

# Lack of dollar\$?

State lawmakers warn of money crunch.

BUSINESS A6

# Best of the Great Basin West

Minico, Jerome square off on the baseball diamond.

SPORTS, B1

## Culinary class

On the scene at the Taste of Home Learning School.



## Good Morning

High: 50  
Low: 31  
Cooler with a few clouds.  
Details: B4

# Times-News

WEDNESDAY  
April 16, 2008  
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# CSI road expansion brings new questions

By Jared S. Hopkins  
Staff writer

Before the College of Southern Idaho can expand its campus by more than 70 acres north of North College Road, it needs approval from the city.

It also could face some tough questions. The groundbreaking for the \$21 million, 72,000 square-foot health sciences building is expected in June or July, but the facility needs a zoning change. The Twin Falls Planning and Zoning Commission will vote on the proposal April 22.

The item involves massive road construction, linkage to the city's water and sewer systems and a handful of traffic issues. Adding to the difficulty is the massive growth in the area that includes a new hospital, Canyon Ridge High School and a number of commercial businesses, including a Wal-Mart.

The highest priority is a bypass connecting North College Road to Cheney Drive West that hugs the outer northeast rim of the property. Costs to build collector streets — usually four lanes — are split between the adjacent properties, accord-

ing to city officials.

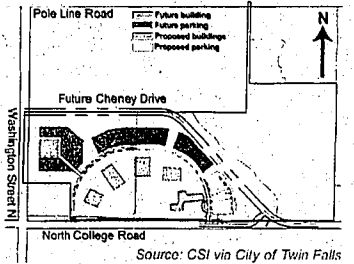
But in this case city officials expect just half the road to be built and paid for by CSI. The two-lane road might be sufficient for the time being, but future impact studies might indicate otherwise, according to Planning and Zoning Administrator Renee Conroy.

Traffic signals will also play a role in the development of the property, although their locations — and financial sources — aren't clear. A signal at the intersection of Cheney Drive and Washington Street North was expected to be partially paid

for by Wal-Mart. But city officials now say the business is responsible for a signal at the intersection of North College Road and Washington Street North.

Meanwhile, consultants drafting the city's updated transportation master plan have projected signals at both locations — plus signals along North College Road at Fillmore Street and the intersection between the current CSI campus and the new one.

City officials said that CSI has promised not to build any buildings until the



Source: CSI via City of Twin Falls

# Pony up for your power

## Idaho Power wants rate hike

The Associated Press

BOISE — Idaho Power has asked the Idaho Public Utilities Commission to approve a rate increase.

In a request submitted Tuesday, Idaho Power says the increase will be approximately \$6.80 for the average residential customer using 1,050 kilowatt-hours of electricity per month.

Idaho Power says the rate hike is necessary to make up for significant increases in fuel costs for generating electricity.

Ric Gale, vice president for regulatory affairs at Idaho Power, says customers set record demands for electricity last summer when temperatures soared above 100 degrees.

As of the end of last year, Idaho Power served more than 400,000 customers in a 24-state service area in southern Idaho and eastern Oregon.

# Death toll from Iraq bombings

## nears 60 victims

By Ernesto Londono  
The Washington Post

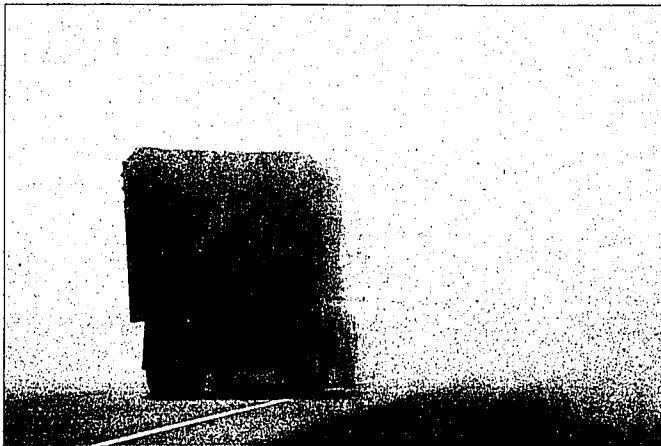
BAGHDAD — Two bombings killed nearly 60 people Tuesday in parts of Iraq where U.S. and Iraqi forces have claimed significant successes in combating Sunni insurgents.

A car bombing in central Baquba, the capital of northeastern Diyala province, killed at least 47 people, an Iraqi military spokesman said. A suicide bomber in Basra province, killed at least 10 people at a restaurant frequented by police, according to local officials. Bombs also exploded in Baghdad and the northern city of Mosul, but the U.S. military said those blasts did not cause fatalities.

The U.S. military said the bombings in Baquba and

Please see IRAQ, Page A3

# DUST IN THE WIND ...



A truck disappears into a cloud of dust Tuesday along U.S. Highway 93 just north of Interstate 84 as high winds blow through the area. The National Weather Service in Boise reported winds of 42 mph at the Twin Falls airport Tuesday, with even stronger gusts of 47 mph at Jerome. Winds are expected to decrease to about 10 mph today as a pressure system lightens up. But don't put away the winter gear just yet. The NWS forecast expects higher winds come Saturday and Sunday, with the possibility of rain Saturday and a 30 percent chance of snow on Sunday.

Watch the cleanup efforts following Tuesday's windy weather on Magicvalley.com

# Food costs rising like cake batter

## Price of goods hits local wallets

By Nate Poppino  
Staff writer

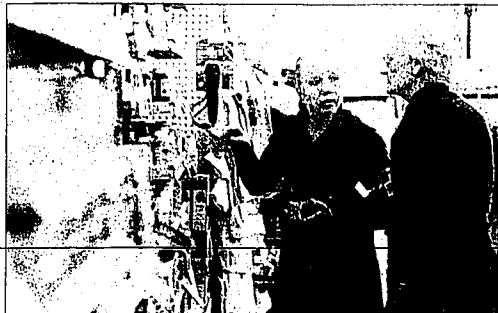
Meals are a little simpler at the Joneses these days.

All the staples are there — milk, eggs, meat. But indulgences — such as the spry — can

cheese are no longer found in their Hazelton residence. "Otherwise, we wouldn't be able to afford to eat," Heather Jones said Tuesday while packing groceries in her car in the WinCo Foods parking lot.

Gas prices and housing woes have dominated national economic headlines in recent months. But amid the other issues, food prices have continued their climb upward, with some commodities such as milk and eggs making large jumps up the scale.

According to the Consumer Price Index, a measure of inflation and



Svensen's employee Anna Lundstrom assists Violet Slaim, of Bellevue, at the Washington Street North store Tuesday in Twin Falls.

## Inside

Food vendors try to explain price hikes to customers  
Page A6

consumer costs. Food prices nationwide increased only 4.6 percent between February 2007 and February 2008. But taken on their own, several food groups

surpassed that rate.

Eggs jumped up 25.6 percent. Milk, 16.9 percent. Rice, pasta and cornmeal is up 12.5 percent and flour by 10.5. Poultry and a category encompassing fats and oils both increased by about 7 percent.

Since 1998, general food prices have gone up 39 percent, or an average of 3.9 percent per year. In com-

parison, egg prices — which peaked several times, most notably in 2004 — have risen 72.4 percent in that same time.

Obviously, those values would change when viewed regionally, said Jan Hooser, a regional economist with the Idaho Department of Labor. But their message still holds.

Please see FOOD, Page A3

# Risch beats LaRocco in fundraising

Large chunk is from Risch's own cash

By Jared S. Hopkins  
Staff writer

In Idaho's U.S. Senate race, Idaho Lt. Gov. Jim Risch substantially outpaced his leading Democratic challenger, Larry LaRocco, in the last quarter, but has padded his war chest with about one-third of his own money, according to reports filed with the Federal Elections Commission.

Risch raised \$512,893 this past quarter and holds \$935,076 cash on hand. LaRocco, who recently

announced his candidacy last October — added a \$380,000 loan to bring his overall total raised to about \$1.1 million. LaRocco has raised \$552,354 total.

Risch remains the favorite and his name recognition, including outside the state, continues to benefit him, said Jasper LaCalzi, professor of political economy at the College of Idaho.

"The money follows the votes somewhat," he said. "He's raised a lot of money because he's the best known and is considered the most likely to win."

In the past quarter, LaRocco drew contributions from 746 households, including 506 inside Idaho. Risch, who said he received funds from 4,000 people, said he did

Please see RISCH, Page A3

## Elections 2008

For more local and national election news, go to [MagicValley.com](http://MagicValley.com) and hit the Elections 2008 button.



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Weather .B4



Army creates new option for wounded soldiers.  
SEE PAGE D4



# CSI

Continued from page A3

bypass is constructed; the property is expected to eventually include a handful of new educational facilities, plus 300 parking spaces.

CSI officials deferred comment to CSI Vice President of Administration Mike Mason. Mason was out of town on vacation. CSI official Jeff Harmon said.

Nevertheless, at the commission's workshop session Tuesday, it was clear there are questions that will remain even if the project is approved.

Other issues including:

- Pedestrian crossing. To address safety of students crossing North College Road, there has been talk among city and school officials for a pedestrian overpass or underpass, which would be underground. But discussion could become moot if a traffic signal is installed with a crosswalk.
- A powerline crossing the expanded campus property. At Tuesday's workshop, Councilman Lee Holder suggested it go underground. City officials said city code does not force developers to put existing powerlines

underground, and also might be too expensive.

- Speed zones. The bypass would likely be 35 mph, but commissioners were concerned over whether the campus roads on the new property would be 20 mph or 25 mph; and worried about even more vehicles short-cutting through the campus — a common practice on the current campus.

"We've got a bit of a turf issue here between the police, the campus police and everything else," said Commissioner Gerardo Munoz.

• North College Road. It's unclear what will happen to the stretch of the street just east of Washington Street North. CSI and city officials have maintained it will remain open.

But officials now say the road is intended to become an interior campus road with a lower speed limit of 25 mph.

"Yeah, it does matter because I'm thinking of the citizens out there," said Commissioner Karen Stroder.

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

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# Risch

Continued from page A1

not know how his contributions broke down regionally. In the past quarter, Risch received \$195,000 from political action committees, whereas LaRocco got \$52,565.

Risch — a career politician whose resume includes a seven-month stint as governor — will be in south-central Idaho on May 8 to meet with local business people.

"Everybody out there says, 'We were so impressed with the job you did as governor and the job you could do in Washington,'" he said.

Although Risch's total cash contributions last quarter is almost as much as LaRocco's total raised, LaRocco's efforts

indicate he can raise money consistently and run a credible campaign, said LICalz.

"That's so much more than the Democrats have raised before here," he said. "That he has raised a lot in Idaho shows people in Idaho are behind him."

The financial report filing deadline was Tuesday afternoon. Risch is one of eight Republicans in the May 27 primary. LaRocco faces David J. Archuleta of Fort Hall.

LaRocco, who's made a handful of stops in the Magic Valley and traveled the state on a blue-collar "Working for Idaho" campaign, was in Twin Falls on Tuesday. He had aides answer questions.

"We're really happy where we're at," said Campaign

Manager Bob Stout. "His vision for change is resonating with Idahoans. This is a grass-roots effort fueled by hard-working Idahoans."

Risch and LaRocco have a political history that includes a closely contested 1986 legislative race, and a 2006 run for lieutenant governor, which Risch won with 59 percent of the vote, compared to LaRocco's 39 percent.

In his most recent report, the Cook Report, an independent, non-partisan newsletter that analyzes elections, rates the seat "solid" Republican, and unlikely to become a close contest.

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

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# Food

Continued from page A1

trive; food costs are still outpacing both inflation and wages.

Southern Idaho wages are starting to rise, Roeser said, thanks to higher-skilled jobs starting to move into the area. But the state as a whole is still home to lower wages than most of the rest of the nation due to several factors, including the fact that people don't move to Idaho specifically for the work and that the state has no strong labor market.

The Inneses and several other WinCo shoppers approached Tuesday afternoon all agreed that they'd seen significantly higher prices for at least one commodity for the past few months, and an official from the store acknowledged food inflation is still a problem. Costs this year have been a

little steeper than during the past few WinCo spokesmen Michael Read said, driven by worldwide demand for products such as milk, tomatoes, as well as higher costs to transport foodstuff.

"Just about anything that has corn, or wheat in it is going to have its pricing go up," Read said, running through statistics. "We're still doing our best to offer some of the lowest prices we can to our customers."

As those customers feel financial pressure, so do the organizations dedicated to helping them. A food order with Central Community Action Partnership sent off to be filed with others across the state jumped almost \$8,000 in the one or two weeks before it was finally filed, Community Services Director Lesanne Trappen said. The order left the agency \$3,000 in debt until the Idaho Department of Health and Welfare made an

extra, unrelated donation.

The problems come as food banks and soup kitchens across the area are serving new clients and higher demand. Trappen said. Community Action attempts to stem demand by educating people on changing lifestyles and cutting corners. But only so much can be done, and agencies are still left with a tough balance of people and food, she said.

"Do you serve more with less, or fewer with more?" she said.

Note: Poppino may be reached at 208-735-3297 or npoppino@magicvalley.com.

# TAX RELIEF ???

Idahoans are paying **MILLIONS MORE IN TAXES**

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# Iraq

Continued from page A1

Ramadi appeared to have been carried out by al-Qaida in Iraq, a predominantly homogeneous insurgent group that has often targeted policemen and other representatives of Iraq's Shiite-led government.

Al-Qaida in Iraq has conducted fever attacks in recent months and seemed to have lost influence as a result of U.S.-led military operations and campaigns to turn the local population against the insurgency. American officials have warned that the group remains a present threat.

U.S. and Iraqi commanders have focused lately on Iraqi-led offensive in the southern city of Basra late last month that sparked violent resistance from militia

members there and in Baghdad.

Iraqi officials in Diyala said Tuesday evening that the bomb, which was hidden in a Chevrolet sedan parked in a busy area known as Old Baquba, also wounded 82 people. Earlier in the day the U.S. military said the blast had killed 36 people and injured 67.

The victims included women and children, and many of the injured were in critical condition Tuesday, said Col. Ali Jassem, a spokesman for a local military center staffed by Iraqi and U.S. military personnel.

The bomb detonated at approximately 12:30 p.m. as people were filling out government forms at a nearby courthouse. It destroyed 15 vehicles, set 13 shops on fire and killed people in buses driving past the sedan at the time of the blast, Iraqi officials said.

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EDITORIAL

# Jerome County Commission should have listened to lawyers

Fifth District Judge John Butler's recent ruling that extending Jerome County's moratorium on new confined-animal feeding operations is illegal now opens the door for just what the Jerome County Commission hoped to avoid.

Now or expanded CAFOs are in the offing because of Butler's dismissal of the moratorium on the grounds that the commission failed to properly hold public hearings before extending it through an "interim ordinance."

Butler ruled that commissioners neglected rules for extending an emergency moratorium and did not consult the county Planning and Zoning Commission as required by "plain and unambiguous law."

This is an example of good people serving in public office who respond to a legitimate public concern in exactly the wrong way.

Gooding County may be next. The County Commission there passed a revised CAFO ordinance last July. The Idaho Dairymen's Association and the Idaho Cattle Association contend that county overstepped its bounds in trying to regulate such operations.

The law is clear: If a county commission determines that establishing or expanding a CAFO is improper, it must follow its own law — not just accede to the objections of county residents — when acting to protect the public.

Unfortunately, in Jerome County the floodgates to dairy development are once again wide open. CAFO planners will be back with a vengeance, angling for approval before new regulations are in place.

There's a strong case to be made against the expansion of CAFOs in Jerome and Gooding counties. But because officials failed to follow the law, their work amounts to a concession to the dairy interests.

**Our view: The law, not public sentiment, governs expansion of CAFOs in Jerome and Gooding counties. What do you think? We welcome viewpoints from our readers on this and other issues.**

# Americans turning away from free trade

President Bush has sent his trade pact with Colombia to Capitol Hill, and suddenly Washington is not only ablaze with cherry blossoms but cluttered by chestnuts. Every old argument for the virtues of free trade is being recycled by the league of American editorialists, whose all-but-universal commitment to a failed policy will surely excite the wonder of future historians.



HAROLD MEYERSON

The amazing thing about the free-traders' arguments is that they never change. Today's free-trade commentaries make the same points as the pro-NAFTA editorials of 1990-94. Now, as then, bilateral trade is a win-win proposition for the peoples of both signatory nations. It raises living standards in developing nations. An education embargo enforces has nothing to fear from competition.

Read these commentaries, and you'd think that the past 15 years hadn't happened. If NAFTA had been a win for Mexico, the millions of its farmers displaced by U.S. agribusiness would have found better jobs in Mexican industry. Instead, with Mexico failing to invest in its own people, and with China supplanting Mexico as our manufacturers' preferred source of cheap labor, those farmers are disproportionately the immigrants who've crossed the border to work here in the States.

Read these commentaries, and you'd never know that America has gone from being a nation that manufactured things to a nation that manufactures debt. Manufacturing (as Kevin Phillips puts it in the forthcoming issue of the American Prospect, which I edit) accounted for 25 percent of America's gross domestic product in the 1970s but just 12 percent in 2007. Finance, which amounted to 12 percent of

Free Trade  
By Harold Meyerson  
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... while we've been practicing free trade, we've been devoid of any national policy geared toward retaining or creating good jobs. It's not that such policies are so difficult to devise.

GDP in the '70s, amounted to 20 percent in 2006.

Admittedly, some free-trade apologists acknowledge that we need to do more for Americans who lose their jobs as a result of trade deals. They call for better and more extensive retraining programs, as if there were an abundance of unfilled good jobs out there just waiting for retrained workers. Plainly, though, there aren't. In the years since NAFTA was passed, the jobs created in the United States have been disproportionately low-wage service-sector and retail jobs. And in the years since we granted permanent trade relations to China and U.S. companies moved their factories from the Midwest to the Middle Kingdom, incomes in America for all but the rich have been stagnant — at best.

Nor does retraining the unemployed offset the major deleterious consequence of free trade, which isn't the loss of jobs but

rather, the constraints on the wages of employed Americans.

In short, while we've been practicing free trade, we've been devoid of any national policy geared toward retaining or creating good jobs. It's not that such policies are so difficult to devise.

Indeed, while European nations have defended their high-skill manufacturing jobs and professionalized and increased the skill levels needed for many service-sector jobs, and while Asian nations have worked assiduously to build their manufacturing sectors, only the United States and Britain have opted not to develop national economic strategies.

What's been missing in America has been a preference for Americans. The object of trade in China is to help the Chinese nation. German trade is designed to help Germany; Scandinavian, to help the Scandinavian nations. This is not the case here. General

Electric goes abroad to lower costs and boost profits. Goldman Sachs invests abroad in the same kind of low-wage, high-profit enterprises. That's the mission of such businesses. But the U.S. government has never taken on the mission of defending the American economy or the American people, in the global economy.

