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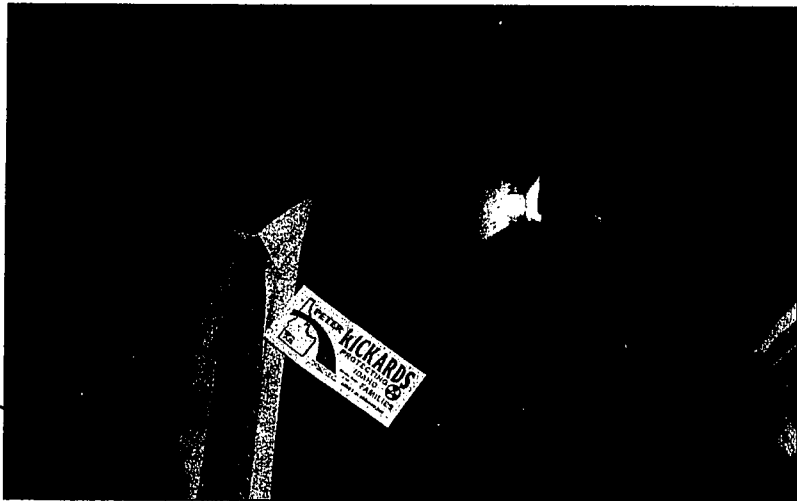
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Times-News

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ANTI-NUKE ACTIVIST ARRESTED AT POWER PLANT MEETING



Anti-nuke activist Peter Rickards was arrested Monday night in Glens Ferry by an Elmore County Sheriff's deputy. Rickards was charged with misdemeanor trespassing and battery stemming from his appearance at an informational meeting held by Alternate Energy Holdings, the company that has proposed building a 1,600-megawatt nuclear power facility in Elmore County.

Peter Rickards faces trespassing, battery charges

By Blair Koch
Correspondent

GLENS FERRY — Alternate Energy Holdings CEO Don Gillespie was in full throes of extolling the virtues of the company's planned nuclear power plant. Anti-nuke activist Peter Rickards was in handcuffs.

Rickards' Monday evening arrest by the Elmore County Sheriff's Department shook up the proceedings at the Glens Ferry Opera House as Gillespie presented information on the \$4 billion, 1,600-megawatt Idaho Energy Complex which Alternate Energy Holdings hopes to build on a 1,400-acre site between Glens Ferry and Mountain Home.

A statement by IEC said Rickards was asked at least three times to leave the privately-owned premises but persisted in handling out information, "not associated with the Idaho Energy Complex. ... Moreover, Mr. Rickards physically assaulted a member of the IEC staff in order to pass out his literature."

Rickards was given a ticket for misdemeanor trespassing and battery charges and was released from the Elmore County Jail Monday night. The Twin Falls podiatrist and Democratic nominee in the upcoming state House of Representatives Dist. 23 race told the *Times-News* he and Doug McConaughy, Gillespie's assistant, did have a run-in prior to the meeting about his handing out flyers.

Rickards had attended a similar public meeting on June 10 in Mountain Home and had provided those in attendance with information denouncing the proposed IEC. He was ready to provide attendees in Glens Ferry with similar information.

"Getting arrested, that was definitely a first," Rickards said. "I've been attending public meetings for over 20 years and have never been arrested in my life."

Please see **NUKE**, Page A3

A nameless body, so far Corpse found Monday still hasn't been identified

By Andrea Jackson
Staff writer

The decomposed body that Twin Falls Sheriff's deputies pulled Monday from Salmon Falls Creek south of Jackpot, Nev., is still nameless.

Sacramento (Calif.) Sheriff's Department authorities said Tuesday it's possible the body could belong to David Brian Bishop, 47, who was reported missing May 14 in Sacramento County, Calif. after not showing up for work.

"I don't have all the material out of California to make a positive ID at this point," said Twin Falls County Coroner Dennis Chambers. "That stage of decomposition makes it difficult ... The creek was flowing pretty fast."

It could take several days before the body



Bishop

Please see **BODY**, Page A3

U.S. justices to hear teacher union dispute

By Jared S. Hopkins
Staff writer

The U.S. Supreme Court will review the 2007 federal appeals court decision that found unconstitutional an Idaho law barring voluntary deductions from local state workers' paychecks for political contributions.

Idaho Secretary of State Ben Yearsa appealed to the U.S. Supreme Court after the 9th U.S. Circuit Court of Appeals in San Francisco affirmed a lower U.S. District Court ruling that a law passed in 2003 by the Idaho Legislature violated First Amendment protections of free speech. The law banned unions from using dues for political reasons and mandated contributions be sent to separate

Please see **DISPUTE**, Page A3

Idaho governor trying to get support for road improvements

The Associated Press

BOISE — Gov. C.L. "Butch" Otter is planning a series of public meetings around the state this summer to raise awareness about the \$240 million shortfall the state faces to keep roads and bridges from falling apart.

Jason Kretzenbeck, Otter's chief of staff, and Clete Edmunson, roads adviser, met Monday with about 40 people, mostly lawmakers and state agency heads, to get ideas on how to best approach the public meetings to convince Idaho residents that money is needed for roads.

The Legislature and Otter



Otter

Please see **ROADS**, Page A3

New Bush plan to balance northwest salmon, Snake River dams challenged

By Jeff Barnard
Associated Press writer

GRANTS PASS, Ore. — The Bush administration's latest plan for balancing the lives of endangered salmon against operation of hydroelectric dams in the Columbia Basin has been challenged by conservation and fishing groups.

The complaint filed in U.S. District Court in Portland on Tuesday alleges that the plan issued in May arbitrarily and capriciously ignores the best available science, is not appreciably different from one in 2004 declared illegal by U.S. District Judge James Redden, and relies too heavily on restoring habitat and reforming hatchery operations.

Though it is not part of the legal action, Earthjustice attorney Todd True reported the long-standing contention by salmon advocates that the cheapest and most effective action to save Columbia Basin salmon is to remove four dams on the



Commercial fisherman John Terbesi of Brookings, Ore., is reduced to selling only crab on his 40-foot boat, 'Lady Louise,' at the Port of Brookings Harbor because the port's signature fish — chinook salmon — is off limits to commercial fishermen this summer.

lower Snake River in Eastern Washington now we cannot bring back Columbia and Snake River salmon by restoring and something President Bush has promised will not happen.

"What the science has told us for years

Please see **SALMON**, Page A3

At Your Service directory	E9	Comics	C7	Jumble	E8	Obituaries	D2
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Classifieds	E3-12	Horoscope	A2	Mutual Funds	E2	Weather	B4

Mississippi River
breaks through levee.
NATION, A5

Nuke

Continued from page A1

Rickards denied both the trespassing and battery charge, saying that he and McConaughy's "bellies touched" while he was trying to enter the theatre.

"I put his hands up and said I couldn't go," Rickards said. "I asked him to please get out of my way, to step aside, and he said he wasn't in my way."

He turned sideways and slid past him. The doorway is probably three feet across and Doug's about two-and-a-half feet across so our bellies touched when I went by."

IFC's statement said, "It was after Mr. Rickards' continued disruption that the building owner called the police, who also asked Mr. Rickards to stop leafletting... It is a well-established procedure to have surveillance activities, including leafletting, may be prohibited

at a public meeting."

When law enforcement arrived about 30 minutes into Gillispie's presentation, Rickards, who wasn't the only person asked to leave the meeting, was arrested without contest.

Liz Woodruff, who was passing out flyers for the nuclear watchdog group Snake River Alliance, was also told that she would be arrested for trespassing if she didn't vacate the meeting. Woodruff didn't go far. She waited on the sidewalk outside the opera house for the meeting to end so she could pass out flyers.

"Instead of getting arrested, I decided to stand out here," Woodruff said. "Obviously, they don't feel comfortable with other people giving another view of opinion."

Rickards is expected to attend a July 2 hearing in Mountain Home for his

charges and plans on filing a wrongful arrest complaint and battery complaint against McConaughy.

Meanwhile, in the building, Elmore County Commissioner Larry Rose said she doesn't have an opinion about the company. That doesn't mean he's blind to the plant's possible impact.

"I hate to comment on the company. They haven't submitted any application to the county yet," Rose said. "I represent the people of Elmore County... I needed to be aware of what their feelings are. There were a lot of curious people we heard speak with concern."

However, Rose said Elmore County and Glenns Ferry would certainly benefit from the job creation proposed by the company.

The reactor could contribute to the creation of over 3,500 well-paying jobs,

Gillispie said. The average pay would be around \$80,000 a year.

"Getting something to keep our kids here, that would be positive," Rose said.

Before it can move forward with the plan, the company needs to get approval from the federal Nuclear Regulatory Commission and the county. Glenns Ferry Mayor John Lanhams said the proposed facility should be taken along.

"The meeting was very informative," Lanhams said. "This could be a good opportunity, but we don't know anything yet. They've said they will help with infrastructure and things like that. I just came to learn."

If all goes as the company hopes, construction of the plant will begin in 2012.

Blair Koch may be reached at blairkoch@gmail.com.

Body

Continued from page A1

is identified because of depositions, authorities in Idaho and California said. Sacramento authorities think Bishop was killed by his two nephews, Shawn and Christophe Shepherd, 23, and Jason Dewayne Shepherd, 24.

California authorities issued warrants June 5 to arrest the Shepherd brothers for murder. A warrant also went out on June 5 for Jason Shepherd's girlfriend, Monique Sprague, 31, charging her with a felony crime of accessory after the fact, according to the Sacramento County Sheriff's Department.

Authorities picked up the Shepherd brothers and Sprague in Idaho and Kansas on June 4, before arrest warrants were signed.

"They were captured before arrest warrants were issued," said Tim Curran, Sacramento County Sheriff's spokesman. "They were held for questioning."

Shawn Shepherd was found in Jerome County on the morning of June 4 at a rel-

ative's house by local deputies and Sacramento authorities. Jerome County Sheriff's Department officials didn't return repeated calls Tuesday for comment.

Jason Shepherd and his Sprague were picked up the evening of June 4 at another family member's house in Parsons, Kan., where they were arrested by city police and the Kansas Bureau of Investigation, according to Sacramento authorities.

Shawn Shepherd is still at the Jerome County Jail on the Sacramento warrant, awaiting extradition to California.

Sprague and Jason Shepherd are being held without bail at the Sacramento County Main Jail. Jason Shepherd — who has an alias of Jason Bishop — is also being held on a separate warrant for burglary and unlawful use of personal identifying information, according to records from the Sacramento County Sheriff's Department.

Motive in the case hasn't been established, Curran said.

Salmon

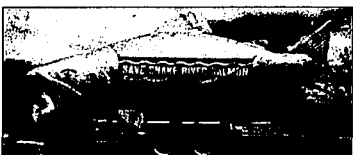
Continued from page A1

habitat." True told reporters in a teleconference call. "We think the things you would have to do to bring the fish back with existing dams and systems in place are much more onerous and difficult for the region than removing the four dams on the lower Snake."

Oregon Gov. Ted Kulongoski will join the challenge and had asked the state Department of Justice to prepare a complaint that will be filed as soon as possible, said spokeswoman Jillian Schenck.

Last year Ibbden warned that he would turn over the job of restoring Columbia Basin salmon to an independent panel of experts if the government failed to meet survival without major changes through turbines.

Dan Ritzman, northwest regional director of The Sierra Club, said environmentalists



Aaliyah Allen, 12, waits as Pallence Hoig, 11, climbs inside 'Fin,' a 25-foot, two-ton fiberglass and steel salmon in front of the Children's Zoo at Celebration Square in Lewiston, Wash., on May 22. The salmon is on a raised platform designed to bring attention to the plight of wild salmon in the Columbia and Snake River Basins.

will call on Congress to authorize removal of the four lower Snake dams to save fish and reverse the economic losses endured by coastal communities with salmon fishing closures in the ocean due to declining numbers.

Sport and commercial fishing off Oregon and California were shut down this year from a collapse of salmon numbers, particularly from California's Sacramento River. It has been blamed on a collapse of the ocean food chain and irrigation withdrawals from the Sacramento River Delta.

NOAA Fisheries Service spokesman Brian Gorman said the long-running court battle is likely to shape up differently than in past years

since Indian tribes with treaty rights to harvest salmon from the Snake and Columbia are no longer opposing the plan.

After going through court-ordered meetings with the federal agencies, four of the five treaty tribes agreed not to oppose the plan in return for \$900 million to spend on salmon restoration.

"I think Judge Riddens' change to us that led to the collaboration really made a big difference in how this biological opinion evolved," Gorman said.

"And it certainly made a difference regarding the support it has from groups that traditionally have not been as enthusiastic in supporting us in the past, the tribes in particular."

Roads

Continued from page A1

get the entire \$240 million at once.

"We're talking about a general buildup, we're not talking about a \$240 million next year," he said. "This is a problem that faces all Idahoans, no matter what party. We all rely on good roads. That is a proper role of government."

Otter didn't appear in person, but was in a video that will be shown at the meetings this summer.

"Things are going to get a lot worse before they get any better, unless we act now to address those needs," Oter said in the video, adding that deteriorating roads and bridges threaten the economy and public safety. "I hope you come away as convinced as I am that the time is now for us to act to build roads, to build bridges, and most of all to build consensus."

House Assistant Minority Leader George Sawyer, D-Coeur d'Alene, said Oter's approach was better than during the legislative session.

"I was pleased that they are planning to come around throughout the state and even talk to each legislator," Sawyer said. "I have to commend the governor for this change in course. This is probably going to be the No. 1 issue next session."

House Speaker Lawrence Denney, R-Midvale, agreed.

"I think this is the right thing to do," he said. "There's a lot of people out there who say, 'I see the need, but we can't afford it.' What happens if that's the answer we get?"

Pamela Love, director of the state Transportation Department, said one in five miles of Idaho roadway has deficient pavement and half of the state's bridges are nearing the end of their life spans, while the number of vehicles on the road increases.

"I think the need is there," Denney said. "But whether or not it's politically doable, I don't know."

Dispute

Continued from page A1

Oral arguments for the case — Ystursa vs. Pocatello Education Association — are scheduled for the fall before the nine-member U.S. Supreme Court.

The state of Idaho argued the federal appeals court misinterpreted the First Amendment and thereby incorrectly placed the Idaho legislature on the same same as municipalities, according to a copy of the brief filed with the Supreme Court. The state also argued that payroll systems are not considered traditional public systems that allow for first amendment expression.

"The Attorney General's Office and the Secretary of State believe the 9th Circuit's decision improperly compromised the Legislature's authority in controlling its subdivisions of the state," Deputy Attorney General Clay Smith told the Times-News. He said it hasn't been decided whether oral arguments will be presented by Idaho Attorney General Lawrence Wasden or one of his deputies.

Last October, the appeals court decision was applauded by the Idaho Education Association teachers union, which is among the groups that sued the state. It upheld the 2005 decision by U.S. District Judge B. Lynn Winmill who ruled that the state cannot ban political payroll deductions for its own employees when the state incurs the cost of making those deductions.

"We're certainly vigorously pursuing the matter with the Supreme Court," said John Rumel, legal counsel for the IEA. "We believe the two lower courts had it right."

The law was brought as a bill during the 2003 Idaho Legislature by leadership teams in both the Senate and House.

Back then, those who supported the law said they were trying to protect workers who might unintentionally support candidates through the automatic deductions.

But opponents, including those who sued such as the AFL-CIO, said the ban was intended to suppress union support for candidates the bill's authors didn't want

to see elected.

Several briefs supporting the state have been filed with the court, including one from the Fairfax, Va.-based Americans for Limited Government. That organization said the federal appeals court overstepped its boundary into matters that are allowed to be handled within Idaho's state government, said Bill Wilson, the group's president.

"We think it's a very damaging ruling," Wilson said.

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

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Probe: Pentagon lawyers sought harsh interrogations

By Anne Flaherty
Associated Press Writer

WASHINGTON — The Pentagon in the aftermath of the Sept. 11 attacks pursued abusive interrogation techniques once used by North Korea and Vietnam on American POWs despite stern warnings by several military lawyers that the methods were cruel and even illegal, according to a Senate investigation.

The findings, detailed in a hearing Tuesday, brought rebukes of the Pentagon effort from Democrats and Republicans alike.

"The guidance (administration lawyers) provided will go down in history as some of the most irresponsible and shortsighted legal analysis ever provided to our nation's military and intelligence communities," said Sen. Lindsey Graham, R-S.C., an Air Force Reserve colonel who teaches military law for the service.

The hearing is the Senate Armed Services Committee's first look at the origins of harsh interrogation methods and how policy decisions were vetted across the Defense Department. Its review fits into a broader picture of the government's handling of detainees, which includes FBI and CIA interro-



Sgt. Michael Smith, left, and his dog Marco, watch a detainee at the Abu Ghraib prison in Baghdad in 2003. Military psychologists were enlisted to help develop more aggressive interrogation methods of terrorism suspects, including snarling dogs, forced nudity and long periods of standing, according to a Senate investigation.

gations in secret prisons. The panel is expected to hold further hearings on the matter and release a final report by the end of the year. Among its initial findings is that senior Pentagon lawyers, including the office of general counsel William "Jim" Haynes, sought information as early as July 2002 regarding a military

program that trained U.S. troops how to survive enemy interrogations and deny foes valuable intelligence. Much of the training program, known as "Survival,

Evasion, Resistance and Escape" or SERE, is based on experiences of American prisoners of war in previous conflicts, including those in Korea and Vietnam.

In response, SERE officials provided Haynes' office a list of tactics that included sensory deprivation, sleep disruption and stress positions. Haynes, who resigned his post in February, testified that he remembers receiving the information, but that he did not recall requesting it personally.

Several of those techniques, including stress positions, were later approved by Defense Secretary Donald H. Rumsfeld in a December 2002 memo for use at Guantanamo Bay. Rumsfeld and Haynes agreed to the methods, despite objections by military service lawyers that they might be illegal.

"Whatever interrogation techniques we adopt will eventually become public knowledge," wrote Col. John Ley of the Army's Judge Advocate General office in November 2002. "If we mis-

treat detainees, we will quickly lose the (moral) high ground and public support will erode."

Haynes said he too had misgivings, but that he was unaware of the legal objections in the military services. He said he was doing the best he could to help prevent another major terrorist attack.

"There was a limited amount of time and a high degree of urgency," Haynes said of his decision to cut short at one point a department-wide review of the legality of the interrogation methods.

Sen. Carl Levin, D-Mich., chairman of the Armed Services Committee, said Rumsfeld's endorsement paved the way for abuses to occur in Iraq and Afghanistan and makes U.S. troops more likely to someday be tortured if captured by the enemy.

"If we use those same techniques offensively against detainees, it says to the world that they have America's stamp of approval," said Levin.

Obama answers GOP critics on terrorism

By Nedra Pickler
and Beth Fouhy
Associated Press writers

WASHINGTON — A defiant Barack Obama said Tuesday he would take no lectures from Republicans on which candidate would keep the U.S. safer, a sharp rebuke to John McCain's aides who said the Democrat had a naive, Sept. 10 mind-set toward terrorism.

"These are the same guys who helped to engineer the distraction of the war in Iraq at a time when we could have pinned down the people who actually committed 9/11," the presumed nominee told reporters aboard his campaign plane. "This is the same kind of fear-mongering that got us into Iraq ... and it's exactly that failed foreign policy I want to reverse."

The rival camps engaged in a war of words Tuesday that echoed the 2004 presidential campaign in which President Bush, Vice President Dick Cheney and other Republicans argued that Democratic nominee John

Kerry was soft on terror, a claim that resonated with voters and helped propel Bush to re-election. Democrats complained that the GOP was using the politics of fear.

The Republican argument proved less effective in 2006 when then Bush adviser Karl Rove said the Democrats had a pre-Sept. 11 view of the world and Republicans had a post-Sept. 11 terror attacks perspective. In November of that year, Democrats captured enough congressional seats to seize control of the House and Senate.

On his campaign plane, Obama told reporters that Osama bin Laden is still at large in part because President Bush's strategy toward fighting terror was not succeeded.

At issue were comments Obama made in an interview with ABC News Monday in which he spoke approvingly of the successful prosecution and imprisonment of those responsible for the 1993 bombing of the World Trade Center.

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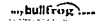
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Mississippi River breaks through Illinois levee

By Maria Sokodem Fisher
Associated Press writer

GULFPORT, Ill. — The rising Mississippi River broke through a levee Tuesday, forcing authorities to rescue about a half-dozen people by helicopter, boat and four-wheeler as floodwaters moved south into Illinois and Missouri.

But even as the water jeopardized scores of additional homes and businesses, officials said the damage could have

been worse if the federal government had not taken steps to clear flood-prone land after historic floods in 1993.

On Tuesday, the flooding halted car travel over two bridges linking Illinois and Iowa and threatened to cover areas near tiny Gulfport with 10 feet of water.

"I'm not going back after this one," 83-year-old Lois Russell said as she watched water surround her house near Gulfport. It was the third time she had

fled her home because of flooding since 1965.

"It was a good place to raise my seven kids," she said, crying. "I know I haven't lost anything that feels important because I have a big family."

The area was inundated after a levee broke near Gulfport. The details of the rescues were unclear because of discrepancies in the numbers of people involved and the circumstances described by state and local officials. But authorities agreed

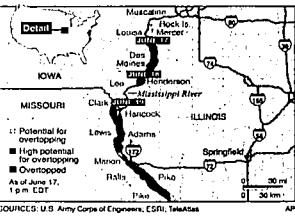
that boats, helicopters and an all-terrain vehicle were involved in the efforts.

Preliminary estimates were that the flooding has caused more than \$1.5 billion in damage in Iowa, and that figure will undoubtedly rise as the high water moves downstream.

Still, officials said the cost would have been even higher if the federal government had not purchased low-lying land after the 1993 deluge, which caused \$12 billion in damage.

Flooding potential moves south

An increasing number of levees are overflowing as the Mississippi River rises. Sandbagging efforts continue.



'Mr. Sulu,' mate among gay couples married in California

The Washington Post

WEST HOLLYWOOD, Calif. — It was a lovely day for a wedding. Blue skies, Rose petals. News helicopters.

Bakers handed out creamy cupcakes to hundreds of couples waiting patiently in line. A lone protester in a devil's mask waved a sign that read: "Pervert Weddings Done Here." One of the grooms stopped, looked Beezbeeb up and down, and snapped "nice costume." The mayor of West Hollywood, Jeff Prang, called the day "absolutely historic" and "truly tectonic" and "the culmination of millennia" of struggle.

There were some man tears. Inside the city auditorium, people got marriage licenses. Each cost \$70, cash, check or money order. Outside in a little park, in six tented white cabanas with boxes of tissues and mirrors for last-minute adjustments, people with licenses got married. That cost an extra \$25. And as Los Angeles County Supervisor Zev Yaroslavsky told the crowd: "Why not?"



