The Ownhee Avalanche

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Homedale City Council cancels second meeting because of holiday New coach arrives, Page 14A

MHS girls' basketball team plays Parma close in Jaime Wood's debut



VOL. 28, NO. 47

75 CENTS

HOMEDALE, OWYHEE COUNTY, IDAHO

WEDNESDAY, NOVEMBER 27, 2013

Marsing lights up the night



The Marsing Chamber of Commerce encouraged businesses along Saturday's Main Street parade route to light up their storefronts. White's Automotive obliged by decorating an old GMC flatbed truck, complete with a Christmas tree, of course. Photo by Karen Bresnahan

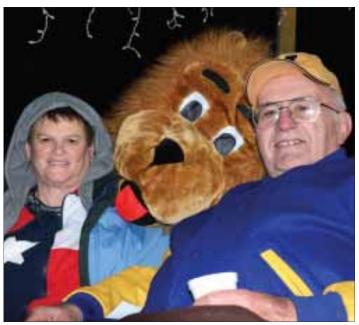
"Town icon" leads off

Busy Usabel wears many hats in Marsing

If you live in Marsing, it is very likely that you know Roman Usabel. Roman served as grand marshal for the night light parade through downtown Saturday, as the city celebrated the Thanksgiving holiday, and lit the town Christmas tree.

Roman is president of the senior center board, a lifetime Lions Club member, a member of the disaster board, and during his 25 years on the fire department, he has been fire chief and is now the fire marshal, in

— See **Icon**, page **5**A



Marsing Night Light Parade grand marshal Roman Usabel, right, beams as he and his wife, Jeannie Marie Drennon, ride in the lead entry Saturday. Photo by Karen Bresnahan

Massive refinery equipment to travel through Owyhee

First leg of Idaho trip for Canada-bound cargo includes Homedale, Marsing

A 23-foot-wide piece of cargo will be hauled through downtown Homedale sometime near the end of next week.

Holly Zander, a spokesperson for the Omega Morgan shipping company, confirmed last week that water purification system components are being hauled from Umatilla, Ore., to a Canadian oil refinery. Delayed by a day, the shipment was supposed to leave the Port of Umatilla on Monday, but Zander said it wouldn't be in

Homedale until at least the first week of December (Dec. 5-6) because of the Thanksgiving holiday, weather and travel restrictions, Zander said.

Tom Strandberg of the Oregon Department of Transportation said Monday the shipment will travel to the Ukiah, Ore., area this week, but isn't allowed to leave that region to resume the trek to Idaho until Sunday.

— See **Equipment**, page **5**A

Airman killed during canyon fall identified

An airman from Mountain Home Air Force Base died Sunday after he reportedly fell into the Bruneau Canyon. Another airman who was hiking with the victim reported the death.

The body of the airman was recovered on Monday. The victim was identified as Airman 1st Class Alexander L. Van Meter, 22, of Herscher, Ill. He is survived by his father Leroy and his mother Sherry La Payne.

Van Meter served as an electroenvironmental technician and was a member of the 366th Aircraft Maintenance Squadron.

"Our thoughts and prayers go out to his parents and brother during this difficult time," 366th Aircraft Maintenance Squadron commander Lt. Col Jeremy

Saunders said in a press release. "It's with great sorrow that we mourn the loss of a mighty maintainer, team member and friend."

The cause of death is under investigation.

Personnel from the Owyhee County Sheriff's Office and search and rescue teams from Ada and Elmore counties along with an Idaho Air National Guard Blackhawk helicopter crew assisted in the recovery.

"We lost a valued member of the Gunfighter family," 366th Fighter Wing commander Col. Chris Short said in a release. "This is a tragic event and our hearts go out to our airman's family and friends during this difficult



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Homedale Wish Tree drive begins another season

Benefit event planned Saturday

The annual Homedale Wish Tree gift and warm clothing drive is off and running again, and a benefit poker tournament will be held Saturday.

The Txoko Ona Basque Club, 333 S. Main St., will play host to the Texas Hold 'em tournament. Doors open at 6 p.m. and the first deal goes off at 7 p.m.

There's a \$30 buy-in with rebuy and add-on options.

The event also will include food and drink, raffles and a silent auction.

Proceeds from the event benefits the Wish Tree effort to bring warm clothing and toys to less-fortunate children in the Homedale School District this Christmas season.

The Wish Tree drive began last week as volunteers fanned out and placed trees with tags from each child in the program. Each child has two tags — one for a toy he or she wants and one for a piece of warm clothing.

Presents, wrapped or unwrapped, should be returned with the tag to the place where the tag was picked up. All presents must be returned by Dec. 14.

There are Wish Trees located at

Paul's Market on East Wyoming Avenue, Homedale Drug and the Homedale Post Office on North Main Street, Owyhee Lanes and Restaurant on North 1st Street West and Moxie Java at the corner of U.S. Highway 95 and Industrial

Volunteers will gather on the morning of Dec. 21 to organize the gifts, and personnel from the Homedale Fire Department and the Homedale Police will fan out to distribute the gifts that day.

For more information on Wish Tree or the poker tournament, call Diana Uranga-Maxwell at 573-2285, Lori Badiola at 573-8456 or Teresa Ryska at 608-8381.

Between 55 and 60 people

"This community just donates

enjoyed the free Thanksgiving

so much money and food, and

it's just really a fun time and we

have a really good time with it,"

A community Christmas dinner

has been served in the past, but

Nichols said they are still looking

for an organizer for this year's

event. If someone to spearhead the

effort isn't found, the Christmas

For more information on the

coordination can call Nichols for

more information on how to get

dinner may not happen.

meal a year ago, Nichols said.

"... It's a start and it's a good move, and I appreciate the City of Marsing considering this."

> — Jerry Hoagland District 1 county commissioner



Marsing, OCSO await contract approval by BOCC

Council's vote forwarded proposal to commissioners

The Marsing City Council on Nov. 13 put the stamp of approval on a proposed contract allowing Owyhee County Sheriff's deputies to issue citations on city ordinances.

The initial proposal, written by the city, is awaiting final approval by the Owyhee County commissioners, before it will be put into practice.

The contract has been sent to the county for review, and after that, the commissioners will either comment on it and suggest changes, or approve the document. It was reported last week, in error, that the contract was approved.

Owyhee County Sheriff Perry Grant said he has not seen the contract yet, but he believes the price tag will not allow additional patrol hours.

Instead, deputies who are already in town as part of their normal shifts will be able to help the city enforce nuisance ordinances and keep an eye on the city's parks after hours.

"I'm not looking at adding patrol to the department, I'm just looking at giving (deputies) the ability to handle those calls,' Grant said.

The ordinances that deputies

would be able to concentrate on include noise complaints, animal at-large calls and ensuring that there is no activity in municipal parks when they are closed after dark.

The nuisance ordinances for weed abatement and trash cluttered lots will still be handled by a city code enforcement officer, Grant said.

The Board of County Commissioners (BOCC) are awaiting the contract, and did not place it on the agenda for its meeting Monday in Murphy.

District 1 Commissioner Jerry Hoagland said, "The idea (of the contract) is that they would be able to go in and patrol the parks."

"I know it isn't as much as the (previous contracts), but I know it's a start and it's a good move, and I appreciate the City of Marsing considering this," he said.

County Prosecuting Attorney Douglas D. Emery normally reviews contracts before they are sent to the county commissioners.

A former contract between the city and OCSO was approved back in 2010 for approximately \$76,000. It paid for 228 hours of patrol coverage during a 28day work period. However, the city ended ties with the Owyhee Sheriff's office at the end of fiscal year 2011, because of conflicts over how the contract was carried

—КВ

Free community Thanksgiving meal served in Grand View

Organizers sought to put together similar Christmas community meal

happenings, events or issues.

Grand View's annual free Thanksgiving dinner will be held Thursday.

The community is invited, and organizers are looking for donations of time, food and money for the event.

The dinner will be served at 1 p.m. Thursday at the Rimrock Senior and Community Center, 525 Main St., in Grand View.

"A lot of people don't have places to go on Thanksgiving and on Christmas Day, so we've been doing that for the last couple years," senior and community center coordinator Karon Nichols

Nichols said that, although the senior and community center building is being used, the event is not associated with that

gravy, dressing, cranberries and other items. Several pies have been donated, she said.

organization. Nichols said this year's menu will include "turkey and all the trimmings," which will include green salad, mashed potatoes and

Thanksgiving dinner or helping out, call Nichols at (208) 918-2335 or organizer Verla Robison at (208) 834-2419. Got News? Anyone interested in heading up the Christmas dinner Call us! (208) 337-4681. Community





Some county offices will be open Friday

Most of the Owyhee County government offices will be closed Thursday and Friday for the Thanksgiving holiday.

The county clerk's office will be open Friday for recording and court filing.

While most Division of Motor Vehicles offices will be closed Thursday and Friday, the Marsing DMV will re-open Friday.

The sheriff's office in Murphy will be open from 8:30 a.m. to 4 p.m. on Friday for civil procedures such as driver's license services, sex offender registration, concealed weapons permit services and public records.

Emergency services and dispatch will be available through the holiday.

The University of Idaho Owyhee County Extension Office in Marsing and the Owyhee County Historical Museum in Murphy will be closed both days.

Schoolchildren begin Thanksgiving break today. Homedale, Marsing and Bruneau-Grand View schools finished the week Tuesday, while students in Adrian and Jordan Valley will be dismissed at noon today.

While the Homedale, Marsing, Adrian and Jordan Valley schoolchildren return to class on Monday, Bruneau-Grand View won't resume school until Tuesday.

City offices in Homedale, Grand View and Marsing will be closed Thursday and Friday.

The Homedale City Council has cancelled its second regular meeting of the month, which was scheduled to be held Thursday.

Homedale Public Library will be closed Thursday and Friday, meaning there will be no preschool Story Time on Friday morning.

Lizard Butte Library in Marsing will be closed Thursday, but will re-open Friday.

The Bruneau Valley Library and the Eastern Owyhee County Library in Grand View will be closed both days.

Paul's Market in Homedale is closed Thanksgiving, while Logan's Market in Marsing will be open from 8 a.m. to 1 p.m.

The county's senior centers also will be closed Thanksgiving. The Homedale Senior Center is serving its Thanksgiving dinner today, and the Grand View community Thanksgiving dinner will be served Thursday at the Rimrock Senior and Community

The Owyhee Avalanche office will be closed Thursday and Friday for the holiday. The newspaper's deadlines for display advertising and letters to the editor for the Dec. 4 edition is noon today.

The legal notices and classified advertising deadlines will remain the same.

Food pantries try to help the needy this season

Marsing and Homedale residents should be aware of the efforts available in both cities to feed the needy.

A free Thanksgiving dinner was offered to anyone in the area Thurday at the Phipps-Watson Marsing American Legion Community Center. The dinner was a result of the combined efforts of the City of Marsing, the American Legion Post 128, and several churches. Participating churches were: The Assembly of God, Marsing First Church of the Nazarene, Vision Community Church, and the Lizard Butte Baptist Church.

In Marsing, a food pantry is also operated by the Vision Community Church at 221 W. Main St. Anyone wanting to donate should call Steve Jolley at 697-1779.

Efforts at the food pantry are "a whole lot better," Jolley said, since the whole operation has been upgraded the past few years. Jolley, who has been at the pantry for six years, said new coolers,

As the holidays begin this year, new shelving has been built and a new walk-in freezer and coolers have been installed.

> The church pantry operates year-round, except on the major holidays, and serves 70 to 100 families per month, he said. Jolley estimates they serve approximately 1,500 people per

> Eligibility applications are taken every Thursday at the pantry from 1-2 p.m. and food is given out from 2-4 p.m.

> The pantry "breadline," as Jolley calls it, has been in operation for around 15 years. The pantry serves anywhere from 2,000 to 5,000 pounds of food per year.

> Residents in Marsing may also contact the senior citizens center at 218 Main St. Food pantry hours are limited and varied, so it is advisable that people needing help should call the senior center in advance. Requests are taken on Monday and boxes are prepared by Tuesday morning. For more information, call Alana Squires at 896-4634. The Meals on Wheels program, which delivers food to

individuals needing assistance in the area, operates out of the senior

In Homedale, the senior center, located at 224 W. Idaho, does not operate a food pantry. However, they participate in the Meals on Wheels food delivery program.

Another source to contact for helping those in need is the Idaho Food Bank. The food bank is in the process of on distributing 3.3 million pounds of food throughout Idaho, including about 15,000 turkeys, according to its website. Donated turkeys are accepted at any of the local food pantries, shelters, senior centers and community kitchens across Idaho.

Anyone interested in contributing to area food pantries during the holidays can also visit foodpantries.org, to locate the nearest facility. It is a directory of food banks, soup kitchens and non-profit organizations committed to fighting hunger.

—КВ

The Owyhee Avalanche

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Owyhee El-Ada sees sudden rise in people in need of assistance

The Owyhee County office of El-Ada in Homedale is currently serving 360 families and feeding over 1,000 people, says Olga Valero, who has managed the center for five years.

PAGE 4A

Valero has seen a "big difference" between last year's operation and the current year. "We have a line, non-stop. We are really busy," she said.

El-Ada operates a food pantry and other services at 15 W. Colorado Ave. in Homedale. Hours are Monday through Friday from 8:30 a.m. to 4:30 p.m. The pantry distributes food (U.S. Department of Agriculture commodities) every third Tuesday of each month. They also provide emergency food boxes to residents of Owyhee County every 60 days

Qualification guidelines are based on "self declare" information, and applying is an easy process, Valero said.

El-Ada has been experiencing a sudden rise in the number of people who need help, she emphasized. The center is providing assistance to needy families this season by distributing not only food, but clothing and toys. They also handle applications for emergency energy assistance, which helps people pay their power bills in the winter.

In past years, the center did not normally see much activity until the winter months, Valero said. This year, the demand for everything has been steadily rising, since January.

"Our numbers have been extremely high since September of this year," Valero said. "These are the highest numbers we have ever had," she said.

Food drives are taking place at the schools and also at Patriot Pawn and Gun in Homedale to supplement the efforts being done at El-Ada, Valero said.

And for the first time, her office is handling Toys for Tots applications. She plans to take the applications to Boise and then distribute the toys here in Homedale. In prior years, people had to drive to Nampa to pick up

toys from Toys for Tots.

Valero attributes the rise in families needing help to several factors, including what she called a smaller harvest in the fields, workers being laid off earlier than usual, and reductions in food stamps being received. Some field worker layoffs occurred as early as September this year, she said.

People used to come to El-Ada toward the end of the month, when their food stamps ran out, Valero said.

"But now we are seeing people needing food at the beginning of the month," she said.

Anyone needing assistance can apply at El-Ada, and the amount of assistance depends on the income guidelines. Most residents receiving help are families of five or more, with income under 125 percent of the poverty level, Valero said. The only requirement for the emergency food boxes are that the people live in Owyhee County. For more information, call El-Ada at 337-4812.

—КВ

Have a news tip? Call us! 337-4681

Community Christmas dinner planned in Bruneau

Annual event is a potluck

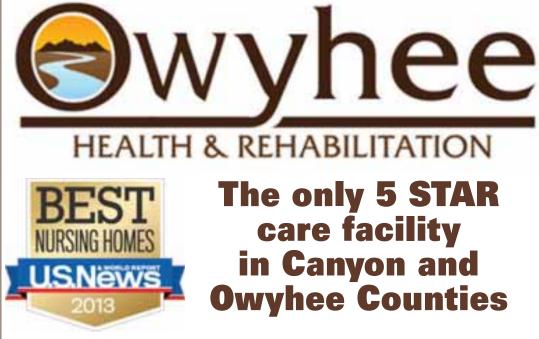
The annual Bruneau Community Christmas Dinner will be held on Sunday.

The event, sponsored by the Bruneau Booster Club, begins at

5:30 p.m. at Bruneau Elementary School, 28541 Benham Ave.

Those attending are asked to bring either a salad or a dessert. The main dish and sides as well as table service will be provided.

There also is a rumor that Santa Claus will visit before the evening concludes.



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Jury convicts Ponzo on mafia charges

Mobster hid in plain sight in Marsing for years

The man who lived under an assumed name in the Marsing area for more than 15 years has been convicted of racketeering.

After Enrico Ponzo's monthlong trial, a federal jury in Boston handed down a guilty verdict last Wednesday. The 45-year-old, who was known as Jay Shaw in Marsing, was acquitted of charges related to two murders and four other shootings. His sentencing is scheduled for March 6.

Ponzo was put on trial after on his indictment on charges of attempting to murder Francis "Cadillac Frank" Salemme to prevent Salemme's ascension to the position of boss in the Patriarca crime family. Federal prosecutors said Ponzo collaborated with other mobsters in the plot to kill Salemme in 1989.

The jury also convicted Ponzo of the 1994 wounding of another mafia associate.

Ponzo was convicted on 11 charges total, including conspiracy charges related to murder and drug trafficking as well as witness tampering, money laundering and fleeing to avoid prosecution.

Ponzo fled New England and the pending charges in 1994. He lived outside Marsing, raising cattle and even helping run the local irrigation system, until federal agents apprehended him in 2011.

Violent, one-vehicle I-84 crash kills Homedale man

A 46-year-old Homedale man lost his life Saturday in a onevehicle rollover crash in Elmore County

Mario Gonzalez Jr. was eastbound on Interstate 84 just before 1 p.m. Saturday when the vehicle drifted off the road and went airborne and crashed in a series of rolls after striking an

overpass abutment.

The man's 1991 GMC Sierra pickup was virtually unrecognizable after the accident, which sent the truck rolling downhill from the freeway onto North Bannock Street in Glenns Ferry.

Gonzalez, who died at the scene, apparently wasn't wearing a seatbelt.

The Ownhee Avalanche

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Friday noon the week prior to publication

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Friday noon the week prior to publication

Letters to the editor

Friday noon the week prior to publication (Limit 300 words, signed, with day phone number.)

From page 1A

What Roman's friends are saying

"He's an outstanding citizen. He's done everything. He's extremely active and he's a monarch of our community."

— Keith Green, Marsing mayor

"He's always willing to put in his time to help. He's fun to be around and always has a sense of humor. He can't hear, so that it makes him twice as much fun."

- Brion Showalter, Marsing fire chief

"He is top notch — someone our kids can look up to. It's hard to duplicate him. When he does something, he's at the front of the line and it's for the good of the community."

- Pete Smit

Lions Club member, fireman, emergency medical technician and school district GEAR UP coordinator

"He splices, dices, cleans and carves like nobody's business. No job is too little, too small or too dirty. He doesn't say much, but when he does, it's usually right to point."

— Nina Collett, Marsing Senior Center



The Usabel children with their father, from left: Joe, Roman, Ramona and Michael. Submitted photo

Icon: Usabel gets up early each day to help out with senior center meal

addition to serving on the school board for more than 20 years.

Now let's find out what you don't know about the man.

"He's the best man I know," says his wife of 18 years Jeannie Marie. "He's honest, and he has the most integrity of anyone."

Then she proceeded to tell a little secret about Roman. "Did you know that he gets up at 4 a.m. to go to the senior center four days a week?" she asked.

The senior center is "his little club," according to his wife. He volunteers his time there, and she thinks "it's a little crazy," but she also thinks it is great.

He goes in at 4 a.m., so he can be there when the cook arrives at 5 a.m. Then, he proceeds to do everything to prepare the meals.

"He does all the choppin', cuttin', and peelin' for everything that goes into a pan," she said. Then Roman stays there to help put on the meal and goes home about 12:30 in the afternoon. His wife joins him for lunch a couple of days a week, but she understands that "it's his time" to spend with all his friends.

If Roman could say one thing to all the people of Marsing, he would say, "folks be thankful you're livin' in the best community in the state of Idaho. It's hard to beat."

Roman says that Marsing is a good place to live because "basically, the people are all upstanding. There are very few who live here that are not great," he said. He appreciates the way that the people of the city support the school system. He also claims the weather in Marsing is "just about as ideal as you can get."

This Thanksgiving holiday, Roman is grateful for the family he has and for his wife, he adds (a little emotionally), "She is No. 1." He is thankful for good health, and for all the people around him. His wife says, "he has a hard time crossing the river." Roman appreciates the wide open spaces of this area, and, at 86 years old, says "he'd like to stick around."

Those wide-open spaces were attractive to Roman's father, Nicasio (Nick) Usabel, who moved here in 1917. He was a sheepherder and eventually bought 200 acres to farm. "He took it out of the sagebrush," says Roman. His dad grew hay, grain, corn and alfalfa seed. Like his father, Roman took to farming, and now his son Joe continues the family

Back in the early days, Roman says that his dad got "an amazing yield" of 40 bushels per acre on his crop. The secret to the high yield, he explains were the alkaline bees that pollinated the crops.

Roman was born in Boise in 1934, but he has lived in Marsing since he was very young. He has one sibling, a sister, Carmen, who lives in Reno, Nev.

Roman attended all the Marsing schools, where he was active in nearly every kind of sport. After graduation, he attended The College of Idaho for a year. He spent two years in the Army at Fort

Monroe, Va., where he served on the military police. He says he enjoyed his time in the military, and did not have to serve overseas.

That was the only time he left Marsing, the place he affectionately calls home.

He and his wife, Jeannie Marie have been married for 18 years and have three children, Joe, 53, Ramona, 61, and Michael, 68. Joes continues to farm, Ramona is an office manager for WSI, (Bean, seed and feed commodities), and Michael owns and operates a fleet of hay haulers. They have six grandchildren, John Blake, 13; Lacey, 18; Sierra, 22; Mary Jo (MJ), 26; and Cody, 28, Ni-

—KB

Equipment: Cargo idle during holiday

incorrectly reported the shipment would arrive in Homedale this

Idaho Transportation Department spokesman Adam Rush confirmed the shipment would travel Idaho highway 19 (Idaho Avenue) once it entered Idaho via Oregon 201 through Adrian.

Zander said once the shipment pulls through Homedale, it will move south on U.S. Highway 95. From there, the shipment will move through Marsing and head toward Murphy on Idaho 78. Eventually, the shipment would transition to U.S. 93 and cross the Idaho border into Montana.

The equipment is 96 feet long and weighs 330,000 pounds, Zander said. This is the first of three shipments planned; the Zander said.

The total transport vehicle and cargo is 380 feet long, 23 feet wide and 19 feet tall, according to an Oregon Department of Transportation travel advisory. Several pilot cars will accompany the load, and motorists can expect

Other media outlets have project's expected completion delays up to 20 minutes, ODOT

ODOT said the shipment would travel its 330-mile Oregon route between 8 p.m. and 6 a.m. to minimize traffic impacts.

No details about what time of day the shipment will travel its Homedale route have been released. — JPB

You are invited to a Community Thanksgiving Dinner

Turkey, Ham and all the trimmings! Thanksgiving Day, Nov. 28th 11:30 -1:30 p.m.

Location: Our Lady of the Valley Catholic Church (gym) 1122 W. Linden Street Corner of Linden & Farmway · Caldwell, Idaho

If you are alone or have nowhere to go this year, please join us for fellowship!



Read all about it in the Avalanche!

