



TIMES-NEWS

Wednesday, December 3, 2008

magicvalley.com

75 cents

Dance kick at club prompts felony charge

Club has been closed since Oct. 29 incident

By Andra Jackson
Times-News writer

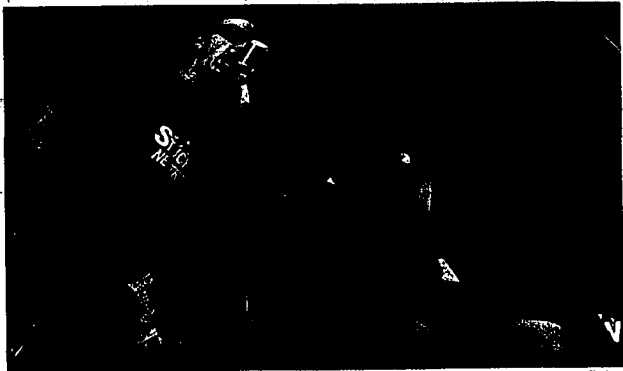
Authorities said a man's kick move on the dance floor of a punk rock concert in Twin Falls was illegal, and caused a brain injury to a bystander.

Energetic dancing with distinctive moves, including kicking, was common at The Shop, a warehouse open until at least a month ago as a dance and music venue for teens and young adults at 305 Hankins Road, according to local musicians who played there.

One patron, however, recently crossed the line with his dancing, according to Twin Falls County Sheriff's Office deputies.

Authorities arrested Justin Michael Sweat, 26, of Boise, and he was charged last month with felony aggravated battery, after he allegedly looked over his shoulder and then kicked Devin Boudreaux in the face at a show on Oct. 29, court records show.

Boudreaux fell and hit his head on a concrete floor just outside a dance



Russ Worstell and the band SKITTISH ITZ perform during a show at The Shop on Sept. 27 in Twin Falls. A new felony case resulted from a separate incident at the club where a dancer kicked a bystander, sending him to the hospital.

floor known as "the pit," where Sweat was allegedly dancing.

Boudreaux was put into intensive care at Saint Alphonsus Medical Center in Boise, according to authorities, but has since been released, the hospital confirmed. He suffered bleeding in his brain, court records show.

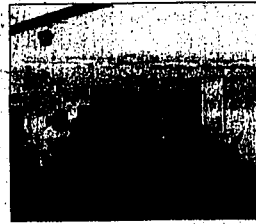
Boudreaux's friends didn't think the kick was spiteful.

They told deputies there

was no animosity between the men. "They believe that Justin purposefully kicked" whomver was standing behind him. It just happened to be Devin," court records show.

Prosecutors don't need to prove the kick was intended to cause harm.

"They have to intend to do the act that is the basis of the battery," said Twin



The Shop has been closed since Sept. 27.

See page SHOP, Page A2

Cows safe from crunch

Dairy center may escape effects of budget cuts

By Nats Poppo
Times-News writer

The Idaho Center for Livestock and Environmental Studies should survive the state's current economic crunch, despite the fact that the University of Idaho must cut 4 percent from its current budget.

Rich Garber, U of I's director of industry and government relations, said last week that he didn't expect the state economic pinch to harm the center's funding.

On Tuesday, one day after Gov. C.L. Butch Otter announced state agencies would have to cut an additional 3 percent from their budgets, Garber said the new announcement still shouldn't change anything.

The center was initially planned to be funded with \$10 million from the Legislature, \$10 million from U of I and \$5 million from the dairy industry. Merging other related research and teaching

INSIDE

Changes to Jerome CAFO ordinance could take it out of the running.

See page A2

Please see DAIRY, Page A2

ISDB prepares for state cuts

By Ben Botkin
Times-News writer

The Idaho School for the Deaf and the Blind stands apart from other schools and not just in its services for students with special needs.

ISDB in Gooding is the only public school that's unable to tap into a fund to offset the impact of 4 percent state holdbacks ordered by Gov. C.L. "Butch" Otter.

For ISDB, that means for Medicaid, \$335,800 will be cut from its budget this fiscal year.

All other public schools won't lose a dime because of the holdbacks. Instead of losing \$60.7 million statewide from their budgets, the other schools' budgets are balanced with the Public Education Stabilization Fund, which was designed for tight financial times.

Mary Dunne, superintendent of ISDB, said the school is working hard to find cuts that will not impact the services students receive.

"We basically have to find a way to provide those services," she said.

INSIDE

Cuts likely health programs.

See page A3

Please see ISDB, Page A4

Court of honor Fallen Burley sailor's legacy continues with Burley High basketball team



By Laurie Welch
Times-News writer

A native son of Burley who gave all for his country, gave even more on Tuesday night.

The family of U.S. Naval Petty Officer Curtis Ralph Hall, who was killed in 2007 near Kirkuk, Iraq, bestowed a memorial scholarship to Burley senior basketball player Kyle Hepworth in a ceremony at the high school.

Hall's sister Brenda Thibeault, accompanied by Hall's parents Ron and Pam Hall and his grandfather

Ralph Hicken, presented Hepworth with the \$100 scholarship between games at the Burley school gymnasium.

BHS coaches Gordon Kerbs and Jack Bagley chose Hepworth as the scholarship recipient based on his qualities of honor, integrity and responsibility.

"We leave choosing the recipient to the coaches who knew Curtis," Thibeault said. "It's based on need but they also choose someone who is like Curtis. Curtis had a real deep love of the game. Both last year and this year we felt really good about

their choices."

Thibeault said the scholarship, which was established through a portion of Hall's life insurance proceeds, was presented along with a plaque. The scholarship covers the sports fee charged by the school as well as out-of-town meals or the cost of shoes. As the school's fees increase the scholarship will increase.

"Curtis was amazing," Thibeault said of her brother, who died at age 24. "He was the kind of person who

Please see HONOR, Page A2

Pedestrian hit and killed by SUV on Addison Avenue

By Ben Botkin
Times-News writer

An unidentified male pedestrian was struck and killed by a vehicle shortly before 6 p.m. Tuesday along the 400 block of Addison Avenue West in Twin Falls.

The man was hit by a SUV traveling eastbound along Addison Avenue and was fatally injured, police said. He was taken by ambulance to St. Luke's Magic Valley Medical Center in Twin Falls before he succumbed to his injuries.

On Tuesday night, the two south lanes of Addison were blocked off in traffic while police investigated the accident scene. Sgt. John Wilson of the Twin Falls Police Department said authorities hadn't fully identified the deceased male adult, and weren't ready to release the identity of the

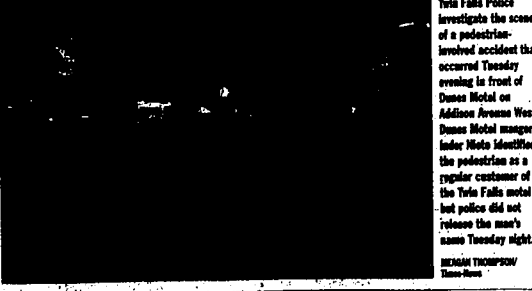


SUV's uninjured female driver.

No other injuries were reported in the accident, and no other vehicles were involved.

At the accident, a black cowboy hat and boot, apparently the victim's, were scattered along the street across about 40 yards.

Inger Niets, a manager of Dunes Motel along Addison Avenue, recognized the cowboy hat. He said the injured man was staying at the motel. He said the man is a



Twin Falls Police investigate the scene of a pedestrian involved accident that occurred Tuesday evening in front of Dunes Motel on Addison Avenue West. Dunes Motel manager Inger Niets identified the pedestrian as a regular customer of the Twin Falls motel but police did not release the man's name Tuesday night.

MORNING BRIEFING



TODAY'S HAPPENINGS

ARTS AND ENTERTAINMENT

Idaho Old Time Fiddlers Association (IOTFA) Jammin' for the crowd and meeting, members will jam and entertain the public from 6 to 8 p.m. with monthly meeting to follow, Idaho Pizza Company, 1859 Kimberly Road, Twin Falls, open to the public and prospective members, 735-1530.

Charles Dickens: "A Christmas Carol," presented by College of Southern Idaho Theater Department, 8 p.m., CSI Fine Arts Center Theater, \$8 for adults and \$6 for senior citizens and students, 735-6288 or theater.csi.edu.

Main Street Players, Dessert Theatre, 7 p.m. at Magic Valley High School. Featuring scenes from the District IV Drama competition for Magic Valley High School. Admission is free, donations accepted. Desserts will be served following the performance.

BENEFITS AND FUNDRAISERS

Cassia Festival of Trees gala opening with dinner, entertainment and preview of display, 6 p.m., Mini-Cassia College of Southern Idaho's gym (old Burley High School), 1600 Park Ave., Burley, \$35 required reservation, 678-4786.



St. Luke's Magic Valley Health Foundation's Festival of Trees opening gala, 6 p.m. social hour with dinner, auction and music by High Street Band to follow, Canyon Crest Dining and Event Center, 330 Canyon Crest Drive, Twin Falls, \$100, 737-2480.

CLUBS AND ORGANIZATIONS

Magic Valley Quilts of Valor, a group that make quilts for wounded soldiers, 10 a.m. to 4 p.m., "Stitchin' Time," Twin Falls, newcomers welcome, 423-5758 or 735-4095.

Burley Kiwanis Club, noon, Morse's Steakhouse, 219 E. Third St. N., 436-0720.

Burley Scouptimist Unit, noon, Syringa Plaza, 626 Eha Ave., 438-8666.

Magic Valley Toastmasters Club meeting (no lunch), special meeting at KMYT studios: practical session for members doing a project speech before TV camera; seating limited, noon, KMYT building, 1100 Blue Lakes Blvd. N., Twin Falls, 543-5123.

Robert Rotary Club, noon, Rupert Elks Lodge, 850 S. 200 W., 436-6852.

Twins Club meeting and potluck lunch, noon, Norm's Catering Room, 827 Main Ave. W., Twin Falls, visitors welcome, 737-0240.

EXHIBITS

Lincoln Bicentennial Exhibit, 4 to 7 p.m., Gooding High School, open to the public.

carly.hill@goodingschools.org

GOVERNMENT

Twin Falls County Commissioners, 8:30 a.m., courthouse, 425 Shoshone St. N., 736-4068.

Gooding City Council, 7 p.m., City Hall, 342 Main, 537-5544.

Glenn Ferry School Board, 7 p.m., district office, 820 Old Highway 30, 366-7436.

Hagerman City Council, 7 p.m., City Hall, 191 State St. N., 837-6636.

HEALTH AND WELLNESS

College of Southern Idaho's Over 60 and Getting Fit programs, a guided walking workout with stretching and gentle resistance training, 9 to 10 a.m. at several Magic Valley locations: CSI gym, Gooding ISDB gym, Jerome Rec Center, Shoshone High (old gym), Rupert Civic Gym, Blaine County Campus gym and Filer Elementary; and 11:30 a.m. to 12:30 p.m. at C.S.I. Burley Outreach Center gym, no cost, 732-1715.

Fit and Fall Proof Exercise Class, 10 to 11 a.m., Blaine County Senior Connection, 721 S. Third Ave., Halley, co cost, 737-5988.

Fit and Fall Proof Exercise Class, 10:30 to 11:30 a.m., Ageless Senior Citizens, Inc., 310 Main St. N., Kimberly, no cost, 737-5988.

Silver Sneakers Fitness Sensory (ID No. 3 Chapter of Twin Falls, weigh ins from 4:50 to 5:20 p.m.) and meeting from 5:30 to 6 p.m., BridgeView Great Room (north entrance, third floor), BridgeView Estates, 1822 Bridgeview Blvd., 404-4793 or 736-9282.

Centering Prayer Practice, monthly topic "Human Condition and False Self" 7:30 p.m., Ascension Episcopal Church, 371 Eastland Dr. N., Twin Falls, no cost, open to the public, 734-9499 or 733-8881.

HOBBIES AND CRAFTS

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

Map blanketing for injured soldiers, a knitting/crocheting group project organized by Caprina, 1 p.m., Burley Senior Center, 678-2666.

OPEN HOUSE/PRESENTATION

Falls Avenue West public open house, presented by City of Twin Falls to gather input on alternatives to improve current and future traffic flow on Falls Avenue between Washington Street North and Gooding Drive North, 5 to 7 p.m., Taylor Administration Building, 2nd floor, College of Southern Idaho, 315 Falls Ave., (800) 252-8929 or sbennett@langdon-groupinc.com.

To have an event listed, please submit the name of the event, a brief description, the place, cost and contact number to Suzanne Browne by email at sbrowne@magicvalley.com; by fax, 734-5538; or by mail, Times-News, PO Box 548, Twin Falls, ID 83303-0548. Deadline is noon, four days in advance of event.

Picks ... Pat Marcantonio

The life of Abraham Lincoln is on exhibit at the free Lincoln Bicentennial Exhibit at Gooding High School, from 4 to 7 p.m. through Friday. The exhibit includes a timeline and photos. Information: 934-4831.

Buh humbug ... ah, you know the rest. "A Christmas Carol" will be presented by the CSI Theater Department at 8 p.m. at the CSI Fine Arts

Center. Tickets are \$8 for adults and \$5 for students or seniors. Also will be played through Saturday and Dec. 10-13.

Cassia Health Care Foundation's Festival of Trees gala opening starts at 6 p.m. at the College of Southern Idaho Mini-Cassia Center's gym, 1600 Park Ave. The gala features dinner, entertainment and a preview of this year's display. Tickets are \$35

and available at 678-4786. Reservations are required. The festival runs through Dec. 6. Admission is \$1 for adults and 50 cents for children.

Have your own pick: you want to share? Something that is unique to the area and that may take people by surprise? E-mail me at pam@magicvalley.com.

Minidoka to take look at Peppercorn witness bills

By Laurie Welch Times-News writer

The Minidoka County commissioners are willing to take a second look at witness reimbursement bills submitted by the James Peppercorn family after both sides spoke Monday at a conference call.

Peppercorn, a former Burley school teacher and Rupert resident, was convicted Oct. 2 in a Twin Falls courtroom of rape, two charges of lewd conduct and a child sex abuse charge stemming from two cases involving extended family members.

He will be sentenced Dec. 15 in Minidoka County and possibly faces three life sentences along with two 25-year sentences.

"I was really upset by the county employee" who referred to this as a Christmas Santa Claus gift," said Paul Greenwood. "This was no Christmas party for me or my family, or my daughter who was a victim."

Several items submitted by the family to the commissioners for reimbursement were previously disallowed after it was determined some of the mileage claimed was ineligible because family members rode to the trial in the same vehicle, stayed in the hotel longer than required and submitted food receipts from their hometown.

"Instead of notifying me of the changes, I was embarrassed to see my daughter. All the witnesses were victims and you embarrassed us in the public newspaper," Greenwood said.

Greenwood said the commissioners were not following state statute for reimbursement of witnesses subpoenaed in a criminal case and requested the matter be turned over to the judge for a reimbursement decision.

Minidoka County Prosecuting Attorney Nicole Cannon said it is not common for the judge to decide claims and it is only one mechanism available to determine reimbursements.

Shop

Continued from page A1

Falls County Prosecutor Grant Loebe, who wouldn't speak specifically about the case.

Dancers in the pit typically flail their arms, kick and move energetically. It's just a part of the musical culture, said Pete Welch, a musician who played at The Shop, but didn't see the kick in question.

Welch, 22, says the dance kicks have names like "mule kick," "cutwheel of doom" and "windmills."

"And the dance style is getting a bad rap, he said. "The stereotype is, it's really violent, but it's a really vibrant thing, but there's probably less injuries at a concert than at a high school football game."

Since the incident, Twin

Falls city officials said the The Shop can no longer operate until it obtains a special use permit.

Sweat could not be reached Tuesday for comment, and has a preliminary hearing on Dec. 12.

Andrea Jackson may be reached at 208-735-3380, or ajackson@magicvalley.com.

Dairy

Continued from page A1

facilities into the center increased the total cost to \$37 million, and though Garber said in January that probably meant U of I would have to contribute the most, he said Tuesday that the center's backers are still sorting out who will cover that extra money.

The College of Agricultural and Life Sciences is the U of I's second-largest, after its liberal-arts college.

"The financial situation will continue to make this project challenging, but I don't anticipate it derailing it," Garber said. "We're just going to have to get more creative in how we do things."

Most of the university's money for the project will come from its endowment lands, Garber said, meaning the biggest pressure comes from the \$20 million, he decreased somewhat. It's still a better position than if the project was funded solely from the state's general fund, something that even legislators agreed on.

Ben Danes, co-chairman of the Legislature's budget committee, said Monday that he didn't believe the center's university funding involved state money affected by the holidays.

House Assistant Major Leader Scott Bedke, R-Ordley, erred on the side of caution in his assessment one day later.

"In most ways, it's outside the budget process," Bedke said. "But I'd have to say that everybody's on the table."

That includes the \$10 million the Legislature set aside in 2007 to pay for its share of the center. Emphasizing that he was hedging his assessment, because legislators have no idea how long or how bad the current recession will be, he noted that the money's "sitting in an account someplace" and that the next few months could determine how many projects legislators put on hold to keep

proposed changes to a federal County ordinance could take that county out of the running for hosting a state dairy research center.

While revising the county's rules for confined-animal feeding operations, two county commissioners have suggested limiting new and expanding CAFOs to two animal units per acre — a move aimed at ensuring the facilities can handle the animal waste they put out.

"Unfortunately, the University of Idaho can't afford to change its plans to match that," said Rich Garber, U of I's director of industry and government relations.

"I would demand that we know and that we'd be able to purchase," said Garber, adding that the center's nearly 4,000 animals are needed to make it pay for itself. "We're watching that issue."

A public hearing on the proposal was delayed from Monday to Jan. 27, Commission Chairman Charlie Howell said: after one commissioner decided Monday

he wanted to wait until after an "environmental roundtable discussion planned for Thursday. A busy calendar and planned vacations kept it from being sooner, Howell said.

That means Commissioner Diana Obenaus, one of the two commissioners backing the two-per-acre change, will no longer be in office for that hearing. Earlier this fall, she said she was worried a final decision would be purposefully delayed until the left office. She could not be reached for comment Tuesday afternoon.

Asked about her concerns, Howell said he doesn't have a gut feeling about how her successor, Cathy Roemer, would vote. Roemer is the president of the county Farm Bureau and made agriculture a focus of her campaign.

Howell also said he individually is concerned about the state's long-term health, but he said he would be in the majority.

"Of all industries, so breathtaking to come into the valley would be that center," he said.

Hit

Continued from page A1

trucker who routinely stays at the motel, adding that he didn't know where else the man might be from.

Nieto said he saw emergency workers making efforts to resuscitate the man, adding that he appears to be in his fifties.

Twin Falls Fire Department personnel were at the scene with police.

Wilson said criminal charges weren't expected to be filed in the case, but blood tests and other steps needed to be completed in his files.

Anyone with information about the accident can call the Twin Falls Police Department at 208-735-4357.

Ben Botkin may be reached at 208-735-3238.

the ongoing investigation.

chosed to do this is to honor him and his memory but also to give back to the community. Tribuwait said. "I showed us so much support and it lasted for so long. This is just a small way we can give back."

Laurie Welch may be reached at 208-677-8787 or lwelch@magicvalley.com.

Honor

Continued from page A1

was so comfortable in who he was in any given situation. "He had a very natural likability and was very humble about his accomplishments."

Standing 6 feet, 7 inches tall he was also a natural on the basketball court and an accomplished musician on the piano, guitar, trombone

and harmonica.

"He was also very good at his job in the military," Tribuwait said. Fall was a member of the Explosives Ordnance Disposal Mobile Unit 11 Detachment 1 based at Whidbey Island, Wash., and was serving a second tour in Iraq when he was killed.

"One of the reasons we

chosed to do this is to honor him and his memory but also to give back to the community. Tribuwait said. "I showed us so much support and it lasted for so long. This is just a small way we can give back."

Laurie Welch may be reached at 208-677-8787 or lwelch@magicvalley.com.

Times-News

PUBLISHER	
Paul Hurd	735-3345
MANAGING EDITOR	
Editor James C. Wiggins	736-8226
News desk helpline	736-5098
News tips after 5 p.m.	736-3220
Letters to the editor	735-3208
Advertising	734-0338
Print Circulation	618-2001
Print Classifieds	618-4453
Web Circulation	618-4453
Web Classifieds	618-4453
CIRCULATION	
Circulation Director Louise Stever	735-3327
Print Edition	735-0031, ext. 1
Burley-Rupert Post-Daily	678-2201
Subscription phone sales	618-5538
6 to 11 a.m. weekdays for questions about delivery, new subscriptions and vacation rates if you don't receive your paper by 8:00 a.m., call the news carrier before 10 a.m. for delivery.	
MAIL INFORMATION	
The Times-News (USPS 015-010) is published daily at 121 North 5th St., Twin Falls, Idaho.	
Postmaster: Please send address changes to The Times-News, P.O. Box 548, Twin Falls, Idaho 83303-0548.	
Section 502 of the Idaho Code, Thursday is hereby designated as the day of the week on which legal notices will be published. Expiration: please send change of address form to PO Box 548, Twin Falls, Idaho 83303.	
ONLINE	
Online sales Jason Woodruff	735-3201

WHAT'S NEW AT MAGICVALLEY.COM

Accident site

Watch a video of police working at the scene of a car-pedestrian accident Tuesday night in Twin Falls.

very, very positive reception from the companies he approaches. The money is pledged over a five-year term.

Asked how vital the project still is, Leebetter said he still thinks it has to be a priority in order for the dairy industry to continue to flourish, Garber spoke similarly, noting that issues with the industry still need to be addressed.

"As the state's land-grant institution, we have an obligation and mandate to work with them to find solutions," he said.

Nate Poppino may be reached at 208-735-3237 or npoppino@magicvalley.com.

The day of the honey locust

I dread September, but not as much as October. I'm wary of November too, but feally cringe when December rolls around.

That's because a honey locust — 60 feet of thorns, tiny leaves and foul disposition that grows next to our backyard deck — is getting ready for winter.

Once they vacate the tree, honey locust leaves stick to everything that happens to pass by — especially long-haired dogs and cats. A honey locust can shed well into winter, which means that my peace-loving, Unitarian wife is homicidal from Labor Day until around about Martin Luther King's birthday.

Or maybe "dogical" — or "catidical" — would be better words. Our three dogs and four cats track leaves everywhere in the house — including the bed, the shower and the kitchen counter. This causes Victoria to vacuum frequently and fumigate more.

Our Dyson has been trotted out so often that it now chokes whenever it inhales a honey locust leaf. Annie, our self-coated wheaten terrier, has dead leaves embedded in her fur. The other day I pulled a honey locust leaf out of the ear of Putunia, our elderly Lhasa apso.

This causes my wife, a fervent opponent of capital punishment, to acquire that same look in her eye that Jack Nicholson had in "The Shining."

I fear it's only a matter of months before I'm instructed to commit treicide.

I know this because Victoria gave me a new chainsaw for Father's Day. This was only weeks after she bought me a new leaf-

blower that generates a gust the size of a Kansas tornado. And the other day, when I asked her if I should order more firewood, she said — quite ominously, I thought — "I don't think that will be necessary."

Now I'm not philosophically against cutting down a tree now and again, but I am opposed to the hermas that packing out all those logs induces. And unless Victoria allows me to lumberjack in mid-winter, I figure that each and every of the approximately 1 billion leaves on that honey locust will fall on my yard.

Shoot: I'll be raking that sucker well into the second Hillary Clinton administration.

So, fellas, take the advice of a seasoned married man: Never let a honey locust inside your honey-do jar.

...

On Monday, the Dow Jones Industry Average fell 680 points. Stock market analysts say that was for two reasons:

1. Consumer spending on Black Friday, the day after Thanksgiving, increased 6 percent over Black Friday 2007, when there wasn't a recession going on.

2. The National Bureau of Economic Research announced that the United States has been in recession for a year. You read that right: Investors panicked not because of what the economy might do in the future, but because of what it's been doing for the past 12 months.

As George Bush showed us, in America anyone can become president. Evidently anybody can become a stockbroker, too.

Cuts likely for Medicaid, health programs

By Ben Botkin
Times-News writer

Idaho Department of Health and Welfare staff will take three days off without pay before April, while top administrators will take four days off without pay during the same span.

The unpaid time off is a result of departmental budget cuts due to the 4 percent in holdbacks that Gov. C.L. "Butch" Otter ordered for the state this fiscal year on Monday.

Those steps will save about \$1 million for the department, said spokeswoman Emily Simmitt.

That's not enough, though. For the department, 4 percent in holdbacks amounts to \$21.7 million to trim for the current fiscal year. Medicaid, which helps provide health care for low income and disabled people, consumes the lion's share of the department's budget — about 75 percent. Examples of providers are nursing homes, mental health care professionals and hospitals.

When just a 1 percent holdback was announced in September, officials' were optimistic that no benefits would be entirely eliminated. With an additional 3 percent in holdbacks, that's still a goal, but the details are still in the works.

"We really anticipated not eliminating any one benefit or reducing eligibility," Simmitt said. "We're still hoping to be able to do that, but again, these discussions continue to happen, and we're taking a close look at everything to find ways to save money."

State agencies and departments have until Monday to finalize plans. Simmitt stressed that Medicaid is not the only area that's under scrutiny while planning the cuts.

Other examples of cuts include media campaigns about substance abuse and

"What I have feared the most is happening, where there's going to be arbitrary cuts, which is going to result in people not receiving appropriate services."

— Peter Snyder, executive director of the Behavioral Health Center at Eastern Idaho Regional Medical Center in Idaho Falls

sexually transmitted diseases. Health care providers are uncertain what to expect.

Carl Hanson, chief executive officer of Mintoika Memorial Hospital, said that he's concerned because cuts in state funding for Medicaid will also translate into less money from the federal government, which provides additional matching funds.

"Generally speaking, we'll have less money to deal with," he said, stressing that he doesn't know yet what the local impact might be for hospitals.

There are ways to trim the budget without making across-the-board cuts to the system, said Robert Vande Merwe, executive director of the Idaho Health Care Association-Idaho Center for Assisted Living.

"There are some more efficient things that Medicaid could do," he said. "Medicaid is such a tricky thing. When you just do across-the-board cuts, you have all kinds of different bubbles bubbling out."

One example is mental health care. Providers say that any cuts that would deny people access to mental health care could lead to more costly long-term problems, including untreated people going through the criminal justice system.

"What I have feared the most is happening, where there's going to be arbitrary cuts, which is going to result in people not receiving appropriate services," said Peter Snyder, executive director of the Behavioral Health Center at Eastern Idaho Regional Medical Center in Idaho Falls.

More oversight is needed to make the Medicaid system more efficient financially, said Snyder, who has previously worked at Canyon View Psychiatric and Addiction Services in Twin Falls.

Cory Alexander, a child and adolescent psychiatrist in Twin Falls, said she's uncertain what changes in Medicaid might be in store for her.

She said that if services are not available for patients with mental health needs, it can, end up costing more

money in the future. "My biggest fear is if those services for the most severely impaired are not available, it's going to be very costly in the long run," she said.

Ben Botkin may be reached at 208-735-3238 or bbotkin@magicvalley.com.

Check out what's new online at magicvalley.com

Margaret Vogt is turning 90

Come celebrate at an Open House in her honor:
Saturday • December 6th • 1:00-4:00 pm
Zion Lutheran Church
2410 Miller Avenue • Burley

The Jr. Club of Magic Valley presents the 19th annual **Holiday HOME TOUR**

to benefit the Ike Kistler Safe House & Crisis Center of Magic Valley
Sunday • Dec. 14th • 1:00-6:00 pm
The following homes will be featured:
Sherm & Loretta Mullins Linda Virgin
Shawn & Camille Banagar Steve & Pam Brown
Roger & Kelly Vincent Tammy Hall

Tickets: \$800 - Children 8 & older are welcome with ticket
Holiday Prize Package Drawing
Entries are submitted with ticket purchase prior to Wednesday, December 10th.

Tickets on sale at:
Everybody's Business Kimberly Nurseries
Inspired Living Kuri's Pharmacy
Java Jungle Rosebud's Florist
Kelly Garden Center The Little Red Hen
The Black Sheep Gallery

For more information please contact
Shelly Olsen 731-4463 or
Ruth Mes 320-1602

AROUND THE VALLEY

Filer Christmas celebration Thursday

Filer will kick off the holiday season at 6 p.m. Thursday with a chili dinner in the Church of the Nazarene Fellowship Hall, 301 Main St. The event will include a lighting of the Christmas tree and a visit by Santa Claus. Donation funds from the chili feed will benefit the Filer Ministerial Association food pantry.

T.F. seeks members for parks, waterways board

Twin Falls County is seeking two individuals to fill two open seats on the Parks and Waterways Commission beginning in January 2009. One seat is available from the Hansen/Murrugh area, and one is from the Castleford/Hollister/Rogerson areas.

Applicants should reside within these ZIP codes. Interested applicants need to

complete the Twin Falls County Advisory Board Application which is available at www.twinfallscounty.org. The deadline to apply is Dec. 17. Information: Katie Larsen, 734-9491.

Simpson moves to new Washington office

Idaho Congressman Mike Simpson is moving his Washington office to 2312 Rayburn House Office Building, Washington, DC 20515.

The office will be shut down for the afternoon but will reopen Thursday. During the transition, all four district offices will be open but staff will have limited access to e-mail.

"I've been frustrated that my office space has not been able to accommodate large groups of constituents who come to DC to discuss issues that matter to Idaho," said Simpson. "The new office space in Washington will allow for larger groups of Idahoans to visit more com-

fortably and provide better access to the halls of Congress."

Simpson's office may also be contacted at 202-225-5531 or www.house.gov/simpson/emailemail.shtml.

Experience in travel **JIM PONZO**
TWIN FALLS
1303 Maple Ave.
Twin Falls, ID 83301

Phone: 208.731.1896
jimponzo@travell.com

TRAVEL LEADERS
We've Transformed. Formerly Carlson Wagonlit Travel Associates.

need some extra **OH what FUN it is TO SHOP!**

• Bruised credit & Bankruptcy OK
• Loans Up to \$7,500

Call or Come in Today!

www.magicvalleydayfinancing.com

Festival of Trees
"A Child's Wish"
Herrett Center for Arts and Science
North End of CSI Campus, Twin Falls

From our family to yours,
The Times-News
Invites everyone to be our guests on
"Family Day"
Sunday, December 7
11 a.m. - 5 p.m.

You will receive FREE admittance (family of 6) with coupon from this Sunday's Times-News
Join Us In Supporting St. Luke's Magic Valley Health Foundation!
Benefiting the Neonatal Intensive Care Unit and Children's Health Programs at the new St. Luke's Magic Valley Hospital.

TIMES-NEWS
magicvalley.com

St. Luke's Magic Valley Health Foundation **FIRST FEDERAL**

Disgraced state senator broke labor laws, ordered to pay fine

By John Miller
Associated Press writer

BOISE — A former state senator who quit the Idaho Legislature in 2005 as lawmakers pushed for him to be expelled over ethics transgressions now has been ordered to pay \$6,575 for breaking state employment laws.

John David "Jack" Noble and his wife, Tracey Lee Noble, lost a civil judgment in the case brought by the Idaho Industrial Commission. They failed to provide workers compensation insurance for employees at their now-defunct Kama.

The Nobles appear to have left Idaho for Texas, according to U.S. Bankruptcy Court records.

Fourth District Court Magistrate Judge Patricia Yang ruled Oct. 30 that the Nobles "failed to obtain and maintain a policy of workers' compensation insurance ... to

protect their Idaho workers" between November 2005 and June 2006.

The judge levied a \$5,825 fine and ordered the couple to pay the state's \$750 legal bill.

According to the Industrial Commission, employees like the Nobles who don't provide workers compensation insurance can be held personally liable for all benefits, including medical bills and loss of pay. It's unclear if any workers were hurt while working at the Nobles' dairy.

"If you get hurt at work, workers compensation pays for your medical bills. It pays for a percentage of your wages during the time you are physically incapacitated if you're not able to do your job," said Christi Simon, the commis-



Noble

son's employer compliance supervisor. Without such a policy, "if an employer has no assets or the company is in bankruptcy, the employee rarely is able to collect benefits they are entitled to by law," Simon said.

In late 2005, the Nobles filed for bankruptcy, indicating on court documents that they had \$350,000 in assets and \$2.3 million in liabilities.

Their bankruptcy case remains unresolved, amid efforts to sell their home as part of a plan to repay debts, according to documents filed in September.

Efforts by The Associated Press to contact the Nobles weren't successful this week. Tracey Lee Noble didn't return a phone call Monday seeking comment. Family members in Kama also didn't return phone calls.

The state hasn't been able to find the Nobles — the Ada County sheriff's office failed to

locate them to deliver a summons earlier this year — but an AP search of Bankruptcy Court records shows they now live in Pecos, Texas.

In February 2005, then-state Sen. Jack Noble, a Republican, tried unsuccessfully to introduce legislation in the Senate State Affairs Committee to change the way Idaho calculates the distance required between schools and liquor stores. Had it passed, the modification could have benefited his convenience store in rural Melba in southwestern Idaho.

The Senate Ethics Committee voted to censure Noble for lying under oath and trying to pass a bill that would have benefited his family business without declaring a conflict of interest.

On March 7, 2005, a defiant Noble delivered a terse letter of resignation to state Senate leadership as momentum was building behind a possible expulsion vote.

"If an employer has no assets or the company is in bankruptcy, the employee rarely is able to collect benefits they are entitled to ..."

— Christi Simon, employer compliance supervisor of the Industrial Commission

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

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

The written comment deadline is December 24, 2008, unless otherwise listed. (Temp & Prop) indicates the rule is both temporary and proposed. (**PII) indicates that a public hearing has been scheduled.

IDAPA 16 – DEPARTMENT OF HEALTH AND WELFARE

PO Box 83720, Boise, ID 83720-0036
16-0414-0801, Rules Governing Low Income Home Energy Assistance Program. (Temp & Prop) Expands this energy program to assist more low-income families with their home heating costs.

IDAPA 24 – BUREAU OF OCCUPATIONAL LICENSES

1109 Main St., Ste 220, Boise, ID 83702
24-0701-0801, Rules of the Idaho State Board of Landscape Architects. (Temp & Prop) Corrects the version date of the amended rules of responsibility that are incorporated by reference and referenced incorrectly in Subsection 425.01.

