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SPORTS, D1



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 Region has state's second largest home-sale decline.

**TIMES NEWS**

Wednesday, December 24, 2008

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**Joslin is jumping**



Jet pilot Jack Morrow hauls luggage between jets Tuesday afternoons at Joslin Field, Magic Valley Regional Airport in Twin Falls. Winter weather conditions in areas such as Salt Lake City and Sun Valley make it a busy season for the local airport as flights destined for other locales are diverted to Twin Falls.

**Busy T.F. airport handles holiday traffic, diversions**

By Andrea Jackson  
 Times-News writer

Stan Barer and his family wanted to fly into Halley on their private jet for the holiday, but winter weather Monday forced them to divert to Twin Falls, and then hop into a pair of Cadillac Escalades bound for their Sun Valley home.

Barer, from Seattle, said the diversion didn't bother him. "Twin Falls is a lovely place," he said.

And his family wasn't the

only one forced to land in Twin Falls because of bad weather at their final destination.

Winter weather in Blaine County and other nearby airports can cause flights to divert to the Joslin Field, Magic Valley Regional Airport usually from

November through April, said Bill Carberry, airport manager.

That's good news in terms of extra fees for the airport, which has seen a slump in revenue with the worsening economy, he said.

The airport handles commercial airliner Sky West,

cargo crafts, and some military aircraft, along with private and charter planes and jets. Four Sky West planes fly out of the airport every day hauling a total of 120 seats, he said.

"It sure has been pretty full," said Carberry, about Monday's holiday traffic in the winter weather conditions.

By Tuesday, though, weather improved and there weren't any diversions from

Please see AIRPORT, Page A2



**Magicvalley.com**

WATCH: A video of winter air travel out of Joslin Field, Magic Valley Regional Airport

**Is Big Sky back?**

CAFO applicant, insurance agent resurface in Jerome talks

By Nate Poppino  
 Times-News writer

The Jerome County commissioners... rebuffed a request on Monday from opponents of a controversial feedlot application who sought to adjust what a judge can consider in a coming review of the decision.

Rich Carlson, on behalf of Friends of Minidoka — who have challenged the decision approving the permit — asked the commissioners last week to modify the record to include evidence that some

people allegedly weren't given notice of the application or allowed to testify in the matter. Upon advice from County Prosecutor Mike Seib, the commissioners declined the request, stating that the matter was the responsibility of the group to argue in court.

Commission Chairman Charlie Howell said.

"That was their burden of proof to prove that," Howell said.

"The request was part of an objection to the record

Please see BIG SKY, Page A2

**Bringing 'gouda' tidings for Christmas**

Glanbia gives cheese, \$100 bills to valley's unemployed

By Ben Botkin  
 Times-News writer

They weren't mice, but the cheese was still a welcome gift.

Glanbia Foods employees dropped by the Idaho Department of Labor office in Twin Falls on Tuesday and gave an early Christmas surprise to 20 people filling out their unemployment claims. The gift was a two-pound block of cheese that came in one of three types: pepper jack, Colby and cheddar.

That wasn't all, either. Tucked under a ribbon on

**Magicvalley.com**

WATCH: A video about the cheese and money gifts handed out to jobless people by Glanbia employees.

each block of cheese was a \$100 bill.

Unemployed people were at the computer stations completing paperwork and unaware that they were

Please see CHEESE, Page A2

**I-84 east of Rupert to remain closed**

Forecasts call for more snow through Christmas Day

By Damon Hanzler  
 Times-News writer

Maybe it would be easier to just stay away from Utah until spring.

Monday morning, the Idaho Transportation Department (ITD) closed about 50 miles of Interstate 84 from the I-86 junction to the Utah state line. As of Tuesday afternoon, it was still closed. Officials don't know

"It's not the amount of snow — it's the way the wind blows it, which creates what we call a ground blizzard."

— Nathan Jerke, ITD spokesman

when it will re-open.

"There is no projected time to open that stretch. With continued forecasts of snow and wind, it could close again just as quickly as it opens,"

ITD spokesman Nathan Jerke said. "It's caused a lot of problems for travelers. I've been fielding calls all day from people needing alternate routes and wondering when

the road will open. At this point, I can only tell them to find an alternate route."

Jerke recommended connecting to I-15 in Pocatello from I-86.

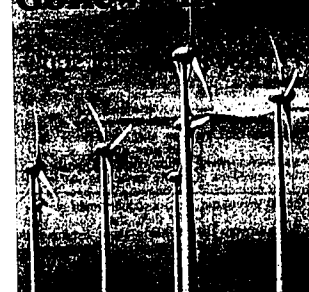
"It's not the amount of snow — it's the way the wind blows it, which creates what we call a ground blizzard. The wind causes sheets of snow that make it difficult to see

Please see CLOSED, Page A2



Philly and Shanna Slatter sit with a block of cheese and \$100 that was given to them by employees from Glanbia Foods Inc. Slatter was beside himself with surprise and gratitude. He says he is unemployed at the moment (since we're not hauling any 'laters' right now.)

**Idaho energy office disbands wind think-tank**



John Miller  
 Associated Press writer

**THOUGHT** — At a time when Idaho trails others in harnessing wind resources, the Office of Energy Resources has disbanded the state's wind-power think tank and reassigned a staff member who had focused on wind projects to work on energy efficiency instead.

The staffer, Gerald Fleischman, told the Idaho Wind Power Working Group he "will no longer be able to respond to requests about wind issues and wind projects," according to a letter obtained Tuesday by The Associated Press. Fleischman said the working group was "concluded," with some of its tasks to be assumed by the

Idaho Strategic Energy Alliance, a panel created by Gov. C.L. "Butch" Otter to plan for the state's energy needs.

Energy office director Paul Kjellander said he made the changes to better coordinate renewable energy development, including biogas from dairies, solar and geothermal, under Otter's new alliance.

Still, wind industry proponents contend Kjellander's shift and hamstringing efforts to develop wind power in Idaho, which ranks 13th among states in the amount of wind power it currently can generate. Idaho has capacity of around 100 megawatts, enough to light 60,000 homes, while Washington state, Oregon, Montana and Wyoming and Colorado have more than 3,500 megawatts of wind energy combined.

"I don't see how we can all of a sudden decide the Wind Working Group is over and it ceases to be needed," said Brian Jackson, an Idaho wind developer and member of the group.

He's also part of the Idaho Strategic Energy Alliance's wind task force, but says that group's role is different.

"The task force is really to provide insight and input to the governor," Jackson said. "The Wind Working Group is an open forum for everybody in the industry."

Thirty-six other states have wind working groups. Fleischman, who wind developers described as a tireless industry advocate, declined to comment.

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 Opinion ..... A6  
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 Sujolku ..... E3  
 Today in History ..... E5  
 Weather ..... B4

High: 28 Low: 28  
 Cloudy, chance of snow. Details: B4 and live at magicvalley.com/weather

# MORNING BRIEFING

## TODAY'S HAPPENINGS

### ARTS AND ENTERTAINMENT

**Musical version of "A Christmas Carol"** presented by Laughing Stock Theatre, 2 p.m., nextStage Theatre, 120 S. Main St., Ketchum, \$20 for adults and \$10 for children, (208) 726-4857.

"It's a Wonderful Life: A Live Radio Play" presented by Company of Fools, 3 p.m., Liberty Theatre, 110 N. Main St., Halley, \$25 for adults, \$18 for senior citizens and \$10 for children (ages 18 and younger), (208) 578-9122.

### CHURCH EVENTS

**Christmas Eve services**, 5 p.m. Informal family worship, 11 p.m. traditional candlelight service, First Presbyterian Church, 209 Fifth Ave. N., Twin Falls, 733-7023.

**"Carols, Candlelight and Communion"** Christmas Eve services, 5:30 p.m. (for families) and 10 p.m., Our Savior Lutheran Church, 464 Carriage Lane N., Twin Falls, 733-3774.

**Christmas Eve service**, with family service at 5:30 p.m., Choral Eucharist at 10:30 p.m., and festive celebration of Jesus' birth at 11 p.m., Ascension Episcopal Church, 371 Eastland Dr. N., Twin Falls, no childcare for late service, 733-1248.

**Community Church services**, 5 p.m., Murtaugh City Hall (the old Methodist Church), 423-4311.

**Christmas Eve Candlelight services**, 6 and 11 p.m., Rupert United Methodist Church, 605 H. St., Rupert, 436-3354.

**Christmas Eve service**, 6 p.m., First Christian Church, 601 Shoshone St. N., Twin Falls, 733-2209.

**Christmas Eve candlelight service**, 7 p.m., Hollister Community Presbyterian Church, 2461 Central Ave., Hollister, 655-4216.

**Christmas Eve service**, 7 p.m., Lighthouse Christian Fellowship, 960 Eastland Dr., Twin Falls, 737-4667.

**Christmas Eve worship**, 8 p.m., Crossroads United Methodist Church, 205 Madison E., Kimberly, 423-4311.

**Christmas Eve candlelight service**, special music and readings of the Christmas story, 9 p.m., Filer United Methodist Church, corner of Fifth Avenue and Union Street, Filer, open to the public, 326-5424.

**Christmas Eve candlelight service**, 9 p.m., sanctuary, Twin Falls First United Methodist Church, 360 Shoshone St. E., 733-5872.

### CLUBS AND ORGANIZATIONS

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

**Burley Soroptimist Intl.**, noon, Springa Plaza, 626 Elba Ave., 438-8666.

### GOVERNMENT

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

## Big Sky

**Continued from page A1**

that Friends of Mindokla filed, Carlson said. He said he wants the judge hearing the case to be able to consider evidence of the noticing problems, as well as review what those who weren't able to testify would have said. He brought the request to the county first as required by the rules of civil procedure, he said.

"The next step will be to ... ask the court to augment the record," he said.

"The issue of who may have been left out of the public hearing process is a significant part of Friends of Mindokla's court challenge. A

number of groups jointly filed the petition for review, including the National Youth for Historic Preservation, the Japanese American Citizens League and neighbors of the site.

The land covered by the permit, originally for Big Sky Farms LLC, was sold to the new developer earlier this year.

Also Monday, the commissioners chose the county's new insurance agent to replace Terry Roemer, wife of Commissioner-elect Cathy Roemer. Bill Hall, an independent agent from Jerome, received the job.

Hovell said the decision was a hard one, as all three

commissioners each initially supported different candidates.

The commissioners also approved a permit for the M&F Dairy — the first filed after a moratorium on new confined-animal feeding operations was struck down in April — and voted to hold a public hearing on a proposed zoning overlay for the county's two airports. The overlay, Hovell said, would meet a request from the Federal Aviation Administration and voted to allow a slightly denser zoning near the airports than is currently allowed. A date for the hearing has yet to be set.

## WHAT'S NEW AT MAGICVALLEY.COM

**School closures**

Find out which schools are closed for weather.

**WATCH:** A video about the cheese and mozzarella jobs distributed to the employees.

**TIMES-NEWS**

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Big Wood	56%	19%
Little Lost	50%	19%
Big Lost	50%	19%
Henry Fork/Tejon	71%	25%
Upper Snake Basin	76%	24%
Oakley	79%	26%
Salmon Falls	79%	26%

As of Dec. 23

Go to Magicvalley.com to find a ski report at the Snowy Center.

**Magical Skis by Pat Marcantonio**

Magical Skis to go and do today.

\* Think holidays on ice. The Christmas Eve Festival at the Sun Valley Lodge dance and outdoor ice rink includes carolers at 5:30 p.m., free hot chocolate and cookies, followed by a free performance of Sun Valley Nutcracker on ice. A torchlight parade, Santa Claus and fireworks. There's also free skating after the show.

• Or do some skating at the Halley Ice Park rink at Roberts McKercher Park, 350 W. Cedar St. in Halley. It's run by volunteers and if you don't have your own skates, no worries. They have someone you can borrow free of charge.

\* And as the day ends, several churches around the Magic Valley hold Christmas

services. No matter what your faith, these services are beautiful to see and hear. It is a great way to spend an evening.

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 patm@magicvalley.com.

## Airport

**Continued from page A1**

the Halley airport, said Carberry.

"We're expecting things to pick up Friday as though the weekend," said Carberry on Tuesday. "We'll see how the weather goes."

Skis and poles were unloaded Monday from a small charter propeller plane. Those create a nice ride, but not quite as luxurious as the wood paneled, gold accented private jets lining the terminal. The vacat-

tioners exiting a charter prop-plane boarded a big blue van bound for Sun Valley.

Larger population bases have bigger airports, said Carberry, adding with more growth in Twin Falls the airport may also burgeon.

The airport here can handle most aircraft except very wide-bodied craft, he said.

As busy as it's been this year, the pre-Christmas rush hasn't topped two years ago when there were nearly 30

aircraft trying to get to Halley, said Carberry. "This is modest," he said Tuesday from the backdrop of a deicer.

Most people around Twin Falls do their flying out of Boise, said Carberry. The state's busiest airport recommends people arrive two hours in advance during holiday travel, according to the Boise Airport Web site.

Andrea Jackson may be reached at 208-735-3880 ajackson@magicvalley.com.

### HEALTH AND WELLNESS

**Fit and Fall Proof exercise class**, 10 to 11 a.m., Blaine County Senior Connection, 721 S. Third Ave., Halley, no cost, 737-5988.

**Fit and Fall Proof exercise class**, 10:30 to 11:30 a.m., Ageless Senior Citizens, Inc., 730 Main St. N., Kimberly, no cost, 737-5988.

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

### HOBBIES AND CRAFTS

**Woodcarving days**, cancelled until March, 310 Filer Ave. W., Twin Falls, 736-0061.

### SEASONAL EVENTS

**Christmas Eve Festival**, includes carolers, free hot chocolate and cookies, free performance of Sun Valley Nutcracker on ice, Torchlight Parade, Santa, fireworks and free ice skating after the show, beginning at 5:30 p.m., Sun Valley Lodge Terrace, Outdoor Ice Rink, no cost, open to the public, (208) 622-2135.

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

## Closed

**Continued from page A1**

where the road is," Jerke said.

Before the closure, several vehicles slid off of the road but no significant accidents were reported.

"We haven't had any major problems because the road is closed," Cassia County Sheriff Jim Higgins said. "What we see in downtown Burley and out there — it's two different worlds. There may not be any wind in town at all while it's 30 miles an hour out there. When it snows and blows, anything can happen."

The National Weather Service in Pocatello is forecasting a 40 percent chance of snow for today in Cassia County and in adjacent counties to the east. The chance for snow rises to 80 percent chance later tonight.

"Christmas should see another 70 percent chance of snow along both I-84 and I-86 locales. High temperatures for today and Christmas Day will be between 24 and 29 degrees.

For more information and updates on highway conditions, check 511.idaho.gov or call 511.

Damon Hunzeker may be reached at 208-677-8764 or dhunzeker@magicvalley.com.

## Cheese

**Continued from page A1**

to receive cheese and cash.

"That's a pretty good surprise," said Jose Orozco of Orozco, a laid-off concrete worker.

Behrooz Naghdli Far of Twin Falls, who was temporarily laid off from ConAgra Foods, agreed.

"It's kind of a shock for me," he said, smiling.

For Glanbia, it's a way to show appreciation for the region in a tough economic time, said Shawn Athan, the company's vice president of human resources and organizational development.

"This is an opportunity for us to give back to the community," he said. "That's what it's all about — giving and helping someone in need."

Chris Oeder, manager of the Department of Labor's office, said Glanbia officials called earlier in that day and asked if they could drop by.

"We are happy to have them come in and provide that to the people," she said. "We know how bad that economy is. I don't remember us ever being this busy."

Ben Botkin may be reached at 208-737-3238 or bbotkin@magicvalley.com.

## Wind

**Continued from page A1**

Kjellander, who took over the newly created Office of Energy Resources in 2007, said the working group "served its purpose" but the issue was "important to move in a different direction."

He said he wants to focus on areas where wind resources are more realistic: outside restricted wilderness, away from sensitive habitats, and near transmission corridors.

"There's no single resource that's magically going to fix our problems," Kjellander said. "Wind is part of it. But by itself, it's not going to solve our problems. We have to look at it with a holistic approach."

There are about a dozen groups represented on the Idaho Strategic Energy Alliance, which includes utilities Idaho Power Co. and Spokane, Wash.-based Avista Corp.,

former regulators, and developers such as Jackson and Ridgeline Energy LLC, which is working on a 450-megawatt project near Blackfoot.

The working group, formed in 2000 as one of the nation's first working groups to promote wind energy, was much larger, something Kjellander maintains had become unwieldy.

He declined to give specific reasons for Fleschman's resignation, but said the move will bolster energy efficiency efforts, possibly helping secure federal dollars for programs in Idaho.

Washington state and Oregon have renewable energy portfolio standards that require large utilities to increase their renewable energy sources.

Consequently, Washington now has 1,367 megawatts of wind capacity; Oregon has 964 megawatts,

## Pomerelle, Highway 77 close Tuesday for snow

**By Damon Hunzeker Times-News writer**

After opening a month later than usual, Pomerelle Mountain Ski Resort was closed Tuesday because of snow.

The ski resort has received about four feet of snow in the past week and nearly a foot and a half since Sunday.

Monday night, the Idaho Transportation Department closed Idaho Highway 77 in the area leading up to the mountain.

"I wasn't closed in terms of accessibility," spokeswoman Bette Burrows said. "But when the state closes the road, it's

closed. We have to go with what they say. Our road was fine — but when they close the highway, you can't get there."

Skiers found ways to get up the mountain, regardless of the closure, but then discovered that the lifts weren't running.

"People came anyway. The road was passable. It just wasn't entirely safe," Burrows said, adding that the county plow was on the mountain early Tuesday.

"The state is stretched. I'm assuming they couldn't get the state highways," she said.

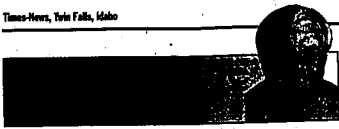
Despite the temporary setback, Pomerelle will be open today and probably for many months ahead.

"We can usually ski until late May. We've never closed because of lack of snow," Burrows said. "If people were more excited to ski in the spring when we have 20 feet of snow, that would be nice."

By then, they usually start thinking about fishing and camping ... but I expect us to have a very good year."

For more information on the resort's opening: <http://www.pomerelle.com/>

Damon Hunzeker may be reached at 208-677-8764 or dhunzeker@magicvalley.com.



# The curse of bad Serbian hair

Things haven't been going so well for Serbs recently. First, they lost the rest of Yugoslavia — which they once dominated — in the civil wars of the 1990s. Even ethnically Serb Montenegro decided to go its own way. Before that, the Serbs in Bosnia-Herzegovina, who had waged a brutal war against Bosnian Muslims and Croats, got their heads handed to them by NATO.



Blagojevich

And now Illinois Gov. Rod Blagojevich, a second-generation Serbian-American, has been indicted for trying to auction off the U.S. Senate seat that President-elect Obama is vacating. There are many reasons for those troubles, but I blame hair.

Blagojevich has a bad haircut. So does Radovan Karadzic, the former Bosnian-Serb leader about to go on trial for war crimes. So did Slobodan Milosevich, the former Yugoslav president who died in prison after being convicted of war crimes.



Karadzic

Heck, so did Peja Maravich, the basketball star of the 1960s and '70s, who was a third-generation Serbian-American. It's just hard to take a public figure seriously when you can't take your eyes off his riotous locks.



Maravich

Serbs, genetically predisposed to a lot of hair, have yet to understand the most important lesson that an ethnic group can learn: Never emphasize the physical traits that are your national stereotype.

Brits don't make a practice of showcasing the ghastly pallor of their skin. The French know better than to stick their impressive Gallic noses into other people's business. Germans don't flaunt their double chins. And we ethnic Swedes don't like to talk about our pointy heads.

There's even a scientific name for that characteristic — dolichocephaly. A Swede coined the term, of course. Anders Retzius, a professor of anatomy, used it to describe the shape of skulls that anthropologists had dug up, but of course — listing in Sweden — they were all shaped like his own.

And, of course, if you're "long-headed" — Retzius' term — the last attributes you want are thin blond hair, bulging blue eyes, a pointy nose and an Adam's apple that bounces up and down like the Dow Jones Industrial Average.

Throw in tall stature and sunken cheeks — two other Nordic traits — and you look like a scarecrow after a bad day in a cornfield.

So we Swedes have learned to adapt. We wear turtleneck sweaters and sunglasses and avoid comb-overs at all costs. And we tend to slouch so we're the same height as

everybody else. But Serbs, whose sense of themselves bears little relation to what the rest of the world thinks of them, still don't get it. Blagojevich's thick shock of black hair looks a little like the helmets that Medieval Serbian knights wore.

Karadzic, who was a fugitive for nine years, disguised himself by growing a thick white beard and arranging his hair in a ponytail and a top-knot.

Not the best strategy for a hairy Serb. The best thing Blagojevich can do at this point is get a buzz-cut and keep his mouth shut, because he's looking at prison and impeachment. Serbs him right.

Steve Crump may be reached at 735-3223. Hear him live on KLDK-1310 AM at 8:30 a.m. Fridays or at [www.magicvalley.com/opinion](http://www.magicvalley.com/opinion).

# Jerome police search for missing man

## Family says Troy Johns disappeared without seizure medication

By Andrea Jackson  
Times-News writer

### Help out

Call Jerome Police with information, 324-4328

The family of a Jerome teenager who disappeared Saturday without his seizure medication said they are concerned for his health and safety.

Troy Johns, 19, was last seen walking south on Davis Street towards Sixth Avenue en route to a friend's house, where he never arrived, said his mother, Ladona Molsce.

Jerome police took a missing persons report

mother, Jaime Johns, said they are concerned foul play may be involved in his disappearance.

They said Tuesday that Johns has never disappeared before, and none of his friends know where he is. Johns' family said he left without a cell phone, money, medication and clothes. "He needs his medication, he has seizures,"

said Jaime Johns. Johns is about 5 feet 9 inches tall, 115 to 120 pounds, with brown eyes and dyed black hair. He was last seen wearing a black and gray ski coat, jeans and combat boots, said Molsce. "I'm very concerned," she said through tears.

Call Jerome police with information, 324-4328.

## 5TH DISTRICT COURT NEWS

**TWIN FALLS COUNTY TUESDAY ARRAIGNMENTS**  
Fidel J. Baldozano, 49, Twin Falls; driving without privileges; \$1,500 bond; public defender appointed; Feb. 24 pretrial  
Donald E. Smith, 51, Twin Falls; frequenting a place where drug used/sold; \$500 bond; Feb. 24 pretrial; public defender appointed  
Nabhanil Begay, 26, Twin Falls; driving without privileges; \$2,000 bond; public defender appointed; Feb. 24 pretrial



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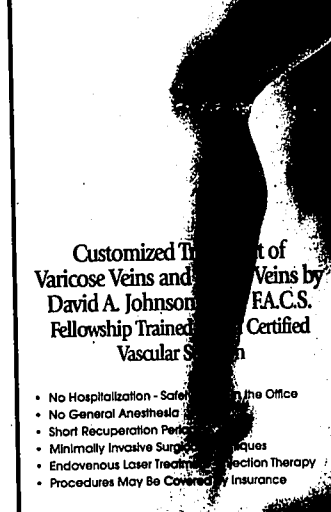
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PSI will be closed Thursday, December 25<sup>th</sup>, 2008 in honor of Christmas.

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# Bristol to become Heyburn police chief

By Laurie Welch  
Times-News writer

The city of Heyburn pegged on Tuesday Det. Dan Bristol to fill the shoes of the city's departing Chief of Police George Warrell III.

Heyburn Mayor George Anderson said Bristol will take over the city's top law enforcement position Jan. 1. Warrell will leave the department to take a position as undersheriff at the Cassia County Sheriff's office under Sheriff-elect Randy Klud.

Bristol is well-known for his *Times-News* column "Policeman Dan" which answers common questions about police from area residents and speaks out against domestic violence.

"Dan is a really good guy," Anderson said. "We decided to promote from within and he really deserves a chance at it."

Bristol said Anderson approached him last Friday with the offer. "I'm pretty excited," Bristol



Heyburn's newly named chief of police, Dan Bristol, explains on Tuesday his plan for the Heyburn Police Department. Bristol will take over for departing Chief of Police George Warrell on Jan. 1.

said, "George (Warrell) has taught me well."

Bristol is the son of Mary Lynn Bristol and Bruce Bristol, a retired deputy and currently Albion's chief of police.

He grew up in Mini-Cassia, graduating from Declo High School and later the law-enforcement program at the

College of Southern Idaho. He began his law-enforcement career in Rupert and joined the Heyburn police department in 1998. He serves on the Mini-Cassia Community Response to domestic violence team and is a member of the Idaho Council of Domestic Violence.

Bristol said educating his five-man department on domestic violence issues will be one of his top priorities.

"Subscribe to the theory that you can't stop the crime in the streets until you stop the crime at home," Bristol said.

He also plans to instigate an investigative shift and rotate all of his officers through it rather than assigning just one officer to the investigative role. He also plans to hire one more officer to fill in the vacancy left by Warrell's departure.

Bristol said his top concern with taking over the department is ensuring that things continue to run smoothly.

"So far I've received support from residents and some non-residents on my taking the position," Bristol said. "And I'm really glad the council had the confidence to hire me."

Laurie Welch may be reached at 208-677-8767 or [lwelch@magvalley.com](mailto:lwelch@magvalley.com).

# Holiday brings closures around the valley

Many offices and facilities are closed for Christmas. Here's a list of places that will be open or closed through Friday:

• Twin Falls City Hall: closed today and Thursday, open Friday.

• Twin Falls City Hall: closed today and Thursday, open Friday.

• Other city offices: open today but some will close early. Closed Thursday. Most are open Friday, including in Twin Falls, Burley, Gooding, Shoshone and Rupert.

• State offices: open today, closed Thursday, open Friday.

• Federal offices: open today, closed Thursday, some closed Friday.

• County offices: open today, but some will close early. Most are open Friday, including in Twin Falls, Jerome, Burley, Hailey and Gooding.

• Post offices: open today, closed Thursday, open Friday.

• Banks: open today, but

most will close early:

• Closed: Thursday, open Friday.

• Twin Falls Public Library: closed today and Thursday, open Friday.

• YMCA/Twin Falls City Pool: closed today and Thursday, will offer open swimming from 1 to 5 p.m. Friday.

• The College of Southern Idaho: closed today, Thursday and Friday; the Herriot Center for Arts and Science is closed today and Thursday, but is open Friday.

• Magic Valley Mall: open 9 a.m. to 6 p.m. today, closed Thursday, open 8 a.m. to 9 p.m. Friday.

• Trash collection will follow the regular schedule today, but will be one day later Friday. Trash will not be picked up Thursday.