In the absence of such a national economic strategy, is it any wonder that by margins of better than two to one, Americans now oppose free trade? Even the relatively few editorialists who acknowledge that the nation needs to do more to help our economically beleaguered populace insist that new trade deals should be consummated before governmental measures that might augment the power and income of actual Americans. But why? Why not first develop a coherent national strategy to foster better and more rewarding jobs here at home, and only then return to the regimen of trade pacts with other nations? Why, in the rush to cut these deals, do the American people amount to no more than an afterthought?

Harold Meyerson is editor-at-large of American Prospect and the L.A. Weekly. He wrote this commentary for The Washington Post.

## TimesNews

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

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

## LETTERS TO THE EDITOR

### Plenty of events during National Library Week

Regarding National Library Week: This week, schools, campuses and communities across the country will celebrate National Library Week. This is a great time to remind the public about the contribution libraries, librarians and library workers make to their communities.

We, as members of the board of trustees of the Twin Falls Public Library, extend an invitation to visit the library this week. On Monday the City Council and Mayor Clough proclaimed National Library Week for Twin Falls. On Tuesday, the Young Adults held an Open Mic Night Coffee House. Children's Services will have a special edition of Rhyme Time at 10:30 a.m.

Thursday, and Adult Services will have a guest speaker, Anthony Doerr, current Idaho writer-in-residence, at 7 p.m. At 10:30 a.m. Friday Children's Services will have a Traditional Story Time Special Edition.

This is a great place to go — every age group can gather together and enjoy all that the Twin Falls Public Library has to offer. The trained professionals at the library are always available to help with questions you might have. Celebrate National Library Week by visiting the library and seeing all the many things the library has to offer. PATTI PATTERSON Twin Falls

*Editor's note: Patti Patterson is the chairman of the board for the Twin Falls Public Library. Other board members are Brian Bolton,*

Catherine Talkington, Mark Wasden and Susan Kelley-Harbeck.)

### President should be shown respect

First off, it's not "Bush's Presidential Library." It's President Bush's Presidential Library. (In reference to a letter to the editor on April 5.) Would the writer call the president of the United States of America "Bush" to his face? I think not.

Like I have said before in any forum, we must always show respect for the office of the President of this country. Maybe you don't like or respect the man, but don't ever disrespect the office that he holds.

Second, I have written letters to the editor many times and always they have been printed. Each time before printing, I was called by

Times-News staff members and confirmed that I wrote the article and it was not copied. This article was plagiarized (stolen) from the idiot who wrote it many months ago. It has been on the internet and I have seen many emails with this in print.

This article of ridicule has zero redeeming social value. It was reprinted in the Times-News and in my opinion it was known to be a plagiarized writing and it surely was being used only to demean our current President of the United States. Is the letters to the editor section run by the editor section? It is to be used to disrespect the office of the president or as a so-called joke section?

I feel the Times-News owes its readers an apology for not doing its job as they do each time it brings the process of writing my letters

## Get in your two cents

ONLINE: At Magicvalley.com, you can respond to any of the local opinions or stories in Today's edition. First register online for free and then give us your two cents. ON PAPER: The Times-News welcomes letters from readers on subjects of public interest. Because of space constraints, please limit letters to 300 words. Include your signature, mailing address and phone number. Writers who sign letters with false names will be permanently barred from publication. Letters may be brought to our Twin Falls office; mailed to P.O. Box 548, Twin Falls, ID 83303; faxed to (208) 734-5536; or e-mailed to letters@magicvalley.com.

to the Times-News, or maybe you are just using someone else to put your argument into print. If I see this letter printed, then I will know the Times-News is a paper to respect.

I hope this is not the first of my letters to the editor that does not get printed, but somehow I feel I will not

get to read it in the Times-News.

ROBERT H. NORTON  
Twin Falls  
*(Editor's note: James E. Holden, who submitted the letter in question, confirms that he copied the material from an anonymous email without attributing the source.)*

## THE LIGHTER SIDE OF POLITICS

Doonesbury

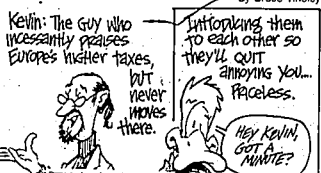


By Garry Trudeau

Mallard Fillmore

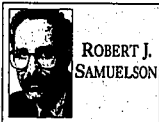


By Bruce Tinsley



# Fighting the wrong (trade) war

**WASHINGTON**—Almost everyone wishes for a renaissance of American manufacturing and none have said so louder than the Democratic presidential candidates and Democratic members of Congress. The trouble is that their deeds don't match their words. They have blamed trade for almost anything that might ail the U.S. economy—in particular, manufacturing—when the opposite is true: only through expanded trade can the economy thrive and manufacturing stage a comeback.



**ROBERT J. SAMUELSON**

caused all the factory job loss. Its impact is now shifting. The dollar's dramatic depreciation has enhanced the competitiveness of U.S. exports. The green recovery looms as a major source of job creation and economic expansion.

The overall trade deficit is dropping and, except for higher oil prices, would be dropping faster. In 2007, manufacturing exports rose 10.9 percent, double the 4.9 percent for manufacturing imports. At some companies, the effect is already noticeable. Consider Bison Gear & Engineering, a medium-sized firm near Chicago that makes electric motors used for kitchen appliances, packaging machinery and medical devices. Since 2006, exports have increased from about 20 percent to 30 percent of total sales, says chairman Ron Bullock. Bison has hired 40 new workers, bringing total employment to 250. It is no longer necessary to rely on elegant theories of comparative advantage, more competition choice or greater competition to favor open trade.

The tariffs dampen demand for U.S. exports by raising the price of competing them at a competitive disadvantage. Whirlpool exports about \$50 million annually of refrigerators, washer-dryers and dishwashers to Colombia from plants in Ohio, Arkansas and Mexico. On a \$1,000 refrigerator, a 20 percent tariff raises the retail price \$200 in a fiercely competitive market with appliances also supplied by local firms and imports from Korea and elsewhere. (Why does Colombia want the refrigerator? Answer: Congress has to renew Colombia's present duty-free status periodically. The agreement would make it permanent.)

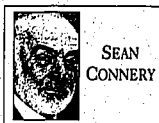
Yet, it's politically convenient to oppose the trade agreement because the popular imagery is that trade destroys U.S. jobs. The loss of 4 million U.S. manufacturing jobs since 1980 seems easy to explain by cheap imports or the flight of plants to Mexico, China and other poorer countries. The truth is murkier: although this has occurred, job losses also stem from greater efficiency (fewer workers produce more goods) and slumping domestic demand for communications equipment and computers after the dot.com bust and for housing materials and vehicles now. Nor has falling factory employment crippled overall U.S. job creation.

Look at the numbers. From 1990 to 2007, total non-farm payroll employment rose 12 million, and unemployment averaged only 4.4 percent—despite those 4 million lost factory jobs. In the same period, U.S. manufacturing output rose 22 percent.

No matter. Globalization and trade have become lightning rods for myriad grievances (job insecurity, wage inequality, eroding fringe benefits). But even if trade

# Time to give Scotland back to the Scots

**T**here are few more cherished American ideals than independence. With last Sunday's celebration of Tartan Day, established as April 6 by a U.S. Senate resolution in 1996 to commemorate one of the inspirations for the Declaration of Independence—Scotland's Declaration of Arbroath—it is as good a time as any to tell the uniquely Scottish story of independence.



**SEAN CONNERY**

In 1320, Scots penned the Declaration of Arbroath. In lines that would echo through the ages, they wrote, "It is in truth not for glory, nor riches, nor honors that we are fighting, but for freedom—for that alone, which no honest man gives up but with life itself."

Many Americans are familiar with that part of the story—in the patriot William Wallace and the Scots who stood up for independence. What is understandably less familiar is that in 1707 a group of Scottish noblemen sold Scotland's independence and joined with England to become the United Kingdom of Great Britain. It wasn't a popular move. In fact, Daniel Defoe wrote

that "for every Scot in favor, 99 is against."

So it is not surprising that some people have been working ever since to change it.

More interesting than the past, though, is the national conversation going on in Scotland now. What is so special about it is that the world has an example of a completely democratic process in which the people are considering their future, and in which their voice will be the final word.

In 1997, Scots spoke loudly when they voted to reinstate their Parliament. When Scots National Party President Winfried Ewing was able to say, "The Scots Parliament, adjourned on 25th March 1707, is hereby reconstituted," she touched hearts across the country. "The Scottish Parliament has authority for health, education, courts and the environment. The British

Parliament retains control over most taxes and foreign affairs.

The question now is, what next? The current Scottish government is the first in modern times that wants to see Scotland reclaim its independence.

The best part of this debate is that it is based on ideas, not ethnicity. Conversations about the best future for the country are happening in the Scottish Parliament and in homes and workplaces across the country.

The Scottish government wants Scotland and England to become independent and equal nations, with the process in which the people are continuing as the common head of state of both—similar to what happened in Canada and Australia in the 20th century. In other words, we would move from two separate kingdoms, rather than the United Kingdom.

Debating their constitutional future does not stop Scots from contributing to today's important international issues. Recently, the Scottish government, with the support of the National Geographic Society,

announced the Saltaire Prize—a \$20 million award for innovation in renewable energy—as a challenge to the world's scientists. The message that Scotland is open for business came across clearly this week as Scotland dropped its business taxes to be even more internationally competitive.

Independence is something Americans inherently understand. My whole adult life, I have wanted and worked for the day that Scots are able to decide democratically if they wish to rejoin the community of nations as an independent and equal member. A recent poll showed that two-thirds of Scots would welcome that opportunity under certain circumstances. I believe that day—Scotland's independence day—is closer than ever.

Actor Sean Connery was knighted by Queen Elizabeth II in 2000. He has appeared in more than 60 films and won the 1987 Academy Award for Best Supporting Actor for his performance in "The Untouchables." He wrote this commentary for the Los Angeles Times.

## LETTERS TO THE EDITOR

### Paper publishes many left-leaning commentaries

It may not be the case; however, it appears to be: that a vast majority of guest columns originate in the Boston Globe, New York Times and Washington Post—all notorious liberal-left newspapers.

I don't recall reprints whose origins were the Christian Science Monitor or the Wall Street Journal, although some have probably appeared in the Times-News in the past. The appearance of a left bias seems a little strange in a newspaper published in Idaho, a truly red state. Just an observation. JAMES N. SACCO Twin Falls

### Virtual charter school story got it wrong

Andrea Jackson's virtual charter schools story (April 6) caused me some alarm. She asserted state officials don't know where more than \$4.5 million of state money paid to these schools has gone. With a minimum amount of effort, I discovered her assertion is wrong.

Idaho's public charter schools are subject to an extraordinary level of oversight and financial accountability. In addition to their individual school boards, all virtual charter schools are accountable to the Idaho Public Charter School Commission, which requires annual fiscal audits of Idaho's virtual charter

schools—a point not mentioned in your April 6 story. These audits are public record and available to all. Additionally, like all Idaho public schools, the budgets of these schools are also publicly available.

As a taxpayer and parent of two virtual school students, I called my children's school and was shown the school's budget documents within an hour. Had your reporter Ms. Jackson done the same, she would have found that this money is clearly accounted for.

The Legislature has appropriately given charter schools flexibility in their budgeting process because they receive less taxpayer money per student than traditional schools. The news

media and some legislators choose to ignore that charter schools have a different funding formula and reporting requirements for those funds.

Your April 6 story erroneously implies that this money has simply disappeared. A few more questions and a little research would have revealed this is not the case.

DIANA LECLAIRE Meridian

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# A6 BUSINESS

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

WEDNESDAY  
APRIL 16, 2008

## BUSINESS BRIEFS

### MAGIC VALLEY Organizers seek sponsors for July Blue Angels air show

Air show organizers are seeking sponsors for the Air Magic Valley air show July 26 and 27.

Organizers expect thousands of attendees. For more information on the show or sponsorship opportunities, contact John Reeder at (208) 733-5920 or Jill Trowell at (208) 404-4323.

The deadline for sponsorships to be included in promotional materials is Friday.

## NATION

### Crude, gasoline, diesel prices set new highs

NEW YORK — Oil futures pushed past \$114 a barrel as gasoline and diesel prices struck new highs of their own at the pump.

Light, sweet crude for May delivery jumped as high as \$114.08 a barrel shortly after regular trading ended on the New York Mercantile Exchange. That is nearly \$2 above an intraday high set last week.

Retail gasoline prices rose to a new average national record of \$3.396, according to AAA and the Oil Price Information Service.

### February business inventories rise sharply

WASHINGTON — The Commerce Department reported Monday that inventories held by businesses on shelves and in backlogs increased by 0.6 percent in February after an even bigger 0.9 percent gain in January.

The increase in inventories, while boosting overall economic output in the first quarter, will likely act as a brake in coming months as businesses cut back on production to reduce stockpiles to more comfortable levels.

The inventory increase in February came at all stages of production. Manufacturing inventories rose by 0.5 percent, wholesale inventories were up 1.1 percent and retailers saw their stockpiles increase by 0.2 percent. The rise in inventories was accompanied by a drop in sales for the month.

— Staff and wire reports

## Lawmakers warn state funding may decline further

### Business leaders briefed on 2008 legislative session



Brackett Block Jaquet

By Joshua Palmer  
Staff writer

Local business leaders and state representatives from south-central Idaho seemed to agree that the 2008 legislative session ended with

"mixed" results. House representatives Bert Brackett, R-Rogerson; Sharon Block, R-Twin Falls and Wendy Jaquet, D-Ketchum,

met with members of the Twin Falls Area Chamber of Commerce during a legislative review on Tuesday after completing an 87-day legislative session.

At the meeting, business leaders and lawmakers discussed progress — and in some cases a lack thereof —

on several priorities that affect local commerce and economy.

At the top of the list were two issues that included a resolution to dwindling water supplies in south-central Idaho and improvements to the state's transportation system.

"Water was a big win for our area because of the purchase of Pristine Springs and funding to address water shortage issues," said Shawn Barigar, president and CEO

of the Twin Falls Area Chamber of Commerce. "I think that for the first time people statewide understand that this is a state issue."

Lawmakers also cited the resolution of water issues as a win for south-central Idaho and the state.

However, a resolution to the state's deteriorating transportation infrastructure received much less fanfare.

Please see FUNDING, Page A7

## Eye-popping prices

### Rising food prices force vendors to explain to customers

By Ellen Simon  
Associated Press writer

NEW YORK — Steve Turpin can bake a graham cracker crust in his sleep, but explaining why the price for his Key lime pies went from \$20 to \$25 required mastering a thornier topic: global economics.

He recently wrote a letter to his customers and posted it near the cash register listing the factors — dairy prices driven higher by conglomerates buying up milk supplies, heat waves in Europe and Californian demand from emerging markets and the weak dollar.

The owner of Steve's Authentic Key Lime Pies in Brooklyn said he didn't want customers thinking he was "jacking up prices" because "I have a unique product."

"I can't justify it," he said. The U.S. is wrestling with the worst food inflation in 17 years, and analysts expect next data due on Wednesday to show it's getting worse. That's forcing bakeries, bagel shops and delis to explain price increases to their customers.

U.S. food prices rose 4 percent in 2007, compared with an average 2.5 percent annual rise for the last 15 years, according to the U.S. Department of Agriculture. And the agency says 2008 could be worse, with a rise of as much as 4.5 percent.



Owner Sam Ilwatt stands in front of his Wonder Bagels store in Jersey City, N.J. Ilwatt recently posted a letter from the store's wheat supplier to help explain the increases in food prices to his customers.

Higher prices for food and energy are again expected to play a leading role in pushing the government's consumer price index higher for March.

Analysts are forecasting that Wednesday's Department of Labor report will show the Consumer Price Index rose at a 4 percent annual rate in the first three months of the year, up from last year's overall rise of 2.8 percent.

U.S. households still spend a small chunk of their expenses for foods than in any other country — 7.2 percent in 2006. By contrast, the figure was 22 percent in Poland and more

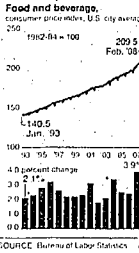
than 40 percent in Egypt and Vietnam.

Still, the higher U.S. prices seem eye-popping after years of low inflation. Eggs cost 25 percent more in February than they did a year ago, according to the USDA. Milk and other dairy products jumped 13 percent, chicken and other poultry nearly 7 percent.

USDA economist Ephraim Leibtag explained the jumps in a recent presentation to the Food Marketing Institute, starting with the factors everyone knows about: sharply higher commodity costs for wheat, corn, soybeans and milk, plus higher energy and transportation costs.

### Food costs climb

U.S. food prices rose 4 percent in 2007, compared with an average 2.5 percent annual rise for the last 15 years.



SOURCE: Bureau of Labor Statistics, AP

## Radio tags to track food from farm to market

### Hawaii first state to use microchips to follow produce for food safety

By James Song  
Associated Press writer

HONOLULU — A technology used to track everything from cattle and bottles of Viagra to U.S. military weapons will soon be tested on an unlikely candidate for surveillance: tomatoes.

The Hawaii Department of Agriculture will roll out a three-year pilot project this month to track and trace tomatoes and other produce using radio frequency identification (RFID) technology. The system uses microchips with paper-thin antennae

stuck onto produce boxes that emit radio waves when scanned.

While the technology is already being used by a few supermarkets and farms across the nation, Hawaii would be the first state to test RFID from farm to market in hopes of improving food safety.

Sandra Lee Kunimoto, chairwoman of the Hawaii Board of Agriculture, said the ability to determine where food comes from and where it has been distributed will become even more important as the food supply con-



Employees of Armstrong Produce pack green onions at the company distribution warehouse in Honolulu. The company is one of the first in the nation to use radio frequency identification (RFID) to track and trace produce from the farm to the market in an effort to improve food safety.

times to be globalized. In the event of a recall, the state wants to be able to trace a product to the farm of origin and identify where inventories were sent, all within a few minutes.

Please see TAGS, Page A7

## STOCKS OF LOCAL INTEREST

Con Agra	24.05	▼ .06	Dell Inc.	18.28	▲ .04	Idacorp	31.77	▲ .39
Lithia Mo.	8.98	▲ .49	Micron	6.76	▲ .03	Supervalu	29.83	▲ .44

## COMMODITIES

For more see page A7

Live cattle	89.48	▲ .33	May Oil	113.79	▲ 2.03
May gold	929.7	▲ 3.30	May Silver	17.83	▲ .04

## What to expect today in business

WASHINGTON — Labor Department reports on consumer price index for March.

WASHINGTON — Federal Reserve reports on industrial production for March.

WASHINGTON — Commerce Department reports on housing starts for March; Federal Reserve releases survey of regional economic conditions.

MUTUAL FUNDS

Table of mutual fund performance data including fund names, share classes, and returns.

Table of mutual fund performance data including fund names, share classes, and returns.