IDAPA 58 – DEPARTMENT OF ENVIRONMENTAL QUALITY

1410 N. Hillon, Boise, ID 83706-1255
58-0101-0702, Rules for the Control of Air Pollution in Idaho. (PII) To avoid an ozone nonattainment designation by the U.S. EPA in the Treasure Valley, changes would reduce VOC (volatile organic compound) emissions through the installation and operation of Stage 1 vapor collection equipment which would reduce VOC emissions by over 1,000 tons per year. Comment by: 12/9/08.

THE FOLLOWING TEMPORARY RULE

HAS BEEN ADOPTED:

IDAPA 35 – Idaho State Tax Commission
35-0201-0802, Tax Commission Administration and Enforcement Rules

NEGOTIATED RULEMAKING MEETINGS ARE SCHEDULED FOR THE FOLLOWING:

IDAPA 58 – Department of Environmental Quality
58-0102-0801, Water Quality Standards
58-0116-0802, Wastewater Rules

Please refer to the Idaho Administrative Bulletin, December 3, 2008, Volume 08-12 for notices and text of all rulemakings, public hearings and negotiated meeting schedules, Governor's executive orders, and agency contact information.

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

To view the Bulletin or Code or for information on purchasing the Bulletin and other rules publications, visit our website at www.adm.idaho.gov/adminrules/ or call (208) 332-1820 or write the Dept. of Administration, Office of Administrative Rules, 650 W. State St., Room 100, Boise, ID 83720-0306.

AROUND THE WEST

IDAHO

Pocatello man gets five years in robbery scam

POCATELLO — A southeastern Idaho man who ordered a pair of migrant workers to the floor at gunpoint so he could rob them as part of a scam to secure drug money will spend at least five years in prison.

Nathan Pufall, 25, of Pocatello was sentenced in 6th District Court on two counts of robbery. Pufall pleaded guilty to participating in a scam in which two women lured the migrant workers to their home after a night of partying, before he burst inside wearing a ski mask and brandishing a rifle.

Court records indicate he

stole \$2,600, which he split with the two women.

Man accused of letting dog attack bar patrons

LAVA HOT SPRINGS — Bannock County Sheriff's deputies say a Lava Hot Springs man allowed his pit bull to attack patrons of a local bar.

Bradley Maxwell, 34, has been charged with disturbing the peace, resisting and obstructing, driving without privileges, drunken driving, assault on an officer, failure to display proof of insurance and eluding police. All the charges are misdemeanors.

The Bannock County Sheriff's office says patrons at the Blue Moon Bar in Lava Hot Springs reported they

escorted Maxwell from the bar after his pit bull attacked them early Sunday morning. Law enforcement officers arrested Maxwell a short time later.

Sheriff's officials said no one was seriously injured by the dog.

WYOMING

Yellowstone area grizzly deaths up

POWELL — The number of grizzly bear deaths in the greater Yellowstone ecosystem increased markedly this year, but the population still continued to grow.

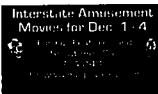
According to the Interagency Grizzly Bear Study Team, an estimated 80 grizzlies died in the

Yellowstone area in 2008. In 2007, 49 grizzlies died.

The numbers of grizzly deaths are estimated from known, probable, estimated unknown and unreported deaths from a variety of causes, according to Interagency Grizzly Bear Study Team figures.

Despite the deaths, the grizzly population in the ecosystem increased an estimated 4 percent this year. In 2007, there were an estimated 571 grizzlies. In 2008, the number increased to an estimated 596 grizzlies.

— The Associated Press



WaMu

WaMu Free Checking

14,000 more reasons why we've got the best free checking.

There have always been a lot of reasons to love our free checking. And now that we're part of Chase, here are a few more. Your WaMu account gives you access to free ATM cash withdrawals from over 14,000 WaMu and Chase branded ATMs nationwide. And as a WaMu Free Checking customer you get other benefits too, like free checks and free online bill pay. To learn more, stop by your local WaMu, call 1-866-700-0054 or visit wamu.com.

Member
FDIC

WaMu. We're now part of Chase.

GOP in big trouble among young voters

WASHINGTON — Eighteen- to 29-year-old voters received a lot of attention from the media and campaign professionals leading up to the Nov. 4 election.

Would massive registration and get-out-the-vote efforts boost this group's electoral participation to unprecedented levels? Would they provide the margin of victory for Barack Obama? And, would a surge among younger voters lock in a new generation of Democratic partisans? Here's what we know.

First, younger voters accounted for about the same share of the electorate as they did four years ago. In 2004, 18- to 29-year-olds represented 17 percent of all ballots cast. Four years later, this group made up 18 percent of the electorate. Accounting for population growth, younger Americans did boost their numbers fractionally com-



GARY ANDRES

pared to '04, but nowhere near the massive swell many pundits predicted.

Second, although younger-voter turnout failed to produce sharp gains, they did tilt significantly more Democratic compared to the last presidential election.

That's how John McCain, in 2004, John Kerry defeated George W. Bush 54-45 percent within this age group. In 2008, Obama won 66 percent to 32 percent among younger voters.

That's how McCain, the Democrats expanded from a 9-point margin in '04 to a 34-point edge this year. This represents the most lopsided defeat among voters under

30 since 1964 when Barry Goldwater lost by a 44-point margin, according to the American National Election Studies.

Third, exit polls suggest this wide margin among voters aged 18-29 alone almost provided Obama the edge he needed to win the White House. While the president-elect won overwhelmingly among voters under 30, he beat McCain by only 2 points (50-48 percent) among voters 30 and over. In other words, 2008 might have been a nail-biter absent the huge gap among voters under 30.

What do these numbers suggest about the longer-term political prospects for Democrats? Are these younger Americans now locked in as partisans for generations? Here the outlook gets a little cloudier.

Political scientists Karen M. Kaufmann, John Petroick and Daron Shaw's book, "Unconventional Wisdom:

FACTS and Myths About American Voters," contains some valuable insights about what these trends among younger voters might mean for the future.

Republicans might take some consolation in a few findings of Kaufmann and her colleagues. For example, traditionally younger voters are among those least tied to their political party. Partisan attachments usually increase over time, but younger voters are still malleable. So, while they broke heavily for the Democrats in 2008, they could still swing back down the road.

The authors analyze several cohorts of younger voters through their life cycles, grouped by when they began voting: before 1946 (pre-World War II voters), 1946-62 (post-World War II voters), 1963-1979 (Vietnam-era voters), 1980-1991 (Reagan-era voters), 1992-99 (Clinton-era voters) and 1997-2004

(today's young voters).

Not all of the groups behaved the same, either in their initial partisan orientation or how their voting behavior changed over time. The pre-World War II voters (those most heavily influenced by the New Deal) tilted heavily Democratic and stayed that way as they aged. The next two groups — post-World War II and Vietnam-era voters — also started out voting Democratic, but tilted more toward the Republican Party as they aged. Reagan-era voters started with only a slight Democratic edge, but then also tended to vote more Republican as they grew older. Finally, the Clinton-era Democrats and today's young voters swung back to the Democrats again and their future patterns still unknown.

Kaufmann and her colleagues argue that young voters tend to reflect the dominant political climate

when they come of age, but where they start doesn't always predict where they end up.

Engaging young voters is the age-old challenge, according to Kaufmann and her colleagues. They "do not" much like parties or care about elections. So while they have recently been voting more Democratic than their older brethren, young voters are at best reluctant participants in U.S. elections.

Republicans need to find a way to get a normally inattentive group to take a second look at the party. But as Vince Lombardi liked to say, "It's not what you say, but what people hear." This year's young voters were hearing a lot more of what the Democrats had to say.

Gary Andres is vice chairman of Duroko Enterprises. He writes this column for Hearst Newspapers.

LETTERS TO THE EDITOR

Waste is all Idaho gets out of nuclear power plant

According to the Times-News Nov. 24 article by Nate Popolino, Don Gillispie, chief executive officer of Alternate Energy Holdings Inc., is in China hoping to find funding for his nuclear power plant he wants to build in Elmore County. He will tour other countries in Asia looking for investors for "possible joint ventures."

China wants to build its own nuclear power plants but does not have the deposits of molybdenum required to harden steel to reduce metal fatigue, one of many factors that make nuclear power production dangerous. Colorado has molybdenum deposits. Don Gillispie has plans to build nuclear power plants in Colorado, too. The small town of Crested Butte, Colo., is currently gearing up again to fight Climax Mining, which has plans to begin mining molybdenum there. That would cause Red Lady Mountain, just outside town, to subsidize 3,000 feet. The mess of pollution they plan to leave behind would be enormous and long term.

What does all this have to do with Idaho? Well, in the words of a friend, "How do you think our fellow citizens feel about Chinese communists owning a piece of

Idaho and/or Colorado and putting us all at risk? The profits (and molybdenum) would go to China, the power would go to California, and Idaho and Colorado would get to keep the waste."

The wind-power potential of Montana, alone, is enough to meet the electricity needs of 19 western states for the present and well into the future. Why should building an "energy cluster in Idaho," proposed by Idaho's energy czar Paul Kjallander, include anything other than renewables, especially wind?

KATHLEEN TANAKA
Shoshone

Stiffer fines will increase Idaho seat belt use

Recent reports show that Idahoans overall seat belt use has dropped to barely 3 out of 4, with southeast Idaho lowest at 62 percent. Interestingly, the seat belt usage rate in Washington is more than 96 percent, while in Oregon, it's at 95 percent.

The primary reason for this difference is not that Oregon and Washington travelers are more enlightened but that they will receive stiffer fines than Idahoans will. Caught beltless in Seattle renders a \$124 fine, while Oregon's

penalty is \$90; however, Idahoans (above 18) only get lightly wrist-slapped for a measly 10 bucks — or the equivalent of a small can of gas.

"Of all the safety features added to passenger vehicles in the past 50 years, safety belts account for more than half the lives saved in passenger crashes. If we cannot improve this basic safety routine on our own, perhaps some of us really do need Big Brother's powerful influence to make us tighten our belts properly."

In this land already lanced by legendary Larry Craig laugh-abouts, more Idahoans should buckle up and stay buckled up before we become the butt of even crueler thinning the herd, Darwin award-level jokes.

JIM BANHOLZER
Ketchum

Weighing the cost of war versus immigration

A recent critique appearing on the Web is titled, "What costs more per year than the Iraq war?" The "what" referred to in this title is "illegal immigration." The 14 statistics that the author labels as "facts" were obtained from several non-governmental organizations. The NGOs, in turn, presumably obtained them from government because

government is the only entity that has the resources, or authority, to collect the data. Even the major news organizations get most of their data from government. Government-provided statistics on illegal immigration (often "guesstimates") are tied to many caveats, hedges and disclaimers because identifying and counting "illegals" is very complex — and not very reliable.

Ignoring economic profit that always accrues from immigration, the author chose the NGO statistics that reinforce the author's preconception, i.e., illegal immigration is costlier than the Iraq War. An objective investigator would have obtained the data directly from government rather than risk corruption of the data by filtering it through the NGOs. The NGOs are sure to have their own political biases.

In spite of the comparison

to illegal immigration included in the title, the author doesn't risk offering a cost figure for the Iraq War. The reader, therefore, is unable to determine which is costlier. Perhaps the author assumes the reader, somehow more informed than the Bush Administration, knows the cost of the war. The administration only admits that the cumulative cost approaches a trillion dollars. (Lost billions are unaccounted for.)

Giving the author the benefit of the doubt, perhaps illegal immigration in fact costs more than the war. But he or she presents the 14 "facts" as if they are indeed concrete statistics, authoritative and beyond questioning. An unquestioning, uncritical mind will be deceived by this subterfuge.

Money for war kills folks; money for immigration helps folks.

JACK HARTLEY
Twin Falls

Retirement Sale
15% Off
All Items

Mon-Sat 10am - 6pm



509 E. Oak
Pocatello
1-208-232-3042

What The U.S. Treasury's Trust In Banner Bank Means To You.

A Message From The President & CEO

If there's one thing you can conclude from all the ups, downs and economic storms we all have weathered in the last few months, it's this:

Your money is safe at Banner Bank.

Many of you may have heard that Banner Bank has been selected to receive funding from the Department of the Treasury. What this actually means is that regulators and government officials have recognized how we've maintained a steady, well-capitalized course and expect us to remain on that course for the long term.

In essence, the stated purpose of the Treasury program is to stimulate lending by the stronger banks, thereby providing funding to businesses and consumers to accelerate the climb out of this recession. We pledge to do our part to use these funds to provide sound loans in the communities we serve.

Another way we protect your money is with FDIC insurance. Through Banner Bank and our sister bank, Islanders Bank, we are able to substantially increase your FDIC coverage. For example a couple could be insured up to \$1,600,000 through proper account structuring. And business-wise, Banner participates in the FDIC program that guarantees all deposits in non-interest bearing accounts, and offers collateralized repurchase agreements for your peace of mind.

So if you haven't considered Banner Bank or would like to expand your current relationship with us, we invite you to visit bannerbank.com or drop by any one of our 86 branches or loan offices. We have the deposit and lending products in place to put your mind at ease.

D. Michael Jones
President & CEO



Better ideas. Better banking.

1-800-272-9933

Serving the Northwest with over 80 locations.

www.bannerbank.com



FDIC insurance of non-interest bearing deposits guaranteed through December 31, 2008. Member FDIC

"After running just two ads for our Thanksgiving Buffet, we were completely booked!"



"It was an overwhelming response. Our ads in the Times-News really reach our customers effectively. Advertising in the Times-News gets results for Jakers."

Jake Jones
Owner

JAKERS
BAR AND GRILL

Thanksgiving Buffet

12:00 Noon - 3:00 pm

Adults \$14.99

\$12.99 Seniors \$9.99 Children

Roast turkey, roast sirloin, barbeque ribs, and all the trimmings plus our famous salad bar.

Limited menu also available.

Reservations Accepted — Call 733-8400

Walk-ins Welcome

1598 Blue Lakes Blvd. N.

www.jakers.com

TIMES-NEWS
mogievalley.com

Get results for your business by calling 733-0931, EXT. 4

Auditors fault Treasury's oversight of bailout funds

By Jim Kuhnman
Associated Press writer

WASHINGTON — The government must tighten its monitoring of the \$700 billion financial bailout to ensure that banking institutions limit their top executives' pay and comply with other restrictions, federal auditors said Tuesday in the first comprehensive review of the rescue package.

The Treasury Department has no mechanism in place to track how institutions are using \$150 billion in taxpayer money that the government injected into the banking system as of last month, the Government Accountability Office concluded in its report to Congress.

The auditors acknowledged that the program, cre-

ated Oct. 3 to help stabilize a rapidly faltering banking system, was less than 60 days old and has been adjusting to an evolving mission.

But the 72-page report was bound to feed congressional concern that banks and other institutions are not being properly monitored and are not using the money to increase lending.

Meanwhile, the Federal Reserve said it was extending the life of lending programs aimed at smothering through credit clogs and restoring stability to financial markets. The Fed said the programs, originally slated to last through Jan. 30, would be extended through April 30 "in light of continuing strains in financial markets."

On Wall Street, the Dow Jones Industrials rose 270

points, making at least a dent in Monday's huge drop of nearly 680.

As for the bailout plan, auditors specifically cited weaknesses in determining whether institutions that received bailout money are complying with limitations on executive compensation and dividend payments. For instance, some top executives at institutions that receive rescue funds must repay any incentives or bonus pay that was based on inaccurate financial statements.

"Treasury has not yet determined how it will monitor compliance with this or other requirements such as limitations on dividend payments and stock repurchases," the report states.

Auditors recommended that Treasury work with gov-

ernment bank regulators to determine whether the activities of financial institutions that receive the money are meeting their purpose.

In a response to the GAO, Neel Kashkari, who heads the department's Office of Financial Stability, said the agency was developing its own compliance program and indicated that it disagreed with the need to work with regulators.

"The GAO's discouraging report makes clear that the Treasury Department's implementation of the (rescue) plan is insufficiently transparent and is not accountable to American taxpayers," said House Speaker Nancy Pelosi, D-Calif.

So far, the government has pledged to pour \$250 billion into banks in return for par-

tial ownership. It also has pledged to provide \$40 billion to troubled insurer American International Group. In addition, \$20 billion of the money was invested in Citigroup and another \$20 billion went to the Federal Reserve to help ease credit stresses.

Initially, Treasury Secretary Henry Paulson said the money would be used to buy distressed mortgage-related securities from banks. His switch in strategy drew criticism from lawmakers as a confusing mix of messages to the public and investors.

AROUND THE NATION

PENNSYLVANIA

Obama vows to listen to governors, act swiftly on helping states

PHILADELPHIA — President-elect Barack Obama promised swift action Tuesday on an economic plan "to solve this crisis and to ease the burden on states," and he cast governors as his partners in crafting a recession-rebound strategy.

"This administration does not intend to delay in getting you the help that we need," Obama said as he met with the chief executives of most states and sought to rally bipartisan support for an economic stimulus.

The president-elect has set a goal of saving or creating 2.5 million jobs a year to boost the economy, which experts say has been in recession for the past year. His aides and congressional leaders have been discussing the outlines of a measure that could exceed \$80 billion over two years.

Congress wants to have ready for his signature shortly after his Jan. 20 inauguration. Incoming White House chief of staff Rahm Emanuel, told reporters that in a private meeting of the meeting, Obama and Republican and Democratic governors agreed that the measure must focus heavily on money for infrastructure as well as bureaucratic reforms to make it easier to complete programs without having to cut through piles of red tape.

WASHINGTON

Report: Doctors-in-training should work no more than 16 straight hours

WASHINGTON — Doctors-in-training are still too exhausted, says a new report that calls on hospitals to let them have a nap.

Regulations that capped the working hours of beleaguered young doctors came just five years ago, limiting them to about 80 hours a week.

Tuesday, the prestigious Institute of Medicine recommended easing the workload a bit more. Anyone working the maximum 30-hour shift should get an uninterrupted five-hour break for sleep after 16 hours.

At issue is how to balance patient safety with the education of roughly 100,000 medical residents, doctors fresh out of medical school who spend the next three to five years in on-the-job training for their specialty. The long hours are in some ways a badge of the profession; doctors can simply clock out if a patient is in danger.

But sleep deprivation fogs the brain, a problem that can lead to serious medical mistakes. So in 2003, the Accreditation Council for Graduate Medical Education issued the first caps. Before then, residents in some specialties could average 110 hours a week.

The government asked the IOM to study the current

caps. Violations of current limits are common and residents seldom complain, the committee found. While quality of life has improved, there's still a lot of burnout.

Divorce rate up in Army and Marine Corps

WASHINGTON — The divorce rate among soldiers and Marines increased last year as military marriages suffered continuing stress from America's two ongoing wars.

There were an estimated 10,200 failed marriages in the active duty Army and 3,077 among Marines, according to figures obtained by the Associated Press for the budget year ended Sept. 30.

That's a divorce rate of 3.5 percent among more than 200,000 married troops in the Army, up from 3.3 percent in the previous fiscal year, according to Defense Department figures.

"With increasing demands placed on Army families and

soldiers — including frequent deployments and relocations — intimate relationships are tested," said Army spokesman Paul Boyce.

The new data shows 3.7 percent of more than 84,000 married Marines divorced in fiscal year 2008, up from 3.3 percent in 2007. The Marine Corps said the increase statistically small and said officials would need to examine them further.

ILLINOIS

Hudson in-law charged with killing 3 relatives

CHICAGO — Jennifer Hudson's brother-in-law was charged with murder Tuesday in the shooting deaths of three of the actress' family members, including the 7-year-old son of his estranged wife.

William Balfour had been in custody since Oct. 24, when the bodies of Hudson's mother, Darnell Hudson Donerson, and brother, Jason

Hudson, were discovered in their South Side home. The body of Julian King, Balfour's stepson, and Hudson's nephew, was found in a sport utility vehicle three days later.

Until Balfour's arrest in the murder case Monday, police had publicly identified him only as a "person of interest" in the investigation.

— The Associated Press

JAKERS

BAR AND GRILL

Jaker's Gift Cards



So Here's the Deal...

For Every \$100 in Gift Cards Purchased, Receive a \$25 Gift Card FREE!

To get this deal call, go online or just drop by.

733-8400
www.jakers.com
1598 Blue Lakes Blvd. N., Twin Falls

Hertz

of Twin Falls Says

You Can Save \$1000's On Hundreds Of Late Model Vehicles With Remaining Factory Warranty

THE MAGIC VALLEY'S ONLY!

72 HOUR

REPAIR GUARANTEE

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

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

'01 DODGE SIT 2500 4X4 Per W-LM + TR/Cruise + CD + Wheels 44323	\$12,995	'06 CHRYSLER 300 TOURING Per Seat + Per W-LM + TR/Cruise + CD + Leather + Wheels 47364	\$18,995
'99 FORD F-250 XLT DIESEL 4X4 Per W-LM + TR/Cruise + CD + Skid + Tow Pkg 44100	\$11,995	'06 CHEVY EXPRESS Air + AM/FM + Wheels 44134	\$16,995
'98 HONDA PASSPORT Per W-LM + TR/Cruise + CD + Wheels 44156	\$5,995	'07 DODGE CALIBER Per W-LM + TR/Cruise + CD 47261	\$12,995
'09 TOYOTA CAMRY LE Per Seat + Per W-LM + TR/Cruise + CD 45264	\$18,995	'03 GMC YUKON DENALI XL Per Seat + Per W-LM + TR/Cruise + CD Change/Cassette + 17 DVD + Leather + Sunroof + Running Boards + Wheel 44162	\$19,995
'02 DODGE INTREPID Per W-LM + TR/Cruise + CD 45261	\$6,995	'05 DODGE GRAND CARAVAN Per Seat + Per W-LM + TR/Cruise + CD + Quads + Floor Air 44155	\$8,995
'06 DODGE DAKOTA ST Air + CD + 20" Wheels + 2ND 44132	\$14,995	'08 FORD FOCUS SES Per W-LM + TR/Cruise + CD + Leather + Wheels + Text + Sunroof 45564	\$14,995

636 POLELINE ROAD TWIN FALLS

208.733.4000

OPEN MONDAY thru SATURDAY TIL 7 PM

*This store is now sold. Prices are not subject to, and CANNOT be lower than, MSRP on EX-17100 GMC. Price includes Tax, Title, License, and Dealer Fee. Excludes tax, license, and dealer fee.

Snake River Queen's

Dry Dock Restaurant Now Open

Open Thursday, Friday & Saturday
5pm - 9pm

187 W Hwy 30 • Burley
678-BOAT (2628)

25TH ANNIVERSARY SALE!!

Buy 1 get 1 at 1/2 Price!*

*Equal or Lesser Value.

- Comprehensive Eye Exams
- Lasik Surgery Consultation
- Contact Lenses
- Custom Handmade Eyewear

30 Day Guarantee You'll Love Your New Glasses or We'll Replace Them!

*With Certificates

FINE EYEWEAR IN ONE HOUR

Monday - Friday, 9am - 6pm
After hours appointments available

Mountain West OPTICAL

731 North College Road • Twin Falls
208-734-EYES (3937) • Fax: 208-734-7585

Tired of not finding anything?

magicvalley.com

Way beyond a to z!

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

BUSINESS

TIMES-NEWS • BUSINESS EDITOR JOSHUA PALMER: (208) 735-9231 JPALMER@MAGICVALLEY.COM

INSIDE: Looking for deals, shoppers flock to the Web, B3



B

WEDNESDAY
DECEMBER 3, 2008

INSIDE: Stocks and commodities, B2 | Weather, B4

Jerome Co. moves closer to creating URA

Agency to focus on developing Crossroads Point and tech park

By Joshua Palmer
Times-News writer

Jerome County commissioners, economic development officials and area business have been discussing the formation of a county urban renewal agency for more than two years.

Now it appears that discussion will come to fruition later this month.

County commissioners said Tuesday that they will move forward with a proposal to establish a Jerome County Urban Renewal Agency. If approved, the agency will focus on developing Crossroads Point, near the intersection of Interstate 84 and U.S. Highway 83.

"The board is in unanimous support of forming the agency because we have some property that the city (urban renewal agency) can't get to," said Jerome County Commissioner Charlie Howell.

Under Idaho Code,

Please see URA, Page B3

Members of the proposed Jerome County URA Board

- Jerome County Commissioner Joe Davidson.
- Andy Lott
- Kern Douglas
- Mike Meapes
- Roger Morley

SCRAPING BOTTOM

Manufacturing index drops to 26-year low



Blue line indicates Purchasing Managers' Index. A reading above 50 indicates growth in the manufacturing industry.

50 in Nov. 2007

Economists say tough times will continue for awhile

By Christopher S. Rugaber
Associated Press writer

WASHINGTON — A gauge of U.S. manufacturing activity that fell to a 26-year low Monday followed similarly weak readings in Europe and China, fueling fears of a deepening global downturn.

The Institute for Supply Management's index of manufacturing activity for November fell to 36.2 from October's 38.9. The reading was worse than Wall Street economists' expectations of 38.4, according to a survey by Thomson Reuters. A figure below 50 indicates the sector is contracting.

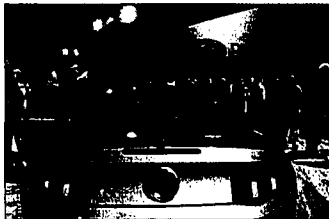
The November reading is the lowest since May 1982, the Tempe, Ariz.-based ISM said. The report is based on a survey of corporate purchasing managers.

The report came the same day that the National Bureau of Economic Research, a private group, said the U.S. economy has been in a recession since December 2007.

By one benchmark, a recession occurs when the economy's output declines for two straight quarters. But the bureau's dating committee uses a recessions measure that include employment, personal income and industrial output.

The stock market reacted badly to the gloomy economic reports and the official filing of a recession. The Dow Jones industrial average sank nearly 680 points, or 7.7 percent.

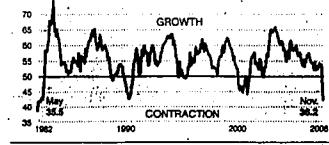
Economists said the manufacturing survey showed that



Ford Motor Co. debuts its 2010 Mustang at the Los Angeles Auto Show in Santa Monica, Calif. The Dearborn automaker and U.S. rivals General Motors Corp. and Chrysler LLC are struggling with plunging sales and a severe financial crisis. Ford sold 83,557 Mustangs in the U.S. in the first 10 months of the year, down 30 percent from 118,959 in the same period of 2007.

Manufacturing drops to 26-year low

The Purchasing Managers' Index fell in November to its lowest level since May 1982.



SOURCE: Institute for Supply Management

Exports, a key source of strength for manufacturers over the past couple of years, are no longer a bright spot as major economies in Europe and Asia also slow.

The ISM's index of new export orders remained at 41, the same as in October and the lowest reading since 1988.

That's down from 57 as recently as August.

Rapid export growth was a crucial support to the economy for most of this year," said Nigel Gault, chief U.S. economist for IHS Global Insight. "That key prop is now being knocked away as a global recession takes hold."

Separate manufacturing surveys on Monday from the United Kingdom, the European Union, China and other countries also were weak, economists said.

Feroli said in an interview that a global manufacturing index compiled by JPMorgan Chase, fell to 36.4 for November, its lowest point since 1998. The global index consists of aggregated data from about 30 countries, he said.

Jay Bryson, global economist for Wachovia Corp., said increases in net U.S. exports added about 1.4 percentage points to the economy's growth rate in 2008. But that figure is expected to slip next year to one-half a percentage point, he said.

Exports account for up to

Please see LOW, Page B2

Building permits continue decline

Year-to-date permits down 20 percent compared to last year

By Joshua Palmer
Times-News writer

The number of building permits issued in south-central Idaho during November was slightly less than the same month last year, but year-to-date numbers are down more than 20 percent compared to 2007.

The City of Twin Falls Building Department issued 13 permits in November, or 191 permits since the beginning of the year. The city issued 240 permits from January through November in 2007. The City of Jerome Building Department issued one permit in November for a single-family home.

Residential building permits are a measure of new home construction in coming months.

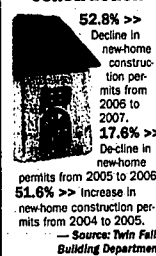
Since early 2007, when the national housing market meltdown began, the number of building permits issued in south-central Idaho has steadily declined.

New home sales in the region continue to be stronger than most housing markets across the United States. Many metropolitan areas in states like Nevada and California have seen new-home construction decline more than 60 percent compared to last year, according to the U.S. Department of Commerce.

Builders in south-central Idaho say they are not building speculation homes — residences that are constructed before a buyer has secured the purchase. Speculation homes accounted for more than half of all homes built before December 2006.

Joshua Palmer may be reached at 208-735-3231.

Twin Falls home construction



Source: Twin Falls Building Department

Fast food times three on its way to Twin Falls

Carl's Jr. coming to Twin Falls: CKR announced three franchise agreements that will result in the opening of 51 new Carl's Jr. restaurants in Nevada and Idaho over the next decade — including three in Twin Falls.

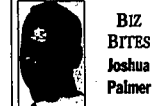
Franchise expansion in Idaho will include 12 new Carl's Jr. restaurants over the next six years — six units in the Pocatello and Idaho Falls areas, three in Twin Falls and three additional units in Boise.

Franchisees John Nelson and Clayton Jones currently operate nine Carl's Jr. restaurants under their Green Star Foods and CI Star corporations.

Idaho continues high-ranking for business friendliness: The Pacific Research Institute, in association with Forbes magazine, ranks Idaho second in its 2008 U.S. Economic Freedom Index.

The recent study measures factors related to an individual's ability to pursue their interests through a voluntary exchange of private property under the rule of law. The measure assesses a state's based on how friendly or unfriendly its government policies are toward free enterprise and consumer choice, the Idaho Department of Commerce said in a release.

States that cut their marginal tax rates, enact right-to-work legislation, and limit frivolous jury awards see an influx of capital, people, and businesses, the study says. "This expands the tax base, leading to larger and less



BIZ BITES
Joshua Palmer

Please see BITES, Page B2

BUSINESS BRIEFS

IDAHO

Idaho taxpayers could face extra fees

BOISE — The Idaho State Tax Commission has announced that taxpayers who pay their taxes with a credit card, debit card or by electronic check will be charged a credit fee.

The tax commission has been absorbing bank fees on the transactions but says it can no longer afford to do that.

That means taxpayers will pay a 3 percent fee on any payment made with a credit or debit card, and \$5 for each electronic check payment.

Tax commission officials say the change will save the state \$2 million annually.

Abandoned properties a problem in SW Idaho

NAMPA — Some residents in southwest Idaho cities are having to deal with unsightly weeds, trash and fire hazards due to a sharp rise in foreclosures and abandoned homes.

The number of properties in Caldwell that the city has had to clean up or put liens on due to code violations has risen so far this year, officials said. In some cases, work on entire subdivisions has stalled.

That has led to nearby residents complaining about tumbleweeds blowing into their yards.

N. Idaho company announces spinoff plan

LEWISTON — Poulach Corp. has announced it will create a spinoff company called Clearwater Paper in northern Idaho on Dec. 17 in a move that separates its manufacturing interests from its timber holdings.

The company made the announcement Monday following a favorable ruling by the Internal Revenue Service allowing the spinoff to take place without the potential of tens of millions of dollars in taxes.

The new company will be responsible for pulp, paperboard and tissue products.

Timber holdings and lumber operations will remain with Poulach, The Spokane, Wash.-based forest products company is Idaho's largest private landowner.

NATION

Sears suffers 3Q loss on weak U.S. sales

CHICAGO — Hefty charges and poor results at its U.S. stores led Sears Holdings Corp. to post a bigger-than-expected loss for the third quarter on Tuesday.

The suburban Chicago-based company also boosted its stock buyback plan by \$500 million to \$572 million. Sears lost \$146 million, or \$1.18 per share, during the third quarter, according to analysts.

That compares with a profit of \$4 million, or 3 cents per share, in the same period last year. Excluding a hefty charge related to 14 store closings and gains on Sears Canada hedges, Sears posted a loss of 90 cents per share in the latest period.

— wire reports

STOCKS OF LOCAL INTEREST

Con Agra	14.11	▲ .01	Dell Inc.	10.52	▲ .47	Idacorp	29.08	▲ 1.12
Lithia Mo.	2.65	▲ .38	Micron	2.09	▼ .15	Supervalu	11.06	▲ .15

Today in business

COMMODITIES

Live cattle	84.35	▼ 1.10	Jan. oil	47.24	▼ 2.04
Dec. gold	776.4	▲ 1.8	Dec. silver	9.15	▲ 1.15

For more see page B2

WASHINGTON — Labor Department releases revised productivity for the third quarter.

WASHINGTON — Institute for Supply Management non-manufacturing index for November.

WASHINGTON — Federal Reserve releases Beige Book.

MARKET SUMMARY

Table with columns for NYSE, AMEX, NASDAQ, Most Active, Gainers, Losers, and Diary. Includes stock symbols, prices, and volume.

Table with columns for INDEXES and STOCKS OF LOCAL INTEREST. Lists various stock indices and local company stock prices.

HOW TO READ THE MARKET REPORT. Explains the layout of the market report, including stock symbols, prices, and volume.

COMMODITIES REPORT

Table with columns for CLOSING FUTURES and METALS. Lists prices for various commodities like oil, wheat, and metals.

For a complete listing of stocks and mutual funds, go to Magically.com/business. All stocks are reported in real-time, as well as the latest news on issues affecting the market.

LOCAL BUSINESS DATA

Unclaimed property. Lists various unclaimed property items and their owners, including names and addresses.

Local Business Data. Lists various local businesses, including names, addresses, and phone numbers.

BEANS

Table with columns for Beans. Lists prices for various types of beans.

GRAINS

Table with columns for Grains. Lists prices for various types of grains.

Bites. Advertisement for Bites restaurant, featuring menu items and contact information.

Learning QuickBooks Step-by-Step. Advertisement for QuickBooks training, including contact information and pricing.

A DAY ON WALL STREET. Advertisement for Dow Jones Industrial Average, including a line graph and price information.

Low. Advertisement for Low's clothing store, featuring a sale on men's shirts and contact information.

Small Decision, Big Difference. Advertisement for Idaho Power's A/C Cool Credit program, including benefits and contact information.

NEW YORK (AP) — In a session that showed more indecision than conviction, the stock market ended Tuesday on the previous day's massive decline. The Dow Jones industrial rose 270 points after fluctuating sharply, but stocks rebounded before the close.

Continued from page B1 one-third of U.S. manufacturers' sales, Bryson noted. The strengthening of the U.S. dollar since September has also made U.S. goods more expensive overseas.