• Magic Valley Mall: open 9 a.m. to 6 p.m. today, closed Thursday, open 8 a.m. to 9 p.m. Friday.

• Trash collection will follow the regular schedule today, but will be one day later Friday. Trash will not be picked up Thursday.

[magicalvalley.com](http://magvalley.com)

## There's No Place Like Home For the Holidays

Celebrate the New Year in a Beautiful New Home of Your Own!



**Here Comes Santa**

The sleigh is loaded with best wishes and gratitude, too For each and every one of you, And now that Christmas is getting near, We'd like to thank you all for stopping here!

**Peoples Quality Packing**  
125 S. 125 W., Rupert  
436-4557

**Thank You For Your Business!**

The pleasure is ours as we say, "thanks" to our customers and offer you our best wishes for a season filled with merriment and joy. You deserve it!

**A.M.I. SUPPLY**  
A.M.I. Supply  
"Go nuts over our bolts"

719 Overland Ave.  
Burley  
678-4632

Closed 12-25, 26, 27 & 28 And Closed 1-1, 1-2, 1-3 & 1-4

We are closed every Saturday and Sunday.

*Merry Christmas, Friends!*

**PACIFIC**  
STEEL & RECYCLING

This holiday season we're delivering best wishes to all those who've been so good to us this past year. We couldn't have asked Santa for better friends and neighbors than you. Thank!

320 W. Main • Burley • 678-2321

*Sards Of Warm Wishes At Christmas*

Here's hoping everything is full of joy and beauty this holiday season. Thanks for making doing business here "sew" easy for us.

**Sandy's**  
Bernina Sales & Service  
1234 Oakley • Burley • 678-1573

**A Toast To Our Customers At Year's End**

Before the calendar starts anew, We'd like to extend our thanks to each one of you. For your friendship, goodwill and loyalty, too. So we're pouring a glass to say, "cheers" to you!

Happy New Year to our many good friends and neighbors. We appreciate your choosing us and look forward to your continued support.

**610 Club**  
1054 Overland Ave. • Burley • 878-4841

**'TIS THE SEASON**

TELESCOPE  
**Stumpy's Gas & Oil**  
 498 W. 100th St.  
 CHESTER, IDAHO

*Calvary Chapel, Burley*  
 invites you to a **FREE**  
*Showing of the Movie*

**"Fireproof"**  
**December 31<sup>st</sup> - 7 pm**  
**Calvary Chapel, Burley**

1100 Overland Ave- Burley  
*Seating will be limited. RSVP to 208-878-1728*  
*leave a message and we will get back to you.*  
*"God Bless, in Jesus name"*

**NOW SHOWING: OUR GRATITUDE**  
 For movie show times call 678-7142

Hope your holiday season is packed with excitement, action, adventure and perhaps even a little romance.  
 Thanks for sharing lots of good times with us this year. Merry Christmas, everyone!

**Century Cinema 5**  
 Bob Harris and The Movie Crew

*Merry Christmas!*

*Let the season bring us a glimmer of the fun excitement and wonder that this holiday brings.*

**Let's Ride**  
 495 E. 5th St. North • Burley • 678-3858

Season's Greetings ❄️ Season's Greetings ❄️ Season's Greetings ❄️  
**With warm wishes and gratitude from all of us to all of you this holiday season.**

**UNIT 54 27 AT 27**  
**C-STORE**

174 E. 27th St. • Burley • 677-2000

**STOCK UP ON CHEER!**

Here's hoping your holiday season is well supplied with family, friends, festivity and plenty of good times to go around.

Thank you for your continued and loyal business. We hope you'll stop by and visit us again soon. Merry Christmas.

**NOBLES**  
 1225 Overland Ave. • Burley • 878-8555

**NOW OPEN**  
 Thursday 7am-6 pm  
 & Friday 10 am-6pm

*Great Last Minute Christmas Gifts!*

**season's greetings**

To all the very best people we know-our customers! Happy Holidays and heartfelt thanks for your business this year.

**K&S** 1407 E. Main  
 Burley 878-9398

**Brighten your Holidays**

With wishes warm and smiles for you and yours at this joyous and special time of year. For your business, we are thankful. Merry Christmas!

**Larry's**  
**ELECTRIC & HEATING** 1133 Albion Ave. • Burley • 678-4071  
 www.larryselectricandheating.com

EDITORIAL

# No Santa Claus? That's humbug

*Editor's note: More than a century ago, young Virginia O'Hanlon sent the editor of The New York Sun a question that still perplexes parents: "Is there a Santa Claus?" Her letter was turned over to Francis P. Church, and his eloquent reply was published that Christmas of 1897. As is our custom, the Times-News is pleased to reprint Church's wisdom on yet another Christmas Eve.*

**"D**ear editor: I am 8 years old. Some of my little friends say there is no Santa Claus. Papa says 'If you see it in The Sun, it's so!' Please tell me the truth, is there a Santa Claus?"

—Virginia O'Hanlon, 115 W. 95th St.  
Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age. They do not believe except (what) they see. They think that nothing can be which is not comprehensible by their little minds. All minds, Virginia, whether they be men's or children's are little. In this great universe of ours man is a mere insect, an ant in his intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole of truth and knowledge.

Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy.

Alas! How dreary would be the world if there were no Santa Claus! It would be as dreary as if there were no Virginias. There would be no child-like faith then, no poetry, no romance to make tolerable the existence. We should have no enjoyment, except in sense and sight.

The eternal light with which childhood fills the world would be extinguished. Not believe in Santa Claus! You might as well not believe in fairies! You might get your papa to hire men to watch in all the chimneys on Christmas Eve to catch Santa Claus; but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but that is no sign that there is no Santa Claus. The most real things in the world are those that neither children nor men can see. Did you ever see fairies dancing on the lawn? Of course not, but that's no proof that they are not there. Nobody can conceive or imagine all the wonders that are unseen and unseeable in the world.

You tear apart the baby's rattle and see what makes the noise inside, but there is a veil covering the unseen world which not the strongest man, nor even the united strength of all the strongest men that ever lived, could tear apart. Only faith, fancy, poetry, love, romance can push aside the curtain and view and picture the supernal beauty and glory beyond. Is it all real? Ah, Virginia, in all this world there is nothing else real and abiding.

No Santa Claus! Thank God he lives, and he lives forever. A thousand years from now, Virginia, may, 10 times 10,000 years from now, he will continue to make glad the heart of childhood.

## TIMES-NEWS

Brad Hurd ... publisher Steve Crump ... Opinion editor  
The members of the editorial board and writers of editorials are Brad Hurd, James G. Wright, Steve Crump, Bill Bittenburg and Ruth S. Pierce.

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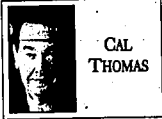
## QUOTABLE

**"I don't want to wait until Obama. I think we can do it now."**  
— Rep. Barney Frank, chairman of the House Financial Services Committee, as he pushes to get the second half of the \$700 billion financial bailout fund released next month, before President-elect Barack Obama is inaugurated.

# This year, the ultimate gift is faith

**E**xamples of faith abound at this time of year. There is the faith children put in Santa Claus to bring them stuff that magically no one seems to have paid for. Call it a "bailout" for kids.

There is adult faith which believes that a Bernard Madoff can do what no one else can: guarantee a consistent rate of return on money invested with him while others who invest the legal and old-fashioned way experience the normal ebb and flow of the stock market.



CAL THOMAS

Then there is the messianic-like faith many have placed in Barack Obama, the faux messiah of our time. Many of whom are political gods to deliver us, if not from our sins, than at least from George W. Bush. Those who place their faith in Obama see him as god-like and Bush as the devil. These messianic serve them well as substitutes for the genuine articles. In whom they either do not believe or have re-created in their own image.

A Broadway play and film called "Doubt" has won fans who think it probably do when it comes to God. Bill Maher made a movie about faith, mocking those who believe in God and ignoring the warnings. "The fool has said in his heart 'There is no God' (Psalm 14:1) and 'the cross is foolishness to those who are perishing' (1 Corinthians 1:18). If Maher thinks the Christmas story is foolish, isn't that evidence he is perishing!"

Shopping increases during the Christmas season and so does its spiritual equivalent: those who want



the blessings of Christmas without paying the price. Laura Miller, a staff writer for Salon, engaged in this practice in a New York Times column. "It's a Nativity Christmas," Miller said about the C.S. Lewis classic. "That I'm not a Christian doesn't much hinder my enjoyment of either the holiday or the book."

Lewis' "The Chronicles of Narnia" series was not meant solely to entertain, though entertaining it is. The books are metaphors for great truths. Elsewhere, Lewis writes that those who claim Jesus as just a great teacher have it wrong. Lewis said Jesus is either who He said He is — the Son of God — or a liar, a fool, or deranged. Call him anything you like, said Lewis, but don't call Him a great teacher. That is an admission He does not allow. Besides, how can anyone be a great teacher if He teaches something that is not true? The mockers and doubters, like the poor, have always been with us. They have nothing new to say. Their unbelief is as familiar as it is predictable.

Faith is a gift, the ultimate gift. It is far greater and

Faith is a gift, the ultimate gift. It is far greater and eternal value than anything to be found under a Christmas tree. While clothes and toys wear out or are forgotten, faith lasts. It has the additional benefit of already having been bought and paid for by Someone else.

eternal value than anything to be found under a Christmas tree. While clothes and toys wear out or are forgotten, faith lasts. It has the additional benefit of already having been bought and paid for by Someone else. It is the "substance of things hoped for, the assurance of things not seen" (Hebrews 11:1).

Faith cannot be taught (though teaching plays a role). No one is argued to faith, which is why it is fruitless to debate those who lack it. Better to demonstrate the faith one has than berate and belittle people who do not yet have it.

Christmas offers an opportunity to again consider what matters most. Especially this year with the anemic economy and multiple challenges to our misplaced faith in prosperity and politicians, now would be a good time to consider the song lyric: "Fame, if you win it, comes and goes in a minute. Where's the real stuff in life to cling to?"

The answer to that question is to be found where it has always been: Start in the manger and then move to the cross and the empty tomb and consider the carol, "where meek souls will receive Him still, the dear Christ enters in."

You don't have that kind of faith? You asked someone for a Christmas gift, didn't you? Ask God for the ultimate gift.

Syndicated columnist Cal Thomas can be reached at [mseditors\(at\)tribune.com](mailto:mseditors(at)tribune.com).

## LETTERS TO THE EDITOR

### Hospitals just concerned about bottom line

People of my generation like to choose the doctor they take care of for their medical needs. We develop a respect for and place great faith in "our doctors" medical skills. We confide our most intimate health details to him. "Our doc" knows us like family, guess that's why we refer to him as "our family doc." When we are ill, we visit his office and are reassured by his friendly smile and warm greeting that says everything is going to be all right.

When an illness or accident strikes and you wake up in a hospital room, you sure want to see the friendly face of "our doc"; this is when we need "our doc" most. The hospital, in its bottom line, has determined that a "hospital doc" will attend to our needs while we are hospitalized. This stranger, with a smile

### Tell us what you think

ON PAPER: The Times-News welcomes letters from readers on subjects of public interest. Please limit letters to 300 words. Include your signature, mailing address and phone number. Writers who sign letters with false names will be permanently barred from publication. Letters may be brought to our Twin Falls office, mailed to P.O. Box 548, Twin Falls, ID 83303; faxed to (208) 734-5538; or e-mailed to [letters@magjvalley.com](mailto:letters@magjvalley.com).

put on to greet new patients, informs you of your medical condition and how you will be medicated.

What has happened to your freedom to choose your medical provider? Your insurance coverage gives you this choice. One reason for not joining a health maintenance organization is to be free to choose your doctor. It appears the freedom to be attended by your family doctor may end at the hospital door. Talk to "your doc"; you may be surprised.

Welcome to 21st century health care, where patient-doctor relationships can be severed by the bottom line.

Brace yourselves; more changes are lurking in boardrooms waiting to be introduced when the time is right.

You and I gave up more than brick and mortar when the county sold "our hospital" to big business.

EDWIN HENSON  
Twin Falls

### Community should help keep support center open

My name is Debbie. I have a mental illness. I cope with my illness by coming to the Community Support Center. The daily treatment groups help me cope with my ongoing symptoms. Due to the

funds being cut, we are going to lose our center. If we lose our center, I will be isolated in my home. I am asking the community to help us keep the center open.

DEBBIE HAWKINS  
Burley

### Community Support Center helps reader

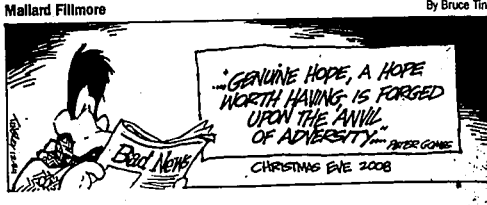
Before I started to come into the Community Support Center, I used to be in trouble, but now I have a place to be positive. I like the things I do in club groups, meetings and recreations. I've learned a lot about mental illness, triggers and solutions. I like knowing I am not the only one that suffers. They keep me informed about changes in benefits which I wouldn't know without coming in to the club. They also help me do exercise in the morning.

DAVID ALVARADO  
Burley

### Join the discussion

Voice your opinion with local bloggers: Progressive Voice, Conservative Corner and In the Middle. On the opinion page at [MagJvalley.com](http://MagJvalley.com).

## THE LIGHTER SIDE OF POLITICS



# Left and right, united in disdain for Detroit

In 1953, the president of General Motors, Charles Wilson, was nominated by President Eisenhower to be secretary of defense.

During his confirmation hearings, Wilson was asked if he'd be able, as defense secretary, to make decisions contrary to the interests of GM. He answered yes, but added that he couldn't imagine such a situation, because "for years I thought what was good for our country was good for General Motors, and vice versa."



**WILLIAM KRISTOL**

It wasn't a ridiculous view. It was widely shared — by big-business-loving Republicans and big-union-embracing Democrats, by big-car-driving suburbanites and big-tank-occupying soldiers.

Today, GM, Ford and Chrysler get no respect. Maybe they don't deserve much. Detroit has many sins to answer for, and it's been doing plenty of answering. But there is a kind of unbridled disdain, even casual contempt, that seems to characterize the attitude of the political and media elites toward the American auto industry.

As Warren Brown, who writes about cars for *The Washington Post*, recently put it, "There is a feeling in this country — apparent in the often condescending, dismissive way Detroit's automobile companies have been treated on Capitol Hill — that people who work with

their hands and the companies that employ them are inferior to those who work with their minds and plow profit from information. How else to explain the clearly disparate treatment given to companies such as Citigroup and General Motors?"

Now there are other ways to explain the disparate treatment of GM and Citigroup. Finance is different from manufacturing, and banks from auto companies. It may be that the case for a huge bank bailout was strong, and that the case for a more modest auto package is not. Still, it seems to me true that the financial big shots haven't been treated nearly as roughly in Congress or in the media as the auto executives, who have done nothing remotely as irresponsible as their Wall Street counterparts.

What's more, in his disdain for the American auto companies, the left and right wings of the establishment agree. Of course, the particular foci of criticism are different — the left berates the auto companies' management, the right the United Automobile Workers. But even on the left, while

Democratic-politicians still try to look out for the interests of the UAW, there's not much sympathy for the workers. The ascendant environmentalists disdain (to say the least) the internal combustion engine and everyone associated with it. Most of today's limousine liberals are embarrassed by their political alliance with the workers who built those limousines.

Meanwhile, on the right, free-market analysts have explained that our regulatory scheme of fuel-efficiency standards is counterproductive. But despite the fact that the government is partly responsible for the Big Three's problems, the right hasn't really been stirred to enthusiastically promote a deregulatory agenda to help the auto companies. What excites it is mobilizing to oppose bailouts for unionized workers.

Last week, Senate Republicans picked a fight with the UAW on union pay scales — despite the fact that it's the legacy benefits for retirees, not pay for current workers, that's really hurting Detroit, and despite the additional fact that, in any case, labor amounts to only about 10 percent of the cost of a car. But the Republicans were fighting Big Labor? They were standing firm against bailout! Some of the same conservatives who (correctly, in my view) made the case for \$700 billion for Wall Street

pledged a fit over \$14 billion in loans for the auto makers. So Senate Republicans chose to threaten to filibuster the House-passed legislation embodying the George Bush-Nancy Pelosi deal. The bill would have allowed President Bush to name a car czar, who could have begun to force concessions from all sides. It also would have averted for now a collapse of the auto industry, and shifted difficult decisions to the Obama administration.

Instead, Bush will now probably have to use the financial rescue funds to save GM — instead of being able to draw from sums previously authorized for the green transformation of the auto industry, a fight he had won in the negotiations with Pelosi. And Senate Republicans now run the risk of being portrayed as Marie Antoinettes with Southern accents.

Whichever party can liberate itself from its well-worn rut to propose policies that help both American businesses and workers has a great opportunity. That party's leaders could begin by offering management and labor at the Big Three a little more sympathy, and hitting upon them a little less clammy. Whose Charles Wilson when we need him?

William Kristol is a columnist for *The New York Times*. Write to him at [wkristol@nytimes.com](mailto:wkristol@nytimes.com).

# This year, we need Santa more than ever

It was one of those dark days we've had lately when every piece of news seems to contain the words "sagging economy" (or for variety, "tankling," "falling," "melting down," or "crashing and burning economy.") Or the words "suicide bomber." Or "Illinois governor," accompanied by other colorfully descriptive phrases. Oh, wait, those I added in my head.

So I went to see Santa. I found him concocted in an elaborate winter scene mid-mall, where he has worked pre-Christmas for 17 years.

He is the real deal, white-gloved and velvet-trousered, with kindly eyes behind rounded specs. He is what they call the Real Beard Santa, or RBS. Apparently, boys still want rocks.

And kids still bring wish lists, some lavishly augmented and glue-sticked with pictures scissored out of Toys "R" Us ads, lest Santa get confused. He shows me a letter he got. The last sentence reads, "So it would probably be more prudent to bring me gift cards."

Santa's got a schtick. When a kid wants a Wii, he tells the parents, "So Johnny's taking French in school." (Will, get it?) When he sees an elderly person in a wheelchair, he asks if they've been good. Never fails to bring a smile. He good, he tells kids as they leave; Santa's watching. You can see it in their faces. They're thinking: Don't I know it. A couple of parents give him a big thumbs up.

As I'm going, shaking his big-gloved hand, Santa is explaining how it feels, this year and every other. "You see the joy in these kids, how excited they are," he says. "It's just a good time of year."

And as I leave the mall, I find myself thinking Will.



**SUE CARLTON**

at the knees. They come for pictures or just to visit. Doesn't matter. Santa's open for business.

A tiny girl who looks like Cindy Lou Who comes up slowly and allows herself to be placed on the outermost edge of Santa's knee. She does not smile for the elves behind the camera. "At least she wasn't crying," Santa says afterward, ever optimistic.

She scrambles up on Santa's lap to announce what he wants. "A rocket," he says, breathless. Apparently, boys still want rocks.

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Sue Carlton is a columnist for *The St. Petersburg*.

# The Real Housewives of Crook County

Cable television introduced us to "The Real Housewives of Orange County" — an estrogen-infused reality show featuring a coven of snovling and ambitious women living pampered lives in Southern California. Blago-gate has brought us something even juicier: *The Real Housewives of Crook County*, Illinois. The public may be wearying of indicted Democratic Gov. Rod Blagojevich and the Chicago boys' club, but the conniving and ambitious women behind the scenes of the corruption scandal are a must-see political drama all their own.



**MICHELLE MALKIN**

Mrs. Blago, the former Pauli Mell, won the hearts of old-school thugs when she wore her wood-filled rants captured on FBI wiretaps, some of which were colorfully detailed in the criminal complaint against her hubby last week. It's old news to folks in Chicago, but for women who masquerade as a sweet gubernatorial spouse dedicated to children's advocacy is a cutthroat wheel-dealer in heels who schemed with the gov to fire pesky editorial writers and get her place on a paid corporate board in exchange for naming the president-elect's pick to the Senate. First Lady by day. Dragon Lady by night.

Forty-mouthed Pauli is the daughter of fame. Democratic Chicago Alderman Richard Mell Hardball ward politics runs in her blood. "Pay to play" is the family way. As a high-powered Realtor, the Chicago Tribune reported, Mrs. B. raked in more than \$700,000 in commissions on business deals after Hot Rod began raising money in 2000 for his first gubernatorial campaign. The feds have been investigating for years.

Close political observers are waiting for the other shoe to drop on Mrs. B. — or be used as leverage to force her hubby, to whom she has been fiercely loyal (to the point of alienating Daddy), to "fess up."

Corrupto-convict and Barack Obama fundraiser Tony Rezko was one of Mrs.

B.'s biggest clients of the last decade. Behind him stood his housewife-in-hot-water, Rita, who whiffed away some of her time as a patronage appointee to an obscure Cook County government board before getting entangled in the land swap couples' deal between her husband and the Obamas — the one the president-elect called "boneheaded." On Tuesday, Rita's sentencing was postponed, suggesting he'll be singing even more to the feds.

Michelle Obama was apparently friendly with the sordid sorority, according to *Chicago Magazine*. Writer James Martiner reported on a fashion show/political back-scratching gala chaired by Mrs. Rezko and co-chaired by Mrs. Blago two days before the November 2008 election.

Michelle Obama, wife of the Democratic U.S. senator and presidential candidate Barack Obama, was a special guest that day (even though the news had just broken about Rezko's participation in a funky real-estate transaction involving the Obamas Hyde Park home). The fashion show attracted little if any media coverage, which may have been exactly as it should. Rezko's participation had topped. Just three weeks earlier, Tony Rezko had been indicted on charges of extorting kickbacks from

businesses seeking contracts from the Blagojevich administration.

Then there's Anita Mahajan, wife of Chicago Mutual Bank owner Arminish Mahajan. Hubby is the Obama supporter and Blago fundraiser who handled that boneheaded Obama land deal and loaned cash to Rezko. Mrs. Mahajan hired Mrs. Blago to sell properties for her. In 2007, Mrs. Mahajan was indicted on fraud charges related to a contract from the state Department of Children and Family Services — awarded to her by the Blagojevich administration. Prosecutors

say she bilked taxpayers out of \$2.1 million. For the children, of course.

Democratic women have long played the feminist card in arguing that their chromosomes make them cleaner candidates. The real housewives of Crook County definitively disprove the theory.

Behind every crooked Chicago pol, there's an even sharper-clawed wife. It's in their political DNA. Don't let the lipstick and perfume sleeping fool you.

Syndicated columnist Michelle Malkin can be reached at [malkinblog@gmail.com](mailto:malkinblog@gmail.com).

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8:30 - 10:30 pm... Linda Schoepf Parlay. Easy listening dinner music.

Saturday, December 27th  
6:30 - 8:30 pm... Linda Schoepf Parlay. Easy listening dinner music.  
8:30 - 10:30 pm... Susay Lee Two acoustic guitars. Light rock, light country, oldies.

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**Rosemary Lawton**

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Love, Your family

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**Wrinkle, Eye Area Discoveries Show Dramatic Results!**

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EB5 works like five creams in one jar... a Wrinkle Cream, Throat Cream, Firming Cream, 24-hour Moisturizing Cream, and Make-up Base all in one. EB5 Facial Cream is perfect for the woman who may already have wrinkles, crow's feet and dry, aging skin... and the "baby boomer" who may only have a few lines and is worried about looking old too soon.

EB5 Eye Treatment was developed to improve the appearance of dark circles and puffiness around the eyes. EB5 Eye Treatment also firms and moisturizes the eye contour leaving the eyes brighter and younger looking!

Both EB5 discoveries are sold in JCPenney Cosmetics Departments. To learn more, call toll free 1-800-929-8325 or visit online at [www.eb5.com](http://www.eb5.com).

**SPECIAL VALUE GIFT SET**

For a limited time and while supplies exist, JCPenney is offering the EB5 Face & Eye Beauty Set containing full sizes of EB5 Facial Cream, Eye Treatment, Cleansing and Toning Formulas. A \$70 value for only \$49.95.

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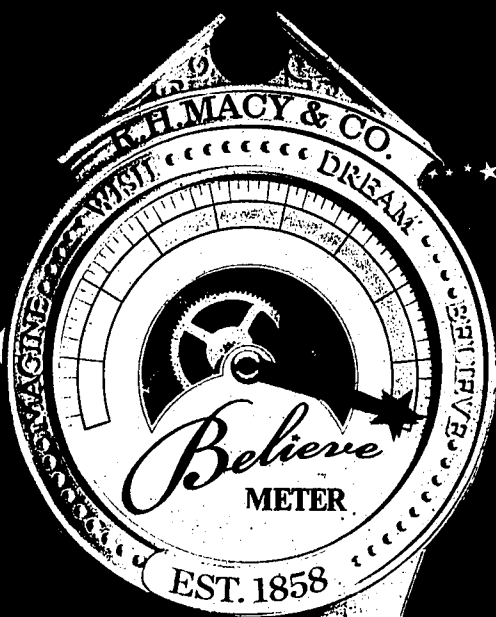
# Believe

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MAKE-A-WISH



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# BUSINESS

TIMES-NEWS • BUSINESS EDITOR JOSHUA PALMER: (208) 735-3231 JPALMER@MAGICVALLEY.COM

INSIDE: Scammer selling fake cars on Autotrader.com, B2

**B**

WEDNESDAY  
DECEMBER 24, 2008

INSIDE: Stocks and commodities, B2 | Obituaries, B3 | Weather, B4

## Practical presents and the gift of sharing

Consumers change buying habits this holiday season

By Blair Koch  
Times-News correspondent

When Tish Lupton joins her family on Christmas morning she already knows there will be less packages to unwrap sitting under the tree.

Lupton, 18, of Twin Falls, doesn't mind — as a college freshman she understands money can be tight.

Lupton, who spent Tuesday wrapping gifts at the Magic Valley Mall with other volunteers for Jobs' Daughters Bethel 43 group, said a lot of gifts being brought to the kiosk are like those she expects to receive on Christmas.

**INSIDE**

Stores nationwide stay open longer during last-minute holiday rush.

See page B2

"It's definitely going to be needed gifts," she said. "Like clothes and stuff that can be used or worn often."

As worries over the economy continue to climb, more households in south-central Idaho are doing without lavish gifts and instead getting more bang for their holiday buck by purchasing practical gifts — or cutting back on the number of gifts.

Retailers say the number of shoppers visiting their stores has remained mostly unchanged, however, they also say that consumers are spending less time browsing — entering the stores

Please see **SHOPPING**, Page B2

"We are mostly getting items we need instead of what we just want."

— Ryan Novis, of Gooding



BLAIR KOCH/For The Times-News  
Alesha Easterling, a member of the Jobs' Daughters Bethel 43 chapter, wraps gifts at the groups kiosk in the Magic Valley Mall on Tuesday. The gift wrappers stayed busy as last minute shoppers scrambled to find meaningful, yet practical and affordable gifts.