Wednesday, November 27, 2013

School menus

Homedale Elementary

Nov. 27-29: No school

Dec. 2: Hamburger, French fries, baby carrots, peaches

Dec. 3: Chicken tenders, mashed potatoes/gravy, grape tomatoes,

Dec. 4: Bean dip w/tortilla chips, cheese stick, cucumber, pears

Homedale Middle

Nov. 27-29: No school

Dec. 2: Chicken & noodles or popcorn chicken, baby carrots, grape tomatoes, mixed fruit, goldfish crackers

Dec. 3: Sloppy Joe or grilled chicken sandwich, tater tots, baked

Dec. 4: Mini corn dogs or ham/cheese hot pocket, green beans, salad, apple

Homedale High

Nov. 27-29: No school

Dec. 2: Pepperoni pizza or ham/cheese sandwich, salad bar, fruit

Dec. 3: Chicken tenders or pork chop, scalloped potatoes, roll, salad bar, fruit choice

Dec. 4: Enchilada or hot pocket, salad bar, fruit choice

Marsing

Dec. 2: Chicken fried steak or BBQ roasted chicken, mashed potatoes, roll, buttered corn, salad bar (6-12)

Dec. 3: Hot dog, baked beans, egg roll & fried rice, green beans, salad bar (6-12)

Dec. 4: Orange chicken & rice or ham/cheese sandwich w/chips, steamed carrots, salad bar (6-12)

Bruneau-Grand View

Nov. 27-29: No school

Dec. 3: Stromboli, broccoli, fruit

Dec. 4: Taco soup, romaine salad, fruit, cornbread

Senior menus

Homedale Senior Center

All meals include salad bar: lettuce, tomato, boiled egg, apricot, dressings, soup d'jour

Nov. 27: Thanksgiving Dinner and ALL the trimmings!

Nov. 28: Closed.

Dec. 3: Chicken & noodles, California blend veggies, bread

Dec. 4: Sausage & biscuits, mashed potatoes, broccoli

Marsing Senior Center

Nov. 27-28: Closed.

Irrigation boards to meet Tuesday

The directors who oversee the south end of the Owyhee Project will hold their regular meetings for December on Tuesday.

The Ridgeview Irrigation District directors meet at 1 p.m.

The Gem Irrigation District board meets at 1:15 p.m.

The South Board of Control opens its meeting at 1:30 p.m.

All three meetings will be held in the basement boardroom at the South Board of Control office, 118 S. 1st St. W., in Homedale.

For more information, call (208) 337-3760.



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Reminiscing

Remembering veterans is a personal, unique endeavor

by John A. Falk

It will always be "Armistice Day" to me; signed on my dad's 30th birthday; the only child of a widowed immigrant, Dad was in the next draft call.

Armistice Day always brings forth memories of childhood friends and classmates ... "Chink" and "Clem" ... Forever young ... A long list of names that came home and now listed among the departed.

During spud harvest after World War II, I met and worked with two brothers recently domiciled in Idaho. They were from somewhere in the Midwest. Glen and Grady were hard workers, pleasant, salt-of-the-Earth, good guys. The end of the harvest season, and life's fork in the road saw us bid goodbye.

About 20-plus years later, driving from Nampa going home to Pocatello, I ran out of gas about four or five miles west of a farmer on a tractor working a field. I walked over to where the farmer was working.

Glen recognized me before I recognized him. He got a can of gas out of his pickup, walked over the interstate and put in some gas. In the course of conversation, I learned he owned the farm, and the farm on his east line belonged to his brother, Grady.

"Grady's having a hard time," Glen said.

I responded with "Crops not too good?'

"No," Glen replied. "Grady lost his son in Vietnam, and he just has a hard time."

As I left, I took notice of Grady's place. A late-'50s or early-'60s Chevy pickup was parked at the end of some outbuildings.

Every time I drove west from Burley, I would take note of Grady and Glen's farms. Always

Burley. North of the interstate was Grady's pickup parked in the same place, but no sign of anyone working.

> I moved to Denver in the early '70s and did not return to Idaho 'til the early '90s. Driving west from Burley, I took special notice of Grady's place. Unbelievable. Grady's truck parked in the same place.

> Every time in the last number of years, when I pass by Grady's place, I always see the truck parked in the same place.

> Recently, driving by Grady's place, I was stunned to see the truck had disappeared. Has Grady passed on and his truck sold?

Grady would be old now.

I have this thought: "Maybe the truck was not Grady's. Could it have been a symbol of love, loss and hope?'

Methinks, on Veterans Day, it is a good thought.

— John A. Falk is a Murphy resident.

Rimrock Senior Center changes phone number to save money

The financial struggles county senior centers are experiencing have been well-documented.

The Rimrock Senior and Community Center in Grand View found another way to save money when it comes to phone services.

But the move has resulted in a change in the phone number for the Grand View center.

Coordinator Karon Nichols said Rimrock will save about \$700 per year in phone bills after switching to Magic Jack and away from its

The old number for the senior center is no longer valid. Anyone who wants to get in touch with the center, which is open Tuesdays and Thursdays, now must call (208) 968-5430.

Adrian musician to perform at ladies luncheon

The music of Lorine Van Corbach will be featured during the Ladies Holiday Luncheon on Saturday, Dec. 7, in Adrian.

instructor at Adrian High School and also performs with the Joint Heirs gospel quartet.

The free luncheon will be VanCorbach is the music held at the Kingman Memorial Presbyterian Church, 401 3rd St., in Adrian. RSVP by Tuesday by contacting Pastor Marianne Paul at rev.mcpaul@gmail.com or (541) 724-5856.

Death notices

GLENN S. OSBORN, 83, of Wilder, died Sunday, Nov. 24, 2013 of natural causes at his residence. Services are pending at Flahiff Funeral Chapel, Caldwell.

MARIO GONZALEZ JR., 46, of Homedale, died Saturday, November 23, 2013 in an automobile accident in Elmore County. Services are pending at Flahiff Funeral Chapel, Homedale.

MARY LOUISE SMITH, 85, a Caldwell resident who formerly farmed in Homedale with her husband, died Tuesday, Nov. 19, 2013 at West Valley Medical Center in Caldwell. Funeral services under the direction of Dakan Funeral Chapel, Caldwell, took place Saturday, Nov. 23, 2013 at Marsing-Homedale



Craft Bazaar, Meals on Wheels fundraiser Saturday in Marsing

A fundraiser for the Marsing Senior Center Meals on Wheels program will take place Saturday during the annual Craft Bazaar.

The Marsing Chamber of Commerce's Craft Bazaar will be held from 10 a.m. to 2 p.m. at Phipps-Watson Marsing American Legion Community Center, 126 W. 2nd St. N.

Marsing's inaugural Festival of

Trees will raise funds for Meals on Wheels through a silent auction of decorated Christmas trees, table centerpieces and wreaths created and donated by local businesses. The items have been on display at the senior center and inside businesses in Marsing. They'll be moved to the community center Friday.

The silent auction has been

ongoing and will be called at 1 p.m. Saturday.

Marsing City Council members will judge the entries, and ribbons will be awarded in all three categories.

There also is a Kids' Choice award and a People's Choice award for each category.

A canned food drive also will be held as part of the Craft Bazaar.

Calendar

Today

Story Time

10:30 a.m., for preschoolers, Lizard Butte Library, 111 S. 3rd Ave. W., Marsing. (208) 896-4690

Homedale Public Library board meeting

11:30 a.m., Homedale Public Library, 125 W. Owyhee Ave., Homedale. (208) 337-4228

Senior center Thanksgiving dinner

Noon, \$4, public invited, Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020

Saturday

Marsing Craft Bazaar

10 a.m. to 2 p.m., Phipps-Watson Marsing American Legion Community Center, 126 W. 2nd St. N., Marsing. (208) 318-3982

Marsing Senior Center Festival of Trees

10 a.m. to 2 p.m., silent auction ends at 1 p.m., Phipps-Watson Marsing American Legion Community Center, 126 W. 2nd St. N., Marsing. (208) 896-4634, 899-9864 or 896-4562

Senior center dance

6 p.m. to 9 p.m., public invited, \$5 and finger foods to share, Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020

Tweens and Teens program

6:30 p.m. to 7:30 p.m., Homedale Public Library, 125 W. Owyhee Ave., Homedale. (208) 337-4228 afternoons Monday through Saturday

Sunday

Middle school youth group

6:30 p.m. to 7:30 p.m., Homedale Friends Community Church, 17434 Hwy 95, Wilder. (208) 697-1409

Board of County Commissioners meeting

9 a.m., Owyhee County Courthouse, 20381 State Hwy. 78, Murphy. (208) 495-2421

Book club for adults

7 p.m., Lizard Butte Library, 111 S. 3rd Ave. W., Marsing. (208) 896-4690

Tuesday

Senior center exercise class

10:30 a.m. to 11:30 a.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020

Homedale Chamber of Commerce meeting Noon, Owyhee Lanes and Restaurant banquet room,

18 N. 1st St. W., Homedale. (208) 337-3271 Ridgeview Irrigation District board meeting

1 p.m., South Board of Control office, 118 S. 1st St. W., Homedale. (208) 337-3760

Gem Irrigation District board meeting 1:15 p.m., South Board of Control office, 118 S. 1st St. W., Homedale. (208) 337-3760

South Board of Control board meeting

1:30 p.m., South Board of Control office, 118 S.

1st St. W., Homedale. (208) 337-3760

After-school Story Time

4:30 p.m., up to third-graders, Lizard Butte Library, 111 S. 3rd Ave. W., Marsing. (208) 896-

Wednesday

Story Time

10:30 a.m., for preschoolers, Lizard Butte Library, 111 S. 3rd Ave. W., Marsing. (208) 896-4690

Christian Life Club

3:15 p.m. to 5 p.m., kindergarten to sixth grade, transportation provided, Homedale Friends Community Church, 17434 Hwy. 95, Wilder. (208) 337-4757, (208) 353-6024 or (208) 337-

Homedale Highway District meeting

7 p.m., Homedale Highway District office, 102 E. Colorado Ave., Homedale

Thursday, Dec. 5

Senior center exercise class

10:30 a.m. to 11:30 a.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020 Lizard Butte Library board meeting

4 p.m., Lizard Butte Library, 111 S. 3rd Ave. W.,

Marsing. (208) 896-4690 Taking Off Pounds Sensibly (TOPS) meeting 6:30 p.m., First Presbyterian Church, 320 N. 6th

St. W., Homedale. (208) 337-3867 Owyhee County Fair board meeting

7 p.m., University of Idaho Owyhee County Extension Office, 238 8th Ave. W., Marsing

Homedale Rod & Gun Club meeting

7:30 p.m., Owyhee Lanes and Restaurant, 18 N. 1st W., Homedale. (208) 921-6578 or (208) 283-0431 or homedalegunclub.com

Friday, Dec. 6

Story Time

10:15 a.m., Homedale Public Library, 125 W. Owyhee Ave., Homedale. (208) 337-4228; call afternoons Monday through Saturday

Christmas in the Country

6 p.m., dinner, games, raffle, American Legion Post 134 Hall, 410 Roosevelt St., Grand View. (208) 834-2953

Saturday, Dec. 7

Christmas in the Country bazaar

9 a.m. to 3 p.m., Grand View Elementary School gymnasium, 205 1st St., Grand View. (208) 834-2953

Homedale for the Holidays parade

9:30 a.m., lineup on East Owyhee Avenue, 10 a.m., parade through downtown, Homedale

Homedale Elementary PTO Santa Brunch

10 a.m. to 1 p.m., Homedale Elementary School, 420 W. Washington Ave., Homedale

You can find a comprehensive listing of local events online at www.theowyheeavalanche.com. Click on the "Calendar of Events" link on the left-hand side of the page.

Submit information on upcoming fundraisers, meetings, reunions or community events to The Owyhee Avalanche by noon Fridays for inclusion in the calendar. Drop off press releases at the Avalanche office at 19 E. Idaho Ave., Homedale, mail them to P.O. Box 97, Homedale, ID 83628, fax them to (208) 337-4867 or e-mail them to jon@owyheeavalanche.com (an e-mail link also is available on our Web site). For more information on submissions, call (208) 337-4681



Owyhee Graffiti, Volume 1

Tim Nettleton, 16 October 1993 *The case of the elusive perpetrator*

A quarter after 6:00 p.m., the telephone rang. "Hello Mike, this is Tim Nettleton. A hunter called me last night and said he and another guy stopped at your cabin on Juniper Mountain, or at least he thought it was your cabin. They went inside and found a mattress covered with juniper limbs. It was raining and they were going to stay overnight. They looked closer and found marijuana covering the junipers, and under the mattress they found a dead man." "Well, I'll call Ted Payne," said Tim, "maybe he saw something. I'll fly up there and take a look."

Jim Kershner and I planned to ride there today, so loaded up our horses and headed for Juniper Mountain. We saw a pick-up at our lower camp at Clifffs, and drove in. It was the hunter's who had called Tim. They were waiting to show him the evidence. It looked like marijuana to our untrained eyes. Tink Elordi drove up and looked at it and said, "darned if I know," "What about the dead man in the cabin? What dead man? Well, Tim said you guys found one. No, all we found was blood on the mattress."

Our curiosity was now engaged, so Jim and I drove to the cabin which is known as the Payne cabin. On the way, we passed the sheriff's parked airplane on the main road adjacent to Ted Payne's ranch on Squaw Creek. Tim and his deputy borrowed a pick-up from Ted and drove to the cabin, getting there just ahead of Ted and Lazaro Mendieta, who were on their way to Bull Basin.

There was a packrat next on the mattress all right, but mixed with it, and lying on top, was what Tim said was marijuana and since it was still damp, had likely only been harvested a week earlier.

Ted and Lazaro went on their way while Jim and I stayed to assist in searching for the origin of the pot. Tim called Murphy, by radio, saying there was indeed marijuana in the cabin and he had the evidence and was going to look around. We carried the rat-infested mattress outside and while dumping the contents, the rat jumped out and ran back into the cabin. Jim and Tim cornered him and I shot him. "I'm going to have some fun with this," chuckled Tim. He radioed the deputy, Jim Bish,

"We've got the perpetrator and have him in custody and he isn't talking. Should I start the paper work?" Bish asked.

"No, wait a while, we're going to wait around here and maybe get another perpetrator," Tim said.

"I'm going to call him back just before we leave and tell him we have the perpetrator's name, 'Rat Pack,' laughed Tim.

Jim Kershner and I left to ride, and Tim soon followed, going back to the airplane at Ted's. He told Jim, who he met on the road, that he was on his way back to Murphy to answer a call about

 Local historian, author and rancher Mike Hanley lives in Jordan Valley. Excerpts in this column come from his various books, which are on sale at The Owyhee Avalanche office in Homedale. Visit www.owyheeavalanche.com for a list of available titles, including Hanley's Owyhee Graffiti, Sagebrush & Axle Grease (with Omer Stanford), Tales of the I.O.N. Country and Journal of Michael F.

a lost hunter.



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Men who pulled guns in Homedale altercations sentenced

One put on probation, one could get probation

Two men involved in Homedale incidents in which weapons were brandished have been sentenced.

Gilbert Garza Jr.'s sentence on two of six charges in two different cases was revealed last week.

The 19-year-old Homedalearea man, who was arrested after an altercation in an alley in July, could spend up to five years in prison if he doesn't successfully complete a rider program.

Gilbert Garza Jr.'s sentence on two of six charges in two different cases was revealed last week.

Third District Judge Molly J. Huskey retained jurisdiction on the case, meaning that if after a period of time it is determined Garza is a candidate for probation, he will be released. Otherwise, he faces a prison sentence of two to five years.

Last month, Garza entered a guilty plea to a felony count of aggravated assault stemming from a July 28 incident. Garza spent 90 days in jail after Owyhee County Sheriff's Deputy Karl Kingston arrested him after he pulled a gun on another individual in the alleyway next to Jacksons Food Store in Homedale.

Huskey also sentenced Garza on a felony of fraudulently possessing a financial transaction card. Homedale Police arrested Garza on that felony as well as two counts of felony burglary and a misdemeanor petty theft charge on Jan. 30. Owyhee County Prosecuting Attorney Douglas D. Emery dropped the burglary and petty theft charges after Garza entered a guilty plea to the transaction card charge.

In a Nov. 8 sentencing, Huskey placed Wilder resident Johnny Darrell Rhodes on three years' probation for a felony charge of a being a felon in possession of a weapon.

Huskey suspended a prison term of one to four years and fined Rhodes \$540.50. He received credit for 86 days spent in Owyhee County Jail.

Emery dismissed two other felonies — aggravated assault and use of a deadly weapon to commit a felony — after Rhodes entered a guilty plea.

Homedale Police arrested Rhodes on Aug. 14 after he apparently threatened a mobile home park manager with a shotgun.

An autumn's moment of stillness



Fall-tinged park sets up perfectly for Thanksgiving football

The Bette Uda City Park playground seemingly is dwarfed by a large tree in Homedale. The leaves covering the ground are perfect for a Thanksgiving Day Turkey Bowl pickup football game. A high of 45 degrees and a low of 24 and partial sunshine is expected Thursday. Photo by Karen Bresnahan

Owyhee's 150th celebration slated

Details are still being worked out, but Owyhee County's 150th birthday will be celebrated formally early next year.

According to a flyer, a celebration is planned for Saturday, Jan. 4, which is the closest weekend date to the county's sesquicentennial,

which is Dec. 31.

County officials riding in Saturday's night light parade in Marsing were supposed to distribute invitations to the event, County Clerk Angie Barkell said.

The celebration will feature

dignitaries, presentations on county history, music and refreshments. It'll take place from 10 a.m. to 5 p.m. at the Owyhee County Historical Museum, 17085 Basey St., Murphy.

For more information, call (208) 495-2319.

Music arts boosters gearing up at Marsing

Marsing has a new parent group that is called the Music Arts Booster organization. The group, headed by Teri Belle Smit, is a non-profit organization designed for fundraising and support, and is a separate entity from the school district.

"It's all about the kids and providing them with the best experiences we can," Belle Smit said. Most schools experience the "tightening budget syndromes" and have to rely upon outside sources to assist with fundraising and teacher support, she said.

One objective of the group is, "to encourage community and district-wide interest, support and pride in the Marsing school band, choir and color guard," Belle Smit said.

Members include music, choir and color guard teachers, students and parents. The arts boosters goal is to help provide more opportunities for students by furthering their education through competitions, field trips and summer camps.

The arts boosters met Thursday to elect officers and for students to decorate a float for the holiday parade Saturday.

The initial fundraiser will be students selling items from the Owyhee Candy Co. The first push on the candy fundraiser came during the Marsing 21st Century Community Learning Center's production of the musical Annie, which ran Thursday through Saturday inside the school district cafeteria.

The number of students involved in the group are 46 choir, band and color guard members. For more information, call Teri Belle Smit at 454-5404.

—KB

Rimrock Food Pantry ready to help during the holidays The Rimrock Food Pantry will and Cub Scouts from Troop 73 will Thursday, Dec. 12 and return

The Rimrock Food Pantry will provide food for about 70 families this Thanksgiving, according to pantry chair Opal Ward.

Ward said the pantry continues to accept donations for non-perishable foods at the collection barrel located at Eastern Owyhee County Library, 520 Boise Ave., in Grand View.

Frozen food also is accepted, but folks must call Ward at (208) 834-2314 to arrange access to the pantry's freezer.

Ward said the families served during the holidays include senior citizens and shut-ins. At Christmas, the pantry will feed about 80 families.

"We are going to try to have each box have a turkey, instant mashed potatoes, canned sweet potatoes, stuffing mix, cranberry sauce and other things to make a complete Christmas dinner," Ward said.

She said the recent Scout for Food drive mounted by Boys Scouts

and Cub Scouts from Troop 73 will help fill the needs for the next few months, although donations are always encouraged.

"We are very pleased with all the donated food, especially since there are fewer donations during January and February," she said. "This will help a great deal to feed the needy people in Grand View and the surrounding areas for the next two or three months."

The food pantry's next distribution take place from 9 a.m. to 10 a.m. on Saturday, Dec. 14 inside Shaw Hall at Knight Community Church, 630 Idaho St., Grand View.

Volunteers will go to the Idaho Food Bank outlet in Boise to pick up items on at 4:30 p.m. on

Thursday, Dec. 12 and return to Grand View to package food for Saturday's distribution day.

"We can always use volunteers on that Thursday from 4:30 p.m. until finished and Saturday mornings 8 a.m. until distribution is over and Shaw Hall is cleaned up for church the next day," Ward said. "We are usually finished by 10:30 or 11."

The Grand View Chamber of Commerce also has collected coats that will be given away during next month's distribution day, Ward said.

Anyone interested in donated winter clothing — coats, gloves, hats, etc. — can contact Ward to find out how to help out.

— JPB







Homedale putting together plans for parade, Santa Brunch

Homedale comes together to ring in the holiday with a day full of events on Saturday, Dec. 7.

PAGE 10A

The Chamber of Commerce's Homedale for the Holidays parade will push off at 10 a.m., the same hour the Homedale Elementary School Parent Teacher Organization's second annual Santa Brunch begins.

The Chamber's holiday celebration will end with a drawing for Santa Bucks at noon during the Santa Brunch at the elementary school, 420 W. Washington Ave.

There's no cost to enter the parade, and no advance notice is necessary. Chamber president Gavin Parker said anyone who wants to be in the parade to line up on West Owyhee Avenue beginning at 9:30 a.m.

The Santa Bucks promotion is a new idea to drum up traffic in local stores. Instead of donating \$20 for turkeys as in the past, participating businesses will contribute \$20, which will be transformed into two \$10 Santa Bucks.

Buy it, sell it, trade it, rent it... in the

Classifieds!

The bucks can be used at any participating Chamber-member business.

Residents can qualify for the drawing by answering the trivia questions that will appear in the Dec. 4 edition of The Owyhee Avalanche. The trivia questions must be turned in to one of the following businesses by 5 p.m. on Friday, Dec. 6:

• Paul's Market, Owyhee Lanes and Restaurant, Owyhee Motor Sales, Bowen Parker Day CPAs.

Entries also may be returned to the elementary school on Saturday, Dec. 7 prior to the noon drawing

No purchase is necessary and people need not be present to win, so long as they have provided their name, phone number and/ or email address on their trivia form

Organizers of the Santa Brunch say they have made improvements after lessons learned from last year's inaugural fundraising event. Lines will be shorter, and people won't have to wait out in the cold, for starters.

In addition to the brunch, Santa Claus will be on hand for photos with children, and the town's third- and fourth-graders will sing holiday songs under the direction of K-6 music director Tony Bradshaw.

Owyhee Gardeners seek family to sponsor for Christmas

Club selling calendars, brooms again this year

Submitted by Anna Davis Second vice-president

The Owyhee Gardeners met Nov. 14 for the regular monthly meeting. The highlight of the meeting was a white elephant auction to raise funds for various club projects. Gré Visser won the 50/50 raffle.

Pocket 2014 calendars are available for purchase from club members for \$2 each or contact chair Judy MacKenzie at 896-4441. Various cover themes are available

The club's popular Owyhee Gardener brooms are also

available at \$12 each just in time for Christmas gift-giving. Brooms are available from club members or contact Bonnie Christensen at 896-5673.

In lieu of submitting a wreath to the Festival of Trees this year, the club will make direct donations to the Meals on Wheels programs in Marsing and Homedale.

The Gardeners also announced that the field trip planned to observe the honey harvest has been cancelled and the 2013 field trip schedule is complete.

The club is looking for applicants for another holiday community service project. Each year, the club sponsors an area family for Christmas. Suggestions can be made to any club member.

