

# The Owyhee Avalanche

## Schoolchildren cook up Thanksgiving ideas, B section

Irrigation rates going up, Page 3A

Lending a helping hand, Page 13A

Homedale City Council OKs  
15 percent increase after hearing

- Grand View rallies for fire victims
- Marsing serves Thanksgiving dinner



Audrey, Marsing Elementary

VOL. 29, NO. 48

75 CENTS

HOMEDALE, OWYHEE COUNTY, IDAHO

WEDNESDAY, NOVEMBER 26, 2014



### Marsing kicks off Christmas

Marsing marked the beginning of the holiday season Saturday with its annual Night Light Parade down Main Street.

**Above:** Santa Claus and Mrs. Claus, of course, were the last people in the parade as it made its way to Island Park for the lighting of the city's Christmas tree.

**Right:** Children play with large light sticks in an attempt to match the illumination of the city's Christmas tree after the parade.

More photos from the parade and tree lighting, **Page 12A**



## Homedale for the Holidays parade takes to the night

Chamber event precedes city tree lighting Saturday

All Gavin Parker wants for Saturday's new twist on Homedale's holiday parade is a recreational vehicle.

"I hope people will get into the theme," the Chamber of Commerce president said. "I would love to have an old Winnebago."

"We need at least one Winnebago. I hope one shows up."

Of course, Parker and the rest of the folks involved with the first night light procession for the Homedale for the Holidays parade would like to see more than just an RV reminiscent of the 1989 movie "National Lampoon's Christmas Vacation," but a dingy, old



**Inside:** Find out how to enter the Santa Bucks drawing in the parade special section.

Winnebago is one of the staples for any parade the theme of which involves the Chevy Chase

— See **Parade**, page 10A

## South Board chief's conservation credited

Kiester to retire after 32 years

He says he won't worry as much, but anyone that knows Ron Kiester can tell you he probably will fret even after he retires from the South Board of Control in four days.

He'll just be doing it on his own time, at his own pace and, of course, with a cup of coffee nearby.

"I can either get up or not get up in the morning and change the water if I want," the Marsing resident said. "I'll be my own boss."

Yes, but water won't be far from his mind, just as it was never far from his thoughts during the past 32 years with South Board, first as a ditch rider then as a foreman and, during the past eight years, as manager of the whole ball of wax.

— See **South Board**, page 10A

## Grand View may lose trash site

SWDH puts county on notice

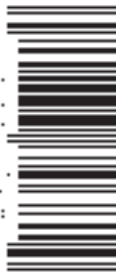
Grand View residents could lose their drop box for garbage if

conditions don't improve.

Owyhee County District 3 Commissioner Joe Merrick said Southwest District Health could shut down the site if patrons continue to dump furniture,

mattresses, appliances, tree trimmings and other litter outside of the boxes designated for sanitary disposal.

— See **Trash**, page 4A



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## Inside

Thanksgiving closures set  
Page 5A



# Woman hurt when SUV crashes into Homedale ditch

## Bystanders pull boy from vehicle after wreck

Bystanders pulled a young boy from a sport utility vehicle wedged in an irrigation ditch after an accident that hospitalized his mother.

Crystal Sotka, 30, of Homedale had to be removed through the rear doors of her GMC Yukon after a two-vehicle crash near the intersection of Pioneer Road and U.S. Highway 95 shortly before noon Thursday.

Sotka was transported to a Boise hospital after Homedale Fire Department volunteers extricated her as her son yelled for his mother and then screamed, "Yeah, Mommy," when the litter on which she rested was lifted up the side of the irrigation canal and carried toward the awaiting ambulance.

U.S. 95 was closed in both directions for about an hour as crews worked to free Sotka from her vehicle.

Owyhee County Sheriff's Sgt. Jeff Wasson said the crash is

still under investigation, but it appeared that the 71-year-old driver of a GMC Sierra pickup, Homedale resident Gerald Eckhout, had been passing several vehicles while traveling south of U.S. 95.

Eckhout's pickup collided with Sotka's southbound Yukon as she tried to turn east onto Pioneer Road, Wasson said. The force of the impact sent both vehicles further down the highway and Sotka's SUV left the roadway and landed on its driver's side in the bottom of the empty ditch.

Wasson said Sotka's son didn't appear injured when emergency medical technicians checked him out at the scene.

Eckhout wasn't injured either, but Wasson said he could be cited pending the outcome of the investigation.

### Thursday weather triggers road problems

Hours before the crash on U.S. 95, motorists were having difficulty driving in wintry conditions.

Two slideoffs were reported an hour apart Thursday morning near the U.S. 95-Cemetery Road



Emergency services personnel from Homedale lift a backboard carrying Crystal Sotka out of an irrigation ditch and toward an awaiting ambulance Thursday on U.S. Highway 95 near Pioneer Road.

intersection. A female motorist was unhurt in the first slideoff, which occurred before 8 a.m.

Two vehicles were involved in a minor fender bender at Industrial Road and Drum Lane

in Homedale just before 10:30 a.m. OCSO Sgt. Gary Olsen said the accident appeared weather-related.

In Marsing, Owyhee County dispatch reported that trucks were

spinning out because of slick conditions on Main Street. One truck and trailer was unable to get enough traction to make the gradual grade near US Bank on Main Street.

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## Right due dates, wrong year listed on Gem Irrigation bills

There is a typographical error on Gem Irrigation District 2015 assessments that may lead to some confusion.

District secretary Connie Cha-

dez reported last week that the due dates for the 2015 assessments are incorrect.

The first half of the assessment payment is due on Dec. 20, 2014, while the balance of the bill is due on March 15, 2015.

The bills mailed out last week listed the first-half due date as Dec. 20, 2013, while the second half due date was March 15, 2014.

For more information, call the South Board of Control office at (208) 337-3760.

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# Homedale irrigation rates on rise

On a night when complaints about lack of service or paying for service not used outnumbered citizens concerned about their irrigation bills, the Homedale City Council unanimously approved a 15 percent increase in the annual maintenance fee.

Only two men showed up for Thursday's public hearing, during which the council sought input on the proposed irrigation rate hike, an increase in the cost for bartender permits and the establishment of what amounts to a chicken coop registration fee.

Last week's action means the majority of irrigation users in the city limits will pay \$95.23 next time they receive a bill.

That cost encompasses the Gem Irrigation District assessment and the city's maintenance fee.

The rate hike will generate less than \$9,500 for the City of Homedale's irrigation fund each year.

The council decided to take action to stop the annual practice of moving money from the general fund to pay for the deficit in the irrigation account.

In at least his last two annual reports, city auditor Mike Parker has urged officials to take action and stop running the irrigation fund in a deficit.

The council unanimously raised the cost of a bartender permit 150 percent from \$10 to \$25 in a vote that was preceded by no public comment.

The city charges a permit fee to cover the cost of background checks and administrative procedures.

Mayor Gheen Christoffersen pointed out that the city was losing money by charging \$10 for permit applications.

"Twenty-five bucks might barely cover it," Councilman Steve Atkins said.

Anyone who wants to work

as a bartender in a Homedale establishment must obtain a permit.

The permits are good for life and enable a person to work at any bar in town.

The council ended the short series of public hearings by approving a \$10 registration fee for anyone who wants to take advantage of the new ordinance allowing eight chickens per household within the city limits.

The chickens must be housed in an acceptable chicken coop, and officials said the fee would help regulate the coops and nail down the location of the birds.

"If we have chickens running loose, we might have an idea of whose (they are)," Christoffersen said.

# Murphy license office closes early today

The Owyhee County Sheriff's Office licensing bureau in Murphy will close at noon today.

The office, which handles driver's license, concealed weapons permits and sex offender

registration, will close early because of funeral services for Blaine Allen, the husband of county dispatcher Lucile Allen.

The closure was announced by OCSO records clerk Bev White.

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The Owyhee Avalanche

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# Bag of meth found in Marsing store

Law enforcement officials are looking for the owner of a large bag of drugs found in a Marsing store.

Owyhee County Sheriff's Sgt. Gary Olsen said the store's employee called authorities at about 9:45 p.m. Thursday after finding a bag holding 4.3 grams of methamphetamine while sweeping the store at the end of the shift.

"We're looking for video from the store to figure out who might have dropped it out of their pocket," Olsen said.

The case is still under investigation.

# HHS suicide prevention training rescheduled

Homedale High School's free community training for suicide prevention has been rescheduled.

Postponed when a snowstorm prevented speaker from traveling from Boise, the Finding Hope: Community Suicide Prevention training for adults will be held from 10:30 a.m. to noon on Friday, Dec. 5 inside the Homedale High School cafeteria, 203 E. Idaho Ave.

Kim Kane will speak at the free training. No registration is necessary.

For more information, contact Debbie Flaming at the high school at (208) 337-4613 or dflaming@homedaleschools.org.

## From page 1A



Discarded furniture, mattresses and freezers were strewn across the area adjoining Grand View's rural drop box when Southwest District Health conducted its inspection. Photo courtesy SWDH

## ✓ Trash: Dumpsite must remain self-serve

The site could lose exempt status, requiring the county to put an attendant there. Merrick said the county doesn't own the site at the Almagamated Sugar Co.'s sugar beet dump, and wouldn't be able to find suitable land for a dumpsite let alone afford to purchase the ground, make necessary improvements and hire an attendant.

"We haven't even looked into it because it would be quite a cost," Merrick said.

Instead, the commissioners may just shut down the location.

"When the time comes and Southwest District Health shuts this thing off, we'll pull the drop boxes," Merrick said. "Everybody will be responsible for disposing their own waste."

Options would be renting bins from Snake River Rubbish or hauling trash to a private landfill 20 miles away on Simco Road in Elmore County. Merrick said it costs \$18.50 per ton to dump at the Simco site.

The dilemma arose after SWDH's latest inspection. The Grand View rural drop box is located on private property near the intersection of Beet Dump Road and Idaho highway 78 about four miles west of town.

"Amalgamated is getting kind of concerned also because there are sugar beets there," Merrick said. "They don't like it to be an eyesore."

A county crew cleared the garbage from the site early last week, Merrick said.

On Oct. 10, district personnel examined the Grand View site as well as the Murphy drop box and made a post-closure inspection at the old Rimrock Road landfill.

In a Nov. 10 letter to the Board of County Commissioners, SWDH suggested that the county build a ramp and place a larger roll-off container. The district also suggested a free dump day.

Merrick said the area was a problem even when the county had a larger container at the site before contracting with Snake River Rubbish.

"That has been a waste site for 20-plus years," Merrick said. "It has always been a problem to an extent, but not like has been for the last four or five years."

Merrick said people can be ticketed for littering on private property if they are caught dumping refuse outside the provided bins.

The Southwest District Health report listed no similar problems at the Murphy site and gave a passing grade to the landfill post-closure progress.

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# The Owyhee Avalanche

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U.S.P.S. NO. 416-340  
Copyright 2014—ISSN #8750-6823

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Published each week in Homedale, Idaho by Owyhee Avalanche, Inc. Entered as Periodical, paid at the Post Office at Homedale, ID under the Act of March 3, 1879. POSTMASTER: send address changes to THE OWYHEE AVALANCHE, P.O. 97, Homedale, ID 83628.

**Annual Subscription Rates:**

Owyhee County.....	\$31.80
Canyon, Ada counties.....	37.10
Malheur County.....	35.00
Elsewhere in Idaho.....	42.40
Elsewhere (outside Idaho).....	40.00

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## Trap shoot helps community



### Sheriff-sponsored shooting contest benefits Jordan Valley

A trap shoot sponsored by Malheur County Sheriff Brian Wolfe on Saturday at the Jordan Valley Lions Hall raised \$735 for use in the Jordan Valley community. From left: Don Youren, Joe Usabel, MJ Usabel, TJ Speelman, Garrett Youren, Joey Martin, Kirk Eiguren, Jeff Anderson, Cody Usabel and David White take part in a game of Custer on Saturday. Resident Tara Echave said the community appreciates Wolfe's efforts, which included hauling equipment for the event in his trailer. Photo by Tara Echave

## Some government offices taking two days for Thanksgiving

Emergency services will be available as usual during the Thanksgiving holiday, but government offices, schools and banks have varying closures.

**Owyhee County Courthouse, Murphy** — Offices for the assessor, treasurer, prosecuting attorney and Planning and Zoning will be closed Thursday and Friday. The recorder's office and court clerks' office will be closed Thursday, but will reopen Friday. No court proceedings are scheduled Friday.

The bureau inside the Owyhee County Sheriff's Office handling driver's license, concealed weapons permits and sex offender registration will be closed Thursday, but will reopen Friday morning.

**Owyhee County Annex, Marsing** — The Division of Motor Vehicles office is closed Thursday and will be open for regular hours (8:30 a.m. to noon and 1 p.m. to 4 p.m.) on Friday.

**Homedale City Hall** — Closed Thursday and Friday. The city council has cancelled its second meeting of the month, which was scheduled to fall on Thanksgiving. The council meets again at 6 p.m. on Wednesday, Dec. 10.

**Marsing City Hall** — Closed Thursday and Friday

**Grand View City Hall**

— Closed Thursday and, as usual, Friday. For water and sewer service emergencies, call public works director Bob Servis at (208) 834-2361

**Adrian and Jordan Valley city halls** — The Oregon towns' offices are always closed on Thursday and Friday.

**Homedale, Marsing, Jordan Valley and Adrian schools**

— Classes resume Monday

**Bruneau-Grand View schools**

— Classes resume Tuesday

**US Bank** — Branches in Homedale, Marsing and Grand View are closed Thursday, but will reopen Friday.

**Homedale Public Library** — The library is closed Thursday and Friday and will be open from 1 p.m. to 4 p.m. on Saturday. The Story Time and Tweens and Teens programs for Friday have been cancelled.

**Lizard Butte Library** — Marsing's public library will be closed Thursday, and the doors will be open from noon to 6 p.m. on Friday.

**Eastern Owyhee County Library** — Grand View's public library closes early today at 2 p.m. and will be closed Thursday and Friday. The library will reopen at 10 a.m. on Monday.

**Bruneau Valley Library**

— The library is open today, but closed the rest of the week. The library is usually open Tuesday, Wednesday and Thursday.

**Senior centers** — Marsing and Homedale senior centers are closed Thursday and Friday. The Rimrock Senior Center will host a free community Thanksgiving dinner at noon Thursday. The center is always closed on Friday.