## South-central Idaho home sales continue decline

Region sees state's second largest decline

By Joshua Palmer  
Times-News writer

South-central Idaho experienced the second largest decline in year-over-year home sales during November, according to the Intermountain Multiple Listing Service.

Total homes sales — including both new and existing homes — in Twin Falls County last month fell more than 36 percent compared to the same month last year, the service reported.

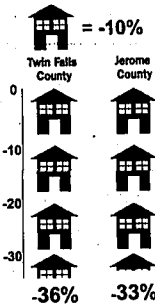
Jerome County reported a 33 percent decline, while Cassia County failed to provide sales figures to the service.

The median sales price in Twin Falls County declined about 12 percent, while Jerome reported an increase of 6 percent. The median price for November in Twin Falls was \$134,000, while the median price in Jerome was \$155,000.

Canyon County, which includes the beleaguered Nampa housing market, was the only county to experience a steeper decline in November home sales — Canyon County reported a 40 percent decline in home sales.

Real estate agents in Twin Falls County said the numbers were declining because they didn't represent the number of people who are searching for homes. They

Total Nov. home sales compared to last year in region\*



\* Cassia County didn't provide sales figures

also said media reports about a slowing economy have caused potential homebuyers in south-central Idaho to delay home purchases or look elsewhere.

Meanwhile, the National Association of Realtors said existing home sales across the nation fell 8.6 percent to an annual rate of 4.49 million in November.

The Commerce Department reported that new home sales fell 2.9 percent to a seasonally adjusted annual sales pace of 407,000 units — a weaker performance than economists had expected, and was the slowest sales

Please see **SALES**, Page B2

## Idaho quarterly personal income drops again

State one of three to report Q-to-Q decline

Times-News

Personal income in Idaho fell 0.3 percent during the third quarter, marking the second quarter in 2008 the state has seen income drop.

The U.S. Bureau of Economic Analysis estimates personal income during the July-September period totaled just under \$49 billion, on an annualized basis, compared to \$49.1 billion during the second quarter.

Even without the effect of the federal stimulus program during the second quarter, net earnings in Idaho were up only 0.27 percent compared to the previous quarter.

According to Idaho Department of Labor, the third quarter drop made Idaho one of only three states to record quarter-to-quarter losses in 2008 — Arkansas and Louisiana were the other two, and each posted larger

percentage declines than Idaho.

Idaho's third quarter loss compared to a fractional increase in personal income nationally as 21 of the 49 states also reported personal income declines for the third quarter. Idaho's personal income change ranked 39th nationally.

The impact of the stimulus checks in Idaho was significantly greater than in other states. Idaho reported a 0.6 percent decline in transfer payments — the equivalent of \$276 million — from the second to third quarters.

At the same time, the increase in net earnings of just 0.2 percent ranked Idaho 47th among the states. Only Utah, Nebraska, Arizona and Iowa had lower growth rates. While worker wages were up slightly in third quarter, proprietor earnings were down.

Income declines in agriculture, construction, manufacturing and transportation were offset by earnings increases in health care, business services, mining and state and local government, which typically boost services during economic declines.

## Canyon Crest Dining and Event Center not closing

A rumor has been circulating around Twin Falls that the Canyon Crest Dining and Event Center is closing because of bad business.

It's not true, said Dan Willie, owner of Canyon Crest.

"In fact, December is turning out to be one of our busiest months," he said. "We also have over 100 events scheduled in 2009."

The rumor became so prevalent that Willie sent a newsletter to the business community confirming that Canyon Crest is not closing its doors.

Nobody knows who started the rumor, but some suspect that it began after



**BIZ BITES**  
Joshua Palmer

Canyon Crest announced that it would be closed on Jan. 1.

Still, closing for one day during the holidays is far different than a permanent shutdown.

Glanbia sends dairymen to Ireland: Dinis Dairy in Wendell, operated by Manuel, Maria and Steve Dinis, was awarded Glanbia's highest honor, the 2008

Quality Patron of the Year at Glanbia's annual December awards banquet last week.

As winners, they received two all-expense paid tickets to Ireland — Glanbia's headquarters.

This annual award rotates between small, medium and large dairies each year. This year, Dinis Dairy was selected from the medium dairy category. This dairy has been in operation since 2005.

"We always strive to do our best in producing top quality milk," said Maria Dinis. "We were certainly surprised and honored by this important recognition by Glanbia."

In order to be recognized

for this award, Glanbia's milk suppliers must meet quality standards for at least 12 months, paying close attention to all facets of dairy operations.

Glanbia Foods is the largest American-style cheese manufacturer in the United States. Glanbia processes approximately 12 million pounds of milk everyday into cheese and other products resulting in over 700 million pounds of cheese and 125 million pounds of dairy ingredients annually.

Joshua Palmer may be reached at 208-735-3231 or at [jpalmer@magvalley.com](mailto:jpalmer@magvalley.com).

## STOCKS OF LOCAL INTEREST

Con Agra	16.13	▼ .11	Dell Inc.	10.83	▼ .13	Idacorp	28.89	▼ .63
Lithia Mo.	3.78	▲ .24	Micron	2.36	▼ .25	Supervalu	12.50	▼ .13

## COMMODITIES

For more see page B2

Live cattle	85.65	▲ .33	Feb. oil	38.98	▼ .93
Dec. gold	838.6	▼ 7.6	Dec. silver	10.38	—

Today in business

WASHINGTON — Commerce Department reports on durable goods for November.

WASHINGTON — Freddie Mac, the mortgage company, releases weekly mortgage rates

MARKET SUMMARY

Table with market data for NYSE, AMEX, NASDAQ, and GAINERS/LOSERS. Columns include Name, Vol, Last, Chg, and %Chg.

Table with market data for INDEXES and STOCKS OF LOCAL INTEREST. Columns include Name, Last, Chg, and %Chg.

HOW TO READ THE MARKET REPORT. A detailed guide explaining the symbols and data points used in the market report, such as 'NYSE', 'AMEX', and 'NASDAQ'.

More stores try marathon hours; is it worth it?

By Anne D'Immoenzio. Associated Press writer. NEW YORK — Just as they did at the start of the season, more of the nation's stores are pulling marathon hours in the holiday season's finale.

The all-nighters, which have been gaining ground in the past three years, show how nervous retailers are trying to grab last-minute shoppers in the final hours of a season that's expected to be dismal. Starting this past Friday, the Toys R Us store in Manhattan's Times Square is keeping its doors open for 134 hours straight until Christmas Eve.

Industry analyst at market research firm IPD Group believes retailers have no choice — because if you don't do it, you are giving up your share to someone else. Besides the bleak economy, retailers this year faced a holiday shopping season that had five fewer days than last weekend before Black Friday and Christmas.

Openings this year. "Stores are hoping they will pick up sales that they might not have had," he said. In many cases, stores open 24 hours during the holiday season already have workers in overnight stocking the shelves and cleaning — so opening the shop for customers requires only minimal sales help, said Joel Bines, director at consulting group AlphaGraphics. Electricity costs are not a big issue, since stores are paying off-peak rates.

COMMODITIES REPORT

Table with commodity prices for various categories: CLOSING FUTURES, CHEESE, POTATOES, LIVESTOCK, and METALS/MONEY. Columns include Name, High, Low, and Change.

BUSINESS BRIEFS

IDAHO Securities fraud case concluded by court order. The Idaho Department of Finance on Tuesday announced the completion of a securities fraud case after one defendant settled and two others failed to defend.

themselves against the State's action. Gabriel Joseph and his company Annuity Coepts, LLC were ordered to return more than \$2.4 million after the Court found that these defendants received funds from the unlawful and fraudulent transactions.

http://www.idahofinance.com or it may be obtained by contacting the Department directly. Fraudulent auto ads on Autotrader.com. BOISE — Attorney General Lawrence Wasden said the Consumer Protection Division has received numerous complaints regarding an unknown individual who has been using luxury cars such as Mercedes Benz, Acura, and Infiniti, for sale on Autotrader.com.

NATION More declines for oil on latest batch of bad news. Oil prices dipped below \$38 a barrel Tuesday on fresh evidence of weakness in the U.S. housing market and a shrinking gross domestic product that suggests the recession may be worsening.

Auction Calendar. Through January 27th. SATURDAY, DEC. 27, 10:00am Public Auto Auction, Twin Falls. Cars • Trailers • Boats • RVs • Equipment • Pickups • Trucks. Phone 734-2548 • Fax 735-8175.

Joseph and his company operated from Cedar Hills, Utah during the course of the conduct alleged in the complaint. Terry Deeble, another Boise defendant in the case, stipulated to a judgment and permanent injunction in connection with his actions as a sales agent for Sireamco Financial and Mr. Breinholt.

By using a fake eBay account, the perpetrator leads consumers to believe that the transactions occurring through eBay's Vehicle Protection Program. However, once he receives the consumer's money through an electronic wire transfer, he ceases all contact with the consumer and never ships the purchased vehicle.

A steady outpouring of gloomy economic news has pushed to the background events that over the summer may have led to price spikes. Like OPEC's announcement this month of unprecedented oil production cuts, Beutel said. — staff and wire reports

IDAHO AUCTION BARN. Through January 27th. SATURDAY, DEC. 27, 10:00am Public Auto Auction, Twin Falls. Furniture • Appliances • Tools • Collectibles • Garden Items. Phone 734-2548 • Fax 735-8175.

Deeble admitted to acting as an unregistered sales agent and agreed to a money judgment in the amount of \$73,000. A copy of the civil complaint can be found at

Shopping. Continued from page B1. With three boys, the costs add up quickly but Novis said his wife finds better prices by searching for deals throughout the year. "She always watches for the really good sales, all year round," he said. Families are also stretching their Christmas dollars on buying gifts that kids can share.

According to Best Buy, one of the hottest selling items this year is video game consoles such as the Wii. Target told the Times-Tribune last month that they couldn't keep video games such as Guitar Hero on the shelves because they were in such high demand. "After Thanksgiving I picked up a Wii for a great price. My boys have wanted one for ever, so hopefully, they can play together," said Wendell resident Stephanie Hughes.

IDAHO AUCTION BARN. Through January 27th. SATURDAY, JAN. 17, 11:00am Guns & Silver Dollars, TF. Hunting • Fishing • Knives. Contact your items now! 734-1635 • 731-4567.

Sales. Continued from page B1. The nationwide median price of a new home sold in November was \$220,400, a drop of 11.5 percent from the sales price a year ago. This was the biggest year-over-year price decline since a 12.7 percent fall in March of this year.

When You're Serious About Investing... Perkins, Smart & Boyd, Inc. Call Nina Bernice Clontz for appointment. P.O. Box 5097 • Twin Falls, ID 83303 • 208-736-6026

A DAY ON WALL STREET. Dow Jones Industrial. Nasdaq composite. Standard & Poor's 500. SOURCE: S&P/CR

When You're Serious About Investing... Perkins, Smart & Boyd, Inc. Call Nina Bernice Clontz for appointment. P.O. Box 5097 • Twin Falls, ID 83303 • 208-736-6026

Calvin Amen

BURLEY — Calvin Amen, 82, of Burley, died Monday, Dec. 22, 2008, at the Burley Care Center.



He was born Oct. 31, 1926, in Fruitdale, S.D., the son of Henry and Elizabeth K. Amen.

Audrey Beatrice (Olson) Snell

JEROME — Audrey Beatrice (Olson) Snell, 93, of Jerome, died Saturday, Dec. 20, 2008, at Heritage Retirement Center in Twin Falls.



Southern Idaho to found the Kum-ba-ya Camp in the South Hills.



Students from Les Bois Junior High School prepare to deliver cookies earlier this month at the Idaho State Veterans Home Community Living Center in Boise.

Idaho teens hooked on volunteering

BOISE (AP) — Five Boise teenagers have found volunteering addicting. The five, all boys, earned bronze-level President's Volunteer Service Awards for each performing 50 hours of volunteer service this year.

Blanche Frodsham Wilson

BURLEY — Blanche Frodsham Wilson, age 88, passed away Monday, Dec. 15, 2008, in Tucson, Ariz.



Her marriage being solemnized in the Salt Lake LDS Temple. To this union was born two sons, Charles Leroy and Jerry Vaughn Wilson.

DEATH NOTICES

Nivea Lopez

RUPERT — Nivea Lopez, infant daughter of Jaime Lopez and Teresa Martinez of Rupert, died Friday, Dec. 19, 2008, in Pocatello.

7 p.m. Tuesday, Dec. 30, at Demaray Funeral Service, Wendell Chapel.

Marvel S. Hadley

MERIDIAN — Marvel S. Hadley, 78, of Meridian, died Monday, Dec. 22, 2008, at a Boise care facility.

Billy H. Brown

WENDELL — Billy H. Brown, 91 of Wendell, died Monday, Dec. 22, 2008, at his residence.

BURLEY — Marie Green, 83, of Burley, died Tuesday, Dec. 23, 2008, at the Cassia Regional Medical Center in Burley.

Marie Green

Arrangements will be announced by the Rasmusson Funeral Home of Burley.

SERVICES

Jerald Dean Anderson of Burley, funeral at 1 p.m. Friday at the Pleasant View 1st Ward LDS Church, 650 E. Stadium Ave. in Provo, Utah;

Chelsey Lee Harder of King Hill, funeral at 11 a.m. Saturday at the First Baptist Church in Glens Ferry (Rost) Funeral Home, McMurray Chapel in Mountain Home.

Nellie Orvilla Schultz of Filer, funeral at 11 a.m. Monday at Farmer Funeral Chapel, 130 N. Ninth Ave. in Buhl; visitation one hour before the funeral Monday at the mortuary.

Michael Lyn Kitchen Moon of Twin Falls, memorial service at 10 a.m. Tuesday, Dec. 30, at Parke's Magic Valley Funeral Home, 2551 Kimberly Road in Twin Falls.

Idaho families rebuild after fire

BOISE (AP) — Some families who lost homes in a wildfire in Boise last summer are rebuilding. "Everyone's family is different," Patty Wagstaff, a neighbor who has been coordinating help for the families, told the Idaho Statesman.

For obituary rates and information, call 735-3266 Monday through Saturday. Deadline is 3 p.m. for next-day publication. The e-mail address for obituaries is obits@magicvalley.com. Death notices are a free service and can be placed until 4 p.m. every day. To view or submit obituaries online, or to place a message in an individual online guestbook, visit to www.magicvalley.com and click on "Obituaries."

Forest Service OKs bison fence near Yellowstone National Park

BOZEMAN, Mont. (AP) — The U.S. Forest Service has given Montana wildlife officials permission to construct a four-foot high, seven-mile long electric fence near Gardiner to steer bison that migrate out of Yellowstone National Park to acceptable grazing land.



Bison graze on the front lawn of Gardiner Public School, just outside the north entrance to Yellowstone National Park, in Gardiner, Mont., in February.

Since 2000, more than 3,000 bison that left park boundaries have been slaughtered. No transmissions of brucellosis from wild bison to cattle have been recorded.

Jack D. Jones, a retired Bureau of Land Management wildlife biologist, argues that fencing wildlife on public land sets a bad precedent, treating the bison like livestock rather than wildlife. He also argues that people could be harmed by the high-voltage wires.

Britton said the bottom of the fence will be 20 inches off the ground while the top will be 48 inches of the ground, low enough for an elk to jump.

Pat Flowers with FWP said it's likely that some of the fencing will only be up briefly, until bison make their way further north. Then the fence will be shut off and dropped down, posing no threat to wildlife, people or property.

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TWIN FALLS FORECAST

Today: Mostly cloudy with a chance of snow. Highs near 28. Tonight: Snow becoming likely. Near steady temperatures in the upper 30s. Tomorrow: Snow likely with a few inches possible. Highs near 31.

BURLEW/RUPERT FORECAST

Today: Mostly cloudy with a chance of snow. Highs 25 to 30. Tonight: Snow becoming likely. Lows 20 to 25. Tomorrow: Snow likely with a few inches possible. Highs near 30.

TWIN FALLS FIVE-DAY FORECAST

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

Yesterday's Weather

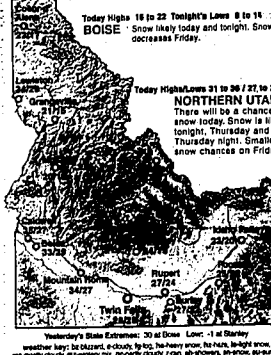
Table with 3 columns: City, Hi, Lo, Precip. Lists weather for Boise, Idaho, Pocatello, etc.

ALMANAC - TWIN FALLS

Table with 4 columns: Temperature, Precipitation, Humidity, Barometric Pressure. Includes sunrise and sunset times.

IDAHO'S

SUN VALLEY, SURROUNDING MTS. Scattered snow showers today. Snow becomes likely tonight. Periods of snow Thursday and Thursday night. Snow chances decrease Friday.



weather key: S: Slight, M: Moderate, H: Heavy snow. H: High, B: Bright sun. M: Mostly cloudy, A: Partly cloudy, O: Overcast, W: Windy.

REGG MIDDLEKAUFF'S QUOTE OF THE DAY. 'The snow access not to leave the...'

REGIONAL FORECAST

Table with 5 columns: City, Today, Tomorrow, Friday, Saturday. Lists cities like Boise, Idaho Falls, etc.

NATIONAL FORECAST

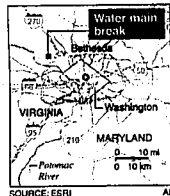
Table with 5 columns: City, Today, Tomorrow, Friday, Saturday. Lists cities like Atlanta, Chicago, etc.

WORLD FORECAST

Table with 5 columns: City, Today, Tomorrow, Friday, Saturday. Lists cities like London, Tokyo, etc.

Broken water main releases torrent, trapping motorists on Maryland road

By Gillian Gaynor Associated Press writer



BETHESDA, Md. — A massive, aging water main ruptured Tuesday and sent a wave of water down a suburban Washington road, transforming the street into a raging river and trapping nine motorists who had to be rescued from the frigid deluge by emergency workers in helicopters and boats. The water gushed down River Road and rocked cars. Two people in a minivan were plucked by helicopter out of the roaring rapids, water crashing and spraying around them as they were lifted to safety in a basket. Other motorists escaped 4-foot deep water by boat. Montgomery County fire officials said five people were checked for hypothermia; temperatures outside were in the 20s. 'The water tumbled over what caused the pipe to burst. Temperature, age and other factors can contribute to water main breaks. Fire spokesman Pete Pirlinger said crews had trouble getting to people because of the swift-moving water. Officials said 150,000 gallons of water per minute were rushing out at one point, spilling rocks, dirt and other debris onto the road. Trees fell onto a power line and knocked down a utility pole. Schools in the county closed early because of widespread water outages. A hospital where three people rescued were treated and released diverted ambulances and closed its trauma division because of lost water pressure. Hebert De Rienzo tried to turn his small hatchback around as water began rising in and around his car, splashing on him and his fiancée. Christmas presents were ruined. 'We couldn't open the windows because the water would come through,' he said. 'We were scared.' A man who lives about 50 feet from the street described the unexpected flood after the pipe, about 5 1/2 feet in diameter, ruptured. 'I thought it might be a minor leak, then suddenly I stepped outside and, 'My God!' said Raj Bhansaly. 'It looked literally like the Potomac River.' From his house, Bhansaly said he saw two cars tied to rescue vehicles with ropes. Firefighter Anthony Bell was on a fire truck when he saw brown water on the road and realized something was wrong. 'I was wondering if we could make the rescue,' he said. Bell and other firefighters raced through the water and pulled four people from three cars.

Iraq parliament agrees to security pact on UK troops

By Saif Hamoud and Ned Parker Los Angeles Times

BAGHDAD — The Iraqi parliament approved a security agreement Tuesday allowing British troops and other non-U.S. foreign forces to stay when a U.N. mandate expires on Dec. 31. The vote followed the resignation of the volatile parliament speaker, Mahmoud al-Mashhadani, who had offered to quit his post last week when lawmakers loyal to Shiite cleric Muqtada al-Sadr refused to discuss the agreement. Many had written off al-Mashhadani's gesture as a reaction to the parliament's often-chaotic operations. Al-Mashhadani, a Sunni, later retracted his offer. But Shiite and Kurdish lawmakers said he had insulted parliament and insisted he quit. In exchange for al-Mashhadani's resignation, Shites and Kurds agreed that another lawmaker from the main Sunni political bloc, the Iraqi Accordance Front, could be named to replace him. And they agreed to vote on the security pact — but only after al-Mashhadani had agreed to quit. Then, they publicly praised him for his role presiding over parliament since spring 2006, and called his resignation an administrative matter. Each some of al-Mashhadani's own coalition hoped the parliament would be run in a more orderly manner after the departure of the volatile speaker. Al-Mashhadani, who remains a member of parliament, was a controversial figure throughout his tenure as speaker. Sunni lawmakers said al-Mashhadani had vowed to reform his behavior in summer 2007, when his bodyguards allegedly beat up a Shiite lawmaker following a verbal altercation. He was briefly dismissed over the incident and then reinstated. 'He was rough with everyone. He used vulgar language and was directing insults at everyone without any exceptions,' explained Selim Abdullatif Jabouri, the spokesman for the Iraqi Accordance Front, of which al-Mashhadani is a member.

Police: Dallas shooting suspect is ex-Utah trooper

By Jeff Carlton Associated Press writer



DALLAS — A man suspected in a series of rush hour shootings near Dallas is a former Utah state trooper wanted on burglary and robbery warrants who apparently shot himself after a standoff with police, authorities said Tuesday. Brian Smith, 37, killed at least one of the victims of Monday's shootings, Dallas police Lt. Craig Miller said. Investigators tied Smith to a killing in Dallas by matching the bullets found at the standoff, he said. 'We feel safe in saying (Smith) ... was the shooter,' Miller said. Dallas police declined comment on a second death in neighboring Garland, where the standoff took place, because it was 'out of their jurisdiction. Garland police spokesman Joe Harn said his department has not been able to make a definitive connection between Smith and the killing there, but acknowledged that he fit the description of the highway shooter: a balding, 40ish white man. 'We certainly hope it is him,' Harn said. 'But we are going to have to see more concrete evidence.' Minutes later, the first shooting happened in Garland when a driver pulled out alongside a small Nissan and began shooting, Harn said. The Nissan's driver, 20-year-old Jorge 'George' Lopez of Rowlett, was killed. Minutes later on the same highway, a gunman shot and killed 42-year-old William Scott Miller, the driver of a United Van Lines rig, police Lt. Craig Miller said. Police said the driver who was about to fly home to see his wife and two young daughters in Frankfort, Ky., for the holidays, was able to bring his truck safely to a stop before he died. 'The act he did in and of itself I consider to be heroic,' Lt. Miller said. 'Despite being mortally wounded, he was able to control his rig to the point where other drivers weren't injured.'

Advertisement for pmt tech force. Includes text: 'Introducing pmt tech force. TECH FORCE is an elite group of technical heroes... Your Local Internet, Network and Computer Superheroes!' and a list of services like Computer Setup, Network & Server Configuration, etc.

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# FOOD

TIMES-NEWS • FEATURES EDITOR VIRGINIA HUTCHINS: (208) 735-3242 VIRGINIA.HUTCHINS@LEE.NET



INSIDE:  
Up before  
breakfast,  
bagging a  
sustainable  
dinner, C3

C  
WEDNESDAY  
DECEMBER 24, 2008

INSIDE: Festive cookies, C2 | Sweet potatoes are tops, C5 | Pasta is kids play, C7

# Soul food

## Want a new taste for the New Year? Try Southern flavors

By Karen Bossick  
Times-News correspondent

**K**ETCHUM — With all the talk about people sticking close to home this holiday season, San Francisco-trained chef Lynn Sheehan and executive sous chef Aaron Lewis wanted to create a "down home" feast that would be exotic and memorable.

They found what they were looking for in America's soul food. The two created a table groaning under the weight of shrimp and grits, sweet potato bisque, herb-roasted turkey, smoked Salisbury steak with mushroom gravy, sausage and corn bread stuffing, collard greens, candied yams, macaroni and cheese, cranberry sauce, hush puppies, buttermilk biscuits, banana pudding, bourbon pecan pie, sweet potato pie and spiced apple pie.

They served it up for Thanksgiving dinner at Papa Hem's Hideaway, which sits at the gateway to Ketchum in the old log cabin where Ernest Hemingway lived and penned "Garden of Eden" in the late 1940s.



Sheehan

"Thanksgiving is a homey holiday. We wanted to do homey with a twist — thus, soul food," said Sheehan, whose credentials include Inclusion in James Beard Foundation's Woman and Wine series and national recognition for her creative breakfast fare at the Historic Sand Rock Farm in the Monterey Bay, Calif., area.

But soul food isn't just for Thanksgiving. It fits any holiday celebration from Kwanzaa to New Year's.

In fact, some farms with African roots serve up cabbage or other greens at New Year's to symbolize money. Black-eyed peas are said to symbolize good luck, and corn bread, a better future.

"Soul food stems from slave cooking," Lewis said. "Slaves were given the lowly cuts — the tops of turnips, collards, ham hocks — the things the plantation owners didn't want to eat. Often they took longer to cook to make them tender and tasty. They may have been the meager foods, but they cooked them with a lot of love and they ended up with some very flavorful dishes, as a result."

Slaves cooked with foods that were often overlooked by plantation owners,



Bourbon Brown Sugar Pecan Pie, Sweet Corn Fresh Peppies, Salisbury Steak and Macaroni and Cheese were part of Papa Hem's Holiday Soul Food Feast in Ketchum.

including wild game like raccoon, opossum and rabbit, greens like dandelions and pokeweed, chitterlings and hog jowls.

Though southern Idaho is miles from the Deep South, such food fits in well with an Idaho lifestyle that involves hunting, Sheehan said.

"We smoke a lot of meats — chicken, trout, pork, lamb, oven tomatoes in summer — over apple wood," she said.

But this meal also gave us a chance to serve up some Cajun- or Creole-flavored

dishes, which are real popular right now."

For the shrimp 'n' grits, for instance, Lewis created tasso ham by dredging a pork shoulder through curing salt, letting it sit for four hours and then rubbing a mixture of allspice, garlic and cayenne pepper over it.

The dish is to die for, for those raised on Southern cooking, said Healey resident Trey Spaulding, who grew up in Tennessee.

The two chefs made sweet corn hush puppies using



Photos by KAREN BOSSICK/For the Times-News

Sous chef Aaron Lewis butters the biscuits at Papa Hem's Hideaway in Ketchum. 'Soul food stems from slave cooking,' Lewis says. 'Slaves were given the lowly cuts ... the things the plantation owners didn't want to eat.'

corn they'd preserved in the summer.