Two half-day sessions to close from: Wednesday, January 7th and Thursday January 15th 8:00 - 12:00, Registration 7:45 AM 864 Filer Avenue, Twin Falls. Register Today! 737-0087

TWIN FALLS FORECAST

Today: Seasonal temperatures and partly cloudy skies. Highs around 45.
 Tonight: Partly cloudy. Lows near 30.
 Tomorrow: Partly cloudy. Highs again near 45.

TWIN FALLS FIVE-DAY FORECAST

Today	Tonight	Thursday	Friday	Saturday	Sunday
Partly cloudy with near-normal temperatures High 46	Partly cloudy Low 29	Mixed clouds and sunshine 44 / 27	Seasonably cool and partly cloudy 47 / 23	Partly cloudy and mild 52 / 33	Slight chance of a snow 46 / 33

Yesterday's Weather

City	Hi	Lo	Pres.
Boise	41	28	1012.0
Chandler	48	35	1012.0
Idaho Falls	41	28	1012.0
Meridian	47	34	1012.0
Mountain Home	47	34	1012.0
Payette	47	34	1012.0
Shoshone	47	34	1012.0
Twin Falls	45	32	1012.0
Walters	45	32	1012.0
Yellowstone	45	32	1012.0

BURLEY/RUPERT FORECAST

Today: Seasonal temperatures and partly cloudy skies. Highs around 45.
 Tonight: Partly cloudy. Lows 25 to 30.
 Tomorrow: Mixed clouds and sunshine. Highs 40 to 45.

IDAHO'S FORECAST

SUN VALLEY, SURROUNDING MTS.

Today will be partly cloudy. A small band of light snow may pass over the area tonight with a dusting of snow. Partly cloudy Thursday and Friday.

Today Highs 28 to 48 Tonight's Lows 13 to 19
BOISE - Partly cloudy and seasonably cool today. There may be a brief snow shower tonight. Partly cloudy, dry and settled Thursday and Friday.

NORTHERN UTAH

Today High/Low 48 to 26 to 21
 Partly cloudy today. A chance of snow showers late tonight. Snow showers are possible Thursday. Partly cloudy Friday.

ALMANAC - TWIN FALLS

Temperature	Precipitation	Humidity	Barometric Pressure	Sunrise and Sunset
Yesterday's High: 31 Yesterday's Low: 23 Normal High/Low: 42 / 23 Record High: 64 in 1989 Record Low: 3 in 1987	Yesterday: 0.04" Month to Date: 0.04" Normal Month to Date: 0.04" Year to Date: 2.24" Normal Year to Date: 2.21"	Yesterday's Relative: 67% Yesterday's Minimum: 37% Today's Maximum: 64% Today's Minimum: 47% A winter year's run from Oct. 1 to Sept. 30	6 pm Barometer: 30.25 Yesterday: 30.25 Today: 30.25	Sunrise: 7:28 AM Sunset: 5:00 PM Sunrise: 7:30 AM Sunset: 5:00 PM Sunrise: 7:32 AM Sunset: 5:00 PM

MOON PHASES

Date	Full Moon	New Moon
Dec 8	Dec 13	Dec 18
Dec 13	Dec 18	Dec 23
Dec 18	Dec 23	Dec 28
Dec 23	Dec 28	Jan 2

U.V. INDEX

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

WORLD FORECAST

City	Today	Tomorrow
Atlanta	41-50	41-50
Boston	35-45	35-45
Chicago	35-45	35-45
Denver	35-45	35-45
Houston	35-45	35-45
Los Angeles	35-45	35-45
London	35-45	35-45
Madrid	35-45	35-45
Miami	35-45	35-45
Manila	35-45	35-45
Moscow	35-45	35-45
New York	35-45	35-45
Paris	35-45	35-45
San Francisco	35-45	35-45
Seattle	35-45	35-45
Tokyo	35-45	35-45

REGIONAL FORECAST

City	Today	Tomorrow
Boise	42-52	42-52
Idaho Falls	42-52	42-52
Meridian	42-52	42-52
Mountain Home	42-52	42-52
Payette	42-52	42-52
Shoshone	42-52	42-52
Twin Falls	42-52	42-52
Walters	42-52	42-52
Yellowstone	42-52	42-52

NATIONAL FORECAST

City	Today	Tomorrow
Atlanta	42-52	42-52
Boston	42-52	42-52
Chicago	42-52	42-52
Denver	42-52	42-52
Houston	42-52	42-52
Los Angeles	42-52	42-52
London	42-52	42-52
Madrid	42-52	42-52
Miami	42-52	42-52
Manila	42-52	42-52
Moscow	42-52	42-52
New York	42-52	42-52
Paris	42-52	42-52
San Francisco	42-52	42-52
Seattle	42-52	42-52
Tokyo	42-52	42-52

WORLD FORECAST

Fronts: Cold, Warm, Stationary, Occluded

REGGIE MIDDLEKAUFF'S QUOTE OF THE DAY

"I would like to thank the people of Magic Valley for their support and love for the community."

CANADIAN FORECAST

City	Today	Tomorrow
Calgary	42-52	42-52
Edmonton	42-52	42-52
Halifax	42-52	42-52
London	42-52	42-52
Ottawa	42-52	42-52
Quebec	42-52	42-52
Regina	42-52	42-52
Saskatoon	42-52	42-52
Vancouver	42-52	42-52
Winnipeg	42-52	42-52

American cruise ship outruns Somali pirates' guns

By Elizabeth A. Kennedy, Associated Press writer

NAIROBI, Kenya — The luxury American cruise ship steaming across the Gulf of Aden with hundreds of well-heeled tourists just might have been too much for

Somali pirates to resist. But the six bandits, riding in two skiffs and firing rifle shots at the gleaming ship, were outmaneuvered in minutes when the captain of M/S Nautica gunned the engine and sped away, a spokesman for the company said Tuesday.

Still, the implications had the pirates hijacked the ship added a new dimension to the piracy scourge, as NATO foreign ministers groped for solutions at a meeting in Brussels and the United Nations extended an international piracy-

fighting mandate for another year.

The potential for massive ransom payments from the families of hundreds of rich tourists may encourage similar attempts, especially following the successful capture of a Ukrainian

cargo ship with tanks and a Saudi oil tanker carrying \$100 million in crude.

And the brazen attack also raises questions: What was a cruise ship doing in the pirate-infested waters of the Gulf of Aden? How many such targets are sailing these seas, and how can they be protected?

Even the pirates' motives were in question: They could simply have been testing the defenses of the massive ship, rather than making a real effort to hijack it.

The Perfect Gift this Holiday Season!

NUMBER 1 WORLDWIDE

MS 170 CHAIN SAW

SAVE \$10.00

WAS \$189.95 NOW ONLY \$179.95

Designed for occasional wood-cutting tasks around the home.

BG 55 HANDHELD BLOWER

Great for quickly cleaning driveways, sidewalks and hard-to-reach places.

NEW! SH 68 C-E SHREDDER VAC/HANDHELD BLOWER

Fuel-efficient shredder vac for vacuuming and shredding yard debris around the home.

\$219.95

BR 550 BACKPACK BLOWER

Excellent blowing power with 3-position adjustable blower tube for directional air control.

\$399.95

MS 210 CHAIN SAW

Economical homeowner saw for firewood cutting.

\$269.95

MS 290 STIHL FARM BOSS

Our #1 selling chain saw model.

\$389.95

WOODCUTTER'S KIT

Just **\$249.95**

Includes Carrying Case, STIHL Dec. Chain Saw Safety DVD and Manual, and 8" bar of Ultra D.

STIHL - 8,000 SERVING LOCATIONS NATIONWIDE

Count on us for: Free Set-Up • Reliable Advice • In-Store Parts • Trained Service Technicians

Twin Falls

Barry Equipment & Rental
 465 Addison Ave. West
 208-734-4147
 barryrental.net

Twin Falls

J & J Enterprises
 1704 Addison Ave East
 208-733-2001
 jjenterprises.us

stihlusa.com All prices are S&W SHP at participating dealers while supplies last. ©2008 STIHL. S/NWB-12321-831-11

Are you ready for a STIHL?



INSIDE: Comics, C6 | Nation, C7 | Obituaries, C8

EAT CHEAP

The unknown

The diner on a small budget is in danger of falling into a lunch rut. So "Eat Cheap" is here to help.

Three reporters ventured into restaurants we'd never visited before, to seek out new lunch alternatives within a \$7 budget, not including tax or tip. In several of the eateries, we found ways to expand our palates. In some, we encountered different menus than the buildings' exteriors suggest.

And as usual, we asked local health counselor Jill Skeem to evaluate the nutrition of our meal choices. You'll find her column on page C2.



ARIEL HANSEN/Times-News



MELISSA DAVLIN/Times-News

Garden salad • \$6.05

Riverboat Restaurant,
171 State St., Hagerman

I had never been to The Riverboat Restaurant, on Hagerman's main drag. Although it looked like a typical small-town diner, I crossed my fingers for something more sophisticated. Maybe a portobello sandwich with caramelized onions and pesto sauce?

No such luck. The business serves up a host of burgers and sandwiches for under \$7. Unfortunately for meat-free me, none of those were Melissa-friendly. I could have had a grilled cheese and fries, but feeling a little cheesed-out, I went with the obvious: a garden salad with a side of ranch.

And I have no complaints about the salad. Crisp, fresh vegetables flooded my plate, including cucumbers, carrots, tomatoes, red onions and olives. Always a picky eater, I carefully ate around the onions and olives. Instead of pouring ranch on, I daintily dipped each bite in the dressing. I wished for croutons, but settled with saline crackers.

The ambience was pleasant but unremarkable, and the service was fast and friendly. The owner showed up halfway through my meal and engaged me in a friendly conversation about her new cookbook and a recent hunting trip.

In all, this is a pleasant, homey diner. Just don't expect more for lunch than burgers.

—Melissa Davlin

Find the last review and Jill Skeem's nutritional evaluation on page C2



VIRGINIA HUTCHINS/Times-News

Smokin' Cowboys BBQ inhabits a hand-me-down building, and the shape of the streetside facade suggests pool tables and a smoky bar. But inside I found a nice surprise: crisp red-and-brown drench, high ceiling, wooden floor, ranch-hand murals and a clean, fresh look about everything.

One wall — this one of wood — displays a few dozen brands. If you've got a brand in the family, you can burn yours there, too, and Smokin' Cowboys will file away information about your ranch. From the lunch menu I chose the Cowboy Sandwich: a choice of pulled pork or slow-smoked

brisket, with rosemary red potatoes. I opted for the brisket, which takes days to prepare, as I learned from the three bottles of housemade barbecue sauce with which each table is supplied. Jalapeno, honey and original Smokin' Cowboys sauces — concocted, the bottles say, to complement without over-

powering the meat. The brisket was served without embellishment on a nondescript bun. The potatoes were nicely herbed but a tad too soft. Who cares? This clearly is a place that's all about meat. And the meat was relish-every-thing, tell-your-friends incredible.

Beautifully tender, with smoky flavor and no fatty chunks. That original barbecue sauce elevated my sandwich to an indulgence, and I appreciated being able to moderate the amount of sauce. Don't miss this lunch. You can always munch celery for supper. —Virginia Hutchins

Glow Roll • \$6.75

Glow Live Food, 380 Washington Ave., No. 105, Ketchum

The assignment to try something I'd never had before made me a little nervous — and not because I'm a culinary coward. I've sampled so many world cuisines I thought I'd have to get pretty specific to find novelty. Tongue, perhaps? Eww.

But then I heard about a new restaurant in Ketchum that offers live food. It's a little odd to think about much of America's standard menu as being "dead," but proponents of the live food movement believe it is better for people's health to eat vegan food that hasn't been cooked above 118 degrees, or so the menu told me.

There's not a lot on that menu that

fits the "Eat Cheap" price criteria (the breakfast items did, but I wasn't in the mood for granola at lunch), so I ordered a roll wrapped in nori, with zucchini, avocado, shredded carrots and a "pate" made of ground macadamia nuts and sunflower seeds, with a side of orange-ginger dipping sauce.

It looked like sushi, sans fish, though without rice to hold it together the bites were a bit messy. Tasty though, more than I'd thought. And a lot more filling than I'd expected.

Vegans, who eat only plant products — and even vegetarians, who often add dairy and eggs — are often derided

as eating like rabbits. I think that's because most restaurants don't know how to prepare food for them, so they end up with unappealing salads while around them folks are digging into steaks.

The crew at Glow, though, is pretty creative, and pretty committed to their cause (the building itself uses sustainable materials, and even the cleaning products are eco-friendly). Other menu items include falafel and almond hummus, a pizza on Bavaria bread, a variety of smoothies, and some desserts that looked delicious, if a bit pricey.

—Ariel Hansen

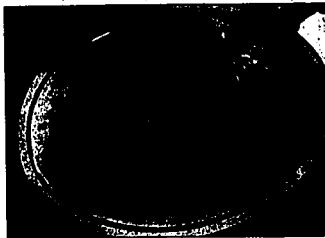
Bean and cheese chimichanga • \$5.50

La Costa, 117 South Street W., Shoshone

Typically, I like being adventurous with my culinary choices. But when it comes to Mexican food, I'm a creature of habit.

I love ooey, gooey cheese enchiladas. That's about all I order at Mexican restaurants. So it took a lot to pry my eyes away from my favorite sauce-covered dish and, for the first time in my life, order a bean chimichanga from La Costa in Shoshone.

Lunch diners packed the small Mexican restaurant, but service was fast. Almost immediately, I found myself facing a basket of chips and tiny buckets of salsa and beans. I usually avoid spicy food, but in the spirit of expanding my palette, I liberally covered the chips in the fiery sauce and punished



MELISSA DAVLIN/Times-News

my tongue until the basket was empty.

Emboldened by my burning mouth, I trusted the waitress's recommendations instead of playing it safe with

my order. Yellow or white cheese? Whatever you recommend, I said! White it is, she jotted down.

My lunch came a short five minutes later. The

chimichanga seemed small, but when coupled with the side of rice and beans, it did the trick. The crisp, flaky, deep-fried tortilla reminded me of an egg roll. I didn't regret the white cheese gamble, either.

My only complaint: the service.

Although I received my food promptly, it took forever to get a check, even after making eye contact with the waitress and pushing the empty plate to the side of the table. It gave me time to take in the Mexican soap opera that was playing on the dining room television.

All in all, though, both La Costa and chimichangas are keepers. I may have to break my enchilada habit.

—Melissa Davlin

Smoked brisket sandwich • \$6.95

Smokin' Cowboys BBQ, 222 S. Lincoln St., Jerome



Photos by JILL SKEEM FOR THE TIMES-NEWS

Blackened chicken wrap • \$5.95

Pasta Roma Cafe & Grill, 611 Blue Lakes Blvd. N., Twin Falls



Pasta Roma lunches begin with warm bread and a caponata sauce of eggplant, sundried tomatoes, basil, olive oil and spices, marinated for a couple of days. It's an appetizer that does what it's meant to. It makes absolutely everything on the menu look attractive. And the under-\$7 diner has plenty of choices within reach: half a dozen lunch specials, plus several salads and several sandwiches, as well as some appetizers that could be tempted to turn into a meal.

My lunch special began with a generous bowl of vegetable-laden minestrone with a sprinkling of beans — one of the day's three housemade soups. (After eating more bread than I'd meant to, I was glad the minestrone wasn't

full of noodles.) The meal finished with a blackened chicken wrap of favorful warm chicken, Romaine leaves, Caesar dressing, tomatoes and aramesan in a spinach tortilla.

Delicious. This is a wrap with tang and surprise. No ranch dressing here. No pale lettuce. No bland chicken.

Don't be fooled by the restaurant's ho-hum building, as I wrote for months. Pasta Roma's food quality far outstrips its setting, even dressed up as the restaurant is with artwork, music and wine bottles.

And the menu invites exploring. Just start me with that caponata, and I'm quite likely to stray out of \$7 territory.

—Virginia Hutchins

Chicken wrap with soup takes 'Eat Cheap' nutrition honors

The theme of this "Eat Cheap" installment is trying something new. That's important because, just like exercise, your body gets bored with the same old foods. So next time you grocery shop, pick up a new grain or vegetable, find a recipe and try it. This is a great way to get kids involved, too. It will open up your world and introduce you to new flavors and experiences.

Let's see what meals the *Times-News* reporters tried, and, more importantly, whether they were healthy.

Smoked brisket sandwich

Virginia Hutchins, I grew up eating brisket, with the best part being leftovers for sandwiches the next day. It is great that the chefs had no fatty chunks, because that cut of meat can have a large layer of fat if not trimmed properly.

The only thing missing in this meal was something like French fries, salad or a vegetable would have complemented this meal nicely. However, nothing goes together better than meat and potatoes.

Like that Smokin' Cowboys makes its own sauces. Believe it or not, the nondescript white bun goes better with the brisket even though a whole-wheat bun would be healthier. It actually balances the meat and, more importantly, soaks up the delicious barbecue sauce.

As the weather gets colder, our need for heavier, satisfying food is what helps us stay warm. Looks like Smokin' Cowboys fit the bill perfectly!

Bean and cheese chimichanga

Melissa Davlin, I am proud of you for getting out of your enchilada box and trying a chimichanga.

However, any time one eats at a Mexican restaurant, one has to have a chips-and-salsa strategy before entering the building. If not, the entire basket will be gone before you know it. Just ask Melissa.

I'm not saying don't have chips — although that is an option. Rather, let the waitress bring them — hot or cold, with or without alcohol — for an upcoming story.

Whether your eggnog recipe has been passed

handful of chips and eat only that amount. Otherwise, you will ruin your appetite or overeat, which is worse.

Since the chimichanga is deep-fried, the enchilada would have been a healthier choice. Melissa, even though you thought the chimichanga was small, it seemed like a nice portion. Especially with the enormous amount of rice and beans La Costa puts on your plate. Half that amount would have been fine.

If you are a vegetarian, be sure to ask if the rice and beans are too. Often, Spanish rice is made with chicken broth and the refried beans with lard. Melissa, keep trying new things. There are plenty of yummy items on a Mexican menu in addition to enchiladas.

Glow roll

Ariel Hagen, my mother made tongue for us when we were little. I liked it until I figured out what it was and then it was a big ewww!

So compared with that, a nori roll with zucchini, avocado, carrots and nut cheese is a piece of cake. Nori is the green seaweed sheet that wraps the contents of the roll together. It is loaded with vitamins and minerals and is good for your hair and nails.

It is true: Most of the standard American diet consists of food that is processed and filled with chemicals, preservatives, colorings and additives. I mean, if a frankie has a shelf life of 20 years, how live can it be? The more processed a food, the less healthy it is for you.

The only thing missing in this lunch for me is a grain, which is hard to make when you don't cook about 118 degrees.

I am glad Glow Live Food is making nice, fresh food. Now vegetarians have a great place to eat and not have to settle for salad. And, this meal sounds much better than tongue!

Garden salad

Melissa, as Kermit says, it ain't easy being green. Being a vegetarian in a predominantly meat-eating world makes it quite challenging to eat out.



RESTAURANT NUTRITION: Jill Skeem

made the best choice you could. Too bad there wasn't a roll or slice of bread you could order to help you feel more satisfied with your meal. I hope the saltness did the trick.

Blackened chicken wrap

Ariel hit the nail on the head when she said vegans are often derided as eating like rabbits because most restaurant vegetarians options are salads. Although rabbits would be lucky with this Riverboat Restaurant salad: It has a variety of bright greens and veggies.

Melissa, dipping your bites into the ranch dressing instead of pouring it on is a great way to control the amount of dressing consumed.

I am seriously beginning to think Idahoans have an aversion to vinaigrette dressings. Vinaigrettes are healthier because they contain less saturated fat and cholesterol than cream-based dressings. But if you can't give up your ranch dressing, dip your bites into the dressing like Melissa.

Part of eating healthy is eating seasonally. It is hard this time of year to feel satisfied with a salad. Melissa, without many options you

Virginia, Pasta Roma is a diamond in the rough. It makes its own pasta, soups and meals per order. I agree: The caponata sauce is delicious and makes you eat more bread that you normally would just so you could eat the caponata with a spoon.

This wrap is a nice balance of chicken, vegetables and cheese. I am impressed the wrap was topped with Caesar dressing instead of ranch and was light on the Parmesan — which is why I am choosing this meal as the healthiest lunch of the bunch. Nothing is better this time of year than homemade soup and a sandwich.

Jill Skeem is a certified macrobiotic health counselor and graduated from the Strengthening Health Institute in Philadelphia. She can be reached at 208-326-2726 or visit her Web site at www.backtoearthfood.com.

Easy meal for the frazzled

By Bonnie S. Bernick
The Washington Post

Cooks won't have to work hard to make this dish, which could be the centerpiece of a breakfast or brunch.

The addition of extra egg whites helps keep the frittata moist. Serve with warmed black beans and sour cream or a green salad. Adapted from Michelle Bernstein's "Cuisine a Latine" (Houghton Mifflin, 2008).

RANCHERO-STYLE FRITTATA

3 to 4 servings

- 2 medium vine-ripened tomatoes (12 ounces total)
- 3 to 5 stems flat-leaf parsley
- 3 to 5 stems cilantro
- 1 medium mild yellow onion, preferably Spanish
- 1/4 cup canned or bottled jalapeno pepper slices or 1 small fresh jalapeno pepper
- 6 large eggs, plus 2 egg whites
- Salt
- Freshly ground black pepper
- 1 tablespoon olive oil
- 1/4 cup crumbled queso fresco (may substitute crumbled feta cheese)

Boil a kettle of water; pour the hot water into a medium heatproof bowl.

Use a sharp knife to make an "X" in the bottom of each tomato, then drop the tomatoes into the water; let them sit for 15 seconds, then use a slotted spoon to transfer the tomatoes to a cutting board. Peel the tomatoes, squeeze out and discard the seeds.

then cut the remaining flesh into small dice. Discard the hot water.

Chop the parsley and cilantro leaves (to yield 2 tablespoons of each). Mince the onion (there should be at least 1 cup). Mince the pickled or fresh jalapeno peppers, first discarding the seeds.

Combine the chopped parsley, cilantro, eggs and egg whites in a large mixing bowl. Season lightly with salt and pepper and whisk to combine.

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

Heat the oil in a large oven-proof skillet over medium heat. Add the onion and cook, stirring, for 4 to 6 minutes, until it has softened but not browned. Add the tomatoes and jalapeno peppers, stirring once or twice. Add the jalapeno and mix well. Pour in the beaten egg mixture. Reduce the heat to low and cover; let the mixture cook undisturbed for 6 to 7 minutes, until the egg is almost set.

Transfer the skillet to the broiler and broil for 2 to 3 minutes, until the frittata starts to brown.

Invert a large serving plate over the skillet, then invert the frittata end up on the plate. Scatter the cheese over the top. Cut into portions and serve hot.

Per serving (based on 4): 166 calories, 13 g protein, 6 g carbohydrate, 10 g fat, 4 g saturated fat, 326 mg cholesterol, 390 mg sodium, 1 g dietary fiber.

COOKIE CHAMPIONS

See the *Times-News*' contest winners and their recipes. NEXT WEEK IN FOOD

"PROFESSIONAL FURNITURE RESTORATION"

Finish & Structural Repairs
Antique Restoration
Stripping & Refinishing
Color Matching & Custom Finishes
Missing Parts Replacement

Before After

Restoration Center
www.nrrestorations.com 208-934-9061

Something to sip on

Do you have a favorite holiday drink? The *Times-News* is looking for festive beverage recipes — hot or cold, with or without alcohol — for an upcoming story.

Whether your eggnog recipe has been passed

down for generations or you dreamed up your wassail concoction last year, we want to hear about it.

Contact features writer Melissa Davlin at 208-735-3234 or melissa.davlin@lee.net this week.

TIMES-NEWS
magicalvalley.com

Coupons & Savings

Last Week:

\$1203

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

Not a subscriber? Start saving today! Call 733-0931, ext 1.

Real News • Real Local
REAL VALUE

Something For Everyone

Receive \$15 for Yourself

Canyon Crest
330 Canyon Crest Drive, Twin Falls • 733-9392
(Turn N. from Parkway at Lee Schwab Tree)

- Beautiful Setting
- Smoke Free Environment

For every additional \$25 purchase, you will receive an extra 15% off for you. Call for details. Expires 12/31/2008.

Unique Gifts

13th Annual GOODING Holiday Craft Show

Friday, December 5, 2008 ■ 10 am - 6 pm
Saturday, December 6, 2008 ■ 10 am - 4 pm

Gooding Accelerated Learning Center
906 Main St. ■ Gooding, ID.

Sponsored by the Gooding Chamber of Commerce

Dozens of local crafters & bakers will have a wide array of unique gifts & delicious food for sale!

Donations accepted by bringing canned food or unwrapped toys. Proceeds will go to Helping Hands & Hands.

For more information - contact: Judy Erdman 934-9475

Gooding & Wendell Chambers of Commerce

Holiday Kick Off

Shop Local this Holiday Season
December 6th - 11th

Wendell - Dec. 6th
Merchants Market, School Choir
Photos w/Santa & City Tree Decorating
And Wreath Contest Winners Announced

Gooding - Dec. 6th
Craft Fair
Festival of Trees

Dec. 6th - 11th - 5 pm to 7 pm
Business After Hours Shopping,
Photos w/Santa, Cookies & Drinks
At Land Title & Escrow, Christmas Caroling,
Free Gift Wrapping at GCMM Thrift Store
Centennial Soup & Chocolate Fund-raiser &
Guys of Gooding Calendar Sales Fund-raiser

For more information call Shelia Amundson @ 934-9884

TIMES-NEWS
magicalvalley.com

Subanik's a Guatemalan keeper

By Bridget Schulte
The Washington Post

After studying Spanish for five straight hours every day in Antigua, Guatemala, this past summer, I was always staying. When classes let out, at 1 p.m., I was grateful not only that the midday meal is the biggest one of the day in Central America but also that Patil, the housekeeper for the family with whom I was staying, was a great cook.

She produced a few clunkers, such as spaghetti noodles with vegetables and a weird ketchup sauce. But most of the time she cooked savory Guatemalan dishes such as hiliches (shredded beef in a tomatillo sauce) and peplan de pollo (thick chunks of chicken in a rich and spicy dark-brown sauce).

I asked her for details. Like most great cooks, she was too casual and I was always using my recipe-dependent cooking skills.

I scribbled down the list of ingredients she called out. But when I asked for measurements, she would say cryptic things such as, "Calculate the amount of chili (peppers) you use carefully."

But how much? What kind? One day, wandering the city's cobblestone streets with a growling stomach, I found just what I needed: the Antigua Cooking School. Miliza de Leon teaches in English and Spanish to people like me, who love good food, would love to know how to cook it but need specific operating instructions to make that happen. For \$50, I got de Leon almost to myself.

My Spanish teacher was happy that I learned useful words such as hervir (boil) and sautear (saute). I was happy to learn the ways of subanik.

It is a ceremonial dish from the Guatemalan highlands, often served as piquant soup or stew of chicken and beef (or pork, turkey or lamb) in a smoky sauce of roasted vegetables and chili peppers. It is called "God's meal," according to some accounts.

I think it's heavenly. Made the traditional way in Mayan villages, subanik takes hours of preparation: Entire cuts of raw meat on the bone are steamed in the roasted vegetable, sauce. Enormous, fanlike mashan leaves, like banana leaves only bigger and emerald green, are artfully arranged inside a clay pot, like a nest. Then the subanik is ladled inside. Two leaves are tied at the top, and water is poured into the pot around the outside of the leaves.

In the old days, the mixture would be placed over an outside fire or buried in a fire pit in the earth to steam for hours. These days, de Leon and other modern Guatemalans steam the mixture on the stove top. Thankfully, de Leon has further modified the traditional recipe to suit modern lives.

She showed us how to seat these cuts of boned meat at a frying pan before steaming them in the sauce, a step that takes about 20 minutes. De Leon ties the leaves with a piece of cibaque or rafia, braiding the ends, for a gorgeous presentation. (See a photo of a subanik crock at www.antiguacookingschool.com, under Menu.)

Her recipe has exact measurements. But, like Patil, she advises adding the chili peppers a little at a time, tasting until the sauce reaches the highest heat level you can stand.

She has other modifications for gringos, too. After I came back to Washington, I spent the better part of a morning calling Latin grocery stores in the area, asking for mashan leaves. Carlos Castro, who owns Todos Market, an international grocery store in Manassas, Va., had to call his sister in Guatemala before reporting back that no one sells mashan leaves here. Guatemala doesn't export them.

No worries, de Leon answered when I e-mailed her. Her advice was to use a Dutch oven and plantain or banana leaves for presentation only, arranging them fan-

like around the inside of a serving bowl. The subanik could be ladled from inside its nest of leaves.

Pressed for time after work one night, I left the banana leaves I'd bought in the freezer to use another day and borrowed a friend's cast-iron Dutch oven. I did set off the smoke alarm roasting all the vegetables, and later I served the peppers sparingly to entice my kids to eat the dish. I served the subanik with white rice and escabeche, or blanched vegetables in a mustard and vinegar sauce. Thumbs up, all around.

A few days later, I served the leftovers to friends who were over for an informal dinner. The subanik's flavors had deepened in the fridge, as those of good stews and brisquets do.

When the meal was over, one guest asked if she could lick the pot. I'd call that recipe a keeper.

SUBANIK

8 servings

Though traditionally spicy, subanik can be toned down, depending on the amount of chili pepper used. In the Kachiquel language, any dish ending in "ik" will contain hot chili peppers. Subanik can be refrigerated for up to 3 days; discard the banana or plantain leaves used for serving. The sauce alone can be frozen for up to 3 months.

Banana leaves are available in many Latin or Asian markets. To make this a vegetarian dish, you may substitute roasted mushrooms and eggplant for the beef and chicken. Serve with white rice or tamales.

Adapted from a recipe of the Antigua Cooking School in Antigua, Guatemala.

For the sauce:
5 medium red bell peppers, cut in half from top to bottom, then stemmed and seeded

12 roma tomatoes, cut in half lengthwise

1 white onion, cut into quarters

5 tomatillos, husks removed
1 dried ancho chili pepper, washed inside and out, seeds and stem removed
1 dried red chili pepper, such as chili de arbol
1 to 2 dried Thai red chili peppers

For the beef and chicken:

2 tablespoons vegetable oil
1 1/2 pounds beef tenderloin, cut into 1-inch cubes
1 1/2 to 2 teaspoons salt
Freshly ground black pepper

1/4 cup water, plus more as needed

1 1/2 pounds boneless, skinless chicken breast halves; trimmed of excess fat, then cut into 1-inch pieces

3 bay leaves
2 sprigs thyme
1 teaspoon sugar

For assembly:

6 to 8 banana or plantain leaves, for presentation (optional)

For the sauce: Preheat the oven to 500 degrees.

Place the red bell peppers on a baking sheet (no foil or oil); roast for 20 to 25 minutes, turning them once or twice, until their skins are blistered with black spots all around.

Lightly grease a separate baking sheet, preferably non-stick, with nonstick cooking oil spray. Place the tomatoes and onion cut side down on the sheet, along with the whole tomatillos and the dried chili peppers. Roast for about 10 minutes, until the tomatoes are quite tender, with blistered skins.

(Alternatively, the vegetables can be roasted on a hot griddle.)

Working in several batches, transfer the roasted tomatoes, tomatillos, onion and Thai red chili peppers to a blender; pulse for 1 to 2 minutes for each batch, until a fairly smooth sauce forms. (Do not use a food processor, which can overprocess the mixture.) Break off pieces of the dried chili peppers and add them through the top of the blender while the motor is running.

Working in several batches, transfer the roasted tomatoes, tomatillos, onion and Thai red chili peppers to a blender; pulse for 1 to 2 minutes for each batch, until a fairly smooth sauce forms. (Do not use a food processor, which can overprocess the mixture.) Break off pieces of the dried chili peppers and add them through the top of the blender while the motor is running.

Heat the remaining tablespoon of oil in a medium

Dutch oven over medium to medium-low heat. Add the bay leaves and thyme; cook, stirring, for about 1 minute, to flavor the oil. Add the pureed sauce, then the sugar, 1/2 to 1 teaspoon of salt and black pepper to taste; cook for 2 minutes, stirring once or twice, then discard the bay leaves and thyme.

Add the beef and chicken. Increase the heat to medium or medium-high to slowly bring the mixture to a boil, then cover and reduce the heat to medium-low. Cover and cook for 25 minutes, stirring occasionally, until the flavors have blended and the beef and chicken are quite tender.

To assemble: When ready to serve, line a large serving dish with the banana or plantain leaves. Transfer the subanik from the Dutch oven to the dish and place at the table. (At this point, subanik cooked the traditional way, in a bundle of mashan leaves, is brought to the table in the pot, untied and served.)

Ladle the subanik from the dish into individual bowls, making sure to include equal amounts of chicken and beef. Serve hot.

Per serving: 308 calories, 40 g protein, 11 g carbohydrates, 11 g fat, 3 g saturated fat, 111 mg cholesterol, 547 mg sodium, 3 g dietary fiber.



JULIA EWING/Washington Post
Subanik is from the Guatemalan highlands, often served as a piquant soup or stew of chicken and beef (or pork, turkey or lamb) in a smoky sauce of roasted vegetables and chili peppers.

Do not use a food processor, which can overprocess the mixture.) Break off pieces of the dried chili peppers and add them through the top of the blender while the motor is running.

Heat the remaining tablespoon of oil in a medium Dutch oven over medium to medium-low heat. Add the bay leaves and thyme; cook, stirring, for about 1 minute, to flavor the oil. Add the pureed sauce, then the sugar, 1/2 to 1 teaspoon of salt and black pepper to taste; cook for 2 minutes, stirring once or twice, then discard the bay leaves and thyme.

Add the beef and chicken. Increase the heat to medium or medium-high to slowly bring the mixture to a boil, then cover and reduce the heat to medium-low. Cover and cook for 25 minutes, stirring occasionally, until the flavors have blended and the beef and chicken are quite tender.

To assemble: When ready to serve, line a large serving dish with the banana or plantain leaves. Transfer the subanik from the Dutch oven to the dish and place at the table. (At this point, subanik cooked the traditional way, in a bundle of mashan leaves, is brought to the table in the pot, untied and served.)

Ladle the subanik from the dish into individual bowls, making sure to include equal amounts of chicken and beef. Serve hot.

Per serving: 308 calories, 40 g protein, 11 g carbohydrates, 11 g fat, 3 g saturated fat, 111 mg cholesterol, 547 mg sodium, 3 g dietary fiber.

Heat the remaining tablespoon of oil in a medium Dutch oven over medium to medium-low heat. Add the bay leaves and thyme; cook, stirring, for about 1 minute, to flavor the oil. Add the pureed sauce, then the sugar, 1/2 to 1 teaspoon of salt and black pepper to taste; cook for 2 minutes, stirring once or twice, then discard the bay leaves and thyme.

