audience makes it fun!"

Kristi resides in Vancouver, Wash. Some of her favorite activities include reading, watching movies, and of course, cooking!

Kristi is looking forward to coming to your city. "We're going to have a lot of fun at this event! Trust me, you don't want to miss it!" says Kristi.

Add a tuile to dress up desserts

By Betty Hallock and
Donna Deane
Los Angeles Times

They're a pastry chef's secret weapon.

Classic, crisp, delicate tuiles — those thin, finely textured cookies, romantically named after curved Mediterranean roof tiles — are perfect by themselves as a debonair flourish with a demitasse of espresso. But in restaurants they also may appear as the layers of a Napoleon, or shaped into hollow drums that hold fruit and custard, or rolled into pirouettes and filled with chocolate ganache. For the home cook who learns the basic technique, the rewards are exponential. One easy recipe can vastly expand your dessert repertoire.

Tuiles can be the foundation of a dessert, for example when a cinnamon tuile, sides curving up like a tiny sweet taco, reveals a small dome of coffee pastry cream. Or they can be a decorative punctuation mark, as when a pistachio tuile is tucked into a quenelle of white chocolate ice cream atop a pistachio creme brulee. They can be formed into shapes, flavored with spices or orange zest or nuts, tinted with cocoa, dipped in chocolate and embellished with designs.

Basic tuile batter is unique but simple: melted butter, powdered sugar, flour, egg whites. It's best to work with all ingredients at room temperature so everything gets evenly incorporated. Strain the batter to ensure it's smooth. Then chill it for at least an hour so it's easier to work with and spreads less when baked. Spread the dough thin with a metal spatula over a template cut from a semi-stiff but flexible material such as the plastic lid of a coffee can.

To make patterned tuiles — with stripes or polka dots, for instance — prepare the basic batter and a chocolate batter. Take about a third of the basic batter, stir in a little cocoa, and you're armed with two batters.

Use the basic batter to line a template. Then use the second batter to fill a pastry bag fitted with a plain round tip, and pipe a pattern onto the cookie. For an elegant web pattern, for example, pipe stripes across each cookie, then carefully run a toothpick across the stripes. As the cookies

bake, the pattern melts into an almost seamless decoration.

Tuiles are fragile, so bake them on a silicone baking mat for easier removal from the pan. It's also easier to spread them on silicone than parchment. The key is to work in small batches and to work quickly. If some cool before you've shaped them, place them back in the oven for several seconds to warm them.

Hot from the oven, the cookies are fleetingly malleable, allowing them to be shaped — traditionally in imitation of half-pipe roof tiles by being carefully draped over a rolling pin or a wine bottle. Turn them into pretty bowls to fill with mousse by draping them over ramekins. Or wrap the still-pliable cookies around the handle of a wooden spoon and you have lovely pirouettes to be filled with Nutella or dipped into melted chocolate. Or gently fold the cookie into a cone shape — a refined version of an ice cream cone.

Basic tuiles
Makes 24 (4 1/2-inch) tuiles or 36 (3 1/4-inch) tuiles or 72 (2 3/4-inch) tuiles

1/2 C. (1 stick) butter
1 1/2 C. plus 1 Tbsp. powdered sugar
1 C. plus 1 Tbsp. flour
4 egg whites

In a small saucepan, melt the butter over low heat. Set aside to cool while preparing the remaining ingredients.

Sift the powdered sugar and flour into a mixing bowl. In a stand mixer fitted with the paddle attachment, mix the dry ingredients and melted butter until incorporated. Beat in the egg whites, scraping down the sides and bottom of the bowl, just until the ingredients are combined.

Strain the batter through a fine-mesh strainer. Cover and chill at least 1 hour or overnight. Remove the chilled dough from the refrigerator; let stand 5 to 10 minutes to temper.

Heat the oven to 350 degrees. Use a piece of flexible cutting mat or material of similar thickness such as a plastic coffee can lid to make a template. Draw and cut a circle about 1 inch larger than the desired tuile size. Draw a circle within the template to desired size — 4 1/2 inches, 3 1/4

inches or 2 3/4 inches. Cut out the circle with scissors, starting at the center of the template (you'll have to poke the scissors through the plastic).

Place the template on a Silpat-lined baking sheet. For 4 1/2-inch circles, thinly spread 1 tablespoon of batter onto the template with a metal spatula. For 3 1/4-inch circles, spread 2 teaspoons batter. For 2 3/4-inch circles, spread 1 teaspoon batter.

If making tuiles with designs (such as stripes or polka dots), fill a pastry bag fitted with a straight round tip (small or medium, depending on how big you want your stripes or dots) with the chocolate batter. Pipe stripes or dots directly onto the tuile (leave the stencil in place and lift it after piping on the designs). To make a web pattern, pipe stripes onto the tuile and then gently drag the tip of a knife or a toothpick across the stripes to create the desired effect.

Bake six tuiles at a time if you are making flat tuiles. If you are making shaped tuiles, bake three or four at a time so that you have time to handle them while still warm. Bake 6 to 7 minutes until lightly golden around the edges. Keep an eye on them over the last couple minutes to make sure they don't get too dark.

Remove the tuiles from the oven and, if making flat tuiles, place them on a wire rack to cool. If molding any of the shaped tuiles, do so while they are hot from the oven. They'll cool quickly, so shape them immediately. For classic tuiles, drape them onto a rolling pin until cool. To make cups, drape tuiles over a small inverted ramekin, bowl or glass. For pirouettes, roll them around the handle of a wooden spoon. For cones, shape them by hand. Once the tuiles have been shaped, let them cool on a wire rack. They should be eaten the same day they are baked.

Total time: About 1 hour, plus at least 1 hour chilling time

NUTRITION — Each 4 1/2-inch tuile:
87 calories; 1 gram protein; 12 grams carbohydrates; 0 fiber; 4 grams fat; 2 grams saturated fat; 10 milligrams cholesterol; 10 milligrams sodium.