**Owyhee County Historical Museum** — The museum in Murphy is closed Thursday and Friday.

**University of Idaho Owyhee County Extension Office** — The office in Marsing is closed Thursday and Friday.

**Paul's Market** — The Homedale store's grocery and pharmacy are closed on Thursday.

**Logans Market** — The grocery store in Marsing will be open from 8 a.m. to 1 p.m. on Thursday.

**The Owyhee Avalanche** — The Avalanche office will be closed Thursday and Friday for the holiday. The newspaper's deadlines for letters to the editor and display advertising is noon today for the Dec. 3 edition. The legal notices and classified advertising deadlines will remain the same.

## Homedale, county groups receive grants

### Bruneau QRU gets CPR mannequins; Marsing Sr. Center to buy van

The City of Homedale has received a grant to purchase playground equipment in the latest round of awards from the Idaho Community Foundation.

The ICF's Southwestern Regional Grants Panel awards approximately \$212,000 to 111 nonprofits, educational organizations and governmental entities in southwestern and central Idaho, including five in Owyhee County.

City Clerk and Treasurer Alice Pegram said the city also has applied for a grant through US Ecology to help develop open space on the west end of Riverside Park near North Main Street. The land was donated by the Peterson family.

Other Idaho Community Foundation grants awarded in Owyhee County include:

• **Bruneau Quick Response Unit, Inc.** — A \$5,000 grant to purchase mannequins for CPR training for emergency medical technicians and community members.

• **Bruneau Valley Library** — A \$500 award to fund the

library's Bruneau and Beyond luncheon speaker series in 2015.

• **Marsing Senior Citizens Inc.** — A \$3,000 grant to apply toward the purchase of a 14-seat van to transport people to medical and dental appointments and shopping and recreational trips.

• **Wilson Butte 4-H club** — A \$1,000 award to buy screen-printed, double-sided educational signs and large, welded, free-standing display racks.

The ICF awards other grants to organizations in Ada, Adams, Blaine, Boise, Camas, Canyon, Cassia, Elmore, Gem, Gooding, Jerome, Lincoln, Minidoka, Payette, Twin Falls, Valley and Washington counties.

Money for the grants comes from several ICF funds established by generous donors to benefit southwest and central Idaho.

To donate, go to [www.idcomfdn.org](http://www.idcomfdn.org), click on Donate Today, enter "Greatest Need Endowment Fund for Southwest Idaho" in the Fund Name search field, click Search, and then click on the fund name to access the donation form.

## Candy sale to benefit Marsing music programs

The Marsing Music Boosters kicked off its annual candy sale during Saturday's night light parade.

Volunteers set up at the Marsing fire station to sell different varieties of Owyhee Candy with proceeds benefitting the school district's music programs.

Boxes of Idaho Spuds, butter toffee or chocolate toffee are

available for \$11 each. Five boxes of candy can be purchased for \$50.

To order or for more information, contact Teri Belle Smit at 908-1699.

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

## Teens and Tweens novels due Sunday

The Friday programs at the Homedale Public Library are postponed this week because of the Thanksgiving holiday, but Teens and Tweens participants must submit their novels by Sunday.

Program coordinator Teasha Harris will be at the library, 125 W. Owyhee Ave., from 1 p.m. to 5 p.m. on Sunday so the children participating in the National Novel Writing Month contest can submit their novels to the Young

Writers Program website. Harris will also provide last-minute writing advice for the young novelists.

Teens and Tweens will celebrate Christmas around the world throughout December. The program is open to boys and girls ages 10-17, and each will receive a passport and learn about how other children in different countries celebrate the holidays next month.

The next Teens and Tweens meeting takes place at 4 p.m. on

Friday, Dec. 5.

The group's coin drive continues.

### Story Time postponed

The Homedale library's Story Time program also will return at 10:15 a.m. on Dec. 5.

The featured book next week will be Birthday Monsters by Sandra Boynton.

For more information on library programs, call 337-4228 weekdays between 1 p.m. and 5 p.m.

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# Obituaries

## Blaine Henry Allen

1957-2014

Blaine Henry Allen, 57, Marsing Idaho, formerly of Glenns Ferry, Idaho passed away November 22, 2014 in Caldwell, ID surrounded by his loving wife and family. He was born to John and JoAnn Allen on May 27, 1957, in Gooding Idaho the 3rd boy of 5.

Blaine graduated from Glenns Ferry High School in 1976. He did not attend higher education but was a self-educated man. October 8, 1977, Blaine married his high school sweetheart, Lucile Finlayson; and together they had 3 daughters.

Blaine worked in a variety of jobs to support his growing family. During the early years, he worked at Haney Seed & Bean and Magic West; he also shod horses to make ends meet, all in the Glenns Ferry area. In 2005, Blaine and Lucile decided it was time for a change of scenery and moved to Marsing, Idaho. There, Blaine was owner and operator of Snake River Hoof Trimming until



his passing.

He was a gentle, tough, loving and devoted husband, dad, son, papa, uncle, brother, brother-in-law, friend. This man who wore many hats was looking to lend a helping hand and always rooted for the underdog. He will be greatly missed by many.

Blaine attended the Vision Bible Church of God in Marsing. He also enjoyed riding horses and spending time with his family and

most of all attending his grandkids' activities, from cheerleading to rodeo. Let's not forget his weekly phone call to his brother-in-law Mark talking BSU football.

Blaine is survived by his wife Lucile of 37 years, 3 daughters: Niki (Jim) Griggs, Jaci (Bob) Craig and Anni Allen, a son Jake Arellano (Dusty) 11 grandchildren and two great-grandchildren. Blaine is also survived by his mother JoAnn Allen and brothers: Frank, Randy, and Dan, many nieces, nephews, great nieces and great nephews, all who will miss him dearly.

Blaine was preceded in death by his father John, a brother Dennis, and grandson Jed Griggs.

In lieu of flowers, the family requests that donations be made to the Vision Bible Church of God (4920 Lifeline Dr., Marsing, ID, 83639)

Memorial Service will be held at the VFW Hall in Glenns Ferry, Idaho (132 E. Fifth St.), Wednesday, November 26, 2014 at 2:00 p.m.

## Dennis Shipley

Dennis Shipley, 50, passed away on November 19<sup>th</sup>, 2014 at home due to an extended illness.

Dennis, son of Gerald "Jerry" and Sara B. Shipley, was born in Tucson, Arizona and grew up in Caldwell and Homedale, Idaho. While attending high school in Homedale, Dennis lettered in football, wrestling, and track all four years. He later played football at Weber State University and Boise State University.

Dennis started a computer store called Small Business Systems, Inc. in 1989 in Boise. Being the entrepreneur that he was, he saw a niche market and started selling gargoyles, dragons, gnomes, tattoo supplies and body jewelry under the business name Great-gargoyles.com. This was where he earned the nicknames Fat Bald Guy and the Gargoyle Guy.

Dennis was also involved in law enforcement starting as a reserve deputy out in Owyhee County, then after graduating POST went on to work for Meridian Police Department, Ada County Sheriff's Department, and the Idaho State Police.

Dennis had a passion for coaching youth football. He coached Optimist Football with his best buddy Jim Briggs in Marsing



then was hired on by the Marsing School District to coach high school varsity football again alongside Jim. Dennis also had a knack for shot put and discus and mentored two special athletes whom he nicknamed, 'PayDog' and 'Fireball'. Dennis always had high expectations for himself and his players and coached them to be better athletes. Dennis brought back an age-old tool to help condition his players that was later nicknamed Fred the Sled that became a hit among the players.

Dennis is survived by his wife Mysti Shipley and son Sven of Boise, son Jeremy (Nancy) Shipley of Boise, daughter Daryn Shipley and granddaughter

Khami of Boise, and his shop dog Mayhem. Surviving relatives also include his sister Dee Dee Wroten of Salem, OR, niece Jennifer Wroten of Gresham, OR, father-in-law Bron Day of Cascade, mother-in-law Debbie Valenti (Ray) of Meridian, brother-in-law US Coast Guardsman BM2 Derek Day (Rachel, Liam, and Summer) of Santa Rita, Guam, and many, many special friends. He was preceded in death by his parents.

Dennis had a heart of gold and would do anything for anyone from snowblowing driveways of the seniors' houses in his neighborhood to donating gargoyles to cancer survivors. He will be missed by those who truly knew him.

A Memorial Service officiated by Jon Marcotte was held at the Relyea Funeral Chapel at 318 N. Latah, Boise, ID 83706 at 2:00 p.m. on Sunday, November 23<sup>rd</sup>. A potluck tiki party was held per Dennis's request at the Shipley residence immediately followed the Memorial Service.

In lieu of flowers, donations can be made to the Dennis Shipley Medical Fund at <http://www.gofundme.com/hixtvc>.

We conclude by using one of Dennis's famous sayings, "If you paint me green, I look like Shrek."

# Death notices

**CARLOTA A. ADEN**, 75, a Las Vegas resident who was born in Jordan Valley, died Sunday, Nov. 9, 2014. Services will be held at 11 a.m. on Saturday, Dec. 6, 2014 at Bunker Memory Gardens, 7521 W. Lone Mountain Road, Las Vegas.

**OLLIE L. DOBYNS**, 90, of Marsing, died Monday, Nov. 17, 2014. Funeral services were held Saturday, Nov. 22, 2014 at Flahiff Funeral Chapel in Caldwell. Burial followed at Marsing-Homedale Cemetery. Arrangements were under the care of Flahiff Funeral Chapel, Caldwell. (208) 459-0833

**BRENDA MAE OLSON**, 54, of Homedale, died Friday, Nov. 21, 2014. Cremation is under the care of Flahiff Funeral Chapel, Homedale. (208) 337-3252

# School menus

**Homedale Elementary**  
Nov. 26-27: No school  
Dec. 1: Hamburger, fries, veggie & fruit bar  
Dec. 2: Pork chop, mashed potatoes/gravy, veggie & fruit bar  
Dec. 3: Orange chicken, steamed rice & broccoli, veggie & fruit bar

**Homedale Middle**  
Nov. 26-27: No school  
Dec. 1: Beef or chicken taco, salad & fruit bar  
Dec. 2: Chicken nuggets or orange chicken, steamed rice, salad & fruit bar, goldfish crackers  
Dec. 3: Spaghetti or burrito, salad & fruit bar

**Homedale High**  
Nov. 26-27: No school  
Dec. 1: Pepperoni pizza ripper or ham/cheese sandwich, salad bar, fruit choice  
Dec. 2: Chicken tenders or pork chop, scalloped potatoes, roll, salad bar, fruit choice  
Dec. 3: Crispito or hot pocket, salad bar, fruit choice

**Marsing**  
Nov. 26-27: No school  
Dec. 1: Spaghetti w/Italian breadstick or beef nuggets w/breadstick, green beans, salad bar & soup  
Dec. 2: Hot dog, baked beans, egg roll & fried rice, mixed vegetables, jello w/topping, salad bar & soup  
Dec. 3: Orange chicken w/rice or ham/cheese sandwich w/chips, steamed carrots, salad bar & soup

**Bruneau-Grand View**  
Nov. 26-28: No school  
Dec. 2: Stromboli, steamed broccoli, fruit  
Dec. 3: Taco soup, romaine salad, fruit, cornbread

# Senior menus

**Homedale Senior Center**  
*Milk served every day*  
Nov. 26-27: Center closed.  
Dec. 2: Salisbury steak, mushrooms & onions, mashed potatoes/gravy, Calif. blend veggies, bread  
Dec. 3: Ham & beans, carrots, bread

**Rimrock Senior Center**  
*Milk served every day*  
Nov. 27: Thanksgiving Day the Center will be hosting a Community Thanksgiving Dinner free to any and all regardless of age. Donations of money and/or salads or desserts will be appreciated.

**Marsing Senior Center**  
Nov. 26-27: Closed

# Free ladies' luncheon planned at Adrian church

The annual Ladies' Holiday Luncheon will be held on Saturday, Dec. 6 in Adrian, Ore. The free event takes place at noon at Kingman Memorial Community Presbyterian Church, 401 Third St. Call (541) 724-5856 to RSVP.



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# Five reasons you’re gaining weight

With the weather getting colder and the holidays quickly approaching, you may find difficulty staying fit and eating right. Both of these are factors in having a healthy lifestyle, especially if you are attempting to lose weight or trying to maintain.



Surine Greenway

Your biggest priority right now is to not gain unnecessary pounds, so you may be looking to make sure you are eating properly, and working out on a regular basis. Here are some reasons that could keep you from reaching your weight management goals:

### Putting too much (or not enough) emphasis on exercise

Exercise is important in weight loss. But it is a balance between exercise and calorie intake that is the healthiest way to prevent weight gain. Sometimes individuals believe that if they do a double workout, they don’t need to worry. Then there are those who believe that if they focus on their

### University of Idaho Extension

intake, they don’t have to exercise. Unfortunately for both spectrums of individuals, our bodies need a balance between the two.

### Sleep deprivation

Without a solid night’s rest, our bodies cannot function properly. When we don’t get the minimum of 7-8 hours of sleep that our body needs, a hormone is secreted that actually makes us feel hungry all day when we’re just tired.

### Liquid calories

Sometimes without realizing it, we are drinking our entire caloric intake! Liquid calories do not have a satiety factor — how long we stay satisfied after we consume something. If you drink your calories instead of eating solid food, you could be hungry minutes later, without your body recognizing all of the calories it has consumed.

### Too much healthy food

Studies show that when people think they are eating healthy, they tend to eat more. One study found that when people thought they were eating a low-fat granola

bar, they ate 49 percent more than those who thought it was a regular bar. When given either a fast-food burger or Subway sandwich of the same calories, those having the sub assumed it had significantly fewer calories. They then rewarded themselves by having more cheese, mayonnaise and cookies.

### Undereating

Skipping meals may keep your calorie count down, but your body will not react happily. When we restrict calories, some people lose weight and others will plateau or even gain. This is a reminder that we need to balance the physical activity with a healthy intake from our diet.

— Surine Greenway is the University of Idaho Owyhee County Extension Family and Consumer Sciences educator. For more information, you can reach the U of I Owyhee County Extension Office at (208) 896-4104 or [owyhee@uidaho.edu](mailto:owyhee@uidaho.edu). The office is located at 238 W. 8<sup>th</sup> Ave. W., in Marsing. “11 Surprising Reasons You’re Gaining Weight” by Catarina Cowden, The Active Times, is the source for this week’s column.