The Thanksgiving feast proved so popular that Papa Hem's is offering Shrimp 'n' Grits and Mac 'n' Cheese and a few of the other dishes as occasional specials. One or two may even get a permanent place on the menu.

Sheehan also added a few soul food items with an Idaho twist to the menu. The Idaho Trout Po' Boy, for instance, features pink trout from the Snake River valley with coleslaw on a torpedo bun. The coleslaw features a remoulade of capers, onions, horseradish and black pepper.

"My background is fine dining," Sheehan said. "Here at Papa Hem's we've added the term 'rustic' to that fine dining. We're a local watering hole where you can put your elbows on the table and have a po' boy and beer or a place where you can enjoy a multi-course dinner with wine. But always we hope to offer an eating adventure, as we have with these soul food dishes."

## Soul food recipes

### CREOLE SHRIMP AND GRITS

- Serves 4
- 2 pounds shrimp, heads deveined and sliced to half lengthwise
- 4 ounces tasso ham or smoked sausage, sliced
- 2 tablespoons olive oil
- 3-4 shallots, sliced
- 1/2 tablespoon garlic, chopped
- 1 cup white wine
- 1 1/2 tablespoons rosemary, finely chopped
- 1/2 teaspoon ground allspice
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon red chili flakes
- 1/2 cup white rice, cooked
- 1/2 teaspoon ground black pepper
- 1 pound butter, cubed
- 1 1/2 cup cream
- 1/2 cup green onions, sliced

For the grits:

- 1 cup grits (Albers Quick Cooking White Grits) or substitute polenta
- 1/2 cup water

To prepare shrimp: In a large sauté pan, heat olive oil on medium heat. Add tasso ham and render fat for 3-5 minutes. Add shallots and sauté until tender, about 5 minutes. Add garlic and cook until soft, 3-5 minutes, being careful not to brown the garlic.

Add the spices and cook for 1 minute or until they become fragrant. Add white wine and reduce slightly until wine is nearly gone. Add cream and bring to a low simmer. Slowly add the butter in 4 batches, stirring constantly and waiting until each batch is melted before adding the next. When all the butter is incorporated, adjust seasoning with salt and pepper, then add the shrimp. Cook over a low simmer until shrimp just begin to curl and sweeten.

Finish with the green onions and serve immediately over hot grits. (2 1/2) In a large sauté pan, bring water and salt to a boil. Add grits and stir occasionally for 7-10 minutes or until grits are tender. May be finished with cream, butter or both. Serve immediately. See also RECIPES, Page C2.

"They may have been the meager foods, but they cooked them with a lot of love and they ended up with some very flavorful dishes, as a result."

— Sous chef Aaron Lewis

# Enjoying some festive fizz

By Dave McIntyre  
Special to The Washington Post

I nearly clocked my mother-in-law with a champagne cork. It exploded from the bottle as I loosened the wire cage holding it in place, whizzed past her right ear, thwacked the ceiling and came to rest on the floor under the kitchen table, where our cocker spaniel assessed its edibility. The entire family began laughing before my MIL had time to wonder whether it had been a bad cork or bad aim.

That seems might be played out across the land this month. Chances are we will sip more fizz in December than we have all year. If someone else is pouring, all well and good. But when it's our turn to buy the wine, it pays to know our options so we can fit our budget and our bubbles to the occasion.

"Champagne is so expensive!" I hear that complaint all the time, and not without reason. Decent stuff starts at about \$35

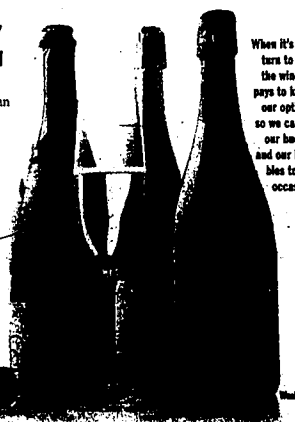
## Opening the bottle

Carbonation gives sparkling wine those attractive bubbles but also makes opening the bottle a tad tricky, as my mother-in-law can attest. The process does not need to be intimidating. However, first, always point the bottle away from people or windows. Rogue corks are rare, but they do happen. As you twist open the wire cage around the cork, cup your hand over the cork or drape a towel over it in case it shoots out. With one hand firmly over the cork, twist the bottle with the other hand to loosen the cork, then wiggle the cork back and forth to assess it out of the bottle. It should make a sound more like a sigh than a pop when it finally comes free.

a bottle and skyrockets into the stratosphere, and unfortunately, higher price does not guarantee higher quality. But other wines, including Italian prosecco,

Spanish cava and American sparklers, can provide the bubbly celebration we need this time of year and still leave some change in our pockets.

"Champagne," of course, refers to sparkling wine from the Champagne region of France, about an hour's drive northeast of Paris. It is the most sought-after and expensive of sparkling wines, and for many aficionados nothing less will suffice. To call other sparkling wines "champagne" is unfair, not only to champagne producers, which try to protect the brand, but also to the wide range of bubbles



When it's our turn to buy the wine, it pays to know our options so we can fit our budget and our bubbles to the occasion.

HEAL DIXON/Washington Post

Please see FIZZ, Page C2

FIZZ

Continued from page C1
from around the world that have their own character and identity.
For now, here's a primer on the other main types of sparkling wine.
Prosecco is the name of the grape as well as Italy's best-known bubbly, produced in the Veneto region of the country's northwest. The carbonation is induced in a tank rather than in bottle, yielding softer bubbles. Most prosecco is underwhelming, though better examples show floral aromas and delicate flavors. Prosecco serves best as an aperitif or for a celebratory toast. Prices range from \$12 to \$25.

Cava is Spanish sparkling wine made primarily from three grapes — Macabeo, Xarel-lo and Parellada — and using the traditional champagne method, in which the second fermentation takes place in the bottle. That gives it more richness than prosecco, though nowhere near the depth and complexity of champagne. Cava pairs well with salty or acidic foods, making it ideal with tapas or appetizers. Ranging in price from \$8 to \$20, cava represents the best bargain in sparkling wine.

Cremant is French sparkling wine made outside Champagne. They most commonly come from Alsace, Burgundy or the Loire Valley. Though made in the traditional champagne method, they use different grapes and tend not to be as rich as champagne. They are, however, versatile with food and make an adequate stand-in for their more prestigious cousin. Prices range from about \$12 to \$30.

American sparkling wine spans the style spectrum from light, refreshing prosecco imitations to full-bodied, rich and complex wines that come close to mimicking champagne. They are priced accordingly. The best American sparklers rival champagne in complexity, though they tend to be fruity and exuberant in contrast with champagne's stately minerality. That's because the grapes can ripen more fully in our warmer climate and because U.S. producers don't always use the classic champagne grape blend. Pinot meunier, the main red grape of champagne, is rarely used in California, for instance, while many U.S. producers season their blends with a dash of pinot blanc, not used in champagne.

As you celebrate, don't despair about the bubbles. There are delightful toast-worthy sparkling wines at any price range, just be careful where you aim the bottle.

Recommendations

PROSECCO

- Il Fagetto Prosecco di Valdobbiadene
2 stars; Italy, \$20; aromatic with floral aromas and tree fruits (peaches, apricot) and some melon. This delightful wine puts excitement in prosecco.
Cannella Prosecco Brut
1.5 stars; Italy, \$16; crisp and refreshing, with melon flavors and a nice finish.
Rabali Prosecco
1 star; Italy, \$14; toasty, which makes it a little more champagne-like and perhaps more familiar to consumers. Nice balance; quite refreshing.

CAVA

- Juva J Campa Cava Reserva de la Familia Brut Nature
2 stars; Spain, \$15; intriguing aromas of autumn: wood and berries. More complex than most cava.
Castellar Cava Brut
1.5 stars; Spain, \$12; quite nice; toasty complexity over red-currant fruit and a finish that won't quit.

CREMANT

- William Curve Leon IX Cremant d'Alsace
2 stars; France, \$15; a beautiful package, inside and out. The wine shows finesse and elegance, with pink peach aromas and flavors and an impressively long finish. It pairs well with lighter dishes, but you just might want to enjoy its company all alone.
L. Viteau-Alberti Cremant de Bourgogne Brut
1.5 stars; France, \$25; charming and elegant. This medium-bodied chardonnay echoes the fruit of champagne without the heft and complexity.
Gretten & Meyer Saumur
1.5 stars; France, \$20; made with chenin blanc; stony and dry, yielding to flavors of quince with a twist of lemon.

AMERICAN

- Domaine Chandon Etolie
3 stars; California, \$40; simply gorgeous, and a rival to any champagne at double the price. A cornucopia of fruit — red berries, peach, citrus — but the descriptions really don't do it justice. Live! Live! Live!
Scharffenberg Brut
2 stars; California, \$20; a sparkler from Mendocino County; arguably the best wine in California sparkling wine. It is neither the best nor the cheapest. But it combines champagne-like quality with a budget price (it is often on sale for about \$15) and so offers great value for the buck.

Recipes

Bourbon Pecan Pie

- Yields one 10-inch pie, 6-8 pieces
10-inch parbaked pie shell
3 eggs
1 cup sugar
1/3 cup butter (melted)
1/2 cup light corn syrup
1/2 cup molasses
3 tablespoons bourbon
2 teaspoons vanilla
1/2 teaspoon kosher salt
3 cups pecan halves

Preheat oven to 350 degrees. To prepare pie shell: Line raw pie crust with metal foil and top with beans, rice or pie weights. Bake for 10-15 minutes or until just lightly browned. Remove pie weights and bake an additional 5 minutes or until bottom of crust looks just cooked, not raw. To prepare pie: In a medium mixing

bow, combine remaining ingredients except pecans. Whisk vigorously until all ingredients are incorporated and sugar is dissolved. Line crust with pecans, and pour the sugar mixture on top. Pecans will float to the top. This is fine as it will set when cool. Bake for 25 to 30 minutes. Allow to cool at room temperature for 1 hour. Suggested garnish is softly whipped creme fraiche or whipped cream.

Sweet Corn Hush Puppies

Serves 6

- 1 1/2 cups cornmeal
1/2 cup all-purpose flour
1 tablespoon baking powder
1/8 teaspoon baking soda
1 tablespoon sugar
2 teaspoons kosher salt
1/4 teaspoon ground black pepper
1/2 cup onion, finely chopped

- 3 green onions, finely chopped
1/2 cup fresh corn
1 cup buttermilk
1 large egg

Mix dry ingredients in a medium mixing bowl, stirring in onions and fresh corn. Make a well in the center. Combine the egg and buttermilk and add to dry ingredients. Mix until just incorporated.

If using a tabletop fryer, pre-heat it to 350 degrees. Hush puppies can also be fried on the stovetop, using a saucpan filled 1/3 full with vegetable oil. Heat oil to 350 degrees, checking with thermometer. Be careful not to splash the oil; it will flare up easily. Never leave fry oil unattended. Drop batter by rounded teaspoons into oil. Fry for 1-2 minutes per side. Drain hush puppies on paper towels, seasoning lightly with salt. Serve hot. Can also be held warm for 2 hours in an oven on a tray lined with a dish towel.

Fussy but festive

The Washington Post

The "fuss rating" for this version of Italian rainbow cookies is pretty high. But the cookies are lovely and festive. Customize the colors as you see fit. Cutting round shapes will yield fewer cookies (12); the baked scraps would be good to use in a trifle. There will be a small amount of the glaze left over.

MAKE AHEAD: The almond paste can be made many days in advance; wrap well and refrigerate or freeze until ready to use. The cookie layers can be made 2 days in advance. The assembled cookies can be refrigerated in an airtight container for up to 4 days. (These cookies from "Baked," by Matt Lewis and Renato Poliaffo (Stewart, Tabari & Chang, 2008).

TRICOLOR COOKIES

Makes 20 squares

- For the cookies:
12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature, plus more for the baking pans
1 cup flour
1/4 teaspoon salt
7 ounces store-bought or homemade almond paste (see note)
3/4 cup sugar
1/2 teaspoon almond extract
3 large eggs
Grated zest of 1 large orange (2 to 2 1/2 teaspoons)
Red food coloring (liquid or gel)
2 tablespoons dark unsweetened cocoa powder, sifted (not Dutch-process)

For the filling:
2/3 cup apricot jam
2 tablespoons almond-flavored liqueur, such as Amaretto

For the glaze:
6 ounces dark chocolate (at least 60 percent cocoa solids), coarsely chopped
1 teaspoon light corn syrup
8 tablespoons (1 stick) unsalted butter.

cut into small cubes and left at room temperature

For the cookie layers: Preheat the oven to 350 degrees. Use butter to lightly grease three 8-inch square baking pans. Line the bottom of each pan with parchment paper and butter the parchment. Dust with flour, then shake out any excess flour.

Sift together the flour and salt together in a small bowl. Combine the almond paste, sugar and almond extract in the bowl of a stand mixer or hand-held electric mixer. Beat on medium speed until small crumbs form. Add the 12 tablespoons of butter; increase the speed to high and beat until the butter is well incorporated. Stop to scrape down the sides of the bowl.

Reduce the speed to low, then add the eggs one at a time, beating well after each addition. Add the orange zest and beat until combined. Add the flour mixture in three parts, beating after each addition to form an almost-pourable batter.

Divide the batter evenly among 3 small mixing bowls. Add a few drops of red food coloring to the batter in the first bowl; mix well. Add the flour mixture to achieve a medium-red color. Add cocoa powder to the batter in the second bowl; whisk until fully incorporated. Leave the batter in the third bowl plain.

Pour each batter into one of the prepared baking pans, smoothing the tops. Bake for 12 to 15 minutes or until a toothpick inserted in the center of each thin layer comes out clean.

Transfer the pans to a wire rack to cool for 20 minutes, then invert the cakes onto the rack, remove the pans and let cool completely. Remove the parchment paper.

For the filling: Combine the jam and almond-flavored liqueur in a small saucpan over low heat. Cook, stirring, for 3 to 5 minutes, until the mixture has warmed through and is mixed well.

Place the cocoa layer on a wire rack and spread half of the apricot filling evenly over the top. Top with the plain



JULIA EWAN/Washington Post

layer and spread with the remaining apricot filling. Top with the red layer. Transfer to refrigerator and chill for 5 minutes while you make the glaze.

For the glaze: Combine the chocolate, active metal bowl. Set the bowl over a medium saucpan containing a few inches of barely bubbling water (or medium-low heat) and cook, stirring with a flexible spatula, for a few minutes, until the mixture is completely smooth. Remove the bowl from the pan and stir for 30 seconds to cool slightly.

To assemble: Spread the glaze over the top of the slab of cookie layers, completely covering the red layer (some glaze may spill down the sides). Refrigerate for about 1 hour or until the chocolate topping has set.

Remove the glazed slab of cookie layers from the refrigerator 30 minutes before you wish to cut the cookies. When the slab is slightly cooler than room temperature, cut it into 20 squares.

(Alternatively, a small cookie cutter can be used; it's best to stick with simple shapes. You will produce fewer than 20 finished cookies and have scraps left over; the scraps may be used for a trifle layered with sweetened whipped cream.)

NOTE: To make almond paste for this recipe, combine 1 1/2 cups finely ground almonds, 1 cup sifted confectioners' sugar, 1/2 teaspoon almond extract and 2 tablespoons of water in the bowl of a food processor. Process to form a smooth paste. Wrap the paste in plastic wrap; refrigerate or freeze until ready to use.

Per cookie: 253 calories, 3 g protein, 28 g carbohydrates, 15 g fat, 8 g saturated fat, 58 mg cholesterol, 45 mg sodium, 1 g dietary fiber.

Gingerbread straws are a fun, but low-calorie, holiday treat

The Washington Post

These crisp cookies are long on flavor, with a friendly calorie count. A pastry wheel with a fluted edge will help make pretty and even sticks.

MAKE AHEAD: The dough can be refrigerated for up to 1 week or wrapped well and frozen for up to 1 month. The baked straws can be stored in an airtight container for up to 2 weeks.

Adapted from Pam Anderson's "The Perfect Recipe for Losing Weight and Eating Great" (Houghton Mifflin, 2008).

GINGERBREAD STRAWS

Makes 56 cookies

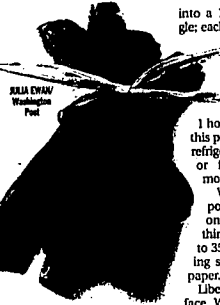
- 3 3/4 cups flour, plus more as needed
1 tablespoon ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon freshly

- grated nutmeg
3/4 teaspoon salt
3/4 teaspoon baking soda
3/4 cup molasses
1/4 cup water
1/2 cup (1 1/2 sticks) unsalted butter, at room temperature
1 cup packed light or dark brown sugar
1/4 cup sugar, preferably coarse, for sprinkling

Combine the flour, ginger, cinnamon, cloves, nutmeg, salt and baking soda in a medium bowl.

Combine the molasses and water in a liquid measuring cup.

Combine the butter and brown sugar in the bowl of a stand mixer or use a hand-held mixer; beat on medium speed for 3 to 5 minutes, until light and fluffy. Reduce the speed to low and add the molasses-water mixture;



JULIA EWAN/Washington Post

scrape down the sides of the bowl. Add the flour mixture in increments, until a stiff dough forms. If the dough is sticky, add up to 1/4 cup flour; mix well. Divide the dough into quarters and form each portion

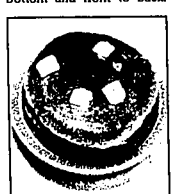
into a 1/2-inch-thick rectangle; each portion fits nicely in a pint-size resealable plastic bag for storage. Or wrap in plastic wrap and refrigerate for about 1 hour, until fairly firm. (At this point, the dough can be refrigerated for up to 1 week or frozen for up to 1 month.)

When ready to bake, position the oven racks on the upper and lower thirds of the oven; preheat to 350 degrees. Line 2 baking sheets with parchment paper.

Liberaly flour the work surface. Working with one portion at a time, roll the dough out to a 9-by-7-inch rectangle. Sprinkle with 1 tablespoon of the sugar, using the rolling pin to press the sugar into the dough. Use a pastry wheel, preferably with a fluted edge, to cut the dough into 14 sticks that are a generous 1/2 inch

wide and 7 inches long. Place them about 1/2 inch apart on the baking sheet. Repeat with the remaining 3 portions of dough. Make sure to dust off any visible flour from the surface of the unbaked cookies.

Bake for 10 minutes, then rotate the sheets from top to bottom and front to back.



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TIMES-NEWS



# Up before breakfast, bagging a sustainable dinner

By David Hagadorn  
Special to The Washington Post

WASHINGTON — If you had asked Bill Anderson a month earlier where he'd be on Nov. 15 at 6:30 a.m., chances are he would not have guessed the answer: In an Eastern Shore town on an opening day of Canada goose season.

So how did Anderson come to trade cozy comfort for a camouflaged shelter on a drab, drizzly day?

The short answer: He was helping him learn to hunt and cook game.

In this case, we had found the teachers before the student. Chefs R.J. Cooper and David Guas and their buddy, fish surveyor Tim Sughrue, belong to a tight-knit group of restaurateur-biz types who get together to hunt, fish and eat while talking about hunting, fishing and eating. They agreed to let a food journal for a morning of hunting on Sughrue's 82-acre farm in Centerville, Md., followed by a winter in cooking dishes featuring geese bagged that day.

Anderson, 23, was one of the first to respond to our call for students, and he presented a good case, not surprising given that he is a lawyer. He had recently switched to eating only humanely raised meat — even buying 16 pounds of frozen beef cutlets from Polyface Farm in Virginia — and is determined never to feed his son Isaac, now 3 months old, meat from a supermarket. For timing purposes, since goose-hunting season was approaching, it helped that he specifically expressed an interest in wild game birds.

Anderson had never hunted, but "I have no ethical dilemma with killing an animal for consumption," he said. "You'd go to the grocery store and buy meat. What's the difference?"

That was the correct attitude for this exercise. Sughrue and the chefs did not seek or hunt for something they already accepted as the natural order of things. Sughrue reinforced that concept over coffee in his kitchen at 6 a.m. the day of the hunt. Hunting might seem barbaric to people who have never done it, he said, but that doesn't mean they're right.

"I've been doing this since I was 6 years old and have a lot of fond memories," said Sughrue, 52. "It's something that most people start when they're young, with their fathers. It sort of gets in your blood, and you do it for the rest of your life."

"Sure enough, Guas, 33, got his first shotgun at age 10 in his native Louisiana. "I started with squirrel, because that's what little boys do," he said. He plans to hunt with his own sons, ages 6 and 4, when they are a little older.

It was time to hunt, or at least for some people to hunt. When Sughrue found that Anderson had gotten a three-day permit but had not taken a course in gun safety, he said: "I'd just not feel comfortable with you shooting a gun."

Accidents do happen in the strangest ways. Anderson was disappointed, but he understood: Sughrue promised that as soon as Anderson completed a course, he'd be back on the sack for a more hands-on lesson.

The hunters and observers, including four other friends of Sughrue's there to avail themselves of opening-season hunting, settled into two blinds about 100 yards from the house. In camouflage gear top to bottom and wielding their BlackBerrys, Guas and Cooper ribbed each other like bubbly brothers while Sughrue played the natural figure.

Throughout the morning, the men demonstrated respect for the cycle of life, a subject Sughrue understands particularly; he has a degree in fishery science and wildlife biology, and was a research biologist for Maryland's Department of Natural Resources before becoming a fishmonger.

That the birds would be shot just for sport was one of the questions. The way Sughrue looks at it, shooting and eating geese in a controlled, highly regulated manner is part of the food chain.



After the hunt, Bill Anderson, left, gets a lesson in goose preparation from chef David Guas, center, as chef Jeff Baben cleans up after the lavish breakfast he prepared for 15 hunters and observers.

Besides, he said, if the population went unchecked, there would be outbreaks of waterfowl cholera.

"There's a million geese that winter on the Eastern Shore, and it's quite a spectacle," Sughrue said. "Around the 15th of September you'll see a cold front coming on the weather map and I'll say to the kids, 'Tomorrow morning the geese will be here.' And they are."

His typical sequence is to walk out after sunrise and shoot away the birds, shoot the first couple that return and then let the rest of the flock come back to feed in peace. Of the 15,000 to 20,000 geese that return every year, he and his friends kill maybe 150.

"If you manage the land properly, meaning don't shoot it up too much, and grow food on it specifically for the birds, they'll come back every day," he says.

Conversation turned to other topics, mostly fishing and insider restaurant gossip. We munched on peanut brittle that Guas, a pastry chef and consultant, had made for the outing. Suddenly, as birds approached overhead, the hunters shushed — the observers, and we could sense the dual rush of adrenaline. Sughrue waltz-waltzed on a kazoo-like call. The birds flew overhead in majestic vee formations, passed by high over the blinds, circled back in wide arcs and hung in the air. They seemed to be deciding whether to drop down and check out the crowd (decays actually) on the field below.

Cooper, the 40-year-old chef at Vidalia, could hardly contain himself. "They're gonna drop! They're gonna drop!"

And they did. The men grabbed their 12-gauge shotguns, loaded each one with three shells (the legal limit) and stood ready to shoot once the birds got within range, 20 to 40 yards of the ground.

Guas yelled urgently: "Ten o'clock! Ten o'clock! Ten o'clock!"

"Take 'em, David!" Sughrue commanded. The geese honked frantically and flew chaotically into the blind, but some were not fast enough.

Pops exploded in brief flurries.

Two birds plopped to the ground. Hoover, Sughrue's red Lab, retrieved them in a flash.

The morning progressed thus: Conversation, gossip, philosophy, bursts of frenzy.

By 8 a.m., after three or four cycles, the bag limit (two per person per day) had been reached. The hunters walked their take to a makeshift table set up in front of the garage, laid the geese on their backs, peeled down the skin and feathers from their chests, excised the exposed breast halves and tossed the meat

into a bucket of water to rinse it.

"We just discard the rest," Guas said. "It's such a hassle to de-feather and clean whole geese."

"We take the carcasses out for the coyotes," Sughrue said. "That's sustainable." Anderson mentioned later that he would have felt better if the legs had been used for confit, but the larger pieces for ensured film licenses and fees help pay to protect the land and ensure that the goose population remains consistent.

"I'm not turned off by this," he said. "The geese eat the natural food they are meant to eat rather than being force-fed unnatural, chemically enhanced food."

We returned to the house to cook the breasts, but first we took a break. Chef Jeff Baben, owner of Bistro, Bis and Vidalia, had come from Washington while we were in the field and prepared a lavish breakfast for the assembled guests, observers and friends, who now numbered 15.

Guas led Anderson to the stove to teach him how to prepare seared goose breasts on sweet potato hash with a sauce of cranberries and red wine. Cooper, availing his turn as teacher, fell asleep in an armchair.

Anderson proved a worthy student, perhaps because before his full career he had spent more than 10 years working in restaurants, albeit mostly in the front of the house. Nonetheless, he had to be taught how to hold a knife properly.

"It's funny how the novices mess up the little things," Anderson said.

Guas instructed him to marinate the geese in orange juice, honey and Worcestershire sauce. "The sugar and acid are going to cut the gaminess," he explained. Cooper, unwilling his turn as teacher, fell asleep in the house. Nonetheless, he had to be taught how to hold a knife properly.

"It's real herbal, lighter than molasses, not bitter," he said while pouring some out on the cutting board corner for us to swipe for a taste. "Steen's cane syrup," he recited.

Once he'd finished the dish, Anderson sampled a slice of the claret-colored goose flesh

and pronounced it tough.

Guas concurred. "That's why you brine it. Or marinate it much longer than we had time for." Still, it had good flavor. "Of course it, dry it and make pasturami out of it."

With that, Cooper stepped up. He had sent Sughrue to a neighboring property to retrieve a couple of freshly killed ducks, then he cut a breast half out from one of them and used it for a seared duck breast salad. He quickly threw together a warm vinaigrette.

"Bacon, parsley, chives, honey, apple vinegar, mustard oil... Beautiful! Slice the breast, lay it out, a little Maldon salt on top of the meat, pile up the salad, finish with nuts, let's go!" he yelled.

Buben got the last word, lifting a glass of Sylvaner to Sughrue.

"These are some of the best hunters and fishermen, and they have been kind enough to teach us restaurant guys how to do it. So here's to them!" he said.

"Salt!" all responded, guzzling their wine. The hunt was over.

It was 11 a.m.

## WILD DUCK BREAST SALAD WITH BACON VINAIGRETTE

4 servings

This is a flexible recipe, according to the chef who created it: Goose breast can stand in for duck breast, seasoned with only salt and pepper or with a spice blend that is Asian or Southwestern. Dried apricots or orange segments can be used instead of cranberries. Try apple instead of carrot. Leave the pecans out, or use a different type of nut. From chef R.J. Cooper of Vidalia restaurant.