Add the beef and chicken. Increase the heat to medium or medium-high to slowly bring the mixture to a boil, then cover and reduce the heat to medium-low. Cover and cook for 25 minutes, stirring occasionally, until the flavors have blended and the beef and chicken are quite tender.

To assemble: When ready to serve, line a large serving dish with the banana or plantain leaves. Transfer the subanik from the Dutch oven to the dish and place at the table. (At this point, subanik cooked the traditional way, in a bundle of mashan leaves, is brought to the table in the pot, untied and served.)

Ladle the subanik from the dish into individual bowls, making sure to include equal amounts of chicken and beef. Serve hot.

Is Your Home Ready for the Upcoming HOLIDAY SEASON?

In as little as one day, Re-Bath can remove your old tub and install a DuraBath SSP shower base that is as easy to clean as it is beautiful.



Order now and receive
\$300
OFF your complete Re-Bath™ job

-OR-
No interest, no payments for
12 months
same as cash

BEAUTIFUL BATHS • FAST • AFFORDABLE
• GUARANTEED FOR LIFE •

Call now for a FREE in-Home Estimate*

1-800-BATHTUB

RE-BATH



Q&A: A creme with culture

A culinary adventurer embroiled in hamburgers

By Jane Black
The Washington Post

Andrew H. Smith could have written about anything for "Edible," a new series of culinary history books. But hamburgers were the obvious choice. His first memory of eating outside his house was going to a small hamburger stand near his home in California. One of his most memorable moments: tasting his first burger at McDonald's in 1955. Oh, and for research purposes, he has eaten hamburgers in 30 countries.

A professor of culinary history at the start out as a chef at the Culinary Institute of America in New York, Smith has al-

ways taken an academic approach to food. He is the author of the "Encyclopedia of Junk Food and Fast Food" and he edited "The Oxford Companion to American Food and Drink," published last year.

Smith spoke about his new book, "Hamburger: A Global History" (Reaktion Books, 2008). Excerpts follow:

Q. Are hamburgers really that interesting?

A. They're amazing. Their start out as a street food in American cities in the late 1890s. Within 70 years, they're a global phenomenon. There are very few things like that. It is, in my opinion, the first commercial fast-food item.

Q. How did burgers get their start, and for that matter, their name?

A. There is such a thing as Hamburg beef that was considered the highest quality. When Germans immigrated to America in great numbers in the mid-1800s, they came and opened delicatessens and low-end restaurants, and they served Hamburg steak. It was basically the patty we know today, but with sauces on top and eaten with knife and fork. Soon it moved from a German restaurant item to a popular restaurant item everywhere. In the late 19th century, when street carts were used to serve heated food, they started serving the patties because they were cheap and popular. The bun was added so that you could eat it more easily.

Q. Did they always come with french fries?

A. Actually, that connection doesn't begin until World War II. During the war, there were restrictions on beef, and White Castle and almost every other chain almost went out of business. They shifted into potatoes because there were no restrictions on that. It was a great combination, because the potatoes cost nothing. To this day, most hamburger operations make money on the french fries and the soda.

Q. What surprised you most about hamburgers today?

A. I couldn't believe how many indigenous hamburger chains there were and that some were even coming to America. In Japan, there's MOS, which opened a year after McDonald's first came there. But instead of cheap, they went expensive. They hand-grind the meat, and it's been incredibly successful. There's a Filipino chain called Jollibee, which started in 1975. It now has outlets in the United States and Hong Kong.

Q. Are you philosophically opposed to fancy \$15, even \$20, burgers?

A. I wrote about a \$5,000 burger (at Fleur de Lys in Las Vegas), but I didn't consume it. There are good places with high-end burgers. But the burger's main claim to fame is that it's good and inexpensive.

By Susan Palmer
The Baltimore Sun

Creme fraiche is not nearly as fancy as its French name would suggest.

It is easy to find, easier to make and imparts a tart but sophisticated taste to a range of dishes from raspberries to smoked salmon.

"It is like an even more wonderful cream," said chef Frances Chumley of Whole Foods in Annapolis, Md., who demonstrates how simple it is for home cooks to make their own.

"The flavor is kind of tangy and a little bit nutty," she said. "And my favorite way to use it is on a nice cobbler, right out of the oven."

More versatile than its sweet cousin, whipped cream, or its common cousin, sour cream, creme fraiche ("fresh cream" in French) was a rare commodity until it was popularized by television chefs. Now, every bistrot worth its accent grave has a soup, an entree or a dessert that features creme fraiche.

Anne Mendelson, author of "Milk: The Surprising Story of Milk Through the Ages," writes that Normandy is considered the premier French source of cream and butter, and "Norman creme fraiche has long been the gold standard."

American versions can be found in most grocery stores. (Don't look for it in the dairy aisle; it's usually displayed among the specialty cheeses.) But it can be pricey, perhaps \$4 to \$5 for an 8-ounce package.

So why not make your own?

Combine a quality heavy cream and a little buttermilk, and overnight you will have something that will make baked potatoes, a pear galette or homemade tomato soup just that bit better.

Creme fraiche also provides a pleasing visual element, said Dawn Walls, a catering specialist at Whole Foods. Its rich ivory color is a contrast in the center of asparagus soup, carrot soup or chili. It is best, perhaps, for its elegant contrast atop caviar.

"On something like butternut squash soup, you can add a dollop and then draw a toothpick through it to create something beautiful on top, and it is strong enough to hold itself together," she said.

She likes to use a dollop on top of a heavy spread slathered on a slice of baguette. Or on a fig sliced in half and wrapped in prosciutto.

"That's pure sweet, pure salt and the tang of the creme fraiche," said Walls.

The secret to creme fraiche is the bacterial culture added by a small amount of buttermilk or, in some recipes, sour cream. It is "good" bacteria, which means it is safe to leave creme fraiche at room temperature while it develops overnight.

Its strength is its versatility. Creme fraiche can be flavored with anything from horseradish to anise to add another level of complexity to the food it accents.

Kathy Farrell-Kingley, author of "The Home Creamery," says that home

Creme fraiche tips

- **Make sure oil bowls and utensils are very clean to avoid contamination.**
- **Use pasteurized heavy whipping cream because ultra-pasteurized will take longer to thicken.**
- **This process can take anywhere from 24 to 36 hours. Stir and taste every 6 to 8 hours. The creme fraiche is ready when it is thick, with a slightly nutty, sour taste.**
- **Chill creme fraiche for several hours before using.**
- **Be careful not to heat the mixture more than about 85 degrees because it will separate.**
- **Don't add creme fraiche to hot food until the end of the cooking process or just before serving.**

Based on interviews, books and internet resources.

cooks can use creme fraiche every day, flavoring it with fresh herbs and a tiny bit of lemon juice and serving it over fish or vegetables or eggs.

She also suggests adding it at the last minute to enrich pan sauces or adding a bit of honey or vanilla and spooning the creme fraiche over fresh fruit.

Creme fraiche can rescue recipes with more than visual charm. Add it to whipping cream that will not whip, or cream sauces that have "broken."

"Is creme fraiche better for you?" asked Chumley with a smile. "No." Not with something like 30 percent butterfat, it isn't.

CREME FRAICHE

This recipe is courtesy of chef Frances Chumley of Whole Foods in Annapolis, Md.

17.6 ounces heavy cream (about 2 cups)
1 ounce buttermilk (about 1/8 cup)

Over medium heat, stir together heavy cream and buttermilk in a saucepan. Heat to body temperature. (Check by touching with your little finger.) Remove and place the mixture in a bowl and cover with a tea towel. Let sit overnight to thicken.

Serve or store in refrigerator for as long as a week. Makes about 2 cups.

Per tablespoon: 52 calories, trace protein, 6 grams fat, 3 grams saturated fat, trace carbohydrates, 0 grams fiber, 20 milligrams cholesterol, 7 milligrams sodium.

TOMATO AND FENNEL SOUP WITH PERMID CREAM

This recipe is from "Sunday Soup," by Betty Rosbottom.

4 medium fennel bulbs
1/4 cup olive oil
1 cup chopped onion
1/2 cup diced carrot
2 tablespoons chopped fresh tarragon, plus 6 sprigs for garnish

1 teaspoon kosher salt, plus more if needed (divided use)
1/4 teaspoon red-pepper flakes

1 28-ounce can diced toma-

toes, drained well
2/3 cup chicken stock
2/3 cup creme fraiche (divided use)
3/4 teaspoon Pernod (optional)

Cut off and discard stalks (if attached) from fennel. Halve the bulbs lengthwise, and cut out and discard the tough inner cores. Chop enough fennel to yield 3 cups.

Heat the oil in a large, deep-sided pot over medium-high heat. When hot, add the chopped fennel, onion and carrot. Cook, stirring frequently, until vegetables are softened and starting to brown, for 8 to 10 minutes. Stir in the chopped tarragon, 1 teaspoon salt and the red-pepper flakes.

Add the tomatoes and the chicken stock and continue to cook at a gentle simmer (reducing heat slightly, if necessary) until the vegetables are tender, for about 20 minutes.

Puree the soup in batches in a food processor, blender or food mill and return the soup to the pot. (Or use an immersion blender to puree soup in the pot.) Add a little of the warm soup into a small bowl and whisk in 1/3 cup of the creme fraiche. Then whisk this mixture into the soup. Taste soup and season with salt, as needed. (The soup can be prepared 1 day ahead. Cool, cover and refrigerate. Reheat over medium heat.)

To serve, ladle 1 cup of soup into each of 6 bowls. If desired, whisk Pernod with the remaining 1/3 cup creme fraiche in a small bowl. Garnish the center of each serving with a dollop of creme fraiche (with or without the Pernod) and a fresh tarragon sprig.

Serves 6.
Per serving: 251 calories, 8 grams protein, 16 grams fat, 5 grams saturated fat, 23 grams carbohydrate, 8 grams fiber, 11 milligrams cholesterol, 1,109 milligrams sodium.

Louie, Louie



Me gotta go (to the Depot!)

Open 24 hours a day from Mon.-Sat. Closes at 9 p.m. on Sunday



Breakfast is served. Anytime you want.

545 Shoshone Street South • (208) 733-0718



The flavor is kind of tangy and a little bit nutty," says chef Frances Chumley of Whole Foods in Annapolis, Md.

Now Open in Jerome
MAGIC VALLEY'S™
Birth Center

- Complete Maternity Care
- Water Birth Available
- Women's Health Care
- IRL Pregnancy Tests

Connie Wakotz, C.N.M. • Appt. call 208-324-2778

NEED EYE SURGERY?

Michael Taylor, MD
Robert Welch, MD

Board Certified Ophthalmologists

- Cataract Surgery
- Blepharoplasty (Eyelid Lifts)
- Lower Lid Tightening
- Eyebrow Lift
- Pterygium Removal
- Glaucoma Surgery
- Tear Duct Probing
- Lazy Eye Surgery
- Lateral Canthal Reconstruction
- Chalazion Removal
- Temporal Artery Biopsy
- Macular Degeneration

All Can Be Done Here Locally

Ambulatory Surgery Center

1344 Hilland Ave. Burley, ID • 677-8888

Need help with your heating? **\$50 parts**

We can help! Call today for new or repairs.

SAWTOOTH SHEET METAL FABRICATORS
Mechanical Contracting, Heating, Ventilating & General Sheet Metal
IDAHO 208-733-8548 NEVADA

Sponsor a Pet!

\$39 a month is all it takes to sponsor a pet for the Animal Shelter here in Twin Falls. You can buy a spot on our Adopt-A-Pet page, which runs once a month, and helps find good homes for local, adoptable pets.

Remember to spay or neuter your pets before you bring them home.

For more information call Karen at 735-3270 or email: kdickman@magicvalley.com

ST. BENEDICTS FAMILY MEDICAL CENTER

Welcomes:

Rhonda Robbins, M.D.
Board Certified Gynecologist

Dr. Robbins comes to St. Benedicts with over 20 years medical experience treating all gynecological conditions including:

- Menopausal Syndrome
- Endometriosis
- Gynecological Cancer
- Infertility

Call today to schedule your appointment
(208) 324-2778

ST. BENEDICTS FAMILY MEDICAL CENTER
"Healthcare for the Entire Family"

There's more than one way to hang a duck

By Judy Sarasohn
The Washington Post

Like many American Jews, I grew up on a steady diet of Chinese restaurant food. My interest in the cuisine and all things Chinese grew, and cooking became a hobby.

Although I now keep the basics of spaghetti, roast chicken and broiled fish during the week, I enjoy cooking a Chinese feast for 10 or so friends and relatives on some weekends. It's not as daunting as it sounds, although it does require a commitment of a day for chopping and organizing ingredients.

The trick to preparing a Chinese banquet at home is including a couple of easy dishes that can be served cold or done in advance and tucked in the oven to reheat. Believe it or not, I've found that one of those easy dishes is Peking duck.

Usually considered the height of elegance, the duck prepared in restaurants is also usually the most expensive of dishes, often sold for \$26 to \$30. Making it at home is far from cheap, but it becomes more of an affordable luxury at \$15 to \$20 for a five-pound duck, depending on sales at the grocery store.

I took a lesson in making Peking duck — crisp skin, thin pancake wraps and all — some 15 years ago from Joan Shih, who teaches Chinese cooking in Silver Spring, Md. It turned out to be simpler than now I only roughly follow a recipe drawn mostly from memory, adding honey and wine if more marinade seems necessary. The pancakes for serving are difficult to make just right, but I find that they are cooked two at a time and then pulled apart. After proving once that I could do it, I now rely on store-bought pancakes (Asian markets carry them, some frozen and some still steaming before serving).

The other issue is finding a place to hang the duck.

The day before the meal, the duck is scalded for a few minutes and then rubbed on the inside with a mixture of honey, dry sherry or wine, minced ginger and chopped scallions. Then it must hang over a pan overnight to catch the drippings until it is time to roast it in the oven (about an hour before serving). Hanging the bird extracts fat, also, the scalding and marinade make the skin so crisp and delectable that it is



Peking duck is an easy dish.

KJLA ENW/Washington Post

served as a separate course at Chinese banquets.

The traditional method of making Peking duck calls for inserting a tube or straw under the skin of the duck neck, then blowing in air to separate the skin and flesh, so that the skin becomes especially crisp and the remaining fat can render and baste the meat during the roasting.

Ken Hom and Harvey Steiman write in "Chinese Technique" (Simon and Schuster, 1981) that a sorghum stalk usually is used as a tube for blowing but that "an air compressor or a bicycle pump is more effective." As an alternative, they suggest massaging the duck slowly to work the skin away from the subcutaneous layer of fat.

Many of the Chinese cookbooks I've seen dismiss the inflation step as unnecessarily burdensome for the modern home cook. When I asked

Shih about it recently, she explained that it is often difficult to buy ducks in the U.S. with their heads and necks left on.

If you can find a whole bird and want to go the extra yard for crisp skin, remember to tie off the tail vent before you start puffing, and then tie off the neck in the duck's back before the scalding step.

The first time I made Peking duck on my own, I lived in a one-bedroom co-op in D.C. that had a small galley kitchen. I loved my old building, which had plenty of character, and I loved the neighborhood, but not the roaches that were nearly impossible to eliminate for any length of time.

Although I was not worried about the possible health consequences of eating a duck that had been left hanging, unrefrigerated, for 24 hours, I couldn't bear the idea of walking into my kitchen to

find roaches sticking to its honeyed skin.

As an experienced urban dweller, however, I knew the power of light. After hanging the duck from a cabinet handle conveniently located over the sink, I left the kitchen lights on all night to discourage roaches from coming out to play. I slept poorly, due to the anxiety. So every couple of hours, I got up and banged on the wall separating the kitchen from a narrow hallway, shouting "Stay away!" to my "roommates."

It worked. No roaches.

A half-hour before my guests came, I popped the bird in the oven, checking occasionally over the next hour to siphon off excess fat. I steamed a stack of store-bought pancakes and carved the finished duck.

PEKING DUCK

4 to 6 servings

For a duck to be served right out of the oven at a Chinese-style banquet, start roasting 30 minutes before guests come — or even later, depending on when the bird will be served. Carving the finished duck requires a very sharp knife and patience, and perhaps a flair for the dramatic. A thoroughly trimmed carcass can be used to make a flavorful soup.

Serve with hoisin sauce and steamed, crepe-style Asian pancakes (figure about 2 per person), the kind used for wrapping, in addition to the scallions and cucumber. The sauce is available at Asian markets and on the international aisle of some larger grocery stores; the pancakes are available in the freezer section of Asian markets.

1-1/2-inch piece ginger root, cut into 1/2-inch (peeled or unpeeled), then cut 4 of the slices into julienne (very thin strips)

1 5-pound whole duck, preferably fresh (may use defrosted duck); 1/2 inch of the wing tips discarded

1/4 cup honey

2 scallions, white and light-green parts, coarsely chopped, plus 2 bunches scallions for serving

1/2 cup dry sherry or dry white wine

Seedless cucumbers (optional), peeled and cut into julienne

Store-bought hoisin sauce, for serving

Store-bought Peking-duck wrappers (pancakes), for wrapping, such as Wei-Chan brand

Fill a tall stockpot with water and bring to a boil over high heat. Add the 2 slices of the ginger. Carefully lower the duck into the water and par-boil for a few minutes, making sure that it stays submerged. Remove and transfer to a colander to drain and cool while you make the marinade.

Mince the remaining julienne ginger slices and place in a medium bowl, along with the honey, chopped scallions and sherry or wine, stirring to form a marinade. Rub the mixture into the duck's neck, making sure to coat it completely on all sides.

Hang the duck by its legs over a pan to catch the drippings, for at least 6 to 8 hours and up to 12 hours (overnight; do not refrigerate).

Fill a large bowl with ice water. Cut the remaining scallions into 2-inch lengths, discarding the dark-green parts. Trim the root ends, then make cuts at the end of the white part and place in the water to soak. The ends should open slightly, like a flower, to form scallion "brushes." (These will be used to brush the hoisin sauce on the pancakes and then will be wrapped and eaten with the duck. An alternative is to serve the scallions shredded.)

Preheat the oven to 400 degrees; place the coated duck breast side up on a rack in a roasting pan. Pour water in the bottom of the pan (enough to cover the bottom but not enough to come close to the bottom of the duck).

Place the duck in the oven and immediately reduce the temperature to 350 degrees. Roast for about 1 hour, until browned and the meat is no longer pink and any juices run clear.

Carve the duck before serving; you'll need a big platter and a very sharp knife. Carefully cut away the crisp skin in 2- by 1-inch pieces, avoiding any of the meat or remaining fat. Line the edges of the platter with the pieces.

Cut the legs and wings set aside. Cut the duck breast in slices that are about the same size as the pieces of crisp skin; place in the center of the platter. Arrange the legs and wings at opposite ends of the breast meat to wrap a sem-

blance of the original shape of the duck. Trim any remaining fat from the duck and then carve thin slices of meat, laying them on the platter inside the circle of skin.

Place the platter on the table, along with dishes containing the scallions, hoisin sauce and the pancakes. To assemble a wrap: Place a dollop of hoisin sauce at the center of a steamed pancake, add a piece of crisp skin and a piece of the duck meat. Top with a scallion, brush and some cucumber. Roll up like a cone or stuffed crepe, with one end (on the bottom) tucked in. Serve warm.

Per serving (duck only; based on 6): 361 calories, 37 g protein, 12 g carbohydrates, 16 g fat, 4 g saturated fat, 206 mg cholesterol, 129 mg sodium, 0 g dietary fiber.

Arts, Crafts & Bazaar's Calendar

Annual Holiday Market

Dec. 6 • 9am-6pm
Dworeksh Elm.
19th & Overland

(Farmers Market Vendors)
Spaces available 678-5472

Wendell Merchants Market

Sat. Dec. 6th 10am-4pm
Santa Arrives at Noon & 3pm/photo \$4
Elementary Honor choir performance at 11am
Lunch 11:30-2pm
Free drawing for gift baskets
Variety of vendors with Great Gift Ideas for Christmas!
Contact Shara 536-6159 or Sharon 536-6111

13th Annual Gooding Craft Show

By Gooding Chamber of Commerce
Fri. Dec. 5th • 10am-6pm
Sat. Dec. 6th • 10am-4pm
Accelerated Learning Ctr.
906 Main, Gooding Plaza
Bring canned food or unwrapped toy to share with needy families.

Craft & Bake Sale

Sat. Dec. 6th
9:00am-3:00pm
Flower First Baptist Church
(Hwy 30, Filer)

Crafters Don't Forget one of the last craft shows will be

December 13
10am-5pm
Handcrafted items from seniors
Jerome Senior Center
5 call a few tables left
324-5642

Grandy's Christmas Craft Show

Dec. 5th & 6th
Dec. 12th & 13th
Dec. 19th & 20th
8:30am - 6pm
Unique handmade gifts & Holiday Decor
Located at Snake River Sprinkler Garden Center
1675 E. 100 N. Buhl
From Buhl 1.75 miles E. on Hwy 30

TIMES-NEWS

Curry powder enlivens this mix of roasted veggies

By Stephanie Witt Sedgwick
Special to The Washington Post

Roasting is an easy way to cook vegetables without much hassle. Trimmed root vegetables, peppers, green beans, Brussels sprouts, even asparagus do fine with a light coating of oil, some salt and pepper and a quick roasting at 375 degrees or so.

Here, curry powder provides the spark needed to enliven an otherwise simple dish in a hint of sweetness.

Some people like to make their own curry powder blends, but that requires a fresh supply of several spices. Take advantage of the many good commercial, ready-made curry powders that are available; just make sure the one you use for this recipe is fresh. Curry powder tends to lose flavor after about 3 months.

ROASTED ROOT VEGETABLES WITH CURRY

4 servings
1 1/2 pounds mixed root vegetables, such as parsnips, carrots, radishes, winter squash, turnips and/or rutabagas, peeled, then cut into 3/4- to 1-inch chunks (about 4 cups)
1 medium firm apple, such as Granny Smith, peeled, cored, then cut into 1-inch chunks (about 1 cup)
2 tablespoons mild olive or vegetable oil

1 teaspoon mild curry powder
About 1/4 to 1/2 teaspoon salt

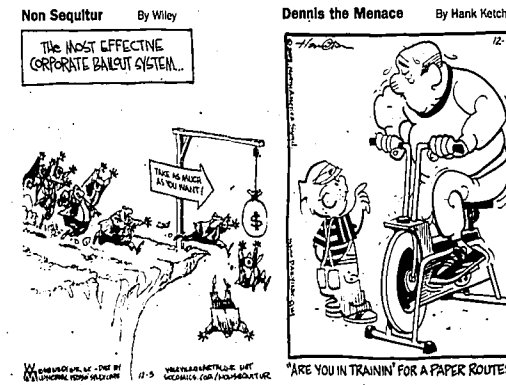
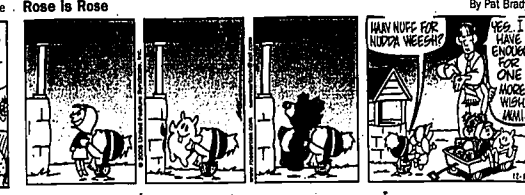
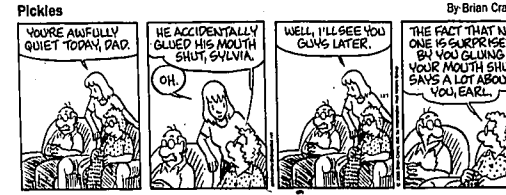
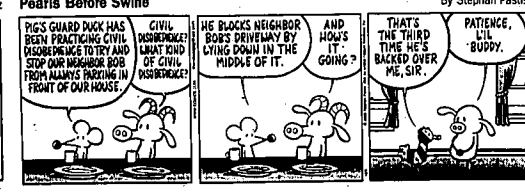
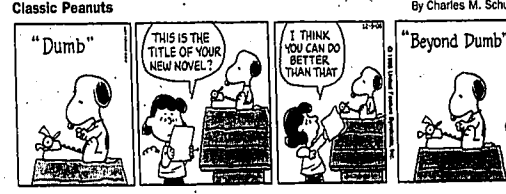
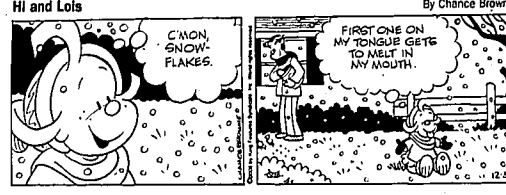
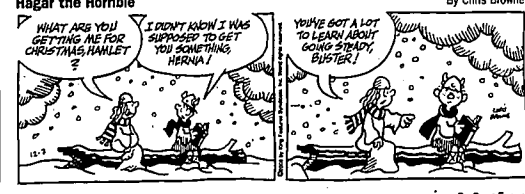
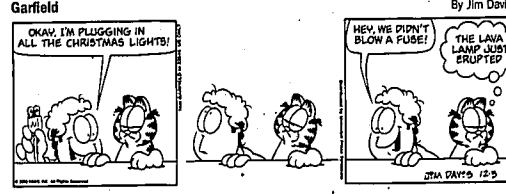
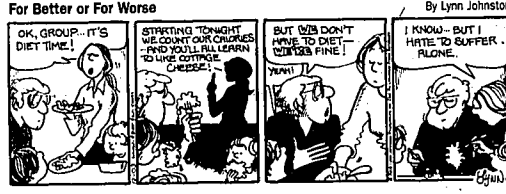
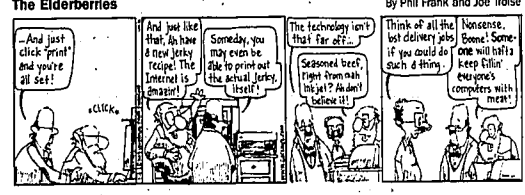
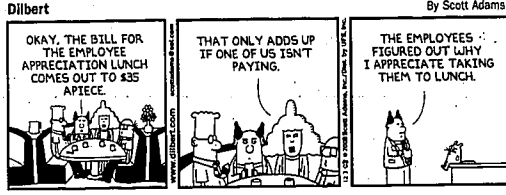
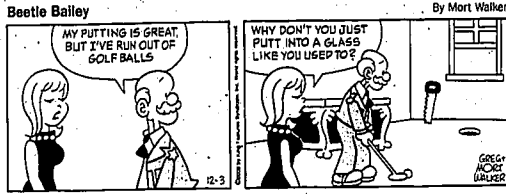
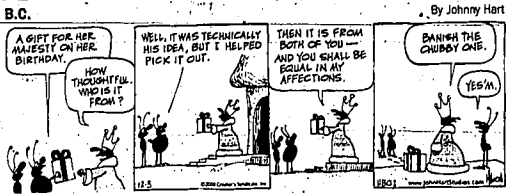
Preheat the oven to 375 degrees.

Combine the vegetables, apple, oil, curry powder and salt to taste in a large bowl; mix well to distribute the seasonings and coat the vegetables evenly. Spread the vegetables and apple pieces on a rimmed baking sheet or in a shallow baking dish large enough to hold them in a single layer. Cover with aluminum foil and bake for 25 minutes.

Carefully remove the foil; use a spatula to turn the mixture. Roast uncovered for 15 to 25 minutes, until the vegetables are tender and lightly browned. (The apple pieces will be very soft.) If the vegetables are not done after 15 minutes, use the spatula to turn them again.

Transfer the vegetables to a serving bowl. Taste and adjust the seasoning as needed. Serve hot.

Per serving: 152 calories, 2 g protein, 22 g carbohydrates, 7 g fat, 1 g saturated fat, 0 mg cholesterol, 213 mg sodium, 6 g dietary fiber.



Michael D. Taylor

SHOSHONE — Michael DeLay Taylor, age 53, of Shoshone, died Monday, Nov. 24, 2008.

He was born Oct. 5, 1955, in Burley, the son of Harry W. Taylor Jr. and Shirley Dayley Taylor. Following graduation from high school, he married Marlynn Taylor in 1973. Together, they had one daughter, Melanie. They later divorced. Michael served in the United States Army from 1976 until his honorable discharge in 1981. Later on in life, he married Corrine "Cory" Krenz, and they had one son, Cody. Michael worked as a carpet layer for many years and, at the time of his death, was employed at Stock Building Supply. He enjoyed fishing and cars and enjoyed life to its fullest.

He is survived by his mother, Shirley Dayley Taylor



Crafton of Burley; his children, Melanie (Louis) Almanza of Burley and Cody Taylor of Bellevue; two stepsons, Mark Targon of Boise and Lev Krenz of Bellevue; three grandchildren, Teala, Brett and Ryan; one brother, Harry Taylor of Tucson, Ariz.; one sister, DeAnna Self of Burley; and many nieces, nephews and friends. He was preceded in death by his father, Harry W. Taylor; stepfather, Ron Crafton; his paternal and maternal grandmothers; and his wife, Corrine "Cory" Taylor, who died in May 2007.

The funeral will be held at 11 a.m. Saturday, Dec. 6, at the Rasmussen Funeral Home, 1350 E. 16th St. in Burley, where friends and family may call one hour prior to the service. In conclusion of the funeral service, military rites will be accorded by the Mini-Cassia Veterans and Auxiliary at the mortuary. Cremation will follow the funeral.

Barry O. Bragg

JEROME — Barry O. Bragg, 65, passed away Saturday, Nov. 29, 2008, at his home of an apparent heart attack.

He was born March 24, 1943, the third son of Elmore Bragg and Dorothy Jorgensen Bragg at Twin Falls. His formal education was through the Jerome schools. He married Vivian Truscott in 1962, and they later divorced. He married Joanne Assendrup in 1971, and they were later divorced. He married Wanda Elverson on Oct. 11, 1974, in Jerome, and they had one son.

Barry was a member of the Idaho National Guard and the Civil Air Patrol. He worked for the city of Twin Falls, area title insurance companies and the Idaho Transportation Department, retiring in 1982, after 26 years of service. Most recently, he worked for the city of Jerome as a consultant. In his younger years, he learned to fly and was proud of his private pilot's license, which he earned in 1967. He was a member of the Power Engineers of Halley as its corporate pilot. Except for a few years residing in Blaine County and two years in Portland, Ore., helping his brother run a gun shop,

Barry resided in the Magic Valley.

He was a member of the Twin Falls Gun Club and the Jerome County Rod and Gun Club. He was an avid sportsman, fishing and hunting at every opportunity. Barry had a vast knowledge and great love of firearms and was always willing to talk calibers and loads at any time. The best of times was driving the desert in search of a rock chuck or coyote with his gun and dog at his side.

Barry is survived by his wife, Wanda of Jerome; son, Patrick (Christine) Bragg of Dallas, Texas; brothers, Elmore (Ariene) Bragg of Portland, Ore., and Bruce (Wilma) Bragg of Jerome; and several cousins, nieces and nephews.

A memorial service will be conducted at 2 p.m. Saturday, Dec. 20, at the Hove-Robertson Funeral Chapel in Jerome. Friends may gather to share memories with the family, the evening of Friday, Dec. 19, at the Hove-Robertson Funeral Chapel. Cremation arrangements are under the care and direction of the Hove-Robertson Funeral Chapel in Jerome.

Carma June Adams

ALBION — Carma June Adams, age 82, passed away Sunday, Nov. 30, 2008, at her home in Albion, surrounded by her loving family.

She was born March 25, 1926, in Albion, the daughter of Preston Thomas and Nellie Vern Cook Asher. She received and completed her education in Albion. She married Wallace Wickel on June 9, 1942. Together, they had three daughters, Dixie, Connie and Delilah. They later divorced. She then married Melvin "Dan" Adams on Feb. 27, 1960, in Elko, Nev., and they had one daughter, Carma.

Carma worked at Ore-Ida for a short time, was a waitress at the J.C. Bar and Café, had worked in the dry-cleaning industry in Arizona and, in her later years, sold Avon. However, her greatest work was done at home as a wonderful wife, mother, grandmother and, most important, friend. She enjoyed knitting, crocheting, cooking, ceramics, embroidery, croquet and quilting. She especially loved watching NBA basketball.

She is survived by her wonderful husband of 47 years, Melvin "Dan" Adams (who was one of the greatest blessings in her life); her four children, Dixie (Bill) Estes of Declo, Connie (Mike) Bryan of Heyburn, Delilah Reed of Declo and Debra Adams of Albion; 18 grand-

children, 39 great-grandchildren; eight (with two on the way) great-great-grandchildren; her siblings, Georgene Petersen of Rupert, Dale (Lois) Asher of Malta, Shanna (Tom) Batterson of Albion, Marla (Gale) Anderson of Salmon and Jim (Janet) Asher of Declo; and a special sister-in-law and brother-in-law, Verda and Felix Villanova of Wrangell, Alaska. She was preceded in death by her parents; one daughter, Paula Hoopes; a son, Melvin Ore Adams Jr.; her father and mother-in-law, DeWayne and Verda Anderson; a grandchild, Alan; a brother; her sister, Betty Wickel; and three brothers, Don, Terry and Tom Asher.

The family expresses their sincere appreciation to Dr. Margo Saunders and the staff of St. Albion Home Health and Hospice. A special thank you is extended to Margarette Walker, Lois Fisher, Bobby Ann Granados and Sara Martins for always being there to lend a helping hand.

The funeral will be held at 2 p.m. Saturday, Dec. 6, at the Albion LDS Church, with the Rev. Pamela Meese officiating. Burial will be in the Pleasant Hill Cemetery in Albion. Friends may call from until 8 p.m. Friday, Dec. 5, at the Rasmussen Funeral Home, 1350 E. 16th St. in Burley, and from 1 until 1:45 p.m. Saturday at the church.

Henrietta 'Betty' Marie Bartels

JEROME — Henrietta "Betty" Marie Bartels, 87, of Jerome, died Saturday, Nov. 29, 2008, at the Cornona Home in Twin Falls.

She was born in Sioux County, Rock Valley, Iowa, the daughter of Cornelius William and Hattie VanderWeerd VanderVelle. Betty met and later, on Nov. 25, 1941, married James Bartels. When James joined the armed services, they moved to Seattle, Wash., where she worked at Boeing. They spent several years there before moving to Artesia, Calif. Following Jim's discharge from the Army, they moved their growing family to Jerome and started a small farm. Betty was a



happy mother with her duties as a housewife and mentor.

She is survived by her children, Gail (Anita) Bartels of Jerome and Janet (Rick) Bartels of Halley; daughter-in-law, Gwen Bartels of Jerome; 10 grandchildren and eight great-grandchildren. Betty was preceded in death by her husband, James; her son, Bill; one brother, one sister; and one great-granddaughter.