Owyhee  
Then & Now

### Sagebrush and Axle Grease Stagecoaches (Part IV)

During the days of staging, accidents were common. Many times the coaches were loaded to their maximum capacity and beyond, making them extremely top heavy. Steep grades, sharp turns, and spirited teams resulted in many accidents. Abbot-Downing and Company marked the ends of the axles on their coaches with numbers as a means of identification. Records were kept as to whom the coach was sold and what it looked like. As time passed, many of these coaches were wrecked and parts taken from them and put on coaches that were still in service. Today some of the surviving coaches have two sets of numbers on them, and this is why.

A September 1874 issue of the Idaho Tri-Weekly Statesman, Boise City, Idaho Territory, ran an account of an incident that could have been a disaster had it been on a bad road. When a tire broke, it was usually on a steep grade causing the stage to wreck.

The Silver Stage – Broke a tire Thursday evening five miles this side of the 16-mile house, and the passengers felt very much relieved when they were offered a horseback ride. Ben White says a bareback bucking Cayuse is a good deal better than nothing in a pinch, but he would like a cushion to sit on for a few days.

— 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](http://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. Hanley IV.

# Fundraiser set for girl awaiting transplant

A fundraiser is scheduled to help the family of 2-year-old Tristen Thomas, who was recently placed on the heart transplant list.

Tristen and her big brother, Wyatt, are living with their mom, Stephenie, within minutes of the Lucile Packard Children’s Hospital in Palo Alto, Calif., waiting for the call that a donor heart has been found. They’ll live there until a heart is found, which fundraiser organizers say could be within days or within a couple years.

Meanwhile, dad Kade remains in the Thomases’ Homedale home, working to support the financial needs of the family.

The benefit tri-tip dinner and auction to help the family with their continuing expenses will be held from 5 p.m. to 8 p.m. on Saturday, Dec. 6 inside the Adrian High School cafeteria, 305 Owyhee St., in Kade and Stephenie’s hometown of Adrian, Ore.

Dinner includes salad, potato, rolls and dessert.



Tristen Thomas

Organizers are looking for donations for the benefit, including items for the silent auction and live auction as well as gift cards, miscellaneous goods and services and monetary donations.

Tickets for the benefit are \$8 for adults and \$5 for children younger than 10.

For more information on tickets or to help out, contact Amber Sevy at (208) 949-6610 or [ambershairsalon@gmail.com](mailto:ambershairsalon@gmail.com) or Jamie Kraupp at (208) 941-2401 or [krauppfamily@msn.com](mailto:krauppfamily@msn.com).

Tickets are also available at US Bank in Homedale, Don’s Lumber in Adrian, or payment can be sent to P.O. Box 125, Homedale, ID 83628.

# Calendar

### Today

#### Story time

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

#### Homedale Festival of Trees

10 a.m. to 5 p.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 250-0855 days, (208) 250-7580 evenings

### Thursday

#### Rimrock Senior Center Thanksgiving dinner

Noon, monetary, dessert or salad donations accepted, Rimrock Senior Center, 525 Main St., Grand View. (208) 968-5430 Tuesdays and Thursdays

### Friday

#### Story Time

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

#### Homedale Festival of Trees

10 a.m. to 5 p.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 250-0855 days, (208) 250-7580 evenings

### Saturday

#### Homedale Festival of Trees

10 a.m. to 3 p.m., auction to follow, Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 250-0855 days, (208) 250-7580 evenings

#### Festival of Trees and Last Chance Bazaar

9 a.m. to 4 p.m., Phipps-Watson Marsing American Legion Community Center, 126 N. 2nd St. W., Marsing. Bazaar: (208) 337-4617. Festival: (208) 899-9864

#### Homedale Wish Tree fundraiser

6 p.m. doors, 7 p.m. Texas Hold ’em poker, \$30

buy-in, raffle and silent auction, Txoko Ona Basque Center, 333 S. Main St., Homedale. (208) 573-8456, 841-4777, 573-2285 or 608-8381

### Monday

#### 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

#### Senior center bridge

1 p.m., Rimrock Senior Center, 525 Main St., Grand View. (208) 968-5430 Tuesdays and Thursdays

### Wednesday

#### Military veterans coffee

9 a.m., Phipps-Watson American Legion Hall and Community Center, 126 W. 2nd St. N., Marsing

#### Story time

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

#### Christian Life Club

4 p.m. to 5:30 p.m., Homedale Elementary School cafeteria, 420 W. Washington Ave., Homedale. (208) 337-4757, (208) 353-6024 or (208) 337-3464

### Thursday, Dec. 4

#### Lizard Butte Library board meeting

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

You can find a comprehensive listing of local events online at [www.theowyheeavalanche.com](http://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](mailto:jon@owyheeavalanche.com) (an e-mail link also is available on our Web site). For more information on submissions, call (208) 337-4681.



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# School happenings



## Young readers reap reading rap reward

Homedale schools superintendent Rob Sauer, left, and Homedale Elementary School principal Terri Vasquez dressed the part when they performed an “I Like Big Books” rap for students Thursday afternoon. Sauer and Vasquez paid off on a challenge after students read 1,743 books in a four-day span earlier this month and passed their Accelerated Reading assessments with 80 percent comprehension.



## HMS ties for second place in Academic Bowl home meet

Homedale Middle School Academic Bowl team members, from left, Gage Purdom, Kenna McKay and Daniel Uranga discuss the answer to a question during the first round of last Wednesday’s meet at HMS. Parma won the competition with 180 points, and Homedale and Vale, Ore., tied for second with 100 points each. HMS team advisor Jan Silva announced that she will use money donated by a family in the community to purchase practice buzzers to help improve Homedale’s performance in the speed round. The season continues Jan. 21 with a meet in Parma.

# FFA chapters prep for competition together



FFA students train for the wiring competition at the electrical board. From left: Jose Santos (Rimrock), Jacob Crandall and Jack Campbell (Marsing) and Lewis Rutan (Rimrock). Submitted photos

About 20 FFA members from Marsing, Melba and Rimrock took part in a Mechanics Jamboree on Thursday at the Marsing High School ag shop. Instructors Jake Silver (Melba), Alan Schoen (Rimrock) and Mike Martin (Marsing) brought their students together to get hands-on experience in preparation for the upcoming Boise Valley District Ag Mechanics Contest. The Marsing FFA hosted the event, which began with a meal and included students and instructors giving demonstrations in tool identification, tool sharpening, metal identification (from spark tests), electrical wiring and MIG welding.



Travis Erwin from Rimrock FFA prepares to arc weld.



Diners had to navigate a riddle-filled menu then eat with unconventional utensils during Friday’s Giving Thanks mystery dinner. Submitted photo

# Adrian gives thanks with dinner

by Lauren Barraza  
chapter reporter

In the spirit of celebrating what they are thankful for, Adrian FFA chapter members held their second annual Giving Thanks mystery dinner and chapter meeting. Thirty-nine high school students, 10 middle school students and five guests were present Friday’s event inside the Adrian High School Ag shop. Students laughed as they tried to order their mystery items from a menu of riddles for the three-course meal and each individual selected a kitchen utensil to dine with.

Utensils ranged from whisks and spatulas to potato mashers and salad tongs. Luckily every student got a good meal even though dessert may have come first. A huge thanks for all the help received from the middle school students who served the meal and parents who helped prepare and serve: Pam Cindell, Mary Jane Griffin, Jackie Wagoner, Eileen Walker, Melissa Furtado, and Simon Bayes. The meal was a success, and everyone left with a full belly and a happy heart. Before concluding the

meeting, students were given the opportunity to state one thing they were most thankful for. Adrian FFA as a whole is grateful for all the support it receives from school administration and staff and the strong community support it receives. Chapter members would also like to thank the many brave men and women who have served the country and fought for our freedom. The Adrian FFA wishes you the best this holiday season and reminds everyone that those of us living in Malheur County really do have a lot to be thankful for.



From page 1A

✓ Parade: Chamber VP to emcee tree lighting ceremony at Bette Uda park

comedy classic.

The parade is the kickoff for the city's night of celebration. Mayor Gheen Christoffersen will light the city Christmas tree at Bette Uda City Park after the parade.

"I hope people come out despite what the weather might bring," Parker said. "I hope they brave the cold and that we just have a good celebration to kick off the Christmas celebration."

Parade lineup will begin at 5 p.m. in front of Tolmie's Ace Hardware on East Owyhee Avenue. The parade route will be the same as it has been during the daytime procession with the floats and walkers and classic cars traveling west down Owyhee Avenue, south on North 3<sup>rd</sup> Street West and then east on Idaho Avenue.

The parade will start at 6 p.m. The parade usually ends at the Homedale High School parking lot, but this year Parker said there will be a change.

Because the HHS girls' basketball team is playing a home game against Melba on Saturday, Parker says parade entries will have to go down one more block to North 4<sup>th</sup> Street East to end the route.

Everyone is invited to City Park at the conclusion of the parade.

Choirs will sing Christmas carols, and the high school band boosters will sell hot chocolate, coffee and goodies as a fundraiser.

Santa Claus will hand out candy in the park, and the Chamber of Commerce is holding a food and toy drive.

"We are encouraging canned food donations and unwrapped toys," Parker said.

Chamber vice-president Luke Ankeny will serve as master of ceremonies at the tree lighting. The event will also feature the Chamber's annual Santa Bucks giveaway and the announcement of parade winners.

Folks can enter the Santa Bucks drawing by answering trivia questions in the Homedale for the Holidays special section in this week's edition of The Owyhee Avalanche. Entry forms can be returned to participating Chamber businesses.

"Santa Bucks should be as big as last year if not bigger," Parker said.

The drawing entrants must be present at the tree lighting to win their Santa Bucks, which are \$10 gift certificates for participating businesses around town.

The top three parade entries will



The sweepstakes trophy that will be awarded for the best float in Saturday's Homedale for the Holidays parade sits in the City Hall conference room with banners that will be used in the City of Homedale's parade entry.

be honored at the tree lighting, and the city has resurrected a sweepstakes champion. A cup known as the Mayor's Trophy when it was last won years ago will serve as a perpetual trophy for the sweepstakes winner. The winner's name will be engraved on a plaque that will be displayed at City Hall.

The switch to a nighttime parade also presents new safety concerns.

"The Chamber would

appreciate any volunteers to man the intersections," Parker said.

He said it's only a 20-minute commitment to make sure that no vehicles disrupt the flow of the parade down Owyhee Avenue, and the volunteers will still be able to see the parade as the entries pass by.

The other change from previous parades: No candy will be thrown from the floats.

It's a safety issue with two-fold danger, organizers say. People

could be hit by stray candy, and float operators may not see children scrambling for the candy in the street.

Parker thinks that the street lights add more safety than would have been available had a night light parade been held before the Local Improvement District work.

"The garland will be up, and with the streetlights now ... the street will be well-lit," Parker said.

✓ South Board: Manager thanks family, crew for their help along the way

"His legacy will live on through all the pipe projects we've put in," South Board chair Rick Smith said.

"He's been quite an asset to the district," SBOC foreman John Eells said. "I don't know exactly how many miles of pipe we've put in for conservation jobs, but Ron has been instrumental in getting those grants for the work."

Those miles and miles of pipe have helped conserve water throughout the south end of the Owyhee Project. Kiester was thinking water the moment he took the top job and started scoping out ways to finance improvements.

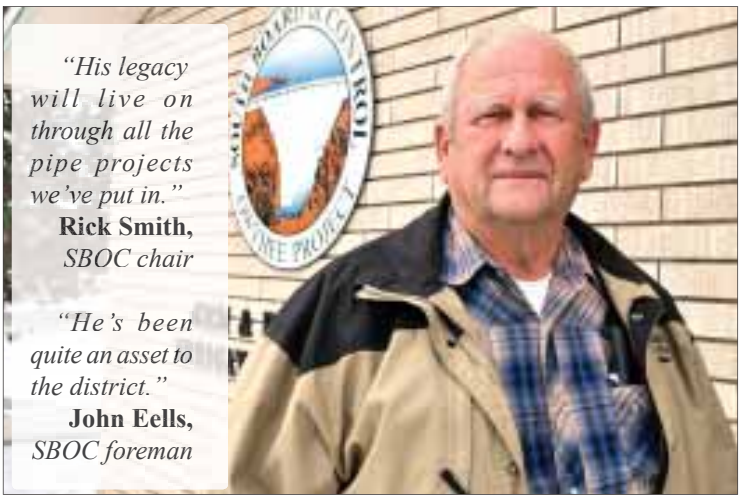
And, of course, he worried.

"As manager, the buck stops at this part," he said. "Your decisions are made for everybody that works for the district and the farmers."

Kiester put to work the knowledge of the system he gained over 24 years as a ditch rider and foreman.

"When you know every little crack and cranny and take that money and put it toward the best, that's what I learned from my years as ditch rider and foreman," he said. "I felt that we weren't throwing any money away. It was all for the good cause of the district."

With Kiester at the helm and on the strength of about \$1 million in grants, crews installed about 150 miles of pipe to deliver



pressurized irrigation to different parts of the district. That has helped conserve water, which Kiester says most people still take for granted even after a 1.7 acre-feet allotment in the 2014 drought year.

"With 1.7 in the reservoir, we did all right," Kiester said during a Friday morning appreciation event at the water office. "That's because somebody made it happen, because of the ditch riders and the crew."

He appreciates the farmers' efforts, too, and feels fortunate to have been connected to an irrigation district that still has its roots in agriculture rather than fighting back priority-shifting urban sprawl that nearby districts are encountering.

"It's just a very important tool, and people take it for granted," he said of water. "I have and I do, but the more I've been here the more I

respect it and water rights.

"I think everybody in the country needs to understand that they are building on prime agricultural farmland and they don't know what they're doing."

Kiester's last day on the job technically is Sunday, but he says he'll be available as a resource for his successor. Even as his days in the office grew shorter, though, Kiester had his mind on one last gravity-flow conservation project that will cover 700 acres near the end of the A Canal/South Canal.

Soon, he'll concentrate on other priorities, such as spending time with Carol, his wife of 48 years, their children — Mike, Kevin and Tonia — and grandchildren. There are five grandkids right now, but a sixth could arrive any day.

"My family has had to deal with this 24/7, too," Kiester said. "That's the reason I say I've



Retiring South Board of Control manager Ron Kiester, left, receives a plaque from board of directors chair Rick Smith in front of a sign that will be placed near Kiester's collection of antique farm equipment.

got the great boys and wife and daughter."

On Friday, the light at the end of the tunnel began to shine. The board and crew presented Kiester with a plaque and a metal sign that presumably will be planted

somewhere near his acres and acres of antique farm equipment.

"I'm getting to smile a little more every day," Kiester said at the gathering.

Maybe he won't worry that much after all.