For the brine and duck:

2 cups water  
1 tablespoon light or dark brown sugar

1 tablespoon maple syrup, plus more (optional) to season the duck breast halves

2 sprigs herbs, such as thyme or rosemary

4 whole spices, such as juniper berries, allspice or peppercorns  
1 bay leaf

2 duck breast halves, skin removed (8 ounces each)  
Fresh ground black pepper  
1 teaspoon spice blend,

such as Montreal seasoning with freshly grated nutmeg (may substitute seasoning of your choice)

For the vinaigrette:

2 slices applewood bacon, cut into small dice (1/2 cup)  
1 tablespoon honey

1 tablespoon coarse-ground mustard  
3 tablespoons apple cider vinegar

10 to 14 chives, snipped or minced (2 tablespoons)  
2 tablespoons chopped flat-leaf parsley leaves

1 teaspoon minced sage leaves  
1/2 medium clove garlic, minced (1/2 teaspoon)

1 small shallot, minced (2 teaspoons)  
1/4 cup olive oil

1 medium firm apple, such as Granny Smith, peeled, cored and cut into small dice (about 1 cup)

Salt  
Freshly ground black pepper

For the salad:  
4 ounces (4 cups) mixed salad greens

1 medium radish, such as a French breakfast or watermelon radish, cut into very thin slices with a vegetable peeler or mandoline

1 small (2 ounces) uncooked beet, such as Scarlet, peeled and cut into very thin slices with a vegetable peeler or mandoline (1/2 cup total)

1 small carrot, peeled and cut lengthwise into very thin slices with a vegetable peeler or mandoline (1/2 cup total)

1/2 small red onion, cut in half, then cut into very thin strips (julienne; 1/4 cup total)

1/2 cup unsweetened dried cranberries

Salt  
Fresh ground black pepper  
1/2 cup pecan halves, toasted

For the brine and duck:  
Combine the water, brown sugar, syrup, 2 tablespoons of the sea salt, herb sprigs, whole spices and bay leaf in a medium saucepan over medium heat, stirring until the sugar has dissolved. Transfer to a container large enough to hold the duck breast halves and let cool thoroughly.

Place the duck breast halves in the cooled brine; cover and let sit at room temperature for

2 to 4 hours.  
Remove the duck breast halves from the brine and use paper towels to blot them dry; discard the brine. Season the breasts on both sides with pepper and salt. If desired, they may have enough salt from the brine, and then the spice blend.

Heat a large cast-iron skillet or grill pan over high heat until it is smoking. Add the duck breast halves and sear for 3 minutes, until well browned, then use tongs to turn them over and sear for 2 to 3 minutes, until well browned. The flesh should feel firm on the outside yet soft on the inside, with an internal temperature of 135 degrees (medium-rare).

Remove from the heat and let the breast halves rest in the skillet while you make the vinaigrette.

For the vinaigrette: Place the diced bacon in a medium saucepan over medium-high heat; cook, stirring, for 5 to 7 minutes, until the pieces are crisp and the fat has been rendered. Add the honey, mustard, vinegar, chives, parsley, sage, garlic and shallot; stir to mix well, then add the oil. (At this point, the mixture may break or look lousy, that's OK.) Add the apple, mix well and remove from heat. Season with salt and pepper to taste.

For the salad: Combine the greens, radish, beet, carrot, red onion and dried cranberries in a large mixing bowl. Season lightly with salt and pepper. Add the vinaigrette and toss to coat.

To assemble: Cut the duck breast halves lengthwise into very thin slices.

Divide the dressed salad among individual plates of a large platter. Arrange the duck slices on the salad, then sprinkle with the toasted pecans. (Alternatively, the duck can be placed on the plates first, then topped with the salad.) Serve immediately.

Note: To toast pecans, place them in a dry skillet over medium-low heat for about 7 minutes, turning them to avoid burning, until they are fragrant and have darkened slightly. Cool completely.

Per serving: 451 calories, 13 g protein, 28 g carbohydrates, 33 g fat, 6 g saturated fat, 45 mg cholesterol, 411 mg sodium, 1 g dietary fiber.

Please see HUNT, Page D4

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# Hunt

## Continued from page C3 HOLIDAY GOOSE

2 to 3 servings

Here, the marinade is reduced to a rich and glossy sauce. The recipe makes more than you'll need for 3 servings; place the leftover sauce in plastic food storage freezer bags and press out as much air as possible before sealing. The sauce can be frozen for up to 2 months.

Duck breast may be substituted, and you can use any acidic winter fruit instead of dried apricots; sliced kumquats work well.

Serve this dish with wild rice, couscous or sweet potato hash (see accompanying recipe).

Adapted from McLean, Va., pastry chef and Louisiana native David Guas.

**For the marinade:**  
1 1/2 cups freshly squeezed orange juice  
1/4 cup honey, preferably dark amber  
3/4 cup Worcestershire sauce

**For the goose:**  
2 goose breast halves, skin removed (8 to 11 ounces each; fresh or thoroughly defrosted)  
1/2 teaspoon sea salt, plus more as needed  
1 teaspoon freshly ground black pepper, plus more as needed  
2 tablespoons olive oil  
2 to 4 medium shallots, minced (2 tablespoons)  
3/4 cup red wine, such as a Cotes du Rhone or malbec  
1/2 cup dried apricots, cut into very thin strips (julienne); may substitute unsweetened dried cranberries, kumquats or orange sections  
1/2 bunch sage leaves, minced (2 tablespoons)  
2 tablespoons unsalted butter, cut into several pieces

**For the marinade:** Combine the juice, honey and Worcestershire sauce in a bowl large enough to hold the goose breast halves; mix well.  
**For the goose:** Add the breast halves to the marinade and turn to coat. Cover and let sit at room temperature for 2 hours (or refrigerate, if desired).  
When ready to cook, remove the goose breast halves from the marinade and

pat them dry with paper towels; reserve the marinade. Season both sides of the breast halves with salt and pepper.  
Heat a large cast-iron skillet over high heat until it is smoking. Add the goose breast halves and sear on one side for 3 minutes until browned, then use tongs to transfer them to a plate.  
Reduce the heat to medium-high; add the oil to the skillet and then the shallots. Cook, stirring, for 1 minute or until the shallots are translucent, then add the wine to deglaze the pan, using a wooden spatula or spoon to dislodge any browned bits from the bottom of the skillet.  
Add the reserved marinade and bring to a boil, stirring; reduce the heat to medium-low. Return the goose breast halves to the skillet, seared sides up. Cover and cook for 12 to 15 minutes, until the meat is medium-rare (about 135 degrees on an instant-read thermometer).  
Transfer the breast halves to a cutting board; cover loosely with aluminum foil and let them rest for 5 minutes before slicing.  
Meanwhile, increase the

heat to high under the skillet. Add the fat and bring to a boil; cook for 10 to 15 minutes, until the sauce mixture has reduced by half and is slightly syrupy.  
Add the sage, then swirl in the butter to achieve a thickened, shiny sauce. Remove from the heat. Taste and adjust the seasoning as needed.  
To serve, cut each breast half on the diagonal into 8 thin slices and, preferably, drape them over or place alongside a side dish. Spoon the warm sauce on top. Serve warm.  
**Per serving (based on 3; with 3/4 cup sauce total):** 477 calories, 35 g protein, 28 g carbohydrates, 24 g fat, 8 g saturated fat, 133 mg cholesterol, 532 mg sodium, 1 g dietary fiber.

Abbottville, La.), which he says gives this hash its distinctive herbal taste. The syrup is available online at [www.steensyrup.com](http://www.steensyrup.com).  
**Make ahead:** The sweet potatoes can be parboiled, drained and dried, then refrigerated in an airtight container for up to 3 days.  
4 strips applewood smoked bacon, cut into 1/4-inch dice  
1/2 medium Vidalia onion, cut into half-moons  
2 tablespoons kosher salt, for the boiling water  
2 jumbo or 4 small (about 1 1/4 pounds) sweet potatoes, peeled and cut into 1/4-inch dice (about 5 cups)  
3 tablespoons cane syrup, preferably Steen's 100 percent Pure Cane Syrup (see headnote; may substitute maple syrup, grade B dark)  
2 tablespoons unsalted butter, cut into several pieces  
Sea salt  
1/2 teaspoon freshly ground black pepper  
2 sprigs rosemary leaves, minced (1 to 2 tablespoons)

### SWEET POTATO HASH

4 servings

This is a quick side dish, with all the right flavors to complement game meats. It would go nicely with eggs for a weekend breakfast or brunch, too.  
Chef David Guas uses Steen's Cane Syrup (made in

Place the diced bacon in a large nonstick skillet over medium heat. Cook, stirring, for 3 to 4 minutes.

When it is just starting to brown, add the onion and cook, stirring often, for about 10 minutes, until the onion starts to caramelize and the mixture becomes dark brown.  
Meanwhile, spread out a few wide layers of paper towels.  
Bring a quart of water to a boil over high heat; add the 2 tablespoons of kosher salt. Add the diced sweet potatoes; when the water returns to a boil, cook for 2 to 3 minutes (the potatoes will still have some crunch to them at this point). Drain in a colander, then spread on the paper towels and pat dry.  
Add the diced potatoes to the caramelized bacon-onion mixture, then add the syrup and the butter, stirring to combine. Cook for 1 to 2 minutes, stirring gently, until the potatoes are tender. Season with the sea salt, pepper and rosemary. Remove from the heat.  
Just before serving, taste and adjust the seasoning as necessary.  
**Per serving:** 352 calories, 6 g protein, 31 g carbohydrates, 23 g fat, 9 g saturated fat, 41 mg cholesterol, 386 mg sodium, 3 g dietary fiber.

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# Sweet potatoes are tops

By Joe Yeom  
The Washington Post

At least once a week, my just-home-from-work drill goes like this: Drop bag, turn on pan, put in sweet potato, take dog to park, return, remove sweet potato, slash, squeeze, sear, eat. Maybe I'll have a salad or leftover veggies or meat on the side; maybe I won't.

The sweet potato is non-negotiable, and that's the way I want it — ubiquitous this time of year in pies, under melted marshmallows and whipped to within an inch of its life — reaches its noblest purpose when left whole and baked until steaming. As a single tuber, put in sweet potatoes as a year-round staple for some of the same reasons I do eggs: They're self-contained, portion-controlled, quick-cooking and full of nutrition.

In sweet potatoes' case, they're also long-lasting. It's rare that I go for a month or more without cooking the onions or garlic in my pantry's wire baskets. I'll see some sprouts here or there. The sweets, meanwhile, look just as they did (a little dusty and homely, it's true) the day I brought them home from the market.

I'm not averse to using them in other ways. I know how versatile they are: great in soups, stews, stir-fries and omelets, comfortable in several ethnic cuisines. But for the most part, those are the types of meals I cook for friends. Other nights, I'm alone in the kitchen with a sweet potato.

When it comes out of the oven, steaming and ready to split open, it's so different from a white potato (which isn't really related, and neither is true African yam) that perhaps most important, sweets don't cry out for butter; they won't complain if you put some on, but they're creamy enough without it. Instead, I like to squeeze a little lime juice on top to give the sprinkle on a little staked jicama.

Sold Johnson-Langdon, executive director of the North Carolina Sweet Potato Commission, prefers to microwave a couple for herself and her husband, a farmer. She loves to top them with just sour cream. If I have cook, in any case, I'll bake them in the oven," she says. "I find they have more moisture, and the aroma is just out of this world."

Sweet potatoes have strong roots in the cooking of the South: North Carolina produces 10 percent of the country's sweet potato crop, more than any other state. Southerners certainly are more comfortable with the vegetable than are their Yankee counterparts. But nationwide, perhaps driven by interest in the nutritional benefits (or in affordability as the economy sizzles), consumption of sweet potatoes has seen a steady uptick in the past few years. It's still a mere fraction of the 31 pounds apiece Americans ate annually in the 1920s, but we're now up to five

pounds per capita per year.

I've long known that sweet potatoes are high in beta carotene (you can tell from that gorgeous color), though some varieties are lighter, busier and fiber (particularly if you eat the skin, which I do) and have fewer simple carbohydrates than a white potato. They have slightly more calories (214 vs. 189 for a six-ounce), but so much more flavor.

I didn't realize until I started looking into it just what powerhouses they are in other ways. In 2002, when the Nutrition Action Healthletter, a publication of the Center for Science in the Public Interest, rated vegetables based on the percentage they provide of the daily value of six nutrients plus carotenoids and fiber, sweet potatoes were named a top 10 "superstar," scoring twice as high as white potatoes.

Nonetheless, any obsession can run its course. And one day this fall I looked at one of those sweet potatoes in my pantry and sighed. Really? Again?

Out of desperation came inspiration. I almost always keep miso in the fridge, and I remembered a Japanese cook in Tokyo showing me how she likes to mash miso into roasted sweet potatoes, one of the country's many objects of culinary fetishism. I had some ground pork in the freezer. The path was clear: Rather than eat anything alongside the sweet potato, I should eat miso with it. It would be a superior twist to the potato topping bars I remember from my college years in the '60s.

I've since added broccolini or broccoli rabe to that miso pork mix. I spoon it all onto a split potato, adding a lot of scallion pieces for contrast. I've also gone Southeast Asian, making a simple shrimp curry with coconut milk, red bell pepper and Thai chili paste; that mixture goes on top as well. Other times I've mashed in black beans, sour cream and lime juice.

My roasting technique changes depending on my mood and on the time I have available. If it's late and raining and the trip to the dog park turns into a lap around the block, I'll microwave the sweet potato for a few minutes instead of roasting. If I have a full hour, I'll start it in the microwave and finish it in the oven.

Sometimes, though, what I have is more time, not less. And it turns out that the flexibility of sweet potatoes extends in that direction, too.

On a recent night I put one in a cold oven, set the temperature at 425 degrees and went to what I hoped would be a one-hour meeting of my cooperative building's shareholders. Tense budget discussions stretched to two hours, and I didn't remember the dinner that was under way until I walked back down the long hallway to my apartment. Visions of blackened potato skin and wafting smoke filled my head.

As I got closer, though, I inhaled only the intoxicating smell of

caramelizing sugars. I opened the oven door to find my forgotten sweet potato sitting on its piece of foil with just a few sticky, dark brown spots where moisture had been expelled.

When I cut into it, the inside was the texture of a thick pudding. Its flesh tasted sweet and heavenly, without a thing on it. That preparation might just become my next obsession.

## CURRIED SHRIMP ON A SWEET POTATO

1 serving

This potato topper was inspired by Polynesian and Southeast Asian combinations of shrimp and mashed sweet potatoes. A good-quality Indian curry powder may be substituted for the Thai curry paste.

- 1 medium sweet potato, scrubbed clean (about 6 ounces)
- 2 teaspoons vegetable oil
- 1/2-inch piece ginger root, peeled and cut crosswise into thin slices
- 1/4 medium red bell pepper, cut into very thin strips (julienne; about 1/4 cup total)
- 1 teaspoon Thai red curry paste (may substitute good-quality Indian curry powder)
- 3 tablespoons low-fat coconut milk
- 4 ounces any-size uncooked shrimp, peeled, deveined and cut into pieces
- Salt
- 1 tablespoon finely chopped cilantro leaves

Preheat the oven to 425 degrees. Use a fork or sharp knife to prick the sweet potato in several places. Place on a piece of aluminum foil and bake for 40 to 60 minutes or until the sweet potato is tender and can be easily squeezed.

(Alternatively, to speed up the process, the pricked sweet potato can be microwaved on HIGH for 1 minute, then carefully transferred to the oven and seared on a piece of foil. Bake for 25 to 35 minutes or until the potato is tender.)

Heat the oven to medium-high heat until the oil sizzles. Add the ginger and cook, stirring, for 1 to 2 minutes or until it becomes fragrant and starts to soften. Add the bell pepper and cook for 2 to 4 minutes or until the strips lose their crunch. Reduce the heat to medium-low, then add the curry paste and coconut milk, stirring to thoroughly combine. Add the shrimp and stir to incorporate. Cook for 1 to 2 minutes or just until the shrimp are firm and opaque. Season with salt to taste; remove from the heat.

When the sweet potato has finished baking, place it on a serving plate. Use a sharp knife to make a centered, lengthwise slit in the top, pinching the potato on each end to expose the flesh and make a pocket for the filling. Spoon on the shrimp mixture and sprinkle with the



Cooking for one: Miso Pork on a Sweet Potato.

Per serving: 382 calories, 26 g protein, 33 g carbohydrates, 16 g fat, 5 g saturated fat, 172 mg cholesterol, 666 mg sodium, 5 g dietary fiber.

## MISO PORK ON A SWEET POTATO

1 serving

The sweet potato is revered in Japan, where street vendors hawk roasted ones in winter.

This dish was inspired by the Japanese combination of miso and pork, with broccolini and scallions added as satisfyingly crisp and crunchy toppers. For a kick of bitterness that nicely offsets the earthy miso, use broccolini rabe instead.

- 1 medium sweet potato, scrubbed clean (about 6 ounces)
- 3 ounces lean ground pork
- 2 stalks (6 ounces) broccolini, cut crosswise into 3/4-inch pieces (may substitute broccolini rabe)
- 1 tablespoon mild white miso
- 2 tablespoons water, plus more as needed

1 scallion, white and green parts, cut crosswise on the diagonal into thin slices

Preheat the oven to 425 degrees. Use a fork or sharp knife to prick the sweet potato in several places. Place on a piece of aluminum foil and bake for 40 to 60 minutes or

until the sweet potato is tender and can be easily squeezed. (Alternatively, to speed up the process, the pricked sweet potato can be microwaved on HIGH for 1 minute, then carefully transferred to the oven and seared on a piece of foil. Bake for 25 to 35 minutes or until the potato is tender.)

Heat a large, heavy skillet or wok over medium-high heat. Add the pork and stir-fry for about 5 minutes or until no traces of pink remain and the pork starts to exude juices; break up any large clumps as you work.

Add the broccolini and stir-fry for 3 to 4 minutes or until the vegetables are barely tender and retain some crunch.

Add the miso and water; cook, stirring for 1 minute or so, until a creamy sauce forms. If the mixture seems too dry, add up to a few more tablespoons of water, stirring to combine.

When the sweet potato has finished baking, place it on a serving plate. Use a sharp knife to make a centered, lengthwise slit in the top, pinching the potato on each end to expose the flesh and make a pocket for the filling. Spoon the miso-pork mixture on top of the sweet potato. Sprinkle with the scallions and serve hot.

Per serving: 428 calories, 23 g protein, 45 g carbohydrates, 19 g fat, 7 g saturated fat, 61 mg cholesterol, 718 mg sodium, 10 g dietary fiber.

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# Holiday

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# Looking for a sweet gift for your list? Try these cinnamon marshmallows

Los Angeles Times

Considering everybody on your holiday gift list, you might have needed a stimulus package before you even got to the big-ticket items this year. So why not take a page from your grandmother's playbook and make the smaller gifts yourself?

For instance, cut out cinnamon marshmallow stars with cookie cutters, then pack them, dusted with powdered sugar, into a tin. For basic marshmallows, omit the cinnamon; or you can substitute a flavoring of choice (such as lemon, almond or coconut) in place of the vanilla. The marshmallows can be cut into any shape desired.

### CINNAMON MARSHMALLOW STARS

1 cup water, divided

2 envelopes unflavored gelatin  
1 1/2 cups sugar  
1/2 cup light corn syrup  
1/8 teaspoon salt  
1 teaspoon vanilla  
1/4 teaspoon cinnamon  
powdered sugar for dusting and coating

1. Place 1/2 cup of the water in the bowl of a stand mixer fitted with a whisk attachment, or, if using a hand mixer, in a large bowl. Sprinkle the gelatin over the water and set aside.

2. In a heavy-bottom pan, add the remaining 1/2 cup water and stir in the sugar and corn syrup. Bring to a boil over high heat. Cook the mixture, swirling the pan occasionally, until the syrup reaches 240 degrees on a candy thermometer (the mixture will be frothy and bubbling vigorously). Meanwhile, butter a 12- by

17-inch rimmed baking sheet. Line with parchment, then butter the parchment.

3. Whisk the gelatin mixture on low speed and add the 240-degree syrup down the side of the bowl in a steady, slow stream. Gradually raise the speed to high and whisk until the mixture is fluffy and glossy and has tripled in volume, about 12 minutes. Add the salt, vanilla and cinnamon and whisk until thoroughly combined.

4. Using a lightly greased spatula, immediately spread the mixture onto the baking sheet, smoothing it so an even layer completely covers the pan. Let stand, uncovered, at least 4 hours and preferably overnight to set.

5. When the marshmallows have set, dust the top with a light coating of powdered sugar. Cut small star-shaped cookie cutters with

powdered sugar and cut out as many as you can from the sheet. Dust the marshmallows with a little more sugar so they don't stick together. Store in a sealed container for up to one week.

Total time: 40 minutes, plus at least 4 hours of drying time. Servings: Makes about 100 (1 1/2-inch) stars.

Each marshmallow: 17 calories; 0 protein; 4 grams carbohydrate; 0 fiber; 0 fat; 0 cholesterol; 5 milligrams sodium.



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# Merry Christmas & Happy Holidays!

Let us add our sincerest wishes for a happy, healthy, and safe holiday season, and our thanks for your support and patronage through the past year. We look forward to serving you again in the coming year.

On behalf of the Mortensen family and co-workers we would like to thank the businesses, families & group organizations that spent time with us this past year at "Miller Hall". We would also like to thank all those that came to the "Haunted Mansions" on Halloween and made the event a great success.

*Gray & Heather Mortensen and Family*

# Making pasta is kid's play

By Amy Scattergood  
Los Angeles Times

That kids love pasta is one of those parenting truisms that begins as relief (easy, cheap), graduates to fatigue and culminates in parody. I still remember the Year of the Noodle in which my daughter ate almost nothing but milk and buttered ziti. Instead of fighting this (it won't work), try harnessing it. Ask what would Marcella do? Marcella Hazan, that is, the go-to Italian cookbook writer and authority in my house.

Making your own pasta is fun, a lot easier than it sounds, and your children will probably love it too. What kid doesn't love playing with food? Pasta-making is like a kid's project anyway. Mix flour and eggs into something that resembles Play-Doh. Roll it out, cut into funny shapes, boil it and eat it under a spoonful of sauce. What are more likely to be something they've made than food that magically appears in front of them. And with ownership comes responsibility — not just for eating what's on their plates, but also for cleaning up and helping with the dishes.

If your kids make the sauce, so much the better. You also can let them squish the dough by hand for 20 minutes or press the buttons on a food processor, which can be equally rewarding. Similarly, rolling out dough is fun for some, but they fight over who gets to crank the handle on the pasta machine.

## Ready for sauce

If dinner needs to be on the table fast, let the kids crank out a nest of fettuccine with this machine. Fresh pasta cooks in minutes, so all you need is a dab of butter, a splash of olive oil and a grating of Parmesan — and dinner's done.

If you have more time, let the sheets of pasta dry a little (this makes them easier to cut). Give the kids a fluted pizza cutter, a pizza wheel or a pair of kitchen shears, and let them cut out "pappardelle" (broad noodles, an inch wide, traditionally with rippled edges).

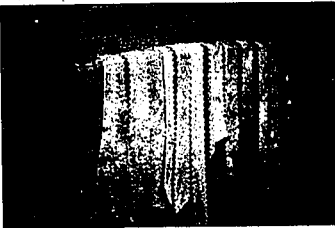
While one kid is finishing the pappardelle (or cutting trimmings into smiley faces), another can get started on pesto. Pesto is a kid-friendly sauce that doesn't require cooking, and the cheese and nuts provide a good amount of protein.

You can make pesto in a blender. Put the kids in charge of adding ingredients and pushing the buttons. Kids love blenders because they're loud; just be sure someone has a firm hand on the lid.

Or use a mortar and pestle. There's a lovely Flinstones quality to these tools — especially the ones made of granite — that kids will appreciate maybe more than you do. Pesto works up quickly and is pestle foolproof. I make pesto with pine nuts, since I've noticed that if I toast extra nuts, my daughter eats them like popcorn while she's making the sauce. If your kid likes walnuts, which are cheaper, use them instead.

You can divide up cooking tasks according to skill sets and interest. My 10-year-old and 7-year-old love cutting pasta noodles and grinding things with the mortar and pestle. Younger kids tend to get a charge out of pushing buttons and making noise, while older ones often appreciate the opportunity to show off (supervised) knife skills.

Cook the pasta, then let the kids serve themselves (and



GLENN KOHNER/Los Angeles Times

Hang pasta to dry overnight and serve it in a delicious breakfast kugel.

you), by lifting out drained noodles from the colander. Use kitchen tongs if you have them — kids just love these things — and add a spoonful of pesto, a sprinkling of pine nuts, a dollop of fresh ricotta and a handful of cherry tomatoes.

Use half the pasta dough for dinner, then roll out the other half into slightly thinner sheets, cut into pappardelle and dry them overnight over the back of a chair. The next morning, cook the dried pasta and make a breakfast kugel, save the dried pasta in a plastic bag — broken into pieces, it's terrific in a pasta e fagioli soup.)

## Breakfast option

A kugel is a Jewish noodle pudding, like a baked mac 'n' cheese, which can be made either sweet, with dried fruit and cinnamon, or savory, with cheese and onions, maybe garlic. Your fresh pasta needs to be dried overnight to give it enough texture to hold up during 50 minutes of baking. The resulting dish is tender and moist, like a delicate lasagna.

Laced with apples, currants and walnuts, with mascarpone in the custard and spiced brown sugar scattered over the top like crumble topping, kugel is a dish that kids will love for breakfast.

A slice of the kugel, with extra mascarpone and a cup of coffee, is a tasty time-out for grown-ups, too. And if you're still sweeping flour off the floor, or pulling stray noodles from the wall, you might make that a large cup of coffee.

## BASIC PAPPARDELLE PASTA

You will need a pasta maker (hand-cranked or electric) for this recipe, or you can roll out the pasta in a rolling pin. If you or your children wish, you can mix the pasta dough by hand. For this recipe, your kids can crank the pasta machine and cut the noodles.

- 2 cups flour
- 3 eggs

To make pasta dough by hand, place the flour in a large bowl and make a well in the center. Crack the eggs into the well and mix quickly, incorporate the flour into the eggs with a fork or your hands until you have a shaggy dough. Knead the dough until it's soft and pliant, about 5 to 10 minutes, adding more flour if needed.

To make pasta dough in a food processor, place the flour and eggs in the bowl of a processor. Pulse about 1 minute until the dough forms a ball. Turn out the dough onto a floured work surface and knead it until smooth, 1 to 2 minutes. Depending on the dampness of the dough, work in a little flour until it is smooth, elastic and firm.