The funeral will be conducted at 10:30 a.m. Saturday, Dec. 6, at the Twin Falls Reform Church, with Pastor Brian Witsman officiating. Friends may call from 6 until 8:00 p.m. Friday, Dec. 5, at the Hove-Robertson Funeral Chapel in Jerome. Services are under the care and direction of the Hove-Robertson Funeral Chapel in Jerome.

Elwin L. Steube

HEYBURN — Elwin L. Steube, an 87-year-old Heyburn resident, passed away Sunday, Nov. 30, 2008, at his home.

Elwin was born Aug. 19, 1921, in York, Neb., the son of Arthur and Lillian Steube. Elwin served in the U.S. Air Force during World War II. He married Jean Croft on May 16, 1942, in Rupert. He was a heavy equipment repair operator and lived in Nebraska and Idaho. He loved fishing, working in his yard and spending time with his family. He was loved and will be greatly missed by his children.

He is survived by his four children David Steube,

Karen (John) Kestle, Marla (Barry) Hill and Les (Valle) Steube; many grandchildren, great-grandchildren and great-great-grandchildren; and one sister, Dorothy Swanson of Rupert. He was preceded in death by his wife, parents, two brothers and one great-granddaughter.

A private service will be held by the family, the direction of Hansen-Payne Mortuary in Burley.

The family would like to express their deep appreciation to the Intermountain Homecare for all their help and loving care of our father during this time.



Gail Ann Peacock

Gail Ann Peacock, 64, of Twin Falls and formerly of Scottsdale, Ariz., went to be with her Savior on Thursday, Nov. 27, 2008.

Gail was born in Uteca, N.Y., in 1944, to Ethel and Lee Cruze. The family moved to Phoenix, Ariz., when Gail was 6 years old. She attended the Bill Estes school and graduated from high school. She married Doug Peacock in 1964 and together, they had one son, Gail and Doug were later divorced.

Gail worked as a bookkeeper for most of her adult life. She enjoyed working crossword puzzles and reading mystery novels.

In 2007, Gail moved from Arizona to Twin Falls to be near her son and her only granddaughter, whom she loved very much. While we only had one year with her, we will all miss her very much.

Gail had many friends

whom will also miss her company and friendship.

Gail is survived by her son, Michael (Sandy) Peacock of Twin Falls; her two brothers, Auble Peacock and step-grandson, Brenden Orr; three sisters, Linda (Wayne) Foxworth of St. Maries, Kathy (Wally) Smith of Las Vegas, Nev., and Joan Ventry of Phoenix, Ariz.; as well as her two granddaughters, Cheri (Clery) Cruze of Cascade, Mont., and Jim (Georgette) Cruze of Phoenix, Ariz. Gail also had many nieces and nephews. She was preceded in death by her parents and two brothers, Charles Cruze and Bobby Cruze.

A celebration of Gail's life will be held as a memorial service at 2 p.m. Wednesday, Dec. 10, at the Devon Senior Apartments, 1338 N. College Road in Twin Falls, with Deacon Brian May officiating.

In lieu of flowers, the family suggest memorials be given in her name to the Mustard Seed and Salvation Army in Twin Falls. Services are under the direction of Reynolds Funeral Chapel in Twin Falls.



Mormon church apostle Joseph Wirthlin dies at 91

SALT LAKE CITY (AP) — The Mormon church's oldest living apostle has died.

The Church of Jesus Christ of Latter-day Saints said Tuesday that Elder Joseph B. Wirthlin died Monday night at home. He was 91.

The church said Wirthlin died of causes related to his age. Daughter Jane Wirthlin Parker was with him. Wirthlin had worked at his office until Thanksgiving.

Wirthlin was ordained a member of the Quorum of the Twelve Apostles, the second-highest of church leadership, on Oct. 9, 1986, about a decade after being called to full-time church service.

Wirthlin's other church posts included serving as a counselor to the Sunday school president, director of the church military relations committee, director of the church curriculum department and as an editor of church magazines. He also led church operations in con-



tinental Europe, Britain, Ireland and Africa.

In a statement, Utah Gov. Jon Huntsman and his wife, Mary Kaye Huntsman, offered condolences to Wirthlin's family. Huntsman, a Mormon, called Wirthlin an example of service to others.

"We are touched by his words and deeds, in remembering his service to his community and church," Huntsman said.

A native of Salt Lake City, Wirthlin played football for the University of Utah before his call. He graduated with a degree in business administration. In 2001 he was awarded an honorary doctorate from church-owned Brigham Young University.

In his second life, Wirthlin was president of a family-run wholesale food distribution business. He was also president of a business and trade association in Utah.

Wirthlin married Elisa Young Rogers Wirthlin on May 25, 1941, in the Salt Lake Temple. She died in 2006. The couple had eight children.

Funeral services are planned for noon on Friday in the Salt Lake City Tabernacle.

DEATH NOTICE

Clarisa S. Wilske

HEYBURN — Clarisa Fay Simon Wilske, 42, of Heyburn, died Sunday, Nov. 30, 2008.

SERVICES

Virginia Slippy of Rupert, funeral Mass at 11:30 a.m. Thursday at the St. Nicholas Catholic Church, 802 F St. in Rupert; visitation from 6 to 8 p.m. today at the Hansen Mortuary Rupert Chapel, 710 Sixth St.

Larry Duane Parke of Twin Falls, memorial service at 2 p.m. Thursday at White Mortuary in Twin Falls.

Molly Faye (Julian) Craft of Boise, memorial service at 11 a.m. Friday at the West End Cemetery in Buhl; dinner follows at the United Methodist Church in Buhl (Acacia Chapel in Boise).

Donald Dwight Ramseyer of Twin Falls, family service at 3 p.m. Friday at Sunset Memorial Park; public

memorial service will be held at 3 p.m. Thursday, Dec. 4, at the First Baptist Church, 2262 Hilland Ave. in Burley (Rasmussen Funeral Home of Burley).

memorial service at 10 a.m. Saturday at White Mortuary in Twin Falls.

Oliver C. Hartley of Wendell, memorial service at 11 a.m. Saturday at the Wendell United Methodist Church (Demary Funeral Service, Wendell Chapel).

Edith S. Hamilton of Twin Falls, memorial service at 3:30 p.m. Saturday at the Seventh-day Adventist Church, 131 Grandview Drive in Twin Falls (Parke's Magic Valley Funeral Home in Twin Falls).

Emma J. Dodge of Twin Falls, memorial spaghetti dinner from 5:30 to 8:30 p.m. Saturday at the Immanuel Lutheran Church, 2055 Elva Ave. E. in Twin Falls (Parke's Magic Valley Funeral Home in Twin Falls).

New documents, tapes show Nixon was obsessed with Vietnam War foes

Los Angeles Times

As part of a release of archival tapes and documents Tuesday, the Richard Nixon Presidential Library & Museum revealed fresh records that reflect the 37th president's heated campaign to investigate, intimidate and smear political rivals and opponents of the Vietnam War.

Among the documents is a handwritten note from President Nixon's top aide, H.R. Haldeman, on June 23, 1971, which may shed light on the origins of Nixon's infam-

ous "enemies list." In the note, Haldeman records Nixon's order to bring the weight of the Internal Revenue Service down on attorneys and former secretary of Defense Clark Clifford, who had been critical of Nixon's Vietnam policy, and on the antiwar movement.

"Pull Clark Clifford & top supporters off doves," Haldeman writes. "Full list... full field audit."

In the next paragraph, Haldeman reminds himself to take action against "TK," believed to be Senator Ted Kennedy. Haldeman writes:

"Get him — compromising situation... Get evidence... use another Dem as front."

The documents, along with hundreds of hours of tape recordings, mark the largest release of Nixon's presidential papers and recordings since the Yorba Linda, Calif., library shifted from a privately run facility controlled by a local lawyer to a National Archives institution last year.

From the White House, the documents show, Nixon was directing aggressive investigations of his rivals soon after taking office in January 1969.

Justice Visions

It's a face, not a place!

Dr. Daniel Precuci
Medical Director
Celebrating National Hospice and Home Health Month

208-735-0121
The Visions Group
VISIONS HOME CARE
HOME HEALTH OPTIONS

Hearing Aids can be tax-deductible

CALL TODAY FOR A FREE HEARING EVALUATION!

HEARING AID SERVICE

678-7600
1301 E. 16th Street • Burley
(Inside Farmers Insurance Building)

734-2900
260 Falls Ave. • Twin Falls
(Across from CSI)

Parke's Magic Valley Funeral Home will be hosting their 11th Annual **Christmas Memorial Service**

Sunday, Dec. 7, 2008

Lighting of the Memorial Christmas Tree

Anyone who has experienced a loss and is in need of support and comfort at this time of the year is welcome. We will offer each family an "Angel of Memories" ornament to place on the tree with the name of your loved one inscribed. We feel very blessed to be a part of this wonderful community and so we offer our "Angels Among Us" program to everyone free of charge. No matter the time of your loss, whether we served you family or not, please take this opportunity to remember those who are no longer with us. Please invite anyone you know who could benefit from this memorial program.

FUNERAL HOME
Parke's Magic Valley

LOCALLY OWNED & OPERATED
2551 KIMBERLY RD. • TWIN FALLS, ID 83301 • 735-0011

INSIDE: Texas could still get national title from AP D4.



TIMES-NEWS • SPORTS EDITOR MIKE CHRISTENSEN: (208) 735-3239 SPORTS@MAGICVALLEY.COM

INSIDE: Local roundup, D2 | NBA & college basketball, D2 | Scoreboard, D3 | NFL & college football, D4

CSI men drop to No. 11 despite wins

By Mike Christensen
Times-News writer

The College of Southern Idaho basketball team slipped one spot in the latest NCAA Division I Men's Basketball Poll, released Tuesday. The 7-1 Golden Eagles fell out of the Top 10 for the first time this season, landing at No. 11 despite a pair of wins last week.

Central Arizona College, ranked 11th last week, moved up to the No. 10 spot occupied by CSI a week ago.

As for slipping in the rankings after two wins, CSI head coach Steve Gosar said, "That's why I don't pay much attention to (the polls)."

The Scenic West Athletic Conference is well represented this week, with No. 13 Salt Lake Community College (9-1) and No. 25 North Idaho College (9-0) joining CSI. Unranked Eastern Utah (9-0) is closing in on the Top 25 as well and will be in Twin Falls this week to take part in this week's Boise Office Equipment Tournament.

CSI, which suffered its lone loss against No. 8 Midland (Texas) College, will play two games at the tournament, beginning with the Salish Kootenai College Bison out of Pablo, Mont., at

Please see CSI, Page D2

Bruins best Bobcats



Bruins' David Filmore, left, defends Twin Falls' Braden Box during Tuesday's boys basketball game in Burley. Twin Falls won 55-44.

Fourth-quarter treys lift Twin Falls past Burley

By Ryan Howe
Times-News writer

Jake Hanchey scored all of his 14 points in the fourth quarter Tuesday to lift Twin Falls to a 55-44 road win over Burley.

After three quarters of back-and-forth basketball in which both teams experienced cold-shooting spells, the Bruins and Bobcats didn't score from the floor in the fourth quarter until just 2:21 left on the clock. By then the Bruins had built a 14-point advantage and controlled all momentum.

Jon Palisfer led the Bruins with 18 points and 13 rebounds. "We were out of condition a little bit in the fourth quarter, we were sucking air," said Burley forward Kyle Hopworth. "But (Twin Falls) hit some shots — three big 3s in a

row — and that drained us a little bit."

Meanwhile, Burley was experiencing its second long stretch without a field goal. The Bobcats didn't score from the floor in the fourth quarter until just 2:21 left on the clock. By then the Bruins had built a 14-point advantage and controlled all momentum.

Jon Palisfer led the Bruins with 18 points and 13 rebounds. "We were out of condition a little bit in the fourth quarter, we were sucking air," said Burley forward Kyle Hopworth. "But (Twin Falls) hit some shots — three big 3s in a

row — and that drained us a little bit."

It's been difficult for any visiting team to come from behind and win on Burley's floor the past two years, but Twin Falls was able to do it Tuesday. The Bruins, who were playing their first game of the season, fell behind 9-0 to start, mostly due to the Bobcats' uncharacteristic zone defense which caught Twin Falls off guard.

"I got a lump in my throat when we saw the zone because we really haven't worked on it. It wasn't the kids' fault," said Twin Falls coach Matt Harr.

Please see TWIN FALLS, Page D2

Burley girls come back to nip T.F.

By Ryan Howe
Times-News writer

Not even a gash on the forehead that required five stitches could slow down Kassi Kerbs.

The senior guard poured in a career-high 33 points to lead the Burley Bobcats girls basketball team to a 46-30 home victory over Twin Falls Tuesday night.

The win puts Burley at 5-2 on the season and sets up Thursday's clash with Great Basin Conference West rival Jerome, which is undefeated and currently ranked No. 1 in the state.

"We're very proud with where we're at right now," Kerbs said. "Our team chemistry is great. We're playing well, our defense is getting really good, our offense is moving along and people are starting to step up, and that's what we need."

Twin Falls led 30-29 heading into the fourth quarter, but was outscored by the Bobcats 18-9 in the final period.

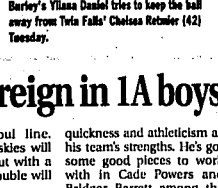
"I saw that it was getting kind of close and I was like, 'Man, I gotta step up and get going and get the lead back,'" Kerbs said.

"I saw that it was getting kind of close and I was like, 'Man, I gotta step up and get going and get the lead back,'" Kerbs said.

Kerbs hit one of her six 3-pointers with seven minutes remaining to give Burley the lead 31-30. She hit another 3-pointer with 1:45 left to give the Bobcats a six-point edge, 43-37, which essentially sealed the win.

Going after a rebound in the first quarter, Kerbs took an elbow to the face and blood started gushing. They were able to get the bleeding on the sideline and bandaged her cut well enough to get her back into the game. She got five stitches in the locker room at halftime.

Please see BURLEY, Page D2



Burley's Vilana Daniel tries to keep the ball away from Twin Falls' Chelsea Reinher (42) Tuesday.

Despite plenty of changes and new format, same powers reign in 1A boys

By Mike Christensen
Times-News writer

It's a season of change for Class 1A boys basketball in the Magic Valley. Not only do the IA teams shift in new large-school and small-school divisions, but six first-year coaches take the reins of area programs.

Last year's 1A state runner-up Hagerman is loaded once more and looks to be the class of the Division I Snake River Conference, while Richfield and Carey are the clear favorites in the Division II Northwest Conference.

Below is a look at each area team.

Snake River Conference

North Division

HAGERMAN PIRATES

Head coach: Kevin Cato, ninth season

Last season: 20-9, Class 1A state runner-up

The Pirates look to be the team to beat in the SRC North after finishing at Class 1A

Hagerman returns all but one player from a 20-9 squad that

reached the 1A championship game before falling 60-48 to Treyn.

At 6-foot-6, Tanner Owen will anchor the post, while Jake Emerson (6-1) gives size on the wing. Guards Dylan Brooks and Morgan Knight also return to the starting five.

While experience and chemistry are on Hagerman's side, head coach Kevin Cato said his squad will "need to develop some depth to protect against foul trouble and injury."

Do that and Hagerman should be in the running for a state crown.

LIGHTHOUSE CHRISTIAN LIONS

Head coach: Ryan Franklin, first season

Last season: 4-16

First-year head coach Ryan Franklin will lean heavily upon senior Ian Fadness; the lone returner with significant varsity experience. The Lions don't have much in the way of size as only 6-foot-1 Zane Jessert is taller than 6 feet.

Some of the better athletes from the school's football team dot the roster as Lighthouse Christian looks to

better its four wins of a season ago.

Said Franklin: "Our speed will be important for us."

SHOSHONE INDIANS

Head coach: Larry Messick, last season: 13-13

Josh Olsen is the lone returning starter for head coach Larry Messick. A 5-11 junior, Olsen averaged 11.2 points a game last season and will look for more this winter.

The Indians have just seven players on the varsity roster and 6-foot-2 senior Ryan Sorter is the tallest of the bunch.

Messick said rebounding and post defense are certainly concerns.

Note: Challis also competes in the Snake River North.

South Division

CASTLEFORD WOLVES

Head coach: Dan Winn, first season

Last season: 6-14

With three returning starters, first-year head coach Dan Winn believes his Wolves have what it takes to compete in the South Division, Nick Howard and Oscar Vargas

return on the guard line and will become a great duo on the perimeter," according to Winn.

Up front, Ethan Tverdy returns and gives Castleford some size along with Tyler Hansen and Michael Wiseman.

"We have several big and strong kids," said Winn. "We should control the boards if we work hard."

The team has little depth behind Howard and Vargas and boasts only two seniors. But the pieces are there for a winning season.

HANSEN HUSKIES

Head coach: Mike Pfeifer, 10th season

Last season: 9-14

Of the seven players on Hansen's roster, only three have varsity experience. While depth and experience are lacking, there is plenty of quickness for head coach Mike Pfeifer to work with.

But will be short, but will have a lot of team speed," said Pfeifer.

With that in mind, Hansen will play an up-tempo style, trying to attack the basket

and get to the foul line. Defensively, the Huskies will pressure the ball. But with a short bench, foul trouble will be costly this season.

OKLEY HORNETS

Head coach: Levi Powers, first season

Last season: 15-11

First-year head coach Levi Powers has plenty to work with this season. Four players return from last year's lineup, including guards Payton Becke and Golen Wadsworth, forward Mark Pickett and center Spencer Petersen.

"Our boys are very competitive," said Powers. "They work hard and want to win. We will have great depth."

Powers coached the Junior varsity at Oakley the previous two seasons, so he's familiar with his newcomers as well. The Hornets should be in the mix for the conference crown.

RAFT RIVER TROJANS

Head coach: Jeff Greenwood, ninth season

Last season: 10-11

Head coach Jeff Greenwood lists depth,

quickness and athleticism as his team's strengths. He's got some good pieces to work with in Cad Powers and Bridger Barret among the returning varsity players.

On the perimeter, the Trojans will need to use their quickness to beat defenders off the dribble. Limiting turnovers and getting good guard play will decide how far Raft River goes this season.

Note: Sho-Ban also competes in the Snake River South.

Class 1A Division II

Southwest Conference

BLISS BEARS

Head coach: Gerry Hildreth, second season

Last season: 1-17

Quickness is the name of the game for Bliss. Coming off a 1-17 season a year ago, the Bears hope to use their team speed on both sides of the ball to break to use their Gerry Hildreth said this team will use more ball movement and work for quicker shots, while using more ball

Please see 1A BOYS, Page D4

Texas title could come from Associated Press

NEW YORK — The best chance Texas has to be crowned national champion this season likely lies in the hands of the media who vote in The Associated Press college football poll.

The Longhorns are the latest team to feel slighted by the Bowl Championship Series, though the twist this time was coach Mack Brown's team has the Big 12 to blame as much as the BCS standings.

The Big 12 had to go to its fifth tiebreaker, best BCS ranking to break a three-way tie in its South Division between Texas, Oklahoma and Texas Tech. All had 11-1 records. Oklahoma beat Texas Tech and Texas Tech beat Texas. Oklahoma had the best BCS standing and advanced, despite losing 45-35 to Texas.

The tiebreaker not only put the Sooners in position to win the league championship, but a win against Missouri virtually guarantees Oklahoma a berth in the BCS national title game in Miami on Jan. 8 against the winner of the Southeastern Conference championship.

But Texas still has hope. "There is a lot left out there to play for and crazy things happen all the time in college football so who knows where we'll end up," Longhorns quarterback Colt McCoy said late Tuesday night.

Missouri beats Oklahoma, Texas is the presumptive next-in-line to reach the BCS title game. The Tigers (9-3) don't seem to be up to the task of stopping the Sooners, who have scored at least 50 points in their last four games. Missouri is a 17-point underdog, and its only two losses last season were to Oklahoma. Depending on the Tigers leaves the Longhorns a long shot to get to Miami.

Alabama might be better off turning its attention to the AP poll. If Alabama were to win the BCS title game, the Tide would be undefeated and undisputed national champion. Florida goes into the SEC title game ranked second in the AP poll, so logic dictates the Sooners would jump to No. 1 by beating Alabama and stay there if they win the BCS championship game.

Alabama went No. 3 in the last AP Top 25, ahead of Oklahoma by eight points. Unlike USA Today coaches' poll voters, who are required to put the BCS championship game winner No. 1 on their Florida ballots, the 65 AP voters don't have to put the winner of that game on top of their final ballots.

NUMMIE OUT AS NEW MEXICO STATE COACH
LAS CRUCES, N.M. — New Mexico State fired football coach Hal Mumme on Tuesday, ending a four-year run during which the program often ended up in the news for the wrong reasons. Athletic director McKinley Boston said he has begun a national search for a successor. Head coaching experience not required, just an eagerness to work with a program that for decades has



Texas coach Mack Brown questions an official during the first quarter of a Nov. 15 game against Kansas in Lawrence, Kan.

been one of the worst in major college football.

"I am looking for energy, a fire in the belly, someone with real experience as a coordinator," Boston said. "It would help to have familiarity with this part of the country. We need an exceptional recruiter and someone who jobs the external part of the job."

The Aggies lost seven straight games to end the season 3-9 and 1-7 in the Western Athletic Conference. They lost 49-0 at home to Boise State and ended the year last weekend with a 47-2 defeat at Utah State.

KIFLIN TAKES FIRST JAB FROM SPURRIER

KNOXVILLE, Tenn. — Lane Kiffin has already discovered one thing that comes with the job of being Tennessee's coach: needing from Steve Spurrier.

The South Carolina coach, who had a history of taking verbal jabs at Kiffin's predecessor, Phil Fulmer, questioned whether Kiffin broke NCAA recruiting rules by contacting Tennessee recruits before he was cleared to do so.

"The NCAA requires coaches to take a recruiting certification test before they're allowed to contact recruits," Kiffin said. "I'm not sure if I'm allowed to contact recruits before he was cleared to do so."

Jarvis Giles, a running back recruit from Gaither High School in Tampa, Fla., told several media outlets that Kiffin contacted him early Sunday morning a day before he was scheduled to be introduced as the Vols' new coach.

WONN'S DIXON CHARGED WITH DRUNKEN DRIVING

STORRS, Conn. — Connecticut talkback Andre Dixon was arrested early Tuesday on a drunken-driving charge and suspended indefinitely from the football team for violating team rules. Dixon was pulled over by campus police shortly after 1:30 a.m. when an officer noticed he was tailgating her car, according to a police report. Police said the junior from New Brunswick, N.J., failed a field sobriety test and was charged with operating a vehicle under the influence and following too closely.

He posted a \$500 bond and is to appear in Rockville Superior Court on Dec. 15. — The Associated Press

Tumultuous months for NFL star receiver

Burress' troubles this year:

JUNE	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.	
June 2 Burress reportedly called by his wife, Wendy, to investigate a domestic disturbance.	June 17 Burress to practice at camp because he's unhappy with his wife, Wendy. "Contract negotiations are progressing."	Aug. 19 Police called again by his wife, Wendy, showing an argument they had at a New York nightclub.	Sept. 4 Signs a two-year contract extension hours before his season opener that will bump his salary into the \$7 million range in the next five years.	Sept. 24 Fined over \$235,000 (later reduced to \$117,000 and one-game suspension) for missing a team meeting and failing to explain his absence.	Oct. 24 Fined \$48,000 by the NFL for his conduct during a game against 49ers in Week 7 where he abused an official and tossed a ball into the stands.	Nov. 29 Accidentally shot himself in the right thigh at a Manhattan nightclub; released from a hospital later in the day.	Dec. 1 Charged with illegal gun possession; bail set at \$100,000 and ordered by judge to return March 31.

Burress in training camp

With his wife

During a January interview

In Manhattan, on his way to court

Burress suspended by Giants

EAST RUTHERFORD, N.J. — Super Bowl hero Plaxico Burress is done for the year.

The New York Giants fined and suspended Burress on Tuesday for four games — the rest of the regular season — after he accidentally shot himself in the right thigh over the weekend at a Manhattan nightclub. The team also placed him on the reserve non-football injury list, which means the wide receiver couldn't come back for playoffs, either.

The team punished Burress a day after he was charged with illegal weapons possession; which carries a penalty of 3/4 to 15 years in prison if he's convicted. Burress is due back in court again on March 31, unless he reaches a plea agreement.

Burress arrived Tuesday morning at Giants Stadium, and met individually with Giants president John Mara, general manager Jerry Reese and coach Tom Coughlin. He left for a medical test and returned in the afternoon for another brief session with team officials.

Even as he was suspended for conduct detrimental to the team, Giants officials expressed concern for Burress, who caught a touchdown pass from Eli Manning that gave the Giants a 17-14 Super Bowl win over New England in February. "As we have said since Saturday morning, our concern is for Plaxico's health and well-being," Mara said. "This is an important issue for him to take care of his body and heal up and also deal with the very serious legal consequences and other issues in his life. When I spoke with Plaxico he expressed great remorse for leaving his teammates."

Police and prosecutors still want to talk to a pair of Burress' teammates, Antonio Pierce and Ahmad Bradshaw, who were at the club when the shooting occurred, but insist they did nothing wrong.

Neither Burress, nor his agent, Drew Rosenhaus, was immediately available for comment. Dr. Scott Rodde, a team physician, examined Burress and told the Giants that the gunshot wound would have sidelined the 31-year-old player for 4-to-6 weeks anyway.

NFL SUSPENDS SIX PLAYERS FOR DOPING VIOLATIONS
NEW YORK — Six players,



New York Giants wide receiver Plaxico Burress, center, leaves the courthouse with his lawyer, Benjamin Bratman, right, and his wife, Tiffany Burress, left, in New York, Monday. The Giants suspended Burress for four games on Tuesday, a day after he was charged with two felony counts of criminal possession of a weapon. Burress accidentally shot himself at a Manhattan nightclub Friday evening.

including the heart of the Minnesota Vikings' stout defensive line, were suspended for four games without pay by the NFL on Tuesday for violating the league's anti-doping policy. All six were punished for using a diuretic, which can serve as a masking agent for steroids.

The suspended players were running back Deuce McAllister and defensive linemen Charles Grant and Bill Smith of New Orleans; defensive linemen Kevin and Pat Williams of Minnesota; and long snapper Bryan Pittman of Houston. A seventh player, Atlanta's Gedy Jackson, was not suspended. NFL spokesman Greg Alieo said Jeff Fash, the league's chief counsel, had asked for additional information.

The punishment means all six will miss the end of the regular season, an especially harsh blow to Minnesota, which relies heavily on the Williams in its run defense, which ranks second in the league. Angelo Wright, the agent for Pat

Williams, said he planned to file a motion in federal court in the next 24 hours, presumably to put off his client's suspension. "If a player's team makes the playoffs, the player will be eligible to return to the active roster on Dec. 29."

COWBOYS PUT 'PACMAN' BACK ON 53-MAN ROSTER
IRVING, Texas — Adam "Pacman" Jones is back in the NFL.

The Dallas Cowboys put Jones on their 53-man roster Tuesday after the NFL lifted the cornerback's suspension. Jones missed six games for violating the league's player conduct policy. He previously was suspended for the entire 2007 season while with Tennessee and played in only six games for the Cowboys before the most recent suspension after an alcohol-related scuffle at an upscale Dallas hotel.

The NFL allowed Jones to return to practice last week and said then he would be able to return to play Sunday at Pittsburgh. The Cowboys cleared a spot on their roster when

they put safety Pat Watkins on injured reserve.

BROWNS' QUINN TO HAVE SURGERY

CLEVELAND — Brady Quinn has decided to get his fractured finger fixed. After weighing his options over the past week, Cleveland's quarterback has elected to have surgery on his right index finger, which he initially broke on Nov. 17 at Buffalo and then made worse by playing in the Browns' game a week later against Houston.

The team said that Quinn's operation will be performed today in Birmingham, Ala., by hand specialist Dr. Thomas Hunt. The procedure, which will likely involve a pin being inserted in Quinn's finger to stabilize the bone and damaged tendon, will require up to 10 weeks of recovery time.

In his season's career start, Quinn broke the tip of his finger when he banged it against a Bills defender in the first half of Cleveland's 29-27 win. Although he was given the option of having the operation on his right index finger when he banded it against the Texans and sustained further damage to the finger on his throwing hand. — The Associated Press

IA boys

Continued from page D1 pressure defensively.

Guards Cole Erkins and Alex Cortez return along with forward Cameron Schoessler.

While depth is a concern, Hildreth said his team has "good outside shooting fires."

CAMAS COUNTY MUSKERS

Head coach: Ben Stroud, first season

Last season: 3-19

Former College of Southern Idaho coach Ben Stroud takes over a struggling Camas County program with few returning varsity players. But Stroud succeeded in turning around the Muskies' fortunes through this fall and could do the same with basketball this winter.

CAREY PATNERS

Head coach: Dick Simpson, seventh season

Last season: 21-1

years' 23-5 squad that lost to Cascade in the state consolation final. Head coach Dick Simpson will also lean on Jarred Cenarusa and Heath Adamson, the team's only seniors, for big minutes this year.

"They want to learn and be better," Dick Simpson said of his team. "They've got good attitudes and are hard workers."

Outside of 6-foot-4 junior Wacey Barg, Carey doesn't possess much size, so rebounding will be a concern.

COMMUNITY SCHOOL CUTTHROTS

Head coach: Ed Flory, first season

Last season: 12-7

The Cutthrots will sorely miss 6-for-6 center Mac Whittington's inside game, but hope a group of newcomers can be competitive under head coach Ed Flory.

DIETICH BLUE DEVILS

Head coach: Wayne Dill, eighth season

Last season: 9-14

With a 12-man roster, head coach Wayne Dill said the Blue Devils have a full squad for the first time in five seasons. There's some quality to go with the quantity as 6-foot-1 senior Jaren Stoddard returns after averaging 10 points and seven rebounds last season. Scott Pergen and Luke Hubert are two other seniors with significant varsity experience, while Dylan Perron joins the team to provide an outside shooting touch.

"It's a fine group of young men," said Dill. "Athletic and coachable."

Dietrich will look to run the floor and use a pressuring man-to-man defense as it tries to move up the Sawtooth ranks.

MAGIC VALLEY CHRISTIAN CONQUERORS

Head coach: Terry Gartner, first season

Last season: 2-17

Size is on the Conquerors' side this winter as Juniors Matt McMillans (6-foot-6) and Zach VanEsch (6-4) return to the Magic Valley

Christian lineup. John Hesse, a 6-1 senior, also has varsity experience. But new head coach Terry Gartner will field a roster made up largely of freshman.

If the returning big men can dominate on the glass and defensive stalwarts, MVC should improve on last season's two wins.

MURTAUGH RED DEVILS

Head coach: Adam Johnson, third season

Last season: 15-5

With the high-scoring duo of Taylor Wilson and Jesus Cabral gone, the Red Devils will look to senior point guard Zach Cummins to leave the way.

"He runs the offense very efficiently," said Murtaugh head coach Adam Johnson.

With two years of experience in Murtaugh's double high post offensive, Johnson believes his players will "play with more confidence."

"We have great young talent to mix with our experienced players," said Johnson.

If the newcomers can play well, Murtaugh should be in position to return to the state tournament.

RICHFIELD TIGERS

Head coach: Garr Ward, 14th season

Last season: 24-3

After going 24-3 a year ago, Richfield slides into the new Division II Sawtooth Conference poised to dominate. The Tigers had high hopes at last year's Class IA state tourney after going undefeated in the regular season (their first loss was to Carey in the Magic Valley Northside — Tournament championship game), but lost in the first round and missed out on a trophy.

With guard Mike Lezarniz, wings Tom Clark and Jose Rivas and front court players Brody Norman and Luke Wood returning, Richfield is loaded for a fun at some state hardware.

The Tigers will again use their full-court defensive pressure to rattle teams, while playing a disciplined brand of ball on the

offensive end.

Longtime coach Garr Ward loves his team's discipline, experience and intensity. There's also good size and ability among the varsity newcomers. All of that adds up to a team that is a favorite for the conference crown.

Independent

TWIN FALLS CHRISTIAN WARRIORS

Head coach: Brent Walker, 25th season

Last season: 11-7

All the big names are back for the Warriors. High-scoring seniors Tony Broadfield and Clint Irvin, return along with juniors Austin Brown and Grant Frieboes.

Head coach Brent Walker's team should score in bunches with its motion offense. How well TFCA uses its 1-3-1 and 2-3 zone defenses will go along way to determining the number in the win column. The bench is also short at the Warriors field a team from the mere 31 boys in the school.

TIMES-NEWS in Partnership with YAHOO! hotjobs magicvalley.com

Classifieds

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

ANNOUNCEMENTS
100
Lost and Found

FOUND lots of misc. items left from Christmas in the Night Time Sky. Claim at the Kimberly Nurseries Office.

FOUND set of keys in baseball field near CSI. Please call and describe. 878-2503

FOUND Tool box full of dry wall tools. Found in a parking lot on Shoup Ave. W. Call to identify. 208-734-7304 or 420-2448

FOUND Yellow Lab, neutered male. Call 678-5502 between 8am and 5pm if he belongs to you.