# Wedding

## Uria, Vosburgh marry on Hawaiian island of Kauai

Ric and Terri Uria announce the marriage of their daughter Michelle JaNae Uria to Blake Robert Vosburgh, son of Robert and Cynthia Vosburgh.

The wedding ceremony took place on May 24, 2014 at Hanalei Bay Resort on the island of Kauai, Hawaii. Close family and friends enjoyed the beautiful scenery, and the rain departed just in time for the couple to get hitched.

The celebration continued through the week on the beautiful garden island, where the wedding party zip-lined, hiked through the rain forest, swam in the ocean, and took in the breathtaking views of the Na Pali coast.

Blake was born in Alamogordo, N.M., and spent much of his childhood traveling the country with his father, a fighter pilot; spending a large part in the Midwest. He graduated from Penn State University and is currently working at Survey Vitals as Vice President of Marketing & Operations.

Michelle grew up in Homedale. She graduated from College of Southern Idaho and Boise State University with a Bachelor's degree in Nursing. She now works



Michelle and Blake Vosburgh. She is the former Michelle Uria

on the neuroscience unit at Saint Alphonsus Regional Medical Center in Boise.

Michelle and Blake live in Boise.

### Weather and water report

Today	Thu	Fri	Sat	Sun	Mon	Tue
50° 33° Clouds and sun	53° 35°	52° 35°	48° 31°	45° 30°	47° 34°	45° 32°
<b>Nov. 18-Nov. 24</b>						
19° 2° .00	15° 4° .00	20° 10° trace	30° 20° .00	33° 23° .00	48° 28° .00	50° 24° .00

### Owyhee Reservoir report

The Bureau of Reclamation website showed that the Owyhee Reservoir was 4 percent full and that water was flowing in the Owyhee River above the reservoir at Rome, Ore., at a rate of 164 cubic feet per second. Water is flowing out at Nyssa, Ore. at a rate of 16 cubic feet per second. The reservoir held 26,328 acre-feet of water on Monday.

— Information compiled from the National Weather Service, Bureau of Reclamation, Natural Resources Conservation Service and Helena Chemical in Homedale

## Road drilling continues in Marsing

Today should be the final day of intermittent lane restrictions related to the state's plan to replace the bridge connecting Marsing to Canyon County.

Flaggers are on site today directing traffic in alternating directions as crews take soil samples in preparation for next year's project to replace the 50-year-old Idaho highway 55 bridge spanning the Snake River and rehabilitate the roadway between the river and the U.S. Highway 95-Idaho 55 junction west of Marsing.

The lane restrictions are

expected between 8 a.m. and 5 p.m. today.

Next year, ITD will conduct public outreach to gather input on

the project from the community.

The soil sample work began Monday on the stretch of road through downtown Marsing.

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### The Clinic at Parma

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307 Grove Street  
Hours: Monday through Friday 9 AM to 5 PM

Richard McConkie, NP  
Parma

Kelly Pesnell, DNP, FNP  
Parma

Kristine Kingery, PA-C  
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# Marsing makes merry with its parade



Peyton Green dressed up as the Marsing Lions Club mascot and walked the parade route.



Grand marshal Laura Bowman prepares to lead the parade.



The trusty GMC pickup of the Samuel C. Phillips Veterans of Foreign Wars Post 11065 carried the colors during Saturday night's parade.



Sandbar Restaurant owner Adam Percifield, left, had the right idea for his parade float, and 9-year-old Xavier Delgadillo, center, and 12-year-old Malek Barroso appreciated the foresight.



Santa and Mrs. Claus greeted children at the Marsing fire station after the parade, including sisters Jackie Sotelo, 8, (left) and Mikayla Sotelo, 6.



Steam rises in the crisp air as Ginger Loucks, left, pours a fresh batch of chili during the Marsing Parent Teacher Organization's chili feed at the Marsing fire station. Chili and hot chocolate were big hits throughout the night.



# ISP trooper makes U.S. 95 drug arrest

Authorities seized money and marijuana during a traffic stop on U.S. Highway 95 last Wednesday. James Norman Molinaro, 36, of Meridian faces a Dec. 1 preliminary hearing in Third District Court in Murphy on a felony charge of possession with intent to manufacture and a misdemeanor count of marijuana possession.

An Idaho State Police trooper arrested Molinaro after 3:20 p.m. last Wednesday after the Owyhee County Sheriff's Office K-9 unit detected drugs in the man's vehicle. Sheriff's Chief Deputy Lynn Bowman said that Deputy Karl Kingston also seized about \$1,100 in cash during the action two miles from the Oregon border.

A search of Molinaro's vehicle turned up eight marijuana plants

and a few grams of processed marijuana as well as paraphernalia, according to ISP public information officer Teresa Baker.

Baker said Molinaro was pulled over for speeding.

Molinaro posted \$25,000 bond and was released from Owyhee County Jail in Murphy on Thursday.

Bowman said law enforcement patrolling highways entering Owyhee County could see an increase in drug activity with surrounding states legalizing marijuana.

He said that authorities haven't seen an increase on U.S. 95 or Idaho highway 19 yet. Another route of concern would be Idaho 51 with traffickers coming from California, Nevada and even Mexico.

# Owyhee deputies deal with cattle calls

Cattle were at the center of two Owyhee County Sheriff's Office calls last week.

A Pocatello man received a misdemeanor citation for failure to display insurance on Nov. 18, but he and his passenger escaped injury when the car in which they were traveling hit a cow on Idaho highway 51.

The accident took place at milepost 43 south of Bruneau, OCSO Chief Deputy Lynn Bowman said.

The 2002 Audi sedan driven by 21-year-old Winston Bearing was totaled; the cow survived. Bearing's passenger was 21-year-old Shundeen Curtis. Both refused medical attention at the scene of the crash, which took place before 4:25 a.m.

Two cows shot last Wednesday on Idaho 78 near Bruneau weren't as fortunate, but Bowman said it was unknown if the shooting

was deliberate or accidental. The area where the two cows were shot is bordered on two sides by wildlife management area, and Bowman said it's possible that the .22-caliber bullets may have come from a hunter's rifle.

Bowman said hunters should always be aware of their surroundings when they fire a shot.

Bowman said one cow died and the other more than likely would be euthanized after both were shot.

There are no suspects, and charges could range from malicious injury to property to felony animal cruelty depending on what the investigation turns up.

One cow was shot in the right shoulder and died at the scene. A second cow shot through the knee probably would be put down, Bowman said, because it couldn't put any weight on the injured leg.

# Distracted youth driver wrecks near Grand View

A 16-year-old girl wrecked a pickup truck Friday night after losing control when she reached for something she'd dropped while driving.

Owyhee County Sheriff's Sgt. Gary Olsen said one of two juveniles in the 2009 Dodge Ram pickup was injured, but it was unclear which youth received injuries and what the extent of those injuries were.

The pickup left the roadway near milepost 56 on Idaho highway 78 near Grand View and rolled, making contact with an irrigation pivot, Olsen said.

A 12-year-old male juvenile was in the vehicle at the time of the crash and told deputies how the accident had occurred.

**Minor injuries when motorist avoids deer**

A 30-year-old Opaline woman was able to crawl out of her wrecked vehicle Monday morning after she ran off Idaho 78 while trying to avoid a deer at milepost 3.3.

Amber Hill received minor injuries when her 1997 Kia Sephia four-door sedan rolled.

**Semi KOs power pole**

Idaho Power Co. crews had to replace a power pole at Main Street and 8<sup>th</sup> Avenue West in Marsing early Saturday after a truck driver clipped it while turning.

Olsen said 52-year-old Jeffrey Schultz of Emmett was turning right just before 12:30 a.m. when his semi-trailer took down the pole.



Grand View residents Joseph and Vicky Ray lost everything in a midmorning fire on Nov. 17. Photos by Tammy Payne

# Community helps couple who lost home

Community members have come together to help a Grand View couple that lost their home and belongings in a Nov. 17 fire.

A bathroom heater reportedly caused the fire in Joseph and Vicky Ray's home at 610 Roosevelt St.

Vicky got out of the house on her own, while community members Jazz Zimmerman and Bob Servis were able to rescue Joseph. The elderly couple's two dogs perished in the fire.



From left, Angeles Lino, Michael Hurtado and Kenni Meyers make a \$500 donation at Grand View's US Bank to the Ray Burnout Fund on behalf of Rimrock High School's Honor Society.

The retirees do not have homeowners insurance, and the community has rallied for them. Many folks have provided meals, clothes and blankets. They've also covered the cost of the couple's medications and supplied other necessities.

Local Mennonite members brought the Rays quilts. Knight Community Church put the couple up in the Hillside Inn motel until an apartment, donated by Simplot Livestock, can be readied for the Rays. Grand View's LDS Ward

is providing the furniture for the apartment.

The Ray Burnout Fund has been established at the US Bank branch in Grand View, and contributions can be made at any bank branch. The Rimrock High School Honor Society made a \$500 donation.

Grand View Rural Fire

Department and Mountain Home Fire Department responded to the midmorning 911 call. Grand View's Emergency Response Team also provided assistance. Idaho highway 167 traffic had to be routed around Grand View for several hours while the fire was contained.



# Community meal just as popular in its second year

Steve Carlin, left, and Steve Jolley, center, dish up turkey and fixings during the second annual Marsing community Thanksgiving dinner Thursday at the Phipps-Watson Marsing American Legion Community Center. An early count put the number of folks enjoying the meal at more than 100.

# OHR gift drive begins

The annual Owyhee Avalanche gift project for Owyhee Health and Rehabilitation Center residents is under way.

The Christmas wishes of residents at the Homedale facility can be found on Page 12B in this year's Holiday Events Guide, which also includes Thanksgiving dinner recipes from many of the third-graders in Owyhee County.

Gifts for the OHR residents must be gift-wrapped and tagged with the number and item selected.

Drop off gifts at The Owyhee Avalanche office, 19 E. Idaho Ave., from 8 a.m. to noon and 1 p.m. to 5 p.m. Monday through Friday. The drive ends Dec. 22.

# Homedale Wish Tree fundraiser Saturday

The annual Homedale Wish Tree Texas Hold 'em fundraiser will be held Saturday at the Txoko Ona Basque Center, 333 S. Main St., in Homedale.

Buy-in is \$30, and re-buy and add-on options will be available. Every player who reaches the final table is guaranteed a prize.

There also will be food and drinks, raffle prizes and a silent auction.

The doors open at 6 p.m., and the tournament starts at 7 p.m.

Proceeds benefit this year's Wish Tree effort to bring toys and clothing to families in town as part of the Hands Around Homedale program

Community members can to take tags from the wreaths and trees placed at seven locations in Homedale:

- A&S Lumber
- Homedale Drug
- Homedale Post Office
- Idaho Pizza Co.
- Moxie Java
- Owyhee Lanes
- Paul's Market

Tags with the corresponding gifts and clothing must be returned by Wednesday, Dec. 17.

For more information, call Lori Badiola at 573-8456, Julie Uranga at 841-4777, Diana Uranga-Maxwell at 573-2285 or Teresa Ryska at 608-8381.



HHS quarterback  
tabbed player of year

Marsing's Acuna  
named All-2A WIC

# Avalanche Sports

## Adrian reaches state final on TD with two seconds left

Antelopes face  
Sherman in school's  
first title game

Saturday's 1A Oregon state championship football game will match Adrian High

School's ground-churning offense against Sherman's defense.  
Chase Walker rambled 84 yards for a touchdown with two seconds left Saturday as the Antelopes piled up more than 500 rushing yards for the second consecutive week and edged Dufur, 58-52, at Kennison Stadium in Hillsboro, Ore.

The Antelopes' game-winning drive was set up by the team's third interception of Rangers quarterback Bailey Kever. Dufur was driving for what would have been a go-ahead score when Kever was picked off on the Adrian 10-yard line. Reagan Shira had two of Adrian's interceptions, while Tyler Reay picked off

a Kever pass and recorded a team-high 13 tackles.  
The narrow victory was second-ranked Adrian's 11<sup>th</sup> consecutive win and sent the Antelopes to the first state championship game in school history.  
Sherman, the eighth-seeded team in the  
— See *Adrian*, page 15A

## County's best wrap prep careers in East-West Owyhee athletes line up as football all-stars Friday

Four Owyhee County football players will end their high school careers Friday in a prestigious all-star game.  
Brady Brown and Dayne Jacobs from Homedale will line up opposite of Marsing's Noah Grossman in the 19<sup>th</sup> annual El Korah East-West Shrine District III All-Star Game at Eagle High School.  
The 11-man game starts at 2 p.m. with the Homedale players competing for the East squad and Grossman suiting up for the West.  
Emilio Araujo is Rimrock's lone representative in the 11 a.m. eight-man game at Thunder Stadium. He'll play on the East team  
At 5 feet, 11 inches and 175 pounds, Brown will play wide receiver for the East team. The 17-year-old son of Shane and Keri Brown was named to the All-3A Snake River Valley conference first team.

Trojans coach Matt Holtry said Brown's nomination to the senior all-star game is a culmination of years of hard work for Brown.  
"If you were to have seen Brady as a freshman or sophomore, you would have never guessed that he would be a first-team All-SRV wide receiver or an East-West Shrine All Star," Holtry said. "But his heart and dedication to the sport of football has made him just that."  
Holtry and other coaches call Brown a "Program Kid" because he has been in the Homedale football culture his entire life, "and because of that he has an entire other level of expectations for himself and his team," Holtry said.  
"It is bittersweet," Brown said of his selection to the all-star  
— See *East-West*, page 16A



## Marsing girls hand Homedale first loss

Solid second half  
sends Huskies  
to 2-0 start

A 1-2 punch on offense and solid defense after halftime helped Marsing High School to an important girls' basketball victory Thursday.  
Shannon Clover drained four three-point goals, and Shelby Dines connected on all of her free throws as the Huskies rallied to beat Homedale, 54-48, on the Trojans' floor.  
Marsing (2-0 overall) shook off Homedale's charge into halftime and had a comeback of its own in the fourth quarter to nail down the non-conference victory.  
Clover scored 20 points, dished five assists and collected five defensive rebounds to lead the Huskies.  
Shooting 57 percent (11-for-19) from the floor in the second half, Marsing scored 20 points in the fourth quarter to erase a three-point deficit with eight minutes remaining in the game. The Huskies shot just 24 percent (6-for-25) before halftime.  
Dines collected nine defensive rebounds to pace her game-high

12-rebound performance and scored 15 points.  
Ignited by a pair of three-point goals from senior Tory Lane, Homedale (2-1 overall) rode a 13-0 spurt to a 26-18 lead 46 seconds before halftime. The treys were the only ones Lane would hit in the game, and she finished with 12 points.  
Lane had a team-high seven rebounds, but teammate Gardenia Machuca managed just three boards.  
Tristan Corta led all scorers with 23 points. The Homedale junior was 8-for-11 from the field, including 4-for-4 from beyond the three-point line. She was the only Trojans player to connect on free throws as Homedale made few visits and struggled (3-for-9).  
Marsing, on the other hand, converted 15 of 20 foul shots. Freshman guard Emerson Sauer was 4-for-4, and Clover was 4-for-6.  
Sauer led the Huskies with four steals.  
Homedale was unable to get much going inside the paint against Marsing's defense. The Trojans connected of seven of eight three-point attempts. Elise Sherk hit her only shot from behind the arc as part of her nine points.