Bonnie Christensen and Karen Thee coordinated and submitted an award application to the Garden Clubs of Idaho organization for "The Meeting Place" project on Main Street in Marsing. One state winner will be selected and entered into a national competition.

JoAnne Thompson and Ellen Dines will meet with the Marsing after-school program on Dec. 9 to begin the Smokey the Bear poster contest. Marilyn Evans is working with the Homedale schools.

The Owyhee Gardeners' next meeting will be held at 1 p.m. on Thursday, Dec. 12 inside the Community Room at Lizard Butte Library, 111 S. 3rd Ave. W., in Marsing.

The club will hold a potluck and new-item gift exchange. Guests and new members are always welcome

Donations being accepted for Homedale Toys for Tots

It's not too late to donate items to the Toys for Tots program. Donations are still being taken at collection boxes located at Latah Motors, Family Dollar and Patriot Pawn and Gun in Homedale. Toys may be donated up until one week before Christmas. Donations of toys and or canned food are accepted.

The Owyhee County El-Ada still wants to hear from families needing help, even though the official deadline has passed for Toys for Tots applications, said Olga Valero. She plans to be the local distributor for the program this year. The exact delivery date for toys has not been established yet

The Toys for Tots program, operated by the US Marine Corps Reserve since 1947, has been sponsoring fund raising events in Idaho all year.

The mission of the U. S. Marine Corps Reserve Toys for Tots Program is to collect new, unwrapped toys during October, November and December each year, and distribute those toys as Christmas gifts to less fortunate

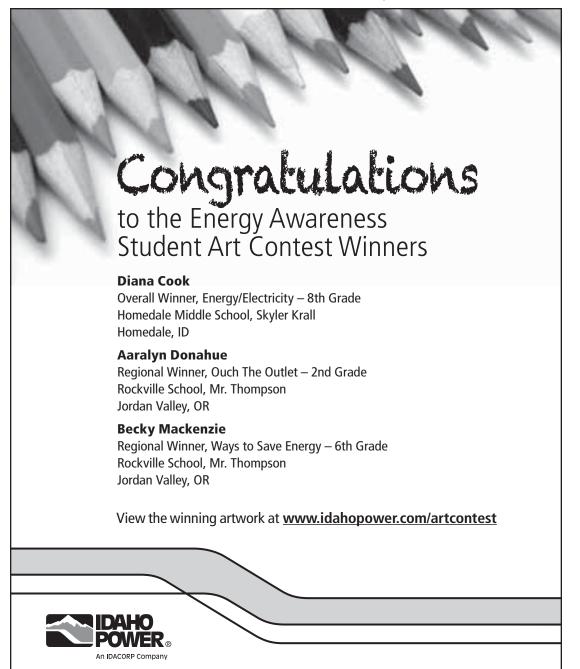
children in the community in which the campaign is conducted.

The primary goal of Toys for Tots is to deliver, through a new toy at Christmas, a message of hope to less fortunate youngsters that will assist them in becoming responsible, productive, patriotic citizens.

For more information, and to donate a toy or request toys, call Valero at El-Ada, 337-4812, or visit the website www.toysfortots. org.

—КВ

Find out
What's happening
Read Calendar each week
in the Avalanche





An early Thanksgiving treat



Marsing community members serve free meal

Nearly 200 people gathered together in Marsing on Thursday night to celebrate Thanksgiving early at a free community dinner.

The room was filled with good food, good people, and delicious smells of traditional holiday dishes and homemade desserts.

Laughter and gratitude brought warmth to the hearts of all who met there. Families and friends joined members from several different churches for the event, held at the Phipps-Watson American Legion Community Center.

Participating churches were Assembly of God, Lizard Butte Baptist, Marsing First Church of the Nazarene and the Vision Bible Church.

The city council and American Legion Post 128 also contributed. How was the food?

"Fantastic!" reported one happy visitor.

Pastor Rick Sherrow from the Assembly of God Church said, "We got blessed, we had fun, and we fed a lot of people. It went over our expectations."

Sherrow said out of eight turkeys that were prepared, only about two pounds of meat were left over, which was handed out as people left.



Lizard Butte Baptist Church Pastor David London said everyone was really surprised at the turnout for the event.

"The prayers we prayed were answered above and beyond what we asked for," he said.

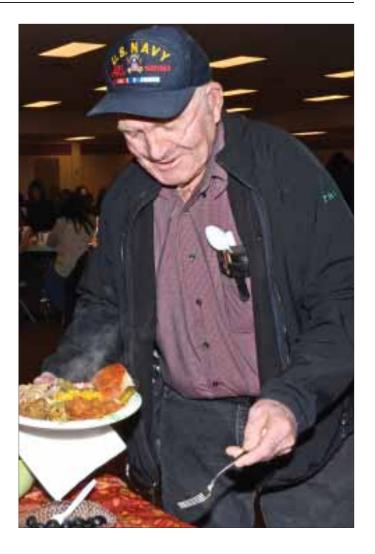
Pastor Benje Graves from the Vision Bible Church said, "It was nice that all the churches came together. We were planning for about 100 people, and we got about double that."

He said the churches have already talked about doing it again next year.

People who arrived at the dinner came from the Homedale as well as Marsing area, and many veterans and families enjoyed the meal.

The event marked the first time several churches joined their efforts to organize a holiday event. The dinner was tagged a huge success by all those involved.

Story and photos by Karen Bresnahan













Pete and Deb Even were the charming Mr. and Mrs. Santa Claus.



Marsing rings in the holidays with a cool night light parade

Sirens, music, voices and horns welcomed in the holidays at the night light parade in Marsing on Saturday. Mr. and Mrs. Santa Claus were stranded without a ride at first, but other than that, the event rolled along smoothly, as planned. City streets were crowded with children who enjoyed floats and free candy, as Main Street was closed for the event. The parade ended at Island Park, where Mayor Keith Green flipped a switch to light the city Christmas tree. Grand marshal Roman Usabel carried the traditional stuffed lion, representing the Lions Club. Several campfires were set up down by the Snake River, where people gathered to warm up afterward with family and friends.



Girl Scouts enjoy the decorations of their Christmas float.



Kids delight in their bags of candy.



Parade participants drive their custom-made bicycles with enthusiasm.



The town Christmas tree sparkles at night and lights up the park near the Snake River.



4-H kids brave the cold air to ride in the parade.



The crew of the Sandbar restaurant float brought down their own fireplace.



4-H kids prepare to light up the streets with their decorative reins.

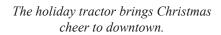


 ${\it Marsing High School choir members sing their hearts out to a crowd of friends and family.}$

Photos by Karen Bresnahan



Friends of the Buckaroo Bunny give a group hug before the parade.





Megan McRae and Carly Bond stayed afterward to sing a few more songs by cell phone light.



A Marsing mother and father and their four children family enjoy the carolers at Island Park.



Night light floats make a beautiful reflection at Island Park pond.

Page 15A

Homedale loses first game in overtime

Avalanche Sports

Page 17A

Middle school wrestlers clean up

18th East-West Shrine All-Star Game



Four Homedale High School football players will suit up for the final time in red and white Friday, including, from left, linebacker Lane Sale, tight end Nathan Leslie, offensive guard Britt Eubanks and defensive back Talon Freelove. Photo by Jon P. Brown

Homedale's historic season backed by all-star selections

Four seniors to play Friday

The unique nature of Homedale High School's football season was put into a different perspective by other Treasure Valley coaches recently.

Four Trojans have been Mountain High School in

tabbed to play in the 18th annual El Korah East-West Shrine All-Star Game.

"They're getting recognized outside of Homedale," HHS coach Matt Holtry said. "Just to be considered for the team is a huge honor."

The 11-man game kicks off at 2 p.m. Friday at Rocky Mountain High School in

Meridian

Lane Sale and Talon Freelove have been selected as defensive players even though they were among the top receivers in Class 3A in the state. Sale will play linebacker, and Freelove will see time as a cornerback for the East team.

— See **Homedale**, page **x**A

Huskies' LB preps for final impact

Galvez an all-star to end high school grid career

Charlie Galvez is ready to make the most of what probably is his final football game Friday.

The 17-year-old linebacker is the lone Marsing High School representative for the West team in the 18th annual East-West Shrine All-Star Game.

The contest kicks off at 2 p.m. at Rocky Mountain High School in Meridian.

"It's really exciting," Galvez said. "It's a fun experience, and not everyone gets to do it."

He admits he's shocked that no other senior teammates from the Huskies will be getting the experience.

"I'm disappointed I'm the only one," he said. "We have a lot of good players on our team."

Galvez was a two-way first-team All-2A Western Idaho Conference player this season, following up a junior season in which he was voted the conference's defensive player of the year.

"Charlie has been huge for the Marsing football

— See **Huskies**, page **x**A



Marsing linebacker Charlie Galvez will play for the West team Friday.

Adrian's Shenk tabbed 1A HDL coach of year

Antelopes rake in several first-team all-league spots

As could be expected, a league championship netted Adrian High School a slew of honors in all-league football voting.

After leading the Antelopes to win over perennial powerhouse Crane and an unbeaten 1A High Desert League season, Paul Shenk was handed coach of the year honors.

Three of the Antelopes' five starting offensive linemen — junior guards Jett McCoy and

Tyler Reay and sophomore center Mike Griffin — were named to the first team.

Not surprisingly, two Adrian athletes who ran behind that offensive line — juniors Morgan White and Chase Walker — also landed on the first team.

Senior receiver Shane Miller rounded out the Antelopes' first-team offensive selections.

On defense, Miller and sophomore Bryson Shira were tabbed as top-flight linebackers.

McCoy and White were first-team defensive ends, and

— See Adrian, page xA



A Marsing High School girls' basketball player battles two Parma opponents for possession during the Nov. 19 opener. Photo by Dan Pease

Business as usual for Marsing girls' defense

Basketball team works on getting used to new coach, offense

Heading into his first season as Marsing High School girls' basketball coach, Jaime Wood is leaning on those who came before him.

Utilizing a defensive philosophy forged by Wood's immediate predecessor — Tim Little — the Huskies held Parma in check on Nov. 19 but lost, 30-24, in their non-conference season opener at home.

"Our defense was OK, but we need to get better at it," Wood

said. "We knew where we made our mistakes."

The Huskies were playing without sophomore returner Shelby Dines. The 5-foot-10 post is dealing with stress fractures. She has been cleared to play, but deals with pain. Wood said.

"We're going to spread our scoring around this year, but we're still going to lean on her for some scoring," he said.

Marsing's downfall against the Class 3A Panthers may have came at the foul line. Trailing 19-18 at halftime, the Huskies fell behind as Parma went on a 10-5 run in the third quarter. The team's combined for a pair of free throws in the final eight minutes.

— See Marsing, page xA



Gardenia Machuca, left, encounters a triple team of Nampa Christian defenders during Thursday's game in Homedale. Photo by Jon P. Brown

√ **Adrian:** Several players honored twice

From Page xA

Walker was a first-team defensive lineman

Junior Troy Villarreal was selected as a first-team defensive

Even Adrian's special teams were considered the best in the league by coaches.

Shira was a first-team kick and punt returner, while McCoy was the first-team kicker.

McCoy also earned an All-1A HDL second-team slot as a

Other second-teamers included

Reagan Shira at both quarterback and defensive back; Villarreal and Bryson Shira at running back; sophomore offensive guard Luke Campbell; and Reay at

Senior defensive lineman Travis Rust earned honorable mention.

HHS girls suffer first loss in OT

Tenacious defense turns back NC run Thursday

Cole Valley Christian used a long-range attack to catch Homedale High School in a girls' basketball game Saturday.

The Chargers used a 9-2 run in the waning seconds or regulation and through the extra session for a 47-42 non-conference victory in Meridian.

The loss was the first of the year for the Trojans (2-1 overall), who entered the fourth quarter with a 32-30 lead after trailing at halftime.

Cole Valley Christian's Madi Holly drained a three-point goal with two seconds left in the fourth quarter to send the game into overtime. The Chargers (1-2) outscored Homedale, 7-2, in the extra period.

Sierra Rice popped four threepoint goals on the way to a gamehigh 24 points for Cole Valley Christian.

Homedale's Morgan Nash scored all but two of her teamhigh 12 points from the field. She also had five of the Trojans' 18 steals.

The Trojans were 14-for-25 from the foul line.

Elise Shenk showed up in

nearly every statistical column with five points, two rebounds, three assists, four steals and two blocked shots.

Senior post Kaylee Rupp collected 13 boards with three blocks and seven points.

Gardenia Machuca scored eight points and pulled down five rebounds, while Destiny Long corralled eight boards.

Thursday: Homedale 48, Nampa Christian 30 — Pressure defense from Tristan Corta and Tory Lane stifled the non-conference visitors in the second quarter and Homedale pulled away after the intermission.

Lane blocked a pair of shots to go with six points and four rebounds. Corta had two steals, six points and three rebounds.

Nampa Christian pulled to within five points, 18-13, when sophomore Kelsey Castledine hit a three-pointer three minutes into the second quarter.

Rupp grabbed one of her five rebounds and hit a turn-around putback as Homedale regained momentum before the halftime break.

Long, Rupp and Hattie Mertz scored eight points apiece to lead Homedale's balanced attack.

Homedale also cleared the backboards in team fashion as Long had a team-high six rebounds and Metz and Rupp pulled down five each.

Nash chipped in seven points.



omedale











337-3271





337-4664





Athlete of the Week

Kaylee Rupp, sr., girls' basketball

The Play - Rupp averaged 7.5 points and 9 rebounds as the Trojans split non-conference games against 2A Western Idaho Conference foes Nampa Christian and Cole Valley Christian. Rupp grabbed 13 rebounds and blocked three shots while providing sevne points in Saturday's 47-42 road loss to Cole Valley. In Thursday's 48-30 win over Nampa Christian, she had eight points, five rebounds and two steals.

Boys' Basketball

Varsity

Saturday, Nov. 30, home vs. Melba, 5 p.m. Junior varsity Saturday, Nov. 30, home vs. Melba, 3:30 p.m.

Frosh-soph Saturday, Nov. 30, home vs. Melba, 2 p.m.

Wrestling

Friday, Dec. 6 at Calhoun Classic, Nyssa, Ore., 3 p.m.

Saturday, Dec. 7 at Calhoun Classic, Nyssa, Ore., 8 a.m.

Girls' Basketball

Varsity

Saturday, Nov. 30 at New Plymouth, 5 p.m. Tuesday, Dec. 3 at Nampa Christian, 7:30 p.m. Junior varsity

Saturday, Nov. 30 at New Plymouth, 3:30 p.m. Tuesday, Dec. 3 at Nampa Christian, 6 p.m. Frosh-soph

Saturday, Nov. 30 at New Plymouth, 2 p.m.













Sports

√ Marsing: Coach foresees versatile lineup

From Page 14A

Marsing was 2-for-10 from the free-throw line; Parma was

Destiny Reynolds, a junior who missed nearly all of last season after suffering a concussion, opened with a team-high 10-point performance. Wood expects "good, solid" defense out of her, too.

Offensively, the Huskies are trying to find the formula to replace graduated leading scorer and heartbeat Ashley Hull.

"Just as a team, we're trying to find where the scoring will come from," Wood said. "I think it's going to be balanced scoring."

The Huskies suffered through bouts of ball-handling problems against Parma, but Wood expects that as he tries to install an uptempo offense that is one of the few departures from Little's successful formula.

"We're going to run the same defense (as Little) and try to move the tempo of the offense up," Wood said. "That's why I'm not up in arms about the turnovers because I know we're going to have some."

Wood, who previously coached junior varsity boys' basketball at his alma mater, enjoys his new role, which comes on the heels of the football season in which he shared head coaching duties with Brad Hill.

"I love it. I honestly love it," Wood said of his new gig. "I was always a basketball person through high school, and that's what I went to college for."

Wood is dipping into the reservoir of knowledge available

"(Tim Little) is a great defensive coach, and it goes a lot along with what I was coached in my playing days."

— Jaime Wood

First-year Marsing girls' basketball coach

with Little still on campus, but he also has tapped Mark Owen, his former high school coach who is now an assistant with The College of Idaho women's team and formerly coached the C of I men's squad.

Wood also has chatted with the man who coached him when he played briefly at Walla Walla Community College.

"Tim is a great defensive coach, and it goes a lot along with what I was coached in my playing days," Wood said.

It doesn't hurt to have several players returning from Little's era, too.

Senior Missy Hardy returns in a starting role.

"She's a really good post defender, and I think she's going to work into the scoring," Wood said. "She has a great two-step drive and a hard-to-the-basket look."

Senior Ofelia Herrera will move into the point guard position.

"She's improved a ton over the summer on ball-handling and had a good game the other night," Wood said.

Herrera scored five points against Parma.

Other impact players include junior wing-guard Shannon Clover and junior shooting guard Emily

Tank, who will either start or be one of the first off the bench depending on the combination Wood needs against a given opponent.

Post players Morgan Hall and Kieya Buckley are senior cap-

"Most games they will come off the bench," Wood said. "Both hustle and play good defense."

The Huskies played Homedale on Tuesday after deadline. It was Marsing's first game in seven days, and the team's last game until another tilt against the Trojans on Dec. 5 in Marsing.

Wood doesn't mind the long gaps between games, but understands it will mean some rough stretches later. For example, the Huskies play three games in five nights (Jan. 7-11) against non-conference foe Payette and 2A Western Idaho Conference rivals New Plymouth and North Star Charter.

"It's worked out really well for use because with the new system, I do run different offensive stuff than Tim does," Wood said of the layoff between early-season games.

"Obviously, there's no experience like game experience, but getting more practice in to get familiar with our system doesn't hurt."



Marsing linebacker Charlie Galvez works to wrap up an Oakley ball carrier during a September non-conference game on the Huskies field. Photo by Jon P. Brown

√ **Huskies:** Galvez wraps two-way All-WIC season

From Page 14A program all four years of high school, and he's gotten better every year," Marsing co-head coach Jaime Wood said.

"He's in the play all the time. He's just one of those kids that has ball sense that can read things, see it happening and he's there."

Galvez and the rest of the West all-stars will suit up for the last of three practices today, so instincts will come in handy in the absence of a lot of time to scheme.

"I'm just going to go out and have fun and enjoy it while it lasts because not everybody gets to do

"We did have a walkthrough, but basically everybody will just play in basic coverages."

Wood said Galvez's selection is "well-deserved," and he also made one more big point about how last year's championship season and missing the 2013 playoffs may have affected hearts and minds among coaches.

"Getting defensive player of the year last year was well-deserved, and I'm not so sure he didn't deserve it again this year," Wood said.

— JPB



Winter Sports

Athlete of the Week

Destiny Reynolds, jr., girls' basketball

The Play — Reynolds scored all 10 of her points from the field to lead the offense in a low-scoring 30-24 season-opening loss to Parma of the 3A Snake River Valley conference on Nov. 19.





SHOWALTER CONSTRUCTION CAN YOU DIG IT?

896-4331

The Ownher Montanche 337-4681

Boys Basketbal

Varsity Tuesday, Dec. 3, home vs. Parma, 7:30 p.m. Junior varsity A Tuesday, Dec. 3, home vs. Parma, 6 p.m.

Junior varsity B Tuesday, Dec. 3, home vs. Parma, 4:45 p.m.

Thursday, Dec. 5, home vs. Homedale, 7:30 p.m.Junior varsity Thursday, Dec. 5, home vs. Homedale, 6 p.m.

Varsity

Girls'

Basketball

Husky Wrestling

Friday, Dec. 6 at Calhoun Classic, Nyssa, Ore., 3 p.m. Saturday, Dec. 7 at Calhoun Classic, Nyssa, Ore., 8 a.m.

Sports

HMS dominates McCain, Marsing on wrestling mat

Edgar Navarette and German Albor went unbeaten Friday as Homedale Middle School opened the home portion of its wrestling season.

Both wrestlers were 3-0 as the Trojans battled McCain of Pavette and Marsing. Navarette is now 12-3 on the season, while Albor moved to 6-4.

"We really looked good on Friday night," HMS coach Toby Johnson said. "We were winning at a rate of two our of three matches. That's a pretty dominant showing.'

Homedale won 11 of 13 matches against Marsing, and took 16 wins against McCain. In a dual-meet scoring system, the Trojans would have won both head-to-head matches.

Jaegar Rose (13-2), Jordan Packer (13-2), Jesse Packer (9-3) and Cobev Christoffersen (13-1) all went 2-0 in the tri-meet. David Villanueva and Izaiah Lopez also were unbeaten in two matches to pick up their second and third victories of the season.

Drew Deal collected a victory Friday to improve to 8-5. Other wrestlers getting wins Friday included Mathew Miklancic, Robert Nix, Jose Buenrostro, Keifer Cooper, Jesse Martinat, Jose Uriarte, Megan House, Aaron Macias, Noah Redburn, Mason Kincheloe and William Cole.

The Trojans are back home Monday for a 3A Snake River Valley conference tri-meet against Parma and Fruitland.

√ **Homedale:** Trojans going out against the big boys

From Page 14A

Nathan Leslie will line up at tight end, and could share a slot of the offensive line at times with HHS teammate Britt Eubanks.

The four of them will go through the last of three practices with their new teammates today when wear their Trojans helmets for the final time Friday.

The 3A Snake River Valley conference champions saw their season end in the 3A state semifinals against Fruitland, but HHS coach Matt Holtry said that only stokes the competitive fires of all the seniors on the squad.

"I think this group of seniors in general, they all play at a higher level than the typical high school football player," Holtry said. "These four in particular, they have so much poise and they're such competitors and they're going to rebound and compete."

The best seniors from all District III teams were analyzed position-by-position during a coaches meeting to pick the Shrine Game all-stars. Holtry and his brother Dan, an HHS assistant coach, and Trojans assistant Chris Wright lobbied for their seniors.

Not that it was all that necessary. Matt Holtry said the region's other coaches were keenly aware of the talent lurking south of the Snake

The magnitude of the recognition isn't lost on any of the four players, either.

"Basically it makes us grateful for the extra game we get to play," Leslie said. "And it shows how much football really means

Eubanks made his bones at left guard for the Trojans, and he likens his selection to the all-star game to the story of an underdog, although he admits it's also a reward for all the hard work he

"It's awesome," he said. "You'd never expect as a little, 6-foot-1, 180-pound lineman from Homedale to be able to compete with 5A guys."

For Sale and Freelove, who moved from Vallivue High School when their parents decided to move into the Homedale School District, Friday's game is one last opportunity to share the field as - if not brothers of the flesh brothers of the gridiron.

"The thought of playing with a team as a family and basically going out on the field and knowing you're going to have your brother's back no matter what, that kind of sealed the deal and helped with the move," Sale said.

That idea of family extends to the rest of the team.

"It's definitely something to be proud of," Sale said of his selection. "We're grateful to everybody on the team that helped us get here."

— JPB



Guess who is Getting Married?

- From your appreciative water users

Owyhee County Church Directory



Golden Gate Baptist Church Wilder

Pastor Robert Potter, Jr., CLP Corner of Second and "B" Streets Church time is 11:00 am on Sunday Call (208) 880-4308 for information

Our Lady of Tears Church Silver City

All are welcome! For more information, call St. Paul's Church, Nampa 466-7031

Iglesia Misionera Biblica Homedale

Pastor Silverio Cardenas Jr. 132 E Owyhee • 337-5975 Servicios: Mar - 7pm - Oracion Mier - 7pm Predicacion Dom - 10am Esc. Dom y 6pm "Una Iglesia Diferente."