CLOSING FUTURES

Table of closing futures prices for various commodities.

COMMODITIES REPORT

Market commentary and analysis for various commodities including oil, grains, and metals.

CHEESE

Market commentary for cheese prices.

POTATOES

Market commentary for potato prices.

LIVESTOCK

Market commentary for livestock prices.

METALS/MONEY

Market commentary for metals and money prices.

BEANS

Market commentary for bean prices.

GRAINS

Market commentary for grain prices.

Advertisement for Perkins, Smart & Boyd, Inc. featuring the slogan 'When You're Serious About Investing...' and contact information.

NYSE

Table of NYSE market activity including volume and price changes.

AMEX

Table of AMEX market activity including volume and price changes.

NASDAQ

Table of NASDAQ market activity including volume and price changes.

INDEXES

Table of major market indices including S&P 500, Dow Jones, and others.

LOSERS

Table of top losing stocks on the NYSE.

LOSERS

Table of top losing stocks on the AMEX.

LOSERS

Table of top losing stocks on the NASDAQ.

HOW TO READ THE MARKET REPORT

Explanatory text for the Market Report section, detailing how to interpret the data.

UNCLAIMED PROPERTY

- List of unclaimed property notices for various individuals and businesses.

Funding

Article discussing the funding of the Idaho State Police and related legislative issues.

Tags

Article discussing the implementation of RFID tags for inventory tracking.

Merger

Article discussing the merger of Delta Northwest pilots and Northwest pilots.

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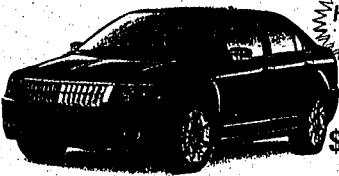
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 • Cassette

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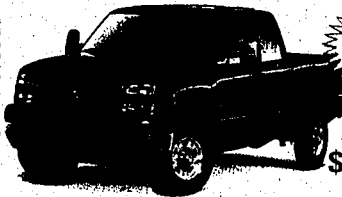
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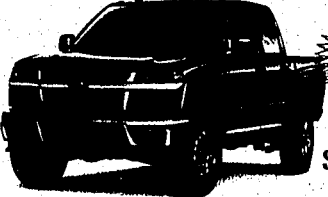
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'08 CHEVY CREW COLORADO



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'07 JEEP SPORT LIBERTY



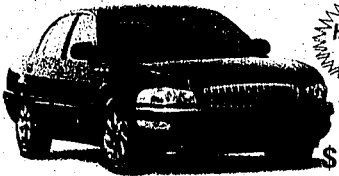
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 • CD  
 • Wheels

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**\$17,995**

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'03 BUICK PARK AVENUE



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 • Pwr W-L-M  
 • Tilt/Cruise  
 • Cassette  
 • CD  
 • Leather  
 • Wheels

**Hertz Price**  
**\$12,995**

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'05 CHEVROLET L.T. TAHOE



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 • Pwr W-L-M  
 • Tilt/Cruise  
 • CD Changer  
 • Leather  
 • Running Boards  
 • Rear Air  
 • Roof Rack  
 • Wheels  
 • 3-Seat  
 • Tint

**Hertz Price**  
**\$20,995**

One at this price #9813

'07 CHRYSLER SEBRING



**Hertz Gold Certified**

• Pwr W-L-M  
 • Tilt/Cruise  
 • CD

**Hertz Price**  
**\$12,995**

One at this price #978G

'08 CADILLAC DTS



**Hertz Gold Certified**

• Power Seats  
 • Pwr W-L-M  
 • Tilt/Cruise  
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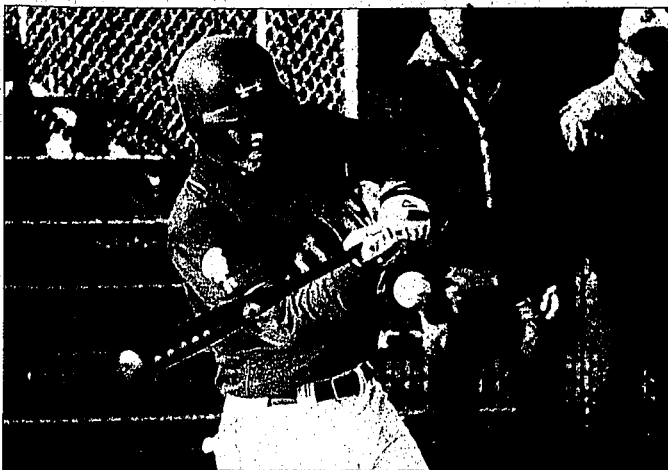
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INSIDE: The NBA play-off picture got somewhat clearer with Tuesday's results, B4



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



Minico's Brian Christiansen hits an RBI single in the bottom of the first inning of the Spartans' 15-4 victory over the Jerome Tigers Tuesday at Warburton Field in Rupert.

## Spartans trounce Tigers

**By Chuck Nunn**  
Staff writer

RUPERT — After a three-run first inning that included a two-run homer by Nathan Bobrowski, things weren't looking good for the Minico Spartans.

But 10 strikeouts and 15 Minico runs later, the Spartans were enjoying the view from the other end of a six-inning, 15-4 victory over the Tigers on Tuesday at Warburton Field.

Bobrowski's shot, a double from Kris Bos and an RBI single from Cameron Stauffer that was part of an aggressive Jerome start that temporarily had the Spartans on their heels.

"We had a lot of defensive lapses," Minico coach Ben Frank said. "They swung it well, but we had about four mistakes in that inning they were able

to take advantage of."

But the Spartans were able to score runs in every inning, and they used a five-run second inning burst to take firm control of the game and never let go.

R.J. Sabi hit a two-run home run in the third inning, and Cody Winnill also hit a two-run shot in the bottom of the sixth, to end the game on the 10-run mercy rule.

The Tigers picked up their fourth run in the top of the fifth inning, as Stauffer hit a ground-rule double that took a hard bounce over the left-center field fence and Logan Parker brought him home with an RBI single.

But in addition to Broadhead's 10 strikeouts, the Spartans were able to tighten up their defense and keep Jerome from mounting any serious rallies in the game.

"Defensively we were solid after that first inning," Frank said. "Brad Dane showed a lot of mental toughness to come back and keep throwing well."

Landon Barnes and Alex Moon both hit doubles for the Spartans, and Chris Joyce tripled in the sixth inning to set up Winnill's game ender. The victory was Minico's 13th straight, and the Spartans improved to 13-1 overall and 3-0 in Great Basin Conference West play.

The Spartans and Tigers face off again today at Jerome.

**Minico 15, Jerome 4, six innings**  
Jerome: 300 010 4 2  
3-4 12 25  
Landon Barnes, Nolan McDonald (3), Nathan Bobrowski (4), Jared Stanger (1), Steve Ripstein (4), Cameron Stauffer (1), Cody Broadhead (1), Kris Bos (1), Ben Frank (1), F. Parker (1), Entebbe (1), T.E. Jerome (1), R.J. Sabi (1), Brett Woodman (1), Shafer Minico (1), Logan Parker (1), Mike Hagan (1), Chris Joyce (1), Jerome (1), Broadhead (1), R.J. Sabi (1), Cody Winnill (1)

## ISU's Newlee takes head job at Idaho

**By Mark Uptak**  
Correspondent

POCATELLO — The winningest coach in Idaho State women's basketball history resigned Tuesday to take the same post with an in-state rival.

After leading the Bengals to a Big Sky Conference championship, an NCAA Tournament appearance and two WNIT berths, Jon Newlee announced he's taking the vacant head coaching position at the University of Idaho.

"We are excited to have Jon join the Vandal family," Idaho athletic director Rob Spear said. "He is a winner, understands the Western Athletic Conference and has the work ethic that will position us for success."

Newlee replaces Mike Divilbiss, who resigned on March 28 with two years remaining on his contract.

Idaho finished 4-25 last year.

While it may not quite equate to Rick Pitino leaving Kentucky for Louisville via the Boston Celtics, the move is sure to surprise both Bengal and Vandal faithful alike.

"I have thoroughly enjoyed my tenure as head coach at Idaho State," said Newlee. "I leave ISU in much better shape than when I got here."

Newlee was hired in 2002 and came in as the program's fourth head coach in just nine months. He went 6-20 in

his first season, but finished 93-82 in six seasons, including a 54-34 mark in Big Sky play. The Bengals went 20-10 this past season and earned the program's third consecutive postseason berth, losing to Boise State in the WNIT.

A post-season win is one thing, but Newlee's stint at ISU and may have played a part in his decision to leave.

With Idaho competing in the Western Athletic Conference, Newlee is more highly thought of than the Big Sky. Better seeds in postseason tournaments could put teams in a better position to win a game or two.

No information was immediately available from Idaho as to Newlee's contract length or salary.

Newlee will be entering his 25th season in college coaching having also worked at Saint Mary's (Calif.), Texas-San Antonio, Southern Methodist and Idaho where he was an assistant from 1989-2002.

The move means current interim athletic director Jeff Tingey will have to make his first significant hiring decision. ISU said it will begin an immediate search for Newlee's replacement.



Newlee

## Bulldogs stay perfect with win over Buhl

**Times-News**

The Kimberly High softball team needed sweatshirts to stave off the biting wind and a middle-inning rally to top off the visiting Buhl Indians. Still, the Bulldogs did what they've done in 19 straight games: they won.

Kimberly improved to 19-0 on the season with Tuesday's 10-0, six-inning victory over the Indians. On a day that saw the wind wreak havoc on any ball hit in the air, the Bulldogs played error-free ball while the Indians committed six miscues in the field.

"I thought it was pretty impressive that we were able to get through that game without any errors," Kimberly's head coach Rich Bishop said. "Especially with the wind blowing like it was."

Kimberly's Kylee Butler broke open a scoreless game

in the bottom of the third by logging out a bunt single before coming around to score on a Buhl throw to first that sailed into right field. From there, Kimberly added one more run in the evening, three innings as freshman pitcher Nellie Makings pitched another gem on the mound.

"We hit the ball pretty well and kept the ball on the ground, hitting it hard or on a line to keep it out of the wind a bit," Bishop said.

Makings allowed only two hits, struck out eight Buhl batters and added a double at the plate for a Bulldogs squad that improved to 4-0 in Northwest Central Idaho Conference play. Kimberly is off until



Kimberly's Kylee Butler takes off to first base after busting during the Bulldogs' game against Buhl Tuesday afternoon in Kimberly.

## College basketball's signing period begins

Montreal, Watkins set to return for CSI men

Staff report

After weeks of speculation and verbal commitments, the top remaining players for basketball begin today and women's basketball recruiting classes may now sign with NCAA Division I member institutions.

The National Letter of Intent regular signing period for basketball begins today and Tuesday, May 21. During that period, high school and junior college players who did not sign during the November 2007 early signing period are allowed to officially sign with a college.

Among the hundreds of players expected to make their college choices official in the coming weeks are four College of Southern Idaho men's basketball players who gave verbal commitments prior to today's start of the period. Kevin Galloway is expected to sign at the University of Kentucky, Art Parakhouski will sign with

Radford University (Va.), Joey Shaw will head to the University of Nevada-Reno, and Nick Hansen is expected to sign with Utah's Weber State University after recently announcing his intent to join the Wildcats.

As many as 11 other players from this year's CSI men's and women's basketball squads are expected to sign with NCAA programs before the period's end. CSI's athletic programs will also look to restock their respective ranks by adding to the list of 17 players who have already signed on to play in Twin Falls for the coming volleyball, basketball, baseball and softball seasons, according to the official NCAA Web site.

Chief among the early signees are two returnees for the CSI men. Freshman Daeguon Montreal, a 6-foot-8 forward who averaged 9.6 points and 4.3 rebounds per game for this year's 30-2 Golden Eagles, is expected to return for his sophomore year, as will redshirt freshman Jay Watkins, a midseason transfer from the University of San Francisco.

## Woods has knee surgery, will miss at least a month

**The Associated Press**

Tiger Woods had arthroscopic surgery on his left knee Tuesday to repair cartilage damage, his second operation in five years on the same knee. He is expected to miss at least a month while he recovers. The surgery, announced on his Web site, came two days after Woods finished three shots behind Trevor Immelman in the Masters. He most likely will miss The Players Championship, but should return in time to play the U.S. Open at Torrey Pines on June 12.

"I made the decision to deal with the pain and schedule the surgery for after the Masters," Woods said. "The upside is that I have been through this process before and

know how to handle it. I look forward to working through the rehabilitation process and getting back to action as quickly as I can."

The surgery was performed in Park City, Utah, by Thomas Rossignol, who also operated on Woods' left knee in December 2002. Woods also had surgery in 1994 on his left knee to remove a benign tumor.

Swing coach Hank Haney told the AP in phone interview he knew Woods' knee was bothering him, but was not aware of the surgery until Woods called him.

"He's been having a lot of trouble," Haney said. "He doesn't talk about stuff like that. He doesn't

## Robinson's legacy set in stone at Citi Field



New York Mets manager Willie Randolph, center, escorts Rachel Robinson, left, widow of Jackie Robinson, and Robinson's daughter Sharon, right, from the field after a ceremony honoring Jackie at Shea Stadium in New York on Tuesday.

**The Associated Press**

NEW YORK — Rachel Robinson went clucking construction workers and into the Jackie Robinson Rotunda for the first time, stood on a balcony above the 160-foot wide floor and was awed as she gazed at the 70-foot high arches.

"It's like walking into a cathedral in a way," she said. "I love St. Peter's in Rome, but I don't know if I can compare this to St. Peter's."

On the 61st anniversary of the day her husband broke major league baseball's color barrier, more than 330 players, managers and coaches — including nine entire teams — were Jackie Robinson's No. 42 to celebrate the Hall of Famer's accomplishments. The center of the celebration was at Citi Field, the New York Mets' \$800 million ballpark under construction adjacent to Shea Stadium.

The Mets unveiled designs for the rotunda, which will contain eight huge pictures of Robinson and have an 8-foot statue of his son in Dodger Blue. It will be the central entrance for the ballpark, which opens in 2009, and the Mets estimate 30,000 fans per game will pass through.

"People will say 'I'll meet you at 42,'" Galloway said. "I want you to see it." Mets owner Fred Wilpon said, lovingly putting his hand on the back of Rachel Robinson, still spry at age 85.

But even as her husband's legacy was being memorialized in stone, brick and terrazzo, a study was released that said baseball made up only 8.2 percent of major league players last year, down from 8.4 percent in 2006 and the lowest level in





TWIN FALLS FORECAST

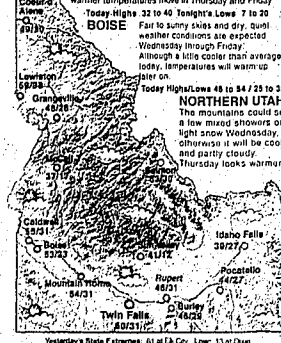
Today: Still cooler than average with a few clouds overhead. Highs near 50.
Tonight: Outlet weather expected. Lows, lower 30s.
Tomorrow: Warming up again. Highs, lower 60s.

BURLEY/RUPERT FORECAST

Today: Scattered clouds and a little on the cool side. Highs, 40s.
Tonight: Fair to mainly clear skies. Lows near 30.
Tomorrow: Back to sunny skies and warmer conditions. Highs near 60.

IDAHO'S FORECAST

SUN VALLEY, SURROUNDING MTS. There could be a few light lingering mist showers or snow showers Wednesday with otherwise passing clearing skies.
Weather conditions and somewhat warmer temperatures move in Thursday and Friday.



Yesterday's State Estimates: 161 at EA City. Low: 13 at Orem.
Weather key: B=blizzard, C=cloudy, H=heavy snow, Hs=heavy rain, S=snow, Ss=snow showers, T=thunder, W=wind, Ws=wind showers, Ws=wind showers.

TWIN FALLS FIVE-DAY FORECAST

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

Yesterday's Weather

Table with 2 columns: City, Hi Lo Prev. Lists weather for Boise, Burley, etc.

ALMANAC - TWIN FALLS

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

Brometric Pressure

Table with 2 columns: Brometric Pressure, Sunrise and Sunset. Includes daily and monthly data.

MOON PHASES

Table with 2 columns: Full moon, Last, First, New. Lists dates for the month.

MOONRISE AND MOONSET

Table with 2 columns: Today, Tomorrow. Lists moonrise and moonset times.

REGIONAL FORECAST

Table with 3 columns: City, Today, Tomorrow. Lists forecasts for Boise, Burley, etc.

NATIONAL FORECAST

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

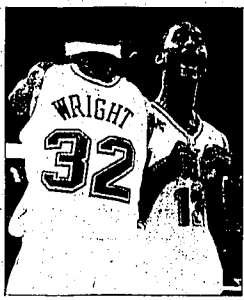


REGGIE MIDDLEKAUFF'S QUOTE OF THE DAY

Words can be short, but their echoes are endless.
- Reggie Middlekauff, 1990-1991

Hornets clinch division title

NEW ORLEANS — David West scored 32 points and Chris Paul had 12 during a decisive run in the third quarter as the New Orleans Hornets clinched the Southwest Division by beating the Los Angeles Clippers 114-92 on Tuesday night.
The Hornets will have at least the No. 2 seed in the playoffs in the West.
Hornets coach Byron Scott earned his 300th career victory. The Hornets finished 30-11 at home for the third time in franchise history. The club record is 32-9, set in 1997-98.
After losing three of its last four New Orleans struggled for a half against the reeling Clippers before putting them away with 26-6 spurt in the third quarter. The Clippers have lost six in a row and are 4-25 in their last 29 games.
Paul finished with 22 points and 12 assists, while Reggie Miller added 11 points and 11 rebounds.
Bookie Al Thornton led the Clippers with 26 points.



New Orleans Hornets' Julian Wright (12) celebrates with Julian Wright as their team pulled away from the Los Angeles Clippers during the second half in New Orleans on Tuesday, New Orleans won 114-92.

PISTONS 115, TIMBERWOLVES 103

ARTHUR HILLS, Mich. — Javaris Hayes scored 20 points and Richard Hamilton added 18 as the Pistons clinched the NBA's second-best record behind Boston.
With the victory, Detroit will have home-court advantage over any Western Conference opponent if it makes the NBA Finals.
Chauncey Billups added 17 points and six assists led his former team, while Al Jefferson led Minnesota with 30 points.