LOST cat, bobtail, gray tiger striped, female, 4 to 5 1/2 years old. Lost 11/21 on Fairfield & Addison. 316-1330

FOUND Shot gun in the Rupert area. Call to identify. 208-670-6171

LOST German Short-haired Pointer, female, blue collar, answers to Jym, lost on 11/25. Travelers Oasis Truck Stop/Garden of Eden area, Howard. 208-308-1178

LOST Golden Lab in the vicinity of East 27th in Butley. 1 1/2 year old, neutered male with a stripe down his nose, wearing a green collar. 208-478-8848

LOST Phone No. for John who found patio furniture. Please call again! 208-934-6193

LOST Rothweiler, male, 90-100 lbs., neutered, with black collar. Lost from Berger area on Thanksgiving. Family whereabouts. Call 208-420-6474

Pregnant? Worried? Free Pregnancy Tests Confidential 208-734-7472

Bankruptcy & Debt Counseling. Free 1 1/2 hr consultation 30 years experience Competitive Rates We are a debt relief agency

We help people file for bankruptcy relief under the bankruptcy code. May, Schweska & Brenning 733-7180

NEEDED - Babysitter every Saturday & every 2nd Sunday. Call for info 208-312-4814

PROFESSIONAL SERVICE For hire, available anytime through the holidays. 208-731-8838

DAIRY Now accepting resumes for a full-time Dairy worker, boot trimming exp. req. and overall dairy knowledge. This is a must. Starting Salary \$2500/mo. Call or fax resume to 836-2400 or mail to Double V Dairy 187 E 3100 S Wendell, ID 83355

DRIVER Looking for a part-time job working mornings & afternoons? We have the perfect job for you! Now hiring Bus Drivers Paid Training Western States Bus Call 208-733-9003

Classified Private Party Ads Requires pre-payment prior to publication. Major credit/debit cards, and cash accepted. 733-0931 ext. 2 Times-News

FARM Crop Consultant Need Agronomist/Consultant for large farm, duties to include: Coordinate irrigation and fertility program, pest management, and planting for Potatoes, Sugar beets, Wheat, & Barley. Minimum 5 years experience pay DOE includes benefits. Please send resume to Lance Funk Farms fax 208-228-5883 or P.O. Box 310, American Falls, ID 83211

DRIVERS Truck Driver NW regional carrier. Class A CDL, tanker and doubles endorsements req. Must be over 23 yrs. W2 yrs. exp. Fax resume to 806-240-1583

CLASSIFIEDS It pays to read the fine print! Call The Times-News to place your ad 208-733-0931 ext. 2

Classified Private Party Ads Requires pre-payment prior to publication. Major credit/debit cards, and cash accepted. 733-0931 ext. 2 Times-News

Classified Private Party Ads Requires pre-payment prior to publication. Major credit/debit cards, and cash accepted. 733-0931 ext. 2 Times-News

PhoneBase Research currently has immediate openings in our interviewing department. This position involves conducting public opinion polls over the telephone. PhoneBase Research offers: Flexible evening, day and weekend hours. *Up to \$12 an hour. *Casual working environment. *Monthly interviewer incentive. *Absolutely no sales or cold-calling. *Health benefits available to apply along with our office at 840 Meadows Dr. Ste #2 in Twin Falls or call us at 208-738-2881

Read The Classifieds Every Day!

Read The Classifieds Every Day!

Read The Classifieds Every Day!

ST Luke's Magic Valley HAVE YOU CHECKED OUT THE JOBS AT ST. LUKE'S MAGIC VALLEY? We offer competitive salaries & an excellent benefits package. For a complete listing of open positions, or to complete an application, please visit our website: www.stlukesonline.org

Give thanks for a great job from River Ridge (formerly Sunbridge) LPN/RN • 12 hour NOC 2-10 CNAS PT Medical Records Asst. Full-time is 32 hours per week. Part-time is 20 hours. We offer competitive pay & full-time includes an excellent package. Apply in person or contact Beverly Nipper. RIVER RIDGE CARE & REHABILITATION CENTER - Caring by the Sky In Life 640 Files Ave West, Twin Falls, Phone: 208-734-8645

Santa Claus 208-326-5256 THE FAMILY CIRCUS By Bill Keane

12-3 Have I waited long enough to ask, 'What time is it?' again? THE ACES ON BRIDGE Bobby Watt

THE ACES ON BRIDGE Bobby Watt "There is no duty so much under-rated as the duty of being honest." — Robert Louis Stevenson The best way to play today's spade suit for one loser depends on who has shown values. If your right-hand opponent is strong, you should lead toward dummy's nine and, when East wins the king or queen, advance the jack on the next round to try to pin the 10 in the West hand. If LHO is more likely to have values, play him for K-10 or Q-10 doubleton rather than the K-Q doubleton by following essentially the same maneuver. This approach to the spade suit is called an intra-finesse. But note that if West contributes the 10 on the first round from K-10, Q-10 or 10-x, he leaves declarer with a blind guess as to what to do next. Here's how the play went in South's optimistic contract of four spades from the San Francisco Nationals of 2007. On the lead of a club, Sue Picus, South, playing with Marilyn Losberg, won with dummy's queen at trick one. At trick two she led a heart to her jack and West's queen. Another club forced dummy's ace, and Picus ran the heart eight to West's ace. A third club forced declarer to ruff. Picus followed with a low spade from hand, won by West with the king as Picus unblocked dummy's nine. A fourth round of clubs forced Picus to ruff again. Down to two trumps in each hand, she took her best shot by leading a diamond to dummy's ace. West claimed her contract when the hearts proved to be 5-3. The answer to Bobby Watt's question is: Yes, it is worth the wait to see what happens when you lead a low spade to West's ace. The answer is: Yes, it is worth the wait to see what happens when you lead a low spade to West's ace. The answer is: Yes, it is worth the wait to see what happens when you lead a low spade to West's ace.

200

24/7 Classified Ad Placement magicvalley.com

SANTA FOR HIRE Very busy season! Call: 734-1194 or 731-5193 Looking for extra vacation money? The classifieds can help you sell those items you no longer need for quick cash. 733-0931

200

PUBLIC SERVICE MESSAGE Federal Employment Information is free. Remember, no one can promise you a federal job. For free information about federal jobs, call Career America Connection. 478-757-3000

IDAHO MILK PRODUCTS Representatives from each of our departments. Will be on hand to answer all of your questions. For more information call 208-324-4739 or log on to www.idahomilkproducts.com

IDAHO MILK PRODUCTS Representatives from each of our departments. Will be on hand to answer all of your questions. For more information call 208-324-4739 or log on to www.idahomilkproducts.com

CUSTOMER SERVICE REPRESENTATIVE Northwest FARM CREDIT SERVICES Northwest Farm Credit Services, an agricultural cooperative that provides financing and related services to agricultural producers, is seeking a Customer Service Representative to work in their Twin Falls, ID office. This position assists in the preparation and processing of loan making and servicing transactions. Greets customers as they visit the office and responds to account inquiries. Responsible for processing customers' transactions. Orders and maintains office supplies. Performs intermediate to advanced clerical duties such as word processing, establishing and maintaining files, and answering telephone. Position requires high school diploma or equivalent, with 2 years of related office experience. Must have excellent computer and customer service skills. Ability to organize and prioritize work. Experience with a financial institution desirable and accounting background beneficial. For immediate consideration, visit our website and apply online at www.magnificentcareers.net Equal Opportunity Employer

It's not WHAT YOU'D CALL A get - rich - quick SCHEME. (More like a don't - go - broke plan) Call now for more information about routes available in your area. Twin Falls . 735-3346 Burley, Rupert, Poul . 677-8793 Kimberly, Buhl, Filer . 735-3241 Gooding, Shoshone, Hailley, Jerome . 735-3302

Man lands in hot water after son spills the beans



DEAR ABBY
Jeanne Phillips

DEAR ABBY: My husband and I are still at odds over something that happened months ago. He is his best friend and my 13-year-old son, "Mark," went to spring training in Florida. On one of the days, they went to lunch at a restaurant that features scantly clad waitresses. My husband told Mark not to let me about it and to leave the matter to him.

When they returned home on Sunday after their three-day weekend, Mark let it slip where they had gone for lunch one day. I hit the roof!

Mark is a very young 13. It was foolish that my husband took him to a place that Mark described as making him feel "uncomfortable" because of all the skin that was being shown. After I jumped on my husband for doing it, I heard him outside yelling at Mark for telling me before he had a chance to tell me. I'm being accused of overreacting, Abby. Am I?

DEAR ABBY: I'm a normal 10-year-old girl, but when my mom got mad, I get scared. She doesn't hit me, but I still feel panicked when she's mad.

My siblings have told me they're scared of her, too. I don't have anyone to turn to because my mom and dad are both only children.

Please tell me what to do. She's still mad until I'm older, or should I say something now? I'm confused and really scared of her. What should I do?

expressing her frustration in a way that is not appropriate.

If the situation doesn't improve after you and your siblings talk to her, perhaps another adult can make her understand her behavior is counterproductive. Your dad, as one of your friends, or a trusted teacher or school counselor may be able to help.

DEAR ABBY: What do I do about my aging mother who says I do my wrong pops into her head as if she has no filter? Lately, she has been blurting out racial slurs. Abby, this is not the way we were raised.

Is my mother getting dementia? And when she does this in public, what do I say to the person she has just insulted?

MAMA'S DAUGHTER
DEAR DAUGHTER: Your mother may have some form of dementia — and you and rest of the family should inform her doctor so that Mama can get a physical and neurological workup to find out why her behavior has changed so radically.

As to what to say to the people at whom she targets her racial slurs, simply say, "Please forgive my mother. She's had another lapse, and she's not herself."

Believe me, you have my sympathy.

DEAR DAUGHTER: Talk to your mother about your feelings now. You are reaching an age when you should be able to safely confide all of your concerns to her and be able to communicate without being afraid she will overreact. Because you and your siblings are all afraid, your mother may be

DEAR ABBY: I don't think so. If your husband had been proud of what he had done, he wouldn't have asked Mark to keep it a secret. His request was both dishonest and sexist. It was an invitation to your son to join the "boy's club" and exclude you, and that makes me wonder what the next

HOROSCOPE

Jeraline Saunders

SCORPIO (Oct. 23-Nov. 21): Remain light on your feet. Don't get caught up in greed. Remain brightly agile and ready for anything. You can navigate safely through hazy situations that you just keep your eyes about you.

SAGITTARIUS (Nov. 22-Dec. 21): Talk it out. Discussions may yield new ideas, insights and plans that greatly improve your future. Keep an open mind and your whole outlook could change. A benefits.

CAPRICORN (Dec. 22-Jan. 19): What's familiar isn't always what's best. It's time to move away from old routines and explore new avenues. Entertain new ideas; find ways to enhance patterns, seek customs and well-worn procedures.

AQUARIUS (Jan. 20-Feb. 18): Let your imagination take flight. Take giant intellectual steps. Lead a book, learn a new trick or listen to a knowledgeable friend. Keep your feet on the ground, but allow your mind to seek higher levels.

PISCES (Feb. 19-March 20): Share your ideas. Consider all the angles and see things from other points of view. Find common ground if you wish to embark upon new projects, deals or principles. Consider the principle of yin and yang.

ARIES (March 21-April 19): The situation is what you make of it. Your day can be boring or exciting depending on your state of mind. Don't rock the boat. Avoid making changes or overhauls and keep the ball rolling in the usual manner.

Taurus (April 20-May 20): Don't let clockwatching get in your effort to get out of work early. Once you have been granted the freedom to do your own thing, choose something new and exciting.

GEMINI (May 21-June 20): Trust isn't given frivolously; it is earned. Show others how much you are

IF DECEMBER 3 IS YOUR BIRTHDAY: Your dreams can come true. The problem is that you might have to wait until April to find the right kind of dream that suits your nature. This month your boss, companions and colleagues are expecting you to handle everything efficiently and in a businesslike manner. By April you won't be hemmed in by rules and can let inspirations act as a guide so you will be able to make important improvements on several levels. This is a fabulous time to launch important projects, make long-term plans or ask for favors and assistance. Whatever comes into your life then will be beneficial in some way.

LIBRA (Sept. 23-Oct. 22): There's no limit on what you can accomplish. Discuss things with a significant other, co-worker or friend. Pay homage to the fundamentals of convention, but don't be afraid to go out on a limb.

LEO (July 23-Aug. 22): If you can't beat them, adapt and try to see things their way. Don't let the opposition set you up for a fall. Land on your feet and keep your chin up. A new and better opportunity will come your way soon.

VIRGO (Aug. 23-Sept. 22): Image is everything. A misundertstanding could give the wrong impression and change the outcome of what you are trying to accomplish. Keep presentations concise; avoid sending mixed messages.

LIBRA (Sept. 23-Oct. 22): There's no limit on what you can accomplish. Discuss things with a significant other, co-worker or friend. Pay homage to the fundamentals of convention, but don't be afraid to go out on a limb.

Today is Wednesday, Dec. 3, the 338th day of 2008. There are 28 days left in the year.

Today's Highlight in History:

On Dec. 3, 1967, surgeons in Cape Town, South Africa, led by Dr. Christian Barnard performed the first human heart transplant on Louis Washkansky, who lived 18 days with the new heart.

On this date:

In 1818, Illinois was admitted as the 21st state.

In 1928, Andrew Jackson was elected president of the United States by the Electoral College.

In 1857, English novelist Joseph Conrad was born in Berdychiv, Poland.

In 1925, Concerto in F by George Gershwin had its world premiere at New York's Carnegie Hall, with Gershwin himself as the piano.

In 1947, the Brewster Williams play "A Streetcar Named Desire" opened on Broadway.

In 1953, the musical "Kismet" opened on Broadway.

IN HISTORY

In 1960, the musical "Carousel" opened on Broadway.

In 1967, the 20th Century Limited, the famed luxury train, completed its final run from New York to Chicago.

In 1979, 11 people were killed in a crush of fans at Cincinnati's Riverfront Coliseum, where the British rock group The Who was performing.

In 1984, thousands of people died after a cloud of methyl isocyanate gas escaped from a pesticide plant operated by a Union Carbide subsidiary in Bhopal, India.

Ten years ago: Republicans' jilted campaign fundraising from their impeachment inquiry, clearing the way for a historic House Judiciary Committee vote over President Bill Clinton's relationship with Monica Lewinsky and his effort to cover it up. The movie

"Shakespeare in Love" premiered.

Five years ago: A U.N. tribunal convicted and sentenced a radio news director and a newspaper editor to life imprisonment for their role in promoting the 1994 Rwandan genocide. British actor David Hemmings died on a Roman film set; he was 62.

One year ago: A U.S. intelligence report concluded that Iran had halted nuclear weapons development in 2003 — a stark contrast to the conclusions U.S. spy agencies had drawn just two years earlier. British teacher Gillian Gibbons, jailed in Sudan for insulting Islam after allowing her students to name a teddy bear Muhammad, flew home after being pardoned by the country's president. Former commissioner Roscoe Kahn was elected to the Baseball Hall of Fame; former Dodgers owner Walter O'Malley, managers Dick Williams and Billy Southworth and ex-pirates owner Barney Dreyfuss also were elected.

604 Unfinished Apts. and Duplex

TWIN FALLS Vallye new 3 bdrm, 2 bath, garage, wood, \$550, 5500 sq. ft. 733-728118.

WENDELL 2 bedroom duplex, of apts, W/D, \$515, 1100 sq. ft. includes water & garbage.

WENDELL Quirey, like new, quiet 2 bedroom, 1 bath in triplex, all appliances, W/D included. No pets. 208-726-7601

605 Rooms For Rent

TWIN FALLS Clean rooms, no dep. Refrig, microwave, vax, cable & internet. W/D. \$200 monthly. 731-2812 or 388-0085

Also Barley/Ruppert

TWIN FALLS Large room, private bath, cable TV, all utilities. Call 208-732-0714.

606 Mobile Homes

BUIL 3 bedroom, 2 bath in country, well water, \$650/month. No pets/smoking. Call 208-643-8971-87pm

EDEN 3 bdrm, all appliances, \$350. Includes water, sewer & trash. No pets, references req. 208-825-8231

TWIN FALLS 1 & 2 bdrm, W/D, storage, nice park, 1/2 acre. \$360-\$380 & \$375 dep. 738-0436

607 Office and Retail Rentals

NEED OFFICE SPACE? Contact Walt Hess Gem State Realty 208-101-2525

TWIN FALLS 734-4334 Nice Office or Retail Space, all locations in TF & Jerome. Various Sizes at Great Prices.

608 Commercial Property

JEROME Office space 700 sq. ft. month free rent. 512255 monthly. 1 month free rent with 1 year lease. Call 208-529-4048

KIMBERLY 7500 sq. ft. concrete floors, rail-road access, 3 phase power, 18' door. \$750. 208-204-4570

609 Paul Struchan Trimming

We can handle all your trimming needs. 30 years experience. Call 208-734-9976 or 208-358-9976

610 Horse Panels

Used 14 tan 6'x11 1/2 panels, 2 tan 6'x12 panels, 2 tan 6'x12 panels, 5750 takes the lot. 2 green 5'x11 1/2 panels, 5750 takes the lot. 1 green 5'x11 1/2 panel, 5750 takes the lot. Galvanized water troughs 2x2x4 \$45 each, 2x2x4 \$45 each, 2x2x4 \$50 each. Kelly 208-721-0688. Located in Bellevue

611 Cutting Edge

Office supplies available starting at \$700 mo. Call Jeff 539-4907

TWIN FALLS Shop & office, 1000 sq. ft. shop w/25 sq. ft. office, 17' no. inc. 2883 Wright Ave. 306-6189 or 734-8189

612 Storage Warehouse

TWIN FALLS 2000 sq. ft. warehouse with office. 325 Hawkins Dr. 734-8286 or 421-2632

TWIN FALLS FOR LEASE 2700 sq. ft. shop/warehouse 208-639-7428

616 Roommates Wanted

TWIN FALLS All roommates wanted. All utilities paid. Incl. W/D. & cable. \$225mo. 208-116-8809

701 Livestock/Poultry

BLACK ANGUS BULL New Design 9150 Call 208-431-4117 or 208-539-3746

208-643-4711

BLACK ANGUS Heifers 42 lb. bred, to low birth weight, Angus bloodlines, calv. March, April or calv. 181. 731-1932 or 934-6181

702 Boer Goat

BOER GOAT 1 year old. Guard qualities. Working/ready to ship. \$200. Call 208-732-6452

TWIN FALLS MOTEL Daily weekly rates. Quiet. 733-8620. TFMotel.com

703 Laying Hens

FREE Laying hens. 208-422-6836

HEIFERS Registered Angus, good quality & pedigree. 208-422-6010 or 208-639-3106 lv.msp.

704 Rabbits & Ducks

RABBITS & DUCKS for sale. \$10, ducks \$5. 208-348-3670

SHORTHORN COWS Sound, top quality bred, call FFB. Show prospect folders. Many winners in the ring. 641-673-2638

705 Horse and Tack

APPALOOSIA Reg. grading, 7 years old gelding, reining prospect, sire line/ancestry, bronze medallion, rom. col. reining halter, superior reining horse, APHC jug champion, training, leading champion, grand sire, dressage rider, 47333 Hall of Fame \$500 reg. \$550 mo. 808 Eastland. 208-731-6163

706 Appaloosians

APPALOOSIANS \$1500, 10 year old gelding, 12 panels with \$1500. Intermediate rider. 208-678-2336

707 Paul Struchan Trimming

30 years experience. Call 208-734-9976 or 208-358-9976

708 Horse Panels

Used 14 tan 6'x11 1/2 panels, 2 tan 6'x12 panels, 5750 takes the lot. 2 green 5'x11 1/2 panels, 5750 takes the lot. 1 green 5'x11 1/2 panel, 5750 takes the lot. Galvanized water troughs 2x2x4 \$45 each, 2x2x4 \$45 each, 2x2x4 \$50 each. Kelly 208-721-0688. Located in Bellevue

709 Pets and Pet Supplies

AUSTRALIAN SHEPHERD ASCA reg. 3 rod vil, 1 black til, 1 red merlo, 6 weeks, 11' shot. 208-686-7006 or 731-0127

AUSTRALIAN SHEPHERD Pups, 2 1/2 mo. old, 1 male, 3 females, pure bred. Great personality, very loving. Good with kids. 208-539-6920

704 Pets and Pet Supplies

BEAGLES Reg. 1 and 2 female, dogwood and shots. Must get \$200. 208-639-421-2668

BIRD CAGES & large aquariums, reptile house 47 & 35. 575. 208-731-0788

705 Boston Terrier

BOSTON TERRIER puppies, purebred, dewclaws removed, 1st vaccinations, males & females. Call 208-539-1663

706 Boston Terrier

BOSTON TERRIER puppy, AKC reg. Born Oct. 11', 1 brindle/white male, dewclaws removed, will have vet check & 1 shot \$600. Ready December 16'. Taking deposits. Call 208-431-4117 or 208-539-3746

707 Boston Terriers

BOSTON TERRIERS 3 females, 4 males. AKC reg., 11' shots, dewclaws removed, available 1/22, \$550. www.christmaspuppies.com. 208-539-2390

708 Boston Terriers

BOSTON TERRIERS 6 weeks old, AKC reg. stored, 3 males and 3 females, \$500. Call 208-422-4190

709 Britania Spaniel

BRITANIA SPANIEL pure bred Dec 1', Three boys, Two girls. Beautiful markings. Reserve AKC reg. going to go fast. For more info call 208-404-1337.

710 Chiuhuahua

CHIUAHUA 1 yr old female, big/strong, wipers, eyes, very nice disposition. \$125. 208-423-6304

711 Chiuhuahua

CHIUAHUA pups AKC reg. females, \$250 or \$200 unregistered. 208-431-6209

712 Chiuhuahua

CHIUAHUA Puppies 2 females, \$200 each, male, \$150. Call 208-449-4379.

713 Chinese Pug

CHINESE PUG 1 year old male, not registered, AKC reg. brindle, \$500. 208-731-7487

714 Cocker Spaniel

COCKER SPANIEL puppy, AKC reg. beautiful, buff, males & females, 11' shots, dewclaws removed & registered, AKC reg. have puppies ready for Christmas. 208-684-9281 or 208-421-6179

704 Pets and Pet Supplies

FREE FlowerLab/Tab cross, 2/4 Rowleier 1/4 Lab, All black, 6 weeks old, \$100. 208-404-2026

705 Golden Retrievers

GOLDEN RETRIEVERS AKC reg. 7 weeks old, \$350, males \$300. Call for info 731-0053.

706 Golden Retrievers

GOLDEN RETRIEVERS AKC reg. 7 weeks old, \$350, males \$300, you supplies male only. 208-218-2443

707 Lab AKC Reg. Puppies

LAB AKC reg. puppies born 11-21, 6 chocolate & 2 yellow. Mom is chocolate and wonderful family and hunting dog. 888-1770

708 Lab AKC Reg. Puppies

LAB Puppies need a home, 3 months old, 1 yellow, 1 black, 1 white, 10 weeks reg. \$125, 208-280-9122 or 937-5123

709 Lab AKC Reg. Puppies

LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312

710 Lab AKC Reg. Puppies

LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312

711 Lab AKC Reg. Puppies

LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312

712 Lab AKC Reg. Puppies

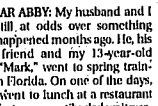
LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312

713 Lab AKC Reg. Puppies

LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312

714 Lab AKC Reg. Puppies

LAB Puppies, AKC reg. 6 weeks old, \$312 or 208-431-9312



DEAR ABBY
Jeanne Phillips

DEAR ABBY: My husband and I are still at odds over something that happened months ago. He is his best friend and my 13-year-old son, "Mark," went to spring training in Florida. On one of the days, they went to lunch at a restaurant that features scantly clad waitresses. My husband told Mark not to let me about it and to leave the matter to him.

When they returned home on Sunday after their three-day weekend, Mark let it slip where they had gone for lunch one day. I hit the roof!

Mark is a very young 13. It was foolish that my husband took him to a place that Mark described as making him feel "uncomfortable" because of all the skin that was being shown. After I jumped on my husband for doing it, I heard him outside yelling at Mark for telling me before he had a chance to tell me. I'm being accused of overreacting, Abby. Am I?

DEAR ABBY: I don't think so. If your husband had been proud of what he had done, he wouldn't have asked Mark to keep it a secret. His request was both dishonest and sexist. It was an invitation to your son to join the "boy's club" and exclude you, and that makes me wonder what the next

HOROSCOPE

Jeraline Saunders

SCORPIO (Oct. 23-Nov. 21): Remain light on your feet. Don't get caught up in greed. Remain brightly agile and ready for anything. You can navigate safely through hazy situations that you just keep your eyes about you.

SAGITTARIUS (Nov. 22-Dec. 21): Talk it out. Discussions may yield new ideas, insights and plans that greatly improve your future. Keep an open mind and your whole outlook could change. A benefits.

CAPRICORN (Dec. 22-Jan. 19): What's familiar isn't always what's best. It's time to move away from old routines and explore new avenues. Entertain new ideas; find ways to enhance patterns, seek customs and well-worn procedures.

AQUARIUS (Jan. 20-Feb. 18): Let your imagination take flight. Take giant intellectual steps. Lead a book, learn a new trick or listen to a knowledgeable friend. Keep your feet on the ground, but allow your mind to seek higher levels.

PISCES (Feb. 19-March 20): Share your ideas. Consider all the angles and see things from other points of view. Find common ground if you wish to embark upon new projects, deals or principles. Consider the principle of yin and yang.

ARIES (March 21-April 19): The situation is what you make of it. Your day can be boring or exciting depending on your state of mind. Don't rock the boat. Avoid making changes or overhauls and keep the ball rolling in the usual manner.

Taurus (April 20-May 20): Don't let clockwatching get in your effort to get out of work early. Once you have been granted the freedom to do your own thing, choose something new and exciting.

GEMINI (May 21-June 20): Trust isn't given frivolously; it is earned. Show others how much you are

HOROSCOPE

Jeraline Saunders

SCORPIO (Oct. 23-Nov. 21): Remain light on your feet. Don't get caught up in greed. Remain brightly agile and ready for anything. You can navigate safely through hazy situations that you just keep your eyes about you.

SAGITTARIUS (Nov. 22-Dec. 21): Talk it out. Discussions may yield new ideas, insights and plans that greatly improve your future. Keep an open mind and your whole outlook could change. A benefits.

CAPRICORN (Dec. 22-Jan. 19): What's familiar isn't always what's best. It's time to move away from old routines and explore new avenues. Entertain new ideas; find ways to enhance patterns, seek customs and well-worn procedures.

AQUARIUS (Jan. 20-Feb. 18): Let your imagination take flight. Take giant intellectual steps. Lead a book, learn a new trick or listen to a knowledgeable friend. Keep your feet on the ground, but allow your mind to seek higher levels.

PISCES (Feb. 19-March 20): Share your ideas. Consider all the angles and see things from other points of view. Find common ground if you wish to embark upon new projects, deals or principles. Consider the principle of yin and yang.

ARIES (March 21-April 19): The situation is what you make of it. Your day can be boring or exciting depending on your state of mind. Don't rock the boat. Avoid making changes or overhauls and keep the ball rolling in the usual manner.

Taurus (April 20-May 20): Don't let clockwatching get in your effort to get out of work early. Once you have been granted the freedom to do your own thing, choose something new and exciting.

GEMINI (May 21-June 20): Trust isn't given frivolously; it is earned. Show others how much you are

613 Cutting Edge

Office supplies available starting at \$700 mo. Call Jeff 539-4907

TWIN FALLS Shop & office, 1000 sq. ft. shop w/25 sq. ft. office, 17' no. inc. 2883 Wright Ave. 306-6189 or 734-8189

614 Storage Warehouse

TWIN FALLS 2000 sq. ft. warehouse with office. 325 Hawkins Dr. 734-8286 or 421-2632

TWIN FALLS FOR LEASE 2700 sq. ft. shop/warehouse 208-639-7428

615 Pets and Pet Supplies

AUSTRALIAN SHEPHERD ASCA reg. 3 rod vil, 1 black til, 1 red merlo, 6 weeks, 11' shot. 208-686-7006 or 731-0127

AUSTRALIAN SHEPHERD Pups, 2 1/2 mo. old, 1 male, 3 females, pure bred. Great personality, very loving. Good with kids. 208-539-6920

616 Appaloosians

APPALOOSIANS \$1500, 10 year old gelding, 12 panels with \$1500. Intermediate rider. 208-678-2336

Medical Supplies

SCOOTER by Pride, Victory model, 4 wheels, good condition, battery included. \$500/call. 734-6398

Guns & Rifles

BROWNING 22 caliber Lever action, grade 2 375. 208-734-3657 or 209-404-1145

FN Belgium made point 270 rifle, near new. 4x4 soft rifle, 38 S&W & 3rd rev 1800. Compound bows. Huge bow skin. 208-731-9788

LEE PRO 1000 Progressive press, .45 ac caliber, now in best of Christmas gift don't miss out on this great buy at \$185. Call Bryan 421-2167

COMBOBERG 4X4 both action sport and cross. .300 Win Mag, Marlincoo brand, Laminite stock w/dui hard case. Brand New!! \$550, P220 Sig .45 auto, black S&W Call 420-1587

REMINGTON SP10 (gauge) auto, like new, 4 boxes 31# shot. \$1000. 208-220-7999

SMITH & WESSON Model 629, good shape, 2 holsters, \$500 firm. Call 208-533-8377

WANTED TO BUY 250 caliber rifle. Call 208-423-4437

Garage Sales

FILER New MV Flea Market Fairgrounds Sat Dec 6th 9-5 Free Admission Indian Flutes, African Art, New Boddie, Music, Poppers, Jewellery, Candles, Knives, Furs, Antiques, Toys, Pretzels, Crafts, Christmas Gifts, Collectibles. Snack Bar and More!! Now VENDORS Welcome! For Info...Call 818-8888 2nd Time Around, Fremont 410-1738

902 ATVs

POLARIS 93 Predator 93 1/2 size 4-wheel or, used very nice, \$1000. 208-736-9967

YAMAHA '05 Grizzly 660, low miles, \$4800. 208-734-7309 or 208-731-2884

YAMAHA '06 660 Low miles, great condition. 208-889-0503, 208-320-4982

SCOOTER Only 2 years old, like new, \$1800/call. Call for details 420-1887

Honda XR 400R. Excellent condition. 208-734-8815

DRIFT BOAT Wooden, odd, but beautiful, in good cond. Ready to fish. \$1050/500. 733-0801 or 404-4645