Takei

He explained, "I can say as an overt heterosexual, this doesn't bother me at all. Though of course it does bother some overt people, quite a lot. Come November, everybody will get to vote on it. It was the first full day for same-sex couples to wed in California, and the City of West Hollywood (population 40,000 and one-third gay or lesbian), according to city officials was enjoying its role as hostess. The city's public information officers were bustling about like wedding planners. "OK," one barked, "now we go outside and do the champagne."

There were "celebrity couples," and the most famous was George Takei and his partner, Brad Altman. Takei played the helmsman Mr. Sulu of the USS Enterprise on the "Star Trek" series. The couple wore suits and open shirts (Takei's was purple; Altman's blue). Altman also wore a touch of makeup, for the cameras. There were a lot of cameras, but Takei took Altman's hand and steered him through the jostling news crews like an old pro, the smiling, nodding veteran of countless sci-fi fantasy and comic book conventions.

"I don't want to call myself a trouble, but I did watch the show," Prang said, introducing them to the crowd.

"Isn't this a glorious California morning to make history?" Takei said.

"This is the second happiest day of my life," Altman said, explaining the happiest day will come in September when the couple are married at a ceremony at the Japanese American National Museum in downtown Los Angeles.

On Tuesday, they came to West Hollywood to get their license. Takei gave Altman a squeeze, grinned and proclaimed, "May equality live long and prosper!" Then he placed his palm, fingers splayed in the universally recognized Vulcan greeting, and the photographers went nuts.

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EDITORIAL

Governor wise to build consensus on road crisis

Gov. Butch Otter learns from his mistakes. The first-term Republican announced Monday that he plans a series of public meetings around Idaho this summer to raise awareness about the \$240 million shortfall we face in keeping roads and bridges from falling apart.

Otter's chief of staff, Jason Kreizenbeck, and his most effective legislative lobbyist, Clete Edmondson, will go on the road planning to meet with every Idaho legislator—all 105 of them—when they develop legislation to present to the next session of the Legislature.

If the governor had done all this a year ago, Idahoans would likely be dodging fewer potholes today. In his State of the State address last January, Otter announced a nine-figure backlog of road and bridge repair needs and asked the Legislature to pay for it all at once. In February he surprised lawmakers by proposing a flat \$150-per-vehicle registration fee—in a state where some owners pay \$30 a year. A few weeks later, after sharp criticism, he withdrew his proposal, saying he'd no longer provide lawmakers with "political cover."

When lawmakers proposed a more modest package of fee increases for road improvements, Otter rejected it, accusing the legislature of "a shortage of vision and political will."

The net result: zero additional funding for road maintenance. And a plan to allow residents of cities and counties to pass local option sales taxes for transportation projects also died.

This time around, Otter is prudently getting input before he decides on a plan. And he isn't looking to cover the entire \$240 million all at once.

Not a moment too soon. Idaho Transportation Department Director Pam Lowe says one in five miles of state roadway has deficient pavement and half of the state's bridges are nearing the end of their lifespans.

More ominously, within three years the state won't be able to match federal highway funds.

When they come to south-central Idaho, Kreizenbeck and Edmondson are going to hear that our secondary highways—the roads managed by highway districts—are falling apart because of increasing daily traffic and heavy trucks seeking to avoid congestion in Twin Falls.

Much of the rest of the state has a highway maintenance problem; the Magic Valley has a full-blown crisis.

We don't need promises; we need leadership from the governor to get it done.

Our view:
Gov. Butch Otter's decision to gather support from the ground up to fix Idaho's highways is smart.

What do you think? We welcome viewpoints from our readers on this and other issues.

Bush regrets almost nothing

In the French imagination, Barack Obama is already the president. To the French, the Democratic primary was the general election.



MAUREEN DOWD

The word "elite" is not a pejorative here; it's a compliment. It does not occur to Parisians that Americans will choose the old, white-haired one if they can have the cool, skinny one with the Ray-Bans, John Le Carré novels, chic wife and secret cigarettes.

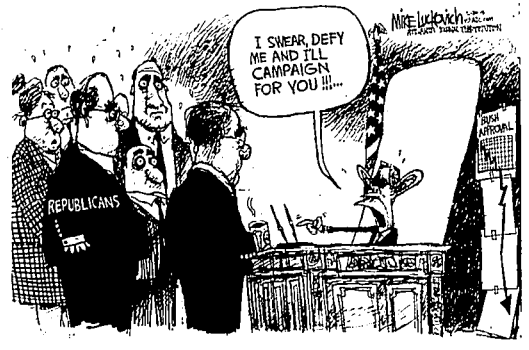
Newsstands carry a whole magazine devoted to "La révolution OBAMA." The papers are avidly following Obama's post-billary quest to "chercher les femmes," and on Friday, *Le Figaro* led with the headline that he had widened his lead over his "rival republican."

There was nothing on *Le Figaro's* front page about that other American guy who was over here, munching on *langoustines* at the Ellysée Palace with President Nicolas Sarkozy.

"You kind of wrote my political obituary tonight," George Bush teased the French president after Sarkozy's toast Friday night, adding that he still has six months left and a lot of work to do.

In Old Europe, they've moved on, assuming that the American president has done all the dirty work that he can do. The blazing hostility toward W. has faded to indifference and a sort of fatigued perplexity about how *les imbéciles de régime caribéen* got into office, and how America could have put the world through all this craziness.

Even as the Supreme Court slipped him back for the fourth time on the suffocation of civil liberties at Guantanamo, President Bush



gave the keynote speech of his European farewell tour extolling the virtues of liberty.

Paris responded with a yawn. (Freedom's just another word for nothing left to say.) A Bush organizer asked people sitting in the back of the hall to move to the front, so the empty seats would not be visible on TV. The image of the U.S. abroad has improved slightly, according to a new Pew poll, but only in anticipation of seeing the new president.

In a way, W. is very different from the cocky, know-nothing chip-on-his-shoulder "Daddy Bush." I followed on his maiden European tour in 2002. His disdain for Jacques Chirac and Gerhard Schroeder, and theirs for him, was bristlingly clear. He told the bemused French that he'd heard toll from Jacques about their "fantastic food," and he lectured the bewildered Germans, as though they were thick on the subject, that Saddam was evil because he "gassed his own people."

This time, he left the heavy lifting on Afghanistan to the more popular Laura Bush, while he hung out with French, German and Italian leaders he likes. "Your intelligence," he told the pope, "you're looking good." Angela

Merkel dodged when asked at a press conference whether she would miss W., but said she liked being able to "call a spade a spade with a spade." He enthused that "German asparagus are fabulous," and wryly told a Paris audience that "my hair is a lot grayer," assuming that the French, with their history of foiled colonialism, would know why. He seemed, all these years later, intent on spiritual absolution.

In other ways, however, W. was not very different. He was still pushing, but more softly. The same refrain that turned Europe so vitriolously anti-American: his muscular pro-Frenchism that sometimes military power is necessary to break up terror networks, and that there is "a moral obligation" to extend "a more hopeful and compelling vision" of democratic ideals to "provide our security and to spread the peace."

Europeans overwhelmingly agree with Scott McClellan, the former Bush press secretary, that this approach amounts to "coercive democracy," and that the administration's "compelling vision" on Iraq was undergirded with a brazenly untruthful and cynically manipulative propaganda campaign.

On the ill-fated rush to war, W. *ne regrette rien*. He reiterated a rhetorical ploy to those who yearn for a scintilla of remorse, telling *The Times of London* that his gungslung talk made him seem like a "guy really anxious for war," and that phrases like "dead or alive" and "bring them on" "indicated to people that I was, you know, not a man of peace."

The Bushes have a hard time with the connective tissue between words and actions. In this case, the words, while dime-store Western, were not the problem. The actions were the problem. W. was really anxious for war. He felt that if he could change Middle East history, he could jump out of his father's shadow forever.

A Democratic lawmaker, who saw the president in the Oval Office recently and urged him to bring the troops home from Iraq quickly, recounted that W. got a stony look and replied that 41 had abandoned the Lewis and Clark expedition, "I will never do that to them," 43 said.

Sounds like Oedipal *deja vu* all over again.

Maureen Dowd is a columnist for *The New York Times*.

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LETTERS TO THE EDITOR

New regional airport is long overdue

"The time has come, the Walrus said, to speak of many things — of shoes and ships and sealing wax, of cabbages and kings . . ."

Whether a new regional airport at \$100 million is needed is no longer an issue. Blaine County is moving ahead. The question is where?

Hub is the key word. Hubs of wheels are at the center. Joslin Field is 60 years old; 1940s politics and weather put the hub "off center." Regionalism has suffered since.

The Kings in Twin, Ketchum, Hailey, Burley, Hooton, have the right to some serious talk about the good of the cabbages (that's us). The hub, the center, is key.

Where is it? Where is it in 10 years when Route 75 is all four lanes and high speed? It's not about miles but time. Everybody's got to talk and go to give. A regional airport in Shoshone would cost everybody time.

It would cost Burley 10 minutes, cost Twin passengers 20 minutes, cost 20 min-

utes for Sun Valley customers — but there's also a gain: More flights per day, more competition, more dependability, cheaper fares, more flexibility, 200,000 combined customers per year would quickly swell.

Where's the center? Move much further north and Twin and Burley pull out. The Federal Aviation Administration would like to see local consensus. With that, it would be more generous.

Why close local airports, like Joslin or Friedman? Let them remain as local assets and fill local niches — private aviation, crop dusting, gliding, ultra lights, charter flights, flight training — let them do what they do best, which is fill local niches, not regional ones. Yeah, it's gonna hurt, but mostly it's pride and ego that's gonna hurt.

A true regional airport is 25 years past due. Think ahead, cabbages and kings! Let's stop the antiquated, medieval feudal turf wars and find the God-blessed center. There everybody wins.

PHIL AULTH
Berger

Western Days Parade shouldn't censor group

When the Southern Idaho Gay Lesbian Bisexual and Transgenderer float was denied entrance into last year's Western Days Parade, I was saddened. To think that, in this day and age and in my backyard, there exists such blind intolerance, inhumane treatment, dislike and lack of compassion is difficult to fathom.

God loves every one of us, no matter our race, creed, color or lifestyle. We do not possess the wisdom or knowledge to judge others; only God does and only God should.

A song from the musical, "South Pacific," says, "You've got to be taught before it's too late, before you are six or seven or eight, to hate all the people your relatives hate. You've got to be carefully taught . . ." If some local residents have instructed their children to think as narrowly as they do, they need not fear a parade exposing them to the amazing myriad of peoples, cultures and lifestyles that God has created. The children

already have opinions — those of their parents. No one needs fear their children will be "recruited" into a lifestyle of which they do not approve.

Homosexuals are not "recruited," they are born that way. Every one to whom I've asked the question would have preferred being born heterosexual.

I have not researched this, unfortunately, there are no Idaho laws against discrimination based on sexual orientation.

Last year's shameful treatment of the SIGHT people was a moral issue, not a legal one.

This year, however, the issue is both moral and legal. I agree with this paper's recent editorial that the Western Days Parade Committee was skating on thin ice. The Constitution grants free speech to all. The committee had no legal right to censor the SIGHT float.

Let's hope that next year morality and legality will prevail in this issue. **PATRICIA L. BERRY
Kimberly**

LETTERS TO THE EDITOR

Thank you for a successful campaign

We would like to thank everyone who supported me (Kevin Ellis) in my campaign for sheriff of Lincoln County. Your contributions of time and money were very appreciated and led to the success of my campaign. We would especially like

to acknowledge the help that was rendered by Steve Southwick.

We love him and miss him, and we would like to offer our condolences to his family.

We look forward to all of your continued support for the general election. **KEVIN ELLIS
Richfield**

THE LIGHTER SIDE OF POLITICS

Doonesbury



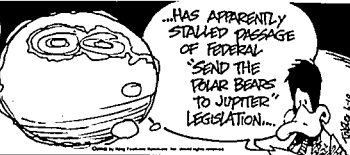
By Garry Trudeau



Mallard Fillmore



By Bruce Tinsley



How Obama would change the public schools

Is Barack Obama really a force for change, or is he just a traditional Democrat with a patina of post-partisan rhetoric?

This question is surprisingly hard to answer. When you listen to his best speeches, you see a person who really could herald a new political era. But when you look into his actual policies, you often find a list of orthodox liberal programs that no centrist or moderate conservative would have any reason to support.

To investigate this question, I looked more closely into Obama's actual policies. Education is a good area to probe because Obama knows a lot about it, and because there are two education camps within the Democratic Party: a status quo camp and a reform camp. The two camps issued dueling strategy statements this week.

The status quo camp issued a statement organized by the Education Policy Institute. This report argues that poverty and broad social factors drive high dropout rates and other bad out-



DAVID BROOKS

comes. Schools alone can't combat that, so more money should go to health care programs, anti-poverty initiatives and after-school and pre-K programs. When it comes to improving schools, the essential message is that we need to spend more on what we're already doing: smaller class sizes, better instruction, better teacher training.

The reformist camp, by contrast, issued a statement through the Education Equality Project, signed by school chiefs like Joel Klein of New York, Michelle Rhee of Washington, Andres Blosne of Baltimore as well as Al Sharpton, Mayor Gary Bokor of Newark, N.J., and experts like Andrew Lerner, the former Clinton official who now writes the Eduswink blog.

Today's school systems aren't broken, the reformers argue. They were designed to meet the needs of teachers and adults first, and that's exactly what they are doing. It's time, though, to put the interests of students first.

The reformists also support after-school and pre-K initiatives. But they insist school reform alone can make a big difference, so they emphasize things the status quo camp doesn't: rigorous accountability and changing the fundamental structure of school systems.

Today's school systems aren't broken, the reformers argue. They were designed to meet the needs of teachers and adults first, and that's exactly what they are doing. It's time, though, to put the interests of students first.

The reformers want to change the structure of the system, not just spend more on the same old things. Tough decisions have to be made about who belongs in the classroom and who doesn't.

Parents have to be given more control over education through public charter schools. Teacher contracts and state policies that keep ineffective teachers in the classroom need to be revised. Most importantly, accountability has to be rigorous and relentless. No Child Left Behind has its problems, but it has ushered in a data revolution, and hard data is the prerequisite for change.

Back in October 2005, Obama gave a phenomenal education speech in which he seemed to ally with the reformers. Then, as the cam-

paigned heated up, he shifted over to pure union orthodoxy, flipping into accountability and testing in a speech in New Hampshire in a way that essentially gutted the reformist case. Then, on May 28 in Colorado, he delivered another major education speech in which he shifted back in a more ambiguous direction.

In that Colorado speech, he opened with a compelling indictment of America's school systems. Then he argued that the single most important factor in shaping student achievement is the quality of the teachers. This seemed to direct him in the reformist camp's direction, which has made them happy.

But when you look at the actual proposals Obama offers, he's doesn't really address the core issues.

He's for the vast panoply of pre-K and after-school programs that most of us are for. But the crucial issues are: What do you do with teachers and administrators who are failing? How rigorously do you enforce accountability? Obama doesn't engage the thorny, substantive matters

that separate the two camps. He proposes dozens of programs to build on top of the current system, but it's not clear that he would challenge it. He's all carrot, no stick. He's politically astute — going beyond the impression he's on their side — but substantively vague. Change just isn't that easy.

Obama endorses many good ideas and is more specific than the McCain campaign, which has been reported for years on education.

But his education remarks give the impression of a candidate who wants to be far big change without actually incurring the political costs inherent in that enterprise.

In Washington, Mayor Adrian Fenty has taken big risks in supporting a tenacious reformer like Blue. Would President Obama likewise take on a key Democratic interest group in order to promote real reform? We can hope. But so far, hope is all we can be sure of.

David Brooks is a columnist for The New York Times.

A gold-plated military in down-and-dirty world

What should be the most important issue in this election is one that is rarely, if ever, addressed: Why is U.S. military spending at the highest point, in inflation-adjusted dollars, at any time since the end of World War II? Why, without a sophisticated military opponent in sight, is the United States spending trillions of dollars on the development of high-tech weapons systems that lost their purpose with the collapse of the Soviet Union two decades ago?

You wouldn't know it from the most-exhausting-ever presidential primary campaign, but the 2009 defense budget commits the United States to spending more (again, in real dollars) to defeat a catalog band of terrorists than it spent at the height of the Cold War fighting the Soviet superpower and what we alleged were its surrogates in the Korean and Vietnam wars.

The Pentagon's budget for fiscal year 2008 set a post-World War II record at \$625 billion, and that does not include more than \$100 billion in other federal budget expenditures for homeland security, nuclear weapons and so-called black budget — or covert — operations.

Since President Bush's first year in office, according to the Government Accountability Office, the Defense Department has doubled its future planned investment in those ultra-pricey weapons from \$790 billion to \$1.6 trillion.

When pressed on why the massive weapons arsenal we

The 9/11 hijackers were armed with box cutters, so how could we justify spending more to defeat al-Qaida than we ever did to combat the Soviet Union.



ROBERT SCHEER

already possess, defense hawks sometimes cite what they claim is an emerging threat from China. "The Chinese are designing new classes of submarines with increased capabilities," said Sen. Joe Lieberman, I-Conn. "If we do not move to produce two submarines a year as soon as possible, we are in serious danger of falling behind."

That is nonsense. China is not even a serious regional power, as the Pentagon's 2007 report to Congress makes clear. "The intelligence community estimates China will take until the end of this decade or later to produce a modern force capable of defeating a moderate-size adversary." The report noted that "China's military is focused on assuring the capability to prevent Taiwan independence," but this last week the military threat to Taiwan gave way to a historic peace opening with the first visit by the head of Taiwan's ruling party

to the mainland since the 1949 revolution.

Oh, and here's another thing: Those Virginia-class submarines that Lieberman says are so important to our national security and for which he lobbied so hard? General Dynamics Electric Boat Co. has received multimillion-dollar contracts to build them. The company is based in Connecticut, suggesting that the real goal here was to find an enemy — any enemy — that would justify spending U.S. tax dollars on weapons produced in his home state.

The 9/11 hijackers were armed with box cutters, so how could we justify spending more to defeat al-Qaida than we ever did to combat the Soviet Union.

Politicians from both parties are complicit in the waste of taxpayer dollars on weapons systems that deliver jobs to their home districts and profits to their defense industry campaign contributors. It is a disease of our political system predicted by two of our great wartime generalists-turned-

president. First was George Washington, warning in his farewell address that once a nation embarks on the path of imperial adventure, the irrationality of false patriotic appeals would trump reason. But better time to recall Washington's historic caution to the nation "to guard against the impostures of pretended patriotism."

In Eisenhower's farewell address, he warned that "in the councils of government, we must guard against the acquisition of unwarranted influence, whether sought or unthought, by the military-industrial complex."

The potential for the disastrous rise of misplaced power exists and will persist. "There is no better evidence of the presence of Washington and Eisenhower than the fact that the most obscenely bloated military budget in U.S. history is not an issue in the current presidential campaign."

Sadly, defense spending has become enshrined in our political system as a totem to be worshipped rather than a policy program to be critically examined.

Robert Scheer, who wrote an opinion column for the Los Angeles Times for 13 years, is the editor in chief of Truthdig (truthdig.com). He wrote this commentary for the Times.

LETTER TO THE EDITOR

Idaho wolves need effective management

I recently read an excellent article by Dr. Charles Kay in *The Canadian Field-Naturalist*, Volume 121, Number 1, January-March 2007.

The article places significant doubts on whether the wolf ever existed in any great numbers when the West was colonized. In fact, the histories of Lewis and Clark proved that wolf sightings were rare and almost non-existent. Big game sightings were also quite rare and the Lewis and Clark expedition party was forced to eat horses as dogs to survive the ordeal. It has only been through the rigorous work of sportsmen working in conjunction with fish and wildlife agencies that has brought game populations back from the brink of extinction.

Sportsmen, hunters and ranchers are a patient lot and have steadfastly worked to negotiate with the U.S. Fish and Wildlife and others to gain acceptance of a final wolf management plan. Since the wolves were

introduced in 1994, we have watched the wolf population explode within our state boundaries. We are uneasy waiting and watching as our deer and elk are being slaughtered by these reintroduced wolves. We believe that we negotiate with all necessary agencies and organizations in good faith.

Variations of the wolf management plans were presented, modified and finally approved. The final plan is a step in the right direction; however, we have serious misgivings as any real management and control of the wolf problem will be difficult if not impossible with the restrictions inherent in the approved plans.

We hunters, sportsmen and ranchers are responsible for the rapid comeback of prosperous big game populations in the West, and we will not sit back and watch as wolves deplete our deer, elk and livestock through unconstrained growth and lack of effective management as many extremist pro-wolf groups espouse.

TONY MAYER
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To Curtis Massood, winner of the 2008 Max Dalton Open Government Award sponsored by the Idaho Newspaper Foundation.



Massood, owner of an outdoor sign company, sued Ada County after he was told his public records request for copies of internal e-mails would cost him \$170,000 in fees. A judge ruled that the county's e-mail retrieval system was unworkable and amounted to denial of the public to have access to those records. Massood donated the \$2,000 prize to a youth shelter home in McCall.

The award's purpose is to increase awareness by citizens of their rights under Idaho law to have access to government records, and to educate the public on open meeting laws under which state and local agencies are bound. Nominations for the 2009 Max Dalton Open Government Award are now being accepted. For information, go to www.idnewsfound.org

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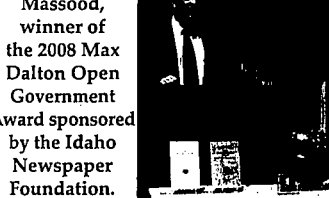
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- Pwr W-L-M
- Tilt/Cruise
- CD
- Wheelie

Hertz Price \$24,995

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BETWEEN EDEN & BLISS
By Leverett Curtis

I spotted the icicle as I walked up the hill toward home. When snow fell, icicles, fat and glistening, sometimes reached from the eaves of our home to the ground.

This lone icicle was a challenge. I stood under it thin and as long as my 7 year old arm it was. I looked down at my feet. I saw stones that Dad had placed to divert the erosive force of water dripping from the eaves. I could throw a rock fairly well, maybe I could knock this solitary icicle off the eave.

I looked up and faced a wall of glass. Four large living-room windows overlooked the creek. I gave this some thought, and my thought was this: better not miss and hit a window. And then I picked up a stone and threw it at the icicle. My stone missed and hit the window. A small crack and bullseye marked the impact. I confessed soon thereafter.

Weeks later Dad mentioned the window. "Leverett, after breakfast I want to speak with you about the window that you broke."