Knight Community Church Grand View

Pastor Ivan Shetler 630 Idaho Street 208-834-2639 Sunday School 9:30am Worship Service 10:45am Crossroads Assembly of God Wilder

Pastors Ron & Martha Hwy 19 & 95, 482-7644 Sunday School 10am Sunday Morning Worship 11am Sunday Evening Worship 6pm Wed. Bible Study 7pm

Assembly of God Church Homedale

15 West Montana, 337-4458 Pastor George Greenwood Sunday School 9:30am Sunday Morning Worship 10:30am Sunday Evening Service 6:00pm Wed. Bible Study 7:00pm

Friends Community Church Wilder - Homedale

17434 Hwy 95, 337-3464 Sunday School 9:30 am Worship Services: 10:45 am Sundays Wednesday Prayer Meeting: 5:30 pm Wednesday CLC: 3:15 pm

Our Lady of the Valley Catholic Church

459-3653 Mass: Saturday 5:00 pm Sunday 9:30 am Spanish Mass: Saturday 7:00 pm Spanish Mass: Sunday Noon

Mt. Calvary Lutheran Church **Homedale**

Sunday Services 10am Pastor Sean Rippey Adult and Children Sunday School 9-9:45am Visitors Always Welcome! Call Church for Prayer requests

Chapel of Hope Hope House, Marsing

Look for the Blue Church South Bruneau Hwy at the Hope House Welcoming Families, especially those with special needs children. Keith Croft, Pastor 880-2767 Jake & Alisha Henrioulle, Youth Pastors 761-6747

Church of Jesus Christ of Latter Day Saints Homedale

708 West Idaho Ave 337-4112 Bishop Travis Kraupp Bishop Robert T. Christensen Sunday 1st Ward 1pm Sunday 2nd Ward 9am

Homedale Baptist Church

Homedale 212 S. 1st W. 841-0190 Sunday School 10am-11am Sunday Worship 11am-Noon Wednesday Evening 7pm Pastor James Huls

Wilder Church of God Wilder

Sunday Services at 10 am

205 A St. E, 469-7698 Pastor Ray Gerthung Sunday School 9:45am Sunday Service 11am Sunday Eve. 6:00pm Wed. Eve. 7:00pm

Mountain View Church of the Nazarene

26515 Ustick Road 337-3151 Sunday School 9:30 Worship 10:30 Adult & Youth Bible Class: Wednesday 7:00

MARSING APOSTOLIC ASSEMBLY



Iglesia Evangelica Wilder

317 3rd st.

Pastor Ramiro Reyes 10 am Sunday School Bilingual

Christian Church Homedale 110 W. Montana, 337-3626

Bilingual Services/Español

Pastor Maurice Jones Sunday Morning Worship 11am Church school 9:45

Bible Missionary Church Homedale West Idaho, 337-3425

Pastor Ron Franklin Sunday School 10am Worship 11am Sunday Evening 7pm Wednesday Evening 7:30

Assembly of God Church Marsing

139 Kerry, 965-1650 Pastor Rick Sherrow Sunday School 10am Sunday Worship 11am & 6 pm

Lizard Butte Baptist Church Marsing

Pastor David London 116 4th Ave. W., 859-2059 Sunday worship: Morning: 11am-Noon• Evening: 6-7pm Sunday school 10 am-10:55am Wednesday evening 6pm-7pm

Nazarene Church Marsing Pastor Bill O'Connoi

896-4184

12 2nd Avenue West Worship Services - Sunday 11am and 6pm Sunday School - 9:45am

Mid Week TLC Groups

Trinity Holiness Church Homedale 119 N. Main

Pastor Samuel Page 337-5021 Sunday School 10am Sunday Morning Worship 11am Sunday Evening 7pm Thursday Evening 7:30pm

Church of Jesus Christ of Latter Day Saints **Marsing** 215 3rd Ave. West, 896-4151

Sunday 1st Ward, 9:00 a.m. Bishop Jensen Sunday 2nd Ward, 12:30 p.m. Bishop Parry

First Presbyterian Church

Homedale

320 N. 6th W., 337-3060

Pastor Marianne Paul

Sunday Morning Worship 11am

Sunday School 11am

Vision Community Church Marsing 221 West Main Marsing, Idaho

208-779-7926 Sunday School 9:30 a.m Sunday Service 10:30 a.m.

United Methodist Church Wilder

Corner of 4th St. & B Ave. 880-8751 Pastor Dave Raines Sunday Services 9:30am

Adult, Kids & Youth Meetings Wed. 7:00 p.m.

Calvary Holiness Church Wilder Corner of 3rd St. & B Ave.

Sunday School: 10:00 a.m. Sunday Morning Worship: 11:00 a.m. Sunday Evening: 6:00 p.m. Wednesday Evening: 7:00 p.m. Food Pantry Open Fridays 10 am - Noon

Seventh Day Adventist Homédale

16613 Garnet Rd., 649-5280 Sabbath School Sat. 9:30am Worship 11am Tuesday Prayer Mtg. 7:00 pm

Iglesia Bautista Palabra de Esperanza Homedale

711 W. Idaho, 463-9569 Pastor Jose Diaz Servicios: Los Domingos 11:00 am

Our Lady Queen of Heaven Catholic Church - Oreana 2013 Mass Schedule

the following Saturdays at 9:30am Jan. 12 - Feb. 23 - Mar. 23 - Apr. 27 - May 11 June 8 - July 13 - Aug. 24 - Sept. 28 Oct. 26 - Nov. 23 - Dec. 14 All are welcome! For more information, call St Paul's Church Nampa 466-7031

Amistad Cristiana de Wilder UMC

Esquina de 4 y calle B Domingos Servicio: 12:00 pm El Ropero (Banco de ropa) Miercoles 12- 2pm Martes y Jueves: 6:30 pm Ingles Sabados: 12:00 pm Arte Infantil Todo en Espanol, Inf. 989 7508

Commentary

Baxter Black, DVM

On the edge of

common sense

Black's Hambletonian

Did you ever wonder if being horsey is hereditary? Twenty-five years ago, a fellow veterinarian invited me into his office and showed me a picture in a livestock book copyrighted in 1882. It was a drawing of a bay stallion. It was labeled "Black's Hambletonian. One of the finest and best blooded trotting stallions of the day. Property of S. Baxter Black, Compassville, PA. Cost when a weanling colt, \$3,500. Sired by Rysdyk's Hambletonian; dam, Kitt, out of Long Island Black Hawk."

I was taken aback! Aunt Effie always told me that my great-grandfather, James Black (b. 1833) was Pennsylvania Dutch, from Erie County, Penn. His son, my grandfather, was E. Baxter Black. (b. 1866). According to the U.S. Trotting Registry Black's Hambletonian was foaled in 1868. It's beginning to look suspicious.

The ancestry backtrack for James Black (b. 1833) ends with him. S. Baxter Black was born in Pennsylvania in 1825, eight years before James. S. Black's father was listed as foreign-born. The census in 1850 shows S. Baxter Black to be living in Lancaster County, Penn., and he was listed as a farmer.

It is my belief that James named his son E. Baxter Black after S. Baxter Black. They were across the state from each other and the ancestry doesn't connect them as brothers, but they could easily be cousins. E. Baxter had a son named Robert, who named his son Baxter A. ... which is me. And we are all horsey. Grandpa E. Baxter was horsey. The same could be said of my father Robert, Uncle Bert, cousin Jim (James), daughter Jennifer and me.

Now, \$3,500 had to be a lot of money in 1868. But it appears S. Baxter was doing pretty well for himself. Black's Hambletonian is sired by Rysdyk's Hambletonian (b. 1849), who happens to be the one of the most prominent sires of the breed.

My contention is supported by the dearth of Baxter Blacks who have walked the Earth. When I Google myself I find only one or two, but they have different middle initials. I figger if I checked their ancestry back four or five generations we'd all be named after the same character that S. Baxter was named after. After all, who would make up a name like that?

James moved through Wisconsin and Texas then finally Oklahoma. His son E. Baxter was in the Oklahoma Territory Land Run of '89 and staked out the home place where my dad was born in 1918. In 1880, S. Baxter moved to Lexington, Ky., bein' in the horse business and all, and in 1888 he had a sale. Sold the place, the livestock and all the horses except two: Greenfield and Black's Hambletonian.

I have on my wall an original litho of Black's Hambletonian that was portrayed in the livestock book 150 years ago. How I got it is another story.

— Visit Baxter's Web site at www.baxterblack.com for more features and to purchase Baxter Black merchandise, including his newest compilation, "Poems Worth Saving," other books and DVDs. Sen. Mike Crapo

From Washington

Count your blessings, remember those who can't be with families

This Thanksgiving and throughout the holidays, we will join together with family and friends to celebrate our many blessings — time with loved ones, health, contentment, a home, food on our tables. Whatever our blessings may be, let us keep those Idahoans who are far from home in our thoughts and prayers.

Unfortunately, many Idahoans are spending the holidays separated from their loved ones. Included among them are Boise Pastor Saeed Abedini and Sgt. Bowe Bergdahl of Hailey. Sgt. Bowe Bergdahl has been held captive since June 4, 2009, and is believed to be in the mountains of Pakistan, just across the border from Afghanistan. My thoughts and prayers continue to be with Bowe and his family. I continue to follow developments about him closely and press for his safe return, raising this issue with senior administration officials whenever possible.

Pastor Abedini, whose wife, Naghmeh, and children live in the Boise area, went to Iran to visit family and build orphanages. During his visit, he was imprisoned by the Iranian government and is being persecuted for spreading Christianity. Having almost completed the first year of his eight-year sentence, Saeed Abedini is one of three Americans being held in Iran. Pastor Abedini was recently transferred to Rajai Shahr Prison, a prison that is known for being even more brutal than Evin prison, where he was previously housed. His appeal to the Tehran appeals court was denied in August.

Like for Sgt. Bergdahl, my Senate colleagues and I

continue to use every opportunity to press for Pastor Abedini's safe return. Fellow Idaho Sen. Jim Risch and I were joined by Sens. Rand Paul (R-Ky.) and Patrick Leahy (D-Vt.) in authoring a resolution calling on the government of Iran to immediately release Pastor Saeed Abedini and all other individuals detained on account of their religious beliefs. The Senate recently passed this resolution by Unanimous Consent. Abedini's focus on human rights and dignities has touched the hearts of many, and we continue to press for his immediate release.

Idaho is home to many great Americans helping others and serving our nation around the world. This includes the numerous Idaho military service members who work to keep us safe both at home and abroad. Many of these Idahoans come in harm's way as they serve. This Thanksgiving, as we join family and friends to enjoy a meal and companionship, let us be thankful for our ability to be with our loved ones, particularly as there are many Idahoans unable to do so.

As I count my blessings this Thanksgiving, I will continue to pray for Bowe, Saeed and the many other Idahoans who are far from home and their families. I look forward to the day when we can welcome them all home.

— Republican Mike Crapo is Idaho's senior member of the U.S. Senate. Crapo is in his third six-year term and has served in the Senate since 1999. Prior to that, he was a three-term Idaho Second District congressman.



by Suzanne Budge

Have Americans lost hope?

The trust-deficit between them and their policymakers is distressingly large, with only 19 percent, according to an October Pew poll, who say that they have faith that the government will do what is right just about always or most of the time.

Thankfully, not all is lost.

Americans still have faith in some institutions, generally for those that truly protect freedoms and preserve livelihoods, like the military and small businesses. In fact, when it comes to job creation and the economy, Americans value the opinions of small-business owners more than any other institution, likely because small-business leaders across the nation have remained committed to hard work, to job creation and to building communities, while many in Washington have become preoccupied with less noble endeavors.

But the faith in the men and women of Main Street has remained consistently high for good reason. In the face of economic struggles, many small employers, instead of laying people off, have instead cut their own salaries to keep their full complement of employees. Others have dipped into savings or taken out second mortgages to keep their doors open or to avoid cutting back employee hours.

These are no small feats, but they largely go without acknowledgement or recognition. So when an opportunity to thank these men and women for their daily sacrifices arises, we should take it. We find such an opportunity coming up this weekend on Small Business Saturday.

The campaign to "shop small" on the Saturday after Thanksgiving started in 2010 as little more than an effort to give small businesses — many struggling to get out of the red after a long recession — a much-needed shot in the arm. But in the three years since its inception, Small Business Saturday has become a powerful movement to give back to the brick-and-mortar establishments that line

our Main Streets and keep our communities vibrant.

The concept is simple: Instead of sitting at home and ordering online or one-stop-shopping at the nearest bigbox store, put on your boots and coat and take a walk through the small and independent establishments in your community. Make Main Street ground zero for your holiday shopping. Many local businesses around the country will be offering special deals and discounts throughout the day to encourage shoppers and to commemorate the day, so the incentive to "shop small" is all the greater.

It's strange to think that doing something so modest — shopping at an independent business — can have such a big impact, but research on last year's event showed that consumers who were aware of Small Business Saturday spent a total of \$5.5 billion with independent merchants that day — higher than earlier estimates of anticipated spending. Indeed, even President Obama and his family did their part last year, patronizing a local bookstore and giving its holidays sales a boost.

The biggest incentive to "shop small" is that, in doing so, you are not only helping to keep small businesses operating, you are making your community stronger. It's likely when you purchase a product or service at a local store or restaurant, you are helping to pay the salary of a neighbor, a friend or a family member. You are helping to keep the people in your town or city employed so that they can support their families. Most importantly, you are demonstrating the value that you place on the small-business people who, by providing you and your community with unparalleled products and services, work hard to keep your trust each and every day.

During times like these, we could all benefit from boost in our faith — faith in the future, faith in our country, faith in our economy. Show your faith in America by starting your holiday season in a small business and "shop small" on Small Business Saturday.

— Suzanne Budge is Idaho state director for the National Federation of Independent Business.

Commentary

Financial management

Don't support bad decision; let son learn lesson from quitting school

Dear Dave,

We've been supporting our son while he's in college. He just finished his sophomore year, but he told us the other day he has dropped out of school and isn't going back. He's been playing in a band on weekends, and he has this vague idea of becoming a musician. We don't think this is a good idea, but we still want to be supportive ... just not too supportive. We want him to be financially independent, as well. How should we handle this?

— Karen

Dear Karen,

This kid is about to have some problems. Not only has he made a bad decision, but he should have consulted with you guys before he guit school. He owed you that much if you were supporting him this whole time.

In my opinion, you and your husband have one job right now. That job is to stand back and let life happen to this kid. If he thinks he's a man, let him go out and prove it. Wish him the best and tell him you hope he becomes the rich and famous rock star he wants to be. But make sure he understands you're not going to support him financially when he's doing something you both feel is a bad idea. The First National Bank of Mom and Dad is officially closed!

Understand that I'm not suggesting you turn your backs on this guy. Let him know how much you both love him and that you'll be praying for him. Invite him over for dinner once in a while, stay in touch, and make sure he knows that family deals like Thanksgiving and Christmas are still business as usual. However, as far as paying for his rent, utilities, gas, food and cell phone bill? That stuff's not happening. This may sound tough, but it was his decision.



In the end, let him know you'll be there to help just like before if he wises up and decides to finish school. But until then? Little boy, you signed up for this trip!

— Dave

Dear Dave,

contributions in order to pay off contributions to your 401(k). my car and home?

— Jack

Dear Jack,

If you're following my plan, the first thing you should do is set aside an emergency fund of \$1,000. That's Baby Step 1. Next comes Baby Step 2, which means paying off all of your debt except for your house. This would include your car. During this time you should temporarily stop any kind of investing and retirement contributions.

Once the only debt left is your mortgage, it's time to move on to Baby Step 3. Now you concentrate on growing your emergency fund to the point where you have three to six months of expenses set aside. Once this is done, you can attack Baby Step 4, which is investing 15 percent of your pretax income for retirement. For Should I lower my 401(k) you, it would mean re-starting the

The rest of the plan goes like this: Baby Step 5 is putting money into your kids' college funds, while Baby Step 6 is putting everything you can scrape together towards paying off the house early. After that comes the real fun. Baby Step 7 is the point where you simply build wealth and give.

Follow these steps, Jack, and I promise you'll have lots of fun and lots of cash. You'll have financial peace!

— Dave

 Dave Ramsey has authored four New York Times best-selling books: Financial Peace, More Than Enough, The Total Money Makeover and EntreLeadership. The Dave Ramsey Show is heard by more than 5 million listeners each week on more than 500 radio stations. Follow Dave on Twitter at @DaveRamsey and on the Web at daveramsey.com.

Americans for Limited Government GOP senators should exploit Dems' rule-change hubris

by Robert Romano

Standing Rule XXII of the Senate clearly states that "to amend the Senate rules ... the necessary affirmative vote shall be two-thirds of the Senators present and voting," but none of that matters anymore.

Senate Democrats under Harry Reid of Nevada have changed the rules regarding cloture on most presidential nominees, requiring now just a simple majority — an egregious power grab.

Never mind that the U.S. Constitution provides that "each House may determine the rules of its proceedings," and that those very rules in the Senate had been legitimately enacted.

Forget that this particular rule had stood for 96 years. It's all meaningless.

This is the law of the jungle now.

If Republican Senate Minority Leader Mitch McConnell of Kentucky has any respect at all left for the institution of the Senate, he will shut that body down completely.

Even the most mundane business in the Senate requires unanimous consent. Going forward, McConnell should deny such consent — on everything. Force Reid to achieve cloture for every gavel, every motion, every change of the calendar.

And then deny him that cloture. Nothing gets done.

That is, unless and until those rules are changed back and any false confirmations that result are nullified, including the appointment of Patricia Ann Millett to the D.C. Circuit Court of Appeals.

That's what Harry Reid would do.

If the shoe were on the other foot, there would be a hefty price to pay. Now it is up to McConnell to make certain that there is.

Dare Democrats to roll back cloture rules on everything else, too. And when they do, Republicans should take their case to the American people.

When push came to shove, it was Reid and the Democrats that broke the Senate.

So be it. Because it doesn't matter anymore. All bets are off.

In the meantime, the legitimacy of Millett on the D.C. Circuit Court should be challenged immediately — all the way to the Supreme Court, if necessary. If nothing else, it must be challenged for the sake of the rule of law.

Force the Obama Administration to defend the destruction of the Senate as a meaningful check on the executive branch.

If this is how Democrats want to rule and impose their will on the minority party, let "the end justifies the means" be their campaign slogan in 2014 and beyond.

If the courts ultimately deem Senate rules to be a political question with which the Senate has discretion, that they can be amended by whatever margin the current majority prefers, then so be it.

The cooling saucer of the Senate will have been forever shattered

If "majority rules" is the new rule of the Senate, if this stands once all court challenges have been exhausted,

Then whenever Republicans regain the majority in both houses of Congress and the White House, all it should take to repeal Obamacare is a simple majority in both houses of Congress.

No more 60-vote thresholds.

All it should take to undo the Environmental Protection Agency's carbon endangerment finding, and every other economy-killing regulation from unaccountable executive branch agencies, are simple majority votes in the House and Senate.

All it should take to audit the Federal Reserve completely and fully, and to rein in its \$1 trillion-a-year subsidy to banks — almost half of them foreign — or to balance the budget, is a simple majority.

All it should take to get strict constitutionalists on to the Supreme Court is a simple Senate majority.

In short, all it should take to undo all the damage of the past century of big government is a majority. If supermajority thresholds cannot be justified for presidential nominations, then how do we rationalize them on other matters?

It is up to Republicans in the Senate, led by Mitch McConnell, to make Harry Reid pay for this. To regret the moment he thought that his will alone could trump the constitutional rule of law. To rue the day he ever believed that Republicans would never be in power again.

- Robert Romano is the senior editor of Americans for Limited Government.

Contacting elected officials

U.S. Senators

Sen. Mike Crapo (R-Idaho)

Local office

251 E. Front St., Ste. 205

Boise, ID 83702

Phone — (208) 334-1776

Fax — (208) 334-9044

Washington, D.C., office 239 Dirksen Senate Building Washington, DC 20510

Phone — (202) 224-6142

Fax — (202) 228-1375 E-mail — http://crapo.senate.gov/contact/email.cfm

Sen. Jim Risch (R-Idaho)

Local office

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E-mail — http://risch.senate.gov/public/index.

cfm?p=Email

Looking back...

from the files of The Owyhee Avalanche and Owyhee Chronicle

25 years ago

November 30, 1988

Parade kicks off Christmas season

Nina Hyde's fourth-grade class was declared winner of the Judge's Choice Trophy as the top entry in Homedale's first Christmas Parade Saturday.

Twenty-six entries — ranging from floats to equestrian to individuals — took part in helping to launch the Christmas shopping season in the city.

"I was really impressed with the parade. The turnout of entries from our merchants and the community to watch the parade was great," Mike Matteson, chair of Homedale Chamber of Commerce's Retail Merchants committee, sponsor of the parade, said.

About 1,000-1,200 people were estimated by the Homedale Police officers to have watched the parade.

At the end of the parade, between 350 and 400 bags of candy were given out by Santa Claus. He then made a trip to the senior citizens complex and Homedale Care Center to hand out the rest of the bags of candy.

"We really appreciate all the help the Homedale Fire Department volunteers gave us in bagging the candy and helping out where needed," Matteson said.

Temporary water rights field offices opened

Two temporary field officers from the State Water Resources Department will be in Owyhee County in the next couple of weeks to take claims in the Snake River Basin Adjudication.

One field officer is in the Bruneau Sand Dunes State Park Office through Dec. 9. The second one will be in the South Board of Control Office in Homedale from Dec. 12-16.

City to regulate kinds, size of fences to be built

The Homedale City Council has adopted a major new ordinance governing the construction of fences in the city and voted to charge \$5 per fencing permit, which must be obtained prior to construction.

The new ordinance bans most electric and barbed wire fences within the city limits, "except in those instances where it can be demonstrated to the Building Official that their use is solely for the containment of animals kept with the city in compliance with city animal control regulations."

It also imposes restrictions on the kinds and sizes of fences that may be constructed on street rights of way as well as limitations of certain kinds of interior and corner fences and in residential, commercial and industrial zones.

The ordinance defines "walls, lattice work, screens, hedges and plantings" as fences under terms of the ordinance. It prohibits the use of dangerous material such as boxes, sheet metal or broken masonry blocks for fencing, and declares "no fence shall be permitted in the sidewalk area or in the location that will impair the construction of sidewalks.

Councilmen Herb Fritzley, Mike Beavers, Launie Mashburn and Frank Haylett adopted it unanimously after waiving a rule that required the ordinance be read by title twice and in full on a third day.

Edna I. Grimes, city clerk-treasurer, said that expedited process of adoption has long been employed, however. The ordinance would not apply to existing fences, according to City Supervisor Larry Bauer. He said the ordinance "was adopted basically at the request of townspeople" who felt lack of standardized rules covering fencing left too many citizens without adequate guidance.

Mayor appoints three to planning commission

Mayor Paul Fink announced the appointment of three new members to the Homedale Planning and Zoning Commission at a recent City Council session. Named to the panel were Dan Erbe, Jim Fleming and Clifford Martel.

Erbe is an insurance agent for Farmers Insurance Group, Fleming operates J&C Upholstery, and Martel is a local carpenter and builder. Their appointments increase the membership of the commission to six, with one seat still vacant. Already serving on the commission are Kenne Metzer, Fred Egurrola and Adrian Kroeger.