*Left: Marsing's Shannon Clover shoots over Homedale's Gardenia Machuca in the first half of Thursday's non-conference game.*

## HMS wrestlers take ninth at Borah tourney



*Homedale Middle School wrestlers who medaled Saturday in Boise were, from left, Brady Steinmetz, German Albor, Drew Deal, Brayden Christoffersen, Matthew Randall, Jose Buenrostro and Jesse Martinat. Photo by Kathy Deal*

Seven awards and eight top-eight finishes propelled Homedale Middle School to ninth place at the Treasure Valley Championships wrestling meet.  
Jesse Martinat, a 189-pounder, went 4-1 to finish third in the 27-team tournament held Friday and Saturday at Borah High School in Boise. The eighth-grader is now 6-2 on the season.  
The Trojans brought back five fourth-place awards, including seventh-grader Matthew Randall (6-2) at 100 pounds, eighth-grader Drew Deal (6-2) at 120 pounds,  
— See *Wrestlers*, page 15A



# Sports

## Matteson nabs All-SRV player of year award

His team may not have ended up where he would have liked, but Homedale High School quarterback Lawsen Matteson has been named All-3A Snake River Valley Offensive Player of the Year.

The junior topped a list of Trojans that included four first-team selections, five second-teamers, a slew of honorable mention picks and a handful of two-way honorees.

**First team** — Josh Tolmie, jr., running back; Brady Brown, sr., wide receiver; Bo Pickett, sr., offensive lineman; and Dayne Jacobs, sr., linebacker

**Second team** — Devin Fisher, sr., RB; Conner Carter, jr., WR; Jakabee Osborn, jr., defensive lineman; Tolmie and Brown, defensive backs

**Honorable mention** — Jacobs and Osborn, tight ends; Garrett Carter, jr., WR; Wyatt Dorsey, so., Manny Baltierrez, jr., Amos Aguilera, sr., and Blake Patton, sr., OL; John Collett, jr., Richard Symms, jr., Pickett and Dorsey, DL; Fisher, Jose Lopez, sr., and Conner Carter, LBs; Chase Martell, jr., DB; and Aguilera, punter

## Trojans recover to rout Melba on road

Morgan Nash and Hattie Mertz scored 14 points apiece Saturday night as Homedale High School rebounded from its first girls' basketball loss of the season.

Mertz connected on seven of 10 shots in the Trojans' 55-34 non-conference blowout of host Melba.

The Mustangs held a seven-point lead, 20-13, at the end of the first quarter. Homedale outscored Melba, 28-13, over the next 16 minutes to take control.

Mertz led Homedale with seven rebounds, and Makayla Aberasturi snagged five defensive rebounds.

Sierra Manzer led the Mustangs of the 2A Western Idaho Conference with nine points.

**Nov. 18: Homedale 53, Cole Valley Christian 48** — Tory Lane threw in three three-point goals and scored 13 points in the Trojans' home opener against the Chargers from the 2A WIC. She also had a team-high eight rebounds.

Elise Shenk added 11 points, while Makayla Aberasturi and Mertz scored seven points each.

Madison Holly and Sarah McClure scored 17 points apiece for Cole Valley, which missed 10 of 15 free-throw attempts.

Tristan Corta scored eight points for the Trojans.

## ✓ Adrian: Winning streak now at 11 games

*From Page 14A*

playoff bracket, used a stingy defense to pull off its second upset in as many weeks. The Huskies (11-1) beat No. 4 Camas Valley, 24-18, at Liberty High School in Hillsboro, Ore., for their sixth consecutive win.

Sherman and Adrian meet at 7 p.m. MDT on Saturday back at Hermiston High.

Adrian's first victory in three trips to the state semifinals in school history was highlighted by 643 yards total offense, including 527 on the ground. Walker rolled up a season-high 380 yards rushing with five touchdowns on 20 carries. Morgan White had 136 yards on 11 carries and scored runs of 61 and 37 yards in the second half.

White's second TD 12 seconds into the fourth quarter tied the score 42-42 as Adrian rallied from a 10-point halftime deficit.

Walker ran 68 yards to pay dirt to put the Antelopes, ahead, 52-44, with 7 minutes, 24 seconds left in the game.

Dufur tied the score less than three minutes later when Bailey Keverer threw a 39-yard TD strike to Jake Little then fired the two-



Adrian's Morgan White (right) runs toward the hole Saturday night in Hillsboro, Ore. Photo by Bob Radford

point conversion pass to Nick Little.

Shira completed five of 13 passes for 116 yards. He hooked up with Reay for a 71-yard touchdown on the first play from scrimmage after Dufur's Trevor Tibbets had scored on a 2-yard run for a 38-22 Rangers lead late in the first half.

Reay had two receptions for 96 yards.

Sherman, which is making its fifth championship game appearance and the fourth in the past 25 years under coach Ron Townsend,

knocked off top-seeded Lowell, 50-44, in the quarterfinals on Nov. 15 in Cottage Grove, Ore. This is the sixth consecutive postseason trip for the Huskies.

Sherman won state championships in 1991 (Class 1A) and 1994 (Class 2A). The team first appeared in a state final in 1977.

The Huskies beat Camas Valley on Saturday despite being outgained on offense. Sherman managed just 197 yards total offense, but never trailed after Blake Evans ran for a pair of first-half touchdowns.

## ✓ Wrestlers: Another just misses medals

*From Page 14A*

eighth-grader German Albor (5-2) at 125 pounds, Brady Steinmetz (1-2) at 285 pounds and sixth-grader Brayden Christoffersen (5-2) at 95 pounds.

Eighth-grade 140-pounder Jose Buenrostro (3-2) collected a fifth-place award, while sixth-grader

Joseph Egusquiza (4-2) finished in the top eight at 75 pounds.

Another sixth-grader, Ty Atkins, was 2-2 at 95 pounds.

Other HMS competitors were: **Eighth-graders** — Edgar Navarette (2-2) at 105 pounds; Mathew Miklancic at 130 pounds; Tell Morse, who posted a victory

at 130 pounds; and Ivan Cortez (2-2), who missed the medals by one match at 189 pounds

**Seventh-graders** — Caleb Vargas (3-2) at 100 pounds; Michael Babcock (2-2) at 105 pounds; Brady Trout (110 pounds) and John Conner (120 pounds), who got wins.

# Homedale Trojans

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### Athlete of the Week

**Tristan Corta, jr., girls' basketball**

The Play — The guard averaged 12.3 points per game during the Trojans' three-game week, including a superb shooting night in a losing effort Thursday against visiting Marsing. Against the Huskies, Corta connected on all four of three-point shots and eight of 11 shots over all for a career-high 23 points. She began the week with eight points in a narrow win over Cole Valley Christian and scored six points on 3-for-5 shooting in his 8 minutes, 25 seconds of playing time in Saturday's victory against Melba.

Boys' basketball  
Varsity  
Saturday, Nov. 29 at Nampa Christian, 2 p.m.

Junior varsity  
Saturday, Nov. 29 at Nampa Christian, 12:30 p.m.

Frosh-soph  
Saturday, Nov. 29 at Nampa Christian, 11 a.m.

Wrestling  
Friday, Dec. 12 at Calhoun Tournament, Nyssa H.S., 3 p.m.

Saturday, Dec. 13 at Calhoun Tournament, Nyssa H.S., 8 a.m.

Girls' basketball  
Varsity  
Saturday, Nov. 29, home vs. Melba, 7:30 p.m.  
Tuesday, Dec. 2 at Cole Valley Christian, 7:30 p.m.

Junior varsity  
Saturday, Nov. 29, home vs. Melba, 6 p.m.  
Tuesday, Dec. 2 at Cole Valley Christian, 6 p.m.

Frosh-soph  
Saturday, Nov. 29, home vs. Melba, 4:30 p.m.  
Tuesday, Dec. 2 at Cole Valley Christian, 4:30 p.m.

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**PRUETT TIRE FACTORY**  
337-3474

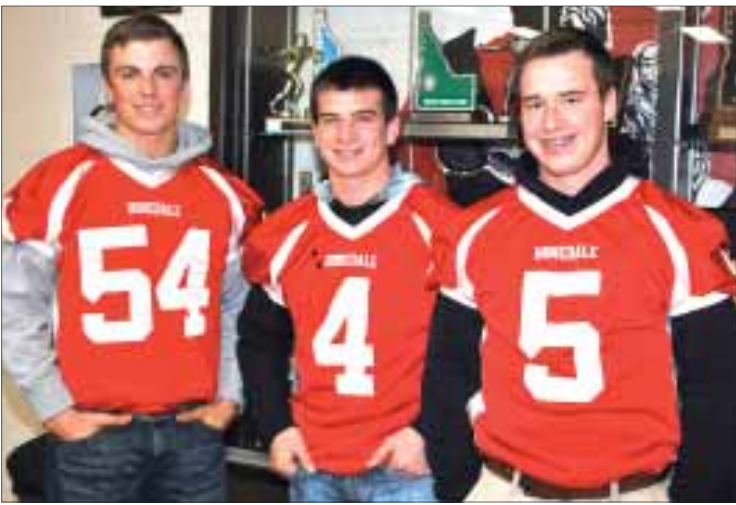
## Go Trojans



Sports



Noah Grossman forces a fumble against Parma. He was chosen as an all-conference center and he'll play defense in the East-West Shrine Game on Friday. Photo by Sarah Grossman / Freeze the Day Photography



Homedale High School's East-West Shrine All-Star Game nominees include, from left, center Bo Pickett, wide receiver Brady Brown and linebacker Dayne Jacobs. Brown and Jacobs will play in the senior all-star game Friday, while Pickett will be roping in Oklahoma.

Acuna named two-way All-2A WIC player

Despite a winless football season, Marsing High School landed two first-team All-2A Western Idaho Conference players.

After moving from quarterback to running back midway through his junior season, Rodrigo Acuna secured a two-way first-team nomination as a defensive back and a running back.

Senior Hayden Dines was named a first-team defensive end.

Honorable mention nods went to senior receiver Juan Garcia, senior center Noah Grossman, senior inside linebacker Thomas Towner and junior defensive tackle Nick Lankow.

Adrian coach, JV senior take top All-HDL honors

Adrian High School's Aimee Esplin has been named 1A High Desert League volleyball coach of the year.

Two of Esplin's players are on the All-1A HDL first team.

Jordan Valley senior Andi Warn was named the league's player of the year, and she joined Adrian seniors Quincy Pendergrass and Kellie Barraza on the first team.

Adrian sophomore setter Carlee Morton and teammates Becca Furtado (senior) and Anna Hutchings (sophomore) received second-team nods.

Jordan Valley junior Morgan Caywood was a second-teamer.

The honorable mention list included Adrian's Jillian Nielson (senior) and Lauren Barraza (sophomore) as well as senior Sharayah Sausser and sophomore Zoey Warn from Jordan Valley.

East-West: Rodeo calls Pickett away

From Page 14A

game. "I still want to play, and I will try to go to the next level."

Jacobs is listed as a 6-1, 215-pound inside linebacker. He also earned a first-team all-conference selection at the position.

The 18-year-old son of David and Donna Jacobs is looking forward to showing his talent in Friday's game.

"It really shows where I'm at with other players at every level," Dayne said.

Jacobs said he is looking to continue his career in college.

"I'm looking for whatever college gives me the best opportunity and will be best for me and family financially (for tuition)," he said.

Holtry calls Jacobs a "leader by example" and says that the senior reminds him of former HHS player Levi Elsberry, who just completed his junior season with The College of Idaho football team.

"His determination to be the best is what will make him successful at the next level," Holtry said.

"I am looking forward to seeing where Dayne ends up going to play football at the next level because I feel that with his ability and determination he will see the same type of success there as well."

Grossman was a two-way starter on the line of scrimmage for Marsing the past two seasons. He was an All-2A Western Idaho Conference honorable mention selection as a center this year.

"Noah has a great opportunity to compete against some of the best players in the valley," Huskies coach Brad Hill said. "Noah has been a solid two-way player for us the past two years."

Grossman is the son of Douglas and Sarah Grossman.

A third Homedale player selected for the game, Bo Pickett, has opted to compete in the Rising Stars Calf Roping competition in Duncan, Okla.

"It's a good opportunity," the nephew of former world champion rodeo cowboy Dee Pickett said. "I kind of have more of a future in

rodeo than football.

"I kind of have missed emotions about it. I'd like to play, but oh well."

The son of Rich and Rhonda Pickett, who was tabbed as an offensive lineman for the all-star game, will stay with family friend and former rodeo world champion Joe Beaver in Texas during the trip.

Pickett earned All-3A SRV first-team honors as a center this year and was tabbed to continue his play on the offensive line in the all-star game.

"Bo was the voice of our team and was the motivator before every game. Bo is the type of player that is a 'Yes sir. No sir' type of guy, and he would play his heart out every single snap," Holtry said.

"Bo and I formed a special relationship over the past couple years, and I just can't say enough great things about what he has helped bring to our program and bringing back the winning tradition of Homedale football."



# MARSING HUSKIES

## Athlete of the Week

### Shannon Clover, sr., girls' basketball

*The Play — Despite playing with four fouls, Clover never the floor and scored a game-high 20 points in Thursday's 54-48 non-conference victory over rival Homedale. Playing on the road, Clover dropped six of 15 shots, dished five assists and collected five defensive rebounds as the Huskies remained unbeaten.*

<b>Boys' basketball Varsity</b> Saturday, Dec. 6 at Homedale, 7:30 p.m.	<b>Girls' basketball Varsity</b> Thursday, Dec. 4, home vs. New Plymouth, 7:30 p.m.
<b>Junior varsity A</b> Saturday, Dec. 6 at Homedale, 6 p.m.	<b>Junior varsity</b> Thursday, Dec. 4, home vs. New Plymouth, 6 p.m.
<b>Junior varsity B</b> Saturday, Dec. 6 at Homedale, 4:30 p.m.	<b>Wrestling</b> Friday-Saturday, Dec. 5-6 at Buck's Bags Tournament, Capital H.S., Boise, 10 a.m.