Later, Dad and I stood looking at the window. He asked, "Leverett when you walk to the dime-store for licorice or baseball cards do you pay for them?" "Yes," I answered. Dad continued, "For you to pay for something it must have value. In other words son, when someone trades their time to make something, licorice, baseball cards, glass windows, or to do something such as building a house, these things take on the value of someone's time. Spending money that you earn is an exchange of your time and work for that of others." Dad let this sink in. We looked at the window.

"Leverett, can you tell me what the cost to replace this window is?" "No," I answered. "So that you might better understand, Leverett, tell me what your weekly allowance is." "Five cents," I replied. "Will you bring a nickel from your bank to me please?" I raced away to fetch one of my nickels.

Dad was kneeling in front of the broken window after I returned. I handed Dad my nickel and he said, "Leverett, have a seat." Sunlight angling through the window had created an illuminated rectangle on the floor. Dad placed my nickel in its lower left corner, then reached into his pocket and brought out a handful of nickels. He placed twenty of them in a row above my five cents. "Leverett, in twenty weeks your allowance would amount to one dollar or twenty nickels. Do you have any idea how long it would take to pay for this window with nickels?" "No," I replied. Dad reached into his shirt pocket and withdrew a handful of money.

Carefully, deliberately, he began to separate and lay down one bill at a time; neat rows of ten one-dollar-bills began filling the illuminated rectangle of sunlight.

Shuffle, shuffle ka-snap, ka-snap, Dad laid 'em down. Crisp new bills, the kind you get for your birthday. One row and then another; slowly dollar after dollar, row after row, the rectangle filled. Seventeen rows of ten in all.

Dad's version of trickle-down-economics produced the desired result, because I still remember.

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INSIDE: T.O. missing mandatory Cowboys minicamp, B4



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



Twin Falls Cowboys first baseman Bo Folkings (13) makes a dash for first base during the Cowboys' game against Sierra Vista of Las Vegas Tuesday evening at Skip Walker Field in Twin Falls.

Cowboys lose to Vegas squad

By Zach Kyle
Staff writer

Two solid teams faced off when the Twin Falls Cowboys hosted the Lions of Sierra Vista Las Vegas in Class AA American Legion play Tuesday.

But in the end, Sierra Vista finished rallies when it had opportunities and took a 5-3 win in Game 1 at Skip Walker Field. Results from Game 2 were unavailable at 11 p.m.

Sierra Vista did most of its damage early, scoring two runs apiece in the first and third innings. Twin Falls pitcher Jacob Coats walked two and surrendered seven hits in that span, but four early Twin Falls errors exacerbated problems for the Cowboys.

"They are a very good club, very talented," Twin Falls Tim Stadelmeir said. "Coats struggled to find the zone early in the game, but he made some big pitches in big spots. We have to make plays behind him. Any time you have four errors, you're not going to win."

Twin Falls strung together three runs in a third-inning rally keyed by doubles from Michael Williams and Conner Watkins. Trailing 4-3, Twin Falls had a golden opportunity with runners on the corners and only one out in the sixth inning. However, Sierra Vista pitcher Matt Klein got out of the inning with a fielder's choice on a bunt and a come-backer to the mound. "In that sixth inning we had a chance to tie it. We just didn't do a good job at the plate to get it done," Twin Falls coach Tim Stadelmeir said. "But we faced some pretty good pitching, better pitching than we've seen so far."

Third baseman Kasey Jeroue and right fielder Zeb Sneed both hit 2-for-3, and Watkins had two RBIs. Sierra Vista was led by shortstop Jake Hager, who hit an RBI triple, and right fielder Klein Brooks, who batted 3-for-3 with two RBIs and a walk and a double.

"We seemed to get a little more timely hitting than they did, but they are a very good team," Sierra Vista coach Levi Gill said. "They kicked it around a bit early which helped us get a lead. Their 3-4-5 guys hit the ball hard all night."

Despite the Cowboys' early errors, both teams converted spectacular defensive plays.

Sneed in right field and Sierra Vista's Kyle Gamble in left both made full-extension diving catches near the foul line to rob hitters of doubles.

Both clubs turned slick double plays, and Sierra Vista third baseman Andrew Garcia followed a pop foul toward the dugout, reached over the rail to make the catch and toppled headfirst over the ball.

"That's a big-league catch right there," Stadelmeir said of Garcia's grab. "Then, Conner Bennett lays down a beautiful drag bunt, and their pitcher (Matt

Please see **LEGION**, Page B4

CSI cowboys rebound at CNFR

Cowgirls stay in contention

Staff report

The second go-round at the Collegiate National Finals Rodeo in Casper, Wyo., finished on Tuesday afternoon, and the results were a bit better than the first go-round for the participants from the

College of Southern Idaho. For the CSI men, a big rebound took hold after a disappointing opening round.

Saddle bronc rider Alex Wright and bull rider Zack Elliott, both of whom were bucked off in the first go, stayed on for all eight seconds and took third and fifth, respectively. Wright moved up to 15th in the saddle bronc average and Elliott landed 10th

in the bull riding.

CSI coach Steve Birnie credited the duo's quick turnaround to some good assistant coaching and steady resolve.

"Their talent is such that they have the ability to win it every time they go out, so it wasn't surprising to see that they did as well as they did," Birnie said. "Toughstock coach Brian Tubbs talked to them and went over their rides and

kind of got them back thinking the right way, and they're both real good competitors, and they listen. Brian is so good with them, he does a great job and they respond and do well."

Drew Hummell moved to 14th in the tie-down roping average with one go left before the top-12 cut. Rob Webb of Wendell, competing for Walla Walla (Wash.) Community College, is sitting

Please see **CNFR**, Page B4

Garden party



The Boston Celtics forward Kevin Garnett reacts to a play during the first quarter of Game Six of the NBA Finals against the Los Angeles Lakers, Tuesday at TD Banknorth Garden in Boston.

Celtics annihilate Lakers to claim title

By Tom Withers
Associated Press writer

BOSTON — On a new parquet floor below aging championship banners, the Boston Celtics won their 17th NBA title and a first one — at last — for Paul Pierce, Kevin Garnett and Ray Allen — their Big Three for a new generation.

After 22 long years, the NBA has gone green.

Carried by ear-splitting chants of "Beat L.A." early and cries of "Seventeen" in the closing seconds by their adoring crowd, which included Boston legends Bill Russell and John Havlicek, the Celtics concluded a shocking rebound of a season with a stunning 131-92 blowout over the Los Angeles Lakers in Game 6 on Tuesday night.

With the outcome assured, Boston fans sang into the night as if they were in a pub on nearby Canal Street. They serenaded the newest champions in this city of champs, and taunted Kobe Bryant and his Lakers, who drowned in a green-and-white wave for 46 minutes.

Garnett scored 25 points with 14 rebounds, Allen scored 26 and Pierce, the finals MVP, added 17 as the Celtics, a 24-win team a year ago, wrapped up their first title since 1986.

This was total domination. The Celtics obliterated the Lakers, who were trying to become the first team to overcome a 3-1 deficit in the finals.

No way. No how. No chance. Boston's 39-point win surpassed the

Please see **CHAMPS**, Page B2

Boston takes no prisoners in romping to NBA crown

By Jeff Jacobs
The Hartford Courant

BOSTON — The Celtics completed the greatest turnaround in NBA history in a manner befitting their remarkable achievement.

They beat LA.

Actually, that's a horrible understatement. The Celtics crushed LA, 131-92.

And while that may not make nearly as good a chant, no chant could be heard during the final minute of the first half Tuesday night at TD Banknorth Garden.

Oh, you could see plenty during that minute.

Please see **TURNAROUND**, Page B2



Sara Federico of Twin Falls watches the ball after teeing off during Day 2 of the IGA Juniors golf tournament at Canyon Springs Golf Course in Twin Falls.

IGA Juniors tourney concludes

DeKruyf, Hamblin, Federico earn Top 5 finishes at two-day event

Staff report

Higher scores were the norm for the leaders at IGA Juniors tournament at Canyon Springs Golf Course Tuesday. But a few extra strokes didn't deter Day 1 leaders Jon VanDyke and Alexander Thompson from winning their respective titles as the two-day tourney concluded in Twin Falls.

VanDyke followed his 70 on Monday with a 76 Tuesday to edge Preston Alder and Ty Travis by one stroke, 146 to 147, to win the boys 15-18 division. Quinn Carbol's two-day 146 was good for third place, while Magic Valley golfer Zach DeKruyf and Jordan Hamblin tied for fifth with 149s.

Thompson's 81 Tuesday, coupled with a 76 on Monday, gave her a two-day 157. That total was one stroke better than Olivia Wetherill's 158 in the girls 15-18 division. Sara Federico of Twin Falls shot an 85 on the final round and finished fourth with a 166. Allison Federico's 178 was

good for seventh, while fellow Twin Falls golfer Jenna Sharp was eighth with a 186.

Chess Carbol's 157 gave him the top spot in the boys 13-14 division, while Amanda Myers totaled a 167 to win the girls age 14 competition.

Other area competitors in the boys 15-18 division included Connor Lee, who took 13th with a 155, and Gage Huff, whose 156 put him in a three-way tie for 14th that included Chance McCroskey. Casey Fought's two-day 158 left him tied for 20th, while Derek McDowell struggled to an 87 Tuesday and slipped from fifth after Day 1 to a tie for 26th.

2008 IGA Junior tournament
at Canyon Springs Golf Course, Twin Falls

Boys
Ages 15-18: 1. Jon VanDyke 70-76, 146, 2. (Tie) Preston Alder 72-76 and Ty Travis 70-77, 147, 3. Quinn Carbol 75-73, 148, 4. (Tie) Gage Huff 75-72 and Jordan Hamblin 71-77, 148, 5. Sara Federico 77-73, 150, 6. (Tie) Jacob Brown 77-71, Brian Paster 72-79 and Jeremy McMillen 75-73, 148, 151, (Tie) James Franklin 75-78 and Adam Sawyer 72-79, 151, 153, Connor Lee 76-79, 155, 154, (Tie) Jacob Duffy 84-75, Gage Huff 82-76, Chance McCroskey 79-126, 171, (Tie) Andrew Sawyer 80-71, Zeb Sneed 79-78, 157, 158, (Tie)

Please see **GOLF**, Page B4

Cowboys earn split against Wood River

Staff report

The Twin Falls Cowboys Class A American Legion team hit the road after completing its home tournament over the weekend, and came back from Halley with a respectable split against Wood River.

Leadoff hitter Jared Jordan scored three times and the Cowboys held off a late rally in Game 1 to win 5-4.

Wood River had four errors in the game compared to none for the Cowboys (11-3, 7-3 Area C) who simply took what the opposition gave them — and had some solid contribution from the top of the lineup.

"That's our leadoff hitter doing what he's supposed to be doing," Twin Falls coach Devin King said of Jordan. "The way we manufacture runs, he's our spark plug because (his 2) hitter (J.J. Ellis) can get him around with the middle coming up. When he gets on, we score."

Game 2 wasn't so kind, however, as Wood River piled up the runs early and often in cruising to a 13-3 win in five innings.

Kunz said it was a complete reversal of fortunes, but he was still happy with the split.

"I played clean in Game 1 and had timely hitting, and had a pitcher that was getting ahead of hitters. Game 2 was just the opposite ... they just singled us to death," Kunz said. "We're finishing off our tournament so the kids had a couple of days off, so I was happy. That team was 7-1 before we played them and they were coming off of the (high school) state tournament. We want to win all of them, but we'll take a split on the road at Wood River."

The Cowboys next play at home against Potcetto on Friday. Kunz said that the lunch-and-learn start time has been changed to noon at Bill Ingram Field.

Game 2

Wood River	13	Twin Falls	5
Twin Falls	0-2	Wood River	1-1
Twin Falls	23	Wood River	23

Game 1

Twin Falls	5	Wood River	4
Wood River	0-1	Twin Falls	1-1
Wood River	13	Twin Falls	13

Golf

FATHER-SON/DAUGHTER TOURNAMENT RESULTS

Twin Falls Muni hosted the 2008 Father-Son/Daughter Tournament on Fathers Day. Don and Matt Harr collected the Father-Son handicapped title with the best score of the day, 65.

2008 Twin Falls Muni Father-Son/Daughter Tournament
A Twin Falls Municipal Golf Course event

Father-Son Handicapped Division: 1. Don Harr, 65; 2. Matt Harr, 66; 3. Derrick McDowell/Roy McDowell, 66; 4. Jeff & Eric McDowell, 68; 5. Mike & Eric McDowell, 68; 6. Mike & Eric McDowell, 68; 7. Mike & Eric McDowell, 68; 8. Mike & Eric McDowell, 68; 9. Mike & Eric McDowell, 68; 10. Mike & Eric McDowell, 68.

Auto racing

QUAM WINS ANOTHER PAIR

Gary Quam of Jerome swept the weekend bike-snowmobile-ATV combo class drag races at High Desert Speedway in Gooding over the weekend. He was the only multiple winner in the event. Dusty Howland of Wendell won on Sunday in the Super Pro Class after finishing runner-up in Saturday's race. Janice Witherspoon of Jerome finished second on both days in the Junior Drifter class.

High Desert Speedway Results

Snow Pro Class: 1. Randy Howland, Wendell; 2. Scott Pickett, Twin Falls; 3. Matt Bell, Hamer; 2. Mike Howland, Gooding.

Junior Drifter Class: 1. Gary Quam, Twin Falls; 2. Janice Witherspoon, Jerome; 3. Janice Witherspoon, Jerome; 4. Janice Witherspoon, Jerome; 5. Janice Witherspoon, Jerome; 6. Janice Witherspoon, Jerome; 7. Janice Witherspoon, Jerome; 8. Janice Witherspoon, Jerome; 9. Janice Witherspoon, Jerome; 10. Janice Witherspoon, Jerome.

Giambi homers twice in Yankees' win

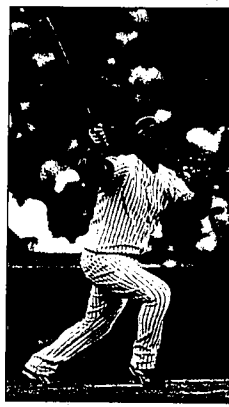
By The Associated Press

NEW YORK — Jason Giambi homered twice and Andy Pettitte looked particularly sharp in an easy outing as the New York Yankees beat the sloppy San Diego Padres 8-0 Tuesday night to match a season high with their fifth straight victory.

Alex Rodriguez also connected off an ineffective Randy Wolf (5-5) for the surging Yankees (38-33), who have won 10 of 13 to move a season-best five games above .500. New York has outscored its opponents 35-6 during the five-game winning streak.

Including a 13-0 whitewash Tuesday at Houston, the Yankees have posted consecutive shutouts for the first time since May 7-8, 2005, against Oakland.

Pettitte (7-5) tied a season high with nine strikeouts in seven innings, improving to 4-0 in his past six starts.



The New York Yankees Jason Giambi follows his second inning home run at Yankee Stadium in New York, Tuesday.

RED SOX 3, PHILLIES 0
PHILADELPHIA — Jon Lester struck out five over seven shutout innings and Coco Crisp homered to lead the Red Sox to a win over the Phillies.

Lester (6-2) never got into any serious trouble and won his third straight start. He gave up six hits and walked only one.

TWINS 2, NATIONALS 1
MINNEAPOLIS — Ivan Hernandez finally found a way to keep appeasing hitters off base, earning his first victory in over a month in Minnesota's win over the Nationals.

ORIOLES 6, ASTROS 5
BALTIMORE — Melvin Mora hit a two-run double in the eighth inning to cap yet another improbable rally for the Orioles and doom the sinking Astros to their sixth straight defeat.

BREWERS 7, BLUE JAYS 0
MILWAUKEE — Manny Parra scattered four hits in seven scoreless innings and Ryan Braun hit two of Milwaukee's five homers, lifting the Brewers over the Blue Jays.

ROYALS 2, CARDINALS 1
ST. LOUIS — Mike Avila homered to snap an eighth-inning tie and Kyle Davies worked seven sharp innings in the Royals' victory over the Cardinals.

RAYS 3, CUBS 2
ST. PETERSBURG, Fla. — Cliff Floyd and Evan Longoria hit solo home runs, helping the Rays spoil Lou Piniella's return to Tropicana Field with a victory over the Cubs.

RANGERS 7, BRAVES 5
ARLINGTON, Texas — Josh Hamilton put Texas ahead to stay with his American League-best 19th homer and Milton Bradley added a two-run single

Mets promote Manuel to replace fired Randolph

ANAHEIM, Calif. (AP) — Once he decided to fire Willie Randolph, New York Mets general manager Omar Minaya sought a night to the West Coast, went to the team hotel and waited to deliver the news in person.

"Eye to eye," Minaya said Tuesday. "It was done quickly. Even if it seemed to take forever."

The late-night hit came as chants of "Fire Willie!" grew louder at Shea Stadium and on New York's sports talk radio stations. Yet when Minaya did just that, the news shocked most everyone — fans, media and apparently even Randolph.

"I'm really stunned by it," the ex-manager said around noon Tuesday. "I was surprised by it."

Bench coach Jerry Manuel, a former AL Manager of the Year for the Chicago White Sox, will manage the Mets for the rest of the year.

Manaya said he fired Randolph in the majors to be fired this season, the move announced in an e-mail at 12:14 a.m. PDT Tuesday. He was dismissed with the Mets below .500, still wobbling from last year's colossal collapse and speculation about his job status growing every day.

The tension went on "far too long," Minaya said. "It was not fair to the team, it was not fair to Willie Randolph, it was not fair to the organization."

Pitching coach Rick Peterson and first base coach Tom Nieto also were fired.

Manaya said he was relieved to fire Randolph on Monday — a day after the Mets traveled to California after a doubleheader split at home with Texas — and stressed it was his alone. He met with Randolph after that night's 9-6 win over the Los Angeles Angels left the Mets at 34-35.

"I think he was relieved to," Minaya said. "When all is said and done, I think he was relieved."

Manaya said it would have been disrespectful to fire a manager while he was still in uniform. Instead, Minaya said he wanted to talk to Randolph away from the ballpark.

"11 p.m. at night, after a game ... standard procedure in letting a manager go in this game," he said.

WHITE SOX 16, PIRATES 5
CINCINNATI — Jermaine Dye, Joe Crede, Orlando Cabrera and Jim Thome homered as the White Sox registered season highs in runs and hits to rout the Pirates.

ROCKIES 10, INDIANS 2
DENVER — Greg Reynolds pitched six strong innings and led Colorado's season-high 17-hit attack by going 2-for-3 with a run scored as the Rockies routed the Indians.

Jeff Baker hit an inside-the-park home run, Brad Hawpe also homered and Matt Holliday went 3-for-5 with two RBIs for Colorado, which has won three of its last four.

NATIONAL LEAGUE DODGERS 3, REDS 1
CINCINNATI — Right-hander Chad Billingsley took a shutout into the seventh inning and the Dodgers held on for a victory over the Reds that ended a five-game losing streak.

Billingsley (5-7) provided a huge boost on an otherwise ominous day for the Dodgers' rotation. Brad Penny went on the 15-day disabled list with a sore shoulder, and Hiroki Kuroda was sent back to Los Angeles for tests on his sore shoulder.

Turnaround

Continued from page B1

Bill Russell was here. So were John Havlicek and Jo Jo White. Maybe Red was here and maybe he wasn't, but surely he was watching from someplace glorious.

The great ones could see Kevin Garnett, who admitted he played like garbage Sunday night, respond with a jewel of a performance. They could see Paul Pierce, the cocky kid who had become a confident man, delivering the truth that Jack Nicholson's Lakers couldn't handle. He all could see.

When Garnett forced a one-hander over Lamar Odom with 7.3 seconds left in the half, KG's shot not only kissed in off the glass, he would complete a three-point play. By the time Kendrick Perkins hit a reverse layup to complete a 26-6 run, you could kiss the Lakers goodbye.

Hallers would remember that the Celtics won it all in 5 1/2 games.

The first half of Game 6 of the NBA Finals was basketball. The second half was a coronation. With each three-pointer by Ray Allen in the second half, he extended to New England a giddy invitation to the Dick Tracy horns and celebratory parade.

Kobe Bryant may be the best player on the planet, but the truth is Kobe was only the second-best player in NBA Finals.

Phil Jackson may be the smartest man on the planet, but he wasn't smart enough to beat a team with superior defense, a superior bench and superior fortitude. The Zangmeister was second-best coach in the series.

Yes, the senses were alive in the final minute of the first half.

The Celtics, all of them,

and all 18,624 of their fans could do it. They could taste the first NBA title in 22 years. They could taste the franchise's 17th title on the 17th of June. Rajon Rondo, who had left so many questions behind in LA, certainly could. So would legends question about his court leadership, his injured ankle, with steal after steal, James Posey and Eddie House, who had spurred the historic Game 4 comeback with a jump shooting, came off the bench and ignited the second-quarter spree. They could taste it, too. They could taste the champagne that would flow in their hour.

Boston's fans, who once expected the worst, who once seemed to survive on pessimism, know anything is possible.

They know the Red Sox can erase a 3-0 Yankees series lead.

They know the Patriots can put together a perfect regular season and still lose.

And now they know the Celtics can win only 24 games in six seasons and win it all the next. They were eager to reach out and touch greatness, especially as the Celtics pulled away.

They touched Pierce, who deserves this one most of all. He suffered through the bad times. He suffered through the worst times. For the better part of a decade, Pierce endured the dull-toothache of professional sporting success. He was the star player on a lousy team. Score lots of points. Lose lots of games. Watch your career slowly erode.

Yet in that season when it all turns around, that star player suddenly is faced with a choice. He can either rise up or shrink away. Pierce ascended.

Fresno State within win of CWS finals



Fresno State players celebrate after Danny Munro (16) scored in the ninth inning against North Carolina in an NCAA College World Series game in Omaha, Neb., Tuesday.

OMAHA, Neb. — Alan Ahmady hit the go-ahead single in the fifth inning, five Fresno State pitchers combined to hold North Carolina scoreless for all but one inning and the upstart Bulldogs continued to surprise Tuesday night with a 5-3 victory in the College World Series.

The Bulldogs (44-29), the first No. 4 regional seed to reach the CWS, have won two straight in Omaha to take control of Bracket 2. They need one more win to reach the best-of-three championship round that starts next Monday.

North Carolina (52-13), the No. 2 national seed, will meet LSU in an elimination game Thursday, with the winner facing Fresno on Friday. If the

Bulldogs lose, they'll play the same opponent Saturday in an elimination game.

The Bulldogs, who opened the CWS with a 17-5 win over Rice, knocked out Tar Heels starter Adam Warren (9-2) in the fifth after opening the inning with three straight singles. Brian Moran came out and gave up Ahmady's two-run, single that gave Fresno State a 4-3 lead.