50 years ago

November 28, 1963

Elections slated Monday at Marsing and Homedale

Two commissioners will be elected to the Homedale Highway District Monday, December 2. Polling will be at the highway district office in Homedale. Voting hours are 1 to 7 pm.

Commissioners to be elected are in sub-district No. 1 and in the sub-district No. 3. Both are for four-year terms. Elmer Prow is a candidate in sub-district No. 1 and Lewis Cegnar in No. 3.

Gem Highway District will hold an election Monday from 1 to 7 pm, at the Wo-He-Lo clubhouse in Marsing to elect a commissioner from precinct 1 for a two-year term and a commissioner from precinct 3 and a four-year term.

Also scheduled Monday, December 2, at the highway district office in Homedale and at the Wo-He-Lo clubhouse in Marsing, is an election for two commissioners of the Marsing-Homedale Cemetery Maintenance District. This election will be from 1 to 5 pm.

To be elected are a commissioner for two-year term for sub-district No. 1 (Homedale area) and a commissioner for a four-year term for sub-district No. 3 (Opaline-Givens area).

Honor paid slain president; new president takes office Business suspended Monday in tribute to John F.

Business suspended Monday in tribute to John F Kennedy

Public events were cancelled, offices and most businesses remained closed and many special prayers were offered Monday as people of this area joined fellow Americans and the world in final tribute to President John F. Kennedy, 46, killed by sniper's bullets Friday as he rode in a parade at Dallas, Tex., who was buried Monday in Arlington cemetery.

The nation, and a world beyond via television, watched the moving events of the weekend and Monday. The solemn procession which marched behind the casket; the muffled drums; the symbolic riderless horse of the military procession; the pathos of the 3-year-old son paying last respect with a snappy salute; the heart-rendering control of the bereft widow and the thousands of grieving persons who filed by the flag-draped bier, identifying themselves personally in a show of affection for a leader and their country.

The first radio and television flashes on the shooting of President Kennedy and his death a few minutes later was met with stunned disbelief here as everywhere.

Nationally, the communication media launched into the most comprehensive news coverage ever given any story. All national networks cancelled programs and commercials to devote full time from Friday through Monday to the chain of events.

Barely an hour after the death of President Kennedy, his vice president, Lyndon B. Johnson, took the oath of office as the 36th president of the Untied States. He has appealed to the American citizenry for support in this time of crisis. As Lyndon Johnson moved into the presidential spot, House Speaker John W. McCormack, 71-year-old Massachusetts legislative, was elevated to vice president.

As though the assassination of President Kennedy and gunning down of Texas Governor John Connally, who is recovering, were not enough, an additional shock came Sunday when horrified TV viewers witnessed the fatal shooting of Lee Harvey Oswald, the 24-year-old man charged with shooting President Kennedy with a high-powered rifle from an upper floor of a Dallas building. Jack Ruby, a Dallas night club owner, suddenly appeared while Oswald was being transferred to the county jail, pulled a pistol and shot the alleged assassin to death although he was surrounded by police officers. Ruby has since been charged with the murder.

Homedale locals

Marlene Payne was capped Thursday evening at the ceremony for student practical nurses in Caldwell Memorial Hospital.

140 years ago

November 29, 1873

TWEED CONVICTED. We learn from a New York telegram that the jury in the Tweed case, on the 19th inst., found a verdict of guilty on all the counts, and that the "Boss" was sentenced to four years imprisonment and a fine of \$1,000. His unparalleled robberies are thus made odious, even if they do not meet proportion to the punishment. Though everybody believed him guilty, probably not one person in a hundred throughout all the United States expected that he would be convicted and brought to punishment. When Tweed was first confronted with his little delinquencies as a member of the Board of Public Works of New York City, he smiled blandly and asked his accusers — "What are you going to do about it?" The reply to this defiant interrogatory is: "Four years confinement in the penitentiary, at hard labor." Well, what will the "Boss" do about it? Probably get an arrest of judgment, and then, instead of going to the penitentiary, he will go to the Court of Appeals. It requires an immense stretch of the imagination to picture Tweed at Sing Sing laboring alongside the aristocratic murderer of Fisk, and the youthful parricide. When young Walworth was imprisoned, he was assigned to the office of bookkeeping in the leather department. When Stokes was incarcerated he was nominated clerk of the cigar department. Now that Tweed has been chosen a member of another board of public works, by the ballot of twelve of his peers, what will they do with him? "The mills of the gods grind slowly, but they grind exceedingly small, and it is something of a triumph of honesty over the prevailing spirit of official rascality — this conviction of Tweed.

LOCAL LACONICS. A green grocer — one who

The higher we take the thermometer up a mountain the lower it gets.

"Lightning saws," are announced by some dealers in hardware. That people see lightning during a thunder storm is plain enough, but why they should saw lightning is a problem.

An editor in Utah asks his subscribers to pay him in order that he may play the same joke on his creditors.

A henpecked husband says that the "jaws of death" are nothing compared to the "jaws of life."

Do not run in debt to the shoemaker. It is unpleasant to be unable to say your soul is your own.

Shakespeare's "Seven Ages of Man," — Mess-age, lugg-age, saus-age, ramp-age, marri-age, parent-age, and dot-age.

When you have lost money in the streets, everyone is ready to help you to look for it; but when you have lost your character, everyone leaves you to recover it as you can.

"My dear doctor," said an Irishman to Dr. Colmache the other day, "it's no use your giving me an emetic. I tried it twice last summer, and it wouldn't stay on my stomach five minutes."

A NIGHT SCHOOL. Prof. Gilbert Butler will organize a night school, at the district schoolhouse, on Monday evening, the 8th of December next. The course of instruction will include Reading, Writing, Arithmetic, Book-keeping, Algebra, Geometry, Geography, Grammar, History, Singing, Short-hand, Drawing (Free hand, Crayon and Mechanical), Painting, Latin and Greek, French and German. A special class in Science, for the study of Chemistry and Physics, will be formed to recite on Sunday evenings. For the Science course, no books will be needed; the lectures will be illustrated by experiments. The tuition fee for English and the Science course on Mondays, Tuesdays, Wednesdays, Thursdays and Sundays, will be \$8 per month; for English alone, \$5 per month; Science course, \$5 per month. The books to be used are as follows: For advanced readers, Shakespeare-others, Wilson's readers: Davies' Series of Mathematics; Swanton's English Grammar and Speller; Spenserian copy-books; no Geography needed. Students will provide themselves with scribbling paper, pens and ink, both black and red.

Public notices

Northwest Trustee Services,

Inc., an Idaho Corporation

P.O. Box 997 Bellevue, WA

98009 (425) 586-1900 Deed

of Trust information Original

grantor: Allan H. Densmore, a

married man Original trustee:

First American Title Original

LEGAL NOTICE

Upon further consideration, the Request for Bid for the Closure of the Bruneau-Grand View Landfill is hereby withdrawn. Please direct any questions to the Owyhee County Clerk, 208-495-2421.

11/27;12/4/13

NOTICE OF PUBLIC HEARING

Please be advised that a public hearing will be held before the Council and Mayor of the City of Homedale on the 11th of December at 6:00 p.m. or as soon thereafter as possible, at Homedale City Hall, 31 West Wyoming, Homedale, Idaho.

The subject matter of this hearing is: Restructuring of the intersection at Hwy 95 and Hwy 19 (Idaho St.)

The public is invited to attend and offer input.

Alice E. Pegram, City Clerk/ Treasurer, City of Homedale 208-337-4641

11/27;12/4/13

NOTICE TO CREDITORS CASE NO. CV13-10056

IN THE DISTRICT COURT OF THE THIRD JUDICIAL DISTRICT OF THE STATE OF IDAHO, IN AND FOR THE COUNTY OF CANYON

IN THE MATTER OF THE ESTATE OF CLARENCE WAYNE ACKERLUND, Deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been appointed personal representative of the above-named decedent. All persons having claims against the decedent or the estate are required to present their claims within four months after the date of the first publication of this Notice or said claims will be forever barred.

Claims must be presented to the undersigned at the address indicated, and filed with the Clerk of the Court.

DATED: 10-12-13_/s/Wayne H. Ackerlund, 14910 Ashway, Lynnwood, Washington 98087. (425) 745-4609

Michael W. McGreaham, ISB No. 6547, Moffatt, Thomas, Barrett, Rock & Fields, Chartered, 101 S., Capitol Blvd., 10th Floor, Post Office Box 829, Boise, Idaho 83701 Telephone (208) 345-2000 Facsimile (208) 385-5384 mwm@moffatt.com 25703.0000 Attorneys for Applicant, WAYNE H. ACKERLUND 11/13,20,27/13

NOTICE OF TRUSTEE'S SALE

TS No. ID08000005-13-1 APN RP A0010040010AA TO No. 8313041 On 2/28/2014 at 11:00 AM (recognized local time), in the lobby of the Owyhee County Courthouse, 20381 Highway 78, Murphy, ID 83650 in the County of Owyhee, State of Idaho, Pioneer Title Company as successor Trustee on behalf of M&T Bank, will sell at public auction, to the highest bidder for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Owyhee, State of Idaho, and described as follows: LOTS 10, 11, 12, 13, 14, 15 AND 16 OF BLOCK 40 OF THE AMENDED TOWNSITE PLAT OF HOMEDALE, OWYHEE COUNTY, IDAHO, ACCORDING TO THE OFFICIAL PLAT THEREOF ON FILE AND OF RECORD IN THE OFFICE OF RECORDER FOR OWYHEE COUNTY, IDAHO. The Trustee has no knowledge of a more particular description of the above referenced real property, but for purposes of compliance with Section 60-113 Idaho Code, the Trustee has been informed that the address of: 219 W MONTANA AVE, Homedale, ID 83628 is sometimes associated with said real property. Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by JAN BRYANT as Grantors, to First American Title Insurance Company as Trustee, for the benefit and security of Silver Hill Financial, LLC, a Delaware limited liability as Beneficiary, dated as of 1/27/2006 and recorded 01/30/2006 as Instrument No. 255026 and as assigned to M&T Bank, current Beneficiary (the "Beneficiary"), of the records of Owyhee County, Idaho. The above Grantors are named to comply with section 45-1506(4)(A), Idaho Code. No representation is made that they are, or are not, presently responsible for this obligation set forth herein. The default for which this sale is to be made under Deed of Trust and Noted dated January 27, 2006, is: failed to pay payments which became due. The monthly payments for Principal, Interest and Impounds (if applicable) of \$1,856.93, due per month from February 1, 2013, and all subsequent payments until the date of sale or reinstatement. The principal balance owing as of this date on the obligation secured by said Deed of Trust is \$124,458.71, plus accrued interest at the rate of 9.75000% per annum from January 31, 2013. All delinquent amounts are now due, together with accruing late charges, and interest, unpaid and accruing taxes, assessments, Trustee's fees, attorney's fees and any amounts advanced to protest the security associated with this foreclosure and that the Beneficiary elects to sell or cause the trust property to be sold satisfy said obligation. If the Trustee is unable to convey title for any reason, the successful bidder's sole and exclusive remedy shall be the return of monies paid to the Trustee and the successful bidder shall have no further recourse. Pioneer Title Company c/o TRUSTEE CORPS 17100 Gillette Ave Irvine, CA 92614 949-252-8300 Dated: 10/23/2013 Pioneer Title Company By: Ronald W. Jantzen, Authorized Signatory SALE INFORMATION CAN BE OBTAINED ONLINE AT www. lpsasap.com AUTOMATED SALES INFORMATION PLEASE CALL 800-683-2468 REINSTATEMENT / PAY OFF REQUESTS CONTACT 949-252-8300 or support@trusteecorps. com Pioneer Title Company may be acting as a debt collector attempting to collect a debt. Any information obtained may be used for that purpose. P1069416

NOTICE OF TRUSTEE'S SALE

11/13,20,27;12/4/13

Idaho Code 45-1506 Today's date: October 18, 2013 File No.: 7283.27251 Sale date and time (local time): February 19, 2014 at 11:00 AM Sale location: in the lobby of the Owyhee County Courthouse, 20381 State Highway 78, Murphy, Idaho 83650 Property address: 6868 Old Bruneau Highway Marsing, ID 83639 Successor Trustee:

beneficiary: Mortgage Electronic Registration Systems, Inc. as nominee for PHH Mortgage Corp (fka Cendant Mortgage Corp) Recording date: 07/10/2006 Recorder's instrument number: 257213 County: Owyhee Sum owing on the obligation: as of October 18, 2013: \$267,357.76 Because of interest, late charges, and other charges that may vary from day to day, the amount due on the day you pay may be greater. Hence, if you pay the amount shown above, an adjustment may be necessary after we receive your check. For further information write or call the Successor Trustee at the address or telephone number provided above. Basis of default: failure to make payments when due. Please take notice that the Successor Trustee will sell at public auction to the highest bidder for certified funds or equivalent the property described above. The property address is identified to comply with IC 60-113 but is not warranted to be correct. The property's legal description is: A parcel of land lying in the Southwest quarter of Section 11, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho and being more particularly described as follows: Commencing at a found brass cap marking the Northwest 1/16 corner of said Section 11, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho; thence South 00 degrees 57' 00" East, 1307.02 feet to a found brass cap marking the West 1/16 corner of said Section 11 (Northwest corner of Government Lot 3); thence continuing South 00 degrees 57' 00" East, 1229.67 feet to a point; thence South 88 degrees 26' 55" East, 40.04 feet to a set 5/8" iron pin lying on the Easterly right of way of Bruneau Highway; thence South 08 degrees 38' 05" West, 88.65 feet to a set 5/8" iron pin marking the Real Point of Beginning; thence South 89 degrees 04' 06" East, 552.32 feet to a set 5/8" iron pin; thence South 67 degrees 24, 30" East, 191.08 feet to a found 5/8" iron pin; thence South 25 degrees 493 51" West, 129.92 feet (formerly South 25 degrees 57' 15" West, 130 feet) to a found 1/2" iron pin; thence North 82 degrees 07' 59" West, 463.83 feet (formerly North 82 degrees 06' 55" West, 463.65 feet) to a found 1/2" iron pin; thence South 82 degrees 00' 10" West, 240.65 feet (formerly South 82 degrees West, 240.88 feet) to a found 1/2" iron pin lying on the said Easterly right of way of Bruneau Highway; thence North 08 degrees 38' 05" East, 171.26 feet along the said Easterly right of way Bruneau Highway to the Point of Beginning. The sale is subject to conditions, rules and procedures as described at the sale and which can be reviewed at www.northwesttrustee.com or USA-Foreclosure.com. The sale is made without representation, warranty or covenant of any kind. (TS# 7283.27251) 1002.258802-File No.

11/6,13,20,27/13

NOTICE OF TRUSTEE'S SALE

T.S. No. 005280-ID Parcel No. RPB-04800020010ANOTICE OF TRUSTEE'S SALE On 3/20/2014,

ANNUAL ROAD AND STREET FINANCIAL REPORT CITY OF HOMEDALE

For the fiscal year ending September 30, 2013

Beginning Balance As Of October 1 Previous Year RECEIPTS	\$80
LOCAL FUNDING SOURCES	
Interest income	\$141
All other LOCAL receipts or transfers in	\$10,944
Total Local Funding	\$11,085
STATE FUNDING SOURCES	
Highway user revenue	\$86,117
Total State Funding	\$86,117
TOTAL RECEIPTS	\$97,202
<u>DISBURSEMENTS</u>	
ROUTINE MAINTENANCE	
Chip sealing or seal coating	\$20,319
Patching	\$550
Snow removal	\$596
Other (salaries & benefits)	\$34,445
Total Routine Maintenance	\$55,910
EQUIPMENT	
New equipment purchase	\$4,554
Equipment maintenance	\$6,254
Total Equipment	\$10,808
ADMINISTRATIVE	\$3,893
OTHER	
Street lighting	\$24,126
Professional services - audit, clerical, legal	\$0
Professional services - engineering	\$0
All other local expenditures (right of way purchase)	\$2,000
Total Other	\$26,126
TOTAL DISBURSEMENTS	\$96,737
RECEIPTS OVER DISBURSEMENTS	\$465
CLOSING BALANCE	\$545
Funds retained for general funds and operations	\$0
ENDING BALANCE	\$545
City of Homedale, Alice E. Pegram - Clerk/Treasurer 11/20/13	

at 11:00 AM (recognized local time), ON THE FRONT STEPS TO THE OWYHEE COUNTY COURTHOUSE, 20381 STATE HIGHWAY 78, MURPHY, ID 83650, in the County of Owyhee, ELISA MAGNUSON, ESQ., a member of the State Bar of Idaho, of PITE DUNCAN, LLP, as trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Owyhee, State of Idaho, and described as follows, to wit; LOT I IN BLOCK 2 OF VALLOTTON SUBDIVISION, MARSING, OWYHEE COUNTY, IDAHO, ACCORDING TO THE OFFICIAL PLAT THEREOF ON FILE AND OF RECORD IN THE OFFICE OT THE RECORDER FOR OWYHEE COUNTY, IDAHO. The Trustee has no knowledge of a more particular description of the above referenced real property, but for purposes of compliance with Idaho Code Section 60-113, the Trustee has been informed that the address of; 302 RIVERVIEW DRIVE, MARSING, ID 83639, is commonly associated with said real property. Said sale will be made without covenant or warranty, express or implied, regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by CAROLE PERCIFIELD, Á SINGLE WOMAN, AS HER SOLE AND SEPARATE PROPERTY, as Grantor, to TRANSNATÍON TITLE & ESCROW, INC., A DELWARE CORPORATION as Trustee, for the benefit and security of MORTGAGE **ELECTRONIC REGISTRATION** SYSTEMS, INC., AS NOMINEE FOR MORTGAGE PARTNERS, ITS SUCCESSORS AND

ASSIGNS as Beneficiary, dated 6/28/2002, recorded 7/512002, as Instrument No. 240127, official records of Owyhee County, Idaho. Please note; The above named Grantors are named to comply with Idaho Code Section 45-1506(4) (a); no representation is made that they are, or are not, presently responsible for the obligation. The default for which this sale is to be made is the failure to make monthly payments when due from 2/1/2013 and all subsequent monthly payments thereafter, including installments of principal, interest, impounds, advances, plus any charges lawfully due under the note secured by the aforementioned Deed of Trust, Deed of Trust and as allowed under Idaho Law. The sum owing on the obligation secured by said Deed of Trust is \$59,324.01, including interest, costs and expenses actually incurred in enforcing the obligation thereunder or in this sale, and trustee's fees andlor reasonable attorney's fees as authorized in the Note, Deed of Trust or as allowed under Idaho Law. All delinquent amounts are now due, together with accruing late charges, interest, unpaid and accruing taxes, assessments, trustee's fees, attorney fees and any amounts advanced to protect the security associated with the Deed of Trust described herein as provided under the Note, Deed of Trust and as allowed under Idaho Law. ELISA MAGNUSON, ESQ., a member of the State Bar of Idaho, of PITE DUNCAN, LLP, DATED: 11/14/13 Signature/By Elisa Magnuson P1071138 11/27;12/4,11,18/13

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NOTICE OF ELECTION MURPHY REYNOLDS WILSON FIRE DISTRICT

PLEASE TAKE NOTICE that pursuant to IDS 31-1410, the election of one commissioner from subdistrict #1 (Reynolds) of the Murphy Reynolds Wilson Fire District will be held on 10 December 2013 to elect a commissioner for the term of four (4) years from the first day of January 2014 and until their successors are elected and qualified. The Election will held at 7.00 PM at the Owyhee County Museum, 17085 Basey St, Murphy, ID 83650. District commissioners do not receive any compensation for their service and must live in the sub-district for which elected. If no candidate are brought forward for the election the incumbent commissioner will serve the subsequent term.

Murphy Reynolds Wilson Fire District

Melanie Oliverira District

Secretary 11/27/13

NOTICE OF TRUSTEE'S **SALE**

On March 20, 2014 at the hour of 10:30AM, of said day, on the steps of the Owyhee County Courthouse located at 20381 State Highway 78 Murphy, ID 83650.

Alliance Title & Escrow Corp.. as successor trustee, will sell at public auction, to the highest bidder, for cash, cashiers check, certified check or tellers check, (from a bank which has a branch in the community at the site of the sale), money order, State of Idaho check or local government check, or cash equivalent in lawful money of the United States, all payable at the same time of sale, the following described real property, situated in the County of Owyhee, State of Idaho, and described as follows, to wit:

In Township 2 North, Range 5 West, Boise Meridian, Owyhee County, Idaho

Section 4: Southwest Quarter of the Southwest Quarter

THE TRUSTEE HAS NO KNOWLEDGE OF A MORE PARTICULAR DESCRIPTION OF THE ABOVE-DESCRIBED REAL PROPERTY, BUT FOR PURPOSES OF COMPLIANCE WITH IDAHO CODE, SECTION 60-113, THE TRUSTEE HAS BEEN INFORMED THAT THE STREET ADDRESS OF: 6118 Johnstone Road, Homedale, ID 83628, MAY SOMETIMES BE ASSOCIATED WITH SAID REAL PROPERTY.

Said sale will be made without covenant or warranty regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the deed of trust executed by Phillip Mason and Diana Lee Parten. husband and wife, as Grantor to Alliance Title & Escrow Corp., as successor Trustee, for the benefit and security of Levi Y Kettle a married person and Wiatt E Kettle, a married person as successor Beneficiary, recorded 04/06/2011 as Instrument No. 274070, Mortgage records of Owyhee County, Idaho. THE ABOVE GRANTORS ARE NAMED TO COMPLY WITH SECTION 45-1506(4)(a), IDAHO CODE. NO REPRESENTATION IS MADE THAT THEY ARE, OR ARE NOT, PRESENTLY RESPONSIBLE FOR THIS OBLIGATION.

The default for which this sale is to be made is failure to:

Make principal and interest payments as set forth on said Deed of Trust and Promissory Note. The original loan amount was \$400,000.00 together with interest thereon at the rate of 5.000% per annum, as evidenced in Promissory Note dated March 31, 2011. Payments are in default for the months of July 2013 through and including October 2013 in the amount of \$2,361.36 per month and continuing each and every month thereafter until date of sale or reinstatement. Provide, maintain, and deliver to Beneficiary(s) fire insurance satisfactory to and with loss payable to Beneficiary(s). The principal balance as of October 28, 2013 is \$382,455.08 together with accrued and accruing interest thereon at the rate of 5.000% per annum. In addition to the above, there is also due any late charges, advances, escrow collection fees, attorney fees, fees or costs associated with this foreclosure.

The balance owing as of this date on the obligation secured by said deed of trust is \$382,455.08, excluding interest, costs and expenses actually incurred in enforcing the obligations thereunder or in this sale, as trustee's fees and/or reasonable attorney's fees as authorized in the promissory note secured by the aforementioned Deed of Trust.

Dated: November 18, 2013 Alliance Title & Escrow Corp.

By: Melissa Ambriz, Trust Officer Phone: 877-947-1553 File No.: 204613 / Customer Ref No. 3200-00-00256900

This communication is on behalf of a debt collector and is an attempt to collect a debt. Any information obtained will be used for that purpose.