NETS 112, Bobcats 108, 07

EAST RUTHERFORD, N.J. — Richard Jefferson scored 20 points and hit a go-ahead jumper as the Nets rallied from a 20-point first-half deficit.
Vince Carter added 18 points, Devin Harris had 17 and eight assists and the Nets limited the Bobcats to 47 points in the final

MAGIC 121, HAWKS 105

ATLANTA — Maurice Evans scored a career-high 27 points and six of his Orlando teammates also scored in double figures.
Evans had 23 points in the second half as both playoff-bound teams substituted liberally, knowing the game had no impact on their postseason positioning. The fourth-year guard, who wasn't drafted out of college, set his previous high of 25 points against Golden State on Feb. 25.
- The Associated Press

Providence hires Drake's Davis

PROVIDENCE, R.I. — Keno Davis can't guarantee he'll have the same success in his first season at Providence as he had this year in Drake, where his team won 28 games and Drake ranked in the Top 25 and earned a NCAA tournament bid.
But Davis, hired Tuesday as Providence's new head coach, promised that the Friars won't be outwoked on the court.
"That's all I can ask — is our players' best effort," Davis told reporters after a news conference introducing him as coach. "How many wins that means, I don't know. I'm not going to put a number out there that we have to live up to or live down to depending on how successful we are."
Davis, the son of former longtime Iowa coach Tom Davis, was hired from Drake two weeks after being selected as The Associated Press national coach of the year. This season, Keno Davis' first as a head coach, he took

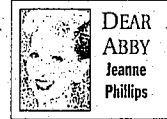
The 6-foot-3 guard from Chicago averaged 20.8 points in six NCAA tournament games and will likely be taken with one of the top picks in the draft.
Terms of Callipari's deal have not been finalized.
R o s e h e p e d his first year as head coach of an NCAA Division I record 30 victories last season.
"Only my regret is not winning a national title for the 'University of Memphis,'" Rose said.

LSU forward Randolph signs with agent

BATON ROUGE, La. — LSU forward Anthony Randolph, who announced his first year as head coach of an NCAA Division I record 30 victories last season.
"Only my regret is not winning a national title for the 'University of Memphis,'" Rose said.

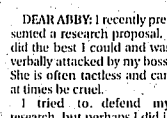
Parting can bring sorrow to those with unruly hair

DEAR ABBY: For most of my life, I have parted my hair on the right. I am now being told that men should part their hair on the left. Is there a correct side for men?
- HARRY W. MORRIS JAY, CALIE



show emotion in public is human, as long as one does not have a complete meltdown. You lost control twice, the first time when your team member felt it necessary to say your microphone and offer apologies to your boss; the second, when you began crying. Excusing yourself and going to the restroom would have been more appropriate and professional than what you did at the meeting. Learn from it.

DEAR HARRY: I relayed your question to my hair design consultant, Bob Cox. According to Bob, people naturally have a cowlick (or "whorl") on one side of their scalp. It is often the hair growth pattern emerges. (Some people have two, although one is usually stronger than the other.) This is what determines "which way the hair will naturally fall when it is parted."



DEAR ABBY: I am deeply patriotic and support our troops wholeheartedly. Because I am people-oriented, I try to go out of my way to say "I love you" to my desk clerk to say nice things to people or do something for them. I often see government IDs on individuals (usually military) and I would like to say thanks — but I don't know how to do it. I know who's been overseas or was and was wondering if you had any suggestions. I would just like to be able to say thanks without being intrusive and remain professional about it.
- ELIZABETH IN ORLAND

Both went on to relate the story of a client who had recently been referred to him. The gentleman had been going to his former barber for 15 years, and for 15 years his hair had been cut the same way. Over the past couple of years, the problem had become so bad that his wife had to help him part his hair in the morning.

DEAR ABBY: I recently presented a research proposal. I did the best I could and was verbally attacked by my boss. Site is often tense and can't times be cruel.

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Both took one look and realized the former barber had been parting the man's hair on the wrong side, which had been causing it to stick up. The problem was resolved with one appointment. If other men out there are having the same problem, this letter may be helpful.

I tried to defend my research, but perhaps I did it too emphatically and went overboard, because my team member turned off my microphone and apologized to the boss.
I understand some of the criticisms, but what bothered me was that other proposals were more flawed than ours, but were not attacked in a similar fashion. One thing led to another and I broke down in tears at the table. Luckily, the boss did not see it, but other team members did.
Is showing emotion in public wrong? I tried to hold it in but couldn't. I was insulted and felt terrible for my team.
Was crying unprofessional? Should I have run to the powder room to sob — or would that have made it worse?
- TEARY-EYED IN MALAYSIA
DEAR TEARY-EYED: To

DEAR ABBY: I am deeply patriotic and support our troops wholeheartedly. Because I am people-oriented, I try to go out of my way to say "I love you" to my desk clerk to say nice things to people or do something for them. I often see government IDs on individuals (usually military) and I would like to say thanks — but I don't know how to do it. I know who's been overseas or was and was wondering if you had any suggestions. I would just like to be able to say thanks without being intrusive and remain professional about it.
- ELIZABETH IN ORLAND

DEAR ELIZABETH: All you need to say is, "Thank you very much for your service to our country." The statement is direct, not at all intrusive and will be appreciated.

Canadiens closing in on series win

BOSTON — Patricia Brischoff snapped a scoreless tie in the second period, rookie Carey Price posted his first playoff shutout and the Montreal Canadiens moved within one game of advancing with a 1-0 win over the Boston Bruins on Tuesday night.
The Canadiens, the No. 1 seed in the Eastern Conference, lead the best-of-seven, first-round series 3-1.
The teams played evenly for much of the hard-fought, fast-paced game until Brischoff scored on a power play with 42 seconds left in the second period.

Philadelphia take a 2-1 series lead.
The Flyers scored three goals in a 2-3 span in the first period. Briere scored first, and after Eric Fehr quickly tied the game with his first playoff goal, Scottie Hartnell and Scottie Upmeyer scored 17 seconds apart.

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INSIDE: Sensible Home, C2 | Sophisticated tequila, C6 | Comics, C7

## Get a lesson in the kitchen

Let us watch the process

Sometimes, a little lesson in the kitchen makes all the difference, especially for a young cook attempting a first dinner party, or a complicated French recipe, or a getting-to-know-you meal for potential in-laws.

But what do you go for help if Dad lives across the country or Mom never was a pro at dinner parties?

Invite a savvy stranger in. You'll get the help you need, and we'll get the story.

The *Times-News* wants to hear from relatively inexperienced home cooks who want help preparing a special meal. Several knowledgeable local cooks have volunteered to teach them, and we'd like to match up teacher-student pairs and document the kitchen lessons in photographs, videos and stories.

To volunteer for the role of student, send an e-mail to [virginia.hutchins@lee.net](mailto:virginia.hutchins@lee.net) with "kitchen lesson" in the subject line. Describe why you need a lesson in the kitchen, and how to contact you.

In the interest of avoiding misunderstanding, a few ground rules: The student will buy the groceries for the meal, and the cooking will happen in the student's home kitchen. The volunteer teacher will help prepare the meal and won't receive pay. (Gratitude, however, is a certainty.) The meal will be served to the student's family or guests.

This opportunity is too good to miss.

# Avocado slicing and



## Cooking school teaches crowd of 1,100

By Melissa Davlin  
Staff writer

Students of Saturday's Taste of Home Cooking School came hungry for culinary know-how and left starving for the delicious dishes they learned how to make.

The traveling cooking show, sponsored by the *Times-News*, is based on the popular Taste of Home magazine and cookbook series and drew 1,100 enthusiastic audience members to Twin Falls High School's Roper Auditorium.

"I have to say that the thing that probably stood out is how many people waited in line from 3 o'clock on to get in there first," said Shoshone resident Karina Fitzgerald, master of ceremonies. "It was neat to see them spend a beautiful day on the Roper Auditorium steps."

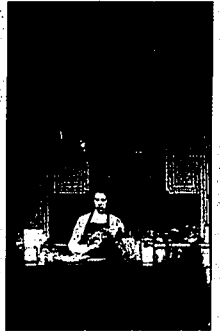
Cooking school presenter Kristi Larson made sure their wait was worth it. During the show, she taught audience members kitchen shortcuts, like how to toast almonds in a



An audience member tries to get the attention of an usher passing out chocolates Saturday night at the Taste of Home production in Twin Falls' Roper Auditorium.

microwave or decorate cupcakes with rolled fondant. Store tomatoes and garlic in a cool, dark place.

Larson said, but keep them out of the refrigerator, where garlic rots faster and tomatoes grow mealy.



With the help of an on-stage kitchen and television cameras that focus on dish preparation, Taste of Home Cooking School presenter Kristi Larson gives local audience members a lesson Saturday night.

"We don't want that," she said.

Her demonstrations of how to neatly slice avocados in their skins drew gasps from the audience, and completed dishes like the Taco Meatball Ring and Italian Herb Frittata earned applause. The only thing more exciting than the food were the prize giveaways, including cookbooks and bags of groceries.

Wendy Hess of Twin Falls was impressed by Larson's instructions on how to perfectly poach eggs with water and white vinegar.

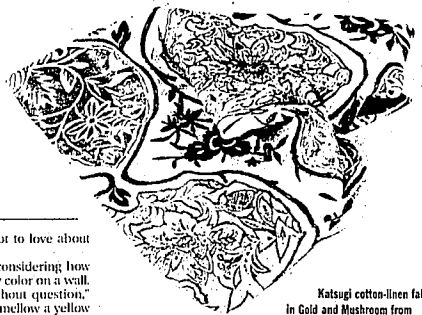
"I've never poached eggs using water before," Hess said.

Marjorie Vecera, a Twin Falls veteran of four Taste of Home Cooking Schools, said she likes the atmosphere of the show.

"I enjoy it," Vecera said. "I always take something away that I didn't know."

Melissa Davlin may be reached at 208-735-3233 or [melissa.davlin@lee.net](mailto:melissa.davlin@lee.net).

# Here comes the sun



Katsugi cotton-linen fabric in Gold and Mushroom from Schumacher (available through the design trade).

By Terri Sapiano  
The Washington Post

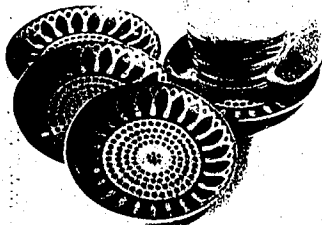
It's warm, inviting and cheerful. What's not to love about yellow?

Designers say — somewhat surprisingly, considering how widely it is used — that yellow can be a tricky color on a wall. "Yellow is the hardest color to get right, without question," says New York designer Alexa Hampton. "As mellow a yellow you think you select, it's always much louder than you think it will be."

"Above all other colors, it's inclined to get more intense on the wall," says Leatrice Eiseman, executive director of the Pantone Color Institute and author of "Color: Messages and Meanings." Yellows with even the slightest green undertone, she says, can go greenish on the wall, especially if the room has lots of windows.

If you want to go yellow, Hampton advises sticking with the topmost choices on the paint decks because these are typically the palest shades. Paint a large sample, she says. If it's too bright, mix in a bit of your trim color. And consider off-white paint colors, too. Some of the creamiest shades turn out to be just yellow enough.

Love the color but aren't sure you want to commit to paint? Introduce yellow into the room with a cheery fabric or patterned pillows, a graphic area rug or a floral lampshade. Even these subtle touches are sunny.



Photos by JIMMIE BROWN/LEE/Photography Post

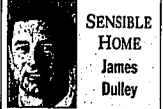
Surya coasters from Burke Decor (\$30 for a set of four).

Circle pillow in Canary from Z Gallerie (\$39.95).

Design exclusive
Peek into a local home with notable decor.
Next week in Food & Home

Harness the wind at home

DEAR JIM: I am tired of my high electric bills and consuming so much fossil fuel (coal, gas and oil). I like the idea of using a small windmill to produce my own electricity. What are the options for a house? — PAUL M.



SENSIBLE HOME James Dulley



A 1,900-watt wind turbine is ready to be erected at a home. This model produces either 120- or 240-volt output.

DEAR PAUL: There are many options for using wind power to generate your own electricity. The first step is to contact your local weather service to check on the average wind speed in your area.

Knowing the average and wind speed ranges, you can estimate how much electricity a given system will produce. Keep in mind, wind speeds on a specific can vary significantly from various averages depending on its topography.

Other than the fossil fuels used for the initial production of the wind turbine equipment, its delivery to and erection at your home, it is a completely clean, green source of electricity.

Ones as small as 400-watt output can provide supplemental electricity for a specific appliance or application. Large ones, by residen-

tial standards, produce 10 kilowatts, enough for an entire house. To give you an idea of size, a 400-watt wind turbine uses about a 4-foot-diameter rotor. A 900-watt turbine uses a 7-foot turbine.

A 10,000-watt turbine uses a 23-foot turbine and is mounted on a tower often more than 100 feet tall. Before purchasing any wind turbine system, check your local building codes about the maximum allowable tower height.

When installing a small wind turbine, less than 1 kilowatt, an off-grid design is best. This means its output wiring is not connected to the grid from the utility company. It is often used to charge batteries for energy storage. An inverter converts the stored electricity to alternating 120-volt current to

power an electric appliance. For a somewhat larger wind turbine (up to 2 kilowatts) which you plan to use to power your entire house, it should be set up as a grid-tie system. When your house requires more electricity than the wind turbine produces, your house draws electricity from the utility company. The Windstream, by Southwest Windpower, has the grid-tie control built into the wind turbine.

If the wind turbine produces more electricity than you use, it may run your electric meter backwards (net-metering) and feed the power back to the utility company. Check with your utility company to see if it offers net-metering. Also, your utility company or state may offer a credit for installing a wind turbine system.

DEAR JIM: I installed gas

logs in an old Ben Franklin wood-burning stove thinking it would be efficient. My gas bills were very high and it did not heat well. What can I do to make this stove more efficient? — BOB S.

DEAR BOB: There really is not much you can do to make it energy efficient. Your old wood-burning stove was not designed for gas logs so it does not capture and transfer heat into the room. The heat just goes up the flue pipe.

If you want to use gas to supplement the central heating for your house, select a direct-vent gas fireplace or freestanding heater. These units are designed for gas or propane, so they are efficient and safe to use.

Send inquiries to James Dulley, 6906 Royalgreen Drive, Cincinnati, OH 45241 or visit www.dulley.com.

Hagerman team teaches pizza

Staff report



Jane Rice Jake Rice
Falls. Cost is \$40.
The menu: Jane's Famous Pizza Dough, Margherita Pizza, BBQ Chicken Pizza, Mediterranean Pizza and Englishman Pizza. To sign up: Rudy's, 733-5477.

With caterers Jane and Jake Rice of Hagerman's Ein Tisch Inn — a bed-and-dinner that's open to the public for meals several days a week — pizza is a team effort. She makes the dough, and he comes up with creative toppings. The Rices will teach a cooking class titled "Best Pizza in the Magic Valley" from 7 to 9 p.m. April 23 at Rudy's — A Cook's Paradise, 147 Main Ave. W. in Twin

Two-class series at CSI teaches healthy cooking

Staff report

Figure it's time for you to get comfortable with whole grains and miso? The Community Education Center at the College of Southern Idaho will offer "Eat Well & Be Healthy Cooking," a two-class series on how to prepare and cook healthy foods.

Both classes are taught by Jill Seaman — a macrobiotic counselor and coach and a graduate of the Strengthening Health Institute in Philadelphia — in the Desert Building kitchen 114 on the CSI campus.

"Eat Well Cooking — Week One": Learn how to

blanch, steam, quick and long saute, make whole grain dishes, make miso soup and use seitan and tempeh. Held 6:30 to 9:30 p.m. April 23. Cost is \$10.

"Eat Well Cooking — Week Two": See how to make classic healthy dishes such as noodles and broth, vegetable tempura, pressed salad, lentils with deep-fried bread, vegetable nori rolls and fruit compote. Students do not have to take the first cooking class to take the second. Held 6:30 to 9:30 p.m. April 30. Cost is \$10.

Combined cost for both weeks is \$20. Register: 732-6442 or csi.edu/communityed.

Impressing on the cheap

By Jane Black

The Washington Post

Q: I really love impressing people when I make them dinner. The problem is, usually dishes that impress are also pretty expensive to make, especially when I have guests over around once a week. I'm in my 20s. I don't have a huge budget. So, what cheap yet impressive dinner party options are out there?

A: One possibility is to make fresh pasta. The ingredients — eggs, flour and salt — couldn't be cheaper, and what a difference it makes.

Even if you top it with nothing more than good olive oil, herbs and salt, you have a great meal (though a little truffle butter never hurt). Invest in a pasta maker, or you can roll out it by hand, which makes it even cheaper.

Another easy trick is to keep a bottle of pomegranate molasses — sometimes called syrup — on hand. A good-quality brand such as Indo-European or Cosmos tastes tart and exotic, and is wonderful stirred into a honey-olive oil marinade for chicken or drizzled over ice cream and berries.

Taking a leaf from Grasset's designs

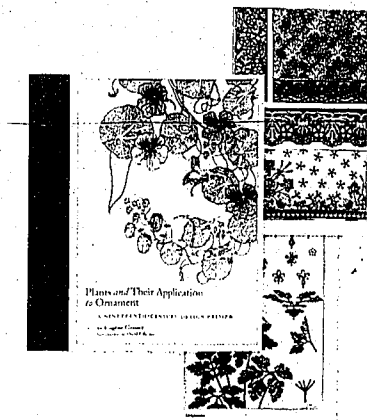
The Washington Post

Eat your heart out, William Morris. The English Arts and Crafts designer wasn't the only 19th-century master of turning garden flowers into sublime patterns for wallpaper, tiles and textiles.

The Swiss-born graphic artist Eugene Grasset, working in Paris, developed his own colorful and hypnotic designs from such humble flora as periwinkle and buttercup.

Chronicle Books has reproduced Grasset's influential 1897 design book, "Plants and Their Application to Ornament: An Introduction by Dawyd Becker, a research fellow at the Museum of Fine Arts in Boston.

The volume has three variations of 24 plants that were commonly grown in French gardens in the late 19th century. The list includes lilacs, wisteria, cranberries and the horse-chestnut tree. The book costs \$35, but be warned, it might inspire



Swiss-born graphic artist Eugene Grasset was a master of turning garden flowers into sublime patterns for wallpaper, tiles and textiles. Grasset's 1897 classic, reproduced by Chronicle Books.

expensive changes to your interior design.



Bed rest boredom

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Costumes and couture



Twin Falls High School students match the best of Paris, Milan and New York at a fashion show last week.

Thursday in TNT

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# Changing the chopped salad game

By Betty Hallock and Donna Deane  
Los Angeles Times

For years, the chopped salad has been resting on its laurels — or its iceberg lettuce, anyway.

Fortunately, it's undergone a renaissance lately. All those heaps of cut-up iceberg, mozzarella, salami and chickpeas tossed in red wine vinaigrette have given way to more interesting ingredients, more artfully prepared.

Take, for instance, the chopped salad at the Foundry on Melrose restaurant in Los Angeles — an over-the-top toss of diced red-purple beets, roasted butternut squash, fennel, celery, cucumber, carrots, piquillo peppers and pistachios with Parmesan and Idiazabal cheeses. Plus, chef Eric Greenspan adds another dimension with greens such as arugula, romaine and frisee (what Alice Waters calls "the shock-headed" leafy green "right wig" — not so frightening when cut into manageable pieces).