After dough is made by either method, wrap it tightly in plastic and allow to rest on the countertop for at least

half an hour to hydrate it. If not making pasta right away, refrigerate the dough until needed, up to 1 day.

To make pasta, divide the dough into 4 equal portions. Taking 1 portion at a time, flatten the dough and roll it through the pasta machine. Allow each portion to rest on a floured surface while you roll out the others, adjusting the setting on the pasta maker so that the dough thins with each pass. You will need to make 5 to 7 passes, depending on the machine. Using a fluted pastry cutter, cut each portion into noodles about 12 inches long and 1/2 inch wide. The pasta can be cooked immediately or dried overnight.

Total time: 25 minutes, plus resting and drying time. Servings: Makes about 1 pound of pasta, or 8 (2-ounce) servings.

Each serving: 141 calories; 6 grams protein; 24 grams carbohydrates; 1 gram fiber; 2 grams fat; 1 gram saturated fat; 80 milligrams cholesterol; 27 milligrams sodium.



## PAPPARDELLE WITH PESTO

The pasta should be rolled out to a thickness of about 1/16 of an inch. Keep the extra pasta in the refrigerator, covered with a thin layer of olive oil. Leftover pasta will keep up to two days. Serve the pasta with halved cherry tomatoes and a dollop of fresh ricotta, if desired.

- 1 1/2 cups raw pine nuts, divided
- 2 large garlic cloves, coarsely chopped
- 2 teaspoons kosher salt
- 2 large bunches basil (about 8 ounces), washed, dried and large stems removed
- 1 cup finely grated Parmigiano-Reggiano cheese
- 3/4 cup olive oil

1/2 recipe basic Pappardelle Pasta, freshly rolled and cut

Bring a large pot of salted water to a boil. In a saute pan over medium heat, toast the pine nuts until golden and fragrant, about 5 to 7 minutes, stirring frequently. Cool and reserve.

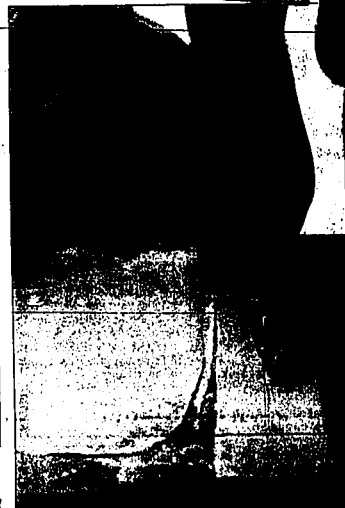
Using a mortar and pestle, pound the garlic cloves and salt until very well combined. Working a little at a time (depending on how big your mortar is), add 1 cup of the pine nuts, basil and Parmigiano-Reggiano and mash the mixture until it's a paste. Remove the mixture to a small bowl. The basic mixture can also be made in a food processor.

Gently stir the olive oil into the basil mixture to form a pesto. This makes about 1 1/4 cups of pesto, more than is needed for this recipe. Working in batches, place the pasta in the boiling water

Making your own pasta is fun, a lot easier than it sounds, and your children will probably love it too. What kid doesn't love playing with food?

Pappardelle pasta is good with a pesto sauce that kids can make in a blender.

Below, cutting pappardelle.



Photos by STEPHEN ORSAM/Los Angeles Times

with the lemon juice in a medium bowl. Set aside.

Make the custard base: In a large bowl, whisk together the eggs and sugar. Whisk in the mascarpone, then the milk, lemon zest, vanilla, one-half teaspoon cinnamon and one-fourth teaspoon salt until well-combined. Set aside.

Cook the pasta in the boiling water just until tender, 1 to 2 minutes. Drain and allow to cool slightly in a colander. Add the pasta to the custard base, tossing gently to coat the noodles. Stir in the walnuts, currants (and remaining cider) and apples (with any remaining lemon juice).

Place the kugel mixture in a deep-dish pie pan or in a 12-by-9-inch baking dish. Combine the brown sugar, nutmeg, allspice and remaining cinnamon in a small bowl. Drizzle the mixture over the kugel.

Bake the kugel until set and golden on top, 50 minutes. Cool slightly on a rack, then serve immediately.

Total time: 1 hour, 20 minutes. Servings: 8 to 10.

Each of 10 servings: 285 calories; 7 grams protein; 40 grams carbohydrates; 2 grams fiber; 12 grams fat; 4 grams saturated fat; 110 milligrams cholesterol; 104 milligrams sodium.

and cook just until tender, about 3 minutes. Drain and lightly coat the pasta with a drizzle of olive oil so that the noodles do not stick together.

Divide the warm pasta among bowls or plates. Ladle about 1/8 cup of pesto over each serving and sprinkle with the reserved pine nuts. Serve immediately.

Total time: 35 minutes. Servings: 4.

Each serving: 250 calories; 5 grams protein; 14 grams carbohydrates; 1 gram fiber; 20 grams fat; 3 grams saturated fat; 43 milligrams cholesterol; 157 milligrams sodium.



## APPLE WALNUT KUGEL

Roll the pasta as thinly as possible before cutting it into noodles. Allow to dry overnight before using.

- 1/2 cup-coarsely chopped walnuts
- 1/2 cup cider
- 1/2 cup currants
- 2 large tart apples, such as Granny Smith, Braeburn or Gala
- Juice and zest of 1 lemon
- 3 eggs
- 1/2 cup sugar
- 1/2 cup plus 2 tablespoons mascarpone
- 1/2 cup milk
- 1 tablespoon vanilla

1 teaspoon cinnamon, divided

1/4 teaspoon salt, plus more for cooking the pasta

1/2 recipe basic pappardelle pasta, rolled, cut and dried

1/4 cup brown sugar

1/4 teaspoon nutmeg

1/4 teaspoon allspice

Heat the oven to 350 degrees and bring a large pot of salted water to boil over high heat.

Meanwhile, in a saute pan, over medium heat, toast the walnuts until fragrant and slightly darkened, stirring frequently, 5 to 7 minutes. Set aside.

In a small saucepan, bring the cider to a boil. Remove from the heat and stir in the currants. Allow the currants to rehydrate until plump, about 15 minutes.

While the currants are softening, core and peel the apples. Thinly slice the apples lengthwise, and toss

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# Get everyone involved and cook at the table for a fast New Year's feast

By L.M. Hirsch  
AP food editor

Want the recipe for a perfect New Year's Eve party? Let your guests do the cooking. But this isn't a potluck. This is tabletop cooking, a relaxed and fun way to turn a dinner party into something special. And because it tends to be a slow way to cook and eat, it's perfect for an evening that needs to stretch to midnight.

Here's how it works. The host provides a variety of ingredients and a means of cooking them. Guests then come to the table to assemble and cook their own food during the dinner.

Since the ingredients depend on the cooking method, we'll start there.

There are numerous ways to cook at the table. Mini hibachis, for example, are tiny grills intended for tabletop cooking and reheating, and are available in numerous styles. Many styles retail for \$20 to \$30 online.

Sterno (a food- and indoor-safe gel) is the best fuel for hibachis. There's no mess, few fumes and it's readily available at kitchen and hardware shops. However, there still can be smoke (from the food), so smoke detectors may be triggered.

The trick to this style of cooking is to either precook any meats (so guests mostly are reheating) or to cut the meat very thin. This ensures the food cooks through quickly and completely. Thinly sliced and marinated beef or shrimp are ideal.

Alternatively, use foods that don't need to be cooked. For example, wrap lightly steamed, then cooled asparagus spears in prosciutto, or top chilled cooked shrimp with diced tomato and grated cheese, then let guests heat them.

Another great option is raclette (pronounced RACK-let), which refers to both a cheese and a cooking device. The cheese is a fatty, pungent cow's milk cheese from Switzerland that melts well and is similar to Gruyere.

This cheese traditionally is eaten melted and poured over cooked potatoes, then sprinkled with flavorful ingredients, such as chopped vegetables, cured meats, condiments and herbs.

The cooking device that goes by the same name is a bit like a round toaster oven and sits at the center of the table. The device is plugged in and it heats up. Each diner is given a small tray, which can be piled with cheese and other ingredients, then placed in the device. The device melts and cooks the ingredients, which then are poured over potatoes or other vegetables. The device also can be used to cook thinly sliced meats and seafoods.

Raclette machines are widely available at kitchen shops and online, selling for between \$40 and \$100. And because these usually accommodate up to eight diners and require no fuel (they're electric), this can be the more economical way to go.

To prepare raclette for a dinner party, assemble a variety of good melting cheeses and other ingredients



AP photo  
These Asian Marinated Steaks cook quickly on a mini hibachi.

(cooked meats, chopped vegetables, fresh herbs, a variety of olives etc.).

Just before serving, cook a variety of new or other small potatoes. Place them in a covered pot to keep warm, then bring everything to the table and let dinner begin.

Whichever technique you use, it's best to keep the party small. Indoor open flames and crowds rarely mix. And a gaggle of diners reaching for raclette trays is bound to cause trouble. Eight to 10 adult guests probably is the maximum.

This recipe for thinly sliced marinated beef would work for either mini hibachi cooking or raclette. Offer chopped fresh scallions, fresh cilantro and chopped, seeded tomatoes as toppings.

### ASIAN MARINATED STEAKS

Start to finish: 1 hour marinating  
Servings: 8

- 1/2 teaspoon red pepper flakes
- 1 tablespoon sesame seeds
- 1/2 teaspoon ground black pepper
- 2 tablespoons soy sauce
- 2 tablespoons toasted sesame oil
- 3 tablespoons seasoned rice vinegar

- 1/2 cup beef broth
- 1 1/2 pounds rib-eye steak, very thinly sliced
- Chopped fresh scallions
- Chopped fresh cilantro
- Chopped, seeded tomatoes

In a blender, combine the red pepper flakes, sesame seeds, black pepper, soy sauce, sesame oil, rice vinegar and beef broth. Blend until smooth.

Transfer the spice blend to a large zip-close plastic bag. Add the beef, being sure to separate the slices. Seal the bag and gently shake to coat. Refrigerate for at least 1 hour, or up to a day.

When ready to serve, drain the steak slices and arrange on a serving plate. Let guests cook steak strips as desired, and serve with scallions, cilantro and tomatoes.

If you don't want to cook at the table, these steaks also could be arranged in a single layer on a rimmed baking sheet and cooked under a broiler for 4 to 5 minutes, turning the steaks after about 2 minutes.

Per serving: 164 calories; 83 calories from fat; 9 g fat (3 g saturated); 0 g trans fats; 50 mg cholesterol; 1 g carbohydrate; 18 g protein; 0 g fiber; 246 mg sodium.

Cooking right at the table will be a treat for your New Year's guests this year. A raclette, which refers to both a cheese and a cooking device, is an easy way to simultaneously feed and entertain guests.

AP photo

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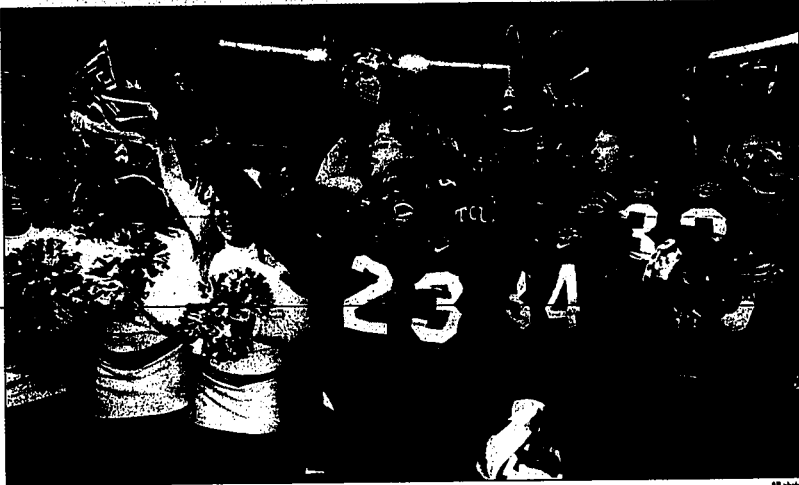
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INSIDE: ISU succumbs to ASU's outside shooting in lopsided loss, D2



INSIDE: NBA & college hoops, D2 | Scoreboard, D3 | Comics, D4

# Busted Broncos



TCU tailback Aaron Brown (23) celebrates with the teammates and cheerleaders after TCU beat Boise State 17-16 in Polaris Bowl NCAA college football game Tuesday in San Diego. AP photo

## Horned Frogs rally to hand Broncos first loss

By **Bonnie Wilson**  
Associated Press writer

SAN DIEGO — TCU's Joseph Turner dove into the end zone for the winning touchdown, and LaDainian Tomlinson went nuts on the sideline.

It was a good night to be a Horned Frog, current and past. Turner's 17-yard run midway through the fourth quarter gave the No. 11 Horned Frogs their first lead of the night, which they preserved for a 17-16 victory over No. 9 and previously undefeated Boise State in the Polaris Bowl.

Boise State (12-1) was trying to finish 13-0 for the second time in three seasons. The Broncos took a 10-0 lead on Ian Johnson's 20-yard touchdown run midway through the first quarter, but their high-scoring offense bogged down against TCU's fast, aggressive defense.

TCU (11-2) piled up yards if not points until finally wearing down the Broncos' defense in the fourth quarter. The Horned Frogs moved 90 yards in 10 plays on the winning drive, with Turner finishing it off by shedding a tackle inside the 5-yard line and diving into the end zone for a 17-13 lead.

Tomlinson, the former TCU standout in his eighth season with the San Diego Chargers, jumped in celebration and pumped his fist near the TCU bench.

"Two top defenses, two top offenses in the nation,"

Please see **FIRST LOSS**, Page D2



TCU 17, BSU 16



Boise State's Andrew Woodruff watches the final seconds tick off the scoreboard as he sits on the bench at the end of the Polaris Bowl in San Diego on Tuesday. TCU was 17-16. AP photo

## Broncos' worn-out defense can't come through at end

By **Tim Booth**  
Associated Press writer

SAN DIEGO — If Kyle Wilson and his other Boise State defenders are sore and exhausted the next few days it'll be understandable. With Boise State's vaunted fastbreak offense brought to a slow crawl by TCU's aggressive, swarming defense, the chance for Boise's second unbeaten season in the last three seasons was placed at the feet of the Broncos' defense.

This time, the Broncos got bucked. Fatigued after spending most of the final three quarters on the field, the Boise State defense couldn't come up with enough key stops in the final quarter, and watched TCU walk away with a 17-16 win.

This Boise State bowl game won't be remembered for trick plays, fancy offensive schemes or stunning late rallies. Instead, it'll be remembered for a defense that couldn't make enough stops and an offense that didn't help out by sustaining drives and giving the Broncos defenders a break.

Boise State's defense was statistically among the best in the country for much of the season, but always got overshadowed by the Broncos' potent offense.

They were in the spotlight on Tuesday night for their inability to get off the field, especially in the second half. The Horned Frogs (11-2) rolled up

Please see **WORN OUT**, Page D2

## Yankees keep on spending, add Teixeira

The Associated Press

NEW YORK — The big bad Yankees are flexing their mighty checkbook, and the rest of baseball isn't happy.

While the recession has many teams cautious about spending, the Yankees remain

in a Gilded Age, dropping more than \$400 million on

high-profile free agents, including an eight-year deal Tuesday with first baseman Mark Teixeira. The Mets have lavished big money, too, and other teams are jealous.

"This year they just went crazy," San Francisco Giants pitcher Barry Zito said of New York's teams. "All these people are going East now. It's crazy."

The Yankees tend to let criticism bounce off their pin-stripes.

"I've got enough things to worry about and think about," co-chairman Hal Steinbrenner said. "I try not to concentrate on any of that."

Across a city where cocktail party talk centers on the Bernard Madoff Ponzi scheme and the demise of Bear Stearns and Merrill Lynch, the two baseball teams have grabbed attention with their dazzling deals during a time of retrenchment.

How in the world can they afford this?

Well, the Yankees already own about one-third of their own regional sports cable network. They've started their own concession company in conjunction with the Dallas Cowboys. And now they have a new, \$1.3 billion ballpark opening in April.

The top ticket at the new Yankee Stadium goes for \$2,500 next season. The best seat at Citi Field seems like a discount, averaging \$495 (the Mets have five different price scales, depending on the opponent and day).

The Yankees are very sensitive to the economic conditions, to people's concerns," Yankees president Randy Levine said. "We monitor it very closely and, if necessary, can make adjustments. But as we stand today, we believe strongly that our fans and customers appreciate that we continue to reinvest in our product."

The Mets, whose owners

Please see **YANKEES**, Page D2

## AP Coach of Year: Alabama's Nick Saban

By **John Zucor**  
Associated Press writer

TUSCALOOSA, Ala. — Four straight losses were bad enough for Alabama, and one humbling defeat to Louisiana-Monroe was even worse.

Nick Saban could have lost his team right there. Instead, he might well have claimed it.

"Coach came in and talked to us and was like, 'We've got an opportunity to change things with this bowl game.' Crimson Tide safety Rashad Johnson said.

The Tide won the Independence Bowl over Colorado to end last season. It then won the following 12 as well, spending much of the 2008 season ranked No. 1. That startling turnaround and Alabama's return to national prominence brought Saban another honor Tuesday — Associated Press Coach of the Year. He also won the AP award with LSU in 2003.

This season, Saban led a team with only nine scholar-

ship seniors to a 12-1 record and a Sugar Bowl date against Utah for only its second bowl championship berth.

In voting for college football writers, he drew 32 of a possible 62 votes. He outdistanced Texas Tech's Mike Leach (nine), Utah's Kyle Whittingham (six), Georgia Tech's Paul Johnson (five), Penn State's Joe Paterno (three) and Ball State's Brady Hoke (two). Five coaches got one vote apiece.

Saban led the Tide to a five-game turnaround after going 7-6 in his debut season after he was hired for a then-college football record \$4 million a year. No other Alabama coach has engineered such a Year 2 turnaround.

The transformation happened faster than the most ardent fan could have antici-

## Irish try to end record 9-game bowl skid in Hawaii

By **Jaymes Song**  
Associated Press writer

HONOLULU — It's come to this for Notre Dame coach Charlie Weis: He needs a victory to have a merry Christmas — and a winning record.

"When I'm sitting here on Christmas Eve after the game with my wife and kid, waiting for Santa and the sleigh to pull up, I want to have a smile on my face," he said. "And I won't be the happiest camper if it goes the other way."

Weis hasn't had much to smile about this season, so a win over Hawaii in the Hawaii Bowl on Wednesday night would certainly be welcome. Yes, the Fighting Irish are in the postseason, but with a 6-6 record and losses in four of their last five games.

To make matters worse, Notre Dame has an NCAA record nine-game bowl losing streak. The Fighting Irish haven't hoisted a postseason trophy since beating Texas A&M in the Cotton Bowl after the 1993 season.

"Breaking our bowl streak, that's very, very important," tailback Armondo Allen said. "That's something we always



Hawaii Bowl  
Notre Dame vs. Hawaii  
6 p.m., ESPN

talk about, starting a new trend. And we can start it right here in Hawaii."

Since Notre Dame's last bowl win, 89 of 119 schools have won in the third season (120 seasons). The first was in 1897 (0-1) and 1898 (1-2), and Gerry Faust's final season in 1985 (5-6) and Lou Holtz's first season in 1986 (5-6).

The Warriors, meanwhile, are simply trying to show they can beat a big-name program, something they haven't done all year.

Linebacker Solomon Ellimmin, who has a school record 425 career tackles, said the game is not about Notre Dame, or its bowl losing streak.

"It's about us," he said. "It's about this season. It's about what we're trying to accomplish here. It's about us being a great team on national TV. This is our opportunity to show the world what UF football is about."

The Warriors had that chance last season but were pounded by Georgia in the Sugar Bowl and finished 12-1. Within days, coach June Jones left for SMU, the athletic director was fired and players left early for the NFL.

"For a second, the team was in disarray," Ellimmin said. "Nobody knew what was going on."

Coach Greg McMackin was able to restore stability and confidence.

With a rebuilt offense, Hawaii struggled to a 1-3 start prompting McMackin to angrily declare that the team would make it to the postseason.

"We're playing our best football right now," he said. "We're playing more of the type of football that we want to be known for. This is a period of exclamation point

for the season."

Notre Dame opened the year 4-1 with high expectations. But the Irish faltered, going 2-5 the rest of the way, plagued by turnovers. The Irish averaged nearly 30 points a game in South Bend, compared with almost half that on the road.

The offensive plays, said quarterback Jimmy Clausen and the receivers got "out of sync" about two-thirds into the season. Clausen had just 41 yards passing against USC.

In the regular season final, Notre Dame's ground attack could prove key.

In its six wins, the Irish rushed for at least 100 yards in every game except Stanford and averaged 164 yards. In its six losses, the only time the Irish broke 100 yards was in overtime against Pittsburgh and the Irish averaged 62.8 yards.

"On defense, the Irish are bolstered by the return of linebacker Brian Smith and wide receiver looking to preserve Warriors quarterback Greg Alexander," Hawaii 48 has allowed an NCAA-leading 48 sacks.

Please see **HAWAII**, Page D2

# Celtics win franchise record 19th straight

**BOSTON** — The Boston Celtics set a franchise record with their 19th consecutive victory, getting 18 points apiece from Kevin Garnett and Paul Pierce to beat the Philadelphia 76ers 110-91 on Tuesday night.

Kendrick Perkins had eight points and 11 rebounds, and Ray Allen scored 16 points. Celtics starters totaled 64 from the bench while reserves Leon Powe and Eddie House helped expand the lead in the fourth quarter. The crowd began chanting "Beat L.A." with 5:27 left in the fourth, and anticipating the Christmas Day NBA finals rematch against the Lakers.



Boston Celtics Paul Pierce, left, and Kevin Garnett laugh while on the bench during the fourth quarter of their NBA basketball game against the Philadelphia 76ers in Boston Tuesday. The Celtics won 110-91 and set a franchise record with their 19th consecutive victory.

**BUCKS '04, JAZZ '85 MILWAUKEE** — Michael Redd scored 22 points and Milwaukee won its fifth straight at home by beating short-handed Utah.

The Bucks also won for the fifth time in six games overall and snapped an eight-game losing streak in Utah. The Jazz finished 2-3 on their five-game road trip.

Andre Kirilenko scored a season-high 22 off the bench for Utah. Deron Williams added 17 points, eight assists and eight rebounds, but had seven of Utah's 24 turnovers.

The Jazz were playing without center Mehmet Okur, who sat out with back spasms, and forward Carlos Boozer, who missed his 18th straight with a strained left quad tendon.

**CAVALIERS 99, ROCKETS 90 CLEVELAND** — LeBron James scored 27 points — 18 in the second half — and Mo Williams added 23 as Cleveland remained the NBA's only undefeated team at home with a win over Houston.

Daniel Gibson made two big 3-pointers in the fourth quarter for the Cavaliers.

**LAKERS 100, HORNETS 67 NEW ORLEANS** — Kobe Bryant scored 26 points, Pau Gasol added 20 and Los Angeles beat New Orleans in a performance that was more dominant than the final score indicated. Using swarming defense to bottle up Chris Paul for much of the game, the Lakers stormed to a 19-point half-time lead and led by 20 after Bryant's jumper over James Posey early in the fourth quarter.

**PISTONS 104, BILLS 88 AUBURN HILLS, Mich.** — Rodney Stuckey scored 40

career high by 13, and Detroit overcame an injury to Allen Iverson in a victory over Chicago.

**NETS 108, PACERS 107 INDIANAPOLIS** — Devin Harris' jumper from the top of the key as time expired gave New Jersey a victory over Indiana.

The Pacers had just taken the lead on a jumper from the free-throw line by Danny Granger with 10 seconds to play.

**BOBCATS 80, WIZARDS 72 CHARLOTTE, N.C.** — Emeka Okafor had 29 points and 18 rebounds, and Charlotte pulled away in the fourth quarter to send reeling Washington to the worst start in franchise history.

**HEAT 96, WARRIORS 68 MIAMI** — Dwyane Wade had 32 points, eight rebounds and eight assists, Daequan Cook scored 15 of his 20 points to spark a second-quarter comeback, and Miami matched last season's

win total by beating injury-depleted Golden State.

**MAVERICKS 100, GRIZZLES 82 DALLAS** — Dirk Nowitzki scored 27 points, Jason Terry added 17 and Dallas stretched its winning streak against Memphis to 13 games.

Josh Howard added 14 points, and Erick Dampier contributed 13 points and nine rebounds for the Mavericks, who have won 14 of 18.

**HAWKS 99, THUNDER 88 ATLANTA** — Joe Johnson had his second career triple-double, and Marvin Williams scored 21 points in Atlanta's victory over Oklahoma City.

**SPURS 99, TIMBERWOLVES 93 SAN ANTONIO** — Tony Parker scored 36 points on 13-of-17 shooting to lead San Antonio over Minnesota, handing the Timberwolves their 13th consecutive loss.

Minnesota (4-23) is closing in on the franchise record of 16 consecutive defeats.

— The Associated Press

## ASU buries ISU with 3-point barrage

**TEMPE, Ariz.** — Arizona State buried Idaho State with a school-record avalanche of 3-pointers.

The 20th-ranked Sun Devils won 90-55 Tuesday in a rout so complete coach Herb Sendek could find nothing to criticize.

"You hope at some point synergy — kind of a fun word — takes over and the whole does become greater than the sum of its parts, and guys do make each other better, feed off each other and help each other," Sendek said. "That's the way the game's meant to be played."

James Harden, who made 3-of-6 treys, scored 18 points in just 26 minutes as Arizona State improved to 10-1, matching its best start in 34 seasons. All five Arizona State starters hit double figures.

The Sun Devils, who entered the game first among Pac-10 schools with 84.3 pointers a game, made 17-of-32.

They were coaching coach Joe O'Brien said, "I don't know that I've been involved in a game where the opponent shot the ball that well that long ... They shot the ball well from start to finish, everybody that played."

Kal Bay scored 12 points for the Bengals (2-9). Matt Stucki added 11 and Chron Tatum 10.

"I don't think today is an indication of how good a basketball team we are or how bad a basketball team we are," O'Brien said. "It was just a day we need to put behind us."