# Go Huskies!



896-4162



896-4815



896-4331



482-0103



337-4041





A COMPLETE

Holiday Table

FAMILY FEATURES

Nothing pleases the senses like a home filled with family, friends and the welcoming aroma of a holiday meal. Whether you're cooking up a full-menu feast from your own kitchen or you need a delicious idea or two to share at a potluck-style gathering — these dishes please the palate. With timeless flavors of turkey and butternut squash, or treats that charmingly display a symbol of the season, guests will surely be encouraged to dig in.

Turkey Casserole

Prep time: 15 minutes  
Total time: 55 minutes  
Servings: 6

- 4 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 pound)
- 3/4 cup Hellmann's or Best Foods Real Mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1 1/2 cups shredded mozzarella cheese

Preheat oven to 375°F. Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey. Combine 1/4 cup mayonnaise with cranberry sauce; evenly spread over turkey. Combine remaining 1/2 cup mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing. Bake 40 minutes or until heated through. Let stand 10 minutes before serving. Garnish, if desired, with dried cranberries. For more recipes, visit [www.hellmanns.com](http://www.hellmanns.com).



Roast Turkey with Sausage Stuffing

Prep time: 15 minutes  
Total time: 3 hours, 30 minutes  
Servings: 20

- 1 pound breakfast pork sausage
- 1 1/2 cups hot water
- 2 packages (6 ounces each) Stove Top Stuffing Mix for Turkey
- 1 Butterball Frozen Whole Turkey (10 pounds), thawed

Heat oven to 325°F. Brown sausage in skillet; drain, reserving 1/2 cup drippings. Add drippings to large bowl; stir in hot water. Add stuffing mixes and sausage; stir just until stuffing mixes are moistened. Stuff neck and body cavities lightly with stuffing. Truss turkey; place, breast-side up, on rack in large roasting pan sprayed with cooking spray. Spoon any remaining stuffing into separate baking dish sprayed with cooking spray; cover. Refrigerate stuffing until ready to bake. Bake turkey 3 to 3 1/4 hours or until internal temperature of thigh is 180°F and breast and center of stuffing are 165°F, adding dish with remaining stuffing to oven for the last 30 minutes. **Keeping it safe:** Do not stuff turkey until ready to roast. **Substitute:** Substitute butter for the sausage drippings. For more recipes, visit [www.kraft.com](http://www.kraft.com).



Pan Roasted Butternut Squash and Apples

Prep time: 15 minutes  
Total time: 15 minutes  
Servings: 4

- 3 tablespoons Parkay Original Spread tub
- 1 package (12 ounces) refrigerated butternut squash pieces (about 3 cups)
- 1 1/2 cups chopped Granny Smith apple (about 1 large apple)
- 1/2 cup apple juice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon salt

Melt spread in large skillet over medium-high heat. Add squash; cook 5–7 minutes or until lightly browned, stirring occasionally. Add apple, apple juice, cinnamon, ginger and salt; stir to combine. Reduce heat; cover and simmer 15 minutes or until squash is tender. **Note:** Fresh butternut squash may be used in place of refrigerated squash. It will take more time to peel and cut into pieces. For more recipes, visit [www.readyseteat.com](http://www.readyseteat.com).

Cheerios Christmas Trees

Prep time: 45 minutes  
Total time: 1 hour, 45 minutes  
Servings: 18

- 6 cups Honey Nut Cheerios cereal
- 6 tablespoons butter or margarine
- 4 1/2 cups miniature marshmallows
- Betty Crocker green gel food color
- Betty Crocker red cinnamon decors or sliced gumdrops

Line cookie sheet with waxed paper. Pour cereal into 4-quart bowl. Set bowl aside. Place butter and marshmallows in 3-quart saucepan. Heat over low

heat, stirring constantly, until mixture is smooth. Remove saucepan from heat. Stir in food color until mixture is evenly colored. Pour marshmallow mixture over cereal and stir until cereal is evenly coated. Lightly spray hands with cooking spray. For each tree, shape about 1/4 cup of cereal mixture into tree shape on cookie sheet. Press candies into trees to decorate. Refrigerate until firm, about 1 hour. Store trees in loosely covered container. **Note:** Personalize trees using decorator icing (from 4.25-ounce tube) and use as place cards. Use icing to add garland. For more recipes, visit [www.generalmills.com](http://www.generalmills.com).



Bean Spice Cake

Prep time: 15 minutes  
Total time: 55 minutes  
Servings: 10–12

- Cake:**
- 1/2 cup water
  - 1 can (16 ounces) Bush's Honey Baked Beans, drained
  - 1 box (16.5 ounces) spice cake mix
  - 1/3 cup canola oil
  - 3 large eggs
  - 1 can (20 ounces) crushed pineapple, drained well, reserve juice for glaze
  - 1 cup chopped walnuts, optional
- Pineapple glaze:**
- 1/2 cup powdered sugar
  - 1–2 tablespoons reserved pineapple juice
  - 1 teaspoon vanilla, optional

Place water and beans in blender and puree. Mix spice cake mix, oil, eggs and bean puree in large bowl at low speed using hand mixer until all ingredients are moistened. Beat at medium speed up to 2 minutes to combine all ingredients. Stir in pineapple and walnuts, if desired. Preheat oven to 350°F. Grease sides and bottom of Bundt pan. Lightly flour pan. Pour batter in pan. Bake 35–40 minutes or when toothpick inserted in center comes out clean. Remove with oven mitts and let cool for 15 minutes. To make glaze, mix ingredients and drizzle over cake. **Note:** For vegetarian option, use Bush's Vegetarian Baked Beans. For more recipes, visit [www.bushbeans.com](http://www.bushbeans.com).



Commentary

Baxter Black, DVM



On the edge of common sense  
Hirin' a cowboy

There's an old saying that "A cowboy is born, not made." However, I'd like to propose that if you're hirin' a cowboy to help you take care of your stock, you might look twice.

You can't necessarily assume that because he's got a black hat and is broke, that he's a cowboy. He might need a little educatin' to your way of doin' things. Even a team roper can be taught to check cattle.

If you're hirin' him to ride pens in the feedlot explain to him the rules; he'll have to take Thursday as his day off; no ropes or dogs in the yard. He's expected to help process, he'll have to ride either the oldest horse or the youngest colt on the place, and he'll have to furnish his own saddle but the company's not responsible for damage or theft.

Then fill him in on the advantages of workin' for you. Tell him he can have every holiday off that falls on Thursday. Housing is furnished: a cozy little 10-foot-wide trailer house behind the barn. He'll get to share it with three other cowboys and an "exchange student" from Chihuahua. He'll get excellent medical and life insurance once he's worked for the outfit 18 months, and he'll gain experience.

Once you get him hired and have given him a \$200 advance on his salary, put him with one of the cowboys that knows what he's doin'. Your good cowboy'll soon know whether the new man's got an eye for sick cattle.

If he's green but has potential, you're better off puttin' a little time into him. He might stay through the summer, who knows? But how do you teach a man to look at cattle? Mostly by trial and error. It's an art that's hard to put in books. Ridin' with somebody who knows for a couple weeks is good practice. Having the new man follow his pulls through the hospital helps. If the manager or cattle foreman or veterinarian will stop occasionally over his first couple months and visit him, he'll learn. Answer his questions. More important, ask him questions about his cattle and their problems. Don't climb on his back when he's not quite sure what he's doin'. Give him a little slack and help him learn.

I'll also put in a plug for educational meetings on animal health. It's nice to send your top people to these meetings, but don't forget to send those who need it most: the cowboys.

Tom Hall told me one time when I was fumin' at a new hand for missin' some sick ones, "Remember," he said, "There's two things a cowboy don't know anything about; one of 'em's a cow and the other's a horse!"

—Visit Baxter's Web site at [www.baxterblack.com](http://www.baxterblack.com) for more features and to purchase Baxter Black merchandise, including his newest compilation, "Poems Worth Saving," other books and DVDs.

Letters to the editor

All letters to the editor submitted to The Owyhee Avalanche must be no longer than 300 words, signed and include the writer's address and daytime phone number.

The deadline for submitting letters is noon on Friday. Letters can be submitted in these ways:

- E-mailed to [jon@owyheeavalanche.com](mailto:jon@owyheeavalanche.com)
- Faxed to (208) 337-4867
- Mailed to P.O. Box 97, Homedale ID, 83628
- Dropped off at the Avalanche office at 19 E. Idaho Ave., in Homedale

For more information, call (208) 337-4681.

EMS funding  
Forgotten soldiers: EMS providers can't go to battle without ammunition

by Louis K. Monson

EMS agencies, including fire-based, third service, hospital-based, commercial and volunteer, are expected by our elected officials to be like the U.S. military: ready, equipped and staffed 24/7 to take care of all patients whether they're sick or injured as a result of motor vehicle collisions, falls, gunshot wounds, terrorist attacks, chemical agents or active shooter incidents.

The problem is that EMS is a forgotten and neglected army that's being expected to train and have proper equipment and vehicles for these incidents with minimal or no financial assistance from our federal and state governments.

To date, the federal government has spent \$4.4 trillion fighting the wars in Iraq and Afghanistan. In 2014, fire departments received \$58.6 million in grants from the government's Assistance to Firefighters Grants (AFG) program. The workload of the fire services is 80 percent EMS and just 20 percent for fire response, yet most of the AFG funding has gone to bolster firefighting efforts, not EMS equipment and training.

On top of that, the American Ambulance Association and National Association of EMTs have shown the ambulance reimbursement system in the U.S. is broken, particularly because reimbursement offered by Medicare is often less than what it costs to respond to each call.

EMS and fire agencies aren't currently reimbursed for non-transport or first-response assessment services or critically needed supplies like chest compression bands (AutoPulse), EZ-10 needles, impedance threshold devices or medications used on treat-and-release calls.

EMS agencies are all struggling to not just survive, but also to be ready, trained and equipped for mass-casualty incidents, active shooter scenarios and terrorist attacks But



About the bills

**H.R.809** — Rep. Larry Buchson (R-Ind.) introduced the Field EMS Quality, Innovation and Cost Effectiveness Improvement Act into the 113<sup>th</sup> Congress on Feb. 25, 2013. In the last action reported on [www.congress.gov](http://www.congress.gov), the bill was referred to the House Subcommittee on Health on March 4, 2013.

**S.2400** — Sen. Michael Bennett (D-Colo.) introduced the Field EMS Innovation Act on May 22. Sen. Mike Crapo (R-Idaho) signed on as a co-sponsor on the same day, when it was referred to the Committee on Health, Education, Labor and Pensions. Other co-sponsors include Sen. Tim Johnson (D-S.D.) on May 22 and Sen. Tim Scott (R-S.C.) on June 12.

they are not receiving any financial support to do this.

EMS agencies are holding off on buying replacement ambulances and monitors because of budget reductions. They can't afford to buy vehicle fuel or pay for maintenance. So, where are they going to get the funds to buy ballistic vests that cost \$500 per crew member and personal full-face respirators that cost \$200 apiece to ensure their responding crews aren't killed during a weapons of mass destruction incident?

Bake sales and donations won't cover these essential costs!

House bill H.R.809, the Field EMS Quality Innovation and Cost-Effectiveness Improvement Act — also known as the "Field EMS Bill" — has 32 cosponsors and is supported by a majority of the major EMS-focused national organizations

The companion Senate bill (S2400) has three cosponsors.

— See *EMS*, page 19A

Sen. Mike Crapo

From Washington  
Take time to give thanks for Idahoans' selfless acts



The many people in our communities who recognize needs and find ways to meet them are what makes Idaho such a great place to live and are among the many blessings to be celebrated this Thanksgiving.

Idaho is filled with extraordinary individuals who come together not only when tragedy strikes, but also to support others around them every day. We see this in the way our communities galvanize time and time again in support of local and nationwide efforts. From caring for families struck with illness or the loss of a loved one, to mentoring youth and spending time with those in retirement homes, there are countless caring acts daily all around us.

Nearly 15 years ago, I started the Spirit of Idaho Award to recognize the many acts of service happening in local Idaho communities that may not be recognized in other ways. This award was created to bring attention to these valuable individuals, groups and projects. The first award was presented in Twin Falls in November of 2000. Since the first award was given, I have been privileged to recognize hundreds of deserving Idahoans who have demonstrated a commitment to improving their community and serving their fellow citizens. Their examples of service are helping empower others.

There is no specific schedule for making Spirit of Idaho Awards. They are given for service to a community, and can be given to individuals or groups. The general criteria

for a Spirit of Idaho Award are that the recipient must be a resident of the state of Idaho and have set a positive example for the community. There is no formal application process, but individuals who wish to bring some act to my attention are welcome to do so by contacting the nearest regional office to share that information.

Through the Spirit of Idaho award, I have had the honor of recognizing a quick-thinking child who saved her brother from drowning in an abandoned well; a couple who has helped advance species conservation; the creator of a group that assists senior citizens with errands, heating their homes and more; a company that coordinated the construction of a home and additional assistance for an Idaho family in need; and students who raised funds to support our nation's service members. These are just a few examples of Spirit of Idaho recipients and the many acts of service in our communities.

This Thanksgiving and every day, there are many in our communities and our own families worthy of our gratitude. May we not overlook their acts of kindness and shed deserving light on these good works.

— Republican Mike Crapo is Idaho's senior member of the U.S. Senate. He 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.