USED SHELLS... Quality-Low Prices-Selection. 208-212-1525

SHELLS Dodge Dakota. Several dual, crew cabs, 109, 119, 129, 139, 149, 159, 169, 179, 189, 199, 209, 219, 229, 239, 249, 259, 269, 279, 289, 299, 309, 319, 329, 339, 349, 359, 369, 379, 389, 399, 409, 419, 429, 439, 449, 459, 469, 479, 489, 499, 509, 519, 529, 539, 549, 559, 569, 579, 589, 599, 609, 619, 629, 639, 649, 659, 669, 679, 689, 699, 709, 719, 729, 739, 749, 759, 769, 779, 789, 799, 809, 819, 829, 839, 849, 859, 869, 879, 889, 899, 909, 919, 929, 939, 949, 959, 969, 979, 989, 999, 1009, 1019, 1029, 1039, 1049, 1059, 1069, 1079, 1089, 1099, 1109, 1119, 1129, 1139, 1149, 1159, 1169, 1179, 1189, 1199, 1209, 1219, 1229, 1239, 1249, 1259, 1269, 1279, 1289, 1299, 1309, 1319, 1329, 1339, 1349, 1359, 1369, 1379, 1389, 1399, 1409, 1419, 1429, 1439, 1449, 1459, 1469, 1479, 1489, 1499, 1509, 1519, 1529, 1539, 1549, 1559, 1569, 1579, 1589, 1599, 1609, 1619, 1629, 1639, 1649, 1659, 1669, 1679, 1689, 1699, 1709, 1719, 1729, 1739, 1749, 1759, 1769, 1779, 1789, 1799, 1809, 1819, 1829, 1839, 1849, 1859, 1869, 1879, 1889, 1899, 1909, 1919, 1929, 1939, 1949, 1959, 1969, 1979, 1989, 1999, 2009, 2019, 2029, 2039, 2049, 2059, 2069, 2079, 2089, 2099, 2109, 2119, 2129, 2139, 2149, 2159, 2169, 2179, 2189, 2199, 2209, 2219, 2229, 2239, 2249, 2259, 2269, 2279, 2289, 2299, 2309, 2319, 2329, 2339, 2349, 2359, 2369, 2379, 2389, 2399, 2409, 2419, 2429, 2439, 2449, 2459, 2469, 2479, 2489, 2499, 2509, 2519, 2529, 2539, 2549, 2559, 2569, 2579, 2589, 2599, 2609, 2619, 2629, 2639, 2649, 2659, 2669, 2679, 2689, 2699, 2709, 2719, 2729, 2739, 2749, 2759, 2769, 2779, 2789, 2799, 2809, 2819, 2829, 2839, 2849, 2859, 2869, 2879, 2889, 2899, 2909, 2919, 2929, 2939, 2949, 2959, 2969, 2979, 2989, 2999, 3009, 3019, 3029, 3039, 3049, 3059, 3069, 3079, 3089, 3099, 3109, 3119, 3129, 3139, 3149, 3159, 3169, 3179, 3189, 3199, 3209, 3219, 3229, 3239, 3249, 3259, 3269, 3279, 3289, 3299, 3309, 3319, 3329, 3339, 3349, 3359, 3369, 3379, 3389, 3399, 3409, 3419, 3429, 3439, 3449, 3459, 3469, 3479, 3489, 3499, 3509, 3519, 3529, 3539, 3549, 3559, 3569, 3579, 3589, 3599, 3609, 3619, 3629, 3639, 3649, 3659, 3669, 3679, 3689, 3699, 3709, 3719, 3729, 3739, 3749, 3759, 3769, 3779, 3789, 3799, 3809, 3819, 3829, 3839, 3849, 3859, 3869, 3879, 3889, 3899, 3909, 3919, 3929, 3939, 3949, 3959, 3969, 3979, 3989, 3999, 4009, 4019, 4029, 4039, 4049, 4059, 4069, 4079, 4089, 4099, 4109, 4119, 4129, 4139, 4149, 4159, 4169, 4179, 4189, 4199, 4209, 4219, 4229, 4239, 4249, 4259, 4269, 4279, 4289, 4299, 4309, 4319, 4329, 4339, 4349, 4359, 4369, 4379, 4389, 4399, 4409, 4419, 4429, 4439, 4449, 4459, 4469, 4479, 4489, 4499, 4509, 4519, 4529, 4539, 4549, 4559, 4569, 4579, 4589, 4599, 4609, 4619, 4629, 4639, 4649, 4659, 4669, 4679, 4689, 4699, 4709, 4719, 4729, 4739, 4749, 4759, 4769, 4779, 4789, 4799, 4809, 4819, 4829, 4839, 4849, 4859, 4869, 4879, 4889, 4899, 4909, 4919, 4929, 4939, 4949, 4959, 4969, 4979, 4989, 4999, 5009, 5019, 5029, 5039, 5049, 5059, 5069, 5079, 5089, 5099, 5109, 5119, 5129, 5139, 5149, 5159, 5169, 5179, 5189, 5199, 5209, 5219, 5229, 5239, 5249, 5259, 5269, 5279, 5289, 5299, 5309, 5319, 5329, 5339, 5349, 5359, 5369, 5379, 5389, 5399, 5409, 5419, 5429, 5439, 5449, 5459, 5469, 5479, 5489, 5499, 5509, 5519, 5529, 5539, 5549, 5559, 5569, 5579, 5589, 5599, 5609, 5619, 5629, 5639, 5649, 5659, 5669, 5679, 5689, 5699, 5709, 5719, 5729, 5739, 5749, 5759, 5769, 5779, 5789, 5799, 5809, 5819, 5829, 5839, 5849, 5859, 5869, 5879, 5889, 5899, 5909, 5919, 5929, 5939, 5949, 5959, 5969, 5979, 5989, 5999, 6009, 6019, 6029, 6039, 6049, 6059, 6069, 6079, 6089, 6099, 6109, 6119, 6129, 6139, 6149, 6159, 6169, 6179, 6189, 6199, 6209, 6219, 6229, 6239, 6249, 6259, 6269, 6279, 6289, 6299, 6309, 6319, 6329, 6339, 6349, 6359, 6369, 6379, 6389, 6399, 6409, 6419, 6429, 6439, 6449, 6459, 6469, 6479, 6489, 6499, 6509, 6519, 6529, 6539, 6549, 6559, 6569, 6579, 6589, 6599, 6609, 6619, 6629, 6639, 6649, 6659, 6669, 6679, 6689, 6699, 6709, 6719, 6729, 6739, 6749, 6759, 6769, 6779, 6789, 6799, 6809, 6819, 6829, 6839, 6849, 6859, 6869, 6879, 6889, 6899, 6909, 6919, 6929, 6939, 6949, 6959, 6969, 6979, 6989, 6999, 7009, 7019, 7029, 7039, 7049, 7059, 7069, 7079, 7089, 7099, 7109, 7119, 7129, 7139, 7149, 7159, 7169, 7179, 7189, 7199, 7209, 7219, 7229, 7239, 7249, 7259, 7269, 7279, 7289, 7299, 7309, 7319, 7329, 7339, 7349, 7359, 7369, 7379, 7389, 7399, 7409, 7419, 7429, 7439, 7449, 7459, 7469, 7479, 7489, 7499, 7509, 7519, 7529, 7539, 7549, 7559, 7569, 7579, 7589, 7599, 7609, 7619, 7629, 7639, 7649, 7659, 7669, 7679, 7689, 7699, 7709, 7719, 7729, 7739, 7749, 7759, 7769, 7779, 7789, 7799, 7809, 7819, 7829, 7839, 7849, 7859, 7869, 7879, 7889, 7899, 7909, 7919, 7929, 7939, 7949, 7959, 7969, 7979, 7989, 7999, 8009, 8019, 8029, 8039, 8049, 8059, 8069, 8079, 8089, 8099, 8109, 8119, 8129, 8139, 8149, 8159, 8169, 8179, 8189, 8199, 8209, 8219, 8229, 8239, 8249, 8259, 8269, 8279, 8289, 8299, 8309, 8319, 8329, 8339, 8349, 8359, 8369, 8379, 8389, 8399, 8409, 8419, 8429, 8439, 8449, 8459, 8469, 8479, 8489, 8499, 8509, 8519, 8529, 8539, 8549, 8559, 8569, 8579, 8589, 8599, 8609, 8619, 8629, 8639, 8649, 8659, 8669, 8679, 8689, 8699, 8709, 8719, 8729, 8739, 8749, 8759, 8769, 8779, 8789, 8799, 8809, 8819, 8829, 8839, 8849, 8859, 8869, 8879, 8889, 8899, 8909, 8919, 8929, 8939, 8949, 8959, 8969, 8979, 8989, 8999, 9009, 9019, 9029, 9039, 9049, 9059, 9069, 9079, 9089, 9099, 9109, 9119, 9129, 9139, 9149, 9159, 9169, 9179, 9189, 9199, 9209, 9219, 9229, 9239, 9249, 9259, 9269, 9279, 9289, 9299, 9309, 9319, 9329, 9339, 9349, 9359, 9369, 9379, 9389, 9399, 9409, 9419, 9429, 9439, 9449, 9459, 9469, 9479, 9489, 9499, 9509, 9519, 9529, 9539, 9549, 9559, 9569, 9579, 9589, 9599, 9609, 9619, 9629, 9639, 9649, 9659, 9669, 9679, 9689, 9699, 9709, 9719, 9729, 9739, 9749, 9759, 9769, 9779, 9789, 9799, 9809, 9819, 9829, 9839, 9849, 9859, 9869, 9879, 9889, 9899, 9909, 9919, 9929, 9939, 9949, 9959, 9969, 9979, 9989, 9999, 10009, 10019, 10029, 10039, 10049, 10059, 10069, 10079, 10089, 10099, 10109, 10119, 10129, 10139, 10149, 10159, 10169, 10179, 10189, 10199, 10209, 10219, 10229, 10239, 10249, 10259, 10269, 10279, 10289, 10299, 10309, 10319, 10329, 10339, 10349, 10359, 10369, 10379, 10389, 10399, 10409, 10419, 10429, 10439, 10449, 10459, 10469, 10479, 10489, 10499, 10509, 10519, 10529, 10539, 10549, 10559, 10569, 10579, 10589, 10599, 10609, 10619, 10629, 10639, 10649, 10659, 10669, 10679, 10689, 10699, 10709, 10719, 10729, 10739, 10749, 10759, 10769, 10779, 10789, 10799, 10809, 10819, 10829, 10839, 10849, 10859, 10869, 10879, 10889, 10899, 10909, 10919, 10929, 10939, 10949, 10959, 10969, 10979, 10989, 10999, 11009, 11019, 11029, 11039, 11049, 11059, 11069, 11079, 11089, 11099, 11109, 11119, 11129, 11139, 11149, 11159, 11169, 11179, 11189, 11199, 11209, 11219, 11229, 11239, 11249, 11259, 11269, 11279, 11289, 11299, 11309, 11319, 11329, 11339, 11349, 11359, 11369, 11379, 11389, 11399, 11409, 11419, 11429, 11439, 11449, 11459, 11469, 11479, 11489, 11499, 11509, 11519, 11529, 11539, 11549, 11559, 11569, 11579, 11589, 11599, 11609, 11619, 11629, 11639, 11649, 11659, 11669, 11679, 11689, 11699, 11709, 11719, 11729, 11739, 11749, 11759, 11769, 11779, 11789, 11799, 11809, 11819, 11829, 11839, 11849, 11859, 11869, 11879, 11889, 11899, 11909, 11919, 11929, 11939, 11949, 11959, 11969, 11979, 11989, 11999, 12009, 12019, 12029, 12039, 12049, 12059, 12069, 12079, 12089, 12099, 12109, 12119, 12129, 12139, 12149, 12159, 12169, 12179, 12189, 12199, 12209, 12219, 12229, 12239, 12249, 12259, 12269, 12279, 12289, 12299, 12309, 12319, 12329, 12339, 12349, 12359, 12369, 12379, 12389, 12399, 12409, 12419, 12429, 12439, 12449, 12459, 12469, 12479, 12489, 12499, 12509, 12519, 12529, 12539, 12549, 12559, 12569, 12579, 12589, 12599, 12609, 12619, 12629, 12639, 12649, 12659, 12669, 12679, 12689, 12699, 12709, 12719, 12729, 12739, 12749, 12759, 12769, 12779, 12789, 12799, 12809, 12819, 12829, 12839, 12849, 12859, 12869, 12879, 12889, 12899, 12909, 12919, 12929, 12939, 12949, 12959, 12969, 12979, 12989, 12999, 13009, 13019, 13029, 13039, 13049, 13059, 13069, 13079, 13089, 13099, 13109, 13119, 13129, 13139, 13149, 13159, 13169, 13179, 13189, 13199, 13209, 13219, 13229, 13239, 13249, 13259, 13269, 13279, 13289, 13299, 13309, 13319, 13329, 13339, 13349, 13359, 13369, 13379, 13389, 13399, 13409, 13419, 13429, 13439, 13449, 13459, 13469, 13479, 13489, 13499, 13509, 13519, 13529, 13539, 13549, 13559, 13569, 13579, 13589, 13599, 13609, 13619, 13629, 13639, 13649, 13659, 13669, 13679, 13689, 13699, 13709, 13719, 13729, 13739, 13749, 13759, 13769, 13779, 13789, 13799, 13809, 13819, 13829, 13839, 13849, 13859, 13869, 13879, 13889, 13899, 13909, 13919, 13929, 13939, 13949, 13959, 13969, 13979, 13989, 13999, 14009, 14019, 14029, 14039, 14049, 14059, 14069, 14079, 14089, 14099, 14109, 14119, 14129, 14139, 14149, 14159, 14169, 14179, 14189, 14199, 14209, 14219, 14229, 14239, 14249, 14259, 14269, 14279, 14289, 14299, 14309, 14319, 14329, 14339, 14349, 14359, 14369, 14379, 14389, 14399, 14409, 14419, 14429, 14439, 14449, 14459, 14469, 14479, 14489, 14499, 14509, 14519, 14529, 14539, 14549, 14559, 14569, 14579, 14589, 14599, 14609, 14619, 14629, 14639, 14649, 14659, 14669, 14679, 14689, 14699, 14709, 14719, 14729, 14739, 14749, 14759, 14769, 14779, 14789, 14799, 14809, 14819, 14829, 14839, 14849, 14859, 14869, 14879, 14889, 14899, 14909, 14919, 14929, 14939, 14949, 14959, 14969, 14979, 14989, 14999, 15009, 15019, 15029, 15039, 15049, 15059, 15069, 15079, 15089, 15099, 15109, 15119, 15129, 15139, 15149, 15159, 15169, 15179, 15189, 15199, 15209, 15219, 15229, 15239, 15249, 15259, 15269, 15279, 15289, 15299, 15309, 15319, 15329, 15339, 15349, 15359, 15369, 15379, 15389, 15399, 15409, 15419, 15429, 15439, 15449, 15459, 15469, 15479, 15489, 15499, 15509, 15519, 15529, 15539, 15549, 15559, 15569, 15579, 15589, 15599, 15609, 15619, 15629, 15639, 15649, 15659, 15669, 15679, 15689, 15699, 15709, 15719, 15729, 15739, 15749, 15759, 15769, 15779, 15789, 15799, 15809, 15819, 15829, 15839, 15849, 15859, 15869, 15879, 15889, 15899, 15909, 15919, 15929, 15939, 15949, 15959, 15969, 15979, 15989, 15999, 16009, 16019, 16029, 16039, 16049, 16059, 16069, 16079, 16089, 16099, 16109, 16119, 16129, 16139, 16149, 16159, 16169, 16179, 16189, 16199, 16209, 16219, 16229, 16239, 16249, 16259, 16269, 16279, 16289, 16299, 16309, 16319, 16329, 16339, 16349, 16359, 16369, 16379, 16389, 16399, 16409, 16419, 16429, 16439, 16449, 16459, 16469, 16479, 16489, 16499, 16509, 16519, 16529, 16539, 16549, 16559, 16569, 16579, 16589, 16599, 16609, 16619, 16629, 16639, 16649, 16659, 16669, 16679, 16689, 16699, 16709, 16719, 16729, 16739, 16749, 16759, 16769, 16779, 16789, 16799, 16809, 16819, 16829, 16839, 16849, 16859, 16869, 16879, 16889, 16899, 16909, 16919, 16929, 16939, 16949, 16959, 16969, 16979, 16989, 16999, 17009, 17019, 17029, 17039, 17049, 170

Old-Fashioned Christmas Values

Classified Line Ad Specials

**5 LINES
10 DAYS \$21**
For items \$1500 or less.

**5 LINES
10 DAYS \$17**
For items \$1000 or less.

**5 LINES
10 DAYS \$12**
For items \$500 or less.

22 each additional line. Private Party only. Merchandise only. Prices must be included in ad. Maximum of 4 items.

TimesNews Call 733-0931 Ext.2 or 800-658-3883 ext. 2
magvalley.com

Sudoku Answers:

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

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

CHEVY '07 Suburban K2500, 148K miles, new tires, \$1600/offer. 788-084 or 720-6902

FORD '11 Escape XLT 4x4, leather, tinted windows, 85,000 mi. \$7,500. 208-437-8187

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

JEEP '98 Grand Cherokee Limited, loaded, AT, 4x4, heated leather, sunroof, \$5250. 208-324-0069

2815 Lincoln, Jerome

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp. \$7900. 329-1293

1008 SUVs

SUBARU '11 Legacy L 80,000 miles, GREAT \$1499. Tinting ball at 60,000 miles, all wheel drive, \$7995. Call 208-422-4240 or 208-330-4057.

1009 Vans and Buses

WANTED VAN/SLI Sell your vehicle for immediate CASH TODAY! Buying all years, makes and models 1-800-574-1248.

1010 Autos

CHRYSLER '07 Soling, 8 year/80K Powertrain warranty, auto, power W/LM, cruise, 2 to choose from \$12,999.

1010 Autos

FORD '04 Taurus, pre-sale condition, 16,500 miles, loaded, metallic gray, \$5500. 208-2425

1010 Autos

HONDA '01 Civic EX Looks a dimes car. Dark blue, 5 spd, 2-door coupe. Sunroof, AC, 124K miles. \$5995. 208-368-3151

1010 Autos

HONDA '01 Accord LX 15K miles, CD, AC, PW, PL, automatic, very nice, only \$19,800.

1010 Autos

HONDA '03 Maxima AT, AC, 160K miles, good runner, \$1800. Call 208-308-4248

1010 Autos

NISSAN '03 Altima Was \$9998. Now \$7968. #129015A. 208-332-0069

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1010 Autos

VW '07 Jetta 2.5, stack-stick auto, PW, PL, AM/FM/CD, factory warranty, only \$15,799. #2005

1008 SUVs

CHEVY '07 Suburban good condition, \$1250. Call 208-308-1376.

1008 SUVs

JEEP '02 Grand Cherokee Laredo, leather, loaded, clean, power everything, added hp

CELEBRATING AMERICA'S

LOVE OF FOOD

DECEMBER 2008

REIPINMAG.COM



Rising Star

Bake Up a Soufflé
for the Holidays.

Craving bacon?

Top 3
Favorite
 Of all the incredible kitchen products available, here are the Top 3. Anyone on your list would be delighted to find one of these under the tree!

Homemade Ice Cream

Enjoy Ice Cream, Yogurt or Sorbet in only 20 minutes.

This easy-to-use Cuisinart® Ice

Cream Maker features a heavy-duty motor and double-insulated freezer bowl. Simply put the bowl in the freezer beforehand, place it in the machine and you'll have a delicious treat in just a few minutes. FREE recipe booklet. (50 watts, 9-inches x 14-inches.)

SAVE \$34 NOW if you order the Cuisinart® Frozen Yogurt-Sorbet Ice Cream Maker for \$49.99 + ONLY \$5 delivery. Please use item # 12750 and follow the ordering instructions below.

Your "best friend" in the kitchen

All of the full-size features of a food processor, but ideal for smaller chopping and grinding jobs. The compact KitchenAid Food Processor easily processes meats, fruits, cheeses, vegetables, nuts and herbs.

SAVE up to \$10 NOW if you order the KitchenAid Processor for just \$39.99 + only \$4 delivery for Red, White or Black. Use item #22927 and follow ordering instructions below.

Waffles: The Perfect Weekend Treat!

This Cuisinart Waffle Maker perfectly bakes a traditional 4-slice waffle with 6 custom settings, non-stick plates, and a loud "beep" when they're done.

SAVE \$10 thru 12/31 if you order the Cuisinart Waffle Maker for \$49.99 + ONLY \$5 delivery. Use item #21312 and follow the ordering instructions below.

Ordering Instructions: To order, please have your credit card ready and call toll FREE (800) 338-3232 or log on to CHEFSCatalog.com. Use the item # noted above and be sure to use the promotion Code 9K2RE0006 to receive the reduced \$18 charges for *Delish* readers.

Price guaranteed thru December 31, 2008. Order shipped to CD-licensed states only. Tax, A/C, & U.S. Postage and handling charges extra. ©2008 Cuisinart, Inc. All rights reserved.

When I was growing up, my friend Cindy devoured most of the chocolate chip cookie dough, before many cookies made it to the oven.

Why does food taste best when eaten covertly like the little pieces of turkey you sneak while carving the bird, or the first stolen hot cookie? Maybe because it's the little things that make cooking so wonderful, like licking the batter off the beaters.

Which brings me to the Roast Pork Loin on page 11. While testing, we ate our share, standing over the roasting pan, dipping little pieces of the pork into the yummy pan drippings.

The holidays are a great time to get into the kitchen, even if you don't usually cook. My mom didn't cook at all, but did manage to make the German Drop Cookies (page 8) every Christmas. Give them a try; they're simple—and, the dough tastes great. Happy Holidays!

Jill
 Jill Melton, Editor



relish

relishmag.com

Cover photo by: Mark Boughton Photography
 Styling by: Teresa Blackburn

Relish is published by Publishing Group of America, 341 Cool Street, Boulevard Suite 400, Franklin, Tennessee 37067. Phone: 602-720-5323. All editorial queries and contributions to Editor, *Relish*, 341 Cool Street, Suite 400, Franklin, TN 37067. Publishing Group of America, Inc. will not be responsible for unsolicited materials, and cannot guarantee the return of any materials submitted to it. ©2008 Publishing Group of America, Inc. *Relish*™ is a trademark of Publishing Group of America, Inc. All rights reserved. Reproduction in whole or part of any article, photograph, or other portion of this magazine without the express written permission of Publishing Group of America, Inc. is prohibited.



Season's Greetings

There are many ways to say "Happy Holidays" in different languages. Here are some examples:

Cheers Y'All

Here are the foreign-language equivalents of "cheers" and "to your good health" for happy sentiments and sipping.

DANISH - Skaal (skaw)

DUTCH - Proost (proast)

FINNISH - Klippis (kipp' pis) or salut (sa-lu)

FRENCH - À votre santé (ah vo' tra san' tay)

GERMAN - Prost! (pro' sht) or Zum Wohl (tsun voal)

HEBREW - L'chayim (leh khy' yim)

ITALIAN - Salute (sah loo' tay) or chin chin

JAPANESE - Kampai (kahn pay)

PORUGUESE - Saúde (sah oo' dher)

SPANISH - A sa salud (ah soo sah lood'ht)

(Source: *The Army Vanderbilt Complete Book of Etiquette*)



(This & That continued on page 4)

All the sound without all the wires.



Shown in
Platinum White.

Just plug it in and hear what you've been missing. With the Bose Wave® music system, there are no stacks of components. No tangle of wires. No dials to adjust. Advanced Bose technologies inside this small system work together to fill the room with the acclaimed performance that has made Bose the most respected name in sound. Audio writer Wayne Thompson of the *Oregonian* calls it "one-of-a-kind" and "my choice for product of the year." You enjoy clear, realistic sound that you may have only thought possible from a much larger, more complicated stereo. In fact, *Forbes* FYI reports that "you'll think you're listening to a...sound system that costs five times more."

A roomful of premium sound...not wires. You buy a sound system to listen to music. Not to spend hours setting up equipment and connecting wires. With the Wave® music system, you'll experience the pleasures of Bose quality sound moments after you open the box. Rich Warren of the *News-Gazette* says this easy-to-use system "will flat out seduce you."

Shown in **NEW TITANIUM SILVER**
with optional Multi-CD Changer



The Bose® Wave® music system

Enjoy the acclaimed performance in so many ways. Listen to the Wave® music system in your living room, kitchen, bedroom, wherever you want better sound. Everything you need is built in: CD/MP3 CD player, FM/AM tuner, clock and alarm. You control them all with a convenient, credit card-style remote. Connect an additional audio source if you like, and hear lifelike sound from your TV or MP3 player. An optional Multi-CD Changer makes it easy to listen to your favorite music for hours. As David Novak, the Gadget Guy, says, "It can easily replace whatever component system you currently have."

Try it for 30 days, risk free. Use our Excitement Guarantee to experience the Wave® music system in your own home risk free for 30 days. Choose your favorite color: Platinum White, Graphite Gray or new Titanium Silver. And when you call, ask about making 12 easy payments, with no interest charges from Bose.® Order your Wave® music system with the Multi-CD Changer by December 31, 2008, and save \$50. You'll soon discover how delightfully simple it is to enjoy Bose sound.

SAVE \$50

To order or learn more:
1-800-925-9738, ext. TM913
www.Bose.com/WMS

BOSE
Better sound through research.

*These amounts plus applicable on orders of \$299-\$1999 paid by major credit card. Express financing offers may be available for select products. See website for details. Bose reserves the right to change prices without notice and shipping charges, charged when your order is shipped. Tax, your credit card will be billed for 11 equal monthly payments beginning 30 days after your order is shipped, with 0% APR and no interest charges from Bose. Credit card offers and amounts may vary by U.S. state and may be subject to change without notice. ©2008 Bose Corporation. Product names and model numbers are trademarks of Bose Corporation. Financing and interest rates on 12-MO CD Changer package are to be consistent with other offers or market conditions, and subject to change without notice. If the Wave® music system is returned, the Multi-CD Changer must be returned for a full refund. Payments must be made from a bank preauthorized account to qualify for offer. Offer valid 11/18/08-12/31/08. See this notice in 30-day trial only and does not include return shipping. Delivery is subject to product availability. System equipped with optional Titanium Silver. Patent P/T 6,666,666.

Puff! It's Magic

What's the next best thing to a personal chef over the holidays? A package of puff pastry. This flaky, crispy dough makes appetizers (Parmesan Paprika Twists, anyone?), entrees (Roasted Chicken Pot Pie) and desserts (Honey-Spice Walnut Tart) a snap. More than 50 recipes for these and more can be found in the new book *Puff*, by Martha Holmberg (Chronicle, 2008). Roll it, fill it, top it, or layer it, and voilà, let the holidays begin. You'll find puff pastry in the freezer section of the supermarket. For more easy, entertaining recipes go to relishmag.com/pastry


Ham, Gruyère and Dijon Palmiers (shown at left)

- | | |
|--|--|
| 1 sheet (about 9 ounces) frozen puff pastry, thawed | 1/4 cup (1/2 ounce) freshly and finely grated Parmesan cheese |
| 2 tablespoons Dijon mustard | 4 ounces very thinly sliced good-quality baked ham, such as Black Forest |
| 1 cup (3 ounces) shredded aged Gruyère (or Swiss) cheese | |

1. Position sheet of pastry on a lightly floured surface so that a short side is closest to you. Roll into a 10-by-14-inch rectangle.
2. Spread mustard over pastry. Distribute cheeses evenly over surface. Arrange ham in a single even layer, cutting to fit. Lay parchment paper or wax paper on top and gently compress layers with a rolling pin. Peel off paper.
3. Cut rectangle in half to make two 10-by-7-inch bands. Roll one long edge of one of the bands into the center; roll the opposite edge in so the two rolls meet in the middle and resemble a double scroll. Press lightly so the rolls stick together (spread a few drops of water where the two rolls meet to help them stick, if you need to). Repeat with the second band. Wrap in plastic and chill until firm, at least 1 hour in the refrigerator or 30 minutes in the freezer.
4. Preheat oven to 425F and line two baking sheets with parchment paper. With a very sharp knife, slice each roll into 24 pieces. Place on baking sheets at least 1 inch apart. Bake 10 to 12 minutes, until pastry is flaky. Serve warm or within the hour, if possible. Makes 48.

Recipe adapted with permission from *Martha Holmberg's Puff* (Chronicle, 2008).

Per (1 palmier) serving: 35 calories, 2g fat, 5mg chol., 1g prot., 2g carbs, 0g fiber, 60mg sodium



COOKS KNOW THE
FRESHEST ARTICHOKE
HAVE SQUEAKY LEAVES...

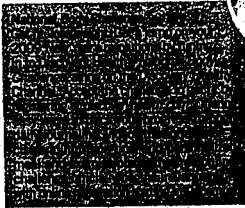
"Your October issue was superb: I want to try ALL of the recipes. I like that you choose healthy recipes with basic (and not too exotic) ingredients. From scallops to molasses cookies to yummy orzo—I can't wait. Thanks so much." — louisemay2@yahoo.com

Missed the issue? Find all the recipes at relishmag.com



Great Stocking Stuffer

Tired of losing the measuring spoons in your utensil drawer? These magnetic spoons stick together keeping them all intact. Perfect for the cook on your Christmas list. \$7.95 at Crate and Barrel and other cookware and department stores.



HUNGRY for more *relish*? Join our e-newsletter relishmag.com

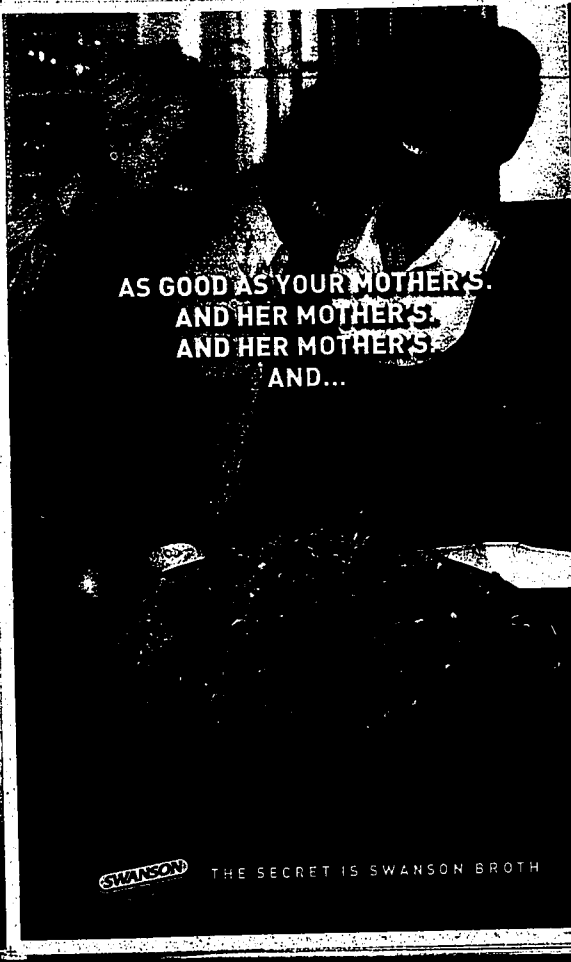


You won't look like a dishrag in the kitchen with these anti-spill aprons by Caroly Kistal. For more styles and to order, go to carolykistal.com

100% NATURAL

Hunts

DICED



AS GOOD AS YOUR MOTHER'S.
AND HER MOTHER'S.
AND HER MOTHER'S.
AND...

SWANSON MOIST AND
SAVORY STUFFING

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S
Chicken Broth
is the secret to
the moistest, most
savory stuffing.

SWANSON'S

THE SECRET IS SWANSON BROTH



Slam Dunks

Two readers share their favorite holiday cookie recipes, perfect for dunking.

German Drop Cookies

Years ago, veteran Girl Scout leader Joan Gusweiler got these cookies from another leader in a cookie exchange. She loved the fact that they were simple tasting and easy to make (no mixer required). Loaded with nuts and sprinkled with powdered sugar, they've become a tradition for all five of her daughters.

1 3/4 cup all-purpose flour	1 cup chopped pecans
1/2 cup granulated sugar	1/2 cup powdered sugar
1 cup butter, softened	1/2 teaspoon cinnamon
1/2 teaspoon salt	

1. Preheat oven to 350F.
2. Combine first 5 ingredients with a spoon. Shape into 1-inch balls and place on a baking sheet lined with parchment paper. Bake 20 minutes. Combine powdered sugar and cinnamon. Sift powdered sugar mixture over warm cookies or roll cookies in sugar mixture. Makes 5 dozen.

Per cookie: 60 calories, 4.5g fat, 10mg chol, 1g prot, 6g carbs, 0g fiber, 25mg sodium.

For more holiday cookies, go to relishmag.com/cookies



Chip and Dip Cookies

They Schmecher and her son Darryl love the holiday cookie tradition. Darryl doesn't eat nuts and his mother doesn't like how he eats just the frosted portion of their family's favorite big cookies. The Parsippany, N.J., duo solved both problems by creating a prize-winning recipe—Chip and Dip Cookies—that's also perfect for classrooms and homes concerned about nut allergies. To ease the manufacturer's fears of nuts, they substituted potato chips and pretzels for the crushed Darryl's Trail of Unhoped-For Nuts. They also dipped both ends of the logs in different colors of melted chocolate after baking. Bravo!

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1 egg, yolk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 cup coarsely crushed potato chips
- 1/2 cup coarsely crushed pretzels
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup white baking chips

Preheat oven to 350F. Combine butter and sugar base with a mixer at medium-high speed until light and fluffy. Add egg yolk and vanilla. Gradually add flour and mix. Stir in potato chips and pretzels. Shape level tablespoons of dough into 1-inch logs. Place on an ungreased baking sheet, 1/2 inches apart. Bake 10-12 minutes or until lightly browned. Cool completely. Dip one end of each cookie and place on parchment paper. Dip other end of each cookie into chocolate and place on parchment paper. Bake 10-12 minutes or until firm. Cool completely. Dip one end of each cookie into white baking chips in microwave for 30 seconds. Dip other end of cookie into melted chips and place on parchment paper until firm about 10 minutes. Makes 5 dozen.

Joan and Darryl's recipe was featured in the 2009 National Healthy Kids Cookbook. Darryl's Trail of Unhoped-For Nuts is a 2009 World's Best Recipe. The cookies were praised for being "delicious, low fat, low cholesterol, low sodium."

COALMIND

THE HYDROGENATED COALMIND

COALMIND



Our Light

Flavorful and Non-Greasy



Crisco is cooking

relish the holidays



Celebrate the holidays with Crisco Light.



Mama Mia!

A simple Italian dinner stars in this family's celebration.

When Mike Sola and Amy-Louise Pfeffer and their daughter Marta sit down to Christmas Dinner at Tuckaway Farm in Conway, Mass., they have one fork in Italy and one in America. The dishes are prepared with olive oil from their former grove in Citra della Pieve, Umbria, and the meal ends with steamed cranberry pudding, a New England recipe handed down from Pfeffer's mother.

In 2000, Sola and Pfeffer moved to central Italy, from New Haven, Conn., where Pfeffer had been a teacher and Sola worked as an editor. At the time, they knew nothing about farming.

"We knew there were farms," says Sola, but working the groves and fields of their bed and breakfast inn in Umbria "changed my outlook on what I wanted to be doing with my life."

In 2004, they returned to the States, choosing the Five College Area of western Massachusetts for its mix of culture and agriculture, and began to import certified organic olive oil, a business that helps subsidize the farm. They grow and sell San Marzano and Pruden's Purple tomatoes and greens, including agretti, puntarelle and arugula, all grown from seeds imported from Italy. They also raise Buff Rock hens and sell free-range poultry and eggs and plan to expand their sheep flock to soon begin offering meat and wool. At work with them is Pinto, the Sicilian

donkey, who guards the flock and who would be at home in any nativity scene, or *presepe*, the most popular of Italian Christmas traditions.

With their move back to the States, the couple returned to an "American-style" Christmas with decorated trees and wrapped presents. In Italy, the main day for gift giving is Epiphany, the 12th day of Christmas, when La Befana, the witch, arrives to fill stockings with candy, some of which resembles coal. And the prospect of a witch and a lump of coal is a good enough reason for their daughter Marta to prefer the American Christmas. 1

By JoeAnn Hart, a food writer in Gloucester, Mass.



Roast Pork Loin

- 1 teaspoon salt
- Coarsely ground black pepper
- 3 pound boneless pork loin
- 1 long sprig fresh rosemary
- 2 cups apple cider, divided

1. Preheat oven to 350F.

2. Combine salt and pepper; rub on roast. Make slits over entire surface of roast and insert rosemary leaves into slits.

3. Place roast fat side up in a medium roasting pan. Pour in 1½ cups apple cider. Cook 1¼ to 1½ hours (about 30 minutes per pound), basting every 30 minutes. Remove from oven and let stand 15 minutes before slicing. Add ½ cup apple cider to pan; cook, scraping pan to loosen browned bits. Serve pan drippings with roast. Serves 8.

Per serving: 250 calories, 7g fat, 105mg chol., 38g prot., 8g carbs., 0g fiber, 380mg sodium.

(Continued on page 14)

ROAST PORK LOIN

POTATOES AU
GRATIN

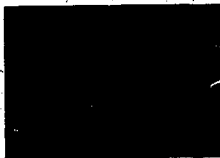
MIXED GREENS
WITH GARLIC

STEAMED
CRANBERRY
PUDDING WITH
SOFT SAUCE



Hormel





Steamed Cranberry Pudding with Butter Sauce

This traditional recipe, handed down by Amy-Louise Pfeffer's mother, combines the sweetness of the sauce and the tartness of cranberry.

- Pudding:**
- 1½ cups fresh cranberries
 - 1 egg
 - 1 tablespoon sugar
 - ½ cup light molasses (not blackstrap)
 - 2 teaspoons baking soda
 - ½ cup hot water
 - ½ teaspoon kosher salt
 - 1½ cups all-purpose flour

- Butter Sauce:**
- 2 cups sugar
 - 1 cup butter
 - 1 cup heavy cream
 - 2 teaspoons vanilla extract

1. To prepare pudding, butter a 6-cup soufflé dish. Set aside

a large pot with a lid that will hold a water bath.

2. Place cranberries in a medium saucepan. Cover with water. Cover and cook over medium heat until cranberries begin to burst and water is absorbed, about 15 minutes.

3. Beat together egg, sugar and molasses. Combine baking soda and ½ cup hot water; stir well. Add to egg mixture. Combine salt and flour; add to egg mixture. Do not overmix. Stir in cranberries.

4. Pour batter into prepared soufflé dish. Cover with foil.

Place dish in the large pot. Add several inches of water. Cover pot and bring water to a boil. Reduce heat, cover and simmer 70 to 90 minutes, until firm. Unmold onto a serving platter.

5. To prepare sauce, combine all ingredients in a saucepan. Cook over low heat until thickened, about 30 minutes, stirring occasionally. Place warm sauce in a bowl or pitcher to pass with the pudding. Serve 10.

Per serving: 470 calories, 28g fat, 105g chcol, 3g prot., 58g carbs., 1g fiber, 500mg sodium.

3,000 Batches Later and Your Cookies Still Won't Stick

Do you get frustrated that your prized cookies get stuck - even to your newest baking pan? This ingenious, nonstick, FDA-approved, reusable liner is perfect for baking cookies and cooling candy. It works in your oven, freezer and microwave. Heat-resistant up to 482F.

SAVE \$10 - To order the Chef's Baking Sheet Liner for just \$29.99 + \$3 delivery, please have your credit card ready and call TOLL FREE (800) 338-3232 or log on to CHEFScatalog.com. Use Item #24364 and promotion Code 9KZRE0006 to receive reduced \$8.

Prices guaranteed through Dec. 31, 2008. Orders shipped to CO will be charged state sales tax. A.K. HI and U.S. Territories: add \$10 to each charge.



SURVIVE THE '70s?

YOU DESERVE SPECIAL TREATMENT.