11/27;12/4,11,18/13

NOTICE OF TRUSTEE'S **SALE**

Idaho Code 45-1506 Today's date: November 13, 2013 File No.: 7021.17868 Sale date and time (local time): March 17, 2014 at 11:00 AM Sale location: in the lobby of the Owyhee County Courthouse, 20381 State Highway 78, Murphy, Idaho 83650 Property address: 502 West California Avenue Homedale, ID 83628-3039 Successor Trustee: Northwest Trustee Services, Inc., an Idaho Corporation P.O. Box 997 Bellevue, WA 98009 (425) 586-1900 Deed of Trust information Original grantor: Jeffrey L Garcia, and Melissa R Garcia, husband and wife Original trustee: Fidelity National Title Co Original beneficiary: Mortgage Electronic Registration Systems, Inc. solely as nominee for Countrywide Bank, FSB, its successors and assigns Recording date: 05/13/2008 Recorder's instrument number: 264995 County: OWYHEE Sum owing on the obligation: as of November 13, 2013: \$137,520.30 Because of interest, late charges, and other charges that may vary from day to day, the amount due on the day you pay may be greater. Hence, if you pay the amount shown above. an adjustment may be necessary after we receive your check. For further information write or call the Successor Trustee at the address or telephone number provided above. Basis of default: failure to make payments when due. Please take notice that the Successor Trustee will sell at public auction to the highest bidder for certified funds or equivalent the property described above. The property address is identified

to comply with IC 60-113 but

is not warranted to be correct. The property's legal description is: Lot 15 and 16 in Block 11 of amended plat of the townsite of Homedale, Boise Meridian, Owyhee County, Idaho, according to the official plat thereof, Records of Owyhee County, Idaho. The sale is subject to conditions, rules and procedures as described at the sale and which can be reviewed at www.northwesttrustee.com or USA-Foreclosure.com. The sale is made without representation, warranty or covenant of any kind. (TS# 7021.17868) 1002.260081-File No.

11/27;12/4,11,18/13

NOTICE OF TRUSTEE'S SALE T.S. No. 003282-ID Parcel No.

RPB00000033152A NOTICE OF

TRUSTEE'S SALE On 3/20/2014,

at 11:00 AM (recognized local

time), ON THE FRONT STEPS

TO THE OWYHEE COUNTY COURTHOUSE, 20381 STATE HIGHWAY 78, MURPHY, ID 83650, in the County of Owyhee, ELISÁ MAGNUSÓN, ESQ., a member of the State Bar of Idaho, of PITE DUNCAN, LLP, as trustee, will sell at public auction, to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Owyhee, State of Idaho, and described as follows, to wit: A part of Government Lot 1 in Section 3, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho, more particularly described to-wit: COMMENCING at the Northwest corner of Section 3, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho, thence South 90° East 179.40 feet along the North line of said Section 3; thence South 0°00' West 108 feet along the East line of Seventh Avenue West to a brass monument; thence South 81° 41' East 145.3 feet along the Northerly line of 40 foot Patton Street; thence South 55° 25 East 163.63 feet along the said Northerly line, to the INITIAL POINT of this description; thence continue South 55° 25' East 88 feet along the said Northerly line; thence North 34° 35' East 98.30 feet to a point on the Southerly line of Block 10 of Patton's Second Subdivision to Marsing, Idaho; thence North 43° 14' West 90.03 feet along the Southerly line: thence South 34° 35' West 117.30 feet to the INITIAL POINT of this description. The Trustee has no knowledge of a more particular description of the above references real property, but for purposes of compliance with Idaho Code Section 60-113, the Trustee has been informed that the address of: 116 PATTON STREET, MARSING, ID 83639, is commonly association with said real property. Said sale will be made without covenant or warranty, expressed or implied, regarding title, possession or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by LAUREANO R VALDEZ AND SANTOS E VALDEZ, WIFE AND HUSBAND as Grantor, to PIONEER TITLE COMPANY as Trustee, for the benefit and security of MORTGAGE ELECTRONIC REGISTRATION SYSTEMS, INC., AS NOMINEE FOR AEGIS WHOLESALE CORPORATION, ITS SUCCESSORS AND ASSIGNS as Beneficiary, dated 8/11/2005, recorded 8/19/2005, as Instrument No. 253099, official records of Owyhee County, Idaho. Please note: The above named Grantors are named to comply with Idaho Code Section 45-1506(4)(a); no representation is made that they are, or are not presently responsible for the obligation. The default for which this sale is to be made is the failure to make monthly payments when due from 8/1/2012 and all subsequent monthly payments thereafter, including installments of principal, interest, impounds, advances, plus any charges lawfully due under the note secured by the aforementioned Deed of Trust, Deed of Trust and as allowed under Idaho Law. The sum owing on the obligation secured by said Deed of Trust is \$44,401.41, including interest, costs and expenses actually incurred in enforcing the obligation thereunder or in this sale, and trustee's fees and/ or reasonable attorney's fees as authorized in the Note, Deed of Trust or as allowed under Idaho Law. All delinquent amounts are now due, together with accruing late charges, interest, unpaid and accruing taxes, assessments, trustee's fees, attorney fees and any amounts advances to protect the security associated with the Deed of Trust described herein as provided under the Note, Deed of Trust and as allowed under Idaho Law. ELISA MAGNUSON, ESQ., a member of the State Bar of Idaho, of PITE DUNCAN, LLP, DATED: 11/14/13 Signature/By Elisa Magnuson P1071151 11/27;12/4,11,18/13

NOTICE OF TRUSTEE'S

SALE Idaho Code 45-1506 Today's date: October 23, 2013 File No.: 7827.20469 Sale date and time (local time): February 26, 2014 at 11:00 AM Sale location: in the lobby of the Owyhee County Courthouse, 20381 State Highway 78, Murphy, Idaho 83650 Property address: 132 W Colorado Avenue Homedale, ID 83628 Successor Trustee: Northwest Trustee Services, Inc., an Idaho Corporation P.O. Box 997 Bellevue, WA 98009 (425) 586-1900 Deed of Trust information Original grantor: Gladys M. Taylor, an unmarried woman Original trustee: TitleOne Corporation Original beneficiary: Financial Freedom Senior Funding Corporation, a subsidiary of IndyMac Bank, FSB Recording date: 07/28/2008 Recorder's instrument number: 265725 County: Owyhee Sum owing on the obligation: as of October 23, 2013: \$56,412.22 Because of interest, late charges, and other charges that may vary from day to day, the amount due on the day you pay may be greater. Hence, if you pay the amount shown above, an adjustment may be necessary after we receive your check. For further information write or call the Successor Trustee at the address or telephone number provided above. Basis of default: failure to make payments when due. Please take notice that the Successor Trustee will sell at public auction to the highest bidder for certified funds or equivalent the property described above. The property address is identified to comply with IC 60-113 but is not warranted to be correct. The property's legal description is: Lots 9 and 10 in Block 48 of the Amended Townsite Plat of Homedale, Owyhee County, Idaho, according to the official plat thereof, on file and of record in the office of the Recorder for

Owyhee County, Idaho. The sale is subject to conditions, rules and procedures as described at the sale and which can be reviewed at www.northwesttrustee.com or USA-Foreclosure.com. The sale is made without representation, warranty or covenant of any kind. (TS# 7827.20469) 1002.259016-File No.

11/6,13,20,27/13

NOTICE OF TRUSTEE'S SALE

Idaho Code 45-1506 Today's date: November 5, 2013 File No.: 7042.12077 Sale date and time (local time): March 10, 2014 at 11:00 AM Sale location: in the lobby of the Owyhee County Courthouse, 20381 State Highway 78, Murphy, Idaho 83650 Property address: 330 West Owyhee St Homedale, ID 83628 Successor Trustee: Northwest Trustee Services, Inc., an Idaho Corporation P.O. Box 997 Bellevue, WA 98009 (425) 586-1900 Deed of Trust information Original grantor: Gifford Lowell Shipley, an unmarried man Original trustee: Pioneer Title Company of Canyon County Original beneficiary: Mortgage Electronic Registration Systems, Inc. solely as nominee for America's Wholesale Lender Recording date: 02/20/2001 Recorder's instrument number: 235086 County: Owyhee Sum owing on the obligation: as of November 5, 2013: \$40,243.40 Because of interest, late charges, and other charges that may vary from day to day, the amount due on the day you pay may be greater. Hence, if you pay the amount shown above, an adjustment may be necessary after we receive your check. For further information write or call the Successor Trustee at the address or telephone number provided above. Basis of default: failure to make payments when due. Please take notice that the Successor Trustee will sell at public auction to the highest bidder for certified funds or equivalent the property described above. The property address is identified to comply with IC 60-113 but is not warranted to be correct. The property's legal description is: Lots 17 and 18, Block 27, Amended Townsite Plat of Homedale, Owyhee County, Idaho, according to the official plat thereof on file and of record in the office of the recorder for Owyhee County, Idaho. The sale is subject to conditions, rules and procedures as described at the sale and which can be reviewed at www.northwesttrustee.com or USA-Foreclosure.com. The sale is made without representation, warranty or covenant of any kind. (TS# 7042.12077) 1002.259702-File No.

11/27;12/4,11,18/13



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Owyhee County Sheriff's Office has a job opening for an Appraiser. This is a full time job at 37.5 hours per week with benefits. The complete job description can be viewed and down loaded from the Owyhee County website at owyheecounty. net. Applications will be accepted until 5:00 p.m. on December 6th in the Assessor's office at the Owyhee County Courthouse. Owyhee County is an equal

opportunity employer. Widman Contractors is seeking a full-time office manager who will perform the following duties: HR paperwork, PO processing, process payroll reporting/hours, arrange shipping, cost reporting, product and stores inventories, customer relations, maintain mine and plant production reports, coordinate orders and production, shipping with human resources (to include insurance and workmans' comp documentation.), notary public (not required), permits and licensing, maintain personnel files. Please email resume to carolyn@isrcapital.com. more information call Carolyn 208-957-6417 or 800-290-4772.

Position open until filled. Givens Hot Springs is looking for a multi-task individual to perform life guard, attendant and housekeeping duties. Position is part-time. Please call Nadine

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HHS principal sees mentoring as way to "pay it forward"

Homedale grad at BSU helps start new program

Tutoring at Homedale schools will jump to a new level in the next couple of years, thanks to efforts being made by high school principal Dion Flaming.

Plans are in the works to acquire 35 Apple iPads, which will be used to "instantly connect" Homedale students with collegelevel students. The students at the university level will act as mentors to the younger students and guide them in the steps to take in preparing for and applying at colleges and universities.

Flaming and his wife Debbie, who is a student services specialist at the high school, have been working on new ways to increase the tutoring available to students.

Currently, mentoring is being done at the high school for the "Strive" program, which Dion Flaming said involves 20 seniors who meet twice a week for 45 minutes with online mentors from Boise State University.

Debbie Flaming is working with Angel Salazar, a Homedale graduate who now attends BSU, to help further the program. Salazar is recruiting other BSU students to join him volunteering for mentoring the high school



A Homedale High School student sits at a computer and receives tutoring from a college student remotely as part of the school's Strive program. Submitted photo

students. Salazar is part of the motivation to develop on-line tutoring, Debbie Flaming said. She has worked with him in the past, when he was a senior at HHS, and he has a "strong commitment to Homedale students," she said. Salazar continues to drive over from Boise three times a week to help the Flamings. "He really is my angel," she added.

Dion Flaming reported to the school board on Nov. 11 about the new ideas he and his wife are working on to increase tutoring at the high school. He told the board he is "excited about" the future possibilities of online mentoring

in the district.

"It's a great idea, with a ton of potential," he told board members. He sees the mentoring idea as a way to help students who need a little extra help. Students in the program are making good progress, he said.

"It's great," Flaming said.
"They are really into it. They sit
there with headphones on, and
they seem to enjoy it. They are
working like beavers."

The mentoring program is being done on a small scale and is in the "experimental stages" right now, he said. Currently, the Flamings have only two iPads to use. They are also working with about 10 students from the ESL (migrant) program, who are trying out the mentoring. Next year, the Flamings plan to have the resources to develop mentoring on a larger scale, involving more students.

The long-term goal is to be able to help high school and middle school students move forward on college preparedness, Dion Flaming said. Debbie Flaming said they will eventually be set up with classroom space at both locations. The immediate goal is to get a small group of BSU students to commit to the tutoring for next semester, she said.

Debbie Flaming has been running the after-school program at the high school for the past three years. In that program, she has put into practice traditional tutoring methods, and she noticed that the students "had difficulty focusing." The online idea for tutoring, through the use of headphones and iPads, requires the students full attention. It is a good way to get the students to focus on learning, she said.

Last year and again this year the high school received a \$40,000 J. A. and Kathryn Albertson Foundation Go On grant, which will be used in part to fund the online mentoring effort. The purpose of the grant is to develop school-wide plans to ensure that every student is ready to Go On,

according to the school website.

The Strive program came out of the Go On grant, Dion Flaming said. Homedale and Emmett are the only two schools in Idaho involved in the Strive program, he said.

The inspiration to increase the tutoring capabilities came out of the success of the Strive program, Debbie Flaming said.

Funding will also come from the GEAR UP grant. It is a five-year grant received through the counseling program at the high school, Dion Flaming said. The school website explains the GEAR UP program as designed to increase the number of low-income students being prepared for post-secondary education. It is funded by a grant from the U.S. Department of Education.

The school will be obtaining 35 new Apple iPads next year, through the GEAR UP grant, Flaming said. He is looking forward to being able to use them.

Dion Flaming would like to see the mentoring in Homedale become an ongoing process. "It's kind of like pay it forward," he said. He hopes to have students who receive the mentoring at the high school level, and then as they go to college, they can turn around and "give back" to other high school students, by continuing to participate in mentoring.

—KB



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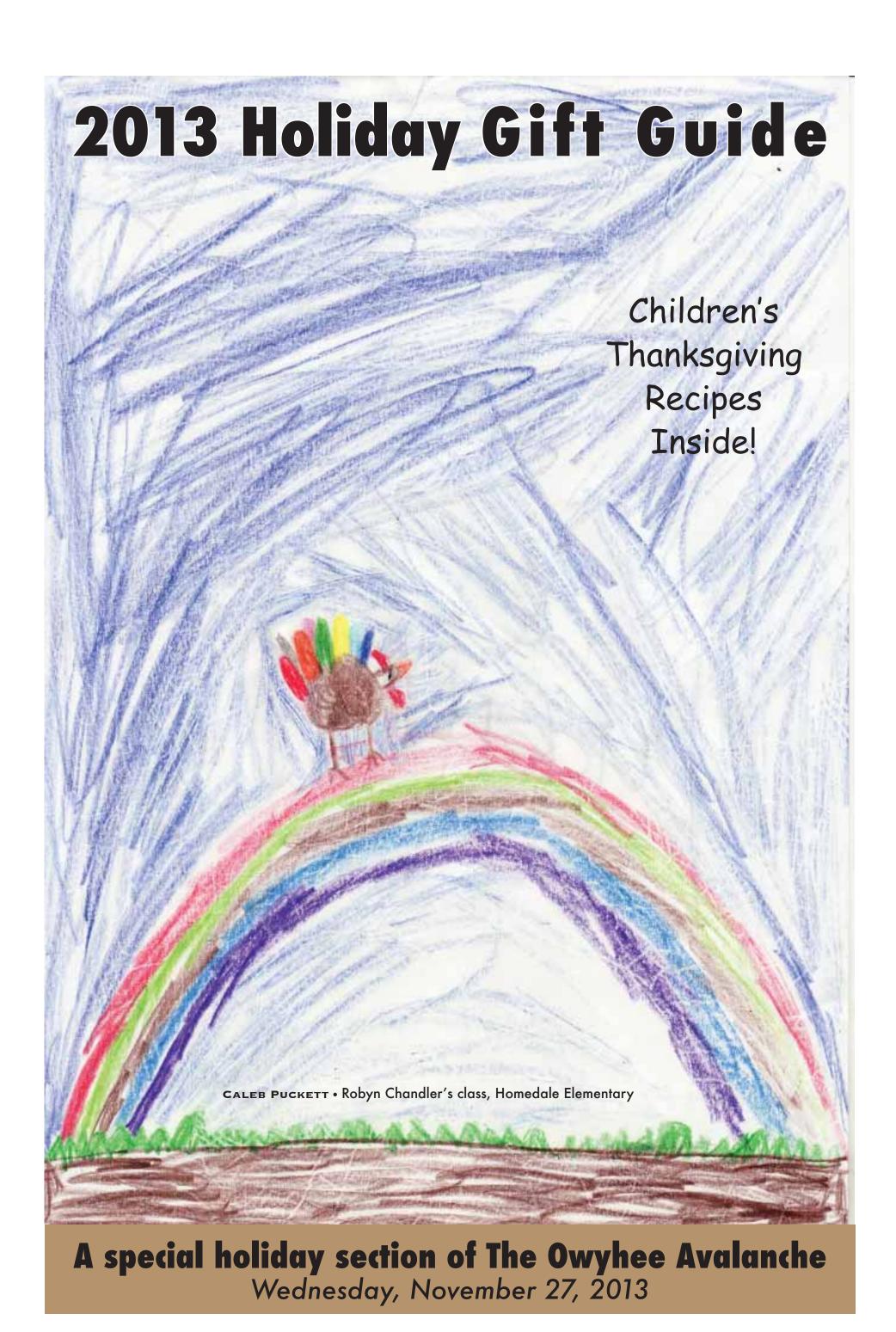
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2013 Holiday Shopping Guide

with schoolchildren's Thanksgiving recipes and drawings



GRADY JOHNSRUD, 3RD GRADE • Sherry Jaca's class, Jordan Valley Elementary

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Other schools

No submissions were received from Pleasant Valley, Bruneau or Grand View



Robyn Chandler's class

This is how you cook a terky you take it out of the raper and put it in the mickerwave and put in for what ever number when it beeps you take it out of the mickerwave and Then you start to eat at the tabil all to gether and Then you pic up the fork and then you eat.

Ellie Avila

Hi I am shef Alexa and this is how I kook a turkey. First you wash the turkey very well. Then you take seasning and get it ready and put the seasning on the turkey and put it in the oven and give the yumy turkey to youre family! And that is how I kook a turkey!

I am going to show you how to cook a turkey. First you put the turkey in a pot then get flour. then put the turey to cook in the oven. then get stuff then get it out of the oven and put the stuff.

Arcelina Walsh

Alexa Fleming

Hello my name is chef Joanna and I will be telling you how to cook a turkey. First you buy the turkey. Then you cook it and wash it with water. Then you put it in the oven for fortey minets. Then you let it cook andwait for the fortey minets to be done. Then you will take it out. Then your mom will surve you some turey and we will eat it as a family. Then me and my brother always say yeah! we made a turkey with are family. Then we liked the turkey and we had a good day.

Joanna Ramirez Guerrero

Hy I am shef Jesse this is how you mck a turkey forst you go to the stor and by the turkey. Then you un rapit then you stuf the turkey. Then you will put it in the oven for 89 dgrees. Then you pull it out of the oven. then you let it cool oof. Then you will eat hafe of the turkey then you will wach some to then you will wake up in the morning and eat some of the turkey

Jesse Lagers

How to coota tric

How to coota turic I will put sum meet and pints and sumrired dens and sum rish din and sicpl and yoc put sup man and you coll yor fami and you can call sum cucsia and semtow yor rin yur toete your dad yen and if a call yos ans and cupuant mo and I will put san Ham vin and but yac are dnn you a yput that put that.

Joseph Padilla

Hi! My name is cheff chase. I'm gonna show you how to make a turkey. First you go and hunt a turkey that is fresh healthy nd big. Then you gut it skin it then wash it then you put in the oven on 45, dagrees. Then you put it on a pan. Then coock it for twenty minutes. Then you stuff it. Them eat it.

Chase Cooper

am go to show you how make a turkey frist you buy the turkey thene you wash it then you put soce on it then you clean it in the oven to cook for a cupol minits and some hours and thene take it out from the oven and then cut it up in pieces and then give ever one a piece of turkey and then you put it on the table then you eat it if you have have some more turkey save it and put it on a plate then you put a napkin on it and then put it in the frig to keep cold if you yon't it worm it up an then eat it on the table and then give the other people to get a piece of the turkey and then eat if you ate it all throght it all a away then you wash the dishes then clean the table clean you mess and clean you floor and then sit down and then you play then you go to sleep

Mariah Lopez

First you get a turkey. Next you bake the turkey. Then when it's done make sure it's cooked. If it's not cooked then cook it agin for a few more mintes. Then you can check it agin. If it's done. Then finally you can eat it with other food. Now that is how you make turley!

LaRae Stewart

Hellow my name is shif Corilynn here is how you make a turky. First you go to the stor. next you find the turky Ill. then you poke at it. Then you ask if it is fresh. Take it home so you can cook it. Then you put the sining in it then put it on fo 60 minit's the with is cooking init your gust and set the stuff las eat it up.

Corilynn Huskey

Hello my name shef Angel, and am going to show you how to make a turkey. First you buy a turkey or kill a turkey both will work. Next you poke a hole in the turkey also I put it out in the stove. Then I take it out in cool it down and wait ten minutes and also again I cut the turkey in all parts. Last you have a turkey to eat for thanksgiving, but wait we have to get other food! You have to get other Food for thanksgiving. Here are some of them corn, turkey, jello and, a drink like apple juice or other stuff but not beer or soda to sick. And thats how you to make a turkey.

Angel Chavez

How to cook a turke! My name is Shif Sage. This is how to cook a turke. You kile it and shavit. Then cook to 13 or 14 mine's. then stufit weth sufing. and cook 1095 mins. wen the turke is dun take it out of the uven and iet it. The End!

Sage Badiola

How to cook a turkey. HI! My name is chef Emmaline. First you buy the turkey. Then you put it in



LARAE STEWART, Robyn Chandler's class, Homedale Elementary

the oven. The you take it out and you put cheese in it and sesings in it and oil in it. Then you invite some of your family to help eat the turkey. Then your family lievs the house. Then it's time to go to sleep.

Emmaline Jerome

How to cook a turkey. First buy the turkey then hit it. take the fethers oof. Put it in the uven. then take it out. Chop it's head oof. and stuf it with good vechdubls and eat it wans your don eating it. you put your plat away and put your fork away. and your cup away.

Caleb Puckett

Hello my name is shef Gabby and I'm going to tell you how to cook a turkey and make a good turkey for dinner first I buy a turkey and I wash it with cold water then I put butter on it and finely it's time to cook it make sure it's cook and you have to put it in there for 2 hours and 1 minute and you let it cold a little bit and I put some vegestibles and I still rubb some vegestibles so it will taist delicius and if it's cold put it back in the oven for 20 minutes and fresh it up and it will still mkes a good and delicus turke to eat and thats how you make a delicus turkey.

Gabby Gonzalez

My name is chef Heather R. frist you shot the turkey then make sure it is died. Then take all feathers out of it. Then stuk it in the oven make in up to 100° and after 2 hours put siaing. Take all the bones out. And then eat all of the turkey and give all the rest to naibor or your dogs or cats! And why? because who would you give it to. Then all of the turkey would get all roten if the turk roten what would you do with it.

Heather Reynolds

Hi I am shef Nazorae and I'm going to tell you how to cook a turkey. First you buy a turkey. Next you pull the stuff out of it they you pull its legs off. Then you put sesinings on it next you put it in the oven. Then you put decerations on it next you put it in the fridge then you put icccream ingreatxents inside of it then you eat the turkey.