Bryan Overland homered leading off the second inning, marking the first time North Carolina had trailed in a game since the fifth inning of its regional opener against UNC Wilmington.

LSU 6, REC 5
OMAHA, Neb. — Blake Dean hit a three-run double off the left-fielder in the

bottom of the ninth inning to keep LSU alive in the College World Series with a 6-5 victory over Rice on Tuesday.

Dean drove Cole St. Clair's 1-0 pitch on a line to the fence, and he was mobbed by teammates shortly after he arrived at second base. The celebration was the culmination of LSU's rally from a 5-0 deficit.

The Tigers had scored a run in the seventh and eighth innings to pull to 5-2 against St. Clair. In the ninth, Michael Hollander hit an RBI single before Jared Mitchell poked on an error to load the bases. Dean then delivered the biggest hit.

LSU (49-18-1) plays Thursday against North Carolina.

Champs

Continued from page B1

NBA record for the biggest margin of victory in a championship clincher: the Celtics beat the Lakers 129-96 in Game 5 of the 1965 NBA Finals.

Pierce doused Celtics coach Doc Rivers with red Gatorade. Owner Wyc Grousbeck, who named his group Banner 117, to leave no doubt about his goal. The elite cigar in his mouth — a tribute to Red Auerbach, the patriarch who had a hand in the franchise's first 16 titles.

Garnett dropped to the parquet and kissed the lip-rechum at center court and found Russell, the Hall of Famer who taught him the Celtic way, for a long embrace.

"I got my own. I got my own," Garnett said. "I hope we made you proud."

"You sure did," Russell said. Rivers pulled Pierce, Garnett and Allen with 4:01



Boston Celtics forward Paul Pierce (34) drives on Los Angeles Lakers center Pau Gasol (16) during the second quarter of Game 6 of the NBA Finals Tuesday in Boston.

left and they shared a group hug with their coach, who was nearly run out of town, last season. In the final

minute, Rivers, who lost his father at the beginning of this remarkable season, was soaked by Pierce, the Celtics' captain who decided to stay when things were bad and was rewarded for his loyalty.

It was Boston's first title since the passing of Auerbach, whose signature victory cigar was the only thing missing on this night. Even Auerbach, who died in 2003, was so satisfied.

Led by Rivers, Auerbach's beloved team denied Lakers coach Phil Jackson from over-taking him with a 10th championship.

A perfect ending: a 17th title on the 17th of June.

The Boston-Los Angeles rivalry, nothing more than black-and-white footage from the 60s and TV highlights of players wearing short shorts in the 80s to young hoops fans, remains alive toward the Atlantic Ocean. The Celtics are 9-2 against the Lakers in the finals.

"They missed their first crack at closing out the series in Game 5, but didn't miss on their second swing, running the Lakers out of their gym."

Bryant, the regular season MVP, finished with 22 points. Garnett and Allen were All-Stars in other cities, such as Minnesota and Seattle, respectively, on teams going nowhere. But brought together in trades last summer by Celtics general manager Danny Ainge, a member of the '86 Celtics champions, they joined Pierce and formed an unbreakable bond, a trio as tight as the club's lucky shamrock logo.

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TWIN FALLS FORECAST

Today: Above average temperatures with plenty of sun. Highs: 80s.
 Tonight: Clear and quiet. Lows: 50s.
 Tomorrow: Another round of sun. Highs, upper 80s to near 90.

BURLEY/SHOSHONE FORECAST

Today: Sunny/skies. Highs: 80s.
 Tonight: Very settled weather conditions. Lows, upper 40s to near 50.
 Tomorrow: More sunshine. Highs: 80s.

IDAHO'S FORECAST

SUN VALLEY, SURROUNDING MTS.

A very quiet weather pattern has settled into the region. Over the next several days, the weather will stay mostly sunny, likely dry and quiet warm.

Today Highs: 82 to 78. Tonight's Lows: 31 to 41.

BOISE
 The last few days of spring and the first few days of summer of 2008 will feature warm temperatures and a great deal of sunshine. Precipitation is not expected between now and Saturday.

Today Highs: 80s to 87. Lows: 31 to 41.

NORTHERN UTAH

Abundant sunshine, dry weather and a continual warming trend will be with us for the next several days. Precipitation is not expected.

SOUTHERN UTAH

Abundant sunshine, dry weather and a continual warming trend will be with us for the next several days. Precipitation is not expected.

Today Highs: 80s to 87. Lows: 31 to 41.

Yesterday's State Extremes: 80 at Twin Falls. Low: 31 at Stanley. Windy at Hooton. Clear and quiet at Hooton. Very cloudy at Hooton. Very cloudy at Hooton. Very cloudy at Hooton.

REGG MIDDLEKAUFF'S QUOTE OF THE DAY

"If you want to be successful, you need to be a little bit crazy. Hold the ideal of yourself as a little bit crazy. Hold the ideal of yourself as a little bit crazy. Hold the ideal of yourself as a little bit crazy."

TWIN FALLS FIVE-DAY FORECAST

Today	Tonight	Thursday	Friday	Saturday	Sunday
Abundant sunshine	Clear skies expected	Sunny	More sunshine	Breezy at times and still sunny	A slight dip in temperatures
High 84	Low 62	87 / 53	86 / 54	87 / 55	79 / 50

ALMANAC - TWIN FALLS

Temperature	Precipitation	Humidity	Barometric Pressure	Sunrise and Sunset	Pollen Count
Today: 78-84	0.00	53%	30.05	5:58 AM - 8:06 PM	Grass, Pine, Russian Olive

MOON PHASES

Phase	Today	Tomorrow	Next Day
Full Moon <td>June 18</td> <td>June 19</td> <td>June 20</td>	June 18	June 19	June 20

MOONRISE AND MOONSET

Day	Moonrise	Moonset
Today	6:57 AM	8:27 AM

REGIONAL FORECAST

City	Today	Tomorrow	Friday
Boise	74-82	75-83	75-83

NATIONAL FORECAST

City	Today	Tomorrow	Friday
Atlanta	75-85	75-85	75-85

WORLD FORECAST

City	Today	Tomorrow	Friday
London	65-75	65-75	65-75

U.V. INDEX

Low Moderate High
 The higher the index the more protection needed.

DEAR ABBY

Jeannie Phillips

T.O. missing mandatory Cowboys camp

IRVING, Texas — Terrell Owens has been excused from the Dallas Cowboys' mandatory offseason minicamp this week while dealing with a personal family matter.

Owens was at the Valley Ranch facility Tuesday morning. But he left to catch a flight before the first of five scheduled practices during the three-day minicamp.

"He didn't want to go into it, and I really don't want to either," Phillips said. "It's a family matter and just leave it at that. It's not anything more than that."

The only players other than Owens not on the field Tuesday were free safety Ken Hamlin and receiver Terry Glenn, both absent because of unresolved contract issues that have kept them from taking part in offseason drills.

Owens participated in optional workouts the past four weeks. Heading into the final year of his contract, the 34-year-old receiver two weeks ago signed a three-year extension worth around \$27 million through the 2011 season.

"I'm missing time certainly is not a big deal," Phillips said. "Especially a veteran player that knows how to play and do the things and has worked as he has his offseason."

Phillips said Owens talked to him Monday, but the coach wouldn't elaborate on that conversation or where T.O. was going. Cowboys owner Jerry Jones also refused to go

Golf

Continued from page B1

Texas Nelson 81-77, Ian MacIntyre 79-79, Casey Fulmer 79-78, Travis Zajack 78-81, Daniel Summerhays 78-81, 24, (in) Jordan Spieth 78-81 and Kenny Baker 78-81, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100, 101, 102, 103, 104, 105, 106, 107, 108, 109, 110, 111, 112, 113, 114, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 125, 126, 127, 128, 129, 130, 131, 132, 133, 134, 135, 136, 137, 138, 139, 140, 141, 142, 143, 144, 145, 146, 147, 148, 149, 150, 151, 152, 153, 154, 155, 156, 157, 158, 159, 160, 161, 162, 163, 164, 165, 166, 167, 168, 169, 170, 171, 172, 173, 174, 175, 176, 177, 178, 179, 180, 181, 182, 183, 184, 185, 186, 187, 188, 189, 190, 191, 192, 193, 194, 195, 196, 197, 198, 199, 200, 201, 202, 203, 204, 205, 206, 207, 208, 209, 210, 211, 212, 213, 214, 215, 216, 217, 218, 219, 220, 221, 222, 223, 224, 225, 226, 227, 228, 229, 230, 231, 232, 233, 234, 235, 236, 237, 238, 239, 240, 241, 242, 243, 244, 245, 246, 247, 248, 249, 250, 251, 252, 253, 254, 255, 256, 257, 258, 259, 260, 261, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 277, 278, 279, 280, 281, 282, 283, 284, 285, 286, 287, 288, 289, 290, 291, 292, 293, 294, 295, 296, 297, 298, 299, 300, 301, 302, 303, 304, 305, 306, 307, 308, 309, 310, 311, 312, 313, 314, 315, 316, 317, 318, 319, 320, 321, 322, 323, 324, 325, 326, 327, 328, 329, 330, 331, 332, 333, 334, 335, 336, 337, 338, 339, 340, 341, 342, 343, 344, 345, 346, 347, 348, 349, 350, 351, 352, 353, 354, 355, 356, 357, 358, 359, 360, 361, 362, 363, 364, 365, 366, 367, 368, 369, 370, 371, 372, 373, 374, 375, 376, 377, 378, 379, 380, 381, 382, 383, 384, 385, 386, 387, 388, 389, 390, 391, 392, 393, 394, 395, 396, 397, 398, 399, 400, 401, 402, 403, 404, 405, 406, 407, 408, 409, 410, 411, 412, 413, 414, 415, 416, 417, 418, 419, 420, 421, 422, 423, 424, 425, 426, 427, 428, 429, 430, 431, 432, 433, 434, 435, 436, 437, 438, 439, 440, 441, 442, 443, 444, 445, 446, 447, 448, 449, 450, 451, 452, 453, 454, 455, 456, 457, 458, 459, 460, 461, 462, 463, 464, 465, 466, 467, 468, 469, 470, 471, 472, 473, 474, 475, 476, 477, 478, 479, 480, 481, 482, 483, 484, 485, 486, 487, 488, 489, 490, 491, 492, 493, 494, 495, 496, 497, 498, 499, 500, 501, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785, 786, 787, 788, 789, 790, 791, 792, 793, 794, 795, 796, 797, 798, 799, 800, 801, 802, 803, 804, 805, 806, 807, 808, 809, 810, 811, 812, 813, 814, 815, 816, 817, 818, 819, 820, 821, 822, 823, 824, 825, 826, 827, 828, 829, 830, 831, 832, 833, 834, 835, 836, 837, 838, 839, 840, 841, 842, 843, 844, 845, 846, 847, 848, 849, 850, 851, 852, 853, 854, 855, 856, 857, 858, 859, 860, 861, 862, 863, 864, 865, 866, 867, 868, 869, 870, 871, 872, 873, 874, 875, 876, 877, 878, 879, 880, 881, 882, 883, 884, 885, 886, 887, 888, 889, 890, 891, 892, 893, 894, 895, 896, 897, 898, 899, 900, 901, 902, 903, 904, 905, 906, 907, 908, 909, 910, 911, 912, 913, 914, 915, 916, 917, 918, 919, 920, 921, 922, 923, 924, 925, 926, 927, 928, 929, 930, 931, 932, 933, 934, 935, 936, 937, 938, 939, 940, 941, 942, 943, 944, 945, 946, 947, 948, 949, 950, 951, 952, 953, 954, 955, 956, 957, 958, 959, 960, 961, 962, 963, 964, 965, 966, 967, 968, 969, 970, 971, 972, 973, 974, 975, 976, 977, 978, 979, 980, 981, 982, 983, 984, 985, 986, 987, 988, 989, 990, 991, 992, 993, 994, 995, 996, 997, 998, 999, 1000.

CNFR

Continued from page B1

second in team roping with partner Bo Putzke. Fellow Walla Walla cowboy Cory Rogers of Minnka is seventh in steer wrestling and 20th in tie-down roping.

CSI's women dropped from sixth to ninth in the overall team standings, but each of the three entrants remained in the hunt to finish in the top 12, which would carry them into the final round.

Jack Smith cranked out her second consecutive 100 percent win in tie-down roping, which left her sitting in second place in the average despite being good enough just for 10th in the second go-round.

Lacey England looked to have another solid showing with a 2.6 time, but she was penalized 10 seconds for breaking the barrier and ended tied for 29th in the go, and 19th in the aggregate standings.

Italy Jo Sheehan completed her third go in breakaway roping and kept going in tie-down roping and look good for qualifying into the

N F L

this season if he reinjures his right knee and is unable to play again.

"I haven't talked to Terry at all," Jones said. "I just see what happens between now and training camp."

POLICE CASH TAKEN FROM JAVON WALKER IN ROBBERY

LAS VEGAS — Oakland Raiders wide receiver Javon Walker remained hospitalized with a concussion and a battered face Tuesday, one day after he was beaten, robbed and left unconscious on a Las Vegas street after a night of partying.

Police said a large amount of cash and some jewelry were taken from Walker, who suffered "a moderate concussion and significant injuries to his face."

Police Lt. Clinton Nichols said detectives are retracing Walker's activities in the hours before he was found injured Monday morning on a street off the Las Vegas Strip.

"That's one of the first things we do, backtrack what he did and where he stayed," Nichols said. "What the investigation was still in the early stages. "We knew there was a large amount of cash taken, and some jewelry."

According to reports published Tuesday in the *Las Vegas Review-Journal*, Walker visited a nightclub, Tryst, at the Wynn Las Vegas resort on Saturday night. He spent Sunday night at another club, Body English at the Hard

Program provides returning vets with computer training

Rock Hotel-casino, before leaving about 3:30 a.m. Monday, according to casino spokeswoman Dorian Cantrell.

Cantrell said there were no reports of a disturbance at the club.

Nichols said detectives spoke briefly with Walker on Monday and planned a second interview Tuesday evening at Sunrise Hospital and Medical Center.

PACKERS RB GRANT SETS OUT MINICAMP GREEN BAY, Wis.

It isn't exactly a contract holdout, but Green Bay Packers running back Ryan Grant sat out Tuesday morning's mandatory minicamp practice as he and the team continue to work on a new deal.

Grant, a relative unknown who was traded to Green Bay just before the start of last season and went on to have a breakout year, hopes to prod the Packers into offering him a long-term contract.

But Grant doesn't want to anger his coaches or teammates in the process, so he has been in Green Bay for the mandatory offseason workout program, attended meetings and been present for practices — even if he isn't participating in them.

"I want to let it be known that I'm a part of this team and I want to be one of the leaders," Grant said Tuesday. "I want to do everything possible."

— The Associated Press

DEAR ABBY

Jeannie Phillips

please spread the word.

DEAR ABBY: I have been fortunate in most areas of my life. I have a loving husband, a beautiful apartment, and will graduate from law school in a few months. My problem is my parents are indifferent about anything I have achieved in my life. They refuse to visit our home or acknowledge my milestones — like high school or college graduations and my wedding.

What have I done wrong to make them so ashamed of me? And how can I make them love me and show some pride in their eldest daughter?

— UPSET DOWN SOUTH

DEAR UPSET: You have accomplished much in your young life. That your parents are unenthusiastic about giving you the acknowledgment you crave is more a reflection on them than it is on you. Not knowing them, I can't say what their reason is.

However, you are no longer a child. Rather than continue blaming yourself, it's time to take a hard look at THEM and ask yourself what kind of people would treat their firstborn child the way you have been treated. Then draw your own conclusions and go on with your life.

You can't get blood from a stone and you can't force loveless people to love you. But you can stop beating yourself up for not being able to "please" them and go on to live a happy and useful life, and that's what I'm advising you to do.

Legion

Continued from page B1

Klein) bounces off the mound and makes a great play. They've got some good players."

Game 1
 Sierra Vista, Nev. v. Twin Falls 3

Game 2
 Unavailable at press time.

ON YOUR TABLE AND IN YOUR SPACE
TIMES-NEWS • FEATURES EDITOR VIRGINIA HUTCHINS: (208) 735-3242 VIRGINIA.HUTCHINS@LEE.NET

INSIDE: Sensible Home, C2 | Cheap dinner for four, C4-5 | Salads, C6 | Comics, C7



Not the same old spuds

By Melissa Davlin
Staff writer

The humble potato is finally getting the recognition it deserves.

With rising produce prices, everyone from professional chefs to working parents are finding new ways to feature the tuber on their tables, say potato industry leaders at the Idaho Potato Commission.

With the United Nations declaring 2008 the International Year of the Potato, said Frank Muir, the commission's CEO, gourmet chefs across the country are paying more attention to Idaho potatoes.

"These potatoes have a personality," he said. "Each variety has its own personality."

Home cooks can take advantage of the spud's flavors and nutrients, too.

"With this age of rising produce costs, it means the potato continues to be an incredible value for the American consumer," Muir said.

Here are a few recipes by southern Idaho chefs to give new life to the tater.

COUNTRY QUICHE WITH IDAHO POTATO HASH BROWN CRUST

Here's a new take on a brunch favorite — perfect for impressing guests. Recipe compliments of chef Lou Aaron, Westside Catering, Boise. Provided by the Idaho Potato Commission.

For the crust:

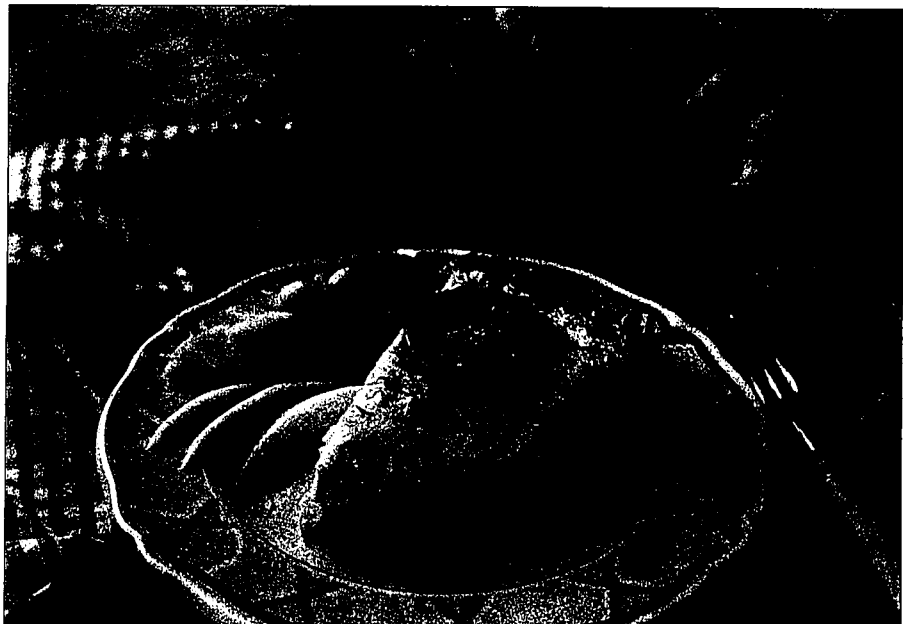


Photo courtesy of Idaho Potato Commission

1 1/2 cups shredded Idaho Russet Burbank potatoes
1/4 cup peeled and minced onions
1/4 cup seeded and diced red bell pepper
1/4 cup seeded and diced green bell pepper
1 beaten whole egg
2 teaspoons chopped parsley
Salt and pepper to taste
2 teaspoons shredded mozzarella cheese

For the quiche:

1/4 cup peeled and chopped onions
1 1/2 cups cooked and diced chicken breast
1 cup half-and-half
4 whole eggs
Salt and pepper to taste
1 teaspoon Dijon mustard
1 teaspoon ground nutmeg
1 cup shredded Swiss cheese
6 sliced tomatoes
For the crust: Coat 9-inch

pie pan with cooking spray or oil. Mix all ingredients together except mozzarella. Press evenly into pan and up sides. Bake shell in preheated 375-degree oven 10-12 minutes. If the edges start to brown, cover with foil.

Pull shell from oven. While it's hot, sprinkle and spread mozzarella evenly on crust. Place back in oven just until cheese melts (about 2 minutes). The crust has a tendency to stick to the pan, so run a small knife around the edges of the crust to loosen.

For the quiche: Sprinkle onions over shell. Add chicken. Mix half-and-half, eggs, salt, pepper, mustard and nutmeg together and blend well. Pour mixture into pie crust. Top with Swiss cheese.

Bake in a preheated 375-degree oven, 25-30 minutes or until toothpick inserted into middle of pie comes out clean. About 5 minutes

before pie is done, place the tomato slices evenly on the pie. Continue baking.

Cool pie slightly, and cut into eighths.

Top with sour cream, hollandaise or cheese sauce.

HORSERADISH GNOCCHI

Make extra when you whip up your next batch of mashed potatoes — here, those leftovers get new life. Recipe compliments of David Knechtrohn, Blue Ribbon Bistro, Meridian. Provided by the Idaho Potato Commission.

5 pounds mashed potatoes
3 tablespoons kosher salt
1 tablespoon white pepper
4 eggs
1 cup prepared horseradish
2 tablespoons finely cut chives
6 1/2 cups high-gluten flour

Recipes for Relief

In the wake of an increasing global hunger crisis, the United Nations has declared 2008 the International Year of the Potato. Because potatoes can be cultivated in otherwise unforgiving climates, require little water and are nutritious, the UN is promoting increased potato production around the world.

That's good publicity for Idaho's signature commodity. To celebrate recognition of the crop, the Idaho Potato Commission is partnering with the United Nations Children's Fund (UNICEF) to raise money to combat hunger. Each month, a different chef will be featured at idahopotato.com with a gourmet potato recipe. When visitors to the site click on the link, the Idaho Potato Commission will donate 10 cents to UNICEF with a maximum donation of \$50,000.

Information: idahopotato.com.

6 cups semolina
Olive oil as needed

Spread the previous night's mashed potatoes on a sheet pan and dry in a 300-degree oven for 5 minutes.

Place potatoes in a rising bowl with seasoning, horseradish and eggs. Mix on low with dough hook. Add flour by degrees. Continue to mix until dough pulls away from

the sides of the bowl cleanly. Roll dough out into thin ropes and cut 1/4-inch dumplings on the bias.

Boil in heavily salted water until gnocchi float.

Transfer cooked gnocchi to an ice water bath to shock.

Drain gnocchi and lightly coat with oil.

Refrigerate until serving.

Please see SPUDS, Page C8

Meet new wines at Sun Valley auction

Staff report

Tickets are on sale for the 27th annual Sun Valley Center for the Arts Wine Auction, ranked one of the Top 10 U.S. Charity Wine Auctions by Wine Spectator magazine.