Herb-Stuffed Roasted Cornish Hens

Recipe will be presented at the Cooking School.



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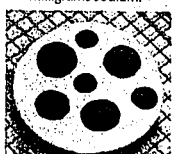
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From left to right, SPREAD: Use a metal spatula to form a cookie using a tuile template.



DECORATE: Create designs using a pastry bag filled with chocolate batter.



COOL: After baking, cool flat cookies on a rack or shape pliable warm cookies.

Los Angeles Times photo by Stephen Dunham

THE TASTE OF HOME BAKING BOOK

Timeless Recipes from Trusted Home Cooks

Real food and real recipes baked by real people – brought to you by the

#1 cooking magazine in the world

Greenland, Wis.
In 2006, The Taste of Home Cookbook captured the spirit of the American pass-it-over-the-fence tradition: A friendly exchange of recipes, stories, and tips from home cooks across the country that now has one million copies in print. This fall, the sharing of great recipes continues in a companion volume – the all-new Taste of Home Baking Book: Timeless Recipes from Trusted Home Cooks (www.tasteofhome.com).

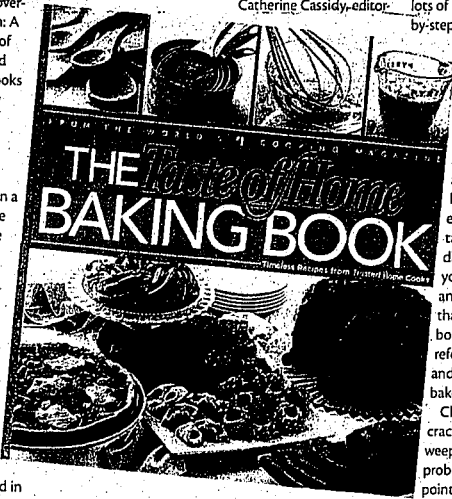
The Taste of Home Baking Book is the essence of home baking in America and the comfort we find in it. Cookies, pies, cakes, brownies, yeast and quick breads (savory and sweet), muffins, biscuits, scones... the book reveals all the magazine's best baking secrets! No one can resist recipes like: Super Chunky Cookies (with semisweet and milk chocolate chips, vanilla chips, bittersweet chocolate, coffee bits and chopped pecans), Fun Marshmallow Bars (colorful and kid-tested treats with only six ingredients), Pineapple

Upside-Down Cake (and more tried-and-true classics), and Triple Chocolate Quick Bread

a sheet of perfect cookies or a loaf of fresh bread. From the oven for your family and friends," says Catherine Cassidy, editor.

Book overflow with easy-to-follow recipes and instructions, plus clear prep and bake times, and lots of how-to and step-by-step instructions with color photos to explain tricks of the trade, like how to make a cake roll or meringue cups. All this packaged in a practical 5-ring binder filled with extra goodies like tabbed chapter dividers, pockets for your own recipes, and splash guards that will make the book an essential reference for novice and experienced bakers alike.

Cheesecake cracking? Meringue weeping? There are problem-solving pointers for these and dozens more as well as tips for working with phyllo dough or how-to make a tunnel filling in



(chocolate lovers will beg you for more). There are even entire chapters for "fanciful creations" (a Booties 'n Rattles cake for baby showers or a Happy Clown Cake for children's parties) and holiday baking (Holiday Ginger Cutouts, Eggnog Cake, Candy Cane Snowballs). "Our readers love to bake. They know little compares to the wonderful smell and warm, joyous feeling of taking a delicious cake or

in-chief of Taste of Home. The chapters of The Taste of Home Baking

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a cake. Need to plan the perfect bake sale? Want to get the kids cooking? Looking for a holiday recipe that reminds you of what mom used to make? Every recipe in The Taste of Home Baking Book is shopped for in regular grocery stores and then prepped and tested for success in the Taste of Home kitchens to ensure everything you bake rises

to the occasion! For millions nationwide, Taste of Home is America's recipe box. They feel a connection through its pages with other home cooks just like themselves. The Taste of Home Baking Book celebrates the connection between food and family, and the traditions that make us all long for a taste of home.

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at the Cooking School.



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**WE OPEN
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Taste of Home Cooking School Welcomes a New Direct Sales Co.

Taste of Home Entertaining, Inc., a new party plan company focused on entertaining as a lifestyle, will be at this spring's Taste of Home Cooking School. Taste of Home Entertaining is part of The Reader's Digest Association, Inc., the country's leading food and entertaining publisher, and, after just seven months in business, it is the largest and fastest growing party planning company in history.

Taste of Home Entertaining founder Bill Shaw said that the time is right for a direct sales opportunity that focuses on entertaining as a lifestyle. "If you look at the popularity of TV cooking shows and celebrity chefs," he said, "it makes sense that the next logical step is 'How do we apply this to our lives?'"

"Most of us don't aspire to be professional chefs, but we do like to entertain our family and friends. Taste of Home Entertaining offers a superior product line balanced between food preparation and food presentation in a way

never before experienced in the home by consumers."

At a Taste of Home Entertaining party, consultants share superior quality cooking equipment that brings style to the kitchen and ease to preparation. Beautiful platters, centerpieces, ceramics, candles and more transition the experience from just cooking to entertaining.

Taste of Home Entertaining has created an opportunity that represents so much of what we all want: the ability to really enjoy preparing and sharing food with family and friends, to entertain with ease and confidence and a great, fun and flexible career opportunity.

For more information about hosting a home party, or to learn more about the Taste of Home Entertaining business opportunity, please stop by our booth and meet our local consultants. You may also visit www.tohe.com for additional information about the company.

By Joe Yonan

The Washington Post

Ever since my brother taught me how to baste brisket in a converted oil drum in the side

yard of my West Texas childhood home, I've been a barbecue fan. And for barbecue, I've always abided by the purist's definition: low and slow, with the temperature hovering between 200 and 225 degrees and a tough cut of meat transformed into succulence by the gentle wash of smoke.