So that you get a little of everything in each mouthful, the vegetables and cheeses are chopped into a small (quarter- to half-inch) dice. Every bite is deeply flavorful, sweet and salty with a hint of bitter, simultaneously a little nutty and a little herbaceous. The textures are all-inclusive, too. This salad is chewy, succulent and crunchily at the same time.

But just like a great three-ring circus, a chopped salad isn't about chaos; it's about improvising with several categories of ingredients and linking together different combinations of flavors.

Good chopped salad is like a free-form composed salad. Each component is selected for what it brings to the party — a bit of crunch, a juicy tang — and when mixed together, the whole is surprising, perhaps, in its juxtapositions, but harmonious.

You can change out the traditional mainstays. Instead of a base of lettuce, imagine a duo of grilled greens: romaine and radicchio lightly browned and crisp on the edges. The

greens are tossed with wilted textures of the ribbons of leafy ingredients contrast with the add-ins of diced red onion, black olives, hard-cooked egg and parsley. An assertive anchovy-garlic dressing makes this a robust salad.

You can balance a chopped salad in a number of ways, weighting it toward greens, sometimes toward root vegetables another time.

And you don't always need to start with a long list of ingredients. Just three or four can be sublime. How about diced beets and fennel, dressed walnuts and watercress? Tossed with a little tarragon, orange zest and sherry vinaigrette, it's a lively and unusual mix of sweet, nutty, herbal and tangy flavors.

Toss in watermelon radishes, or daikon. The crisp texture and peppery bite of radishes set off grilled chicken beautifully. Maybe with carrot, cucumbers and green onions — an instead of leafy greens, a leafy herb (cilantro) and spicy radish sprouts.

It's everything a chopped salad should be, both satisfying and refreshing, with layers of textures, simple to prepare but with complex flavors. It's a fastidious execution of laid-back chic.

**THE FOUNDRY ON MELROSE CHOPPED SALAD**

Adapted from a recipe by Eric Greenspan, chef-owner of the Foundry on Melrose restaurant in Los Angeles. Idiazabal cheese is a Spanish sheep's milk cheese, but you can substitute provolone or mozzarella cheese. Stem-bought sun-dried tomatoes can be substituted for the oven-dried tomatoes. Piquillo peppers are available at gourmet shops. You can also use roasted red peppers.



Daikon and grilled chicken chopped salad.

- 1/2 cup unsalted, shelled pistachio nuts (1/4-inch dice)
- 1/2 cup diced fennel (1/4-inch dice)
- 1/2 cup diced celery (1/4-inch dice)
- 1/3 cup diced cucumber (1/4-inch dice)
- 1/2 cup dried currants
- 3 tablespoons dried piquillo peppers (1/4-inch dice)
- 1/4 cup grated Parmesan
- 1/4 cup grated Idiazabal cheese

- 3 cups chopped mixed greens, chopped into bite-size pieces (such as arugula, spinach, frisee and romaine)
- 2 tablespoons balsamic vinegar
- 3 tablespoons golden raisins

1. Heat the oven to 250 degrees. Peel, seed and cut the tomatoes into quarters. Toss them with 3 tablespoons olive oil and sprinkle lightly with salt, about 1 teaspoon. Arrange the tomatoes on a rack on a baking sheet and bake until dried, 2 1/2 to 3 hours. Remove the tomatoes from the oven and allow to cool on the rack. Dice the cooled tomatoes into 1/4-inch pieces. You should have about 6 tablespoons.

2. Heat the oven to 350 degrees. Peel the squash and beets in a small baking pan just until tender, about 12 minutes. Remove from the oven and allow to cool, but leave the oven on at 350 degrees to toast the pistachios.
3. Toast the pistachios on a baking sheet for 7 minutes until lightly toasted, then remove from the oven and allow to cool.

4. In a large bowl, toss together the roasted tomatoes, butternut squash, beets, pistachios, fennel, celery, cucumber, currants, piquillo peppers, grated cheeses and mixed greens.

5. In a small bowl, whisk together the balsamic vinegar and the remaining 3 tablespoons olive oil until blended. Stir in the raisins. Drizzle enough dressing over the salad to coat, and sprinkle over a dash of salt. Toss to combine. Serve immediately.

Total time: 1 hour, plus 2 1/2 to 3 hours roasting time for the oven-dried tomatoes.

Servings: 8 as an appetizer or 4 as a main dish.

Each of 8 servings: 330 calories; 6 grams protein; 21 grams

carbohydrates; 5 grams fiber; 26 grams fat; 4 grams saturated fat; 5 mg cholesterol; 117 mg sodium.

## GRILLED RADICCHIO AND ROMAINE CHOPPED SALAD

From Los Angeles Times test kitchen director Donna Deane.

- 1 teaspoon minced anchovies, from about 2 fillets
- 1 clove garlic, minced
- 1 tablespoon balsamic vinegar
- 1 tablespoon lemon juice
- 1 teaspoon chopped capers
- 4 tablespoons olive oil, divided

- Freshly ground black pepper
- Salt
- 2 heads Treviso radicchio, quartered lengthwise
- 1 small head romaine, quartered lengthwise
- 1/4 cup diced red onion (1/4-inch dice)
- 1/4 cup pitted black olives (1/4-inch dice)
- 1 hard-cooked egg, peeled and cut into 1/4-inch dice
- 1 teaspoon chopped parsley

1. In a medium bowl, combine the minced anchovies with the garlic, balsamic vinegar, lemon juice and capers. Whisk in 2 tablespoons of the olive oil until emulsified and season with a few grinds of pepper and a pinch of salt, or to taste. Set aside.
2. Heat a grill over medium-high heat. Brush the radicchio and romaine lightly with the remaining olive oil. Grill until lightly charred but still crisp, turning so that all sides are quickly grilled, about 2 to 2 1/2 minutes. Remove from the grill, and let stand until the radicchio and romaine are cool enough to handle. Cut into 1-inch squares.
3. Toss the chopped romaine and radicchio with the diced onion and olives, then toss with the dressing. Season to taste with freshly ground black pepper and salt.
4. Mound a quarter of the salad onto each of four plates. Garnish each serving with the hard-cooked egg and parsley. Serve immediately.

Total time: 30 minutes. Servings: 4.

Each serving: 179 calories; 3 grams protein; 7 grams carbohydrates; 2 grams fiber; 16 grams fat; 2 grams saturated fat; 54 mg cholesterol; 171 mg sodium.

## DAIKON AND GRILLED CHICKEN CHOPPED SALAD

From Los Angeles Times test kitchen director Donna Deane.

- 2 skinless, boneless chicken breast halves
- 2 teaspoons olive oil
- 1 clove minced garlic
- 1/2 teaspoon salt
- Freshly ground black pepper, to taste
- 1/2 lime
- 1/2 head nappa cabbage (about 3/4 pound), cored and thinly sliced
- 1 cup diced daikon (1/2-inch dice)
- 1/2 cup diced carrot (1/4-inch dice)
- 1/2 cup peeled, seeded and diced cucumber (1/2-inch dice)
- 1/4 cup sliced green onion
- 2 tablespoons chopped clam
- 3/4 cup cleaned and trimmed radish sprouts (about half of a 2.5-ounce carton)
- 3 tablespoons lime juice
- 3 tablespoons fish sauce
- 2 tablespoons sugar

1. Heat a grill over medium-high heat. Place the chicken in a medium bowl and rub all over with the olive oil and rub all over with the lime juice and 1/4 teaspoon salt and a couple of grinds of black pepper.
2. Place the chicken on the grill and cook until the meat is opaque and firm and a thermometer inserted into the center reads 165 degrees. Remove the chicken to a plate, squeeze a little juice from the halved lime over the chicken and allow to cool to room temperature, covered loosely.
3. In a large bowl, toss together the nappa cabbage, daikon, carrot, cucumber, green onion, cilantro and



Grilled radicchio and romaine chopped salad.

radish sprouts. Cut the cooled chicken into a half-inch dice and toss with the salad.

Serve immediately. Total time: 45 minutes. Servings: 4 to 6. Each serving: 133 calories; 14 grams protein; 11 grams carbohydrates; 2 grams fiber; 3 grams fat; 1 gram saturated fat; 31 milligrams cholesterol; 940 milligrams sodium.

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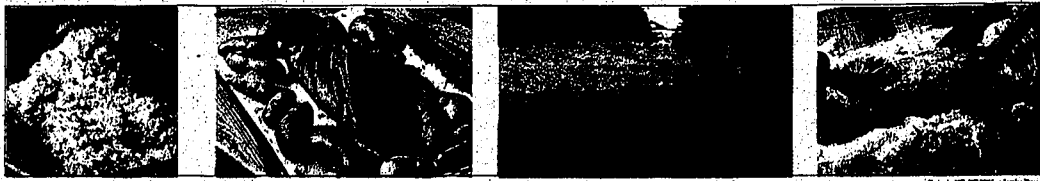
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COMBINE: Mix salt and water to resemble slushy snow. Add chopped rosemary if you wish. SEAR: The pork should be well-browned. Put it and the potatoes on a layer of moistened salt. COVER: Top with more salt and roast until the meat is done and the potatoes are tender. CRACK: Remove the salt crust with a knife and lift it off. Brush away salt clinging to the meat.

# Salt-roasting reveals profound, pure flavor

By Russ Parsons  
Los Angeles Times

What was quite possibly the single best dish I've eaten last year came to my table as a bleak white mound that looked less like food than some kindergarten's art project. It was wheeled through the dining room of a Providence, R.I., restaurant on a table-side service cart only added to the sense of surrealism. What in the world could this be?

With chef Michael Cimarrusti standing by expectantly, his manager-co-owner, Donato Porto, used two spoons to crack the crusty top of the mound and lift it away, revealing two perfectly cooked spot prawns and releasing the most remarkable aroma of supremely fresh shellfish. After a quick trip to the kitchen for shilling, those prawns reappeared, drizzled with a little very good olive oil and a squeeze of lemon and sprinkled with sea salt.

I took one bite and had to close my eyes. Many dishes are good, some are excellent. A few are truly profound, and this was one of them. It had the deepest, purest taste of shellfish I've ever experienced, like some distilled essence.

The fact that, as I've learned since, it's remarkably easy to make at home only adds to its magic.

Salt-roasting, essentially nothing more than baking something in a mound of salt, is a technique with ancient roots, but a thoroughly modern result — food that tastes clearly and intensely of itself.

You don't need any fancy equipment. You don't need days of preparation. You don't need a pantry full of exotic ingredients. With a roasting stone, a roasting pan and a box of salt, you can create moist, richly flavored dishes that derive their complexity not from complication but from concentration.

The first thing I tried to salt-roast was a whole fish. I picked up a Chinese goose, a 1.5-pounder, and brushed the potatoes in it. On a whiff, I chopped some rosemary into the salt. I roasted the potatoes until a knife slipped into them easily, about 25 minutes at 400 degrees.

Lifted off the salt crust and brushed away the stray flakes that cling to the potatoes. They didn't look all that different from regular roasted potatoes. I took a bite. The flavor was amazing. Not only was there the strong, mineral overlay of newly dug potatoes, but there was also a gentle, almost haunting, fragrance of rosemary. Despite having been cooked with 2 cups of salt, the potatoes weren't too salty.

So off I went, on a salt-roasting binge. Over two weeks (and using more than 100 pounds of salt), I salt-roasted whole fish, spiny lobster, chicken breasts, shrimp, prawns, pork chops, roast beef, steak, even pears.

I don't remember the last time I have been so excited by a cooking technique. It's like combining the best features of roasting and steaming. Time and again, I was surprised, even shocked, by what emerged from under the salty crust. Pork tenderloin that was moist and tender; whole fish that was buttery and juicy; spiny lobster that was tender, not chewy. And everything with a deep, even profound, taste of itself.

Even the failures were instructive. The pears, for example, came out tasting weirdly savory; they might be good in a salad, but not for dessert. Shrimp without heads didn't



Pork tenderloin and fingerling potatoes roasted in rosemary salt.

work so well either: The salt stuck to the cut surface and was too strong, though once I'd trimmed away a quarter-inch, the flavor was fine. For some reason, the salt didn't stick to the cut surface of the steak, except where there was exposed fat. The flavor was terrific, concentrated and beefy, but the lack of browning was obvious. (No problem: I sliced the steak thin and served it in a salad with arugula, cherry tomatoes and shaved Farnigiano.) This lack of browning was more problematic with the pork tenderloin — pale meats really need to be seared first. It's the same reason the chicken breasts were also disappointing: Without the browning, the skin is flaccid and gummy.

Perhaps the most telling flavor was the previously frozen freshwater prawns I'd picked up at a Chinese grocery. Although the flavor was extremely concentrated and the meat was incredibly moist, the prawns just didn't taste very good. With this technique, quality of ingredients is paramount.

Exactly how the process works is a bit of a mystery. Cimarrusti credits it to "the combination of the absolute lack of moisture and the incredibly searing heat. The steam that is created in the cooking is forced inward."

Martina Sabo of the Salt Institute, an industry trade group, says that about the size of it: The salt melts and forms a crust, making a kind of oven within an oven; she says, "The effect is quite like steaming, but because salt is hygroscopic — meaning it absorbs any moisture — the surface of the food stays dry, giving a texture that is closer to roasted."

Sabo's boss, Institute Technical Director Murton Satin happened to walk into her office when we were on the speakerphone and chimed in: "I have no idea how it works, but I can tell you that I lived in Italy for 20 years and always cooked fish that way. I know exactly what you're talking about, but I

never stopped to analyze it. It's not steaming, and it's not roasting, but it's a kind of hybrid of the two. And it's very good."

Satin says the food doesn't taste overly salty because of osmosis — the salt pulls the water out of the food and before it can be reabsorbed and make the food salty, it bakes into a hard shell that can be easily removed. You can use pretty much any kind of salt. I did my tests with Diamond Crystal Kosher Salt, my default salt at home — I like the feel of its flake. But just out of curiosity, I baked some potatoes with extra-coarse sea salt and extra-fine iodized, and the results were similar (though the extra-fine did make the hardest crust).

Any time you have a main ingredient that has flavor as deep and pronounced as these salt-roasted meats, the best thing a cook can do is pair them with something complementary and leave well enough alone. Stuff the belly of whole tail snapper with some sliced lemon and parsley stems. Roast it in the salt crust for 20 minutes. While the fish is cooking, whisk together a simple sauce of parsley, lemon and olive oil. Bone the fish (skin it, too, if you prefer; the skin is perfectly edible). Then serve it napped with the sauce. The sweet flavor of the meat is perfectly matched by the simplicity of the sauce, though it is so flavorful it would also be good dressed with nothing but a little good olive oil and some sea salt, à la Cimarrusti.

Spiny lobster has a more assertive flavor — particularly when salt-roasted. In addition to the intensely sweet, moist meat, there is an interesting hint of bitterness that reminds me of saffron. So make an aïoli and whisk in some soaked saffron threads. The saffron not only strikes a similar flavor note, it also tames the sauce a shade of crimson, that catches the color of the lobster's shell. Maybe the biggest surprise of all, though, was when I

revisted the pork tenderloin, searing it first and then roasting it in rosemary salt along with the fingerling potatoes.

I cooked the pork just to an internal temperature of 145 degrees — still pink on the inside, although the muscle fibers were set and firm. Not only was the meat moist (and you know how uncommon that is with meat as lean as pork tenderloin), but it was suffused with the same gentle perfume of rosemary as the potatoes had been.

Served with only some braised broccolini and lemon, it was a memorable feast that came together in less than an hour.

Now if only I could get one of those serving carts and find a maître d' who makes house calls.

## SALT-ROASTED WHOLE SNAPPER WITH PARSLEY SAUCE

- 1 lemon
- 2 (1 1/2- to 2-pound) whole tail snapper, gutted and scaled
- 1 1/2 cup chopped parsley leaves
- 6 cups coarse salt
- 1/2 clove garlic
- 1/2 cup olive oil

Heat the oven to 400 degrees. Halve the lemon lengthwise, then cut each half in half crosswise. Slice one of the lemon quarters very thinly crosswise. You'll need 5 or 6 slices per fish. Stuff the cavities of the fish with the lemon slices and a few parsley leaves.

Place the salt in a large bowl and stir in 1 cup of water until the texture is that of gritty snow. Line a jellyroll pan with parchment paper and spread some of the salt in a layer about 1/4-inch deep that is roughly the size of both fish. Place the fish on top of that, then mound the rest of the salt on top, covering them completely in a smooth, even layer. Roast the salt-encased fish in the oven for 20 minutes.

While the fish is cooking, put the parsley leaves on a cutting board with the half garlic clove and chop them together fairly fine. Place this in a bowl and add the olive oil. Whisk in 2 tablespoons lemon juice from the lemon and adjust seasoning for salt and lemon. The mixture should be savory and slightly tart.

After 20 minutes, remove the fish from the oven and let stand 15 more minutes to finish cooking. With a sturdy metal spoon or chef's knife, chip a crack around the base of the salt crust and carefully



Salt-roasted tail snapper is so deeply flavored, all it needs is a dressing of olive oil, lemon and parsley.

Lift off the top. Use a dry pastry brush to brush away any salt on the surface of the fish.

Using a long spatula, carefully lift the fish onto the serving platter, turning it over in the process so you can brush away the salt on the underside. If you prefer, you can skip the fish — the skin will be quite loose and come up easily.

Using a sharp knife, make a cut the length of the fish along the backbone. Carefully work the knife down the backbone until the

fillet is freed. Make another cut right behind the head to free the fillet. Carefully lift the fillet to a warm serving platter, skin-side down, and remove any loose bones that are still attached.

Lift the tail of the fish, and the spine and ribs will come free. Cut behind the head again to free the second fillet. Transfer this fillet to the platter, skin-side down, and remove any loose bones. Spoon some of the sauce over

Please see **SALT**, Page C5

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# Salt

Continued from page 4

the fillets and pass the rest at the table.

Total time: 55 minutes. Servings: 4 to 6.

Each of 6 servings: 331 calories; 35 grams protein; 1 gram carbohydrate; 0 fiber; 20 grams fat; 3 grams saturated fat; 62 milligrams cholesterol; 638 milligrams sodium.

## SALT-ROASTED SPINY LOBSTER WITH SAFFRON AIOLI

2 (1 1/4-pound) spiny lobsters, live

3 teaspoons minced garlic  
1/4 teaspoon kosher salt  
2 egg yolks, at room temperature (if necessary, warm the whole eggs briefly in a cup of hot tap water before cracking)

1/2 cup olive oil  
Pinch of saffron threads soaked in 1 tablespoon hot water

1/4 to 1/2 cup vegetable oil  
1 1/2 teaspoons lemon juice

1/2 cups coarse salt

Heat the oven to 400 degrees. Hold a lobster securely against the cutting board, wrapping your hand in a kitchen towel to protect you from the spines. Kill the lobster by piercing the head well behind the eyes with a heavy chef's knife and then slicing down, essentially cutting the head in half lengthwise. Set the lobster aside for a minute until it is still. Repeat with the other lobster.