Scheduled for July 24-26, the auction is The Center's only fundraising event; auction proceeds make up 60 percent of its annual budget.

Ticket prices for individual events start at \$40 for the Wine Tasting Extravaganza on the afternoon of July 26 at River Run, where vintners pour wines ranging from old favorites to rising stars. Another popular event is the Wine Picnic and Concert that evening for \$80 per person, guests can feast while enjoying music by The Tommy Castro Band at Thunder Spring Golf Course. The picnic draws over 1,500 participants, organizers said.

Tickets for the other events, however, will cost you hundreds of dollars. Many patrons purchase ticket packages that allow them entry into all of the weekend's events, including Dinner with the Vintners on July 24 and the Wine Auction Gala with live and silent auctions on July 25.

"Wine connoisseurs relish the opportunity to try wines that are hard to come by, while others just love the opportunity to sample so many fantastic wines



The annual Sun Valley Center for the Arts Wine Auction provides some of southern Idaho's priciest entertainment, but it draws participants from all over the country.

that are new to them in such a relaxed and beautiful setting," Wine Auction director Christl Holzli said in a press release.

Here's a rundown on the events (for

ages 21 and over):

• **Dinner with the Vintners — July 24.** Auction lot viewing and a preview party, followed by your choice of one of 13 dinners held in private residences. Each dinner features wines by exclusive vintners, who tell the behind-the-scenes stories of their wines. \$600 per person (\$300 tax deductible).

• **Wine Auction Gala — July 25 at River Run.** A meal, wines, entertainment, bidding on auction items and a raffle of a 2008 Lexus LX 570. See sunvalleycenter.org for information on the luxury SUV raffle and this year's hot lots. \$500 per person (\$200 tax deductible).

• **Wine Tasting Extravaganza — afternoon of July 26 at River Run.** Tasting of hundreds of wines from more than 125 vintners. \$40 per person.

• **Wine Picnic and Concert — evening of July 26 at Bigwood at Thunder Spring Golf Course.** Outdoor meal and live music, plus wine from all the wineries that donate to the auction and picnic. This year's meal, prepared by chef Duane Runswick of Feast Catering, will be organic and sourced locally whenever possible. \$80 per person.

For details about ticket packages or to purchase individual tickets: sunvalleycenter.org, or Alex Jackson or Abbey Christensen at 208-726-9491, ext. 22 or 30.

Bring color home from festival

Saturday's T.F. market features Flower Festival



Magicvalley.com

Staff report

Organizers of Magic Valley's largest weekly farmers market try to make the market a place for shoppers to linger — relaxing with friends, listening to live music or swapping spinach recipes with a vendor.

And this weekend, there's a particularly pretty reason to linger: The Twin Falls Farmers Market plans a Flower Festival from 9 a.m. to 1 p.m. Saturday.

Late June is Magic Valley's first burst of roses and many other flowers, market leaders said. In their flower-arrangement contest on Saturday, they'll award a \$25 farmers market gift certificate. Vendors will offer cut flowers for sale. And you'll find a recycling incentive: Bring vases to the market to recycle, and you'll be entered into a drawing for another \$25 farmers market gift certificate.

The Twin Falls market operates among fields just north of the College of Southern Idaho, off North College Road. For a map of all of south-central Idaho's farmers markets — as well as details about their seasons — visit the Web site magicvalley.com/farmers_market.

Pillows: the inside story

By Robin Wright
The Washington Post

I love my pillows — the bigger and puffier the better. I've always thought of them as the ultimate allies, cradles of comfort outside the womb, the means to melt into peaceful slumber.

And I've been so wrong. I started taking pillows more seriously after two shoulder surgeries on one arm affected my good arm, neck and upper back. The good arm became even more painful than the bad one. Among the myriad issues we explored, my physical therapist and rehabilitation doctor separately brought in pillows and what they're really for — which is getting your wayward body back in line.

Since then, I've looked at pillows in a whole new way. The pillow, after all, is the intimate object with which people arguably spend the most time — up to a third of their lives. Along the way, I've learned answers to questions I'd never previously thought to ask. Some of them made me shudder.

So how old is your pillow? One byproduct of my research was learning about the health of the pillow itself. On her Web site, Mericita Tapping, president of AllergyBuyersClub.com, recalled returning to her parents' home and finding pillows that were at least 20 years old. "Moldy, smelly and stained," she writes.

Respositories of body moisture, dead skin and drool, pillows offer irresistible digs to dust mites and fungi. A 2005 medical study of pillows — said to be the first since 1936 — found up to 16 species of fungi in a single pillow. Testing both feather and synthetic pillows that ranged from 18 months to 20 years old, University of Manchester researchers found several thousand spores of fungus per gram of used pillow — a higher count than you'd find on a used toothbrush. A minute's soak in hydrogen peroxide can kill the toothbrush spores; not so with a pillow.

And the consequences can be serious.

"Given the time spent sleeping, and the proximity of the pillow to the airway, synthetic and feather pillows could be the primary source of fungi and fungal products. This has important implications for patients with respiratory disease, and especially asthma and sinusitis," Ashley Woodcock, the University of Manchester research team leader, wrote in the journal *Allergy*.

A dry steam cleaner can kill fungi, Tapping advises. So can putting a pillow through the dryer and freezing the pillow, which can also take care of mites. (Good to know, though I'm not sure I'd want to eat anything that had been in the freezer next to it — or sleep on a pillow with freeze-dried mites.) Some stores now sell dust mite covers for pillows. Alternatively, wool and natural latex pillows are more mite-resistant.

The average department store pillow lasts about 18 months, Tapping writes in a helpful treatise on pillow health — the pillow's and the owner's (www.allergybuyersclub.com/perfect-pillow.html). "If you fold over your pillow in half and the poor thing just lies there, you have a dead pillow. Time to bury it."

Alpaca pillows are among the longest-lasting, she says.

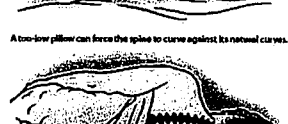


If you believe that the value of a pillow is in its size or fluffiness, think again.

Pillow Talk

Having the perfect pillow will do you no good if you do not sleep on it properly.

Your pillow should support your neck and allow it to rest in a balanced position by filling the gap between your head and the bed.



ROBIN WRIGHT AND PATRICIA CLARK/WASHINGTON POST PHOTO

Why is a pillow such a big deal? What damage can a pillow do?

"Typically, people like to use two or three pillows under their head, and they end up getting forward head posture" because the head is pushed unnaturally forward, out of alignment with the spine, explained Michael Utecht, my Georgetown University Hospital physical therapist.

"The body will adapt to that position and assume it, which leads to a lot of neck tension, shoulder problems, headaches and then loss of range of motion in their neck as well."

Avoiding pillows altogether is just as bad. You need something to prop up the neck and head so the spine stays aligned.

As people age, they generally tend to develop forward posture — a kind of shoulder humping, he explained. The problem has become more severe in computer-centered societies, as people hunch forward over their keyboards all day.

Sleep is the time to let the body heal and realign. But that requires the right pillow.

"If you see people on the street that look like they're looking down, sometimes it's a mechanical problem, sometimes it's neurological, sometimes it's orthopedic. But there are people... (who sit) at their desks with their heads way forward, then go home at night and say pushing their head back hurts. So they stack

the pillows, so the head is forward all the time," explained John Torge, a Georgetown University Hospital pain specialist.

"It starts to have consequences of wear and tear," he added. "One of the big issues is trying to get to a point where you relax backward or slide backwards or go into an extension moving backwards, so you get into alignment and take care of what's gone on during the day."

Otherwise, neck and back pain can only get worse.

So how do you find the right pillow?

In the end, it's personal choice. And the choices are many.

Once crafted from straw, wool and even porcelain, pillows now come in silk, wool, alpaca, latex, cotton, foam and "memory foam," lycell (from wood pulp cellulose), air pump-ups and many kinds of down. Some have built-in headphone outlets. Others use super-cleaned materials for sleepers with asthma and allergies.

One major healthy-pillow outlier offers a dizzying selection, including the neck pillow, comfort pillow, husband pillow (complete with two arms and a high back), back body pillow, Magniflex some pillow, head cradle, Millennium pillow, grand pillow and the all-purpose pillow. It also offers a back wedge, a back leg wedge, a doughnut and the back bed

Pillows through the ages

Pillows can be traced as far back as Mesopotamia (today's Iraq) and ancient Egypt. Head rests were found in pharaohs' tombs. Early versions were for the privileged and rich, according to "Really Useful: The Origins of Everyday Things" by Joel Levy, but they were hardly cushy. Most were solid wood, curved or curved slightly in the middle.

For more than a millennium, Chinese dynasties used wood, jade, bronze, bamboo and porcelain for pillows, which were shaped like or decorated with pictures of animals, plants, humans or even geometric figures, according to www.chinaculture.org. Hard pillows were preferred on the theory that soft substances robbed the body of vitality and were bad for everything from blood circulation to keeping demons away.

The rich and powerful in ancient Greece and Rome used softer substances — from straw and reeds to feathered down. Embroidered pillows and cushions became fashionable in medieval Europe, where they are found in illuminated manuscripts, according to Cherle Fehrman, author of "A Brief History of the Pillow in Europe."

By the 16th century, pillows were increasingly commonplace, although the stuffing had to be regularly changed and the cases washed because of mold or vermin. Pillows were by then also taken to kneel on in church, while Bibles were often placed on their very own pillows.

Much of today's bedding was developed in the 19th century but not mass-produced until the 20th century.

Although somewhat alike, its "symphony pillow" differs from the "rhapsody pillow" because the former has a gently arched side that provides a traditional pillow feel for side sleepers.

The rhapsody is filled with shapable micro-cushions. But the names don't give consumers many clues about what they're getting.

Health professionals offer tips for making tough decisions. The most basic is to try it out. Go to a store and spend 15 to 30 minutes with each product, Utecht advised. "Go to a bed and see if it really fits. Bring someone along to check if your body is in alignment," he said.

How you sleep determines a lot. For side sleepers, the nose-to-mavel rule is a good guideline.

The nose and the navel should be the same height off the bed. The goal is to align the back and head — and prevent the head from being propped above the spine.

But not all sleepers tend to like the softest pillows, but sleeping on the stomach is bad all around, especially for the neck and body alignment, according to physicians and physical therapists.

Utecht sleeps with a long body pillow just to prevent himself from rolling over and sleeping on his stomach during the night.

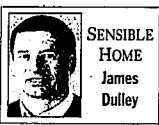
A person's size and weight also affect a pillow choice. "Pillows are dangerous because people tend to read an advertisement that a pillow will fix their neck," said Utecht. "But no pillow fits every person's body."



With its great thickness as compared with standard fiberglass filter, a pleated media air cleaner usually requires professional installation for the duct modifications needed.

Central air cleaner features advance

DEAR JIM: I want the best quality air at home for my family. I am trying to decide which type of central air cleaner is best. Will installing a central air cleaner make my heating and/or cooling more efficient? — Steve D.



SENSIBLE HOME
James Dudley

DEAR STEVE: Installing a high-quality central air cleaner in the furnace/air conditioner duct system does not technically improve the efficiency of your heating and cooling system. What it will do is keep the heating and cooling units running at their highest original efficiency levels.

With a lower-quality air cleaner, such as the standard 1-inch-thick fiberglass filter, dust and dirt can build up on the heat exchanger and cooling coil surfaces. This dust creates a layer of insulation so heat is not exchanged as effectively as it should. This reduces their efficiency.

Within the past year or two, several air cleaner manufacturers and heating equipment manufacturers have come out with new super-efficient central air cleaners. They use a combination of electronic charging of the air and filter media to trap almost all the tiniest particles in the air. They can even catch flu viruses and bacteria as they pass through the duct system.

Up until this technology was developed, electronic air cleaners used wires of one charge and a collection cell of the opposite charge to catch the air particles. When the collection cell was dirty, it was washed off in the dishwasher, bathtub or outdoors and slipped back into the unit. The new super-efficient ones use collection media which is replaced, not washed.

older technology electronic air cleaner is adequate. I use one in my own home. For people with allergies to some of the smallest particles in the indoor air, the new electronic air cleaners are more effective. The electricity cost to operate either type is not significant.

Another option is a pleated media air cleaner. This type of unit is less expensive and relies on many square feet of folded filter material to catch the particles as the air passes through it. There are various levels of media quality and price. The cleaning effectiveness of various models can be compared by their MERV (minimum efficiency reporting value) rating.

If you do not want to have the ducts modified to install a new air cleaner, consider a self-charging electrostatic model. This slips into the existing furnace filter slot and is many times more effective than a fiberglass filter. Another option is a bypass HEPA air cleaner which has its own air circulation motor.

With any central air cleaner, it cleans only when a furnace/air conditioner blower is running. To get around this, Aprilaire offers a new controller which mounts next to the wall thermostat. It allows you to automatically run the blower for any length of time when no heating or cooling is needed.

Send inquiries to James Dudley, 6306 Royalgreen Drive, Cincinnati, OH 45244 or visit www.dudleygco.com.

Book on practical decor a good gift for the grad

The Washington Post

In search of gift for a recent college grad? We've got just the thing: "The Nest Home Design Handbook," by Carley Roney, editor of the lifestyle Web site TheNest.com (a companion to the popular wedding Web site TheKnot.com).

This handy manual (Clarkson Potter, \$22.95) combines practical advice with illustrations and thoughtfully guides readers along the basics of setting up house and

creating a home.

The slim volume is packed with tips on decorating, organizing, furniture placement, arranging art and housekeeping, with helpful appendices on hiring outside help, Web resources and DIY guides (painting, stripping and repolishing). It's a perfect primer for newlyweds, new homeowners or anyone who's looking for design inspiration.

Each of which includes a list of easy updates and ideas for every room, such as

using a stack of coffee table books to fashion a fun and unexpected side table.

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Soups by the season

Julie Johnson is serious about soup.

The Ketchum cook's soups are mindfully composed of ingredients that work with the human body, she said. She uses in-season vegetables — asparagus in the spring, tomatoes in the summer, squash in the fall — and organic ingredients whenever possible.

"It's hard to say fish is organic," she said.

Many of her ingredients come from her Ketchum health food store, The Natural Niche. Her spring tonic is made with asparagus (to cleanse the kidneys, Johnson said), carrots, leeks and other whole-some veggies.

"Our human body works best with the seasons," Johnson said.

Where to buy

Johnson's soups can be bought at The Natural Niche, 180 Second St. E. in Ketchum, for \$10.50 per quart. If you have your heart set on the soup, call the store at 726-9336 to check availability — it's not uncommon for Johnson to run out.

If the soup is out of stock (pun intended), head to the Niche anyway. Johnson always has some yummy organic goodies for sale.

Members of Wood River Valley-based food co-op Idaho's Bounty can purchase the soup through the co-op service; membership costs \$75 annually. Right now, gazpacho, miso soup and spring tonic are available through its Web site at \$10.50 per quart. Information: idahosbounty.org or 721-8074.

— Melissa Davlin

A dish to forget (for two hours)

By Julie Rothman
Special to The Baltimore Sun

Miriam Nicholas of Glen Burnie, Md., was looking for a lost recipe for what she called "No Peek Chicken." She said the dish was made with chicken pieces, long-grain-and-wild-rice mix, mushroom soup and onion-soup mix.

Mauraen Flanagan of Reisterstown, Md., sent in a recipe she had for "No Peek Chicken" which sounds like what Nicholas is describing. This is a super-easy chicken dish that takes practically no time to prepare.

I suspect that it got its name because once you put it together, you cover it with foil and put it in the oven to bake undisturbed for two-plus hours. The cooking instructions say "don't peek" at it until it is finished cooking.

When you remove the foil at the end, you'll find golden-brown chicken sitting on top a bed of perfectly cooked rice. Simply add a salad and or a green vegetable and you

have a wonderful complete supper.

NO PEEK CHICKEN

- 1 box Uncle Ben's Long Grain and Wild Rice
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 cup cold water
- 1 teaspoon parsley
- 4 to 6 pieces chicken, skinned
- 1 package onion-soup mix

Lightly grease a 13-by-9-inch casserole. Mix first 5 ingredients, spread in casserole and place chicken on top. Sprinkle chicken pieces with onion-soup mix. Seal with foil and bake at 350 degrees for 2 1/2 hours. Remember, don't peek. Serves 4 to 6.

Per serving (based on 6 servings): 267 calories, 14 grams protein, 5 grams fat, 2 grams saturated fat, 32 grams carbohydrate, 1 gram fiber, 39 milligrams cholesterol, 1,361 milligrams sodium.

This feature will appear weekly in Food & Home this summer. To nominate an individual who produces food in Magic Valley for sale to local consumers, send an e-mail to melissa.davlin@ee.net with "Local foods" in the subject line. Or call 735-3234.

LOCAL FOODS

Don't clean the bamboo steamer

By Erica Marcus
Newsday

Q: How do I clean a bamboo steamer — the Chinese kind with interlocking baskets? I've read a zillion cookbooks, magazine and newspaper articles over the years and have never once seen anything about cleaning — especially after using it to steam seafood.

A: Good news: You don't have to clean a bamboo steamer. In fact, you shouldn't. Residue from any dishwashing liquid would be absorbed by the porous bamboo, and the next few things you cooked might well be infused with the scent of Palmolive's Spring Sensations Fresh Green Apple.

From a food-safety perspective, you have little to worry about. Every time you use your steamer, you are exposing it to extremely hot water vapor. Your dishwasher gets no hotter than the inside of the steamer.

That said, food odors can work their way into the bamboo, but there's an easy fix for this problem: Don't steam food directly on the lattice

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Home-brewing odor?

The Washington Post

Q: I've been thinking of getting a home beermaking kit, but I've heard it's a very smelly process. I live in a condominium. If we make beer there, will the neighbors complain?

A: I bring you good news from the experts at Homebrew Heaven, a store in Everett, Wash., that sells supplies for making all sorts of beverages at home. They say the fermentation process sometimes pro-

duces an aroma, though it's quite faint. If you're worried, they say, set up the fermentation in your bathroom and turn on the exhaust fan. Problem solved.

You'd expect a home-brewing equipment supplier to say that, so to be on the safe side we consulted Bill Hollyer, a veteran amateur beermaker. "I've made tons of

"insignificant smell," you might catch a slight whiff when the mash is cooking, he adds, but that's it.



THE BREW SCENE

Why Twin Falls beers caught judges' attention.

Next week in Food & Home



PRACTICING FOR THE BIG DAY

Mormon children are preparing for a cultural celebration that will precede the August dedication of the Twin Falls temple.

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One chef, less than \$12: Dinner for four

By Bonnie S. Benrick
The Washington Post

WASHINGTON — Peter Smith is one cool customer. While many of us have been grappling with growing receipt totals at the grocery checkout, he's got things under control.

"It's how you use things," explains the 30-year-old chef, who has worked in kitchens for most of his life. "Everything costs money, and I hate throwing food out. It kills me. I like to take something and extrapolate it as far as I can."

The man who describes his restaurant food costs as "freaky low" turned out to be the perfect match for a chef's challenge. We asked Smith to devise a family-friendly weeknight menu for four costing as little money as possible. He invited us to watch it come together in his comfortable home in Northwest Washington. Total time: 1 hour 7 minutes. Total tab: \$11.22.

Understandably, Smith doesn't cook much these days for his wife ("a lawyer who cooks only to survive," he jokes), 3-year-old daughter and 10-month-old son. With only Sundays off from work, he would rather spend the time "just hanging." So the family eats at neighborhood joints. Meals at home, often involve simply sautéed fish and the vegetables his daughter is "into right now: broccoli and green beans. And we definitely do pizza, grilled cheese, quesadilla."

Smith is careful with resources, but he's also a risk taker. He's laid back and funny but loves to compete. That may account for his four consecutive wins in "Iron Chef"-type contests at L'Académie de Cuisine, his alma mater. In the kitchen, he's fast and neat.

He doesn't have time to clip coupons, so his meal strategy began with this minor set: "When you go to the store now, you have to go with half a plan, because there's so much stuff on sale or in deals that it's not safe."

At his local Safeway, Smith had kept to the outer aisles, where the fresh ingredients are, to pick up a six-pack of thinly cut bottom round steak, a few nuggets of loose crystallized ginger from a basket in the produce department, a pound of asparagus, a single ear of corn, an onion, two button mushrooms, three baking potatoes, three Fuji apples and a few Roma tomatoes.

Was he relying on a big pantry to round out the ingredient list? Not really. Just canola oil, sugar, vinegar, ground cinnamon, salt, pepper and a few herbs taken from his neighbor's garden, with permission.

With Bob Marley tunes playing in the adjacent family room, Smith began extraplatting with a duo-like patter ("awesome," "wicked," "giant") peppering the proceedings. First, he prepped the vegetables, with a plan for all the parts and pieces. A fair amount of oil went into a pan to fry thin slices of onion for a frizzly first-course garnish.

The onion ends were added to a tidy pile of trimmings as he sliced and diced. "Those bits would be used to



Wedges of crisp, golden potato rosti and flavorful stew were the main course of an inexpensive dinner for four.



Chef Peter Smith's three-course meal for four: asparagus salad, pan stew with rosti, and roasted apples.

"You might as well peel the potato as thinly as possible. I learned this from Jeff Buben at Vidalia. And from a chef a long time ago; he'd pick through my prep station and ask, 'Why are you throwing this out?' The idea is to get the most out of everything you can."

— Peter Smith

build a vegetable broth, the base of a quick, pan-braised stew. The asparagus spears, deemed tender enough not to need peeling, were thrown into a pot of lightly salted boiling water.

Smith drained the onions and strained the oil; once it cooled, the lightly flavored oil would be used in the vinaigrette, to pan-fry a rosti (potato cake) and to brown the steak. "I do stuff like this at work," he said. Asparagus heels, pieces of corn cob, tomato cores, onion ends

and mushroom stems browned in the flavored oil and soon were covered with water to cook into a broth; on his tight budget, there was no way Smith was going to spring for the store-bought kind, and this way, he was making the amount he needed.

Only thin strips of potato peels went into the garbage disposal — and they could have headed for a compost bin, if he owned one. "You might as well peel the potato as thinly as possible,"

With the second side done and the pan off the heat, Smith quickly browned the meat in a separate skillet and transferred it to a plate while he added corn kernels, diced tomatoes and mushrooms to the same pan for a brief sauté. Then he strained the vegetable broth into the skillet and returned the meat to create the stew, which would bubble away while he made the one-pan dessert.