Nazarae Brenner

Hello my name is Chef Jazmin. I am going to show you how to cook a turkey. First you get a turkey from the store! Next you get a pot out, you get flour to put on the pot. Then you get a pot out the ingereadens for your turkey. The skin is the front of turkey. Then you have all the stuff for the turkey you have the ingereadens, pot and of cause the turkey! So then you get the turkey and put in it to the oven. but be careful. If you don't be careful you can get burn and it could hurt. If you want to be careful first you have to put on gloves but not gloves

winter gloves that are gloves to put on when your cooking. Then you are all ready to put it in the oven. When the turkey is in the oven, you put 50 minits. And that is how you bake a turkey.

Jazmin Monreal

Hello my name is chef Kayden. I will tell you to cook a turkey. First you duy the turkey next you fill a pan of water and put the turkey in the pan put the pan in a oven for 396° F 92 minits. wate then cook stufing. Fanliy make a hole in the turkey and put the turkey on on the table and make mash potles and gravey and bring the flamly then make a prare. I will make the punken pie cinni pie apple pie have a best thankggiving ever. I will eat you'r thankggivig all up chef Kayden have fun

Kayden Morris

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Classifieds!



Shalla Doyle's class

First my mom and dad go to the store and buy a turkey and come home. Next we preaheat the oven and put seasoning on the turkey then we put it in the oven for a few hours take it out and eat it The END!!!

Jacy Parker

How to make a Turkey 1. Hunt/ buy Turkey. 2. Put seasoning on it. 3. Put it in the stove/w pan. 4. Check on its tepersher. 5. take it out of the stove. 6. May/may not put salt and peper. 7. eat up! the end.

Cameron Breshears

I buy a Turkey in the store. I put saled in the Turkey and cook it. on the oven and init some prsens to eat with us. So the prsens to eat weth us. So we ate the Turkey and the Presens left and. They lift sume for tomorow. The End

Jorgeluis Albor

Thanksgiving=Recipe. for how to make a Turkey When I go outside I will kill the Turkey. When I kill the Turkey I am going to put it in the Pan. Then put it in the oven. Then take it out and then eta it.

Francisco Cortez

First you kill a turer. After you sesen it and cook it. Then you eat it up. happy Thanksgiving.

Christian Cloin

One year I had a realu good, jusie tinder non greasy trukey and I want to share it with you. First take a deep fryer and gently put the turkey in it and cook it. Wait 20-30 min. then when it's done make sure that it looks good. Get clean plates out and make table clean and enjoy your turkey! (Don't really know that much)

Orrin Whitley

1. You get on your hunting cloas and you find a turkey. 2. Then you shoot the turkey. 3. Last you go home and cut the head and the legs and then you pike the fethers out and then you cook the turkey in the oven and then you eat the turkey. happy thanksgiving!

Hunter Salsgiver

you have to get a turkey to eat it. you have to wash the turkey put seasonon the turkey. you want to cook the turkey. Make sure to the temperaure is right. pu the turkey in a pan and put it in the oven.

Ashley Stebly

We go buy the turkey and then we fry it. Next, we peal the skin off the turkey. And then we roast it. Finally, we eat it.

Catie Decker

First you get a turkey then you put it in the oven. Third you put it for 1:00 minit Last you finley you eat it. If you want more you start all over.

Luis Juan

First I buy the turkey. Next my mom puts stuff inside the turkey. Then my mom puts it in a pan. Then my mom puts it in the oven. Then some water comes from the turkey. Them my mom takes it out and then we eat it. Happy Thanksgiving.

Lucia Rojas

How to make a turkey. first to makeing a turkey you want to get the turkey then turn on the oven. Put the turkey in the oven when it's don. Get the turkey out of th oven. You get the knigh to cut the turkey. Now you engoy!

Omar Rios

How to make a turkey. My family went to the store and bought a nice big turkey. Then after we brought it home my dad had to kill by choping it's head off, we al cried. After my dad killed it we had to pluck it good. I had to put the turkey in the oven to heat up. Then I had to put it out of the oven to cool down. my mom had to season the turkey. Then we ate it, I am



MAITE FRANK, Shalla Doyle's class, Homedale Elementary

still mad at my dad because he almost at it all.

Andres Waters

Thanksgive turkey = recipe. My mom goes and buys the perfecxt turkey for thanksgiving. Then she puts it on a pan and put season on it then cook it. Last we eat the turkey, corn, and mashpoatateos.

Jaxon Dines

First you shoot the turkey. Next you put it in the crock pot or what ever you cook in. Then you put in a cup of hot souce and some pepper. Then after it's cooked you take it out of the oven. Last you eat it.

Rylan Binford

First I will hunt the turkey. Than I will kill the turkey. Last I will put it in the oven for 2 howres. then I have thanks Giving dinner and try to eat everything.

Lilly Dobler

Thanksgiving = Recipe for make a turkey I put in a oven and I put in a pan and I decorate with my dad and my mom. My mom make cafe pie and cooie. Than I paper turkey and paper poelop. Last we make the dinner.

Mariana Garcia Robledo

My family kills a turkey. When the turkey is dead you take the bones out. /then you eat the turkey. After that you cook the turkey. After that you eat the turkey.

Deandrea Machuen

For Thanksgiving we kill a turkey to eat. After that you take it home. Next you have to take the bones out. Then you season it so it will taste good. After that you put the turkey on a pan and put it in the oven. The turkey should be done you take it out eat it up then you just enjoy the turkey.

Trenton Fisher

How to make a turkey. You get a turkey. Then you cut and get the stuff out. After that you sesening it. Then you put it in the uven for 20 m. Then you get ready for Thanksgiveing. And have a graet thanksgiveing. The End.

Kit Johnstone

First you buy a turkey. When you get home you put the turkey in a pan. After you put it in the pan you preheat it. After you preheat it you put seasoning on it. Then you cook it. Pit it on a platter. Finally you can eat you turkey and have a amazing Thanksgiving! :)

Maite Frank

Buy it, sell it, trade it, rent it... in the

Classifieds!





Toby Johnson's class

Turkey Time! Buy the turkey at the store. Cut a slot and stuff it with stuffing. Turn the oven up to 329.00. Cook it up to 5:20 min. Wile the turkey is cooking make a plate of fruit and vegeas for apitizers. When the turkey is done it will smell like your grandma just cooked a turkey castaroll. We get all the corn, pie, cranberreys and all that other stuff. to go with it to. Put all the food and turkey on the dinner table for supper. Then enjoy.

Trenton Rooks

First I get the turkey. then I put the spises on the turkey. Then I put the Turkey in the oven. Then I have to wait for it to cook. So then I have to do my ather cooking. Next I bake some pies. Next I would do some masht pataos. Finilly I get the masht pataos. Then I mash them. Then I put them in a pot then I let it cook. Next I get some saled and saled dressing. That's how you make turkey.

Amber Raine

First, I cook the turkey. Then, I put it on my plate. When I am done putting it on my plate my mom helps me with the gravey and turkey and with patatos. Next, My mom cuts my turkey into little pieces. When my mom is done doing that we will pray and then my family and I start eating at my grandpas house. Last, We go to my house and we go to sleep.

Cristina Merino.

First I will buy it at the store that has good turkey. So next I will let it unfeeres for you can cook. And the turkey has to be a little brown. A big person take it out of the uvin. last you put the turey on a plate for you can eat it but my not done so turkey is good so go eat turkey is good yum yum!

Baltazar Vega

How to cook a turkey. First you get a turkey that is big and fat. Then you take all the fethers legs and the head off. Then you cook in it not on it. I mean akshy in it thanksgiving to me.

and put it all over. Then you cook it for a litel bit more. If you did not put vary much spice in it you can put a litl bit more. If you put a lot then do not put any more or you will make it to spicey. way to apicey and peopel will not like it. So make sore you be careful you do not put to much. So folow the directon and make sore it is a pritty fat or decint turkey.

Lizzy Egusquiza

First you get the guts out of it. Then you wash it. Next you put it in the ocen for on night and half a day. Then you get it out. Next you get a knife and cut it up. Then you put it on your plate you also put stuffing and brockley all around it. Next you put it on the table. Then all of you gather up and afhor thanks. Next you look really good for the dog and cat if they aren't there. Then you sniff the turkey. Then you eat until you get so sick that you want to throw up.

Fave Jerome

First, I will get all of the fethers off of it. Next, I will put the turkey in the oven. Then, I will bake it for one hour and twenty minutes. When the turkey is done I'll take it out. Then I'll take the golden, juciy, perfect turey and put it on the table. I'll serve it with a side of mashed potatoes and brown gravy, stuffing, and milk. But you can put any kind of food on the table. have fun baking!

Helen Neal

First, I would shoot the turkey on a fence and it would go gobble gobble for tow hours. Then, I would take my knife and cut all it's feathers off. Next, I would cook the turkey for four hours in the oven. Then, I would set up the table in the barn with horses and pigs. Then, I would shoot the gigs and take all the ham out and cook the ham for about one hour. Next, I would put all the vegetable s on the table. Next, I would invite 1,000 people over to my house and when they are all here I will leave and they won't and I will hit the road and go out with my it and put all your faveret spices family And that will be a good



RYAN AMAN, Toby Johnson's class, Homedale Elementary

I'm going to tell you how to make a Thanksgivig turkey. First, I catch a big fat turkey in a cage. Then, while it's in the cage I shoot it with a shotgun. Next, I cut the big fluffy fethers off the big fat turkey. Then, I get everything bad out of the big fat turkey. Then, I take it inside and set it on a big plate and stuff a huge apple in the big fat turkeys mouth. Then, I cook it and every few minutes I check it with a thin thermonter. Wile it's cooking, I set the table with a turkey table cloth. Then, I take the turkey out of the oven and have a good Thanksgiving.

Rylan Love

The Meat. Out family will be in my grandmos shop for thanksgiving Diner. My grandpa get a big turkuy for everyone. We are going to have stake, Bake benes mash-patoes and stufing. I hope it is going to be juese and med them. We well cook it in the store I think my dad is going to OJ for thanksgiving. My cosin and I will play on the bikes. I hope it well blow me out like 100,00,0

Ahmad Garcia

the oven up four 45 m. Put water in the pan on rap the turkey. Put it in the oven. Turn the oven to high. Turn the oven to high. Let it cook for two in a half hours. Then thek it put the thermoniter in the turkey. In the tak it out of the oven. Let it col off four half en hour. Put green beens and corn onthe turkey stuff it with stuffing. Put solt and peper on the turey cut a tiny piece of the turkey of to tast if it was doawn or not. Put some gravy on the turkey.

Mason Cooper

First I get the turkey. Then you could put food in side the turkey. Next I put the turkey in the oven and wait for it to cook nd then when its done cooking I could take it out from the oven. Then you could put it on the table if the turkey is hot you could wait for a little Finilly you could eat the turkey a with your family. Thats how you make a turkey.

Yaneli Sanchez

First: I would buy a turkey — See **Johnson's**, page **11B**





Kasi Rydwell's class

How to cook turkey! First you go to the store. Then you go check in pay for it. After that you take it to your car and drive home. Whe you get homeyou take it inside and go to the kichen and put it in the oven. Then you set the oven for 3:35 °F. Then you wait intill it is done when it's done you get your oven mits and pull it out. After you put ciesening. Then you put it on the dinner table get knives and forks then eat! That's how to make a turkey!

Katie Christoffersen

This is haw you cook a trke. First you to the stor to get a trke. Then you go home. Then you cook the trke. Cook the trke on 30 degres for 10 min. Then you take out the trke. Then you take th trike to the table and eat it.

Diego Morales

How to cook a turkey. 1. You shoot a turkey. 2. You take the bad stuff off. 3. You put it in the hoven for 4 howers. 4. You take the turkey out of the hoven. 5. you eat the turkey.

Steven Colyer

How to Cook a Turkey. Hi, My name is Danella and I'm going to teach you how to make a turkey. First you buy a turkey at Paul's Market. Then you unwrap it. Next you get the meat and put the meat in the turkey. Next you get the oven ready for ten minutes. Then when you hear beep! beep! it's ready! You take the turkey out, wait til it's a little hot and cold. Have fun eating your turkey! Have a great Thanksgiving! =)

Daniella Pedraza

How to cook a turkey Frst you biy a turkey then you take it to your hous then you take it and un rap it next you put it in the oven tren on the oven and take it owt when it's redy then you put it on the table finely you eat it.

Mackensie Rountree

Steps on how to cook a turky.

1. First you go tot he store and buy a frozen turkey.

2. Next you go home, make sure you clean the turkey, because you don't blood in your turkey, yuck!

3. Finily you cook the turkey and when it's ready you enjoy your turkey!

Jolette Soto

First I go to the stor and get a turkey. Then you go home. And unrap the turkey the you get a pan. And then you poot it in the oven and pout the oven for 10: mints. And you open the oven. and it is brnt odanit it is drit. Well I get to go get a nother turkey.

Zayne Hall

The first thing you do is you go to the store and get a turkey. Then you get the oven ready at 3:20 °f. But first you unrap the turky. Then you put in on a casarole and



KAMBELL GARRETT, Kasi Rydwell's class, Homedale Elementary

put it in the oven and eat it!

Marysol Mata

How to cook a turkey you buy a turkey at the stoer and take the turkey Home and cook the turkey for one hour. and peollp eta the turkey peolp get a peaces of turkey and get to wich tv when the turkey is time to eta food and the peolp wich tv whent there are done etaing the turkey. some peolp go to sleep and the peolp that wich TV.

Israel Mendez

Hy" my name is Jaxson and I am here to show you how to make a turkey. So first you go by a turkey. Then after that you have to put it in the oven and cook it. After that you get oven mits on and get it out. then you get a plate, fork and take the skin off. Then you need to Eat up!!!

.... Jaxson Kent

Hi I'm chef Bailey and this how to cook a turkey. First you go and get your favrite turkey. Then you season it with seasonings. Then you put it in a big pot outside and let it cook for a ew hours. Then when it's done you take it out and test ts tempute and see if it's done. Then put it on a big plate and cut it. Finaly Enjoy!

Bailey Purdom

First I go to The store. Then I open The bag. Next I put in The oven. last I take out The Turkey and we eat It.

Yocelyn Albor Cortes



MARYSOL MATA, Kasi Rydwell's class, Homedale Elementary

How to cook a turkey. First: you get a turkey you bought or you killed. Second: you skin it or if you bought it the you don't have to. Third: you wash it. Fourth: you cook it, in the oven. Fifth: you get it out of the oven put it on a plate then put it on the table and enjoy!

Kambell Garrett

How to cook a turkey? Hi my name is Steven V. And I'm going to show you how to cook a turkey! First you buy a turkey then you take it home and open it. Then you put some sauces. After that

you put in a pan. Then you open the oven and put it in. Last you share the turkey with you Family if you want to.

Steven Vargas

How to cook a turkey. First you buy the turkey in a store then you bake the turkey. Then you take the turkey out of the stove. Then you eat it.

Wylie Layne

How to cook a turkey. First you shoud brab a shot gun and lowd it and then get in you'r vehcle and go to a place that has a lot of turkey. Then you get out. If

you see any and if there is some and theres a tree you shood hide hehind it. then ame it at the turkeys head and shoot it. Then take it home. Pluck the fethers and chop the head lege off then put it in the oven and cook it then take it out put sesinings on it then eat it.

Nicholas Murray

Chef Erikka here to telling you how to cook a turkey! Frist you go tot he store and get a turkey! Then you get home. Then you go in the kichin. And get the turkey out of the bg. You put the spises

— See **Rydwell's**, page 12B

Marsing Elementary

Thanksgiving Turky 1. By him from the store. 2. Let him thogh out for a few days in the frige. 3. Kut the rapper and let all the jeuws out. 4. Put him in the oven from 5 to 6. 5. Put some vechtables in him. 6. Eat him at the table. The End

Garrett Waters

How to cook a turkey 1. Preheat the oven to about 350°F. 2. Take out the parts of the Turkey you don't want. 3. Put the turkey in the oven for half a hour. 4. Take out the turkey and cut the meat. 5. Set it on the table and you are done.

Alex Gasper

How to cook a thanksgiving turkey 1. go to the store and buy a turkey 2. put it in the fridge for 2 days. 3. take the wrapper off. 4. put it in the oven. 5. cook it for 350° hours 6. take it out of the oven 7. Then you could eat the turkey have fun =)

Belinda Marcial

How to Cook a Thanksgiving Turkey The way I think you cook turkey is first thaw the turkey. Then you make the temperature on 350° for 5 hours put the turkey in the oven when it's done pull it out and put button on it and thas how to make a turkey. On thanksgiving I like food I told you about the turkey but I also like beets, mashed butatos, and last but not least BACON! It is amazing.

Shem Short

How to Cook Thanksgibing Tuvkui 1. How to preheat a thanksgiving tuvkui is to pre heat about 350. 2. Now it's time to move on to the nexst step. First I put stuffing in my tuvkui, then I put it in my oven. 3. We eat are thanksgibing tuvkui.

Heidi Durham

How to cook a thanks giveing Turkey First put the turkey in the sink for two days. Then take it out and put it in the oven set at 350°. Then put pineapple around it. finaly have a good diner and eat Then mash the potutos tell ther is no lumps left. Finaly cook it on the stove and eat it.

JT Chadez

What you need: you need a smoker and your turkey. you need to thaw the turkey. you need to cook it about 500 dgres. Instructions: Thaw the turkey. Cook the turkey. Seasoning the turkey. eat the turkey.

Cameron Robinson

What you need: 1. turkey 2. Potatoes 3. gravy 4. pan 5. corn 6. oil 7. pot holder 8. salt 9. peper 10. vegtables 11. Juice 12. Plastic bag. Intructions: 1. Make gravy, Potatoes 2. Pre heat the oven





GARRETT WATERS, John Barenberg's class, Marsing Elementary

3. remove wrapper 4. thaw the turkey 5. put the turkey in the oven 6. turn temperature to 450 fheranhite.

Xavier Delgadillo

What you need: turkey pan salt pepper pot holder knife gravy water Insteructions: thaw the turkey for 60 minites then remove the plastic pre-heat the oven to 450° next take gravy out of turkey put the turkey in the oven set it to 5 hours when it is done check it with a knife if it is done put it on a plate decorate it with up. For the Mash Potutos First oranges and grapes with surger get Potutos and a mixing bowl. and if its not done put it back in for 2 hours then take it out and check it again

Alexis Sevy

What you need: Pan salt oil gravy Turkey knife water corn juice struffing baster vegetables seasoning potatoes pot holder plastic bay pepper Instructions: 1. Thaw the turkey 2. remove wrapper 3. preheat/turn on

Vanessa Freeman

What you need: a pan a baster salt, peper, juice, corn turkey, plastic bag, pot holder, seasoning, a turky, stuffing, Recipe, knife, potatoes, vegies, gravy, oil and water. Instructions: 1. Thaw out

the turkey 2. remove wrapper 3. 200°F 7. Carve the Turkey pre heat/Turn on oven 4. make some gravy 5. cook the turkey for 2 hours 6. pre heat oven to

Emma Sevy

Ingredients: 100 Pount

Turkey 80 Pound salt 9 bottle of Pepper. 1 Tumado. 2 pacigeis of muchroms. Directions: Put the — See **Barenberg's,** page **12B**



Marsing Elementary

Karen Greer's class

What you need: 1. Juice 2. Corn 3. A pan 4. oil 5. plaske 6. water 7. knife 8. turkey 9. salt 10 Buster 11. potatoes 12. stufing. **Instructions:** 1. thow a turkey for two hours. 2. tempereratve is 100° f 3. make gravy poot a pan on it, and pool it out. 42 hours to cook the turkey.

Landyn Uelman

What you need: You need a pan, salt, pepper, gravy, oil, vegetates, Hot water, pot Holder, turkey, baster, corn, juicie, seasoning, stuffing plastic Bag, knife, and potatoes. Instructions: First pre Heat the oven. Then turn on the oven. Then cook it to about 5 min. Then put it 500° F on the oven. Then thaw the turkey, then remow the wrapper. Then Let itcool down. Then take out the mash potatoes and mash the mash potatoes. Then carve the turkey.

Hannah Stimmel

What you need: A turkey, hot water olive oil, salt, pepper, seasoning, knife and an oven. **Instructions:** Put the turkey in the hot pot. after 30 minutes. Put in the oven for two hundred °F for one hour. Now you take it out and carve it and cut it. Finilly you eat it.

Cole Goodwin

What you need: Turkey pan Baster pot holder forks salt seasoning water spoon corn stuffing knife potatoes gravy oil plastik bag vegetables. **Instructions:** 1. Thaw The Turkey 2. Remove The Wrapper 3. Carve The Turkey 4. Turn on the oven 5. Put the turkey in the oven 6. Close the oven 7. Put The Temperature To Med 8. Let It cook 9. Take it out and eat It

Mikey Acosta

What you need: pan, buster, plastic bags, pot holder, knifes, forks, salt, paper, seasoning, stuffing, potatoes, juice, corn, vegtables, gravy, oil and water. **Instructions:** 1. Get a turkey 2. thaw the turkey in hot water 3. carve the turkey 4. turn on the oven 5 put the turkey in a pan 6. put the turkey in the oven 7. cook it for 5 hour 8. put the temperture about 100 digeses 9. take the plastic off 10. now you turkey

Romeo Robles

What you need: 1. juice 2. corn 3. knife 4. stuffing 5. pot holder 6. gravy Instructions: Take the wrapper off and poot the seasoning on the Tureky and then poot it in the oven and poot the tempacher to 2 hours or 3 hours then poot the juice in the turkey

Martin Ortiz

What you need: wrapper, oven gravy, knife, baster, water and turkey **Instructions:** first fill the sink with water. then take the turkey and then put it in the water. then wait. then take out the turkey. then remove the bag and then wrap the turkey. then get your baster. then put the gravy arond the turkey then put it in the oven for 5 temperature. then carve it.

Johanna Ortiz

What you need: 1. You need a turkey and stuffing 2. You need a pot and a Baster. 3. And you also need a wrapper, a pot, juice, a pot holder, a knife, a fork, oil gravy, water, seasoning. You need salt and pepper. **Instructions:** 1. Remove wrapper from turkey. 2. Put turkey in oven for 10 mins 99 °F. 3. After the ten mins check with knife if not ready put it in for ten more. 4. Put seasoning, salt, and pepper. 5. Next take





Amelia Green, Karen Greer's class, Marsing Elementary

out the turkey and put it on the table. 6. Now you have your turkey eat it!

Amelia Green

What you need: stuffing, turkey, seasoning, pepper, gravy, juice, pan, baster, pot holder, plastic bag, knife, salt, vegetable oil, and potatoes. Instructions: 1. Thaw the turkey in hot water and remove wrapper. 2. Pre-heat oven to 370°f. 3. Make the gravy using potatoes, pepper, salt, and seasoning in a medium pot. 4. When the turkey is done thawing put the stuffing inside the turkey. 5. Then put the turkey in the oven for 5 hours at the temperature of 300°f. 6. When the turkey is done take it out with a pot holder and pour the gravy on the turkey. 7. And thats how you make a turkey hope you enjoy! =)

Kaitlyn Randolph

What you need: 1. the Turkey 2. oil 3. the Pan 4. Stuffing 5. Salt 6. pepper 7. hot pads tow 8. Knife 9. gravy **Instructions:** 1. thow the turkey 2. oil the pan 3. Put Salt and Pepper on 4. Put Stuffing in 5. Make the gravy 6. Put the Turkey in the oven for 30 minits 7. take out the turkey 8. Injoy you'er Diner.