# Commentary

## Financial management

### Daughters' college more important than extravagant weddings

**Dear Dave,**  
We have three daughters under the age of 5, so we may be spending quite a bit on things like weddings in the years to come. Is there a Baby Step for weddings? If not, during which Baby Step do you recommend setting aside money for this?  
— Carrie

**Dear Carrie,**  
I don't have a Baby Step for weddings, but in my mind it would come after Baby Step 5, which is putting aside a college fund for your children.  
Once you have education savings, retirement and extra house payments under way, then you could start putting aside a little extra for weddings.  
This may not make me popular with some young ladies or their moms, but an education is more

important than a wedding. Maybe this is the dad in me coming out, but if I had to choose between paying for college educations and paying for big weddings, I'm going to pay for school. In my mind, anyone who disagrees with that is kind of a twit.  
Weddings are wonderful, and you should mark these kinds of milestones with celebration. But a wedding is only a one-day event. Plus, there's absolutely no statistical correlation between the size and expense of the wedding and the success of the marriage!  
— Dave

**Dear Dave,**  
My mother-in-law is in poor health and doesn't have a lot of money. She has been giving us a lot of her earnings over the last couple of years as a kind of early



**Dear Andrew,**  
This is an odd scenario. It's like taking donations from poor people because they refuse to address their own issues.  
My recommendation is pretty simple. She needs to learn how to properly handle her own money. Obviously, it wouldn't be a good idea for you to say that to your mother-in-law, so your wife should be the one who attempts to lovingly and carefully deliver the message. The conversation still may not be pleasant, but there's a better chance she'll listen to a daughter than to you.  
I appreciate the fact that you and your wife aren't being greedy or opportunistic about this situation. Setting the money aside and earmarking it for your mother-in-law later on is an honorable thing. If your wife can't convince her mom to start taking care of her

own finances, at least you can protect her from herself.  
You'd still be treating the symptom instead of the problem, but if she won't listen it may be the best you can do.  
— Dave

— Dave Ramsey has authored five New York Times best-selling books: Financial Peace, More Than Enough, The Total Money Makeover, EntreLeadership and Smart Money Smart Kids. His newest best-seller, Smart Money Smart Kids, was written with his daughter Rachel Cruze, and recently debuted at No. 1. Dave's next book, The Legacy Journey, is now available. The Dave Ramsey Show is heard by more than 8 million listeners each week on more than 500 radio stations.  
Twitter: @DaveRamsey  
Web: daveramsey.com.

## Americans for Limited Government Obamacare's lies come crashing down as expert gloats

by Rick Manning  
Obamacare was built and sold on a series of lies. To quote an insurance company commercial, everyone knows that.  
We've known it since then-Speaker Nancy Pelosi uttered her famous line, "We have to pass the bill so you can find out what's in it."  
We knew it when they attacked Sarah Palin for claiming that Obamacare contained death panels, only to have Paul Krugman and others admit that a Medicare advisory board would be empowered to deny life-extending/saving treatments.  
We knew it when they said you could keep your health insurance if you liked it, then sent out hundreds of thousands of cancellation notices to people who were perfectly happy with their health care.  
We even knew it when they claimed you could keep your doctor if you like him/her.  
So, what is the big deal about the man who then-Sen. John Kerry called the Sherpa — Obamacare architect Jonathan Gruber — who guided them to getting the law passed?  
Who cares that the guy who met with President Obama five times during the construction of Obamacare, and that

the aforementioned Pelosi quoted as being the expert let the cat out of the bag?  
You should.  
Because Gruber's admissions made in what must have been a self-congratulatory tour of elitist institutions destroy any legitimacy the law once had.  
Gruber has admitted that the so-called "Cadillac tax" will actually drive all employer-provided health plans out of existence within 20 years because of the way it is constructed. The truth is they plan to force you out of your health plan, and all those labor unions with their top-end plans that supported the law had to be lied to.  
Gruber has admitted that the only way they could get the votes for the law was to deliberately lie about both the contents of it and the impact it would have. He knew that all those agenda-driven reporters would eat up their denials, and either dismiss or deride arguments against the law without doing any research on their own. After all, their sources in the Administration, and experts like Mr. Gruber could be relied upon.  
Finally, even D.C. media leaders are coming to grips with the reality that what they were fed and dutifully parroted about Obamacare were lies. One of these, Ron Fournier (National Journal), even wrote an article expressing how

liberals should be the most upset at these lies in his piece "Obamacare's foundation of lies."  
Obamacare was indeed built on upon outright deception. Fortunately for those opposed to the law, Gruber was caught telling the truth after the law was passed and states were considering whether to set up their own health exchange networks, when he plainly stated that if a state didn't set up an exchange, they would not be eligible for the federal subsidies.  
When 27 states refused to set up exchanges, the Internal Revenue Service rewrote the law to directly subvert the intent of those states by declaring that their residents were eligible for the exact benefits that the law said they were not eligible to receive.  
Sometime next year the Supreme Court will decide if the plainly written language in the law can be overridden by the executive branch and rewritten to suit their needs.  
And the ultimate irony is that Jonathan Gruber, the man who bragged about pulling the wool over the "stupid" American public's eyes, will be front and center for telling the truth about Obamacare, in what could very well be a major legal blow to the law's impact.  
— Rick Manning is vice president of public policy and communications for Americans for Limited Government.

## Letter to the editor Road crew does great job with Idaho 78 during storm

I would like to give a big "shout out" to the Highway 78 maintenance crew for the great work they did in keeping the highway clean of snow during the last storm.  
Our highway from Marsing to Givens Hot Springs was kept virtually clear of snow and ice.  
Thank you. It is very much appreciated and noticed.  
Brian Isert  
Sunrise Skypark

## ✓ EMS: Congress must act to provide funding

From Page 18A  
Odds are, the bill won't be passed by the end of December and will have to be reintroduced in the 114<sup>th</sup> Congress. However, we need to push for this or similar legislation. The Field EMS Bill would provide essential federal leadership and funding to support EMS and EMS agencies.  
It's time for everyone to speak up and let Congress know that EMS can't survive, expand and meet the demands of training, preparedness and response.

An army can't fight without ammunition, and we can't respond without vehicles, training, equipment and specialized supplies.  
— Louis K. Monson of Wilson is a firefighter and emergency medical technician for the Murphy-Reynolds Fire and QRU District. Facts, figures and parts of Monson's commentary were taken with permission from the Journal of Emergency Medical Service.

We welcome letters to the editor.  
Call 337-4861 for submission information



# Looking back...

*from the files of The Owyhee Avalanche and Owyhee Chronicle*

## 25 years ago

November 29, 1989

**Marsing teachers, trustees settle**

Marsing teachers and the Marsing School Board finally agreed to a contract settlement last Tuesday that averted a threatened strike. Teachers okayed the agreement on a 26-2 vote Tuesday afternoon, and school board members approved it at a special meeting that evening, MSB Vice Chairman Ron Kiester confirmed.

The one-year contract agreement raises the salary “base” to \$14,700, an increase of \$500 from the current salary schedule. Pay for beginning teachers in Marsing starts at \$16,000, however. Negotiators for both sides agreed to the establishment of a committee to revise policy pertaining to any reduction in force. There was also agreement on a definition of ways to use nine days of personal leave.

One teacher, who did not wish to be identified, pointed out later that the revised salary scale keeps teachers with up to three years’ experience at the same \$16,000 pay level as first-year beginning teachers and “that’s not fair. There is animosity” about it, the teacher reported.

Apparently, it could be an issue that will be raised by the Marsing teachers’ negotiators when contract negotiations begin before the next school year.

**Awards presented at sports banquet**

Several dozen athletic letters and certificates of appreciation were handed out at the annual Falls Sports banquet held Nov. 13 at Homedale High School.

Dusty Linder was honored by his varsity football teammates as “Mr. Trojan” (most valuable player) at the event. The team also selected Brent Bailey to receive the most improved football player citation and Arthur Young to receive the most inspirational player honor.

Angie Shelton was named by her varsity volleyball teammates as the most inspirational player, while Dawn Ethington won selection as the best offensive player and Rachel Kelly was honored as the best defensive player. Cindy Roe was named the most improved VB team member.

Receiving football letters besides Linder, Bailey and Young were: Chris Hoshaw, Rick Zehr, Brad Dines, Josh Hays, Kevin Alambra, Dave Reynolds, Brian Tarr, Shane McConnell, Will Pryor, Jack Terry, Heith Allen, Mike Weimer, Darin Morris, Joe Mansisor, Harvey Allen, Patrick Stowell, Greg Purdom, Tom Chynoweth, Tony Uberuaga and Jerry Breshears.

Receiving volleyball letters besides Shelton, Ethington, Kelly and Roe were: Elise Eidemiller, Stef Leslie, Heidi Larzelier, Lori Itano, Stacey Kelly, Ruth Hyde, Wendy Muir and Melanie Anderson.

**Lack of funds may squelch publishing of local book**

It is possible, but not certain, that the first photocopies of Homedale Hodgepodge, a collection of old photographs, newspaper clippings and several locally written histories, will be available for distribution to those who have ordered the volume in time for Christmas.

The assorted materials, tracing Homedale’s history and people, have been compiled and edited by Norma Parvin Walker, who has lived in Homedale much of the time since 1919. The thick volume of information, mostly previously published news articles but also containing several histories penned by local folks over the years, began as a “memory book” for her children, Norma said awhile back.

**Awards presented to athletes**

Awards were presented to a number of outstanding Jordan Valley athletes at the annual football and volleyball awards night program at the Lion Den.

Receiving recognition for most valuable player in football was Pete Kalugin with Shawna Soderling winning the honor in volleyball.

Cited as most inspirational football player was Tracey Corta, with the volleyball award shared by Shawna Soderling and Christy Davis.

Hector Martin and Joe Stoddart were most improved in football and Ann Volmer most improved in volleyball.

## 50 years ago

November 26, 1964

**Mace elected head of Orida Gem Society**

The Homedale Orida Gem and Mineral Society met Friday evening, Nov. 20 at the clubhouse with 13 members present. Officers elected for the coming year are George Mace, president; Della Salisbury, vice president; Mary Mace, secretary; and Wanda Sullivan, treasurer.

The annual Christmas party sponsored by the club will be held Dec. 11 at the clubhouse. The turkey dinner will begin at 6 p.m., and there will be a gift exchange during the evening. All members and their families are urged to attend.

**Owyhee 4-H’ers to attend Nat’l 4-H Club Congress**

Patricia Shaffer and Larry Malmberg will leave Thursday evening to attend national 4-H Club Congress in Chicago, Ill. These two young people have distinguished themselves as outstanding members of Idaho’s 4-H program.

Pat will go to Chicago as a state winner in the beef project. She has carried beef in 4-H since 1957, along with other projects, such as poultry, sheep, entomology, rock collecting, swine, clothing and junior leadership. She has been very active in the Owyhee County Builders’ club, which is a group of older 4-H members who are trying to build up 4-H in the county.

In 1964 Pat helped her mother, Mrs. John Shaffer, lead a 4-H club in clothing. All of the members of the club were younger members; this took a great deal of time and effort to help these young people complete their projects.

Pat is daughter of Mr. and Mrs. John Shaffer of Marsing.

Larry is the Idaho state winner in conservation, which is a new project only being started in 1963; however, Larry has been carrying conservation projects in soil and water, and forestry since 1959. His other projects include beef, dairy, sheep, swine, entomology, safety, tractor, automotive, household and farm electrification, weeds, and junior leadership. Larry has also been very active in the Builders’ club and has served as master of ceremonies at the Owyhee County picnic.

Larry is son of Mr. and Mrs. R. F. Malmberg, Marsing.

**Tolmie named manager of new appliance dept.**

Harold Tolmie has been appointed manager of the new home appliance department of the Super Save Building Materials Store in the Hillcrest Plaza Shopping Center, Boise, Manager David Glass has reported. Tolmie has been in the appliance business there since 1957.

**Marsing rejects sewer proposal**

A \$40,500 bond issue for construction of a sewage disposal system in Marsing failed by a slim six-vote margin Tuesday.

The failure to pass the bond issue marks the second attempt for the issue. Last May, 54 votes were cast in favor, to 40 opposing, losing the required two-thirds majority by nine votes.

Tuesday, more voters turned out – 112 in all – but the 68-to-44 ballot was six shy of the 74 needed to pass the issue.

The failure left the city of Marsing holding possession of approximately 18 acres of land on the edge of the city for the lagoon-type disposal plant but with no approval from the voters to build the plant.

The city will also lose a \$16,500 federal grant available to aid with construction costs, but available only until next January 15, according to Marsing Mayor Richard Birmingham.

**ASC Committee for 1965 elected Thurs., Nov. 19**

The 1965 Agricultural Stabilization and Conservation committee was elected at a conference of community delegates held at the county office in Marsing on Thursday, Nov. 19.

The incumbent committee is composed of Eugene C. Davis, Bruneau, chairman; Allen C. George, Homedale, vice chairman; and Roy M. Hoagland, Murphy, regular member was re-elected to serve for another year.

Edward Chadez, Homedale, and Nathan Miller, Hammett, were named as alternate members.

## 140 years ago

November 28, 1874

TELEGRAPH JOLLIFICATION. Completion of the Nevada and Northern Branch Telegraph to Fairview Grand Jubilee over the Event – First Messages Sent over the Line.

Night before last the branch telegraph line from Silver to Fairview was completed, and yesterday forenoon, F. G. Thomas, the operator here, and Frank Corbell, Mr. Burr’s foreman of construction, proceeded to Fairview on foot, taking with them the necessary material and instruments to open the office at that place. A terrific snowstorm was in progress, but it didn’t daunt the boys a bit. They arrived safely and soon had the wires connected with the office instruments in Tom Kittle’s saloon. Immediately after the connection was made, the following dispatch, the first ever transmitted over the line, was sent down to Silver:

Fairview, Nov. 22. A. P. MINEAR, PRESIDENT N. AND N. TELEGRAPH CO., SILVER CITY: The citizens and miners of War Eagle Mountain send greeting in this; the first telegram transmitted through the medium of the electric cord by which your energy has connected us with Silver City and the rest of the world. We desire to thank you for the interest you have taken in this and other enterprises affecting the material interests of this community, and to congratulate you upon your success in establishing a system of telegraphic communication for Idaho Territory. Signed Thos. Kittle and many others.

In a few moments the Fairview instrument clicked off the following replay to the above:

SILVER CITY, NOV. 22. THOS. KITTLE AND MANY OTHERS, FAIRVIEW: I thank you for your kind expressions. The miners and citizens of War Eagle Mountain cannot be more gratified than myself in the completion of the line to Fairview, or any other enterprise calendared to aid in the development of the resources of Owyhee, or to promote the interests of her mines and miners. Signed, A.P. Minear

Then followed this brief dispatch from Fairview: To Minear and Burr: We will open wine and drink to your health. Signed, Thomas, Kittle and Corbell.

And almost instantly came back the following: To Thomas, Kittle and Corbell: All right, good luck to you all, and drink hearty, Signed, Minear and Burr

The Fairview office was crowded, and it took many a bottle of champagne to go the rounds. Three cheers were proposed and given for A. P. Miner, and given with a will that made the house shake; Mr. Burr, Superintendent of the line, was also toasted and cheered; Tom Kittle was cheered and toasted; and the jubilee finally wound up with three times three cheers for Minear, Burr, and the Nevada & Northern Telegraph Line.