Apples are not Smith's usual fruit of choice at the market. He peeled all of the apples, but then grated one into pulp so its juices (a surprising almost-1/3 cup) could be reduced with some sugar to make a syrupy glaze. Another cost-cutting maneuver: no need to buy a jug of cider.

Except there was no granulated sugar. Smith's family and mother-in-law had gotten up and out of the house early and had used the small amount he'd had on hand. "I even checked the sugar bowl for drops," he said. No problem: the chef improvised with confectioners' sugar instead.

Soon, the glazed apples went into the oven, their slices kept nearby in four groups. He added a tablespoon of collected potato starch to the stew, added the chopped fresh herbs and tasted for seasoning. "Not bad," he declared.

Then he plated the first course with a chef's artful arrangement of casually crossed cooled asparagus. "I won them a while back in a Taste of the Nation competition," he said. "Sweet." When it came time to flip the potato cake, the chef completed a perfect pan toss. "The first time I tried this, it was not pretty," he said. Mere mortals can use a plate to invert the rosti.

What it costs to build a simple supper

Here's the breakdown of what chef Peter Smith spent for his chef's challenge budget dinner for four. He shopped at a Safeway in Washington, D.C., and used his Safeway bonus card:

- 1.68 pounds russet potatoes (at 79 cents per pound) \$1.31
 - 4 ear yellow corn 25 cents
 - 1.05 pounds green asparagus (at \$1.99 per pound) \$2.11
 - 0.11 pound silver mushrooms (at \$3.99 per pound) 44 cents
 - 0.58 pound Roma plum tomatoes (at \$1.99 per pound) \$1.15
 - 1.41 pounds Fuji apples (at \$1.99 per pound) \$2.81
 - 0.05 pound crystallized ginger (at \$4.89 per pound) 24 cents
 - 0.55 pound yellow onion (at 99 cents per pound) 54 cents
 - 0.85 pound bottom round steak (at \$5.99 per pound) \$2.37
- TOTAL \$11.22**

spears, the chunky vinaigrette, a scrunch of fried onion strings on top and a finishing sprinkle of salt and black pepper. By cooking the crystallized ginger in a little vinegar, he had created a mellow vinaigrette base, which was completed with the onion-flavored oil. "The crystallized kind is not as spicy as fresh ginger, and that's why I chose it," Smith said.

The resting rosti was cut into eight wedges, with two headed for each portion.

Generous spoonfuls of the stew, light yet rich in flavor, with beef that was tender, softened the rosti edges and filled the center of each bowl. As people sit down to dinner, Smith said, the dessert can remain in the oven or it can be pulled out for easy serving afterward — ideally with a scoop of vanilla ice cream. "Everybody's got that in their freezer," he said. "If you really wanted to, you could put a dab of butter on those apples in the oven, too."

Tasting the finished dishes, the chef was impressed: "All right then! I would make this for my family. Kids would eat it." At that point, he revealed that this was a meal he had never made before — not even to test before the photo shoot. "I saw it in my head. I've tasted the components, and I had a pretty good sense of where this was going." Awesome.

Please see FOUR, Page C5

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Four

PAN STEW OF BOTTOM ROUND STEAK, WITH ROSTI POTATO

4 servings

Smith likes to get as much use as possible out of the ingredients he chooses. For this main-course recipe for his budget dinner for 4, his economical tendencies produced the right amount of flavorful vegetable broth that serves here as a basis for the pan-braised steak. That eliminated the need to buy a container of broth. The recipe calls leftover red wine, if you have it, plus a few herbs from the garden. It also uses the onion-flavored oil from the Asparagus With Crystallized Ginger Vinaigrette; plain oil may be substituted.

For the vegetable broth: 1 tablespoon reserved onion-flavored oil, 1 corn cob, cut into 4 to 5 pieces, kernels reserved for later use. Cores and seeds of 3 medium Roma tomatoes, flesh reserved for later use. Trimmings or scraps from 3/4 medium yellow onion, onion reserved for later use. Stems from 2 button mushrooms, caps reserved for later use. Reserved asparagus trimmings. Warm water. Stem from sprig thyme, leaves reserved for later use. Stem from sprig rosemary, leaves reserved for later use.

For the rosti potato: 2 to 4 tablespoons reserved onion-flavored oil, plus more as needed. 3 medium russet potatoes, peeled and kept in cold water. Kosher salt. Freshly ground white pepper.

For the pan stew: 1/2 to 3/4 pound thin-cut bottom round steak, cut into 1/2- by 3-inch strips. Kosher salt. Freshly ground black pepper.

2 tablespoons reserved onion-flavored oil. 3/4 medium yellow onion, cut into 1/2-inch dice. Reserved kernels from 1 ear yellow corn. 2 reserved button mushroom caps, washed and cut into quarters. Reserved flesh from 3 medium Roma tomatoes, cut into 1/2-inch dice. Reserved leaves from 1 sprig thyme (stem used for the vegetable broth, above). Reserved stems from 1 sprig rosemary (stem used for the vegetable broth, above). 1/2 cup red wine (optional).

For the vegetable broth: Heat the onion-flavored oil over medium heat. Add the corn cob pieces, tomato trimmings, onion scraps and mushroom stems; cook for 4 minutes, stirring once or twice, until they begin to brown and have started to soften. Add the asparagus



Chef Peter Smith knows how to stretch a food dollar. Here, he applies that know-how to the first course of his three-course budget meal for four.

peelings, if any, and trimmings and cook for 2 minutes, stirring. Add the thyme and rosemary stems, then add just enough warm tap water to cover the contents of the pan; increase the heat to high and bring to a boil, then reduce the heat to medium-low and cook, uncovered, for 15 to 20 minutes or as long as it takes to get to the final steps of this recipe.

Meanwhile, make the rosti potato: Heat 2 tablespoons of the onion-flavored oil in a large nonstick skillet or saute pan over medium-high heat. Have a large plate close to the stove. Use the large-hole side of a box grater to grate the potatoes over a medium bowl; squeeze out any excess liquid and starch from the potatoes into the bowl and reserve it.

When the oil is hot, carefully spread the grated potatoes in a single, 1/4-inch-thick layer in the skillet or pan to form a potato cake (or rosti); do not move or stir the potatoes for 1 minute. Drizzle 1 tablespoon of the oil around the edges of the potato cakes. Season the top of the potatoes with salt and white pepper to taste. Use a flexible slotted (fish) spatula to gently dislodge the edges of the potato cakes, making sure it is not sticking to the bottom. Cook for about 8 minutes, until the edges and bottom are golden brown, then carefully slide the potato cake onto the plate nearby.

Return the pan to medium-high heat; add a teaspoon or so of the onion-flavored oil, as needed. Carefully invert the potato cake into the skillet or pan so that the browned side faces up. Cook for 2 to 4 minutes, until it is golden brown on the second side. Remove the potato from the heat and set aside, still in the skillet or pan. For the pan stew: Season the meat with salt and black pepper. Have a plate close to the stove. Heat the oil in a large skillet over medium-high heat. Add the meat and cook for 45 seconds, stirring once or twice, until browned. Use a slotted spatula to trans-

fer the meat to the plate. Return the skillet to medium-high heat. Add the diced onion and cook for 2 minutes or until it has softened. Add the corn and mushrooms, stirring to mix well. Cook for 3 minutes, then add the tomatoes. Cook for 5 minutes, stirring occasionally, then return the meat to the skillet along with the thyme and rosemary leaves. Add the wine, if using.

Pour enough of the vegetable broth through a fine-mesh strainer into the skillet to cover the meat and vegetables by 1/4 inch; discard the broth solids. Reduce the heat to medium and cook, uncovered, for 15 to 20 minutes, stirring once or twice. Shortly before serving, add about 1 tablespoon of the reserved potato-starch liquid, stirring to mix well; this will help thicken the stew. Cook for 2 minutes, then adjust seasoning as needed.

Cut the rosti potato into 4 large wedges or 8 smaller wedges, dividing them among individual plates. Spoon the stew over the edges of the rosti wedges; serve immediately. Per serving: 391 calories, 23 g protein, 27 g carbohydrates, 22 g fat, 3 g saturated fat, 52 mg cholesterol, 485 mg sodium, 4 g dietary fiber.

ASPARAGUS WITH CRYSTALLIZED GINGER VINAIGRETTE

4 servings

Cook the onion first; that way, the flavored oil, once strained, can be used to make the vinaigrette and the main course. The chef also advises tasting the outside of the asparagus before prepping the vegetable. If it's tender enough, no peeling is required.

3/4 cup neutral-flavored oil, such as canola oil, plus more as needed. 1/4 medium yellow onion, cut into very thin strips (julienne). Here are a few ideas:

- 1. Position large collection basins outdoors under the downspouts on your home. These basins can collect rainwater that can be used to water garden plants during dry spells, alleviating the drain on fresh water supplies.
2. Choose plants, trees and grasses that are indigenous to the area in which you live. Essentially this is working with the environment; instead of trying to maintain a landscape of intolerant species, plants acclimate to the climate and natural predators may require less water and fewer pesticides.
3. Look for organic fertilizers that will be a benefit for the environment rather than destroy it. A great organic fertilizer that is very inexpensive is compost. Create a compost heap in the yard or in a container to which you add grass clippings, vegetable peels, egg shells, and other

in a slow, steady stream; if during this process the vinaigrette becomes too thick, add a small amount of water as needed. Season with salt and pepper to taste. To serve, arrange the asparagus on individual plates. Drizzle the vinaigrette over the top, and then sprinkle with the fried onions and salt and pepper to taste. Serve at room temperature.

Per serving: 97 calories, 3 g protein, 7 g carbohydrates, 7 g fat, 1 g saturated fat, 0 mg cholesterol, 62 mg sodium, 3 g dietary fiber.

Roasted Apples: 4 servings. For the sake of economy (to avoid buying a container of juice or cider), Smith used the juice of 1 apple to help build a syrupy glaze for the baked fruit. Serve with vanilla ice cream, if you have it on hand.

ROASTED APPLES

4 servings

1 tablespoon ground cinnamon. 8 tablespoons (1/2 cup) sugar (may substitute confectioner's sugar). 3 large Fuji apples.

Combine the cinnamon and 6 tablespoons of the sugar in a medium bowl. Peel all 3 apples; discard the peel. Cut 2 of them in half vertically; use a melon baller to remove the cores and stems. Lay the 4 halves cut side down on a cutting board. Cut vertically into 1/4-inch slices, being careful to keep the halves together as much as possible. Add the halves to the bowl and carefully coat with the sugar mixture. Let them rest while you prep the remaining apple.

Preheat the oven to 375 degrees. Line a medium bowl with cheesecloth or a clean dish towel. Use the fine-hole side on a box grater or a Microplane-type grater to grate the remaining apple into the prepared bowl. Gather the ends of the

Tips for a cheap supper

- Tips from chef Peter Smith:
• When you're trying to save money, keep the menu basic.
• To create its first nicely browned crust, let the rosti (potato cake) cook undisturbed, then drizzle oil around its edges in the pan and nudge them loose with a flexible spatula. Don't let the rosti get dry, or it will burn.
• You can reheat the rosti in the pan while the oven is preheating for the apple dessert.
• For seasoning, the chef prefers using white pepper, which he says has a little more heat than black pepper. And it avoids the "black specks" problem in food presentation.

cheesecloth or dish towel and squeeze the juice out of the grated apple (there should be at least 1/4 cup); discard the pulp. (If you have a juicer, juice the remaining apple.)

Combine the extracted juice with the remaining 2 tablespoons of sugar in a medium ovenproof saute pan over medium heat. Cook for 3 to 4 minutes, stirring just to dissolve the sugar, until the mixture has reduced to form a light syrup. Remove from the heat; add the coated apple slices to the pan, keeping the halves intact as much as possible. Return the pan to medium heat for 2 minutes, spooning the syrup over the apples to coat them evenly. Then transfer the pan to the oven and bake for 8 minutes or until the apples are still slightly firm but can be easily pierced with the tip of a sharp knife. Let the apples sit in the pan to cool slightly.

To serve, carefully transfer the apples from the pan to individual plates, slightly fanning out the sliced apple halves. Drizzle the pan syrup over the top and serve warm. Per serving: 123 calories, 0 g protein, 35 g carbohydrates, 0 g fat, 0 g saturated fat, 0 mg cholesterol, 1 mg sodium, 0 g dietary fiber.

Advertisement for Allan Block's 'Classic Look of Stone Walls' featuring a photo of a stone wall and text describing the 'AB Courtyard Collection' and 'Create the Classic Look of Stone Walls with the AB Courtyard Collection from Allan Block'. It also includes contact information for T&L Cedar Lawn Furniture.

Large advertisement for 'Lawn & Garden Services' with the headline 'How to Get a Green Lawn'. It includes detailed text about lawn care, chemical treatments, and organic fertilizers, along with logos for 'ARBORJET TREE INJECTIONS', 'Organic Land Care', 'Rock Creek Growers', and 'Simerly's Garden Center'.

I'm happy when it's crunch time

By Jane Black
The Washington Post

Let's get one thing clear, I am not one of those salad gals.

You know that girl. The one who picks at lettuce leaves while the guys dig into their steaks. The one who skips dessert or will "have one little bite." I am not her.

I say that because I feel a little defensive about salads. When people ask me — as they often ask food writers — what I cook for myself at home, I can see the wave of disappointment cross their faces. A salad? Not a dainty plate of leaves. I hastily add. A big, satisfying salad full of cheese, nuts, seasonal vegetables and, um, whatever's languishing in the fridge.

They do not look convinced. So let me make my case.

First, as much as I would enjoy telling people that on an average Tuesday I come home at 6 and whip up some beef bourguignon, that's just not true. I eat out a lot for my job, and when I'm home: a) I want a light meal, and b) I usually have small quantities of a large repertoire of ingredients in the fridge. Cooking elaborate meals requires planning, and in my life, planning happens only on weekends.

Second, and this is another bubble-burster, I don't want to cook for hours just for myself. I like to cook, but the joy comes from planning the menu, shopping for the best ingredients and watching friends savor the food. If I'm alone, I like to be in and out of the kitchen in 30 minutes.

And so I'm on a mini salad crusade. I'm tired of cooks, especially restaurant chefs, giving credit to their due. Too often, menus offer skinny green salads designed as punishment for dieters, or bucket-size Caesars with so much fat that you might as well get ahead and order that burger. Even the best salads often fail to impress. I can hardly remember the last time I saw something on a menu besides a mozzarella-and-tomato, a beet-and-celery salad or green beans. Salads deserve more.

So what makes a good dinner salad? Like any great dish, it calls for balance: of color, sweetness, saltiness, crunch and a little bit of fat. (A really good dressing certainly helps.) And note what I didn't say: lettuce. You do not need a bed of greens to make a salad. A salad should be a plateful of things you want to eat, not a few good morsels tossed into a bowl of tasteless leaves.

I do use lettuces, but I favor, mid-century and frisee for bitterness and mache rosettes for sweeter salads, such as the one with peaches, goat cheese and candied pecans that was my favorite last summer. I try not to buy the bagged, pre-washed kinds, which contain several types of leaves yet still have a monotonous, bland taste. My basic rule: If the lettuce doesn't add flavor, leave it out.

Case in point: One of my favorite combinations is grilled shrimp with avocado, mango, red onion and cilantro. It's a salad I put together one night when I needed more ways to eat champagne mangoes. The dish has everything: crunch, color and a balance of creamy and sharp, bright flavors. (It also has enough fat — good fat — to make it satisfying.) The dressing is a squeeze of lemon, a drizzle of good olive oil and a sprinkle of sea salt. Take that, Rachael Ray. This is dinner in five minutes.

Of course, the color and the particular sources of sweet and salty depend on what you like and what's available.



Caribbean Shrimp Salad: Hold the lettuce.



Roasted Asparagus, Mushroom and Goat Cheese Salad is adapted from 'The Young Man & the Sea,' by David Pasternack and Ed Levine.

(I tend to put fruit in everything, but that might not be to your taste.) And naturally, salad ingredients don't have to be raw. Grilled chicken or steak, boiled potatoes, roasted beans and grilled shrimp are good for salads. So are whole grains such as quinoa or bulgur wheat, which can help a salad feel more like a meal. You can prep any of these quickly, or use up leftovers that might otherwise get thrown away.

Other pieces of advice: For protein, my go-to is cheese, but that's mostly because I am lazy and it's what I have on hand. If I'm feeling fancy I use a poached egg, as I do in my bistro-inspired Bacon and Egg Salad. For crunch, I use toasted nuts or croutons. Homemade croutons are far better, but I do buy the unfavored ones to keep on hand. I buy enormous bags of pine nuts, walnuts and almonds and stick them in the freezer. A few minutes in the toaster oven, and they're ready to go.

And after years of drizzling my salads with good olive oil and balsamic vinegar, I've come around to using vinaigrettes that add depth and complexity. Simple ones take less than 10 minutes, can be made in large quantities and can be stored for a few weeks in the fridge. Right now, I have three dressings ready: pomegranate-hazelnut vinaigrette with shallots, cumin vinaigrette and Parmesan-lemon vinaigrette. I also love buttermilk dressing, but you have to use it up more quickly.

I make salads year-round. Spring and summer are easy. On my list this year: Chocolate and Zucchini, from Claudia Doussiller's recipe for green bean, pecan and cured ham salad; and Martha Stewart's roasted fig, feta and mint.

But it's just as easy in colder months. In the fall, I roast butternut squash with maple

another use, if desired).

Meanwhile, bring a half-filled medium pot of water to barely boiling over medium heat. Crack the egg into a small bowl and gently slip it into the water. (You may stir the water vigorously in a circular motion with a long-handled spoon before adding the egg. That creates a whirlpool and helps the egg stay neatly contained in its center.) Cook for about 4 minutes or to your desired degree of doneness. Use a slotted spoon to transfer to a small bowl; cover to keep warm.

Return the skillet with the remaining bacon fat to medium-high heat. Add the balsamic vinegar, water and sugar, stirring to combine; bring to a boil and cook for 30 seconds, until the mixture has thickened slightly, then remove from the heat.

Pour half of the dressing over the greens in the bowl; toss to lightly wet the greens. Add the croutons, cooked bacon pieces and remaining dressing, season with pepper to taste and top with the warm poached egg.

Per serving (using store-bought croutons): 377 calories, 16 g protein, 16 g carbohydrates, 27 g fat, 9 g saturated fat, 247 mg cholesterol, 698 mg sodium, 4 g dietary fiber.

BACON AND EGG SALAD

This version of a French bistro salad has enough "good stuff" to quasi-feel like a salad. It is not adequate for dinner.

- 1 small clove garlic, cut in half
- 4 ounces frisee (3 cups packed), washed and spun dry
- 2 slices uncooked bacon
- 1 large egg
- 2 1/4 teaspoons balsamic vinegar
- 1 teaspoon water
- 1/2 teaspoon sugar
- 1/4 cup store-bought or homemade croutons
- Freshly ground black pepper

Rub the inside of a salad bowl with the cut sides of the garlic clove halves; discard them. Add the frisee to the bowl and set aside.

Line a plate with paper towels. Cook the bacon in a medium skillet over medium heat for about 7 minutes, until it has crisped and browned, then transfer it to drain on the lined plate. Chop into bite-size pieces. Pour half of the bacon fat from the skillet (reserve for

- lemons (about 1/4 cup)
- 2 ounces finely grated Parmigiano-Reggiano cheese
- 1/4 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper

For the salad:

- 1 tablespoon olive oil, plus more for drizzling
- 4 ounces prosciutto or cremini mushrooms (or a combination), stemmed and cut into thick slices
- 1/2 cup of 1/2 a medium lemon (about 2 tablespoons)
- Sea salt
- Freshly ground black pepper
- 6 thin asparagus spears, tough ends trimmed
- 2 ounces mache (about 4 cups; may substitute baby spinach or arugula)
- 2 ounces goat cheese

For the vinaigrette: Place the oil in a small bowl. Whisk in the lemon juice and cheese; season with the salt and pepper.

For the salad: Position the top oven rack 4 to 5 inches from the broiler element; preheat the broiler.

Heat 1 tablespoon of the oil in a medium saute pan or skillet over medium heat. Add the mushrooms and do not move or shake the pan for 2 minutes; that will allow them to take on some color. Cook for about 7 minutes total, turning them so they brown on all sides. Transfer the mushrooms to a bowl and squeeze the lemon juice over them. Sprinkle with salt and

pepper to taste. Meanwhile, place the asparagus on a baking sheet or dish and drizzle with oil and a sprinkle of sea salt. Broil for 6 to 7 minutes, turning once or twice. Transfer to a cutting board to cool, then cut into 2-inch pieces.

Toss the mushrooms with 1 to 2 tablespoons of the vinaigrette in a small bowl.

In a separate medium bowl, toss the mache with 1 tablespoon of the vinaigrette.

To serve, place the greens on a large plate. Top with the mushrooms and asparagus; crumble the goat cheese on top. Season with sea salt and pepper to taste.

Per serving, with 2 tablespoons vinaigrette: 594 calories, 23 g protein, 15 g carbohydrates, 53 g fat, 10 g saturated fat, 53 mg cholesterol, 772 mg sodium, 4 g dietary fiber.

CARIBBEAN SHRIMP SALAD

This is an unbelievably easy salad to make. Its ingredients are available year-round. Grilled chicken may be substituted for the shrimp.

- 1/8 teaspoon sea salt, plus more as needed
- 1/4 teaspoon ground cumin
- 6 large uncooked, peeled and deveined shrimp
- 1 1/2 tablespoons olive oil
- 1 champagne mango, cut into thin slices (about 3/4 cup)
- 1/2 to 1 Hass avocado, cut into 3/4-inch dice or slices
- 1/4 small red onion, cut into 5 or 6 very thin slices
- 1 tablespoon cilantro leaves, coarsely chopped
- 1 teaspoon freshly squeezed lime juice

Combine the sea salt and cumin in a small bowl. Use the mixture to lightly dust the shrimp.

Heat 1/2 tablespoon of the olive oil in a medium skillet over high heat; swirl to coat the pan evenly.

Heat the shrimp and cook for 1 to 2 minutes, until they are just opaque, then turn them over and cook for 30 seconds or so. Remove from the heat.

For the mango slices on a dinner plate. Arrange the shrimp, avocado and red onion on top.

Sprinkle with the chopped cilantro, then drizzle with remaining tablespoon of olive oil and the lime juice. Sprinkle with sea salt to taste. Serve immediately.

Per serving: 460 calories, 11 g protein, 32 g carbohydrates, 34 g fat, 5 g saturated fat, 61 mg cholesterol, 172 mg sodium, 9 g dietary fiber.