I haven't lived in Texas for almost 20 years, but I've done more than my fair share of barbecue ever since. We Texans are known for our way with beef, but my favorite thing to smoke became pork ribs: what most people refer to as baby backs but are really the slightly larger loin back ribs. When I lived in Boston I would spend hours tending the coals of my little bullet-shaped smoker, keeping the ribs moist by replenishing the water pan inside and mopping the meat with apple cider.

I'd know they were done as soon as I could twist the rack with tongs

and the meat would start to tear. Later, after they rested and I turned up the fire, I'd slather on a sauce and crisp them up over direct heat.

Barbecue guru Steven Raichlen changed all that. When I spent the day with this prolific author, teacher and PBS host at his second home on Martha's Vineyard last summer, he burst my low-and-slow bubble. The first clue was his suggestion that I could get there at 10 a.m. and we'd cook three kinds of ribs for lunch. And it wouldn't be a late lunch, either.

Turns out Raichlen's favorite way with ribs, to "smoke roast" them, is a happy medium between the pit and the grill. Done over indirect heat, with the charcoal piled on the sides and the ribs set over a drip pan in the middle, they cook at about 325 degrees, which gives them some crispy edges but a nicely tender interior. The meat doesn't fall off the bone (and it's not supposed to, really) but easily pulls away from it.

Because I like a little texture to my ribs — don't even talk to me



Barbecue guru Steven Raichlen's favorite way with ribs, to 'smoke roast' them, is a happy medium between the pit and the grill. Smoky, succulent 'First-Timer's Ribs' buck convention — thankfully, Washington Post photo by Bill O'Leary.)

about parboiling or oven-braising before grilling — Raichlen's is the perfect shortcut to a delectable, smoky version of one of my favorite foods. Ribs, after all, can turn any carnivore into a cave-dweller, if only for the duration of a meal.

So I'm no first-timer, but my go-to recipe from "Raichlen on Ribs, Ribs, Outrageous Ribs" (Workman, 2006) is called First-Timer's Ribs, for its elegant simplicity. After the first few times, I hardly needed to look it up anymore. He has reduced the magic formula to its essential components: pulling the membrane off the ribs; rubbing them with a sweet-salty-smoky mix; mopping them with cider enriched with

butter, bourbon and soy sauce; building the fire and keeping it steady; and using wood chips or chunks to infuse the ribs with smoke. His Lemon Brown Sugar Barbecue Sauce gives them a sweet-tart glaze. (For the committed, he offers alternative instructions for cooking the ribs for four to five hours in a smoker.)

These days, because I am without the outdoor space, two grills and smoker that I had back in Boston, I have to borrow the deck and Weber kettle of a generous friend whenever I want my fix. But with Raichlen's ribs, I'm in and out in a flash — or under two hours, to be more specific. This is neither low nor slow, but it sure works.

Gallo Family Vineyards® Aims To Make Your Next Gathering A Perfectly Paired Food & Wine Feast

America's first family of wine behind Gallo Family Vineyards has been bringing high quality, variety, delicious and affordable wines to the American dinner table for close to 75 years. Gallo's aim is to remind all avid family cooks in the kitchen just how easy it is to spice up an ordinary meal by simply putting a glass of great wine next to it. Their approach is simple and accessible just like their wine style and they aim to bring that extra element of enjoyment to casual communal dinners, family gatherings and/or holiday celebrations all year long. Let's Begin!

thing to keep in my mind when pairing food and wine is that there are no set rules but the important one rule of thumb:

Match the Weight of Food with the Weight of the Wine - 80% of wine pairings are based on matching the body of the food with the body of the wine. It's simple: match delicate foods with delicate wines and big foods with big wines. A rich hearty stew goes best with a well bodied red (like our Gallo Family Vineyards Pinot Noir) and a refreshing white (like our Gallo Family Vineyards Pinot Grigio) pairs perfectly with lighter fare like pasta with vegetables,

seafood and most salads. See below for some specific wine and food pairing examples that are helpful in demonstrating the food and wine weight balancing act.

Moscato — A sweet wine that strikes a great balance with spicy main dishes like Thai, Mexican and Indian, but also complements desserts, especially creamy desserts and fresh fruit (see delectable dessert recipe at www.gallofamily.com). For pre-dinner wine & cheese munchies, grab some brie and/or gorgonzola from the cheese aisle for a real flavor treat with the Moscato.

Pinot Noir — A light-

bodied red wine with flavors of sweet red berries, plums, tomatoes, cherries and sometimes an earthy or wood-like flavor. Pair it up with meaty fish like swordfish and salmon (check out our Steamed Salmon with Olive Salsa recipe at www.gallofamily.com), as well as roast beef, dishes with mushrooms, poultry and lamb. Softer cheeses like gouda, brie and fresh mozzarella delight palates when paired up with Pinot Noir.

Pinot Grigio - A crisp, light-bodied white wine with hints of green apple and layers of citrus is a home run combo paired with seafood and marinated meats (check

out our Spaghetti with Clams recipe). Give this wine a try with your next cheese plate, brie, gruyere and goat all make a nice complement to each other.

The great thing about Gallo Family Vineyards wines is that every varietal is crafted in an easy to enjoy style that can pair with just about any food (so you can drop the "weight rule" from time to time too!). To learn more about wine pairings, access quick and easy recipes and locate a retailer near you, visit www.gallofamily.com.

Spaghetti With Clams

Ingredients:

- 1 lb. thick spaghetti
- 3 Tbsp. extra virgin olive oil, more as needed to garnish
- 3 cloves garlic, minced
- 1/4 C. Pinot Grigio
- 2 cans chopped clams in broth (6.5 oz each)
- 1/4 tsp. red chili flakes
- 1/2 C. coarsely chopped Italian parsley
- Salt and freshly ground black pepper to taste

Directions: Bring a large pot of water to a rolling boil over high heat. Season generously with salt, add the pasta, and cook al dente as directed.