Meanwhile, make the aioli. Place the garlic in a large, heavy mortar along with the salt and pound with a pestle into a smooth, sticky paste. Using the pestle to stir, beat in the egg yolks and stir until the mixture is smooth and lemon-colored, about 30 seconds. (Alternatively, the mayonnaise can be made with a whisk. In a medium bowl, mash the garlic using the back of a large spoon. Whisk in the egg yolks, stirring until the mixture is smooth and lemon-colored, about 30 seconds.)

Switch to a whisk and stirring constantly, begin to beat in the olive oil, adding just a drop at a time until the oil begins to emulsify with the egg yolks. Do not attempt to rush the process by adding the oil too fast. After you've added about 1/4 cup this way, you can increase the flow to a thin stream. If at any time you see oil beginning to gather separately from the yolks, immediately stop adding oil while continuing to stir vigorously. Very shortly the mixture should come back together.



Serve lobsters with saffron aioli.

When you have added about 1/2 cup of olive oil, and the aioli is quite thick, stir in the saffron threads and the hot water, which will loosen it considerably. Then begin whisking in the vegetable oil, starting again with a drop at a time.

When you've worked in about 1/4 cup of vegetable oil, whisk in the lemon juice and taste the sauce. The texture should be creamy, not stiff and sticky. The flavor should be very garlicky but sweet, with a balance of garlic, olive oil, lemon and saffron flavors. If it's still too garlicky, stir in a little more oil. Add more salt and lemon juice if necessary. The sauce breaks — the oil and yolks separate and won't come back together — it can be fixed easily. Add a whole egg to a blender and puree, it will smooth. Pour the broken aioli mixture into a measuring cup and, with the blender running, slowly add it to the blender. When it is completely incorporated, slowly add more oil with the blender running until you have the texture and flavor you prefer.

Cover tightly and refrigerate until ready to use, but allow it to return to room temperature before serving. Aioli



Salt-roasting accentuates the bold, sweet flavor of California spiny lobsters.

should be made no more than a couple of hours in advance.

Place the salt in a large bowl and stir in 1 1/3 cups water until the texture is that of gritty snow. Line a jellyroll pan with parchment paper and spread some of the salt in a layer about one-quarter-inch deep that is roughly the size of the lobsters. Place the lobsters on top of that, stretching them out lengthwise, and trimming the long antennae. Moisten the rest of the salt on top, covering the lobsters completely, and smooth the surface. Roast the salt-encased lobsters in the oven

for 30 minutes.

After 30 minutes, remove the lobsters from the oven and let stand 5 more minutes to finish cooking. With a sturdy metal spoon or chef's knife, clip a crack around the base of the salt crust and carefully lift off the top.

Transfer the lobsters from the salt to a cutting board. Separate the tail from the head. (Flex the tail and you'll see a good place to cut just behind the carapace.) Use a steady pair of kitchen scissors to cut a slit through the shell the length of the tail. Using a kitchen towel to protect your hands, pop the shell in half and remove the tail meat. Carve the tail into medallions and arrange them on a tray with a bowl of saffron aioli.

Total time: 1 hour, 15 minutes. Servings: 4.

Each serving: 533 calories; 60 grams protein; 8 grams carbohydrate; 0 fiber; 28 grams fat; 4 grams saturated fat; 259 milligrams cholesterol; 576 milligrams sodium.

## PORK TENDERLOIN ROASTED IN ROSEMARY SALT WITH FINGERLING POTATOES

Note: The pork may be served in advance.

2 tablespoons snipped rosemary leaves  
6 cups coarse salt  
3 tablespoons vegetable oil

1 (1 1/4-pound) pork tenderloin

1 pound fingerling potatoes, scrubbed but unpeeled  
1 tablespoon butter, at room temperature  
1 teaspoon minced shallots

Heat the oven to 400 degrees. Combine the rosemary and the salt in a large mixing bowl and stir in 1 cup of water until the texture is that of gritty snow.

In a large skillet, heat the oil until the surface ripples. Pat the pork tenderloin dry with paper towels and sear it in the hot oil until it is browned on all sides, about 8 minutes.

While the pork is browning, spoon a layer of salt about 1/4-inch thick in the bottom of a gratin or baking dish just big enough to hold the pork and the potatoes in a single layer.

When the pork is browned, pat it dry with a paper towel to remove any excess oil and place it in the gratin dish, laying it down the center. Arrange the potatoes around the outside and cover every-

thing with the remaining salt. Roast until the pork reaches an internal temperature of 145 degrees, about 20 to 25 minutes. At this point, the pork will be quite moist but still a little pink. If you prefer the pork to be more cooked, push the temperature to 150, about 5 more minutes. Remove the baking dish from the oven and set aside 5 minutes to finish cooking.

Chop a sturdy metal spoon or chef's knife, clip a crack around the base of the salt crust and carefully lift off the top. Use a dry pastry brush to brush away any salt on the surface of the potatoes or the pork, turning the pork over to brush all sides. Transfer the pork to a serving board. Slice the pork into medallions 1/4-inch thick and arrange on a serving platter. Place the potatoes in a medium bowl and toss with the shallots and butter just until coated, discarding any excess butter. Arrange the potatoes around the outside of the pork and serve immediately.

Total time: 50 minutes. Servings: 4.

Each serving: 305 calories; 30 grams protein; 20 grams carbohydrate; 2 grams fiber; 11 grams fat; 4 grams saturated fat; 86 milligrams cholesterol; 906 milligrams sodium.

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# A tingly taste test to remember

By Charles Perry  
Los Angeles Times

It would take weeks (and a small fortune) to taste all the hundreds of tequilas on today's market. But we thought we'd make a bold effort to find some good ones.

The challenge, we learned, is not finding excellent tequilas, but finding them at a reasonable price — in the upper brackets. Count yourself lucky if you're paying less than \$20 for a bottle of Gran Centenario Extra Añejo Leyenda, and a 30th anniversary Chinaco añejo can set you back \$570. So our tasting zeroed in on lesser-known tequilas around \$30 (where we figured we could find some serious bottles).

Thirty years ago, there were only three brands of tequila on the American market: Jose Cuervo, Sauza and a newcomer named Herradura, the only 100-percent agave tequila available. Even 10 years ago, when Americans were becoming aware of premium tequilas such as Patron and Don Julio, there was nothing like today's profusion of brands. A market near downtown Los Angeles named Ramirez Liquor currently lists more than 350 tequilas on its Web site.

The reason for all these tequilas is simple: Today's tequila-drinking public is more sophisticated and more discerning. Even 10 years ago, when Americans were becoming aware of premium tequilas such as Patron and Don Julio, there was nothing like today's profusion of brands. A market near downtown Los Angeles named Ramirez Liquor currently lists more than 350 tequilas on its Web site.

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We assembled 16 tequilas from local liquor stores specializing in tequila and chose six favorites, listed here in order of preference. We were looking for sipping tequilas, rather than mixers, which meant we wanted tequilas down for a burning taste that in a mixed drink would not be problematic — in fact, a bit of burn is part of the tequila aesthetic for many people.

We wanted a distinct agave flavor, but we were surprised to find aromas well outside the familiar citrus-herbal-olive territory in some bottles; to the good, we thought, when they resembled

whiskey or Cognac, but in other cases unpleasantly reminiscent of asphalt or sweat. Altogether, the tasting made it clear that there's a lot of variety out there.

For this testing, I was joined by Los Angeles Times deputy features editor Michalee Busco, Times restaurant critic S. Irene Vivilba, Times assistant food editor Betty Hallock and Times Test Kitchen recipe tester Noelle Carter.

Sophisticated sippers for around \$30:

**Abandonado reposado.** The aroma is a sophisticated, harmonious mixture of sweet agave and green olive brine aromas. In the mouth it provides a sharp, clean attack with a bit of sweetness and a medium-long finish. A refined sipping tequila. And we liked the gurgling sound as the tequila pours out of its billious ceramic jug.

**El Charro añejo.** This tequila goes through fascinating changes. It hits the nose with a plush, oily sweetness more characteristic of whiskey than of tequila. On the palate it's rather whiskey-like at first, but with the appearance of an anise note. Then the long, smooth finish arrives and the flavor becomes all agave. So it's three liquors in one!

**Arrete blanco.** From the clean, singling agave aromas to the long, medium-dry finish, this is a model of what a blanco should be. Elegant and sipable by itself, it would also make a wonderfully aromatic margarita.

**De los Altos reposado.** Though it's only a reposado (aged two months to a year) this tastes as if it's older. The nose has Cognac-like notes of oak and caramel as well as an agave citrus quality. On the palate, it's smooth and slightly sweet with a somewhat abbreviated finish.

**Don Ramon reposado.** We found rounded agave, mace and pickled aromas in the nose. The flavor expands in the mouth for a smooth, rounded taste.

**Tres Mujeres reposado.** The aromas of this one were pleasant and distinctive: cola or root beer, dried fruit (perhaps dried pears) and pepper, with not much agave character. Surprisingly, the sweetish nose goes along with dryness and a substantial burn on the palate. Some of the tasters were quite taken by the packaging — faux leopard skin and a leather strap; a Camp Beverly Hills tote, one taster wrote.



There's a lot of variety in today's tequilas, and flavor beyond citrus, herbs and olives.

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# What to do with dulce de leche

By Walter Nicholls  
The Washington Post

Q. I just got back from Argentina, where I picked up solid dulce de leche, not realizing that it's more for baking or icing a cake. Any recommendations on how to use solid dulce de leche? Can I melt it down to use as regular dulce de leche?

A. Apparently lots of people pick up bars of dulce de leche in Central and South America and don't know what to do with them. Such bars are also sold in some Latin markets.

We turned to Roberto Salafia, head of the economic and commercial section of the Embassy of Argentina.

"It depends on how hard the bar is," Salafia says. "If it's not too hard, you can eat it as you would a bar of chocolate." It also can be melted in the microwave. Or on the stovetop: In a saucepan, break the bar into small pieces, add a little milk and gently melt until the mixture is spreadable. Use as a filling for cakes and cookies or as a topping for ice cream, toast or pancakes.

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## Don't Scrap the Idaho of 'Old Tires' in Your Yard

Going green has never really been an issue for most gardeners. The love of the environment is one of the things that draws them to gardening. But even the most avid gardener can go a little greener by using materials made from recycled products. Today's lawn and garden market is filled with many recycled items to help you create a gorgeous, inviting and eco-friendly lawn.

**Did you know that Americans discard almost 300 million tires annually?** One Texas company, **Easy Gardener Products Inc.**, has come up with a way to put some of those old tires to use in the yard. They have a new line of products all made from 100 percent recycled rubber. You can find these products at your favorite local lawn and garden center or chain retailer or by calling **1-800-327-9462**.

**Mulch Mat** tree ring forms a weed barrier around trees and helps hold in moisture. The pre-cut mats look just like a circle of hardwood mulch, but last much longer. You can create a weed-free zone around the base of trees, mailboxes and yard posts while at the same time eliminating the need for edging, weeding, raking, and re-mulching. They come in a variety of sizes and colors.

**Easy Gardener's Edge Border** can help give your garden a clean, mulched-looking edging. The new product creates a 4 1/2-inch weed barrier around landscape beds and gardens. You can lay the border flat or even use it to create curves. Run your mower tires along the top of the Edge Border and eliminate the need for edging!

**The Stepping Stones and Pavers** look like concrete, stone and brick but their rubber composition makes them 80 percent lighter and nearly unbreakable. They look great and provide a cushioned step along your garden path.

Gardeners can take the recycled theme all the way by using **Easy Gardener's Rubber Mulch**. Say goodbye to weeds and hello to handsome landscaping. The mulch is specifically tailored for landscape and playgrounds and it comes in a variety of colors and sizes. Best of all, tests revealed that rubber mulch provides greater soil and water retention than traditional wood mulches.

These items are all attractive, easy-to-use products that will make you think having "old tires" in your yard isn't such a bad idea after all.

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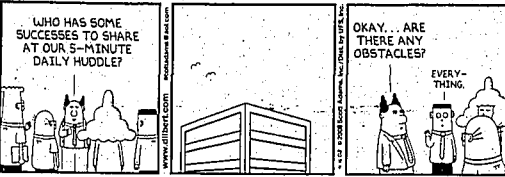
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The Elderberries

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By Lynn Johnston



Frank and Ernest

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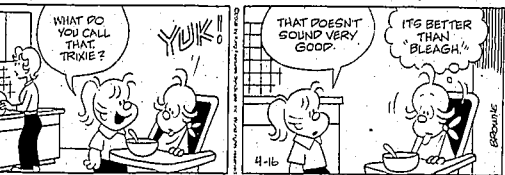
Hagar the Horrible

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By Wiley



Dennis the Menace

By Hank Ketchum



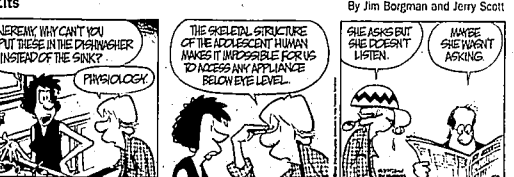
The Wizard of Id

By Brant Parker & Johnny Hart



Zits

By Jim Borgman and Jerry Scott



# Check meat label carefully

**Nowaday**  
The label "7 percent fat" on ground meat and poultry can be confusing: It does not refer

to the percentage of calories that come from fat, but rather to the percentage of fat, by weight, compared with lean. Turkey that is labeled 7

percent fat actually gets 44 percent of its calories from fat, and beef that is labeled 7 percent fat gets 46 percent of its calories from fat.

# Strawberries and mozzarella? Why not

By Stephanie Witt Sedgwick  
The Washington Post

Fresh mozzarella usually is paired with tomatoes, but tart spring strawberries or summer peaches make a nice match, as well. Here, the cheese-fruit aids is complemented by bitter, earthy arugula and a balsamic vinaigrette.

The recipe calls for bocconcini — small balls of fresh mozzarella — which are available in large supermarkets near the deli section. Small cubes of fresh mozzarella may be substituted.

## STRAWBERRY, MOZZARELLA AND ARUGULA SALAD

A first-course serving

4 ounces arugula leaves (about 4 cups

loosely packed), tough stems removed  
16 bocconcini-size mozzarella cheese balls, cut in half (may substitute 4 ounces fresh mozzarella, cut into sixteen 3/4-inch cubes)

3 ounces (1 pint) strawberries, hulled and cut into halves or quarters  
2 teaspoons balsamic vinegar  
Salt

2 tablespoons extra-virgin olive oil  
Freshly ground black pepper

Divide the arugula, cheese and strawberries among individual salad plates.

Whisk together the vinegar, salt to taste and oil in a measuring cup until well combined or emulsified. Drizzle the dressing evenly over each serving. Season with grinds of black pepper to taste; serve immediately.

Per serving: 169 calories, 7 g protein, 6 g carbohydrates, 14 g fat, 5 g saturated fat, 23 mg cholesterol, 109 mg sodium, 2 g dietary fiber.

# Know your finishes

By Annie Groer  
The Washington Post

You've found a color, but what about a finish? Flat paint hides flaws, but higher sheen is easier to clean. Charlie Boswell, president of Color Wheel paint and home decor stores in suburban Virginia, offers this guide:  
Flat will not reflect light. It's not washable and it absorbs stains. Good for ceilings and imperfect walls.

Matte is the lowest sheen that's washable, scrubable and stain-resistant. Good for any room but a kitchen or a bath.

Eggshell gives "extra glow or richness," Boswell says. It's washable and resists stains and moisture. Good in many rooms, includ-

ing bathrooms not frequently used. Satin has "quiet shimmer," Boswell says. It can be washed often and is very resistant to stains, moisture. Good for kitchens, bathrooms and homes with children.

Semigloss is highly reflective and very washable. Good for doors and trim. High-gloss is mirrorlike and shows all wall flaws. (Consider having a pro paint this finish.) Good for molding, doors, window frames and accent walls.



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## Ammonia gas leak empties Jerome Best Western

### Sunday incident evacuated 110 guests

By Cassidy Friedman  
Staff writer

Low concentrations of a poisonous gas leaked from a tractor trailer at 2 a.m. Sunday across the street into the Best Western Sawtooth Inn in Jerome, according to emergency crews. The leak forced the evacuation of about 110 guests — some who exited coughing and complaining of

burning throats. "The symptoms that they experienced were acute," said Jerome Fire Chief Randy Baldwin. "The concentrations that they were exposed to, I very seriously doubt that there will be any lasting effects."

It remains unclear how much anhydrous ammonia gas leaked through a compromised internal valve at the bottom of the tank. The trailer rig was parked in a truck stop area adjacent to the hotel.

The gas is toxic and can be a health hazard, according to the

"The concentrations that they were exposed to, I very seriously doubt that there will be any lasting effects."

— Jerome Fire Chief Randy Baldwin

Environmental Protection Agency. Effects of inhalation of anhydrous ammonia range from lung irritation to severe respiratory injuries.

After responding to a call for a possible structure fire — "they had a strong smell of burning plastic," Baldwin said — crews wearing breathing equipment found about six guests holding their mouths,

coughing and running out of the building. Baldwin triggered the alarm and ordered the hotel evacuated.

Some hotel guests received medical examinations at the scene from two ambulance crews, Baldwin said. Other guests

Please see LEAK, Page D2

## Mother of burned child posts bond

By Cassidy Friedman  
Staff writer

A mother charged with involuntary manslaughter and misdemeanor injury to a child after one of her children died and another was injured in a house fire, has posted a \$100,000 bond. Her boyfriend, Stepan Katran, remains in jail facing the same bond on identical charges but he has filed a motion to reduce his bond.

Inna Gorbenko and Katran were charged in late February after they left their children inside a home that burned Feb. 19. The manslaughter charges arose after their daughter Jasmine S. Gorbenko, 2, died late at a Salt Lake City burn center with third-degree burns covering 85 percent of her body.

The misdemeanor stemmed from leaving their 12-month-old son Emmanuel Gorbenko, who suffered smoke inhalation in the fire. A third child of Gorbenkos, a daughter who was at school during the fire, has been placed in state custody.

The couple's arrests came amid a fight with the state to keep custody of their children and ongoing battle to fend off poverty.

Homeowner Bill Bonds in Boise, which facilitated Gorbenko's bail, declined to say who paid the \$10,000 on the \$100,000 bond, citing customer privacy. Gorbenko's attorney Tim Williams was expected to argue for a lower bond Monday. That hearing has been vacated.

Katran's attorney, Mike Wood, on Friday filed a motion for a judge to reduce his client's bond from \$100,000 to \$10,000.