That's why GEICO offers all this,
just for you.

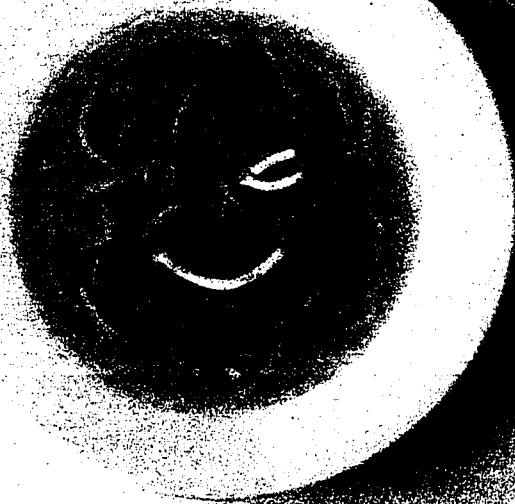
- ◆ Defensive driving discount*
- ◆ Accident forgiveness
- ◆ Average savings, \$500
- ◆ Local representatives
- ◆ Motorcycle, boat and RV insurance, too
- ◆ Over 70 years' experience
(Yes, we survived the '70s too)

GEICO

geico.com

Member since 1936

Some discounts, coverages, payment plans, and features are not available in all states or in all GEICO companies. Average savings amount based on national GEICO New Policyholder survey data through August 2008. Boat coverage is written through non-affiliated insurance companies and is secured through Insurance Counselors Inc., the GEICO Property Agency, doing business as GEICO Insurance Agency in CA, MA, MI, NJ, NY, OK, SD, UT. Motorcycle coverage is underwritten by GEICO Indemnity Company. RV Insurance is not available in all states. GEICO auto insurance is not available in Mass. Government Employees Insurance Co. = GEICO General Insurance Co. = GEICO Indemnity Co. = GEICO Casualty Co. These companies are subsidiaries of Bertshaw Hathaway Inc. GEICO: Washington, DC 20076. © 2008 GEICO



Kids have an eye for fun.



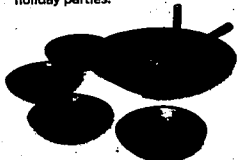
Kids love the delicious fun. Moms love that we make it with fresh noodles.

Find What Good!
POSSIBILITIES

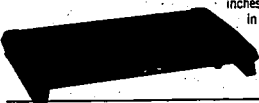
Marketplace

holiday entertaining

Relish has teamed up with CHEFS Catalog to bring you a selection of kitchen must-haves for your holiday parties.



Bowl Me Over
Shaped from spun eco-friendly bamboo, this salad set offers superior durability. The generous 12-inch serving bowl and four 6-inch individual serving bowls are perfect for salad greens, fruits and pasta. One slotted and one regular serving spoon complement the set. Handwash. #24657; \$24.99.



Warm Wishes
BroilKing's commercial-quality warming tray features a large stainless steel warming surface that's easy to clean, handles that stay cool, and nonskid adjustable feet that keep it firmly in place. With adjustable thermostat and three-prong commercial cord. 300 watts. 25 1/4 inches X 15 1/4 inches. Available in black. Made in the USA. #94279; \$88.99.

To order these products, call 1-800-338-3232 or log on to CHEFScatalog.com. Use promotion code 9KZRE0006. Prices guaranteed through Dec. 31, 2008. Orders shipped to CO will be charged sales tax. AK, HI and US Territories: add \$10 to s&h charges.



Mini (for) Me
Bake quiches, tartlets, muffins, hors d'oeuvres and cheesecakes in this nonstick pan, featuring 12 mini cups with removable bottoms. The cups are 2 inches in diameter and 1 3/4 inches deep. Overall pan size: 14 inches X 8 1/2 inches. Dishwasher-safe. #20098; \$26.99.



Shake It, Shake It
This flip-top cocktail shaker opens and closes with the touch of a finger. Just push the flip-top closed, shake with one hand, push flip-top open and pour through the built-in strainer. Dishwasher-safe. 24-ounce capacity. #23938; \$29.99.

relish

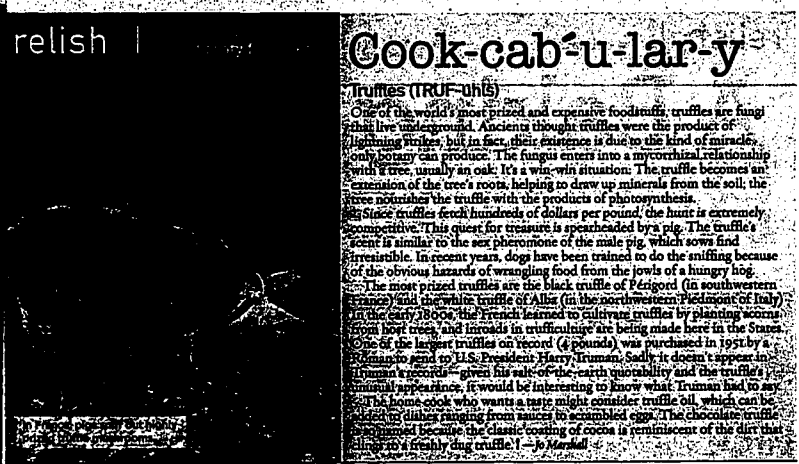
Cook-cab-u-lar-y

Truffles (TRUF-uhls)

One of the world's most prized and expensive foodstuffs, truffles are fungi that live underground. Ancient thought truffles were the product of lightning strikes, but in fact, their existence is due to the kind of miracle, only botany can produce. The fungus enters into a mycorrhizal relationship with a tree, usually an oak. It's a win-win situation: The truffle becomes an extension of the tree's roots, helping to draw up minerals from the soil; the tree nourishes the truffle with the products of photosynthesis.

Since truffles fetch hundreds of dollars per pound, the hunt is extremely competitive. This quest for treasure is spearheaded by a pig. The truffle's scent is similar to the sex pheromone of the male pig, which sows find irresistible. In recent years, dogs have been trained to do the sniffing because of the obvious hazards of wrangling food from the jaws of a hungry hog.

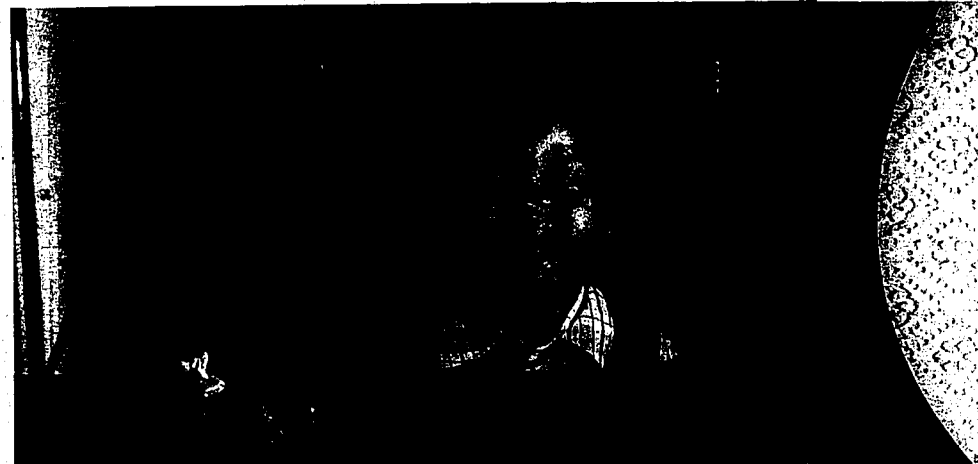
The most prized truffles are the black truffle of Périgord (in southwestern France) and the white truffle of Alba (in the northwestern Piedmont of Italy). In the early 1800s, the French learned to cultivate truffles by planting acorns from host trees and tending in trufficultures are being made here in the States. One of the largest truffles on record (4 pounds) was purchased in 1957 by a Truman to send to U.S. President Harry Truman. Sadly, it doesn't appear in Truman records—given his sale-of-the-earth quotability and the truffle's unusual appearance, it would be interesting to know what Truman had to say to the home cook who wants a tasty might consider truffle oil, which can be added to dishes ranging from saucers to scrambled eggs. (The chocolate truffle is named because the classic coating of cocoa is reminiscent of the dirt that clings to a freshly dug truffle.) —Jo Marshall



Dixie napkins to the rescue.



The strength you need. The softness you love.



relish |

Cook-cab-u-lar-y

Truffles (TRUF-uhls)

One of the world's most prized and expensive foodstuffs, truffles are fungi that live underground. Ancients thought truffles were the product of lightning strikes, but in fact, their existence is due to the kind of miracle only botany can produce. The fungus enters into a mycorrhizal relationship with a tree, usually an oak. It's a win-win situation: The truffle becomes an extension of the tree's roots, helping to draw up minerals from the soil; the tree nourishes the truffle with the products of photosynthesis.

Since truffles fetch hundreds of dollars per pound, the hunt is extremely competitive. This quest for treasure is spearheaded by a pig. The truffle's scent is similar to the sex pheromone of the male pig, which sows find irresistible. In recent years, dogs have been trained to do the sniffing because of the obvious hazards of wrangling food from the jaws of a hungry hog.

The most prized truffles are the black truffle of Périgord (in southwestern France) and the white truffle of Alba (in the northwestern Piedmont of Italy). In the early 1800s, the French learned to cultivate truffles by planting acorns from host trees, and inroads in trufficulture are being made here in the States. One of the largest truffles on record (4 pounds) was purchased in 1951 by a Roman to send to U.S. President Harry Truman. Sadly, it doesn't appear in Truman's records—given his salt-of-the-earth quotability and the truffle's unusual appearance, it would be interesting to know what Truman had to say. The home cook who wants a taste might consider truffle oil, which can be used on dishes ranging from sauces to scrambled eggs. The chocolate truffle is named because the classic coating of cocoa is reminiscent of the dirt that clings to a freshly dug truffle. —Jo Marshall

In France, truffles are highly prized by the aristocracy.



Dixie napkins to the rescue.



The strength you need. The softness you love.

A Baking Heritage

Do You Want to Lose Weight?

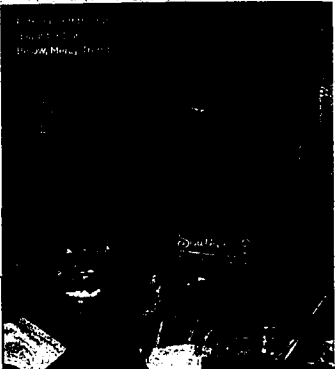
Then Do It Safely &

Wow!

Simply text the word
SLIM to 95763 and
get sensible and
encouraging weight
loss tips sent each day
to your cell phone.

Your hips and tummy
will thank you!

SLIM



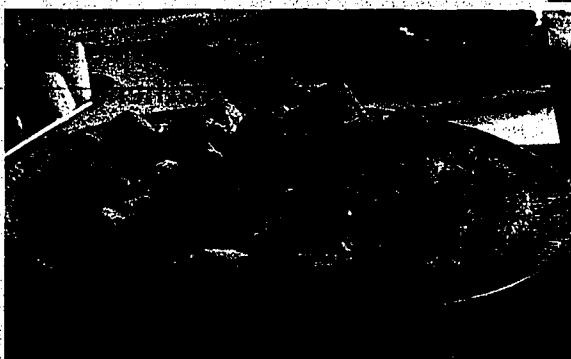
Mersey Tremble began selling homemade monkey bread at her church in Los Angeles years ago for fundraising purposes, recalls her granddaughter, Patricia Griffith. And it didn't take long for the entire congregation to become addicted. Today, Griffith is continuing her grandmother's legacy and introducing a whole new generation in the San Francisco Bay area to Southern delicacies through her company, Southern Oven Foods. Her foods are especially in demand this time of year for Kwanzaa, the African-American holiday that culminates in a final feast called *karumu*.

The eggy, semisweet pull-apart monkey bread played a role in Griffith's own entrepreneurial journey, which began in 2002 when she was looking for a career where she could stay home with her two young daughters, Bianca and Danielle. She began selling monkey bread at local farmers' markets and then was invited to sell her bread and pies at local grocery stores.

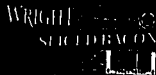
With the support of her husband, Bill, a firefighter, who has been known to pitch in with bakery deliveries on his days off, Griffith now sells 50,000 desserts monthly at more than 100 stores and online at southernoven.com.

"With my baking, I want to recapture that cozy feeling that comes when you sit down to eat a home-cooked meal with your loved ones," Griffith says. "The secret ingredient in all my recipes is they are made with love."!

By Linda Childers, a food writer in Martinez, Calif.



Celebrate the holidays with bigger, better bacon.



Country Style Bacon Breakfast Pizza
www.wrightbrand.com

Country Style Bacon Breakfast Pizza

Prep Time

Cook Time

Total Time

Serves 4

INGREDIENTS

8 slices Wright® Brand Hickney Smoked Bacon • 4 individual pre-cooked pizza crusts • 4 oz. white country gravy • 4 eggs, beaten • 1/4 tomato, small diced • 1/2 green bell pepper, small diced • 1/4 white onion, small diced • 12 oz. cheddar cheese, shredded • 1 oz. vegetable oil

DIRECTIONS

1. Preheat oven to 400°F. Place bacon slices on a cookie sheet and bake for 20-25 minutes or until just done.
2. Heat a large skillet over medium high heat; pour in vegetable oil. Cook the bell peppers and onions until onions are translucent.
3. Add the beaten eggs and cook until eggs are done; set aside.
4. Spread 1 oz. of country gravy on each of the individual pizza crusts.
5. Place 1/4 of the egg mixture onto each of the pizza crusts.
6. Sprinkle 2 oz. of shredded cheddar cheese on each pizza.
7. Cook 2 slices of bacon on top of each pizza.
8. Sprinkle 1/4 of the diced tomato on each pizza.
9. Bake the pizzas for about 8 minutes or until the cheese is melted and the pizzas are hot through.
10. Remove from the oven; slice into 4 pieces each and serve.



Introducing the world's simplest cell phone experience - with service as low as \$10 a month*

It doesn't play games, take pictures,

NEW or give you the weather.

No
Contract

The Jitterbug® developed with Samsung®.
It's the cell phone that's changing all the rules.

For people like me, who want a cell phone that's easy to use. Over the years, cell phones have become smaller and smaller with so many complicated features. They are harder to program and harder to use. But the Jitterbug® cell phone has simplified everything, so it's not only easy to use, it's easy to try. No crowded malls, no waiting in line, no confusing sales people, or complicated plans. Affordable and convenient cell phone service is only a toll-free phone call away.

The new Jitterbug® cell phone makes calling simple!

- Large, bright, easy to see display and buttons
- Comes pre-programmed and ready to use right out of the box
- No contract required
- An operator is always available to help you, and will call you by name
- Push "Yes" to call directly from your personal phone list
- Soft ear cushion and louder volume for better sound quality
- Separate Volume Up/Down button on cover of phone
- Hearing aid compatible
- Familiar dial tone confirms service (no other cell phone has this)
- Service as low as \$10 a month*
- Access help wherever you go

Why pay for minutes you'll never use!

	Simple 30 Plan*	Simple 60 Plan*
Monthly Price	\$15.00	\$20.00
Included Minutes/Month	30	60
Operator Assistance	24/7	24/7
911 Access	FREE	FREE
Long Distance Calls	No add'l charge	No add'l charge
Nationwide Coverage**	Yes	Yes
Trial Period	30 days	30 days

Available in a simple
12-button Dial phone
and an even simpler
3-button One Touch
phone for easy access
to the operator, the
member of your
choice, and 911.

12-button Dial Phone
available in
Graphite and White..

Service as low as \$10 a month and a friendly 30-day return policy**. If you've ever wanted the security and convenience of a cell phone, but never wanted the fancy features and minutes you don't need... Jitterbug® is for you. Like me, you'll soon be telling your friends about Jitterbug®. Call now.

jitterbug

brought to you by

firstSTREET
for Boomers and Beyond®

1291 Ruffin Road
Culpeper, VA 22634

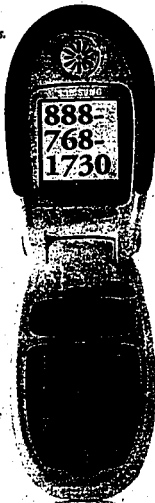
Jitterbug® Cell Phone Item# NJ-4712
Call now for our lowest price.

Please mention promotional code 3689K.

1-888-768-1730

www.firststreetonline.com

DISCOUNT CONSUMER INFORMATION: Subject to Consumer Agreement, select calling plan, and credit approval. Other charges and restrictions may apply from longer contracts. Coverage and service are available everywhere. Copyright © GemCell, Inc. Jitterbug and GemCell are trademarks of GemCell, Inc. Samsung is a registered trademark of Samsung Electronics America, Inc and its related entities. *Plan including pre-programmed texts, instant messages, and ring-tones. **Applies to phones and monthly service charges only provided call times usage is less than 30 minutes and phone is in the service area. Usage charges may apply. All plans require the purchase of a Jitterbug phone. In addition, there is a one-time set-up fee of \$15. **Shipping will only occur everywhere in the U.S. where cellular service is available from one of the major carriers.



(Continued from page 10)

Banana Chocolate Chip Soufflé

(Cover Recipe)

A perfect use for leftover brown bananas. Try it with

warm caramel sauce.

- 2 tablespoons butter, cut into 1-inch pieces
- 1/2 cup firmly packed light brown sugar
- 1/2 cup plus 1 teaspoon granulated sugar, divided
- 1/4 pound ripe bananas (about 3), chopped into 1/2-inch pieces
- 2 tablespoons dark rum
- 8 egg whites
- 1/2 teaspoon cream of tartar
- 4 ounces semisweet chocolate chips
- Powdered sugar (optional)

1. Melt butter in a large heavy skillet over medium-high heat. Cook until butter browns, about 5 minutes. Add brown sugar and 1/2 cup granulated sugar; cook about 2 minutes, stirring constantly. Lift from heat.

2. Add bananas and cook 2 minutes. Remove from heat and add 1/2 cup rum, cream of tartar, and remaining granulated sugar. Return to heat and cook 2 minutes, stirring constantly. Cook until mixture is thick and has eye of glue.

3. Remove from heat. Spoon into a blender or food processor, and process until smooth. Pour into a bowl and refrigerate until cooled.

4. Preheat oven to 375°F.

5. Lightly butter four 8-ounce ramekins and sprinkle each with 1/4 teaspoon sugar. Place egg whites in a large bowl; beat with a mixer at high speed until foamy. Add cream of tartar; beat until soft peaks form. Gradually add 1/4 cup granulated sugar; beat until medium-stiff peaks form.

6. Pour chilled banana mixture into a large bowl. Add chocolate chips. Fold in egg whites. Spoon into baking dishes; piling mixture above the rim. Bake 15 to 18 minutes. Dust with powdered sugar. Garnish with rum.

Per serving: 440 calories, 120 fat, 10mg chol., 1g prot., 33g carbs., 4g fiber, 60mg sodium.



relishmag.com 23

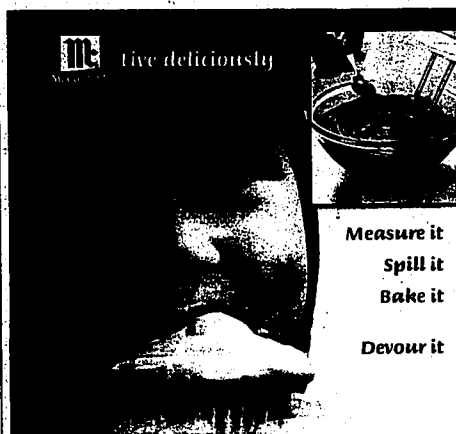
Tangerine Granita

Tangerines, in peak season this time of year, make this granita (meaning "ice" in Italian) extra flavorful. You can also use orange juice—either way, use fresh juice for the best flavor.

- 1/2 cup sugar
- 1/2 cup water
- 1/4 cup light corn syrup
- 4 cups fresh tangerine juice
- 2 tablespoons grated tangerine rind
- 1/4 cup orange juice concentrate
- 2 tablespoons lemon juice
- 1/4 teaspoon salt

1. In a heavy saucepan, combine sugar, water and corn syrup. Bring to a boil; remove from heat immediately. Add tangerine juice and rind, orange juice concentrate, lemon juice and salt. Stir well. Pour into an 8-cup plastic container.
2. Freeze 1 hour. Remove from freezer and stir or scrape with a fork to create ice crystals; repeat 3 times. Serves 8.

Per serving: 150 calories, 0g fat, 0mg chol., 1g prot., 33g carbs., 0g fiber, 60mg sodium.



Mc live deliciously
 VANILLA

Measure it
 Spill it
 Bake it
 Devour it

McCormick® Red Velvet Cupcakes

- | | | |
|----------------------|------------------------|---|
| 2 1/2 cups flour | 1 cup butter, softened | 1/2 cup milk |
| 1/2 cup cocoa powder | 1/2 cup sour cream | 1 bottle (1 oz.) McCormick® Red Food Color |
| 1 tsp. baking soda | 2 cups sugar | 2 tsp. McCormick® Pure Vanilla Extract |
| 1 tsp. salt | 4 eggs | 1 cup McCormick® Pure Vanilla Cream Cheese Frosting |
| | 1 cup sour cream | |

MIX flour, cocoa, baking soda, and salt. BEAT butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, 1 at a time. Mix sour cream, milk, food color, and vanilla. Gradually beat in flour mixture on low speed just until blended. Spoon batter into paper-lined muffin cups, filling each cup 2/3 full. BAKE in preheated 350°F oven 20 to 25 minutes. Cool in pans 5 minutes. Remove from pans; cool completely. Spread with frosting. Makes 30.

McCormick® Vanilla Cream Cheese Frosting BEAT 1 package (8 oz.) softened cream cheese, 4 tbsp. softened butter, 2 tbsp. sour cream, and 2 tsp. McCormick® Pure Vanilla Extract in large bowl until light and fluffy. Gradually beat in 1 box (16 oz.) confectioners' sugar on medium speed until smooth.

For more great-tasting recipes, visit mccormick.com
 ©2008 McCormick & Co., Inc.



The Taste You Trust™



"FOR MY FAMILY,
**NOTHING BUT
THE BEST.**"

You want to give your family the very best in taste and nutrition. That's why there's Eggland's Best eggs.

Eggland's Best delivers more of the farm-fresh flavor your family loves. They're 100% natural. Plus, compared with ordinary eggs, they provide:

- 10 times more vitamin E
- 3 times more Omega 3 (100 mg)
- 25% less saturated fat
- 19% less cholesterol; 175 mg (58% DV) vs. 215 mg (71% DV)

The best. Isn't your family worth it?



www.eggland.com

**Better taste. Better nutrition.
Better eggs.**

THE BETTER EGG

AS HEARD ON PAUL HARVEY NEWS

New advanced portable heater can cut your heating bill up to 50%

Heats a large room in minutes with even heat wall to wall and floor to ceiling

Does not get hot, cannot start a fire and will not reduce humidity or oxygen

A new advanced quartz infrared portable heater, the EdenPURE™, can cut your heating bills by up to 50%.

You have probably heard about the remarkable EdenPURE™ as heard on Paul Harvey News and on television fairs across the nation.

The EdenPURE™ can pay for itself in a matter of weeks and then start putting a great deal of extra money in your pocket each day.

A major cause of residential fires in the United States is portable heaters. But the EdenPURE™ cannot cause a fire. That is because the quartz infrared heating element never gets to a temperature that can ignite anything.

The outside of the EdenPURE™ only gets warm to the touch so that it will not burn children or pets. Pets can sleep on it when it is operating without harm.

The advanced space-age EdenPURE™ Quartz Infrared Portable Heater also heats the room evenly, wall-to-wall and floor-to-ceiling. And, as you know, portable heaters only heat an area a few feet around the heater.

Unlike other heating sources, the EdenPURE™ causes no poisonous carbon monoxide inside a room or any type of fumes or any type of harmful radiation.

Q. What is the origin of this amazing heating element in the EdenPURE™?

A. This advanced heating element was discovered accidentally by a man named John Jones.

Q. What advantages does infrared quartz tube heating source have over other heating source products?

A. John Jones designed his heating source around the three most important consumer benefits: economy, comfort, and safety.

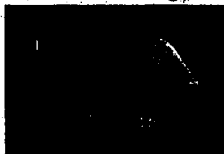
In the EdenPURE™ system, electricity is used to generate infrared light which, in turn, creates a very safe heat.

After a great deal of research and development, very efficient infrared heat chambers were developed that utilize three unique patented cold copper heat exchangers in one EdenPURE™ heater.

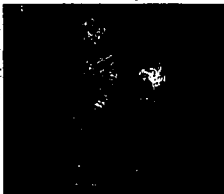
Q. How can a person cut their heating bill by up to 50% with the EdenPURE™?

A. The EdenPURE™ will heat a room in minutes. Therefore, you can turn the heat down in your house to as low as 50 degrees, but the room you are occupying, which has the EdenPURE™, will be warm and comfortable. The EdenPURE™ is portable. When you move to another room, it will quickly heat that room al-

Never be cold again



Cannot start a fire; a child or animal can touch or sit on it without harm



so. This can drastically cut heating bills, in some instances, by up to 50%.

The EdenPURE™ comes in 2 models. GEN3 Model 500 heats a room up to 300 square feet and GEN3 Model 1000 heats a room up to 1,000 square feet.

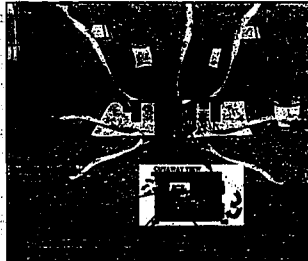
End of interview.

The EdenPURE™ will pay for itself in weeks. It will put a great deal of extra money in a user's pocket. Because of your safety, and other energy costs, the EdenPURE™ will pro-

vide even greater savings as the time goes by.

Readers who wish can obtain the EdenPURE™ Quartz Infrared Portable Heater at a 57% discount if they order in the next 10 days. Please see the Special Reader's Discount Coupon on this page. For those readers ordering after 10 days from the date of this publication, we reserve the right to either accept or reject order requests at the discounted price.

How it works:



SPECIAL READER'S DISCOUNT COUPON

The price of the EdenPURE™ GEN3 Model 500 is \$375 when \$17 shipping for a total of \$392 delivered. The GEN3 Model 1000 is \$475 plus \$27 shipping and handling for a total of \$502 delivered. People reading this publication get a 57% discount with this coupon and pay only \$237 delivered for the GEN3 Model 500 and \$297 delivered for the GEN3 Model 1000 if you order within 10 days. The EdenPURE™ comes in the decorator color of black with hickory wood accents which goes with any decor. There is a price limit of 3 units at the discount price - no exceptions please.

- Check below which model and number you want:
- GEN3 Model 500, number _____
 - GEN3 Model 1000, number _____
- *To order by phone, call TOLL FREE 1-800-498-6686 Ext. EP30079. Place your order by using your credit card. Customers are on duty 24 hours, 7 days.
- *To order online, log on to www.ajshomer.com.
- *To order by mail, by check or credit card, fill out and mail in this coupon. This product carries a 60-day satisfaction guarantee. If you are not totally satisfied, your purchase price will be refunded. No questions asked. There is also a three year warranty.

NAME _____
 ADDRESS _____
 CITY _____ STATE _____ ZIP CODE _____

- Check below to get discount:
- I am ordering within 10 days of the date of this publication, therefore I get a 57% discount and my price is only \$237 for GEN3 Model 500 and \$297 for GEN3 Model 1000 delivered.
 - I am ordering past 10 days of the date of this publication, therefore I pay my shipping and handling and full price totaling \$392 for GEN3 Model 500 and \$492 for GEN3 Model 1000.
- Backed in U.S. Cash Check Money Order
 (Make checks payable to: EdenPURE™ Research) or charge my:
 VISA MasterCard Am. Exp./Discover Discover/Novus
- Amount No. _____ Exp. Date _____
 Signature _____

MAIL TO: BioTech Research Dept. EP30079
 7800 Whipple Ave. N.W.
 Cooness, OH 44027

FREE! Act now and get all five Uncirculated 2004-2006 special-issue Jefferson Nickels

Special Savings

Plus, add a custom Statehood Display Folder for just \$3.50 (regularly \$397) - a special savings of over 10x!

LitletonCoin.com/specials

45-Day Money Back Guarantee of Satisfaction

YES! Please send me the complete Uncirculated 1999-2006 Statehood Quarter Year Set for the special price of \$19.95 - regularity \$40.00 (limit 5 each). Also send my FREE Jefferson Nickels (one set per customer, please).

COINSETS MUST BE RECEIVED WITHIN 30 DAYS!

Please send coupon to:

Litleton Dept. 90LA27
1309 Mt. Easton Road
Litton, NE 68541-3737

How Many (limit 5 each): _____

Total Cost @ \$19.95 per set: \$ _____

Add a Custom Statehood Display Folder & Save over 10% @ \$3.50 each (limit 5): \$ _____

Shipping & Handling: \$ 4.95

Method of payment:

Check payable to Litton Coin Co. Total Amount \$ _____
 VISA MasterCard

American Express Discover Network

Card No. _____ Exp. Date _____

Name _____
Please print your complete name and address clearly.

Address _____

City _____ State _____ Zip _____

E-Mail _____
America's Favorite Coin Shows • TRUSTED SINCE 1948

Complete 50-Coin Uncirculated Statehood Collection



Statehood Quarters are now in the

Final Year of Issue!



Time is running out! Don't miss out on this 50-coin complete set of Uncirculated Statehood quarters! Hoarded by the public, these popular coins are now vanishing from circulation and **WILL NEVER BE MINTED AGAIN!** But now, with this special offer for new customers only, you can own your year sets of all the 1999-2006 Uncirculated Statehood quarters for just \$19.95! Enjoy a special savings of 71% off the regular price! Plus, order now and you'll also

receive all five Uncirculated special-issue 2004-2006 nickels, absolutely FREE!

You'll also receive our fully illustrated catalog, plus other fascinating selections from our Free Examination Coins-Approval Service, from which you may purchase any or none of the coins - return balance in 15 days - with option to cancel at any time. Don't delay! Get these historic, once-in-a-lifetime quarters before they vanish forever!

As seen on TV!



It's So Easy, I Just Open The Door And Step In!

Premier Walk-In Baths.

As we get older bathing can become more of a challenge. Premier has an extensive range of walk-in tubs which have helped improve the lives of thousands of people.

Call today or return the coupon and discover which one of our superb walk-in tubs could benefit you the most.



Premier
Care in Bathing

Premier
Walk-In Baths

CODE 143128

Yes! Please send me a FREE COLOR BROCHURE about Premier Walk-In Baths.

Name _____
Surname _____
Address _____
City _____
State _____ Zip _____

Sent to: Premier Bathrooms Inc., 2250 South Hawk Rd., South Daytona, Florida 32119

Call Now • Toll Free
1-800-578-2899

SOURCE CODE 143128

Cut your cleaning time in half.



Take a **RISK-FREE**
30-day home trial
and get a **FREE \$130**
Speed Iron[®] plus **FREE**
shipping.*

ALL NEW
LOW-PAYMENT
OPTIONS! Call today!

Introducing **THE NEW ORECK POWER TEAM.** The lightweight and powerful way to clean your home.

Everybody loves a clean home. What they hate is the chore of cleaning it. But now you could get the job done in half the time with **THE NEW ORECK POWER TEAM.** Featuring two incredibly light, amazingly powerful vacuums: the new 9-lb. Oreck XL[®] Gold Series Upright[™] and its companion 5-lb. Handheld Vac.

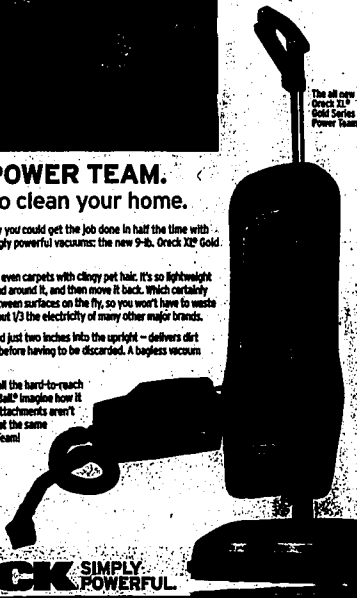
The new XL Gold is so **POWERFUL**, you can clean any surface in virtually one pass, even carpets with clingy pet hair. It's so lightweight and maneuverable that you won't even need to move most furniture to clean under and around it, and then move it back. Which certainly cuts down on cleaning time, as well as back pain. It self-adjusts its cleaning height between surfaces on the fly, so you won't have to waste time stopping and stooping to make adjustments. And because it's so light, it uses about 1/3 the electricity of many other major brands.

The new XL Gold's **DIRECT SUCTION** - 102 mph of air flow between the floor and just two inches into the upright - delivers dirt straight to the self-sealing Oreck vacuum bag, which can take up to 9 pounds of dirt before having to be discarded. A bagless vacuum must have its dirt cup frequently emptied - often releasing dust.

Then to top it off, the accompanying hypo-allergenic **HANDHELD VAC** handles all the hard-to-reach above-the-floor duties, fast and easy. It's Strong Enough To Pick Up A 16-lb. Bowling Ball![®] Imagine how it will work on upholstery, stairs, bookcases, lamps, ceilings, and more. And since the attachments aren't attached to the upright, as they are with most other vacuums, two people can work at the same time, really **CUTTING CLEANING TIME IN HALF.** How's that for a Power Team!

Call: 1-800-503-2657 Code: **00073**
Click: oreck.com/rel

The all new
Oreck XL[®]
Gold Series
Power Team



ORECK SIMPLY
POWERFUL.

©2008 Oreck Holdings, LLC. All rights reserved.
*Restrictions apply.

Make some holiday magic.

Campbell's

make in minutes

Prep: 10 min. Bake: 30 min. Makes 12 servings

Green Bean Casserole

2 cans (10 3/4 oz. each) Campbell's® Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup milk
2 tsp. soy sauce

1/4 tsp. ground black pepper
8 cups cooked cut green beans
1 can (6 oz.) French's® French Fried Onions (2 2/3 cups)

1. Stir soup, milk, soy sauce, black pepper, beans and 1 1/3 cups onions in 3-qt. casserole.
2. Bake at 350°F. for 25 min. or until hot. Stir.
3. Top with remaining onions. Bake for 5 min. more.



Go Nutz! Toast 1/4 cup sliced almonds. Add with remaining onions.



Bring on the Bacon! Cook 4 slices bacon until crisp and crumble. Add to green bean mixture.



Campbell'sKitchen.com



Casserole
POSSIBILITIES