While the pasta is cooking, make the sauce. Heat the olive oil in a large skillet over a medium burner. Add the garlic and cook until translucent, about one minute. Add the wine and reduce by half. Strain the clams from the broth with a slotted spoon and set them aside. Add the clam broth and chili flakes and reduce by half over high heat, then turn the heat to low. Drain the spaghetti and add it to the skillet. Add the reserved clams and parsley, and season with salt and pepper to taste. Toss well and serve with a generous drizzle of extra virgin olive oil.

Prep time: 5 minutes
Cooking time: 10 minutes
Serves 4

Suggested Wine:
Gallo Family Vineyards
Pinot Grigio, \$5.99
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Taste of Home Cooking School

swing into spring



Begin with Great Food!

Discover easy ideas for your next get-together at a **Taste of Home Cooking School** headed your way! Deliciously simple recipes, tried-and-true tips and fun hints for entertaining are yours in this 2-hour showcase.

Date: Saturday, April 12, 2008

Time: 6:30 p.m. (Doors open at 5:30 p.m.)

Location: Roper Auditorium, Twin Falls High School, 1615 Filer Ave. East, Twin Falls

General Seating Only.

Small children discouraged from attending.

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TINY SEEDS ADD BIG FLAVOR TO SPRINGTIME FOODS

Spring is a perfect time to discover a little ingredient that adds big flavor to a variety of foods: the seed spice. Like the season itself, seeds are a symbol of rebirth and rejuvenation. They offer endless possibilities for adding color, texture and flavor to numerous dishes.

While many people are accustomed to cooking with ground spices, they may not be as familiar with how to use whole seeds. McCormick, the flavor expert, shares the inside scoop on these tiny treasures.

Seeds come from the dried, ripe fruit of

plants, usually grown in temperate climates. Chefs have long prized seeds for their fresh flavor and aroma, which are released right at the moment the seed is ground or crushed. When stored in a cool, dry place away from heat and moisture, seeds last about three to four years.

Here's another seed secret: toasting seeds before adding to a recipe intensifies their taste and provides another dimension of flavor. Let's take a closer look at some of our favorite seeds, along with a quick guide to toasting:

Seed	Flavor/Aroma	Appearance	Pairs Well With Spring Foods Like:
Anise	Licorice-like, with piney undertones.	Pale brown, crescent shaped	Beets, carrots, fish/shellfish, melon, oranges, pork
Caraway	Nutty, slightly sweet and somewhat sharp	Dark brown, crescent shaped; approximately 1/4-inch long	New potatoes, pork, salmon
Coriander	Slightly sweet, citrus-like	Light tan to medium brown; spherical and ribbed	Carrots, chicken; fish, ham, pork, lamb, peas, shrimp
Cumin	Pungent, earthy, slightly bitter and warming	Pale to medium brown, similar in appearance to caraway	Asparagus, carrots, chicken, grains, green beans, fish, lamb, peas, pork potatoes, spinach
Dill	Sweet flavor, with notes of anise and aroma similar to caraway; green and minty	Pale brown with fine lighter colored ribs, oval	Beets, carrots, chicken, eggs, fish/shellfish, lamb, potatoes, salmon scallops, veal
Fennel	Sweet and aromatic; aroma is minty with a green, anise freshness	Yellowish-green; approximately 1/4-inch long	Eggs, fish, green beans, pork, veal
Mustard	Sharp, pungent flavor and aroma	Golden, round	Beef, beets, chicken, crab, eggs, fish, green beans, lamb, pork, salmon
Poppy	Sweet aroma and nutty flavor	Possibly the tiniest of the seeds; round and blue-gray in color	Baked goods, citrus, salads and salad dressings, stir-fries
Sesame	Nutty, sweet aroma with a milk-like, buttery taste	Flat and tear shaped	Asparagus, chicken, fish/shellfish, lamb, mushrooms, orange



Three Steps to Toasted Seeds

1. Place a dry skillet over medium heat
2. Once pan is hot, pour in desired amount of seeds
3. Using a spatula, stir the seeds in the pan until they become fragrant, approx. 1-2 minutes

The following recipes showcase seeds with some favorite spring ingredients. For more seed recipes and information, visit www.mccormick.com, or call 1-800-MEAL-TIP (1-800-632-5847).



Caraway-Dill Salmon with Roasted Potatoes

Caraway and dill seeds add color, aroma and texture to this easy, one-dish meal featuring some of spring's signature flavors.

Ingredients:

- 1-1/2 tsp. McCormick® Caraway Seed
- 3/4 tsp. kosher salt
- 3/4 tsp. McCormick® Coarse Ground Black Pepper
- 1/2 tsp. McCormick® Dill Seed
- 1-1/2 lbs. small white

potatoes, quartered
2 Tbsp. olive oil, divided
1-1/2 lbs. salmon fillet, cut into 6 serving-size pieces
2 slices bacon
3 medium plum tomatoes, coarsely chopped
1 medium red bell pepper, coarsely chopped
3 green onions, thinly sliced

Directions:

Coarsely grind caraway seed, salt, pepper and dill seed in food processor or clean coffee grinder. Preheat oven to 450 degrees. Line 2 large shallow baking pans with

foil; spray with non-stick cooking spray. Place potatoes on one pan. Drizzle with 1 Tbsp. oil. Sprinkle with 1 heaping tsp. of seed mixture; toss to coat well. Roast on lower rack of oven 20 minutes.

Meanwhile, place salmon on remaining pan. Rub with remaining seed mixture. Drizzle with 1 Tbsp. oil. After potatoes have cooked 20 minutes, place salmon in oven. Roast salmon and potatoes 10 minutes, or until salmon is desired

doneness and potatoes are tender.

While salmon roasts, cook bacon in skillet until crisp. Remove bacon to paper towels. Add tomatoes and bell pepper to drippings in skillet and cook 4 minutes. Coarsely crumble bacon; add with green onions to skillet. Cook and stir 2 minutes. Serve with salmon and potatoes.