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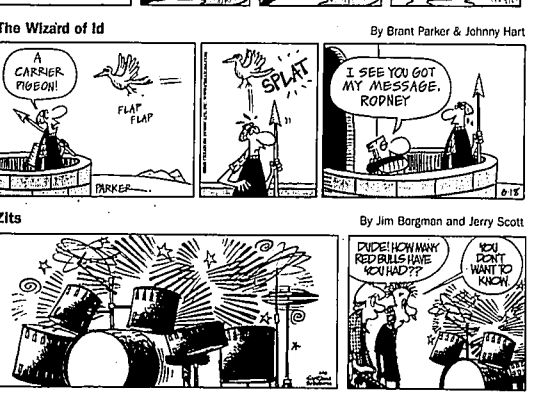
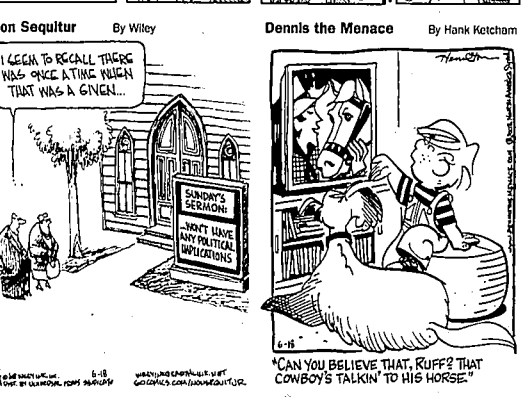
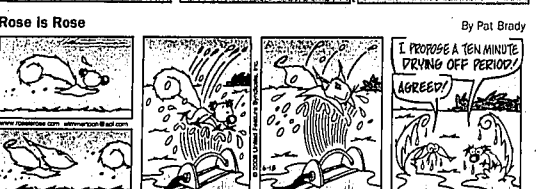
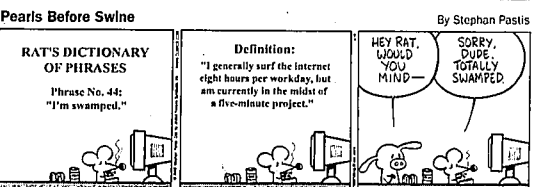
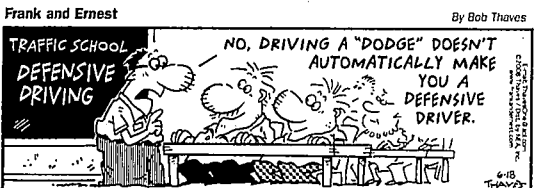
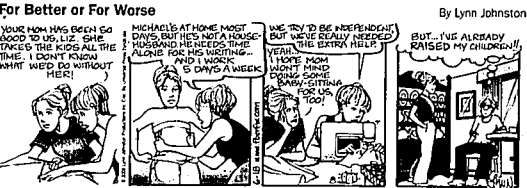
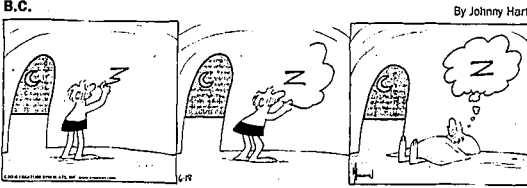




Photo courtesy of Idaho Public Connection

Spuds

Continued from page C1

SEARED HALIBUT WITH LOBSTER MASHED POTATOES

One of the featured recipes for the Idaho Potato Commission's UMCEF fundraiser, this dish blends an Idaho favorite with seaside flavors. Recipe compliments of Jon Mortimer, Mortimer's, Boise.

- For the bisque:**
- 1/2 pound shrimp or lobster shells
 - 1 pound fish bones (from halibut, sea bass or any white fish)
 - 1 large onion (coarse chopped)
 - 2 stalks celery (coarse chopped)
 - 2 carrots (coarse chopped)
 - 2 bay leaves
 - 4 black peppercorns
 - 2 cups dry sherry
 - 2 tablespoons tomato paste
 - 1 cup heavy whipping cream
 - 1 tablespoons shrimp or lobster base
 - Kosher or sea salt to taste

- For the halibut:**
- 4 (6-ounce) filets of halibut (cut in cubes)
 - Kosher or sea salt
 - Ground white pepper
 - Flour for dusting
 - 1/4 cup canola oil

- For the lobster mashed potatoes:**
- 1 pound lobster meat (tail, claw and knuckle fully cooked)
 - 2 cups prepared mashed potatoes
 - 12 strands La Mancha saffron
 - 1/2 cup half-and-half
 - Kosher salt to taste
 - Ground white pepper to taste

For the bisque: Preheat oven to 400 degrees. Roast the shrimp or lobster shells with the vegetables and tomato paste in a pan for 25 minutes, then place the roasted items in a 4-quart stockpot. Add the fish bones, bay leaf and black peppercorns and cover with cold water. Bring to a boil and reduce to a simmer. Skim any impurities off the top as they occur.

After the stock has cooked for an hour remove it from the stove, strain it through a fine sauce strainer. Return the stock to the pot and add the sherry and allow to simmer for another 20 minutes. Whisk in the lobster or shrimp base and then the whipping cream and allow to simmer for an additional five minutes. Strain the bisque through a fine sauce strainer and keep warm until ready to serve.

For the halibut: Heat the oil over medium-high heat in a 12-inch non-stick pan. Season the halibut with the salt and pepper and lay the top of the filets in the flour, but don't coat any other sides. Place the filets flour-side down in the pan and cook until they begin to brown. Place the pan in the 400-degree oven and allow to cook for 8 to 10 minutes or until the filets are barely cooked through.

For the lobster mashed potatoes: In a saute pan bring the half-and-half to a simmer, turn off the heat and stir in the saffron; allow to steep for 20 minutes. Bring the mixture back to a simmer and stir in the potatoes and the lobster and cook until fully warmed.

To present: In four large, warm entree bowls, ladle 2 ounces of the bisque then distribute the lobster mashed potatoes in the center. Place

Ray's cookbook for kids benefits nonprofit

By Erica Marcus Newsday

MELVILLE, N.Y. — The proceeds from Rachael Ray's latest book "Yum-of The Family Cookbook" (Potter, \$22.50), will go to her Yum-of nonprofit organization.

We reached Ray on her cell phone while she was driving out to spend a weekend in the Hamptons.

Question: What is the Yum-of organization?

Answer: It's a nonprofit that I started to help kids and their families to develop healthier relationships to food and cooking. We focus on teaching families to cook feeding hungry kids — we partner with Share Our Strength, which runs food banks from coast to coast — and funding cooking education and scholarships. For that we work with the National Restaurant Association Educational Foundation. We just did a fundraiser that brought in over half a million dollars. At the event, we awarded five \$10,000 scholarships to new chefs. This year we hope to give away \$700,000 to \$1 million.

Q: How is this book different from your other books?

A: The recipes are designed so that kids 10 and up can prepare them by themselves. Younger kids can help with some of the steps, too. And a lot of the recipes were submitted to the Yum-of Web site by kids.

Q: How do you make healthy food appealing to kids?

A: You have to ask yourself, "What do kids like to eat?" and then make that food cool and fun to eat, but with healthier choices. One of my most downloaded recipes is Buffalo chicken chili, which has all the flavors you would get with greasy Buffalo



Rachael Ray

wings, but it's made with lean ground chicken instead of deep-fried wings. Or, with mac and cheese, you swap in whole-wheat pasta for regular and instead of milk and cream use milk and chicken stock. Instead of processed cheese, you use a sharper-flavored cheese and use less of it.

Q: What about no-fat cheese?

A: I'm not somebody who tries to use reduced-fat cheese or low-fat cream or nonfat products. They are usually made with fillers, so you end up swapping one not-so-great thing for another.

Q: How do you encourage kids to eat vegetables?

A: I believe that all things are fair in getting kids to eat vegetables. If they won't eat it, I say, hide it — hide it under cheese, put it in a tortilla wrap. But the greatest trick is to get kids into the kitchen to cook. Once they become invested in the meal and see that it is going to please the whole family, there is a real sense of pride and they will want to eat what they cooked.

Q: Who are the children in the book's photographs?

A: They are the kids of my friends and co-workers. Everybody in the book is part of the extended family.

Q: What did you eat when you were a kid?

A: We didn't have any Doritos or Pop-Tarts in the house when I was growing up. The first time I saw a blue Pop-Tart at school, I almost threw up. My grandfather took care of me, so late like a 75-year-old Italian man. He would pack my school lunch — squid with garlic, sardine sandwiches. Everyone in the cafeteria would stay away from me.

Q: How do you stay in touch with what regular people are eating if you are going out all the time?

A: Unless I am asked to be at an event, I very rarely go out. I cook dinner pretty much every night. When I go on vacation, I always rent a house or an apartment so I can cook. My entire car will be packed with pots and pans. I have to have a kitchen.

Q: Where do you draw your inspiration from?

A: What I write is always based on what people are asking me to write. I consider myself a waitress. I don't get in the service industry, and I am just bringing the customers what they want. I

look at what they are downloading from the Web site or what they tell me when they see me in the grocery store.

Q: When they see you in the grocery store?

A: People don't treat me with any celebrity. When they see me in the grocery store, they ask me what aisle to look in to find something, they tell me what their kids are eating.

Q: How do you square your belief in healthy eating with being a spokesman for Dunkin' Donuts?

A: Dunkin' Donuts is a really nice company. They have been very supportive of Yum-of and they've made a lot of changes to their menu. They got rid of trans fats, they've introduced healthier items — they are making good choices. They've made a little easier to have a doughnut every once in a while. I've never been a person who teaches any extreme. When I was a little girl, I loved having a doughnut — they put a lot of nutmeg in their regular doughnut — and it was a real treat. It's a great memory, and it didn't make me an unhealthy adult.

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State board to consider shift of federal grant program

The Associated Press

BOISE — The Idaho State Board of Education is scheduled to consider relinquishing management of a federal grant that helps low-income students attend college.

If trustees approve transfer of the program to the Idaho

Department of Education, the power shift would be the first since the board came under heavy fire from the governor and the state Senate Education Committee last year for accounting mistakes.

Idaho nearly lost nearly \$18 million in a "Gear Up" program grant because the

way the board originally planned to provide state matching funds violated federal rules.

The agency collected private foundations and matching state funding to save the grant money.

Trustees are scheduled to consider the "Gear Up" pro-

gram transfer when they meet June 19 and 20.

Ken Edmunds, the newest State Board member appointed by Gov. C.L. "Butch" Otter, said the proposal may be something Otter would want.

The governor recently directed the State Board to focus on policy issues, and

Edmunds said he doesn't yet have an opinion on the matter.

"I would think it's well in line with what he (Otter) was talking about, although I do want to hear the presentation," Edmunds said.

—Times-News staff contributed to this report.

What do you mean, no livestock in the back seat?

When is a car "clean"? It's a question that rolls the domestic tranquility of millions of American marriages. How many of these relationships founder, I wonder, because there's fry sauce stuck to the steering wheel?

It's a vexed question — one that can't be answered — because men and women see the world so differently.

My wife and I both drive Subarus. Outbacks. Hers is newer than mine, and spicier. Unhealthy so, in my opinion.

There aren't even any crumbs on the seats. It's just unnatural.

Victoria's birthday was May 1, so along about Easter I gazed deeply into her eyes and asked, "What do you want for your birthday? Jewelry? Chocolate? Dinner with Jimmy Buffett?"

She didn't hesitate a moment: "I want my car detailed!"

At the considerable risk of sleeping on the couch tonight, let me just say that's odd.

A car, after all, is habitat — not just machinery. The average American adult spends an hour of the day behind the wheel, and it's a critical hour.

Every guy must be eaten. Shoes must be tied. Feces must be shaved. Coffee must be spilled down the front of your white shirt so that you can return home and do it all over again.

As every guy with a drivers license understands that, but these drive-time activities are anathema to women. Mostly, they want their vehicles to remain so clean that you could manufacture microplastics in the pits.

If Victoria and I are going somewhere and it's raining, she makes me remove my shoes before I get into her car. If there's pizza to be picked up, we take my rig.

The other Sunday, we drove her car to the nursery to buy some plants. Like most plants, they were packaged in containers which were in turn tucked into large plastic trays.

As I started to load them, Victoria shouted, "Wait! I don't want those in my car. They're full of dirt!"

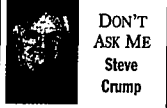
So we compromised: On the way home, I held the trays of plants in my lap.

The only woman I've ever known with a dirty car was my first girlfriend, Leann. She drove a Volkswagen bug and worked after school and on Saturdays in a paint store. One of her jobs was to haul old, half-empty cans of paint to the city dump. En route one day, she got into a wreck.

When I arrived at the scene, Leann had electric-blue hair and tangerine-orange jeans with lime-green paint rolling down her face. The inside of the car looked as if a Slurpee machine had exploded.

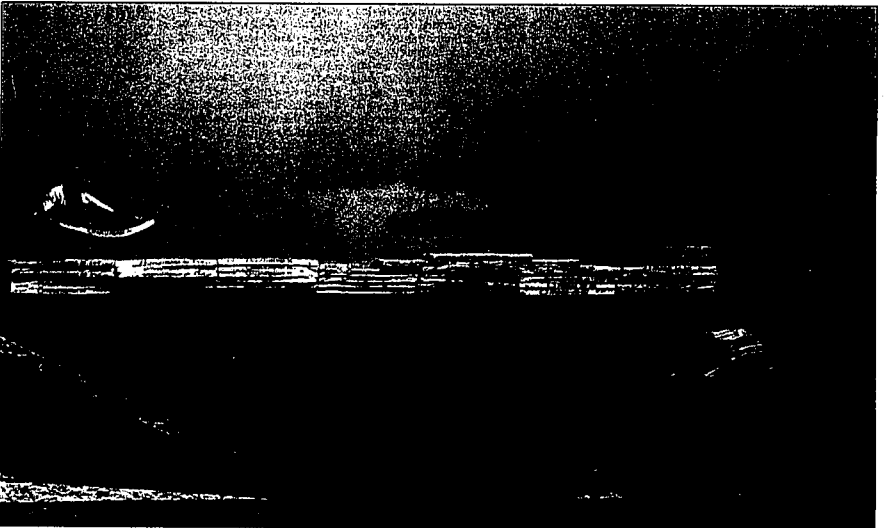
So we took my car to the junior prom the following weekend. It wasn't clean, I suppose, but I didn't remember to take the old tires out of the passenger seat.

Steve Crump may be reached at 735-3223 or scrump@magicvalley.com.



DON'T ASK ME Steve Crump

Growing up



Staff photo by DEBBIE THOMPSON

A construction worker loads materials on a roof Tuesday afternoon at a home located in a new subdivision in south Twin Falls.

Committee reviews impact fee ideas

By Jared S. Hopkins
Staff writer

John Bonnett knows there are plenty of people responsible for the crumbling roads — current residents, incoming commuters — but that's not the point.

"The problem will exist regardless of who causes the problem," Bonnett said.

Bonnett and the Twin Falls Development Impact Fee Advisory Committee on Tuesday trudged through a draft of the city's capital improvement plan, using its latest efforts to decide how much of impact fees should go toward road improvements — and where in town the improvements should be made.

Impact fees — making builders pay some of the costs associated with growth — remain a source of debate in Twin Falls, particularly during tough economic times. Opponents have said higher building costs will slow building and increase costs for home buyers. Others say

they are beneficial to a community over time because they help pay for growth and make growth more orderly.

The committee, required under state law, was created after the city and consultants spent just under a year studying the city's growth patterns, ultimately developing a recommended \$4,910 in combined maximum fees for a single-family home. About half that amount would go toward street maintenance and improvement.

The study produced a proposed capital improvement plan to be funded by impact fees. Some road projects overlap with the city's 20-year transportation master plan currently being drafted. City Engineer Jackie Fields said she'd like the two projects to be in sync.

The biggest concern Tuesday was funding, and the committee decided to whittle down projects in the capital improvement plan. The city asked consultants to revise that plan by cutting total costs from more than

\$100 million to about \$33 million. The decision will maintain, but not improve, congestion.

It's still undecided what percentage of the funding projects would be funded by impact fees; draft estimates vary from 21 percent to 50 percent, and 11 percent was given as a possibility.

An initial short-term focus on the first 10 years stemmed from concern over whether right of ways would be acquired but not used immediately. Some members said looking too far ahead might result in too many right of ways and not enough improvements.

"You're going to have a checkered map," Committee Chairman Tony Hughes said. "You're going to have a lot of pissed off people going 'What the hell did you do with the money?'"

Fields pointed out two locations that need traffic signals — which cost about \$400,000 — in the immediate future at Orchard Drive and Washington Street South and at Addison and Carriage Lane.

Magicvalley.com
See a video interview with Tony Hughes.

The committee's recommendation — not expected for at least several months — doesn't have to abide by the study's results or even support having the fees.

City Manager Tom Courtney suggested breaking down funding portions to city residents, projected growth and visitors during business hours. The more than 40,000 population of Twin Falls doubles during the day due to commuters and shoppers, and board members said such people should pay for some city services.

Courtney said the statistics would help lobby the Legislature to make local-option sales taxes — which allow communities to tax goods or services and keep the revenue local — more available. Due to longtime resistance from state lawmakers, there are just a few local-option taxes within state code.

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

Dems refuse to meet with Bell

By Cassidy Friedman
Staff writer

Local conservative AM talk show host Zab Bell, who for a week has faced accusations of pushing racism on his show, didn't get the chance to confront his accusers.

And he is furious. Bell said Idaho Democrats — his accusers — declined to meet with him on Tuesday's show, as planned, to mill over their differences. Local Democrats say they don't have time.

Meanwhile, Bell's guest who was scheduled to apologize Tuesday for racial remarks he made last week, instead apologized a day early. Some Democrats described Monday's apology as falling short of even minimal expectations.

Any hope that a mutual understanding might have been reached this week is for now suspended.

Bell's friend and guest Frosty Woodridge just week called Democratic presidential nominee Barack Obama's mother "railer trash" with a fixation on black men, according to listeners. Woodridge also said



Bell

Obama was raised a Muslim for 10 years and was indoctrinated in Islam, a statement which has been proven false" by a CNN investigation, said Bob Powers, an active local Democrat.

Making his Monday apology on the air, Woodridge said, "Any great person who has great passion is going to be wrong way or otherwise. And so, um, I want to, like I say, apologize."

Shortly later he said, "I won't stand down from being a passionate man. At the same time I will apologize to your audience."

"I heard the apology by Frosty this morning," said Powers, a friend of Bell, on Monday. "I thought it was ridiculous. He said in the heat of the moment sometimes words are said. He never identified what he was apologizing for."

Please see BELL, Page D3

Minidoka Co. educators to receive 2 percent raise

By Rich Greene
Staff writer

ROBERT — After a hearty discussion of raising teacher pay in Idaho to better compete with other states, educators in Minidoka County will return next school year with a 2 percent pay increase.

The Minidoka County School District Board of Trustees approved a negotiated contract with the Minidoka County Education Association (MCEA) at its meeting Monday night. The MCEA had already ratified the agreement.

Idaho Superintendent of Public Instruction Tom Luna pitched \$60 million in pay increases for teachers, based principally on merit-based

awards for teachers, before the Legislature convened this year. The plan, which was also opposed by teacher's unions, was voted down even after being scaled down to \$21 million. Eventually the Legislature passed a 2.5 percent increase for teachers.

The base pay in Minidoka County is 2.88 percent above the state base.

Superintendent Scott Rogers said the MCEA was cooperative in understanding the district's budget concerns in the coming year. "It was a very positive negotiation session," Rogers said.

Rogers also announced the status of the district's three

Please see RAISE, Page D3

Judge dismisses charges in Haditha killings case

CAMP PENDLETON, Calif. (AP) — A military judge dismissed charges Tuesday against a Marine officer accused of failing to investigate the killings of 24 Iraqis.

Col. Steven Folsom dismissed charges against Lt. Col. Jeffrey Chessant after finding that a four-star general overseeing the case was improperly influenced by an investigator probing the November 2005 shootings by a Marine squad in Haditha.

"Unlawful command influence is the mortal enemy of military justice," said Folsom, reading aloud from previous case law.

Then, turning to the courtroom, he said: "In order to restore the public confidence, we need to take it back. We need to turn the clock back."

Chessant, of Rangely, Colo., was the highest-ranking officer to face a combat-related court-martial since the Vietnam War.

The charges were dismissed without prejudice, meaning they can be refiled, but Folsom barred Marine Forces Central Command from future involvement in the case.

The judge gave the prosecution 72 hours to file a notice of intent to appeal. The prosecutors did not make themselves available for comment.

Chessant's civilian attorney, Brian Rooney, said later that the case was far from over.

"It's almost as if you're looking into the abyss," he said. "We don't know what is going to happen."

Chessant has served in the military for more than 20 years and has filed paperwork to retire. He is being held in the Marine Corps pending the outcome of the case.

Of eight Marines originally charged in the case, only one is still facing prosecution in the biggest U.S. criminal prosecution involving Iraq deaths to come out of the war.

The incident occurred after one Marine was killed and two others were wounded by a roadside bomb.

Sgt. Frank Wuterich, who faces voluntary manslaughter charges, and a squad member shot five men by a car at the scene. Investigators say Wuterich then ordered his men to clear several houses with grenades and gunfire, leaving women and children among the dead.

Wuterich has pleaded not guilty.

Folsom's ruling comes two weeks after Gen. James Mattis took the stand in a rare courtroom appearance for such a high-ranking officer — to address the judge's initial finding that there was evidence of unlawful command influence in the case.

Col. John Ewers, the military lawyer who investigated the killings and took Chessant's statement, later became a top legal adviser to Mattis and sat in on briefings that helped Mattis decide who would be charged.

Mattis testified he never talked with Ewers about Haditha, although Ewers was present during a number of legal meetings where Haditha and Chessant were discussed.



Members of the Peavler family received awards at a Scout Court of Honor held recently. Pictured from left, Aaron Peavler, Eric Peavler, Zed Peavler, Chad Peavler, and Brad Peavler.

Scouts receive Eagle award

HAGERMAN — Aaron Peavler, 20, Eric Peavler, 20, Chad Peavler, 18, and Brad Peavler, 18, all of Bliss received their Eagle Scout awards at a Scout Court of Honor held June 15 at the Hagerman LDS Church.

They are the sons of Zed and Marilyn Peavler of Bliss. Aaron earned 31 merit badges while Eric, Chad and Brad all earned 29 merit badges. For their Eagle projects, Aaron made a historical point of interest sign for Bliss, Eric put together two picnic tables for the City Park. Chad made a Welcome to Bliss sign, and Brad made a bulletin board for the City Office. They were assisted by troop members and leaders.

The Peavlers belong to Troop 108 sponsored by the Hagerman LDS Church. Their leader is Zed Peavler. All boys have completed high school and are now working and preparing to go on missions.