## Hawaii

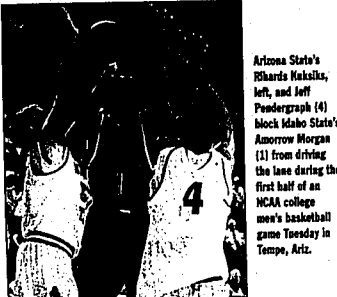
**PORTLAND STATE 77, NO. 7 GONZAGA 70 SPOKANE, Wash.** — Jeremiah Dominguez scored 25 points and Portland State upset No. 7 Gonzaga for its first win over a ranked team

**HAWAII BOWL** Notre Dame (6-6) vs. Hawaii (7-4) 6 p.m., ESPN

**Line:** Notre Dame by 16. **Series record:** Notre Dame leads 2-0. **Last meeting:** 1997, Notre Dame 25-22.

**Notre Dame is trying to end its NCAA-record nine-game bowl losing streak and avoid a back-to-back losing seasons. The Fighting Irish are seeking their first postseason victory since a 24-21 victory over Texas A&M in the Cotton Bowl to end the 1993 season. ... The Warriors, still stinging from their blowout loss to Georgia in the Sugar Bowl to finish last season 12-1, are seeking their fourth straight Hawaii Bowl victory.**

**Key Matchup** Hawaii DE David Veluone vs. RT Sam Young. The speedy and athletic Veluone will be challenged by the strength and size of Young, who is 6-8, 330 pounds.



Arizona State's Rhonda Nakalis, left, and Jeff Pendergraph (4) block Idaho State's Amorrow Morgan (1) from driving the lane during the first half of the NCAA college men's basketball game Tuesday in Tempe, Ariz.

Freeman scored 17 points, Chris Wright had 14 and Daluan Summers added 13 for Georgetown.

**BUTLER 74, NO. 14 XAVIER 65 CINCINNATI** — Matt Howard and Gordon Hayward both scored 19 points, and Butler turned back one late Xavier rally after another.

Butler (10-1) hadn't beaten a ranked team since its 62-59 victory over No. 18 Maryland in the 2007 NCAA tournament.

**NO. 23 MINNESOTA 80, SE LOUISIANA 71 MINNEAPOLIS** — Reserves Blake Hoffbarer and Lawrence Westbrook both scored 15 points to lift Minnesota to its first game as a ranked team in six years.

**ILLINOIS 75, NO. 25 MISSOURI 59 ST. LOUIS** — Demetri McCamey scored all but two of his 20 points in the first half as Illinois won its ninth straight in the annual Braggie' Rights game.

**NO. 12 GEORGETOWN 76, FLORIDA INTERNATIONAL 38 WASHINGTON** — Austin

**WAC record and giving the Broncos a 10-0 lead.** Broncos quarterback Kellen Moore faked a sweep handoff to Childs, then handed to Johnson, who broke outside and found an open field. Officials brought in the ball to the sideline for Johnson to keep.

The Broncos needed the cushion, because TCU's fast, aggressive defense finally clamped down.

Johnson is best known as scoring the winning 2-point conversion against Oklahoma on a "Statue of Liberty" play, then proposing to his cheerleader girlfriend moments later.

Host returned the ball to the TCU 11, but the Broncos had to settle for a 13-0-0 lead.

TCU finally scored on Aaron Brown's 16-yard run just before halftime.

critical touchdown that made it 13-7. Those problems continued in the second half and were most obvious in the fourth quarter when TCU pounded away for the winning score.

On the Frogs' game-winning drive that concluded with Joseph Turner's 17-yard run for a 17-13 lead, TCU went to the ground on seven of the 10 plays, including the final five.

Boise State had a chance to rise up and stop the Frogs after Kyle Brotzman's third field goal made it 17-16. The Broncos finally stopped TCU near midfield and forced a punt, but any hopes of a last-second scoring drive ended when redshirt freshman

Boise attempted a lateral after their only play after getting the ball back with 6 seconds left, but the flip was picked from midair by TCU, sparking a celebration for the Horned Frogs and their fans.

## First loss

Continued from page D1

we just wanted it more," TCU running back Aaron Brown said.

There wouldn't be a crazy, victorious finish for Johnson and the Broncos as there was two years ago in their memorable, highly entertaining overtime win over Oklahoma in the Fiesta Bowl.

"They had better athletes than we've ever seen," Johnson said. "They played with so much heart. You didn't look over there one time and say, 'We broke them.' They knew they were going to come back and they believed in themselves the whole time."

After Turner's TD, Boise State got to the TCU 14 before having to settle for Kyle Brotzman's 33-yard field goal to pull to 17-16.

The Broncos got the ball back with 6 seconds left on their 33 and tried to lateral the ball after a catch, but Jeremy Childs' desperation flip was grabbed by TCU's Matt Panfil.

TCU regained Boise State 472 yards to 250, BSU had only 28 yards rushing.

BSU came in averaging 39 points and 456 yards, one of the benefits of dominating the Western Athletic Conference.

Johnson scored on a 20-yard run midway through the first quarter. It was his 58th career rushing TD, breaking former San Diego State star Marshall Faulk's

record and giving the Broncos a 10-0 lead.

TCU finally scored on Aaron Brown's 16-yard run just before halftime.

quarterback Kellen Moore was intercepted by Stephen Hodge with 1:47 left.

Moore's mistake, one of the few in his first season, was part of Boise State's biggest issue Tuesday night. It wasn't TCU's offense as much as the Broncos own.

After jumping out to a 13-0 lead, the Boise State offense went into park, unable to mount any lengthy drives to get its defense a breather on the sidelines.



TCU's Joseph Turner, left, dives into the end zone on a 17-yard touchdown run while Boise State's Derrill Acry, right, defends during the second half of the Fiesta Bowl NCAA college football game in San Diego on Tuesday.

Brown had 102 yards on 14 carries while Turner had 83 yards on 16 rushes.

**No. 11 TCU 17, No. 16 Boise State 16**  
 WAC FOOTBALL  
 TCU (10-1) vs. Boise State (10-0)  
 Sun, Dec. 21, 2008, 7:30 p.m.  
 SDCCU, San Diego, Calif.  
 TV: ESPN  
 Referee: Dan McLaughlin  
 Referee: Dan McLaughlin  
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 Referee: Dan McLaughlin

## Yankees

Continued from page D1

also won a share of their own network, made the first big free-agent move. They struck a \$37 million, three-year agreement with closer Francisco Rodriguez.

But that was a pittance compared to the nearly quarter-billion dollars in season appearances ended, you could count on them to set the top of the market.

Around the rest of baseball, the highest free-agent contract belongs to Chicago Cubs pitcher Ryan

Dempster, who will receive \$52 million a year, six seasons to remain at Wrigley Field.

While the archrival Boston Red Sox play in Fenway Park, with the smallest capacity in the major leagues, the Yankees are moving into a ballpark next season that holds 52,325 — about 4,500 seats fewer than their old stadium. The Red Sox had also pursued

Teixeira.

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SCOREBOARD

BASKETBALL

Table with columns for team names, scores, and game details. Includes NBA and WNBA games.

MLB

Table with columns for team names, scores, and game details. Includes MLB games.

COLLEGE BASKETBALL

Table with columns for team names, scores, and game details. Includes college basketball games.

GAME PLAN

TV SCHEDULE

Table listing TV schedules for college football games, including dates, times, and networks.

BETTING

Table listing betting odds for various sports events, including college football and basketball.

HOCKEY

Table with columns for team names, scores, and game details. Includes NHL games.

MLB

Table with columns for team names, scores, and game details. Includes MLB games.

COLLEGE BASKETBALL

Table with columns for team names, scores, and game details. Includes college basketball games.

TRANSACTIONS

Table listing player transactions, including signings, releases, and trades for various teams.

Parker selected AP female athlete of year

It's been a whirlwind year for Candace Parker. She led Tennessee to a second straight national championship...

the undefeated Miami Dolphins in 1972. Franco Harris and Rocky Bleier each hit the 1,000-yard mark for Cleveland in 1985.

injured reserve this season. Boyd, a seventh-round draft selection by Tampa Bay who was waived by the Buccaneers...

he sent into a McKale Center seat before the Arizona-Kansas men's basketball game on Tuesday night. "I'm really pleased with the commitment from the school..."

NFL

Clants on verge of 2 1,000-yard running backs

Broncos sign RB reinforcements

ENGLEWOOD, Colo. — The reinforcements have arrived in the Denver Broncos' battered backfield...

COLLEGE FOOTBALL

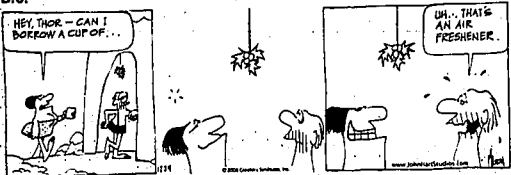
3-year extension for Arizona's Stoops

TUCSON, Ariz. — Arizona coach Mike Stoops won't have to answer questions about his future for much longer.

Holiday open gym in Twin Falls

TWIN FALLS — Twin Falls Parks and Recreation will offer holiday basketball open gym at Robert Stuart Junior High from 6-9 p.m. Saturday and noon to 4 p.m. Sunday.

B.C.



By Johnny Hart

Baby Blues



By Rick Kirkman & Jerry Scott

Beetle Bailey



By Mort Walker

Blondie



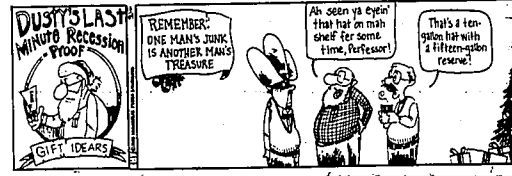
By Dean Young & Stan Drehe

Dilbert



By Scott Adams

The Elderberries



By Phil Frank & Joe Triosse

For Better or For Worse



By Lynn Johnston

Frank and Ernest



By Bob Thaves

Garfield



By Jim Davis

Hagar the Horrible



By Chris Browne

Hi and Lois



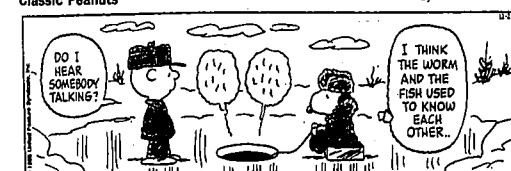
By Chance Brown

Luann



By Greg Evans

Classic Peanuts



By Charles M. Schulz

Pearls Before Swine



By Stephan Pastis

Pickles



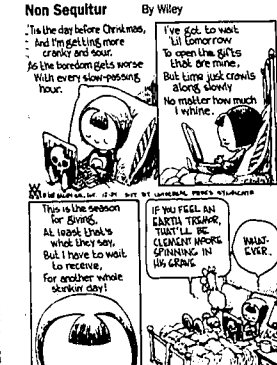
By Brian Crane

Rose is Rose



By Pat Brajer

Non Sequitur



By Wiley

Dennis the Menace



By Hank Ketcham

The Wizard of Id



By Brant Parker & Johnny Hart

Zits



By Jim Borgman & Jerry Scott

INSIDE: Classifieds, E2-8 | Sudoku, E3 | Crossword, E4 | Dear Abby, E5 | Service directory, E6 | Bridge, E7 | Jumble, E8

**AROUND THE NATION**

**NEW YORK**  
**Madoff investor found dead of suicide**

**NEW YORK** — The founder of an investment fund that lost \$1.4 billion with Bernard Madoff was discovered dead Tuesday after committing suicide at his Madison Square office, marking a grim turn in a scandal that has left investors around the world in financial ruin.

Rene-Thierry Magon de la Villehuchet, 65, was found sitting at his desk at about 8 a.m. with both wrists slashed, New York Police Department spokesman Paul Browne said. A box cutter was found on the floor along with a bottle of sleeping pills on his desk. No suicide note was found.

De la Villehuchet was one of several fund managers to be hit hard in Madoff's alleged \$50 billion Ponzi scheme. Investment funds that lost to Madoff are also facing backlash and investor lawsuits for not protecting their clients from the alleged fraud. It is not immediately known what kind of scrutiny de la Villehuchet was facing over his Madoff losses through his Access International Advisors.

**GEORGIA**  
**Pack light or pay up for holiday flights**

**ATLANTA** — When airlines started charging some passengers \$15 or more earlier this year to check their bags, they blamed soaring fuel costs. Since then, oil has plummeted. Yet the industry hasn't slowed away the bag fees.

Many of us are still paying to fly with a suitcase that doesn't squeeze into the overhead bin or under the seat. The reason is simple: Airlines are still losing money, though now largely because of the recession instead of oil.

And don't expect the fee to disappear even when the economy rebounds. Airlines are finding the fees to be a reliable source of revenue and say that such charges allow passengers to choose only the services they want.

Passengers, meanwhile, are paying up and grumbling, on average, \$15 for the first bag and \$25 for the second.

"I think it's unfair and I think it's highway robbery," said Benjamin Johnson, a 38-year-old government employee, as he headed from Atlanta to Orlando, Fla.

For the airlines, the bag fees, on top of charges for other once-free amenities, add up to much-needed revenue. The industry is expected to lose \$4 billion in 2008, said Calyon Securities airline analyst Ray Neill.

**WASHINGTON**  
**Images of shirtless Obama cause stir online**

**WASHINGTON** — Forget Barack Obama's staff making contact with a governor charged with corruption. What's got everyone talking is the president-elect's fine first form.

"FIT FOR OFFICE: Buff Bam is Hawaii hunk," the New York Post gushed on its cover Tuesday above a photo of the future president strolling without a shirt in Hawaii. The Drudge Report called him "President Beefcake" while TMZ said the president-elect is "still humble enough to do laundry — ON HIS ABS!"

The photos were distributed by Bauer-Griffin, a photo agency more typically found on the corners of Hollywood. Photographer Chris Behnke simply strolled along the beach to get the shot, said agency co-owner Frank Griffin.

— The Associated Press

## Economy declines 0.5 percent in third quarter

By Martin Cautinger  
Associated Press writer

**WASHINGTON** — The longest recession in a quarter century is snowballing, and some analysts warn that economic activity could plunge as much as 6 percent this quarter, which would be the largest decline since 1982.

While government figures released Tuesday for the third quarter showed only a 0.5 percent drop in the gross domestic product, a key indi-

cator of economic health, two reports on home sales sketched a bleaker picture. Demand for both new and existing homes fell more sharply in November than expected.

In addition, GDP is likely falling at a sharper pace in the current quarter because of widening fallout from the worst financial crisis to hit the country since the Great Depression. If GDP does plunge 6 percent in the fourth quarter, it would be the

sharpest such decline since a 6.4 percent drop in the first quarter of 1982.

"It will get a lot worse before it gets better," said Nariman Behravesh, chief economist at IHS Global Insight, a Lexington, Mass., forecasting firm. "We are in the midst of the worst recession in the postwar period, even factoring in a massive stimulus program."

Economists said they saw no likelihood of a quick turnaround in housing or the

overall economy, given that the credit markets remain locked despite a \$700 billion financial rescue package and billions of dollars of loans supplied by the Federal Reserve. Mortgage financing has dried up for many potential buyers, further damaging a housing industry struggling with a tide of foreclosures.

Wall Street pulled back in quiet trading ahead of the holiday after the reports were released Tuesday morning. The Dow Jones Industrial

average finished lower for the fifth straight day, falling 100 points to close about 4,110. The Bush administration warned that the country should be prepared for worse news to come.

"The fourth quarter, because of the credit crisis, the standstill in credit markets from zero to negative, the financial market turmoil, will be significantly weaker," presidential spokesman Tony Fratto told reporters at the White House on Tuesday.

## Nightmare before Christmas

### Amtrak trains delayed by bitter cold, snowstorms

By Michael Tam  
Associated Press writer

**CHICAGO** — On one of the biggest travel days of the year, hundreds of Amtrak passengers bound for holiday destinations hunkered down in waiting rooms — some for nearly 24 hours — as snowstorms and Arctic cold delayed their trains and disrupted their Christmas plans.

Don and Barbara Seifert of Prophetstown, Ill., spent a sleepless, frustration-filled night at Chicago's Union Station with hundreds of angry customers.

After waiting 12 hours for their New York-bound train to depart, their breath visible in the frigid outdoor air, the Seiferts finally gave up.

Magliari said she visited her son and his family for the holidays.

"It's spoiled our Christmas, sure," 73-year-old Don Seifert said Tuesday before he and his wife headed back to their western Illinois home.

Amtrak spokesman Marc Magliari said crews in some cities headed out with picks

and shovels to clear snow-packed track switches, elsewhere, trains were held back to give livatory pipes time to thaw.

Each train delay caused a ripple effect, with other trains and their crews at other points having to wait or rebook, he added.

"A combination of all those things is what presented this situation — about which we're very regretful," Magliari said.

Around 600 passengers in Chicago waited for up to 22 hours before finally boarding their delayed trains — the Lake Shore Limited, which was bound for New York, and the Seattle and Portland, Ore.-bound Empire Builder.

Amtrak says several trains scheduled to leave Chicago on Tuesday were canceled. Passengers on shorter-distance trains were put on buses instead.

Many passengers weren't happy with how Amtrak dealt with the delays.

Sydney Cochran was heading to Rochester, N.Y., to visit family and complained that Amtrak didn't



Airline travelers wait in the security gate line at San Francisco International Airport in San Francisco, Tuesday.

offer blankets, pillows or food overnight. She added that no one provided clear answers about when the train might leave. If at all.

"I'm furious," the 68-year-old Barbara Gruenbacher of Manhattan, Kan., said she, her husband and four kids shivered through the night despite wrapping themselves in blankets as they slept in the station.

"The lack of heat is what put people over the edge," said Gruenbacher, who was also heading to New York to visit family.

Magliari said Amtrak wanted to hear from any disgruntled passengers.

"We want to document what occurred here to develop a better response next time," he said.

Meanwhile, freezing rain was making driving hazardous Tuesday across parts of the nation's midsection, including Kansas, Illinois, Wisconsin, Kentucky and Arkansas. The Chicago Department of Aviation said more than 250 flights were canceled at O'Hare International Airport because of the weather, and many others were delayed.

Seattle-Tacoma International Airport, the Pacific Northwest's largest, had been jammed with thousands of stranded travelers Sunday night and Monday morning. But most air service was restored Monday, and the number of people sleeping in the terminal early Tuesday was down to "a hundred," if that, said Perry Cooper, an airport spokesman.

## Millions of older Americans mix drugs, risk health

By Lindsey Tanner  
Associated Press writer

**CHICAGO** — At least 2 million older Americans are taking a combination of drugs or supplements that can be a risky mix — from blood thinners and cholesterol pills to aspirin and ginkgo capsules — a new study warns.

Among older men, the numbers are particularly alarming — one in 10 are taking potentially harmful combinations, according to the study.

The results aren't always disastrous, but older people are more vulnerable to side effects and drug-to-drug interactions. And patients need to know that just because lots of medicines and supplements don't require prescriptions doesn't mean they're harmless. Nor are some of these safe to take when you're prescribed other medications.

The report shows just how many older people are using risky combinations comes from a study of nearly 3,000 interviews with people aged 57 to 85. The research, funded by the National Institutes of Health and University of Chicago, appears in Wednesday's Journal of the American Medical Association.

It's well-known that as people age, their medication use goes up. But the study also suggests potential problems with some sobering statistics.

Ninety-one percent in this age group use at least one medication, often for heart disease and related problems. That number is more than 50 million people. More than half use at least five remedies, including prescriptions, over-the-counter medicines or supplements.

"Virtually every medicine can have side effects, and with so many being used by so many older adults, the potential for harm is high. For example, warfarin, a potent prescription clot-fighting drug, was often taken with aspirin. Both increase the risk of bleeding, so the odds are even higher when both drugs are taken. The researchers said these risks also occur when warfarin is taken with garlic pills, which some studies have suggested can benefit the heart and help prevent blood clots.

Signs of bleeding problems include bruising easily, hard-to-stop bleeding from the gums or from cuts and blood in the urine.

## Obama, 2 aides met with Blagojevich investigators

By Nedra Pickler  
and Brett Blackledge  
Associated Press writers

**WASHINGTON** — President-elect Barack Obama and two of his top aides met last week with federal investigators building a corruption case against Illinois Gov. Rod Blagojevich, accused of trying to swap Obama's Senate seat for cash or a lucrative job.

The interviews with Obama, along with incoming chief of staff Rahm Emanuel and adviser Valerie Jarrett, were disclosed Tuesday in an internal report produced for Obama on contacts with Blagojevich. The report supported Obama's insistence last week that there had been no inappropriate contact with the governor's office by Obama or his staff.

Obama delayed releasing his report until U.S. Attorney Patrick Fitzgerald's staff had completed the interviews with Obama and his two top aides, incoming White House attorney Greg Craig said in the review he



Barack Obama, center, right, answers a question as Illinois Gov. Rod Blagojevich, left, hosts a news conference in December 2007 in Chicago.

wrote for Obama.

Obama, who was accompanied by lawyer Robert Bauer in the interview, had no contact with the governor or his aides, the report says. Prosecutors have said Obama is not implicated in the case.

"We are satisfied there was nothing inappropriate that took place here, either in terms of conversations or communications or contacts, between transition officials and the governor's

office," Craig said after releasing the report.

Emanuel was the only Obama transition team member who discussed the Senate appointment with Blagojevich, and those conversations were "totally appropriate and acceptable," Craig said Tuesday. No one on Obama's transition team discussed any deals or had any knowledge of deals, Craig's report said.

Sources > have said Emanuel is not a target in

the case. Jarrett also is not a target of the federal investigation, a transition official said. Both were accompanied by lawyers for their interviews with the prosecutor's staff.

Obama spokesman Robert Gibbs said Craig's report identified close Obama friend Eric Whitaker as someone approached by one of Blagojevich's top aides to learn "who, if anyone, had the authority to speak for the president-elect" about the Senate appointment.

The report states that Obama told Whitaker that "no one was authorized to speak for him" and that "he had no interest in detaching the result of the selection process."

Blagojevich was charged on Dec. 9 with plotting to use his governor's authority to appoint Obama's Senate replacement and make the appointments and contracts in exchange for cash and other favors. He has denied any criminal wrongdoing and has resisted multiple calls for his resignation, including one from Obama.



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**GENERAL**  
**Coca-Cola.**  
Swire Coca-Cola, USA is accepting applications to fill the following positions:  
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Responsibilities include:  
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• Afternoon Shifts  
• Frequent Lifting  
Qualified Applicants will have:  
• Ability to pass a background check and/or drug test.  
• Must be 18 years old.  
• Apply in person for current 3 years drivers license record.  
**Entry Level Sales Merchandising**  
Duties include  
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Qualified Applicants will have:  
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• Must be 18 years old.  
• Apply in person for current 3 years drivers license record.  
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Duties include  
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**211 Medical**  
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PAID TRAINING! Year-round Work! Receive pay per WORK ORDER and reimbursement for MILEAGE! Must have own work vehicle.  
Contact Tara at 406-522-3203  
Email resume to: [tara@starwestsatellite.net](mailto:tara@starwestsatellite.net)  
or [starwestsatellite.net](mailto:starwestsatellite.net)

**401 School Instruction**  
401 School Instruction  
MESSAGE TRAINING starts 2/10/09. Parody 2/10/09 & Deep Time 2/12/09. Classes 12 weeks long. Call 326-4870 for info Twin Falls Institute of Holistic Studies

**BUY IT! SELL IT!**  
A TIMES-NEWS CLASSIFIED WILL FILL EVERY NEED  
BUY IT! SELL IT!

**su do ku**  
© Puzzles by Pappocom

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

EASY #98

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9. That's all there is to it. There's no math involved. The grid has numbers, but nothing has to add up to anything else. You solve the puzzle with reasoning and logic. Find the answers for todays puzzle on page E-8.

**300** **500**  
**301 Business Opportunities**  
WENDING Small Business for sale in Sun Valley, 55000. Call for info 208-735-2430  
**304 Investments**  
DRACO INVESTMENT CORP  
CASH for Deeds of Trust, Mortgage and Real Estate Contracts. Call today for a free, no-obligation quote. (208) 733-5821  
**301 Open House**  
CLASSIFIEDS  
It pays to read the Times-News to place your ad at 208-733-2430. 2

**502 Homes For Sale**  
COODINGMENDALL  
New 3264 sq. ft. home on 21 acre, 3 full baths, 46 doors, large 2 car garage, electric furnaces, AC, carpeted throughout. Would consider smaller house or farm ground on trade. \$280,000. 208-934-5370  
**TWIN FALLS 2005**  
For sale or lease. 4 bdrm, 2 bath, 1638 sq. ft., 2 car garage. Spinaker system, lots of upgrades, RV pad, fireplace, extra electrical upgrades, 1/2 master bath and bath. Beautiful kitchen, plant shelves, excellent neighborhood. \$210,000. 2352 Eastbrooke Rd. Call 981-0522

**TWIN FALLS 3 bedroom**  
2 bath with extra den or family room. Approx. 1538 sq ft. with attached 2 car garage. Fenced yard with sprinkler system. Built in 2004. Located at 652 Cedar Brook. For sale by owner. \$150,000. Contact Linda at 208-823-4642.

**TWIN FALLS**  
4 bdrm, 3 bath, gas fireplace, 2581 sq ft. of living space. Landscaped, 3 car garage \$279,900. 2165 Settlers Lane. Financing Available. First Federal Bank 208-733-4222  
Ask for Ron Rasmussen or Shewna Daly

**TWIN FALLS**  
The economy. BUY A HOUSE. Flexible rent to own terms. All price ranges available. Put 10% down, 0% interest for 6 months. RENT FREE! Call for details & investment. 208-735-5242

**TWIN FALLS**  
Location, Location, Location!  
Owner financing. 4 bdrm, 3.5 bath, 2100 sq. ft., 3 car garage, Alder cabinets, granite, stainless steel, 4 heated tile, built in vacuum. Would consider trade for farm. \$429,000. 1393 Stonybrook. 208-734-9773.