Prep Time: 15 minutes
Cook Time: 35 minutes
Serves: 6

Nutritional Information

Per Serving:
About 304 Calories,
Fat 12g, Protein 26g,
Carbohydrates 23g,
Cholesterol 57mg, Sodium 348mg, Fiber 4g

Creamy Carrot Soup with Toasted Cumin and Coriander

The distinct flavors of cumin and coriander are perfect complements to this delicious spring soup. Top with a dollop of yogurt and cilantro – the leaves of the coriander

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Gallo Family Vineyards® Offers Delicious, Affordable Wines In Smaller Packages

The folks at Gallo Family Vineyards know how easy consumers can breeze through their local wine shop or grocery aisles and walk out with "The Usual," but aim to recommend shoppers everywhere take a more careful stroll to reveal what has been right there under wine-sniffing noses the entire time: 187mL wine bottles.

Some of the country's favorite wine varietals, including a tasty Moscato, crisp Pinot Grigio and trendy Pinot Noir, are now all available in these smaller, portion-controlled sizes that Gallo Family Vineyards offers in convenient packs of four. Among the hundreds of regular sized bottles in wine shops and grocery stores, on your next trip look for the Gallo Family Vineyards brand now offering these charming minis in a vast line-up of varietals and even include a convenient and perfectly

paired tasty recipe right on the carrying case (see our yummy recipe for Grill-Steamed Salmon)! If that's not enough to entice you, check out the reasons below to put them under your arm during your next shopping jaunt:

Spice of Life: When entertaining, it's never easy trying to satisfy everyone's varying palates. That's why Gallo Family Vineyards offers 187 mL 4-packs in top crowd-pleasing varietals like: Moscato, Pinot Grigio and Pinot Noir, among others. With that kind of variety, wine-drinking guests won't have a problem finding something they like. And what's more, a larger variety makes pairing these wines with your favorite entertaining foods even easier...they even add a nice touch to a goodie bags all year round!

Easy to Carry, Easy to Share: Going on a picnic

or vacation? Often, toting around a 750 mL bottle of wine is cumbersome and not ideal for outdoor entertaining or traveling. (Imagine trying to put one in a cooler or picnic basket). The 187mL 4-packs from Gallo Family Vineyards solves that problem with nifty packaging, complete with a built-in handle and recipe suggestion for your next gathering. Plus, those always-on-the-go can pick up a few varietals, mix and match and pass them around with ease. Added bonus: their convenient screw caps mean one less thing to worry about when packing — a corkscrow!

Waste Not! Over 6.1 million bottles of wine are sold daily in the United States, many of which typically go unfinished. Despite the best attempts, re-corking and refrigerating don't always properly preserve

the leftover wine. Luckily, 187mL bottles are a great alternative to seeping your favorite red or white make its way down the kitchen drain. At about a glass per bottle, the portion is ideal and just the right size.

Sticking to a tight budget?

There's no need to spend a fortune to enjoy a great glass of wine. Gallo Family Vineyards 187mL 4-packs are available at just \$5.99. To learn more about these wines, access our quick and easy recipes and locate a retailer near you, visit www.gallofamily.com.

Grill-Steamed Salmon With Olive Salsa

For the salsa:

- 1 C. pitted green olives, rinsed
- 1 clove garlic
- 1 Tbsp. capers, rinsed and drained
- 4 oil-packed anchovy fillets

- 1 C. Italian parsley leaves; packed -
- 1 Tbsp. lemon juice, more to taste
- 6 oz. extra virgin olive oil
- Salt and freshly ground black pepper to taste

For the salmon:

- 4 portions boneless salmon fillet, skin on, about 6 oz. each
- Salt and freshly ground black pepper to taste
- 2 Tbsp. extra virgin olive oil
- 1 clove garlic, minced
- 4 sprigs fresh thyme
- 1/2 lemon

Directions:

Combine the ingredients for the salsa in a food processor and pulse until finely chopped. Season with salt and pepper to taste, and transfer to a small serving bowl. Place a two-foot length of heavy aluminum foil on a baking tray. Fold the foil in half and fold over the

sides several times to form an open pouch. Season the salmon with salt and pepper, and place it skin-side down in the pouch. Mix the oil and garlic, and drizzle evenly over the salmon. Top each portion with a sprig of thyme and a squeeze of lemon. Fold over the open edge to seal the pouch tightly and refrigerate until ready to cook. Preheat your grill, and transfer the foil pouch directly to the grill surface. Cook for 7-10 minutes, or until done to taste. BE CAREFUL when opening the packet, as the steam will be very hot.

Prep time: 10 minutes
Cooking time: 7 to 10 minutes. Serves 4

Suggested Wine:
Gallo Family Vineyards Pinot Noir, \$5.99
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Weekend waffle warrior, day or night

By Russ Parsons
Los Angeles Times

I've got a thing for waffles.

For me, there is no better treat on a Saturday or Sunday morning. I don't care if the rest of my time is spent balancing checkbooks and cleaning out the garage, but as long as I've had waffles, it's been a good weekend.

They were one of the first things I fixed when I started learning to cook, and they are still one of my favorite indulgences. Waffles seem to be one of those "dad" meals, probably because the recipes are so simple any fool can make them acceptably, and it's hard to think of another food with a higher ratio of deliciousness to effort.

As simple as waffles may be to make, they're a little difficult to talk about. That's because there is no such thing as "the waffle"; rather, there are several kinds. The variations are mostly about texture: Do you want your waffle crisp or cake-like? Most obviously, there is the difference between deep-pocketed Belgian waffles and their flatter cousins. This is not just a matter of appearance, of course. Those deep indentations do make a difference by increasing the ratio of surface to center. In other words, there's more crisp to cake in a Belgian waffle, and the reverse is true for the flatter ones.

For me, the paragon of the cozy style is the sour cream waffle recipe from the older editions of "Joy of Cooking." A handy-by-the-midcentury versions of the book, for some reason, it was left out of later editions.