Zed Peavler and Glenn Allen also received their Wood Badge beads during the ceremony. Matt Hoffman, not pictured, also received his Eagle Scout. He graduated early and has completed two years of college and is preparing to go on a mission.

RUPERT ROTARY



Randy Fagg of the Rupert Rotary scholarship committee, left, and Sam Garner, Rupert Rotary president, right, present Stacey Tarbet and Matt Frost with scholarships on behalf of the club. Stacey Tarbet is the daughter of Karla and the late Dee Tarbet, Matt Frost is the son of James and Michelle Frost, and Nathan Cern, not pictured, is the son of Sam and the late Dawn Cern. Each Minico High School graduate received \$1,000 for vocational schooling or college. Rotary is an international service club which's objective includes the advancement of international understanding, goodwill and peace through a world fellowship of business and professional men and women united in the 'ideal of Service.'

HONOR ROLL

ROGERSON — Three Creek School announced its honor roll.

Kodee Severe, first grade, earned a 3.7 grade point average; Beau Boss, sixth grade, earned a 3.6 GPA; and Jessica Gonzalez, eighth grade, earned a 3.5 GPA.

Bell

Continued from page D1

On Tuesday's show, Bell had scheduled for either Powers, or another representative of the Democratic Party to speak on behalf of the Democratic platform. It would have provided the opportunity for a much needed face-to-face discussion to quell the flames that had engulfed KBRA AM, Bell said.

But Powers late last week told Bell neither he nor other Democrats would be available. Bell said he was deas-

tated, and that Democrats were willing to smear his reputation with accusations of racism but not confront him in debate.

"It was going to be a very professional give-and-take on the issues," Bell said Monday. "To back out and leave me hanging when I canceled the whole hour... Right now, the state of mind I am in, I am so mad."

Bell originally said he would apologize for Woldriddges' comments but later said he would let Woldriddge apologize for himself. Still some Democrats perceive Bell as recalcitrant

and say an on-air conversation would be useless.

"Nothing any of us is going to say will change Zeb Bell's mind either on the air or off," said Debbie Dane, another local Democrat. "It has been doing this for years. It's not just this incident with him saying this about Barack Obama. He has made remarks about American Indians. He has made remarks about women."

Both sides, feeling cheated by half-hearted concessions from the other, have fallen back to their respective camps.

"I think it's probably going to continue to fester and I think that some of the Barack Obama people are going to continue to attack any radio show that preaches discontent and hate," Powers said.

"They have to do that in an appropriate manner and really support (the accusations)," Cassidy Friedman may be reached at 208-735-3241 or friedman@magicvalley.com.

Raise

Continued from page D1

pending construction projects. He reported 90 percent of the masonry work at Paul Elementary has been completed and the district is hopeful the project, consisting of the addition of a multi-purpose room onto the school, will be done by October.

The new Aequia and Heyburn Elementary schools

are expected to be completed in May 2009.

The meeting was the last for Greer Copeland, who is stepping down after serving as a trustee for 12 years.

Copeland joked about losing the stress the position brings, but also said he enjoyed his time on the board. He also had some advice for his replacement, Kurt Harman.

"It's not a three-year term. It takes two years just to learn the acronyms," Copeland said.

Advertisement for Dunkley Music featuring guitar and ukulele classes. Includes text: 'Summer Fun!! Group Guitar And Ukulele Classes, Easy & Affordable! Each Saturday, from 10:30 to 11:30, kids & adults drop in for one-hour lessons, only \$50 per month! CALL 734-2201'

Auction Calendar listing various auctions from Wednesday, June 18 to Sunday, June 22. Includes items like Estate Auctions, Household Goods, and Furniture.

AROUND THE VALLEY

Shim leads in Jerome shooting

Jerome police didn't have any solid leads Monday for who is responsible for a Sunday night shooting between two vehicles.

A few people have called authorities with information, but they don't have any suspects yet.

"We're still hoping someone saw something more than what we already got," said Det. Duane Tubnik.

Police said they found eight shell casings from a 9 mm gun at the intersection of Avenue I and Davis Street.

Authorities received a reckless driving call around 8 p.m. Sunday near a trailer court at 218 W. Ave. 1.

The vehicles had left by the time police arrived, said Tubnik, but a few minutes later, police were called to a shooting four to five blocks away at the intersection of Avenue I and Davis Street.

"We weren't able to find anyone injured or any property that was struck," said Tubnik. Police think the shooting suspect was in a blue, full size Chevrolet pickup truck.

Another vehicle involved in the incident was either a white or tan car, said Tubnik. Anyone with information is encouraged to call 324-1911.

Thursday at the Amerit Inn in Twin Falls.

The seminar begins at 8:30 a.m. and runs to 4:30 p.m., with lunch served at noon. On Thursday, the seminar will be in Owsley Park in Hagerman Valley, starting at 8:30 a.m. to 3:30 p.m. with lunch at noon.

For information: Heather Smartwitness, Twin Falls County Parks and Waterways administrative secretary, 734-9491.

T.F. holds comp plan meetings today

The city of Twin Falls will hold two meetings today in relation to updating its Comprehensive Plan.

A steering committee meeting will be held from 11 a.m. to 2:30 p.m. at 324 Hansen St. E. and an open house will be held at the Twin Falls Public Library at 201 Fourth Ave. E. from 7 to 9 p.m.

The comprehensive plan is a 20-year guide to assist the city for planning and development purposes, and city officials try to update it every few years. Its adoption is expected sometime in the late summer or early fall, said Twin Falls Community Development Director Mitch Humble.

The meetings are open to the public.

— from staff reports

Mini-Cassia Dems rescheduled

The Mini-Cassia Democrats monthly meeting will not be held on its regular date Thursday because area Democrats will be attending a House Party for Larry LaRocco, United States Senate candidate that evening.

The monthly meeting has been rescheduled for 7 p.m. Thursday at Polk's Cafeteria, 2255 Overland Ave. in Burley. A no-cost dinner will be served at 6 p.m., with the business meeting to follow.

Information: Bill Rice, 431-9361.

Seminar on water milfoil begins today

A training seminar on Eurasian water milfoil will begin today and continue

Advertisement for Century Stadium 5 and Burley Theatre in Burley. Lists events like 'Kung Fu Panda', 'Indiana Jones', and 'The Happening' with showtimes.

Advertisement for Smith Estate Auction. Lists items for sale including furniture, appliances, and tools. Includes contact information for Estes and Associates Auctions.

Car bomb shatters Baghdad's calm, killing 51 and wounding scores

By Bert H. Reid
Associated Press writer

BAGHDAD — A car bomb ripped through a busy commercial area in a Shiite area of Baghdad on Tuesday, killing at least 51 people and wounding scores more in the deadliest blast in the capital in more than three months. Many victims were trapped in their apartments by a raging fire that engulfed at least one building, according to police and Interior Ministry officials, who also said about 75 people were wounded. Stunned survivors stumbled through the rubble-strewn street, which was filled with the smoke from burning vehicles, witnesses said.

The attack shattered the relative calm in the capital since a May 11 cease-fire ended seven weeks of fighting between U.S. and Iraqi forces and Shiite militants in the Sadr City district. Ironically, it came the same day the Iraqi parliament announced plans to move outside the U.S.-protected Green Zone.

Angry survivors blamed the army and police for failing to protect them.

"The blast occurred because there wasn't any security presence by the Iraqi army or police at the scene, not even any checkpoints," said Khalid Hassan, 40, who suffered shrapnel wounds and burns. "People were confused, upset and running in all directions. We are all victims of terrorism and carelessness."

The bomber struck about 5:45 p.m. near a market and bus stop in the Hurriyah district of west Baghdad, scene of some of the most horrific sectarian massacres during the wave of Sunni-Shiite slaughter in 2006.

Kamil Jassim, a witness, said the blast set fire to a generator used by residents and shopkeepers to supplement city power. The fire quickly spread to a two-story building containing both shops and apartments where many of the victims were found.

Hamid Fadhill, a 25-year-old metal worker, said he was shopping with two friends when the blast hurled him to the ground.

"When I regained consciousness, I found that my left hand and leg were broken," Fadhill said from his

bed in a nearby hospital, where anguished families wept as they jammed the waiting rooms. "Thanks be to God for saving me and thanks to those who carried me in their pickup truck to the hospital."

The blast was the deadliest attack in Baghdad since March 6, when a pair of bombs detonated in the mostly Shiite district of Karradah, killing 68 people and wounding about 120.

No group claimed responsibility for Tuesday's blast, and both Sunni and Shiite militants have used car bombs in their attacks.

U.S. officials said American soldiers were attending a meeting of a neighborhood action committee about 150 yards from the blast site but it was unclear if they were the target.

"This is a senseless and tragic event," said Lt. Col. Steve Stover, a spokesman

for the U.S. military's Baghdad command. "What's to gain by terrorizing the population? ... This is simply an evil act."

U.S. commanders have warned repeatedly that the relative peace in Baghdad is fragile because extremists, including al-Qaida in Iraq and Shiite militant groups, remain capable of high-profile attacks.

"The blast occurred because there wasn't any security presence by the Iraqi army or police at the scene, not even any checkpoint."

— Khalid Hassan, 40, who was wounded when a car bomb ripped through a busy street in Baghdad on Tuesday

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Hamas: Gaza cease-fire reached with Israel

By Josef Federman
Associated Press writer

JERUSALEM — The Gaza Strip's ruling Hamas militant group said Tuesday it has reached a cease-fire with Israel meant to halt a cycle of deadly Palestinian rocket attacks that rained hundreds of rockets on Israel in the past year and Israeli reprisals that have killed hundreds of Palestinians.

The accord, set to go into effect at 6 a.m. Tuesday (8 p.m. MDT tonight), has the bigger aim of ending Israel's yearlong economic blockade of Gaza and bringing home a captive Israeli soldier.

But the phased approach is prone to pitfalls, as past truces have quickly broken down. Israel cautiously promised a "new reality" if the rocket fire ends.

The announcement capped months of Egyptian-brokered negotiations that have been repeatedly marred by violence. The deal was first announced in Cairo by Egypt's state-run news agency and quickly confirmed by Hamas. However, Hamas said it would respond to any Israeli attacks.

Underlining the fragile situation, Israeli aircraft attacked three targets in southern Gaza, killing six Palestinian militants, Gaza medical officials said. In response, Palestinian militants fired seven rockets into Israel, the Israeli military said.

Still, after months of fighting, both sides seemed interested in a period of calm.

Israel wants to halt the incessant rocket and mortar attacks on its southern communities that have killed seven Israelis over the past year. Israeli reprisals have killed more than 400 Palestinians, many of them civilians, according to an Associated Press tally based on figures from hospital officials.

Israel also wants an end to Hamas arms smuggling into Gaza from Egypt, and the return of Cpl. Gilad Shalit, the Israeli soldier captured by Hamas-linked militants in a cross-border raid two years ago.

Hamas wants Israel to lift its crippling blockade of Gaza, which has led to widespread shortages of fuel, electricity and basic goods. Israel imposed the sanctions after Hamas violently seized control of Gaza last year, and has tightened the blockade recently in response to increased rocket fire.

Gaza Hamas leader Mahmoud Zahar said all the armed factions in Gaza are on board with the truce. Speaking after another Hamas

official outlined details of the truce at a news conference. Zahar said he has not put down his weapons, because he did not believe Israel would implement the cease-fire. "We don't trust them, but let's see," he said.

Israeli Defense Minister Ehud Barak said Tuesday that no deal was in place yet. "It is too soon to announce a truce, and even when it begins, if it does, it is hard to evaluate how long it would last," he said, adding, "The Israeli military is ready for any development."

Past informal cease-fires with Hamas, most recently in November 2006, lasted only for several weeks. They were never formally signed because Hamas and Israel do not recognize each other. Israel and the Palestinians declared a truce in February 2005.

Territorial strife

Key events in the relationship of Israel and the Gaza Strip:

- September 2005 Israel ends its 38-year occupation of Gaza.
- June 2006 Hamas-linked militants attack an Israeli army post, killing two soldiers and capturing a third. Israel launches offensive, bombing Gaza's power station and cutting the territory's electric supply by more than 40 percent.
- June 2007 Hamas seizes control of Gaza by force. Israel and Egypt virtually close Gaza's borders.
- October 2007 Amid intensifying rocket attacks from Gaza, Israel begins reducing live shipments to the territory.
- June 2008 Hamas says Gaza cease-fire reached with Israel.

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The Simpsons #7 7:00-8:30
The Simpsons #6 7:00-8:30
The Simpsons #5 7:00-8:30
The Simpsons #4 7:00-8:30
The Simpsons #3 7:00-8:30
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The Simpsons #1 7:00-8:30

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Higher oil prices drag down stocks NEW YORK (AP) — Stocks tumbled Tuesday as a troubling reading on wholesale inflation underscored the drag of high energy prices on the economy. Investors sent the Dow Jones industrial average down more than 100 points.

Dow Jones Industrials	12,160.30	Nasdaq composite	2,457.73	Standard & Poor's 500	1,350.93	Russell 2000	4.17
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For a complete stock listing, go to MagCavalley.com

BUSINESS

TIMES-NEWS • BUSINESS EDITOR JOSHUA PALMER: (208) 735-3231

INSIDE: Stocks, commodities, mutual funds, E2 | Classifieds, E3-12 | Sudoku, E4 | Service Directory, E9 | Crossword, E10 | Bridge, E11

Judge orders Boise Place company liquidated

The Associated Press

BOISE — A troubled plan to build a 31-story, \$126 million condominium and hotel project in downtown Boise has collapsed with a federal judge's order to liquidate the company that proposed the project.

Judge James D. Pappas on Monday ordered that the assets of developer Gary Rogers' Charterhouse Boise Downtown Properties be sold to pay off creditors.

The company in 2006 took over the property, called Boise Place, at 8th and Main Street. But last year the company defaulted on the \$2.57 million loan it used to buy the site, and filed for Chapter 11 bankruptcy protection in August to give it time to work on a reorganization plan.

But according to court documents, Charterhouse failed to file monthly operating reports for August, September, November or December of last year, and failed to pay some bankruptcy fees.

A bankruptcy trustee — charged with making sure a reorganization plan was filed — asked Pappas to convert the bankruptcy to a Chapter 7 proceeding, allowing creditors to foreclose on the valuable property.

But Pappas said the chances of unsecured creditors getting their money back were "not very bright."

Bernie Rakoczy, a Boise-based U.S. bankruptcy trustee, said a trustee will be named in the next few days to take control of the property.

"Then he'll be in control of those assets, and they will be his to liquidate," Rakoczy told the Idaho Statesman.

The Boise Place project has had a troubled history. Boise's urban renewal agency named Rogers as the new developer of the site in 2006, ending developer Rick Petersen's decade-long struggle to build what he

called the Boise Tower.

But after taking on the development, Rogers' company had struggles of its own. On Sunday, Charterhouse itself filed a motion in support of liquidating the company.

Rogers declined to comment about the judge's order.

An auction date has not been set for the property that for nearly a decade has been an unsightly hole in the grid in the heart of the city.

BUSINESS BRIEFS

IDAHO

United Dairymen select Drake Cooper agency

BOISE — After working nearly 30 years with the same advertising agency, the United Dairymen of Idaho (UDI) has selected Drake Cooper to increase sales, marketing and consumption of dairy products in Idaho.

Drake Cooper, an integrated advertising, marketing and communications agency in Boise, competed against three other regional agencies in a multi-step selection process.

UDI officials said Drake Cooper was selected based on the agency's strategic vision and creative capabilities.

NATION

Restaurants restocking tomatoes after scare

LOUISVILLE, Ky. — Tomatoes are coming back on the menus at Yum Brands' restaurants, including Taco Bell.

The Louisville-based fast-food company says it's starting to restock its restaurants with tomatoes from areas that have been cleared of salmonella risk by federal health officials.

Yum is the parent company of Taco Bell, KFC, Pizza Hut, A&W and Long John Silver's restaurants.

Yum was among many national restaurant chains that stopped serving tomatoes earlier this month amid a multistate salmonella outbreak linked to tainted raw tomatoes, although there was no connection to Yum's restaurants and the illnesses.

— Staff and wire reports

Satellite radio merger at Sirius crossroad

By John Dunbar
Associated Press writer

WASHINGTON — The chairman of the Federal Communications Commission says he is satisfied the \$3.8 billion merger of the nation's only two satellite radio companies is in the public's interest, but that's no guarantee the deal will win final approval.

Two of the other four commissioners are ardent foes of allowing big media companies to get bigger and a third has been sympathetic to the broadcast industry, which opposes the satellite radio deal.

Some powerful members of Congress also have spoken out against the merger. Put it all together, and approval of the deal is anything but a slam dunk.

FCC chairman Kevin Martin said Sunday he will recommend that Sirius Satellite Radio Inc.'s buyout of rival XM Satellite Radio Holdings Inc. be approved by the five-member commission.

The companies offered concessions, including turning 24 channels over to non-commercial and minority programming and a three-year price freeze on service.

Commissioners can vote as soon as they receive Martin's order recommending the deal, which was expected late Monday.

The other four commissioners have kept their views on the deal largely to themselves. Unlike in other major decisions, Martin has no indication how they may vote. A three-vote majority is needed for approval.

The two Democrats on the commission — Michael Copps and Jonathan Adelstein — have strongly opposed efforts to loosen rules on media ownership. But they may agree to the deal if they believe concessions offered by Sirius and XM are significant enough.

"As I've said from the beginning, this merger is a steep climb for me. That hasn't changed," Copps said Monday.



Federal Communications Commission Chairman Kevin Martin testifies on Capitol Hill in Washington in this file photo. The proposed merger of the nation's two satellite radio broadcasters, XM and Sirius, have been bogged down in the regulatory process for over a year but has cleared a major hurdle now with Martin recommending approval of the \$3.8 billion deal.

Showing the strain



Pat Cannon looks at the cantaloupe while shopping at the Dallas Farmers Market. Wholesale prices bolted ahead in May at the fastest pace in six months as energy and food costs marched higher. Prices for fruits and melons rose 5.9 percent, the most since December.

Wholesale prices bolt higher in May

By Jeanine Aversa
Associated Press writer

WASHINGTON — Wholesale prices bolted ahead in May at the fastest pace in six months as energy and food costs marched higher.

The Labor Department reported Tuesday that its Producer Price Index, which measures the costs of goods before they reach store shelves, shot up 1.4 percent in May. That was up from a modest 0.2 percent rise in April and marked the biggest increase since November.

However, stripping out energy and food prices, which can swing widely from month to month, the "core" rate of inflation rose 0.2 percent in May, an improvement from the prior month's 0.4 percent increase. That suggested that other prices were better behaved.

The overall inflation rate of 1.4 percent rise many economists were forecasting. But the increase in core prices matched their expectations.

Meanwhile, a report from the Federal Reserve showed that industrial production dipped in May, underscoring the strain on factories from the deep housing slump. Output at the nation's factories, mines and utilities fell 0.2 percent in May, following a 0.7 percent decline in April. The manufacturing report disappointed economists, who were forecasting a tiny 0.1 percent rise.

In other economic news, the Commerce Department reported that the number of new housing projects started in May fell by 3.3 percent to a 975,000 pace — the lowest in 17 years — as builders pulled back further given the market's deep slump.

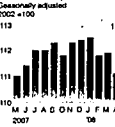
And, the broadest measure of trade, called the current account deficit, increased to \$176.4 billion in the first quarter, up from \$167.2 billion in the final quarter of last year.

The latest batch of economic reports underscore the challenges facing the country as well as Federal Reserve policymakers:

U.S. economy showing the strain

The cost of goods and energy rose while the slumping housing market cut the number of new housing projects, but an overall strain on the economy and slowed factory production.

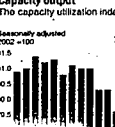
Factory output



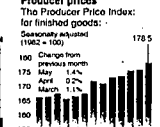
Housing starts



Capacity output



Producer prices



Unchipper Pollyannas, how to dress

Cry for Mr. Sunshine

The new co-worker sitting next to you is a real beauty of light. Everyone loves him.

But don't be jealous — he's more likely to have his high hopes dashed after the honeymoon glow of the new job has worn off, and more likely to seek out another job.

WATERCOOLER

Tali Arbel

A study of recent recipients of business degrees found that those with "positive affects," or very cheerful dispositions, tended to expect high salaries — about \$100,000 more — over the course of a career than the rest of us. When higher pay doesn't materialize, they're more likely to crash and burn, then seek out a new position, said Dr. Olivia O'Neill, head of the study and a management professor at the University of Georgia.

"These people change jobs as many as five times in four years," said O'Neill. "Presumably they keep thinking the next job's going

Please see COOLER, Page E2

STOCKS OF LOCAL INTEREST

Con Agra	22.45	▼ .15	Dell Inc.	24.15	▼ .30	Idacorp	31.52	▼ .35
Lithia Mo.	6.34	▼ .59	Micron	7.43	▼ .30	Supervalu	33.03	▼ .41

COMMODITIES

For more see page E2

Live cattle	96.32	▼ .40	July Oil	134.01	▼ .60
June gold	884.30	▲ .70	June Silver	17.05	▼ .15

Today in business MEMPHIS, Tenn. — FedEx Corp. releases fourth-quarter financial results. NEW YORK — Morgan Stanley releases second-quarter financial results.

MUTUAL FUNDS table with columns for Name, East, West, and various fund details.

MUTUAL FUNDS table (continued) with columns for Name, East, West, and various fund details.

COMMODITIES REPORT table with columns for Name, High, Low, and various commodity prices.

NYSE table with columns for Name, Vol, and various stock prices.

NASDAQ table with columns for Name, Vol, and various stock prices.

BEANS table with columns for Name, High, Low, and various bean prices.

DIARY table with columns for Name, Vol, and various dairy product prices.

DIARY table (continued) with columns for Name, Vol, and various dairy product prices.

MARKET SUMMARY table with columns for NYSE, AMEX, NASDAQ, and INDEXES.

UNCLAIMED PROPERTY section for City of Jerome, listing lost items and contact information.

COOLER section with text about staying cool and a list of clothing items.

HOW TO READ THE MARKET REPORT section explaining market terminology.

Price section with text about clothing prices and a list of items.

Sudoku Answers:

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

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 Camaro Z28, Purple
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 \$5,995. Stock #029G.

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 dle, 24K miles,
 leather, AWD, loaded,
 sunroof, dark blue,
 very nice, only
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FORD '05 Fusion SE
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 dows, locks, seats,
 cruise, alloy wheels,
 certified. Now
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 351. Good engine,
 does not run. \$1,000
 firm. Dan 208-208-
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 Twin Falls.

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 PL, cruise, CD. Stock
 #H321562

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 PL, cruise, CD. Stock
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