Katran would be willing to pay \$400 per month to wear an ankle monitor that would pinpoint his whereabouts and could test if he's been drinking alcohol, Wood wrote. Wood has requested a motion hearing for April 20.

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



Gorbenko



Katran

## Still time to decide

### T.F. class of 2010 can pick which high school to go to

By Blair Koch  
Correspondent

Sylena Luevano is an eighth-grade student, but high school already occupies much of her thoughts.

Under rezone recommendations presented to the public at a Tuesday night meeting, Luevano, 14, a student at Robert Stewart Junior High School, would have to attend the new Canyon Ridge High School when it opens in 2009 instead of Twin Falls High School.

A rivalry between the Twin Falls High School Bruins and Canyon Ridge Riverhawks is likely, and with older friends having attended TFHS, Luevano can already identify with the school.

"I'm excited to be excited to attend the school now under construction, a part of her wants to be a Bruin. "I don't know yet if I want to go to school at the new high school," Luevano told the Times-News. "I like both of the schools."

During the meeting, which about 100 community members attended, the district presented plans drafted by various committees on how Twin Falls should go about assigning enrollment between the two high schools.

Under the proposal, students living within the Vera C. O'Leary Junior High School zone would be assigned to attend the Twin Falls High School and students living within the Robert Stewart Junior High School zone would move to Canyon Ridge High School.

Newly named Canyon Ridge Principal Brady Dickinson told those who attended the Tuesday meeting that the graduating class of 2010 would have the opportunity to choose which school they would like to attend.

According to recommendations, the school district will make a decision by Nov. 7 to allow students plenty of time to prepare for the new school year.

In order to fill the planned student programs at Canyon Ridge, which would mirror

Please see REZONING, Page D2

Magicvalley.com

Meet the new principal of Canyon Ridge High School.

See ya Sunday

Steve Crump is on vacation. His "Don't Ask Me" column will return Sunday.



Kaleita Brodin, 13, center, tries to keep up with her sisters' silliness as the 7-year-old Athena, left, sticks out her tongue and 10-year-old Leqi sings along to "Toby" by Dr. Jean and Friends during the Early Music Enhancement mini workshop for families at the Taylor Building on the College of Southern Idaho campus. "My kids do this [dance] and say, 'Tell my mom and dad about it,' and I say, 'I don't want to tell your parents, they'll think I'm crazy,'" says Joyce Unger, lead teacher for the Klodgeren class at the College of Southern Idaho Child Care Center.

## Castleford district explores ways to boost budget

By Blair Koch  
Correspondent

CASTLEFORD — Enrollment at Castleford School, which serves students in grades K-12, has steadily declined over the past few years. Currently 274 students are enrolled at the school, down from 398 from almost a decade ago.

"We have about one-third less students enrolled than eight years ago," said Superintendent Kelly Murphy. "We are an age-based community and small, family-run farms are being sold out. People aren't moving into town and so student numbers are dropping."

Since state funding for education is driven by enrollment and student attendance numbers, the school's budget has been shrinking.

"We still manage academic excellence even with the budgetary chal-

### Declining numbers

398

Students enrolled at Castleford School almost a decade ago.

274

Students currently enrolled.

lenges," Murphy said.

With student numbers declining, the number of teachers' salaries the state pays for is expected to decrease. The school currently has 24 state-paid positions. Next year, the school will consider eliminating three positions.

"A reduction in force isn't something we want to do, it's an unfortunate circumstance," Murphy said. "There are a few retirement, but if the situation worsens the next step in

reducing positions will be to look at supplemental positions. We hope it doesn't come to that."

Castleford voters have supported four years of supplemental levies and the school board will likely pursue another levy to help keep the district afloat.

Through community input given during a couple of open forums hosted recently by trustees, Board Chairman Mike Bucktee said he believed the community would likely support another levy.

"The biggest hurdle we face is funding decreases because of declining enrollment," Bucktee said. "While it makes sense, to a certain extent, to base school funding on the number of students, overhead costs and some discretionary funding costs do not change when student numbers drop. What we are hearing is the community would be fine in funding those

discretionary needs." The two-year supplemental levy was \$116,000, smaller than the \$275,000-\$300,000 the district is considering to pursue in the future.

"That amount would keep us operating at a good level," Bucktee said. "I think we've decided to run a levy but now the question is when and that will be decided after we collect more information. As we collect more information we will also be able to better address where the money will be spent."

In the meantime, the district encourages community members to speak up and get informed. "These are challenging times ... and that is particularly true for schools," Murphy said.

Blair Koch may be reached at 208-316-2607 or blairkoch@gnm.com.

## Search for missing canoeer in Nevada reservoir continues

By Ali Helgohj  
For the Times-News

ELKO, Nev. — The search continued Tuesday for a ranch hand who apparently drowned at a reservoir at the Peain Ranch near Tuscarora.

Cristian Gill Barnes, 24, and another man were in a canoe in the middle of the reservoir Sunday at about 12:30 p.m. when it tipped over, Elko County Sheriff's Deputy Sean Murphy said.

One man was able to swim to shore, but Barnes was not, Murphy said.

Barnes, who was hired at the ranch about three weeks ago, recently purchased the canoe from another ranch hand. It was both men's first time in a

boat, and neither wore a life jacket, he said.

The sheriff's office was notified of the incident at 2 p.m. Sunday and began the search for his body with Nevada Department of Wildlife that evening.

Monday the Washoe County dive team searched from 10 a.m. to 3 p.m. when they stopped due to high winds, Murphy said. The sheriff's office and NDOW continued the search above the water until 5:30 p.m.

Dive teams from Twin Falls County and Cassia County were called to assist the search on Tuesday.

Ali Helgohj is a staff writer for the Elko Daily Free Press.

## Cassia committee wants more trained emergency volunteers

By Sven Berg  
Staff writer

Members of the Cassia County EMS Committee said Monday they would like to see more trained emergency response volunteers available throughout the county.

One problem, Committee Secretary Shirley Hubbard said, is many people would like to become certified first responders or emergency medical technicians (EMTs), but some do not have enough time to complete required education.

EMT certification requires an initial 140 hours of schooling —

normally completed in two four-hour classes per week for four months. Maintaining EMT certification requires 24 hours per year of continued education.

A less intense option is the first responder route, requiring 45 hours to gain certification. Hubbard said the county will pay for volunteers' schooling, but it is difficult to recoup money if they drop out.

Committee Chairman Mike Lewis said first responder or EMT training can be a crucial life-saving tool, especially in rural settings located far from hospitals or

Please see EMTs, Page D2





# Army creates new units to help wounded soldiers get better

By Kristin M. Hall  
Associated Press writer



Wounded soldier Dakota Leavitt, right, performs an exercise in February at Blanchfield Army Community Hospital, Fort Campbell, Ky., as part of his recovery program in the Warrior Transition Battalion.

FOIT CAMPBELL, Ky. — Command Sgt. Maj. David Allard used to break down Army troops to prepare them for the rigors of the infantry. But after suffering a brain injury in Iraq, he got a new assignment: helping rebuild wounded soldiers so they could return to duty.

Allard launched one of the Army's new "warrior transition units," which bring military-style structure to the recovery process and gather wounded soldiers into groups where their main mission is to heal.

"This is the first and perhaps the only time in their military career where their job is to focus on getting better," said Col. Tom Thomas, commander of the hospital at Fort Campbell that cares for wounded soldiers.

While in the program, soldiers' day-to-day responsibilities are a mix of medical and military: daily therapy sessions and meetings with case managers, plus a few hours of classroom training or light work assignments on the base.

The transition units were created in response to deplorable conditions at Walter Reed military hospital in Washington. In the past, soldiers were placed on "medical hold" status, in which even the name implied a kind of limbo, and they received little supervision and meetings with case managers. The new units acknowledge that wounded troops who are used to carrying out orders still need the Army to define a goal and create a structure to help them achieve it.

"Being a warrior in transition means I'm still a soldier," Sgt. 1st Class Ronald Gullison said.

Nearly 8,000 soldiers have been assigned to the 32 new units across the country. Participants give the Army credit for improving medical treatment, but the program's progress is diminished by lingering problems: with staffing shortages, long waits for medical evaluations and questionable discharges.

"Having a diagnosis of mild traumatic brain injury gave him a better understanding of the needs of the nearly 750 recovering soldiers assigned to Fort Campbell's unit."

For example, he knows what it feels like to lose a job because of an injury. After he was hurt, the Army said he could no longer be an infantry sergeant major.

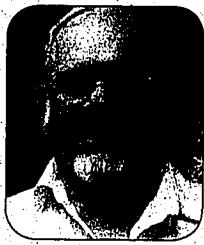
He didn't have to commute hours to a hospital with specialists. Every week his primary care manager, his nurse case manager and his squad leader meet to discuss his progress.

Fort Campbell has committed \$4 million over the next two years to its injured soldiers, including building new barracks designed for soldiers in wheelchairs and a family center where counselors can help with financial or legal issues.

"This is the first and perhaps the only time in their military career where their job is to focus on getting better."  
— Col. Tom Thomas, commander of the hospital at Fort Campbell

## Patient Spotlight

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Marvin Reichert, Rupert

"My new Widex hearing aids from Professional Hearing Aid Services are the best I've ever had. They work very well with background noise. My wife likes them, too. Even more than I do. If you want excellent service and top quality hearing products, I recommend Professional Hearing Aid Services."

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Across from CSI

Burley 678-7600  
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FREE Jaker's lunch certificate with every demo this week

Fritz Kippes, H.I.S. Hearing Instrument Specialist



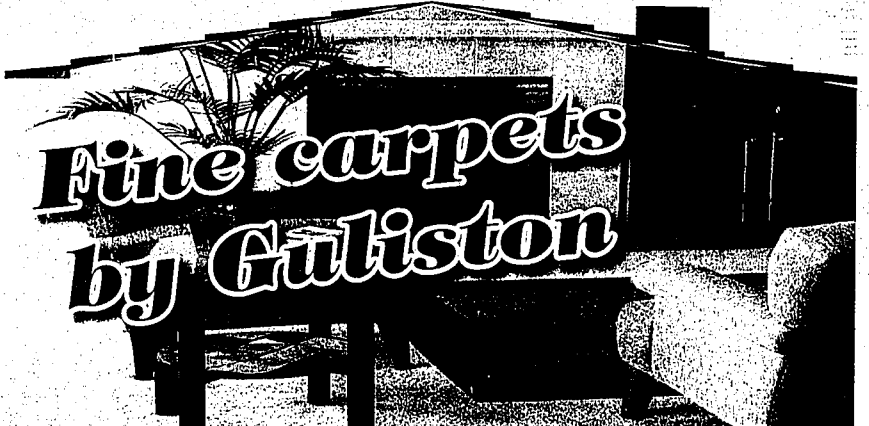
Honest Service • Reasonably Priced Hearing Aids  
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**Sinus Misery?**

**Sinus Center**  
Idaho

Idaho's first sinus care clinic

TWIN FALLS • 732-0700



# Fine carpets by Guliston

## Order now for Installation by May 15th!

### All other Guliston Carpets 20% off!

**SPRING WOOD**  
Dorcon XPS by Guliston  
• Reg. \$26.28 sq. yd.  
**\$16<sup>25</sup>** Sq. yd.

**LOUREL RIDGE**  
Dorcon XPS by Guliston  
• Reg. \$30.60 sq. yd.  
**\$19<sup>50</sup>** Sq. yd.

**SAVE OVER \$10** Sq. Yd.

**SAVE OVER \$11** Sq. Yd.

**PRESTONWOOD**  
Dorcon XPS by Guliston  
• Reg. \$34.38 sq. yd.  
**\$22<sup>35</sup>** Sq. yd.

**DENNISON**  
Dorcon XPS by Guliston  
• Reg. \$30.42 sq. yd.  
**\$19<sup>25</sup>** Sq. yd.

**SAVE OVER \$12** Sq. Yd.

**SAVE OVER \$11** Sq. Yd.

**GLEN OAKS**  
Dorcon XPS by Guliston  
• Reg. \$28.62 sq. yd.  
**\$22<sup>25</sup>** Sq. yd.

**BRYSON**  
100% Dorcon XPS by Guliston  
• Reg. \$34.56 sq. yd.  
**\$23<sup>50</sup>** Sq. yd.

**SAVE OVER \$6** Sq. Yd.

**SAVE OVER \$11** Sq. Yd.

**Intestate Amusement Inc.**  
1414 N. 20th St. • 208-333-1111

**Ophelium Theatre**  
1414 N. 20th St. • 208-333-1111

**The Ruins** • 708-820

**Jerome Cinema 4**  
1414 N. 20th St. • 208-333-1111

**Omaha** 737-7009 915  
**Nim's Island** 737-7009 915  
**Horton Hears a Who** 737-7009 915  
**Supernova Movie** 737-7009 915

**Odyssey 6 Theatre**  
1414 N. 20th St. • 208-333-1111

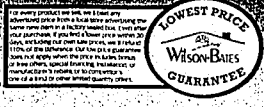
**Vantage Point** 737-299 45  
**Jumpin'** 737-299 45  
**Other Dollywood** 737-299 45  
**Street Kings** 737-299 45  
**Shutout** 737-299 45  
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**Twin Cinemas 12**  
1414 N. 20th St. • 208-333-1111

**Foot & Ankle** 737-320 82  
**The Bucket List** 737-309 45  
**Jumpin'** 737-309 45  
**From Night** 737-309 45  
**Nim's Island** 737-309 45  
**Ball's Boyler** 737-309 45  
**College Road Trip** 737-309 45  
**The Spiderwick Chronicles** 737-309 45

**10000 B.C.** 737-15 9 45  
**Supernova Movie** 737-159 00  
**Letterheads** 737-700 9 20  
**Horton Hears a Who** 737-309 45

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GUARANTEED CREDIT  
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To place ads, call (208) 733-0931, ext 2; Come see us at 132 Fairfield Street, Twin Falls, Idaho. Or visit us online at www.magicvalley.com. Hours: Monday-Friday 8:30am-5:00pm, Saturday 10am-2pm, Sunday 12pm-4pm.



NOTICE OF TRUSTEE'S SALE
Trustee's Sale No. 02-FH-56348 Notice is HEREBY GIVEN THAT PIONEER LENDER TRUSTEE SERVICES, LLC, the duly appointed Successor Trustee, will on April 12, 2008, at the hour of 11:00 A.M. sell at public auction...

NOTICE OF TRUSTEE'S SALE
TS No. 08-247-18 Title Order No. W830858 Parcel No. RP 09516109000 A The following described property will be sold at public auction to the highest bidder, payable in full...

NOTICE OF TRUSTEE'S SALE
Loan No. 2009190270 T.S. No. ID-08-13503A-P/O 7/25/2008, at 11:00 AM (recognized local time), at the following location in the County of TWIN FALLS, State of Idaho...

NOTICE OF TRUSTEE'S SALE
T.S. No. ID-131510-C Loan No. 7425014263 A.P.N.: RPT0310030323AA Notice is HEREBY GIVEN THAT FIRST AMERICAN TITLE INSURANCE COMPANY, the duly appointed Successor Trustee, will on 6/27/2008 at 11:00 am (recognized local time)...

NOTICE OF TRUSTEE'S SALE
T.S. No. ID-131185-C Loan No. 7483639373 A.P.N. P#016104000 IDA Notice is hereby given that FIRST AMERICAN TITLE INSURANCE COMPANY, the duly appointed Successor Trustee, will on 6/27/2008 at 11:00 AM (recognized local time)...

NOTICE OF TRUSTEE'S SALE
T.S. No. ID-130769-C Loan No. 0515424004 A.P.N. RP0951E0320390A Notice is hereby given that FIRST AMERICAN TITLE INSURANCE COMPANY, the duly appointed Successor Trustee, will on 6/12/2008 at 11:00 AM (recognized local time)...

BE THE FIRST TO KNOW

WAKING NEWS, BREAKING NEWS, To subscribe to home delivery call 733-0931 ext. 1. To register for breaking email news alerts logon at www.magicvalley.com


PUBLIC NOTICE
Effective Thursday, April 17, 2008, the location of the Board of Directors' Meeting of the Hagerman City Library will be changed. The new meeting will be held on Thursday, April 17, 2008, at 7:00 p.m. at the Hagerman City Hall, 191 State Street North, Hagerman, Idaho.

Classified Deadlines
For line ads: Tues - Sat - 1 pm, the day before. For Sun. & Mon. 2 p.m. Friday.





**MECHANIC**



PSI Environmental, a leading Solid Waste Management Company is seeking qualified

**Diesel Mechanics.**  
\$18-21 per hour for Certified Class A, B, & C Mechanics. Experience with welding & hydraulics is a plus but not required. Qualified individuals must have their own tools, be self motivated and work well with other people.

PSI Environmental offers a competitive wage and benefit package including health, dental, vision, prescription, LTD and life insurance. Additionally, the company offers a 401k plan to eligible employees.

If you are interested in working with a progressive, growing company, contact Garry at 208-280-0263

**MEDICAL**

**St. Benedicts Family Medical Center**

- Marketing/Community Relations Coordinator (FT, PRN)
- CNA - Long Term Care (FT, PRN)
- EMT-Advanced (PRN)
- LPN - Long Term Care (FT)
- LPN-Med/Surg (PT)
- Monitor Clerk (PT)
- OR Scrub Tech. (PRN)
- Paramedic (PRN)
- RN-Acute Care (FT, PT, PRN)
- RN - Long Term Care (FT)
- RN - Med/Surg /OB (PRN; PT, FT)

For a complete listing of our jobs and application procedures please visit [www.stbenedictshospital.com](http://www.stbenedictshospital.com)

708 Lincoln Ave.  
Jerome, ID 83338  
EOE

**MEDICAL**

Come grow with us...

Idaho Home Health & Hospice is now hiring Full-time RN in the Buhl area. Idaho Home Health & Hospice offers 100% paid premiums for medical/dental for all full-time staff, continuing education and GREAT incentive programs. Come be a part of a caring environment!

Apply at 1007 Main Street or call 733-2273 for questions, or send resume to [recruiter@idaho-homehealth.com](mailto:recruiter@idaho-homehealth.com)

EOE

**MEDICAL**

FT LPN for Visions Home Health. Positive work environment, flex schedule w/benefits. Exceptional opportunity with an employee friendly, patient-oriented team. Dependable, self-motivated, responsible person with current drivers license. Reliable transportation a must. Some evening and weekend work required. Salary based on experience. Call 733-2365 for details. EOE

**FAX YOUR CLASSIFIED AD**

**TIMES-NEWS CLASSIFIED DEPARTMENT**  
208-734-5538

**MEDICAL**

MRI Technologist Seeking a professional individual that can work independently with strong personal & organizational skills. One year of MRI experience req. Excellent opportunity for energetic candidate for a growing MRI company. Salary is \$5,200 mos + 201 bonuses, benefits package, and pension for experience.