I tried it the first time because in the dog-eared, batter-stained "Griddlecakes" section of my 1957 edition, I noticed the head note: "These waffles are superlative." Given the nearly pathologically modest nature

of the book and its authors (there are almost no other similar endorsements), I had to try them.

And that high praise was no hype. These waffles have an incomparably rich flavor and texture.

My other favorite waffle recipe comes from another champion of American home cooking, Marion Cunningham. Author of the past two editions of the "Fannie Farmer Cookbook" as well as several books, Cunningham created a yeast-raised waffle that has a cult following. They've been reprinted in at least half a dozen other cookbooks.

These are just about the polar opposite of the sour cream waffles. The phrase "lighter than air" is hackneyed, but when you pop these waffles from the iron, that's what you'll think — it's almost like they have negative weight. And crisp? These waffles crackle.

Both recipes are extremely easy to make — just a matter of mixing wet and dry ingredients. The only hang-ups are that the sour cream waffles require folding in stiffly beaten egg whites, and the batter for the yeast-raised has to be prepared the night before.

The real trick to making waffles — as anyone who has ever tried to feed breakfast to a house full of hungry kids will attest — is making enough of them to serve at

the same time.

Even the best waffles lose their crispness quickly, and since most irons can only bake enough for two people at a time, you're left trying to hold them until you have enough to go around. This is a mistake. Leave waffles at room temperature and they go soggy; stick them in the oven and they over-bake and get tough.

The solution, I found, is really straightforward: Par-bake the waffles. Cooked halfway through, the waffles reheat perfectly sitting directly on the rack of a 200-degree oven. They emerge crisp on the outside and tender inside. Since waffle irons vary in their baking time, it's hard to say how long this will be. I pull them as soon as I can open the iron.

You can even freeze these par-baked waffles — cool them on a cake rack before sticking them in heavy plastic bags. They'll feel limp, but don't be discouraged. Once out of the freezer, they defrost in about 10 minutes and are ready to go in the oven. Less than 20 minutes after they come from the freezer, they're crisp as freshly made. Or reheat them in the toaster on the lowest setting.

You can top these waffles simply with butter and warm maple syrup. Fruit jam is good too. Or, if you want to get a little fancy, top them with sliced sugared fruit

adorned with a dollop of sweetened yogurt, whipped cream or creme fraiche. In winter, you can do the same thing by poaching dried fruits in a light sugar syrup.

Of course, sometimes just a little fancy won't do. You can turn simple waffles into a dinner party dessert surprisingly easily by topping them with cooked fruit.

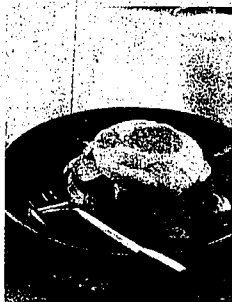
Combine the fruit, a little sugar (how much depends on the sweetness of the fruit) and some flavorings in a zip-sealed heavy plastic bag. Cook it in hot — but not too hot — water.

The results are amazing. The fruit cooks very gently, so the flavor, texture and color are much fresher than they would be otherwise; the long steeping lets the flavorings infuse the fruit.

Cook peaches or nectarines moistened with a little white wine (I like Riesling) and spiced with cinnamon or, if you have some in your garden, rose geranium. The flavors penetrate to the heart of the peach without overpowering it. And the fruit gives up enough of its own juices to make a light, flavorful sauce.

Serve this atop waffles with a spoonful of lightly sweetened whipped cream, and I don't care whether it's breakfast, lunch or dinner, it'll make your weekend.

Yeast-raised waffles
Makes 16 waffles



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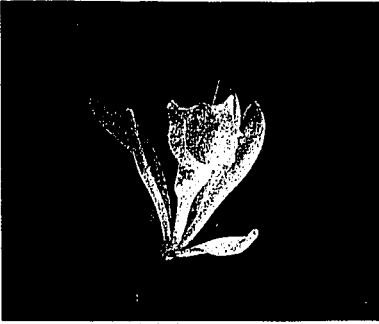
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VANILLA—FROM ORCHID TO MAGIC SPOONFUL



long and resemble a green string bean. Knowing the vanilla products to which we're accustomed, it's hard to believe that freshly harvested vanilla beans have no flavor or aroma. To develop their signature flavor, the beans must endure an elaborate, three- to four-month curing and sun drying process. Once this

is complete, the beans are graded and bundled to ship to the United States.

When the beans arrive in the United States, they are either packaged as vanilla beans, or used to create the amber liquid known as the magic spoonful — pure vanilla extract. They are chopped and percolated in large stainless steel containers, much like coffee percolators. The vanilla extract is aged to perfection before it is bottled and sent to the grocery store.

Spring is the perfect time to sing the praises of vanilla. Whether sweet, savory or a combination of the two, vanilla's mouthwatering flavor is an essential ingredient for a variety of the season's great-tasting dishes. Following are a few delicious recipes to help you showcase this

precious jewel in your meals.

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Vanilla Vinaigrette

Celebrate the season's salads with this delectable, sweet and savory dressing that perfectly complements salad greens. Top with fresh strawberries or other seasonal fruit for a refreshing twist.

Ingredients:

1/3 C. olive oil
3 Tbsp. white wine vinegar
1 tsp. McCormick® Pure Vanilla Extract
1 tsp. McCormick® Tarragon Leaves
1/2 tsp. salt
1/4 tsp. McCormick® Ground Black Pepper
1/2 tsp. sugar

Directions:
Combine all ingredients. Mix well.
Chill before tossing with salad.

Prep Time: 5 minutes
Yield: 4 (2 tablespoon) servings

Nutritional Information:
Per One Serving: About 166 Calories, Fat 18g, Protein 0g, Carbohydrates 1g, Cholesterol 0mg, Sodium 294mg, Fiber 0g

Green Beans with Vanilla Butter Sauce

A new twist to the traditional green bean casserole.