Sam Robison

What you need: 1. A Pan 2.

oil 3. stuffing **Instructions**: you need to tack the turkey and put it in hot water then you tack the wrapper off then you put the Salt and Pepper then you put the stuffing in the turkey then you get a pan then you put in the turkey in the uvin then you put it up about 300 degeres then you whate intill it sets off. That would be about two hours then you decrat it the you whate until the gest come in. that is how to make a turkey.

Seymone Jones

What you need: You need salt you need a turkey you need lemen juice you need gravy and water set It for 3 mints **Instructions:** 1. 2. take your ingredeins and put them on 3. then put the turkey in the uvin

Matthew Goins

What you need: 1. salt 2. pepper 3. seasoning 4. potatos 5. knife 6. pan 7. baster 8. oil 9. coun 10. plastic bag 11. gravy 12. Turkey Instructions: 1. Thaw the Turkey out for 60 minits 2. Pre heat oven for 450F. 3. Remove wrapper 4. How long to cook Turkey? for 300 F 5. What temperature? 200 F. 6. Take out the Turkey. let it cool down. then carve the Turkey.

What you need: turkey,

Emily Vanosdall

salt, vegtabales, Pan, pepper, grvy, baster, seasoning, oil, potholder, potatose, knife, and corn **Instructions:** 1. Thaw turkey 2. Remove wrpper 3. Turn on oven 4. Make gravy 5. Cook your turkey for 5 hours 6.. Your turkey's temp 199°F 7. Carve turkey

Kolby Fisher

What you need: 1. Turkey 2. Pan 3. Baster 4. Knife 5. Olive oil 6. water 7. Gravy 8. Stuffing 9. seasoning 10 Pot holder Instructions: 1. Remove wrapper 2. Thaw the Turkey 3. carve the Turkey 4. Preheat the oven 5. How long to cook for 3 take all your ingredeins and cook hours 6. What temperature 300 f° 7. put the turkey in the oven 8. Wait for the turkey to come out 9. last you can eat.

Dafne Ramirez

What you need: 1. turkey 2. pepper 3. salt 4. vegetable 5. oil 6. gravy **Instructions:** First you need a turkey. Next you thaw the turkey. Then put gravy, vegetable, oil, salt, and peper to make it spicey. Later put it in the oven for 87° Finally it's ready to eat.

Jordon Blas

What you need: 1. Pan Stuffing Oil baster salt water plasic bag

— See **Greer's**, page **10B**

Marsing Elementary Brendalynn Love's class

How to Cook a Tanksgiving Turkey first you cut the raper. Then you put it in the sinck. Next you stuf it with onions, vegtables, and cerets. Then you put it in the oven for 350° or for 425° it dipens how big it is. Next you have to take it out cerfely or you can bern you'er self. Finally you'er turkey is ready.

Briseida Villa

How to Cook a Thanksgiving Turkey First, we'll go to the store and gota 11 pound turkey. Then set the oven to 350°. Next take out the pan and put the turley in the pan and put butter on the turkey. Then pull out gizzards and the bag. Then in the cavity put stuffing like onions, celery, carrots. Then when the oven beeps you put the turkey in the oven. Let it cook to about 5-6 hours. When it is done turn off the oven. Finally cut and enjoy!

Lee Loucks

How to cook a thanksgiving turkey 1. go to the store and buy a turkey 2. put it in the fridge for 2 days. 3. take the wrapper off. 4. put it in the oven. 5. cook it for 350° hours 6. take it out of the oven 7. Then you could eat the turkey have fun =)

Marcos Gonzalez Palomino

How to make a Thanksgving turkey First you unwrap the turkey. Then you put it in the sink. Then you rub it in butter and then you put the turkey in the oven for atlest for 4 to 5 hours. Next you tack out the turkey and then you let him cool of for a little bit then you have thanksgivng turkey.

Katie Sanchez

How to Cook a Thanksgiving Turkey First, pre heat the oven to 350° Next, clean the turkey's inside and stuff. By then, the oven should be done pre heating. Finally, put it in for 3-5 hours.

Gene Showalter

How To Cook Thanksgiving turkey 1. Buy a turkey from the store. 2. Put it in the refrigerator for a few days. 3. Preheat the oven to 350° 4. Take out the guts from the turkey. 5. Put the turkey in a tray. 6. Put the turkey in the oven for four to five hours depending on how big your turkey is.

Emmanuel Gonzalez

How to Cook a Thanksgiving Turkey I preheat the oven then the temperature is 350° The turkey is 50 pounds. I take The Turkey out of the oven. then I pot stufing in it.

Marlon Chlarson

How to Cook a Thanksgiving Turkey First my Family buy's a turkey. Then we put it in the freezer and let it get soft. When is done we drain it and let the Juice come out. Next my moma takes out the pan it has a big lid. We put the turkey in the big pan. Then we put it on for about 5 hours because it is a big turkey! When it's done my moma takes it out very carfuly. So she does not burn her self. and we let it cool off. Then we eat it at our Grandpa and Grandma's. yum yum yum. **Adrian Sevy**

How to Cook a thanksgiving Turkey 1. First I would Buy a Turkey for thaksgiving. 2. then I would stuff the turkey. 3. Next I would put it in the oven. 4. Last I would put the oven on 350° 5. After it is done you can eat!

Abby Percifield

Hot to make a Thanksgiving Turkey 1. First you defrost the Turkey. 2. Then you preheat the oven. 3. Next you put the Turkey in the oven. 4. The temperture need to be 350° 5. After the Turkey comes out you can put the stuffing in the Turkey. 6. Last when it cools down you cut the Turkey then you stat eating. Enjoy! Happy Thanksgiving!

Anahli Montes

How to Cook a Thanksgiving Turkey 1. set the it up to 99 daweas. 2. then put your turey in the frig and live it ther, for 2 day and on the secnd day take it out and/put it in the sinck unrap it and let, the juse go out though the gerane and stick your, hand up the hole and talke out the thing in the neck and throe it out dog and put it in the oven and cook it up for 4 owers and it has to be 425° daweas and put it in a big pot and put a big lid over it. 3. When it is done take it out and put it on a big plate and ledis on the sides and put ranch on the ledis and you are done.

Stewart Perry

How to cook a Thanksgiving Turkey 1. I let him thaw out 2. Next I cut the raper off of him 3. Then I stuff him with stuffing 4. Next I rub him in butter. 5. Then I see if the turkey still frosen if he not frosen we won't prehit the fat turkey. 6. Next I cook the thurkey up to 6 hours for 450°

Kalob Anderson

How to cook a Thanksgiving Turkey 1. First thaw it out untill it is rety to cook. 2. Second unwrap it and then put it in the oven to cook. 3 third it depens on how dig your turkey is it can be 350 or 425 for how much you cook it. 4. Forth you take it out and you put it on the table. 5. Fith you and your family can eat it. Happy thanksgiving

Kaylee Love

How to Cook a Thanksgiving Turkey First my mom put's it in hot water in the sink. My mom put's the temerture to 350. Then it is cooked and my mom put's it in the table then she put's lemon's



MILA ASTORQUIA, Brendalynn Love's class, Marsing Elementary

and other stuff around the turkey. Then she grabs a plate and put's goodie's in the plate. And my auant's and cosin's come.

Sandra Cuevas

How to Cook a Thanksgiving Turkey First preheat the oven to 350°. While the oven is preaheating thaw out your turkey. When the turkey is done thawing out, cook the turkey about 5 to 6 hours depending on how big the turkey is. Then while the turkey is cooking you can cook the gravey, mashed potatoes and rolls to go with it. When your done making your sides your turkey should almost be ready to carve! When your turkey is done you need to get a carving knife. Then you cut your turkey in thin slices. Next you invite your whole family over to eat! Then we all set up the table. Finily we sit down and enjoy! Yum!

Mila Astorquia

Thanksgiving Turkey First you preheat the oven to 350° or 425°. Then you get the turkey out of the frige and cut the plastic off. Next you put the turkey in the oven. Then you set it up. Finally you take the turkey out of the oven — See **Love's**, page **13B**



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Jordan Valley Elementary

Sherry Jaca's class

1st buy a turkey 2nd get a roaster and put water in it the roaster 3rd let the toaster warm up 4th then when the turkey is warm put salt on it 5th take it out and put the stuffing in it and the put it on a plate and cut it.

Atira Moore, third grade

First of all you got to have a turkey. Then you have to stuff it with stuffing. Then you stick it in the oven at about 400° F. Then you pour some gravy on the turkey. put some vetchebols around it. Put some seasonings on the turkey then you eat it.

Jace Grenke, fourth grade

Get a turkey and fins a cooler. Then fill the cooler with water halfway. Than poot your faveret seasoning in with the water. Now poot the turkey in the water and let it set for about 12 hours. Than poot the turkey in the barbecuer cook it intell it is about 165 inside the turkey.

Kyle Roe, fourth grade

1. shoot the turkey. 2. koock the turkey. 3. food is redy.

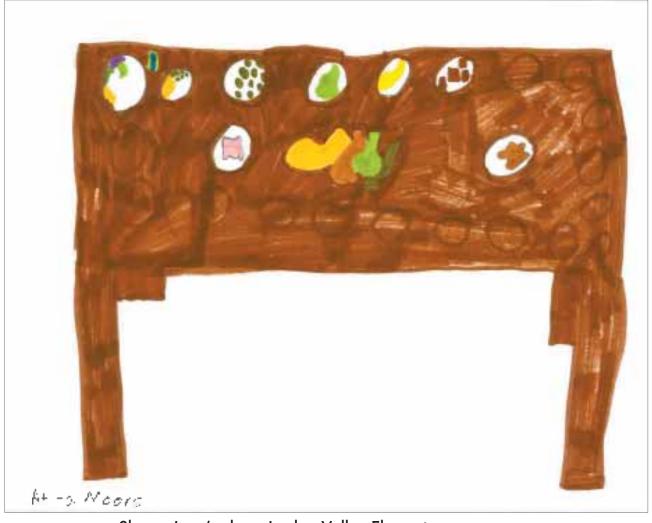
Isaac Aguila, third grade

1. get the turcky 2. add garlick 3. Get some stuffing put it on the side. 4. add vechtvls 5. get some crabery sos 6. put it in the oven

Grady Johnsrud, third grade

1. catch the turkey 2. chop the turkey's head off 3. pluck the turkey 4. put what seasonings you want on the turkey 5. Cook the turkey

Alan Whittum, fourth grade



ATIRA MOORE, Sherry Jaca's class, Jordan Valley Elementary



Karen Greer's class

From Page 8B

Pepper grave potholder seasoing knife turkey **Instructions:** 1. remove the wrapper 2. traw the trukey Make gravy or Buy it 4. turn on the oven 5. put the turkey in the oven 6. put the oven on 10 min 7. Carve the turkey 8. take the turkey put it on the table.

Morgyn Babcock

What you need: Pan, Salt, juice, Baster, ppeper, Corn, plastic bags, Seasoning, Oil, Water, Vegetables, and Potatoes. Instructions: 1. Thaw the turkey. 2. Remove wrapper 3. Make gravy 4. Cook for 5 hours 5. Preheat/Turn on oven 6. Temperture 199F° 7. Carve turkey

Levi Beal

Ingredints: 3 paund Turlkey 2 cup of Salt 4 bags of Sald 2 cups of Topteo Directions: First you wash the turkey Then you have to cooch it for 10 minis Next make sur it is cooch right. Last you dedkarat it with Salid, potinos, cips when it is not hot hot it is right. You have to get the Recipe to it. you cooch it in the ivin fou 12 dugaris.

Janet Gamind

Ingredients: 1. buy 2 Turkey that weigh 3 lbs. 2. buy 5 Spaghetti Sauce 3. a spoon of salt 4. a spoon of peppr 5. Chile 3 **Directions:** First you wash the Turkey. Next you spred the Spagetti Sauce on the Turkey and a spoon of salt anda spoon of peppr and chile Last you put the Turkey in the oven for 3 minets and 40 dgres.

Josue Espejel

Thanksgiving Turkey: 25 lbs of turkey 1 can of green beans. 1 tsp spoon salt. 2 potatos. 1 packet of gravey. 1 cup of milk. Cook the turkey 15 minutes in the oven at 100 degrees. Put the salt on the turkey. Put the gravey and greens and potatos around the turkey. drink milk

Clayton Shofne

Ingredients: 39 pound Turkey 1 spun salt 1 spun pepre 2 Caluflowr 2 big spun of Bobquw cuvr the hole Turkey. Directions: Set the uvin for 200° Then you set the trckey on the tabol. Next you put salt and pepre and caluflowr and bobquu sole on the Turkey. last you put the Turkey on a plat and eat it.

Emilee Peters

Got News?

Call us! (208) 337-4681. Community happenings, events or issues.



ABBY PERCIFIELD,
Brendalynn Love's class, Marsing Elementary

Toby Johnson's class

From Page 5B

from a store. Then: I would poot 1 cup of oil in a big kettle. Next: I would poot the turkey in the kettle and poot it in the oven for 1 in a half hours. Then: I make the stuffing. While I'm makeing the stuffing I get a half of a cube of butter and then melt the butter in a little pan out and then poot the butter in the pan. Next: Poot the pan on the top of the oven were you see circles. After that take off the pan off with the stuffing in it. Then: Take off the pan that has the melted butter in it. Next: Get the turkey out of the kettle and get out a big pizza pan out and poor the butter on the pan around the turkey. Next: See if the stuffing is a little bit of a gold color. Then: Serve the food on plates. Next: Decerate your house for thankesgiving. Next: Celebrate thaneksgiving with your family.

Leah Carter

First I pull the burning turkey out of the steaming oven! So I put it on a golden plate. Then I cut big peices for the adults and small peices for the kids. So then served it out to the starving adults and kids who want the Thanks Giving turkey. After that I will cook up the mas poatatoes and gravy and serve it to the people who want steaming mas

poatatoes and the burning gravy. With the juicy grapes and the healthy salad. So we could start eating. After they are done they told me how deliousus that was. But after I said we aren't done. I told them what about dessert? I said dessert was yummy pumkin pie! So they grabbed a slice and started eating. Then they said it was amazing!

Ryan Aman

First I butchered it and tack the fethers off then I cut the head off then the lages off. Then I get the turkey and wosh it off. Poot the turkey on a pane poot the stufin it. then cook the turkey. Cut the turkey and see if it is redey. Then whey eat it. the End.

Jazmine Neil

First I buy it at Paul's. Then I put hony on it. Then I put it in the unven for about 1 hour. When the turkey is done take it out put it on a plate in the sever of the plate. Then I eat it If it is not done put it back in the unven. for 1 hour and try it.

Haelei Damron

First I would buy the turkey then I would put suffing and put the turkey in the oven then when its done you put the stuffings in the oven for 1 hour and see then when its done you put it in the and the stuffing on the table. Third you put oil in the pan then you put smashed potatoes in the pan then you wait then when it's done you put it on the table.

Rodrigo Albor

I would shoot it. Then I would take all the fethers off. Then I will stuf it. Then I will cook it for 5 hours. Then I take it out of the stove. The I will set the table. Then I call my family.

D'Orr Packer

How to make a turkey for thanks giving. I would put the corrots, potatos, and squash and some chicken, and chicken soup. And then put it in the oven to cook. And then make a saled and rice to go with and some menu stew and vegetable soup. And some watermelen water to drink. And make a cake of chocklet. And put corn on a big pot and water and a little bit of salt and then put the pot on the stove to cook. And finily put the food ona-plate and then eat.

Cindy Gonzales

My famaly goes to the store to buy turkey. We toke the plastek off the turkey. We put it in the oven for 3 or 4 h. Cool down for 2 h. Then we ate dinner. We cut the turkey. Sit at the dinner table.

Gabriel Hurtado



Kasi Rydwell's class

From Page 6B on the turkey. Then you put in in the oven for one or two hour's or more. The you get the tomamater and see if it is rete. If it is rete take it out of the oven! And have a luvly turkey!

Erikka Mercado

hi how are you? My name is Austin and i am going to sho you how to mack a chereke filest you tack the net off and then sekent you puot a thumter in the cherce. and then you put ging in it and then you put it in the oven and let it cook for one hour in the oven and then tack it out and then you get out a met elecherk met change and you dot wat to yous a chasgo thet cats down teres you want the met Chanso and then you the themoter in it is an to chek the tempeher and you aso want to cut it in haf to sheer it with our famle and you dot want to for get the most in porten part of a cherke you hav to put on som things and you ant you can mac wan to and thats how you mack cherke.

Austin Ernest

First you go uot and shot it. Thene you put stolfing. Thene you hit the oven for 13:45. Thene you ete it. Thene you live yoor life.

John Miklancic

Hi my name is Trinity Im going to write about my resipite for a turkey. First I go to the store and buy a turkey. Next we go back home. Then I unwrap it. And then we put it in the oven and cook it. And then you take it out and eat it.

Trinity Chavez



MACKENZIE ROUNTREE, Kasi Rydwell's class, Homedale Elementary

John Barenberg's class



JT CHADEZ, John Barenberg's class, Marsing Elementary

The Owyhee Avalanche

Owyhee County's best source of local news!

From Page 7B

Salt and Pepper on the turkey. Put the tumado and mushroms uraound the turkey in a glass Pan. Then you set the tempier of the turkey for 100 dageres in the ofin. Then you put the turkey in the ofin. Then you cook the turkey for 100 minuts.

Amanda Tuttle

Ingredients: a can of veghties. Spoon foll of salt. 20 or 30 pound of Turey. 1/2 of a cup peper. Then get a pag of stufing. **Directions:** first put veghties in pan. next get the timer to 50. Then you get the spoon foll of salt. next add 1/2 of a cup peper. Turkey last put the Turkey in the ovon on hight.

Anna Gluch

Ingredients: 22 pounds of turkey 12 ichi of turkey 2 tespoon of salt 1 tablespoon of pepper 1 Big Bag of stuffing 1 botl of cooking oil Directions: First you hete up the stove to 500 bugrese you poot in the cooking oil in the pot cook it for 1 awer then you, poot the stuffing in the turkey last you poot in the turkey in the pot.

Audrie Miller

Senesesita meter auna olla unos minitos, despues socar, eehark ajva para el caldo y sacale lodentro las cosas dela ponsol

Jesus Alvare-Moreno

Ingredients 20 pound turkey 1 tespoon of salt 1 tespoon of peper 4 tomatos **Dreshens** Cook the turkey in the uven for 20 minits on high then poot the solt and the peper Next poot tomatos in the pot Last poot the turkey on the table

Felipe Arana-Hernandez

Ingredient 10 pouns turkey 1/2 tadle spoons salt 1/2 tadle spoons pepper 1 or 2 cup water 1 pomgranit **Directions** First Trun on Baek to 350 add salt, and pepper and water in the pot with theth turkey put on the top of the pot put it in the uvin letet

it coook for over night. Take off the top take out the turkey put it on a plat the pomgrani cut it in haf tack a haf put it on one corner tack same sede on the uther side and eat. th end

Andrew Sevy

Ingredients: A 10 pound turkey. a 1. tespoon uv salt a 1 tetpoon of papar. I kac the turkey far 8 mins. in the pote. I pute the turkey in the pote thin I et the turkey with mi file. put the stot in the turkey thin put the pupr in the turkey. cook in a pot at 10gardas

Robert Renteria

ingredients: two 100 proud turkeys 2 tsp of pepr 1 tsp of sallt 2 smal tsp of tbasck 4 bags of sadrid 3 botas of ranch. **Directions:** you put 5 botos of ranch on the 5 big bow of sajrd you cok the turkey on a stov. you cook the turkey on a stov t 200 & 60 minis

James Tveidt

1. 100 pounds of turkey 2. 1 stick of Butr 3. 1 sckoup of oil 4. 1 shace of salt Put butr int he turkey put oil on the turkey put sot in the turkey kak in the oven of 100 degrees wait for three minits tac aout the turkey ate the turkey

Gumaro Marques

How I cook a Thanksgiving Turkey. I would get everthing ready to do the turkey. I would get the cut board ready. I would get the knives ready. I would get the Bag off by cutting it. I would stick my arm up and pull out the stuffing.

Kiana McFadden

What you need: 1. salt 2. pan 3. seasoning 4. pepper 5. oil Instructions: 1. Thaw the turkey. 2. remove wrapper 3. pre heat/Turn on oven 450°F 5. make gravy. 6. 5 min. 7. then put 500°F on the oven. 8. Cave the turkey.

Eliza Balls

More Drawings



JEFFREY LAYNE, Toby Johnson's class, Homedale Elementary



KAITLYN RANDOLPH, Karen Greer's class, Marsing Elementary

Brendalynn Love's class

From Page 9B

and put it in a pan and stuff it with veggies like carrots and others. Then you cut it up and serve it on a plate. Finally you blow it and then you eat it! That si how you make a Thanksgiving Turkey!

Abigail Sevy

How to cook a Thanksgiving Turkey

First I open my turkey then I take off the wraper then I put the turkey in a tray then I put it in the oven then I wait a long time then it ready then I put it out of the oven then I put stuffing then it ready to eat.

Alejandro Barrera

Thanksgiving Turkey Recpe Ingredients 1 pound of turkey 1 cup of salt 1 cup of

peper 1 cup of butter 1 cup of corn 1 cup of letes 1 6 inch pot whith hot wotter Directions you have to cook the turkey for 50 minits for the temicher 100. then you add all the stoff that I sed. Then cook it.

Korbyn Ellis

Thanksgiving Turkey Recige Ingredients: 25 pound Turkey 1 teaspoon of sait 2

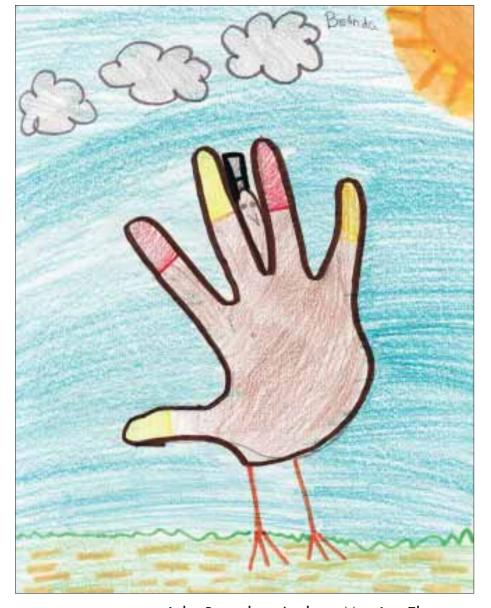
teaspoon of Brown Shuger 1 cup of tomato 1 stick of butter 4 bags of saled Direction: First: you put the 25 pound Turkey in the pot. Then: you put the sait and brown shuger in the pot arnd the turkey. Last: you melt the stick of butter then you put the butter on the turkey. Finly: you put the turkey in the oven on 100° for 24 hours.

Dusti Allen

More Drawings



GABBY GONZALEZ, Robyn Chandler's class, Homedale Elementary



BELINDA MARCIAL, John Barenberg's class, Marsing Elementary



JANET GAMIND, Karen Greer's class, Marsing Elementary

More Drawings



Lucia Rojas, Shalla Doyle's class, Homedale Elementary



ADRIAN SEVY, Brendalynn Love's class, Marsing Elementary



BALTAZAR VEGA,
Toby Johnson's class, Homedale Elementary



ORRIN WHITLEY, Shalla Doyle's class, Homedale Elementary



AMBER RAINE, Toby Johnson's class, Homedale Elementary



SAGE BADIOLA, Robyn Chandler's class, Homedale Elementary