**Read The Classifieds Every Day!**

**Country Living**  
2321 Garey Lane, Piner  
• 3 Bedrooms  
• 2 Bath  
• 1630 square feet  
• One level  
• Hardwood flooring  
• RV parking

**Call Us Today**  
1766 Addison Ave. E.  
Twin Falls, ID 83301  
733-0404 Office • 308-3030 Cell  
Email: [rljrealty@rljrealty.com](mailto:rljrealty@rljrealty.com)  
[www.rljrealty.com](http://www.rljrealty.com)

**Choice Northeast Location!**  
664 Sunbeam, Twin Falls  
• Covered patio  
• 3 Bath  
• 2131 square feet  
• Hardwood floor.  
• MLS#99373616  
• Call Mark Jones 388-3838

**Quiet Country!**  
3075 North 3422 East, Kimberly  
• 3 Bedroom  
• 3 Bath  
• 1335 square feet  
• Central Heat 2095  
• Fireplace  
• Great Room  
• Terrific Views  
• 4.84 Acres  
• 200' to All price ranges available.  
• MLS #981596426  
• Call Mark Jones 388-3838

**Lakertown Home!**  
4496 Silver Creek Road, Buhl  
• 4 Bedrooms  
• 4.5 Bath  
• 5,333 square feet  
• Custom built in 1995  
• Terrific amenities  
• MLS #98319145  
• Call Mark Jones 388-3838  
\$699,900

**Country Living**  
2321 Garey Lane, Piner  
• 3 Bedrooms  
• 2 Bath  
• 1630 square feet  
• One level  
• Hardwood flooring  
• RV parking  
• Home property  
• 2.5 acre  
• Water shares  
• MLS#99385449  
• Call Mark Jones 388-3838  
\$259,000

**Choice Northeast Location!**  
664 Sunbeam, Twin Falls  
• Covered patio  
• 3 Bath  
• 2131 square feet  
• Hardwood floor.  
• MLS#99373616  
• Call Mark Jones 388-3838  
\$269,000

**Quiet Country!**  
3075 North 3422 East, Kimberly  
• 3 Bedroom  
• 3 Bath  
• 1335 square feet  
• Central Heat 2095  
• Fireplace  
• Great Room  
• Terrific Views  
• 4.84 Acres  
• 200' to All price ranges available.  
• MLS #981596426  
• Call Mark Jones 388-3838  
\$429,000



**502 Homes For Sale**  
**HOME INSPECTIONS**  
 with a technician call  
 For buyers & sellers  
 Bill Baker 326-5115

**TWIN FALLS**  
 Free Home Search  
 www.homesearch.com  
 Free list of foreclosures  
 www.homesearch.com  
 Exit Realty

**513 Acreage and Lots**  
**BURLEY**  
 Affordable  
 Waterfront Lots  
 View  
 Recreation  
 208-320-3200

**KIMBERLY**  
 18.95 acres 3 bdrm, 2  
 bath, ranch house you  
 don't want to live in  
 Hills, Corals, pressur-  
 ized irrigated pasture,  
 Kimball School Dist.  
 By Owner \$340,000.  
 Possible owner  
 financing.  
 208-716-1952


**521 Manufactured Homes**  
**WENDELL**  
 3 bdrm, 2 bath, 1620  
 sq. ft. living space.  
 On foundation.  
 City lot.  
 3335 W. Ave West  
 First Federal Bank  
 208-733-4222  
 Ask for Shanna Daily  
 or Esteban Martinez

**602 Unfurnished Homes**  
  
 C.J. Property  
 Management  
 For Rent.  
 Many rentals, sizes,  
 & locations to choose  
 from. 734-4001  
 www.cjprop.com  
 \*\*\*\*\*

**TWIN FALLS**  
 Lease option.  
 (2) properties  
 2300 sq. ft., \$145,000.  
 1800 sq. ft., \$115,000.  
 208-404-8202

**TWIN FALLS**  
 Newer home  
 foreclosure, 3  
 bedrooms, 2 bath in  
 the center of Twin  
 Falls. \$149,000  
 208-421-4716

**515 Commercial Property**  
**WHO can help YOU sell your property?**  
**Classifieds**  
**Call**  
**733-0931 ext. 2**  
 www.magicvalley.com

**RENTAL**  
  
**600**  
 EQUAL HOUSING OPPORTUNITIES  
 All real estate advertising in this newspaper is subject to the fair housing act which prohibits discrimination based on race, color, religion, sex, handicap, familial status, or national origin or on intention to make any such preference limitation or discrimination. Familial status includes children under the age of 18 living with parents or legal guardian, pregnant women and people securing custody of children under 18.

**601 Furnished Homes**  
**Classified Department**  
 Classified Sales Representatives are available from 8:00 am-5:00 pm Monday-Friday  
 Call our office  
 In Twin Falls  
 733-0931 ext. 2

**TWIN FALLS**  
 OWNER WILL FINANCE. Multiple Homes. No banks involved. Call for appointment  
 208-308-0703.

**WENDELL \$149,000**  
 Closing costs paid. 4 bdrm, 1 1/2 bath. 2'x4' W. 398-4477.

**520 Real Estate Wanted**  
**SELL YOUR HOUSE FAST**  
 We Buy Houses  
 A 15 day closing  
 1-800-715-7793

**602 Unfurnished Homes**  
**BUHL** 1 bdrm, 1 bath, pet ok.  
 \$375 + \$300 deposit.  
 call 208-212-1076

**BUHL** Nice, 2 bedroom house. \$425 deposit. 117 8' Ave. N. 208-308-8000

**BUHL** Why rent? 100% finance & seller pays closing costs. A new home in Buhl. 800 Miner St. 736-8400

**602 Unfurnished Homes**  
**BUHL** Country 3 bdrm, 2 bath, large rooms.  
 \$475,000. Call 208-733-4222

**JEROME** 3 bdrm, 2 bath, electric heat, deck & garage. \$600.  
 WENDELL 2 bdrm, 2 bath, apps, deck, large front, electric heat. \$650.  
 Tri Co. Prop. Mgmt. Call 208-224-2734 www.tcom.us

**EQUAL HOUSING OPPORTUNITIES**  
 All real estate advertising in this newspaper is subject to the Fair Housing Act which makes it a legal violation to discriminate on the basis of race, color, sex, religion, handicap, familial status or national origin or on intention to make any such preference limitation or discrimination. Familial status includes children under the age of 18 living with parents or legal guardian, pregnant women and people securing custody of children under 18.

**521 Manufactured Homes**  
**TWIN FALLS**  
 I have a waiting list of families looking for lease-to-own opportunities. If you want your price, you can wait for the closing & would like your monthly payment made. Call 733-5242  
**REALTORS WELCOMED!**

**602 Unfurnished Homes**  
**BUHL** Why rent? 100% finance & seller pays closing costs. A new home in Buhl. 800 Miner St. 736-8400

**602 Unfurnished Homes**  
**BUHL** Country 3 bdrm, 2 bath, large rooms.  
 \$475,000. Call 208-733-4222

**512 Farms/Ranches/Dairies**  
**FILER (West)** 150 acre, productive farm for sale, with Zimmet tower, full circle pivot. 208-356-8656

**REMEMBER**  
 That betwixt all you placed some time ago in The Times-News? Now is the time to come pick up your picture. Stop by our Customer Service Dept today!

**602 Unfurnished Homes**  
**HAZELTON** Country home, 3 bdrm, 2 bath, 2 car garage. \$800 mo. \$800 deposit apply. 208-260-1076

**602 Unfurnished Homes**  
**JEROME/HANSEN** 3 bdrm, 2 bath, pet ok. New owner. Builder 308-2941, SV Properties 208-720-1870

**512 Farms/Ranches/Dairies**  
**FILER (West)** 150 acre, productive farm for sale, with Zimmet tower, full circle pivot. 208-356-8656

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**602 Unfurnished Homes**  
**JEROME/HANSEN** 3 bdrm, 2 bath, pet ok. New owner. Builder 308-2941, SV Properties 208-720-1870

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 1 Alamos, NM  
 4 Freminger or Kruger  
 9 Seiji's stick  
 14 Mined mineral  
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 17 Santa winds  
 18 DeLuxe movie  
 19 Condon's digs  
 20 Milkshake's cousin  
 22 Plover  
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 25 Battleship to remember  
 26 "Love Songs" poet  
 29 Origin  
 31 Cuddled publicly  
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 34 Distress signal  
 35 Aliens, briefly  
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12/24/08

Tuesday's Puzzle Solved

ACRE	FLOW	RAISE
RAID	LEAR	ELDER
AFFILIATE	TEENS	
NETTLES	NARRATE	
	AREA	GET
SWARMS	GREASIER	
MANA	DAUNT	NIE
AVON	SAINT	MESA
RED	EKING	PARED
TRESPASS	PARTLY	
	PIT	TORS
DEVICES	LITERAL	
AMINO	WIDEAWAKE	
DINED	IRIS	ERIN
ARETE	MEET	RENT

3 Leak remedies  
 4 Infracion  
 5 Used car, e.g.  
 6 Little one  
 7 Beginning  
 8 Outer wraps  
 9 Youth grp.  
 10 Sliant  
 11 Clan pattern  
 12 Baltimore baller  
 13 Was without  
 21 Wedding cake level  
 23 Suckers  
 27 Great Lakes canals  
 28 Colis  
 29 Go right!  
 30 FSU, UF or USF  
 33 Scenery  
 37 German article  
 38 Like useless shoes?  
 39 Partly  
 40 Opposite of prof.

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41 Nocturnal flier  
 42 OPEC product  
 43 Thin board  
 45 Rhythm  
 46 Flies  
 47 Told  
 48 Diminishes  
 49 Humorous  
 50 Consolation

51 Criticize harshly  
 54 Missed the mark  
 59 Jazz singing  
 61 Body of water  
 62 Mouse-spotted's cry  
 64 H.S. subject

**512 Farms/Ranches/Dairies**  
**FILER (West)** 150 acre, productive farm for sale, with Zimmet tower, full circle pivot. 208-356-8656

**REMEMBER**  
 That betwixt all you placed some time ago in The Times-News? Now is the time to come pick up your picture. Stop by our Customer Service Dept today!

**602 Unfurnished Homes**  
**HAZELTON** Country home, 3 bdrm, 2 bath, 2 car garage. \$800 mo. \$800 deposit apply. 208-260-1076

**602 Unfurnished Homes**  
**JEROME/HANSEN** 3 bdrm, 2 bath, pet ok. New owner. Builder 308-2941, SV Properties 208-720-1870

**602 Unfurnished Homes**  
**TWIN FALLS** 1 bdrm, 1 bath, no pets, Water & garbage paid. \$425 + \$300 dep. 212-1876

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, garage, great floor plan, Garage. \$1,100 mo. + \$1,100 dep. No smoking/pets.

**602 Unfurnished Homes**  
**TWIN FALLS** Home/lot 4 bdrm, 1 1/2 bath, central location, central air. Idaho Housing approved. 404-8042

**OPPORTUNITY!**  
**OPPORTUNITY!**  
**OPPORTUNITY!**  
**OPPORTUNITY!**

**Commercial Development Opportunity!!**

**FOR SALE**  
**3,800 sq ft**  
**Retail/Office**  
**703 Washington**

Corner of Washington & Caswell. Approximately 1 acre.  
 High Traffic County. Ideal commercial exposure.  
 Call for more details. Steve Di Luca 733-7653, Westera

**602 Unfurnished Homes**  
**TWIN FALLS** 1 bdrm, 1 bath, no pets, Water & garbage paid. \$425 + \$300 dep. 212-1876

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, garage, great floor plan, Garage. \$1,100 mo. + \$1,100 dep. No smoking/pets.

**602 Unfurnished Homes**  
**TWIN FALLS** Home/lot 4 bdrm, 1 1/2 bath, central location, central air. Idaho Housing approved. 404-8042

**602 Unfurnished Homes**  
**TWIN FALLS** 2 bdrm, 2 bath, apps, incl. W/D, all utility hook up. \$675/mo. 731-0920

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, 2 car garage, pet ok. \$550/mo. 731-0920

**602 Unfurnished Homes**  
**TWIN FALLS** Nice location 3 bdrm, 2 bath, 2 car garage, AC, no pets. \$800 + \$400 dep. 208-212-1876

**602 Unfurnished Homes**  
**TWIN FALLS** 2 bdrm, 1 bath, 400 Elm Street. \$600 + deposit 733-9658 or 731-2345

**602 Unfurnished Homes**  
**TWIN FALLS** 4 bdrm, 2 bath, 2 car garage. Rent for \$995/mo. No smoking/rent. No security deposit. 801-725-9044 for info.

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, pet ok. \$550/mo. 731-0920

**602 Unfurnished Homes**  
**TWIN FALLS** 3 & 4 bdrms, 3 1/2 baths, 2 car garage, gas apps, fenced yards. No smoking \$695/mo. Call 208-733-0473

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 1 bath, 1240 Blue Lakeland. 208-734-3039

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, pet ok. \$550/mo. 731-0920

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, pet ok. \$550/mo. 731-0920

**602 Unfurnished Homes**  
**TWIN FALLS** 3 bdrm, 2 bath, pet ok. \$550/mo. 731-0920

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**TWIN FALLS** 3 bdrm, 2 bath, pet ok. \$550/mo. 731-0920



- ✓ Featured Agents
- ✓ Open House Map
- ✓ Featured Homes
- ✓ Mortgage Calculator
- ✓ Featured Builders
- ✓ Featured Lenders

Get expanded details & descriptions of today's real estate market. When you want it! Times-News magicvalley.com

**THE FAMILY CIRCUIT**

By Bil Keane



"Don't you wish we lived in Australia, Mommy. It's already Christmas there."

**604 Unfinished Apts. and Duplex**

**BURLEY** 1 bdrm apt. \$400/mo. + first, last and cleaning dep. No pets/smoking. Call 208-878-6020

**EDEN** Winner Move-in Special! No Deposit! 1-2 bdrms no pets. \$275-\$350 Call 212-1678

**FILER** 1 bedroom, no fridge stove, DW, AC. No pets. \$350 month. Call 208-328-0222

**604 Unfinished Apts. and Duplex**

**SHOSHONE** 1 bdrm, 1 bath apt. for rent. \$39 move-in special. Call 208-734-4001. [www.prospa.com](http://www.prospa.com)

**TWIN FALLS** S552 2 & 3 bdrm Apartments. Call Today! 208-734-1608 Fawnbrook Apts Equal Housing Opportunity

**TWIN FALLS** 1 bdrm. kitchen appliances. \$485. <http://teemil.com>

**604 Unfinished Apts. and Duplex**

**TWIN FALLS** Nic 3 bdrm, 2 bath, new kitchen, \$720 + \$500 deposit. 379 Niche #1 & 3. 208-961-6522

**TWIN FALLS** 1 & 2, 3 bdrms. Apts/Houses Various Locations Call for details 734-4334. Check out our website [twinfallsrentals.com](http://twinfallsrentals.com)

**TWIN FALLS** Nic 3 bdrm, 2 bath, new kitchen, \$720 + \$500 deposit. 379 Niche #1 & 3. 208-961-6522

**604 Unfinished Apts. and Duplex**

**TWIN FALLS** 1 bdrm, 1 bath apt. water/trash paid. no pets. \$475 + \$300 dep. 212-1678

**TWIN FALLS** 1342 & 1334 Elmwood Circle. 2 bdrm apt. \$500. Includes water. 734-4334

**TWIN FALLS** 1 bdrm, 1 bath, AC, water/trash paid. no pets. \$475 + \$300 dep. 212-1678

**604 Unfinished Apts. and Duplex**

**WENDELL** Lovely, like new, quiet 2 bedroom, 1 bath, full kitchen, all appliances, W/D included. No pets. 208-728-7801

**605 Rooms For Rent**

**TWIN FALLS** Clean turn rooms. No dep. Rating. Microwave, dishwasher, cable & internet. Pk. Weekly & monthly. 731-2812 or 388-0085. Also Burlew/Rupert 208-438-5153

**605 Rooms For Rent**

**TWIN FALLS** Clean turn rooms. No dep. Rating. Microwave, dishwasher, cable & internet. Pk. Weekly & monthly. 731-2812 or 388-0085. Also Burlew/Rupert 208-438-5153

**TWIN FALLS** 3 bdrm, 2 bath, garage, no smoking/pets. 349 Morningstar Dr. 208-528-8287

**605 Rooms For Rent**

**TWIN FALLS** Affordable studio and small 1 bdrm for rent. Avail. now! Great location, full laundry & gym. Please call 735-1600 208-438-4907

**TWIN FALLS** Clean and quiet 2 bdrm apt. and town home. Starting at \$550. No smoking or pets. 208-839-6913 or 639-0908

**605 Rooms For Rent**

**TWIN FALLS** Large clean, 1 bdrm, smoking. \$495 + deposit. 428-9460

**TWIN FALLS** MOVE-IN SPECIAL \$100 off first month rent Carriage Lane Apts. 2510 Wharfedale Pk Drive

**605 Rooms For Rent**

**TWIN FALLS** 1 & 2 bdrms. W/D, include nice & quiet park. No pets. \$300-\$380 + \$375 dep. 736-0435

**607 Office and Retail Rentals**

**TWIN FALLS** Need a Economic Stimulus? Move in by December 31st and deduct \$200 from your 1st month rent! Laundry, full kitchen, Appliances 176 Maurice St N. 734-4334 #987 Fabulous 1 and 2 bedroom apartments

**607 Office and Retail Rentals**

**RUPERT** Elderly, Disabled - Handicapped Housing. Now taking applications for 1 or 2 bdrm apt. No waiting. Rent based on income. HUD subsidized. Quiet neighborhood.

**TWIN FALLS** 3 bdrm, 2 bath, family room, 1900 sq ft, large 2 car garage, \$900 month + \$800 deposit. Call 208-538-7429

**607 Office and Retail Rentals**

**RUPERT** Elderly, Handicapped - Handicapped Housing. Now taking applications for 1 or 2 bdrm apt. No waiting. Rent based on income. HUD subsidized. Quiet neighborhood.

**TWIN FALLS** 3 bdrm, 2 bath, family room, 1900 sq ft, large 2 car garage, \$900 month + \$800 deposit. Call 208-538-7429

**607 Office and Retail Rentals**

**RUPERT** Elderly, Handicapped - Handicapped Housing. Now taking applications for 1 or 2 bdrm apt. No waiting. Rent based on income. HUD subsidized. Quiet neighborhood.

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**608 Commercial Property**

**TWIN FALLS** Commercial building with shop space. 2700 sq. ft. with 13 power roll up doors. \$600 per sq. ft. with 14' power roll up door. Office space is 12' x 12' for restrooms, 220 volt power, radiant heat & swamp coolers. Call 734-9289 or 420-6084

**cutting edge PROPERTIES**  
Office suites available starting at \$700 mo. Call Jeff 238-4907

**610 Storage/Warehouse**  
TWIN FALLS 2000 sq. ft. warehouse with office. 305 Harkins Rd. 734-9289 or 421-2822

**TWIN FALLS** Enclosed RV storage. 36' long, 50' wide shop and 24x32 storage open building. Call Rick at 212-7425.

**TWIN FALLS** FOR LEASE 2700 sq. ft. shop/warehouse. Call Matt 530-2525

**616 Roommates Wanted**  
TWIN FALLS Share home, 2 bdrms available for details call 308-4766

**TWIN FALLS** Small master bedroom up stairs, near CSI, fenced yard, pets \$380 + shared utility. 1149 N. Blake St. 208-721-1892

**AGRICULTURE**

**700 Livestock/Poultry**  
**701 Black Angus Bull** 1515 Old Style High Leg. 1995-2003-930  
**1995-2003-930**  
**1995-2003-930**

**701 Livestock/Poultry**  
**BLACK ANGUS BULL** 1515 Old Style High Leg. 1995-2003-930  
**1995-2003-930**  
**1995-2003-930**

**701 Livestock/Poultry**  
**CHICKEN COOP** Santa needs chicken coop for a little girl. Please call. 208-324-8406

**701 Livestock/Poultry**  
**NEW TRAILS** West Hot Shop stock trailer. \$5,899. Stock #022225. 208-324-9000

**701 Livestock/Poultry**  
**PHEASANTS** Processed, ready to cook. 208-420-7062

**701 Livestock/Poultry**  
**WANTED** Ring baby GOAT for little girls Christmas wish. Need by 12/25/08. \$1000. Call 208-324-8406

**701 Livestock/Poultry**  
**CONNECT WITH CUSTOMERS WHO NEED YOUR SERVICE** Advertise in The Business & Service Directory. 733-0931 ext. 2

**701 Livestock/Poultry**  
**703 Horse and Tack**

**703 Horse and Tack**  
**Paul Struchen** Stringing and repair. We can handle all your stringing needs. 30 years experience. Call 208-734-3978 or 208-358-5978

**703 Horse and Tack**  
**HORSE BEAUTIFUL** A blue/Rose Golding. blue-pur for plus, good mane & pelage. Reans, Pains & op. 208-358-0057

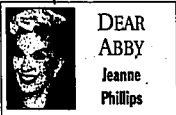
**703 Horse and Tack**  
**HORSE TRAILER** 4 horse, stock, 2 horse trailer. 42' x 10'. 14' x 14' tires. No doors. \$8,454 Ford. North & south. No dep. will be refunded. Call 208-358-0057

**703 Horse and Tack**  
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# Same-sex marriage introduces unique question of etiquette

**DEAR ABBY:** I hope you can help with an etiquette question. With same-sex marriage becoming more commonplace, how should I address a letter to a same-sex couple?



**DEAR ABBY:** Jeane Phillips

**Example:** Now that Ellen DeGeneres has married Portia de Rossi, would I write to "Mrs. and Mrs. Ellen DeGeneres"? Or "Ellen DeGeneres Family"? Or "Ellen and Portia DeGeneres"? The manners books that I have checked has been able to provide an answer, and I have not seen the issue in print. What do you think?

**so I thought,** I live in a small town with many friends and relatives. Needless to say, my heart is broken. I don't know how to respond, or if I should. Why would someone be so hurtful?

**—HEARTBROKEN IN OKLAHOMA**  
**DEAR HEARTBROKEN:** Your relative is either malicious or a thoughtless motormouth, and what she said may not be true. Respond by treating her as if she has a contagious disease, because in a sense she does. The disease she spreads is misery.

**—HEARTBROKEN**  
If you have a question about how a particular couple would prefer their mail to be addressed, my advice is to ask them.

**DEAR ABBY:** After 30 years as an automotive transmission builder, I retired. I am blessed with a loving wife, three grown kids, beautiful 10-year-old twin granddaughters, a sugar-sweet beagle, three ungrateful, sassy cats and two time-consuming hobbies. Sounds perfect, doesn't it?

**—THE DOWNSIDE**  
It's the downside that is eight out of 10 nights, I dream about my previous job. I drift around in the clouds rebuilding transmissions, putting a spring here, a valve there. I'd rather be building about anything interesting things: hunting, fishing and women — not necessarily in that order.

**—ONCE A MECHANIC IN ARIZONA**  
**DEAR ONCE A MECHANIC:** Your letter shows you can take a mechanic out of the trade, but you can't necessarily take the trade out of the mechanic, butcher, baker, candlestick-maker — or advice columnist, for that matter. If someone has performed a job long enough, it becomes part of him or her. Of one thing I'm certain: The harder one tries NOT to dream about something, the more he or she will.

**—WE CAN CONTROL OUR SUBCONSCIOUS**  
You cannot control our subconscious, but we can redirect it. And long before bottling, try leading through magazines about hunting and fishing, or photo-albums with pictures of your granddaughters. This may guide your thoughts in a more desirable direction as you drift off to dreamless exuberance. Try this: Tell yourself, "OK, it's time to change the channel." It has worked for me.



**HOROSCOPE**  
Jeraline Saunders

keeping a phone close by your side.

**CANCER (June 21-July 22):** Hum a few bars of the song that includes the line, "Peace on earth, goodwill to men." Remember that wishful thinking never gets the job done. You may have to gently push someone to complete a task.

**LEO (July 23-Aug. 22):** Make sure you know where the spare Christmas tree lights are kept. A small outage might upset someone's very particular decorating plans. Being organized can make you the hero at any social function.

**VIRGO (Aug. 23-Sept. 22):** Practical considerations and petty economies might put a small dent on holiday plans. Getting later than usual means working later than usual or that the lines at the grocery store are longer than usual.

**LIBRA (Sept. 23-Oct. 22):** Relax — you are only human. Don't insist on perfect standards so high that no one is able to meet them. Although you are sure that holiday preparations are perfect, you will still forget a small necessity.

**Taurus (April 20-May 20):** Don't let last-minute doubts and groundless fears make you feel at all at ease. Don't worry that conversations held over the fireplace are too small or that your packages aren't wrapped with the prettiest ribbons.

**GEMINI (May 21-June 20):** Someone may give you benefit of the doubt. Sparkling conversations might brighten up the day. Turn on your holiday charm and make holiday greetings a joy by

Today is Wednesday, Dec. 24, the 359th day of 2008. There are seven days left in the year. This is Christmas Eve.

**Today's Highlight in History:**  
On Dec. 24, 1968, the Apollo 8 astronauts, orbiting the moon, read passages from the Old Testament Book of Genesis during a Christmas Eve broadcast that featured live images of Earth.

**On this date:**  
In 1524, Portuguese navigator Vasco da Gama — who had discovered a sea route around Africa to India, was died in Cochin, India.

In 1814, the War of 1812 officially ended as the United States and Britain signed the Treaty of Ghent in Belgium.

In 1851, fire devastated the Library of Congress in Washington, D.C., destroying about 35,000 volumes.

In 1865, several veterans of the Confederate Army formed a private social club in Pulaski, Tenn., called the Ku Klux Klan.

In 1871, Giuseppe Verdi's opera "Aida" had its world premiere in Cairo, Egypt.

**TODAY IN HISTORY**

In 1908, citing morality concerns, New York Mayor George B. McClellan Jr. temporarily closed the city's movie theaters. The action gave rise to creation of a motion picture censorship board.

In 1943, President Franklin D. Roosevelt appointed Gen. Dwight D. Eisenhower supreme commander of Allied forces as part of Operation Overlord.

In 1951, Gian Carlo Menotti's "Amahl and the Night Visitors," the first opera written specifically for television, was first broadcast by NBC-TV.

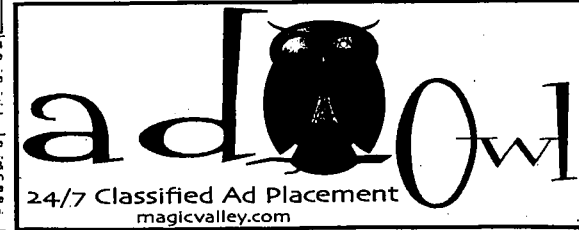
In 1988, Americans remembered the U.S. hostages in Iran by burning candles or shining lights for 417 seconds — one second for each day of captivity.

In 1993, the Rev. Norman Vincent Peale, who blended Christian and psychiatric principles into a message of "positive thinking," died in Passaic, N.Y., at age 95.

Ten years ago: Ignoring NATO warnings, Serb tanks and troops struck an ethnic Albanian stronghold in Kosovo. Most of California's citrus crop was considered ruined after three straight nights of freezing cold.

Five years ago: A roadside bomb exploded north of Baghdad, killing three U.S. soldiers in the deadliest attack on Americans to that time following Saddam Hussein's capture. Talk show host David Letterman visited U.S. troops in Baghdad. Air Force canceled several flights to the United States after U.S. officials passed on what were termed "credible" security threats.

One year ago: President Bush made Christmas Eve calls to 10 U.S. troops serving in Iraq, Afghanistan and other spots around the world, thanking them for their sacrifice and wishing them a happy holiday. French news cameramen, Yves Le Guillou, abducted by Somali gunmen Dec. 16 outside the town of Bossaso, was released.



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