Ingredients:
1 lb fresh green beans, or 16 oz. frozen
2 Tbsp. butter
1 Tbsp. dry white wine
1-1/2 tsp. McCormick® Pure Vanilla Extract
1/2 tsp. McCormick® Onion Powder
1/8-1/4 tsp. McCormick® Coarse Grind Black Pepper
1/4 tsp. salt
1/4 C. sliced almonds, toasted*

Directions:
Rinse and trim green beans. Add beans to boiling water. Cook, uncovered, on medium-high heat 7-8 minutes. Drain. (For frozen green beans, cook following package directions. Drain.) Melt butter in a small saucepan; stir in wine, vanilla, onion powder, salt, and pepper. Simmer 2 minutes.

Toss butter sauce with cooked green beans. Top with toasted almonds. *To toast sliced almonds, spread almonds in a single layer on baking sheet; bake at 350 degrees for 3-5 minutes.

Prep Time: 5 minutes
Cook Time: 15 minutes
Nutritional Information:
Per One Serving: About 90 Calories, Fat 6g, Protein 2g, Carbohydrates 7g, Cholesterol 11mg, Sodium 142mg, Fiber 3g

Vanilla Rich Chip Cake
This moist cake, requiring just one bowl for preparation, is rich in vanilla flavor.

Ingredients:
1 pkg. (18-1/4 ounces) yellow cake mix
1 pkg. (4-serving size) vanilla instant pudding mix
1 C. sour cream
1/2 C. vegetable oil
1/2 C. water
4 eggs
1 Tbsp. McCormick® Pure

Certain aromas and flavors are easy to identify and can evoke wonderful memories. Vanilla, one of the most popular flavors in the world, is at the top of this list. Vanilla's unmistakable fragrance and taste can transport us back to childhood and baking cookies in Grandma's kitchen, or add a new dimension to main course dishes and salads. It can also take the form of a warm, soothing beverage or a scented candle to help ease a stressful day. With its myriad uses and such fond perception, it is no wonder that vanilla truly is a precious flavor gem.

To understand the complexity of this comforting flavor, it helps to know a little bit of its history. The first use of vanilla dates back to Mexico, where the Aztecs used it to create a drink called Xoco-latl, made

from cocoa and vanilla beans. Cortez is credited with bringing vanilla back to Spain and soon, its use spread to other parts of Europe. Today, vanilla beans from Madagascar are the gold standard to which all others are compared. Madagascar produces the majority of the world's vanilla; however, vanilla is also grown in such tropical climates as Indonesia, Mexico, Uganda, Tonga, and Comoros.

The vanilla plant, *Vanilla planifolia*, is a slender, green-stemmed creeping or climbing perennial of the orchid family. Cultivating vanilla beans is a lengthy and labor-intensive process, as each flower must be hand pollinated to ensure it produces a bean. To complicate matters, a flower only lives for one day. Its beans grow to between 6 and 10 inches



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Continued from page 10

Vanilla Extract
1 C. mini chocolate chips

Directions:
Preheat oven to 350 degrees. Beat all ingredients, except chips, in large bowl with electric mixer on low speed just to moisten. Beat on medium speed 2 minutes.

Stir in chocolate chips. Pour into greased and floured 12-cup Bundt pan. Bake 50 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Invert cake onto wire rack. Cool completely. Sprinkle with confectioners' sugar or drizzle with Vanilla Butter Glaze (recipe follows), if desired.

Vanilla Butter Glaze:
Mix 3 Tbsp. butter, melted, 2-1/4 C. confectioners' sugar, 3 Tbsp. water and 1-1/2 tsp. McCormick® Pure Vanilla Extract until smooth. Let stand 3 minutes or until thickened.

Prep Time: 10 minutes
Cook Time: 50 minutes
Serves: 16.

Nutritional Information per One Serving
About 351 Calories, Fat 10g, Protein 5g, Carbohydrates 40g, Cholesterol 71mg, Sodium 359mg, Fiber 0g

Three Seed Green Beans and Tomatoes

Three kinds of spice seeds – cumin, mustard and fennel – turn ordinary green beans into a flavorful spring side dish.

Ingredients:
1 bag (12 oz.) trimmed green beans or wax beans (or a combination), cut in half
1 Tbsp. olive oil
2 large cloves garlic, thinly sliced
1/2 tsp. McCormick® Cumin Seed
1/2 tsp. McCormick® Mustard Seed
1/4 tsp. McCormick® Fennel Seed
1/8 tsp. McCormick® Crushed Red Pepper
1 pt. grape tomatoes, halved
1/4 tsp. salt

Directions:
Bring 1/2 inch water to boil in large skillet on high heat. Add beans; cover and cook 7-9 minutes or until tender-crisp, stirring occasionally. Drain; set aside.

Mix oil, garlic, cumin, mustard, fennel, and red pepper in same skillet. Cook and stir on medium heat 2 minutes or until seeds are fragrant.

Add tomatoes and salt; toss to coat well. Cook and stir 2 minutes or until tomatoes start to soften. Add beans; cook and stir 2 minutes longer or until heated through.

Prep Time: 10 minutes
Cook Time: 15 minutes
Serves: 6

Nutritional Information Per Serving:
About 59 Calories, Fat 3g, Protein 2g, Carbohydrates 6g, Cholesterol 0mg, Sodium 105mg, Fiber 3g

Toasted Sesame Rice with Asparagus and Mushrooms

Toasted sesame seeds lend a nutty flavor to this quick and easy twist on risotto, which is tossed with some of the season's best produce.