Requirements: ARRT certified. Please send resume to PO Box 1809 Twin Falls, ID 83303

**MEDICAL**

Nurse Practitioner/Scrub Control Public Health District clinical services for Family Planning/STD/Breast and Cervical Cancer screening; 16 to 28 hrs/wk in Twin Falls & Jerome. Official option for 8 hrs/Buhlwy. Salary Negotiable. Work comp, malpractice, health/retirement. Call 208-737-5963 or send resume to 1020 Washington St N, Twin Falls, ID 83301 or e-mail: [tmcahead@plhds.idaho.gov](mailto:tmcahead@plhds.idaho.gov). EOE, Vet. Pref.

**MANAGEMENT**

Wireless Innovations, an authorized reseller of Verizon Wireless is seeking a FT Manager. Training to work in our Twin Falls store. Compensation is base plus aggressive commission. Benefits and 401k available. Please fax resume to 208-734-2701 or email to [jobs@wirelinc.com](mailto:jobs@wirelinc.com)

**SALES**

Kinetic of Magic Valley is looking to fill the following positions:

**Sales Rep** - in the Buhl/Halley area. Needs to reside in area for marketing and service. Full time, long term employment. Good benefits package and a great work environment. Kinetic background a plus, but not necessary, will train the right person.

Also Hiring for a Part-time retail sales representative in the Twin Falls area 20-30 hrs/wk. Starting pay \$9.00+comm. Call Jeremy 800-788-4432

**EDUCATION**

401 School Instruction  
402 Music Lessons  
403 Tutoring

**401 SCHOOL INSTRUCTION**

**402 MUSIC LESSONS**

**403 TUTORING**

**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

**opportunity.**

**yet another reason to love idaho.**

Thanks to the Times-News' new partnership with Yahoo!HotJobs, we've now got the most local jobs. The most up-to-date listings. The most of what you need to get ahead. Talk about being in the right place at the right time.

**FIND THE RIGHT ONE TODAY AT [magicvalley.com/hotjobs](http://magicvalley.com/hotjobs)**

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**MEDICAL**

Sewiooth Surgery Center is hiring for the following positions:

- RN - Surgical Circulator
- Certified Scrub Technologist

Full-time. No call, No Holidays, flexible hours. Send resume to: 116 Falls Ave W, Twin Falls, 733-1662

213

**Professional**

**PROFESSIONAL**

**HR PROFESSIONAL**

We are looking for a self starter with positive attitude for a management opportunity in our company. This person will have responsibility for maintaining high staffing levels with an emphasis on scheduling and contingent work force. Must be comfortable working in a fast paced environment and be adaptable to change. Previous management and recruiting experience is required. Customer service or sales experience a plus. This position requires exceptional organization skills, professionalism and confidentiality. Great opportunity for growth within the company. Salary \$18 to \$20 per hour depending on experience plus incentive/bonus and benefits. Please fax resume to 208-735-5171

**SOCIAL WORK**

Licensed Social Worker 20-40 hrs/week, working with children 5-18 years old. Benefits available. Fax resume to: 208-735-0939 or call 208-736-0995.

**216 Trades**

**TRADES**

**HVAC**

Apprenticeship instructor 8-month ongoing part-time position begins August. Apply online to [www.ca.edu/jobsAAVEO](http://www.ca.edu/jobsAAVEO)

**TRADES**

Licensed Electrician wanted for full time employment with a sign company. We offer good benefits and competitive wages. Please apply in person at 1925 Kimberly Road. We are a drug free workplace

**TRADES**

Plumbing/Hydraulics Needed in Sun Valley

Journeymen, technicians, & apprentices. Full Benefits, 4 day work week, tools provided, career oriented. Call Amy at Harlynn Quade at (208)576-0400.

Abbreviations can lead to confusion. Make sure readers will understand your ad completely. See 1st ed. Classifieds 733-0931

**FINANCIAL**

301 Business Opportunities  
302 Money To Loan  
304 Investments  
305 Contracts & Mortgages  
306 Financial Services

**CLASSIFIEDS**

It pays to read the fine print.

Call Times-News to place your ad 208-733-0931 ext. 2

**REMEMBER**

Thursday ad you placed some time ago in The Times-News? Now is the time to come see your pictures. Stop by the Customer Service Dept today!

**REAL ESTATE**

501 Open House  
502 Homes For Sale  
510 Out-Of-Area Homes  
511 Out-Of-State Homes  
512 Farms/Ranches/Dairies  
513 Acreages & Lots  
514 Income Property  
515 Commercial Property  
516 Vacation Prop  
517 Condos  
518 Mobile Homes  
519 Cemetery Lots  
520 Real Estate Wanted  
521 Manufactured Home

**501 Open House**

**PUBLIC SERVICE MESSAGE**

Sinking Property? Don't pay any fees until it's sold. For free information about avoiding time share and real-estate scams, write to: Federal Trade Commission, Washington, D.C. 20580 or call the National Fraud Information Center, 1-800-876-7060.

**Read The Classifieds Every Day!**

**304 Investments**

**DRACO INVESTMENT CORP**

CASH for Deeds of Trust, Mortgages and Real Estate Contracts. Call today for a free, no-obligation quote. (208)733-3221

**502 Homes For Sale**

Bill Young  
[www.billyyounghomes.com](http://www.billyyounghomes.com)  
208-316-3021  
Canyonside Realty  
BUHL \$104,900. About 1650 sq. ft. 4 bdrm., 2 bath '94 manufactured home for sale by owner. 70x150 city lot, wonderful quiet neighborhood. Block from shopping. Vtg. gve \$5,000 towards paint and flooring, or discount if you have the ability. You need to hurry before we pick the colors. If you need help with financing we can help with the right people. Call Dan 410-9562 or email [dan@billyyoung.com](mailto:dan@billyyoung.com) leave a message.

**CUSTOMER SERVICE**

**Times-News**  
[magicvalley.com](http://magicvalley.com)

The Times-News has an opening in our Customer Care Department. This position is involved with the circulation of the newspaper. This is an opportunity to join one of the premier customer care organizations in the area. We seek an innovative person who has excellent communication and customer service skills. Sales experience is helpful. The successful candidate will be someone who has the ability to work independently to help meet team goals.

This position requires typing, computer and ten-key experience. The days and hours vary, but will include weekend mornings. Reliability is important for this position.

We offer an excellent benefits program including medical, dental and vision plans, employee stock purchase plan and 401k retirement account.

To apply, please fill out an application at the front desk of the Times-News or send a resume to: Times-News, Attn: Kathy Harman PO Box 548, Twin Falls, ID 83303 or email [Kharman@magicvalley.com](mailto:Kharman@magicvalley.com)

**BUHL**

Completely remodeled, 870 sq. ft. 2 bedroom, 1 bath, new roof, siding, windows, deck, landscaping, electrical, flooring, kitchen, bathroom, physical, plumbing. Ready to move in! 807,900  
307 1st Ave. N. Jeff 208-410-2849 Troy 208-731-2804

**BUHL** Nice 3 bedroom, 1 bath, newly remodeled, big yard, 117 Sunset Circle \$110,000. 420-7115

502 Homes For Sale
BURLY For sale by owner. 2 1/2 acres, 1 bedroom, 3 bath, modern mobile, well, septic, appliances, can be used as office. Owner will finance. 208-678-6949 Dwyane.

502 Homes For Sale
KIMBERLY Newly remodeled home, 1500 sq. ft., 2 bath, 2 car garage, AC, granite kitchen. All appls. \$138,500. Call 208-431-2799.

502 Homes For Sale
TWIN FALLS Beautifully landscaped home, 5200 sq. ft., huge custom kitchen. Nice area. Call 208-731-1364.

502 Homes For Sale
HOME INSPECTIONS EQUAL OPPORTUNITY For Buyers and Sellers Bill Baker 328-5115

519 Cemetery Lots
SUNRISE Memorial Park 2 lots available, 2 concrete lanes, 1 large headstone or marker. Price \$6,000. Selling for \$4,000. Call 208-338-4000

602 Unfurnished Homes
BUHL Nice clean 2 bdrm home for rent. Newly remodeled. \$450 mo. + \$400 dep. Call 208-338-4000

602 Unfurnished Homes
TWIN FALLS country home 3 bedroom, 1 bath, with appls. W/D hookups. \$650 mo. + \$500 dep. 208-731-4941

604 Unfurnished Apts. and Duplex
TWIN FALLS 2 bdrm, 208 sq ft w/ appls. \$595 months. No smoking/tips. Dina 731-3588

605 Rooms For Rent
TWIN FALLS Outl. motel. Rent by week (per person) \$115 or \$250 mo. Call 208-731-3588

FILER Brand New 2150 sq. ft., 3 bdrm, 2 bath, office/den, 4 upstairs family room, breakfast bar, pantry, tile floors, stucco accents. New pump. New Subdiv! \$181,900. 643-4652 or 359-0162

RICHFIELD For sale by owner. Newly remodeled, 4 bdrm, 3 bath, level home on 2 1/2 lots, garage, utility shed. \$140,000. Call 208-647-2540

TWIN FALLS For Sale By Owner. 2984 sq. ft., 5 bdrm, 2 1/2 bath, new carpet, updated, large fenced backyard & close to Montpelier School. Asking \$149,000 below appraisal. Must see listed. 918 Sunbeam Blvd. 208-320-0372

521 Manufactured Homes
BUHL For sale by owner or lease. Very nice with new carpet, new plumbing and roof. Handcrafted accessible. \$66,800. Must see to appreciate. 543-6535 for app or Mark at 731-0812

521 Manufactured Homes
CURRYVTW Why Pay Rent? 3 bdrm, 2 bath, large vinyl windows, large deck, shed, stone and ref. FINANCED Call 731-2651

602 Unfurnished Homes
CURRYVTW Why Pay Rent? 3 bdrm, 2 bath, large vinyl windows, large deck, shed, stone and ref. FINANCED Call 731-2651

602 Unfurnished Homes
TWIN FALLS Spacious 3 bdrm, 2 bath, garage (leased \$550 The Mgmt 733-0739

604 Unfurnished Apts. and Duplex
WENDELL country living, 3 bedroom, 2 bath, 2 car garage, vinyl floor, \$800 month, deposit, first and last month. Call 208-308-2176

605 Rooms For Rent
TWIN FALLS 2 bdrm, 208 sq ft w/ appls. \$595 months. No smoking/tips. Dina 731-3588

FILER spacious 3 bedroom, 2 bath, with large 2 car garage, 1200 sq. ft., with 3 oilings throughout, vaulted ceilings in great dining room, and kitchen. Knotty Alder cabinets, gas fireplace, tile entry, colored concrete. Reduced price \$220,000. Call 208-358-2290

TWIN FALLS 2058 sq. ft., 4 bdrm, 2 1/2 bath, year old carpet. New furnace, hot water heater, windows, tile floors, marble kitchen, ceramic bath, porcelain hallway, new vinyl carpet, 2 bedrooms, doors and jams, wheelchair ramp in back yard, handicap, capped accessibility. \$144,000. 208-431-9175 or 208-732-9636

TWIN FALLS New home, 4 bdrm, 3 bath, 3 car garage, 2581 sq. ft. of living space. Asking \$305,000, 2165 Saldinas on Twin Falls. First Federal Bank. 208-733-4222 Ask for Ron & Trish Assman or Shwanna Daily

TWIN FALLS Prestigious Brickendone 3 bdrm, 2 bath, 3 bedroom, 2 bath, approx. 1431 sq. ft., many upgrades, features, Amenities included: heated pool, spa and hot tub. Rent walking trail. Price reduced \$119,000. 208-734-2148

601 Furnished Homes
601 Furnished Homes 602 Unfurnished Homes 603 FURNISHED Apts/Duplex 604 Unfurnished Apts 605 Rooms For Rent, 606 Mobile Homes 607 Office & Retail Bldgs 608 Commercial Property 609 Condominium 610 Storage/Warehouse 611 Wanted To Rent 612 Mobile Home Space 613 Roommates Wanted

602 Unfurnished Homes
JEROME 3 bedroom, 2 bath, mobile homes, \$525-\$550 mo. No pet. Call 208-731-1180. 324-9093 or 543-8364

603 Furnished Apts. and Duplex
TWIN FALLS Small, clean, quiet studio, no smoking/tips. \$395 + \$210 dep. 208-402-6928

604 Unfurnished Apts. and Duplex
TWIN FALLS Small 1 bdrm, 1 bath, no smoking. \$395 + \$210 dep. 208-402-6928

605 Rooms For Rent
TWIN FALLS Small 1 bdrm, 1 bath, no smoking. \$395 + \$210 dep. 208-402-6928

GOODING 2 bdrm, 1 bath, 2 lots, small area \$72,000. GOODING 2000 sq. ft., 5.5 acres split corral 2500 sq. Dennis. 698-5996 Triple 7. Realty 934-8200

TWIN FALLS 3 bedroom, 2 bath, behind Kmart. 658 Green Tree Way, 1168, 900. 733-2232 or 733-7051

TWIN FALLS 4 bedroom, 1.5 bath, 1347 sq. ft. brick with vinyl windows, fenced yard with dump, 6 person spa, low maintenance landscaping. \$119,000. Call 208-406-0996

TWIN FALLS 5 bdrm, 1 bath, 2 car garage, newly remodeled, finished basement. Fenced yard w/septic. Master bedroom, 2 car garage. Need to see. \$137,500 or best offer. 328-5442. Espanol 283-5622

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TWIN FALLS Small 1 bdrm, 1 bath, no smoking. \$395 + \$210 dep. 208-402-6928

605 Rooms For Rent
TWIN FALLS Outl. motel. Rent by week (per person) \$115 or \$250 mo. Call 208-731-3588

JEROME Cottage MUST SEE INSIDE! Clean 4 bdrm, 2 bath, new ref, stove, dishwasher, water heater, gas furnace, finished basement. Fenced yard w/septic. Master bedroom, 2 car garage. Need to see. \$137,500 or best offer. 328-5442. Espanol 283-5622

TWIN FALLS 5 bdrm, 1 bath, 2 car garage, newly remodeled, finished basement. Fenced yard w/septic. Master bedroom, 2 car garage. Need to see. \$137,500 or best offer. 328-5442. Espanol 283-5622

TWIN FALLS Beautiful family home, 3000 sq. ft. on 3 levels, 5 bedrooms, 3 1/2 baths, new carpet, granite, hardwood, in east side. \$289,900. Call 208-731-0970 or 208-734-0944

602 Unfurnished Homes
BUHL 1 bedroom, with appliances. \$425 mo. No pet. Call 730 Walnut St. 730-7431-8931

603 Furnished Apts. and Duplex
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TWIN FALLS Small 1 bdrm, 1 bath, no smoking. \$395 + \$210 dep. 208-402-6928

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606 Commercial Property
TWIN FALLS Small, clean, quiet studio, no smoking/tips. \$395 + \$210 dep. 208-402-6928

607 Office & Retail Bldgs
TWIN FALLS Small, clean, quiet studio, no smoking/tips. \$395 + \$210 dep. 208-402-6928

JEROME Cottage MUST SEE INSIDE! Clean 4 bdrm, 2 bath, new ref, stove, dishwasher, water heater, gas furnace, finished basement. Fenced yard w/septic. Master bedroom, 2 car garage. Need to see. \$137,500 or best offer. 328-5442. Espanol 283-5622

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607 Office & Retail Bldgs
TWIN FALLS Small, clean, quiet studio, no smoking/tips. \$395 + \$210 dep. 208-402-6928

ROCK CREEK REAL ESTATE
Close to Buck Creek & Trail
City Park
Mountain Entrance
\$647,000 to \$550,000

HORIZON CREST REAL ESTATE
Pasture with Lighted Water Frontage
Prestigious Property with 100' of Beach
Aerially Water Trails
Petrol Gas Service

411 Ace Commerce Area
Lodge W & East Highway
Cabin Way & Redwood Plaza
Riviera
Admiral Lake
Walk to Shaker Lake Canyon

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607 Office & Retail Bldgs
TWIN FALLS Small, clean, quiet studio, no smoking/tips. \$395 + \$210 dep. 208-402-6928

Robert Jones Realty Real Estate
AFFORDABLE! 2535 Elizabeth Blvd., Twin Falls \$169,000
Brick Beauty! 525 Cindy Drive, Twin Falls \$289,900
Your Dream Home! 649 Morning Sun Drive, Twin Falls \$325,000
For Your Family! 765 Suncrest Court, Twin Falls \$267,000









JUMBLE

Unscramble those four Jumbles, one letter to each square, to form four ordinary words.

Word search grid with letters: VARGE, BOSEE, BABRYC, SMIBUT

THAT SCRAMBLED WORD GAME



Now arrange the circled letters to form the missing words as suggested by the above cartoon.

Answers: A: ... Yesterday's Jumbles: LEAFY THINK HITTER PASTRY Answer: What happened when you got the bill for the roof? - HE HIT THE "RAFTERS"

1006 Trucks

FORD '02 F-350 ext. cab, dually, 4x4, with alum 9' utility bed. Powersteering, AT, full power, like new cond \$13,900. 293-5587

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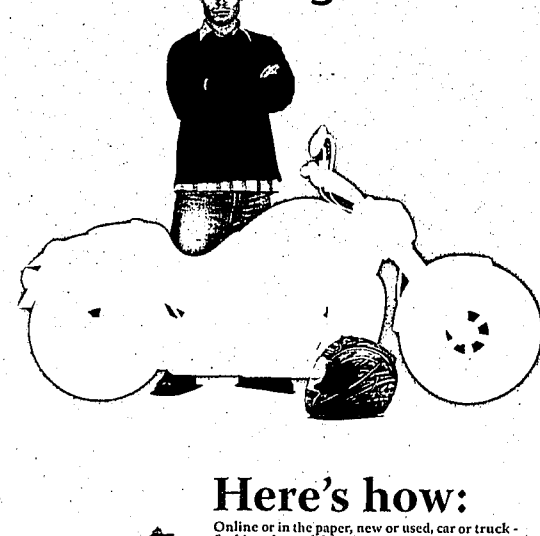
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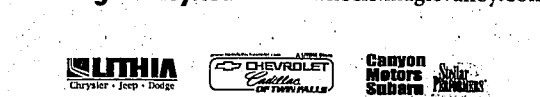
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4	1	9	6	2	8	7	5	3
3	6	5	4	1	7	9	8	2
1	9	3	2	8	4	6	7	5
6	7	4	5	3	1	8	2	9
8	5	2	7	9	6	3	1	4
2	4	7	1	6	3	5	9	8
9	3	1	8	4	5	2	6	7
5	8	6	9	7	2	4	3	1

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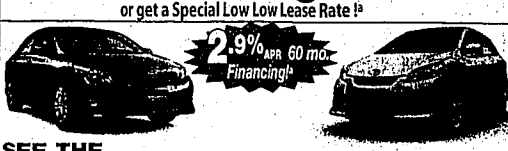
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