Ingredients:
1 C. Arborio rice
3 Tbsp. McCormick® Sesame Seed
2 Tbsp. olive oil
2 cloves garlic, minced
1 pkg. (8 ounces) sliced cremini or baby portabella mushrooms
1/2 lb. asparagus spears, trimmed and cut into 1-inch pieces
1/2 C. freshly grated Parmesan cheese
1/2 tsp. salt

Directions:
Bring 6 C. water to boil in large saucepan. Add rice; return to boil. Reduce heat to medium and cook, uncovered, 12-15 minutes or until rice is tender with a little bite in the center, stirring occasionally. Drain rice, reserving 1 C. of the liquid. Return rice to saucepan. Cover to keep warm.
Meanwhile, heat a skillet

over medium heat. Add sesame; cook and stir 3-4 minutes or until golden. Immediately pour out of hot pan to avoid over-toasting.
Add oil and garlic to same skillet. Cook and stir on medium heat 1 minute. Add mushrooms; toss to coat with oil. Cook and stir about 5 minutes or until browned and tender. Add asparagus; cook and stir 3-4 minutes or until tender-crisp. Stir vegetables, toasted sesame, cheese and salt into rice. Stir in reserved liquid, 1/4 C., at a time, until desired creaminess.

Prep Time: 10 minutes
Cook Time: 20 minutes
Yield: 4 (1-cup) servings.

Nutritional Information Per Serving:
About 262 Calories, Fat 14g, Protein 11g, Carbohydrates 23g, Cholesterol 10mg, Sodium 562mg, Fiber 2g

Anise-Orange Scones
The licorice-like flavor of anise accents orange in

these delicious drop scones, which are a welcome accompaniment to savory foods, like glazed ham, or a weekend brunch.

Ingredients:
1 medium orange, peel only
2/3 C. sugar
1 Tbsp. McCormick® Anise Seed
2-1/2 C. flour
2-1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 C. (1 stick) cold butter, cut into pieces
1/2 C. golden raisins
2 eggs
1 Tbsp. McCormick® Pure Vanilla Extract

Directions:
Preheat oven to 375 degrees. Remove 6 (3-inch long) strips of peel from orange with vegetable peeler. Place in food processor with sugar and anise seed. Process until peel is finely ground, scraping sides once. Reserve 1 Tbsp. of sugar mixture; set aside.

Place flour, baking powder, baking soda and salt in food processor with remaining sugar mixture; cover. Process to mix well. Add butter; process until mixture forms fine crumbs. Place mixture in large bowl. Stir in raisins.
With wire whisk, stir sour cream, eggs and vanilla in small bowl until well blended. Add to flour mixture; stir until a soft dough forms. Drop by heaping 1/4 cupfuls 2-inches apart onto greased baking sheets. Sprinkle with reserved sugar mixture. Bake 15-20 minutes or until scones are golden on top. Remove to wire rack to cool. Serve warm or room temperature.

Prep Time: 20 minutes
Cook Time: 20 minutes
Yield: 12 scones.
Nutritional Information Per Serving:
About 263 Calories, Fat 11g, Protein 4g, Carbohydrates 37g, Cholesterol 65mg, Sodium 269mg, Fiber 1g



Chocolate-Almond Dessert Crepes
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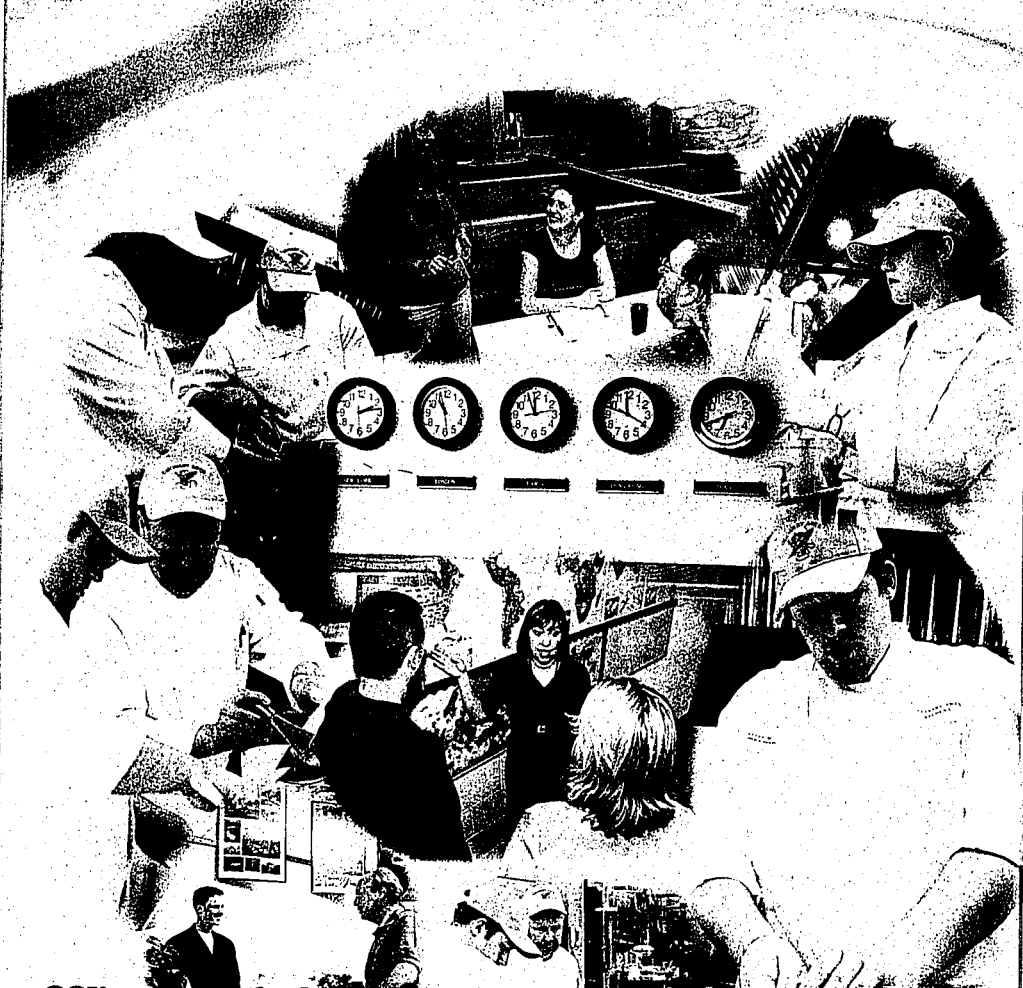
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