**OLD OWYHEEITES HEARD FROM.** Frank Rodgers, formerly of this place, was re-elected Auditor and Recorder of Elko County, Nevada, at the recent election.

H. C. Street, with whom Jim Reynolds once upon a time fought a duel, is District Attorney elect of Elko County, Nevada.

Judge Earll, formerly of this camp and father-in-law to A. H. Webb, is also elected to a District Judgeship in Northern Nevada.

Johnny McWilliams, who used to clerk for Tom Ewing here, is one of the County Commissioners for Elko County, Nevada.

A. J. Sheppard, formerly messenger for Wells, Fargo & Co, in this Territory, is elected Treasurer of Humboldt County, Nevada.

Captain Palmer, the Owyhee Communist, ran for the Legislature in Elko County, Nevada, but didn’t get elected.

**BUY YOUR HAY.** Dowlen & Murphy desire to inform the public that they have a large supply of hay on hand, and that those in need of it will do well to send in their orders while it is cheap, as, after the winter fairly sets in, that commodity will be a great deal dearer than it is now.



# Public notices

**OWYHEE COUNTY  
2015 AGGREGATE  
CRUSHING PROJECT  
ADVERTISEMENT FOR  
BIDS**

Separate sealed BIDS for the Owyhee County—2015 Aggregate Crushing Project will be received by Paragon Consulting, Inc., at their office located at 157 W. 4<sup>th</sup> Street, Kuna, Idaho 83634 until 2:00 p.m. local time on December 4, 2014, and then publicly opened and read aloud.

The project involves crushing approximately 27,000 tons of 3/4-in (-) Crushed Aggregate in Stockpile, Type Ia and 9,000 tons of Class 3 Cover Coat Material, at the BLM Cove Rec pit, located on Anderson Loop Road and 12,000 tons of 3/4-in(-) Crushed Aggregate in Stockpile, Type Ia, 20,000 tons of 3/4-in(-) Crushed Aggregate in Stockpile, Type 1 and 10,000 tons of Class 3 Cover Coat Material, at the Tyson pit, located on Tyson Road. It is the intent of these documents to describe the work required to complete this project in sufficient detail to secure comparable bids. All parts or work not specifically mentioned which are necessary in order to provide a complete product shall be included in the bid and shall conform to all Local, State and Federal requirements.

The Project Documents and Drawings may be examined at the following locations:

Owyhee County – 20381 State Hwy. 78, Murphy, ID 83650  
PARAGON CONSULTING, INC. – 157 W. 4<sup>th</sup> Street, Kuna, ID 83634 (Issuing Office)

In determining the lowest responsive bid, the OWNER will consider all acceptable bids on a basis consistent with the bid package. The OWNER will also consider whether the bidder is a responsible bidder.

Before a contract will be awarded for work contemplated herein, the OWNER will conduct such investigation as is necessary to determine the performance record and ability of the apparent low bidder to perform the size and type of work specified under this Contract. Upon request, the bidder shall submit such information as deemed necessary by the OWNER to evaluate the bidder’s qualifications.

All bids must be signed and accompanied by evidence of authority to sign.

Bids must be accompanied by Bid Security in the form of a bid bond, certified check, cashier’s check, or cash in the amount of 5% of the amount of the bid proposal. Said bid security shall be forfeited to Owyhee County as liquidated damages should the successful bidder fail to enter into contract in accordance with their proposal as specified in the Instructions to Bidders.

Owyhee County reserve the right to reject any or all proposals, waive any nonmaterial irregularities in the bids received, and to accept the proposal deemed most advantageous to the best interest of the County.

November 10, 2014  
Joe Merrick, Chairman  
11/19,26/14

**NOTICE OF  
EQUALIZATION**

NOTICE IS HEREBY GIVEN, That the Board of Directors of the Gem Irrigation District will meet at their office at 1:15 p.m. on Tuesday, December 9, 2014 to sit as a Board of Equalization for the purpose of reviewing and correcting its assessments

and apportionment of taxes for defraying the expenses of the District for the year 2015. Any complaint concerning the assessments or any changes desired must be entered with the secretary of the District before the above date to receive proper consideration from the Board.

The 2015 assessment may be seen at the Gem Irrigation District office in Homedale, Idaho.

Connie Chadez, Secretary  
11/26;12/3/14

**SUMMONS FOR  
PUBLICATION  
Case No. 14-0353  
IN THE DISTRICT COURT  
OF THE THIRD JUDICIAL  
DISTRICT OF THE  
STATE OF IDAHO, IN AND  
FOR THE COUNTY OF  
OWYHEE**

PENNYMAC LOAN SERVICES, LLC, Plaintiff, vs. CAROLINE M. HALL (Deceased) and the Unknown Heirs, Assigns and Devises of CAROLINE M. HALL; RONALD D. HALL (Deceased) and the Unknown Heirs, Assigns and Devises of RONALD D. HALL; THE STATE OF IDAHO, DEPARTMENT OF LABOR; and Does 1-10 as individuals with an interest in the property legally described as:

Lot 10, Block 3, 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 of Owyhee County, Idaho.

Which may commonly be known as: 634 West California Avenue, Homedale, ID 83628

Defendants.

NOTICE: YOU HAVE BEEN SUEDBYTHEABOVE-NAMED PLAINTIFF. THE COURT MAY ENTER JUDGMENT AGAINST YOU WITHOUT FURTHER NOTICE UNLESS YOU RESPOND WITHIN 20 DAYS. READ THE FOLLOWING BELOW.

**TO: All Defendants**

You are hereby notified that in order to defend this lawsuit, an appropriate written response must be filed with the above-designated court within 20 days after service of this Summons on you. If you fail to so respond, the court may enter judgment against you as demanded by the Plaintiff in the Complaint.

The nature of the claim against you is for, among other things, judicial foreclosure of the real property located at 634 West California Avenue, Homedale, ID 83628

A copy of the Summons and Complaint can be obtained by contacting either the Clerk of the Court or the attorney for Plaintiff. If you wish to seek the advice of or representation by an attorney in this matter, you should do so promptly so that your written response, if any, may be filed in time and other legal rights protected.

An appropriate written response requires compliance with Rule 10(a)(1) and other Idaho Rules of Civil Procedure and shall also include:

1. The title and number of this case.
2. If your response is an Answer to the Complaint, it must contain admissions or denials of the separate allegations of the Complaint and other defenses you may claim.
3. Your signature, mailing address and telephone number, or the signature, mailing address

and telephone number of your attorney.

4. Proof of mailing or delivery of a copy of your response to Plaintiff’s attorney, as designated above.

To determine whether you must pay a filing fee with your response, contact the Clerk of the above-named Court.

DATED This 6<sup>th</sup> day of Nov., 2014.

CLERK OF THE DISTRICT COURT, By: Trina Aman, Deputy Clerk

Derrick J. O’Neill/ISB #4021, Lewis Stoddard/ISB #7766, RCO Legal, P.C., 300 Main Street, Suite 150, Boise, Idaho 83702 Telephone: 208-489-3035 Facsimile: 208-854-3998 [doneill@rcolegal.com](mailto:doneill@rcolegal.com) [lstoddard@rcolegal.com](mailto:lstoddard@rcolegal.com) 11/19,26;12/3,10/14

**NOTICE OF TRUSTEE’S  
SALE IDAHO**

Code 45-1506 Today’s date: October 20, 2014 File No.: 7777.00480 Sale date and time (local time): February 19, 2015 at 11:00 AM Sale location: in the lobby of the Owyhee County Courthouse, 20381 State Highway 78, Murphy, Idaho 83650 Property address: 405 Live Oak Avenue Marsing, ID 83639 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: Taffeta Enrico, a married woman, as her sole and separate property Original trustee: Susan J. Robinson, Idaho Attorney Original beneficiary: Mortgage Electronic Registration Systems, Inc. solely as nominee for WMC Mortgage Corp. Recording date: 03/01/2006 Recorder’s instrument number: 255388 County: Owyhee Sum owing on the obligation: as of October 20, 2014: \$54,773.48 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 5 of Block 3 of Hidden Hollow Subdivision, in the Southwest Quarter of the Southwest Quarter, Section 34, Township 3 North, Range 4 West, Boise Meridian, 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](http://www.northwesttrustee.com) or [USA-Foreclosure.com](http://USA-Foreclosure.com). The sale is made without representation, warranty or covenant of any kind. (TS# 7777.00480) 1002.274243-File No. 11/5,12,19,26/14

**NOTICE OF TRUSTEE’S  
SALE**

On Monday, March 9, 2015 at the hour of 11:00AM, of said day, in the lobby of the Owyhee County Courthouse located at 20381

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:

Lot 1 in Block 3 of Hidden Hollow Subdivision, according to the official plat thereof filed April 23, 1974 as Instrument No. 139816 in the office of the Recorder for Owyhee County, Idaho.

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: 400 2nd Avenue West, Marsing, ID 83639, 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 Jesus A. Loera an unmarried man , as Grantor to Alliance Title & Escrow Corp., as Successor Trustee, for the benefit and security of Christiana Trust, a Division of Wilmington Savings Fund Society, FSB, as Trustee for Normandy Mortgage Loan Trust, Series 2013-16 as Successor Beneficiary, recorded June 4, 2007 as Instrument No. 261205, 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 \$100,924.38 together with interest thereon at the rate of 8.94815% per annum, as evidenced in Promissory Note dated May 22, 2007. Principal and interest payments are in default for the months of March 2013 through and including September 2014 in the amount of \$793.37 per month and continuing each and every month thereafter until date of sale or reinstatement. The principal balance as of September 24, 2014 is \$93,136.84 together with accrued and accruing interest thereon at the rate of 8.94815% 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 \$93,136.84, 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 6, 2014

Alliance Title & Escrow Corp., By: Bobbi Oldfield, Trust Officer, Phone: 208-947-1553, File No.: 205654 / Case: 60341-00048-NJ-ID

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.

11/12,19,26;12/3/14

**NOTICE TO CREDITORS  
CASE NO. CV 2014-0373  
IN THE DISTRICT COURT  
OF THE THIRD JUDICIAL  
DISTRICT OF  
THE STATE OF IDAHO, IN  
AND FOR THE COUNTY OF  
OWYHEE**

IN THE MATTER OF THE ESTATE OF VIRGINIA ST. CLAIR, 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 (4) 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 this 13th day of November, 2014.

Rodney D. St. Clair, c/o Ahrens DeAngeli Law Group LLP, P.O. Box 9500, Boise, Idaho 83707-9500 Phone (208) 639-7799, Attorneys for Personal Representative  
11/19,26;12/3/14

**NOTICE OF HEARING  
ON PETITION FOR  
ADJUDICATION OF  
INTESTACY AND  
APPOINTMENT  
OF PERSONAL  
REPRESENTATIVE  
CASE NO. CV2014-0352  
IN THE DISTRICT COURT  
OF THE THIRD JUDICIAL  
DISTRICT OF THE STATE  
OF IDAHO, IN AND FOR  
THE COUNTY OF OWYHEE  
MAGISTRATE DIVISION**

In the Matter of the Estate of: HELEN D. SULLENS, Deceased.

NOTICE IS HEREBY GIVEN That United States of America, acting through the United States Department of Agriculture, Rural Development has filed herein a Petition for Adjudication of Intestacy and Formal Appointment of Personal Representative, a copy of which is on file with the above entitled Court in the above captioned estate pursuant to the statutes of the State of Idaho applicable thereto.

A hearing has been set upon said Petition on the 15<sup>th</sup> day of December, 2014 at 11:00 o’clock a.m., at the courtroom of the above entitled Court in Murphy, County of Owyhee, State of Idaho.

Dated this 3<sup>rd</sup> day of November, 2014.

FOUSER LAW OFFICES, P.A. /s/Scott E. Fouser, Attorney for Petitioner, PO Box 606, Caldwell, ID 83606. Phone 208-454-2264 Fax 208-454-0136

11/19,26;12/3,10/14

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# Public notices

**NOTICE OF TRUSTEE’S SALE**

On Monday, March 9, 2015 at the hour of 11:00AM, of said day, in the lobby of the Owyhee County Courthouse located at 20381 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:

Parcel I: A part of Government Lot 4, Section 11, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho, more particularly described as follows:

COMMENCING at the Southwest corner of Government Lot 4, Section 11, T2N, R4W, B.M.; thence

South 89°50’ East 1415.50 feet (formerly 1414.38 feet), along the South line of said Government Lot 4 to a brass monument of the meander corner between Sections 11 and 14; thence

North 0°10’ East 75.67 feet; thence

North 23°38’ East 254.86 feet; thence

North 89°50’ West 46.2 feet to the INITIAL POINT of this description; thence continue

North 89°50’ West 255.40 feet parallel to the said South line to the centerline of a public road; thence

North 4°35 East 119.41 feet, along the said centerline; thence

South 89° 50’ East 246.20 feet parallel to the said South line; thence

South 0°10 West 119.06 feet to the INITIAL POINT of this description.

Parcel 2: A part of Government Lot 4, Section 11, Township 2 North, Range 4 West, Boise Meridian, Owyhee County, Idaho, more particularly described as follows:

COMMENCING at the Southwest corner of Government Lot 4, Section 11, T2N, R4W, B.M.; thence

South 89°50’ East 1415.50 feet (formerly 1414.38 feet), along the South line of said Government Lot 4 to a brass monument of the meander corner between Sections 11 and 14; thence

North 0°10’ East 75.67 feet, thence

North 23°38’ East 254.86 feet; thence

North 89°50’ West 46.2 feet to the INITIAL POINT of this description; thence

South 89°50’ East 30 feet parallel to the said South line; thence

North 0°10’ East 119.06 feet; thence

North 89°50’ West 30 feet parallel to the South line; thence

South 0°10’ West 119.06 feet to the INITIAL POINT of this description.

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: 6956 Old Bruneau Highway, Marsing,

ID 83639, 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 Kyle Hartley a single man , as Grantor to Alliance Title & Escrow Corp., as Successor Trustee, for the benefit and security of CMG Mortgage, Inc. as Successor Beneficiary, recorded August 5, 2013 as Instrument No. 281633, 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 \$101,035.00 together with interest thereon at the rate of 3.7500% per annum, as evidenced in Promissory Note dated August 1, 2013. Principal and interest payments are in default for the months of April 2014 through and including October 2014 in the amount of \$467.91 per month and continuing each and every month thereafter until date of sale or reinstatement. The principal balance as of October 15, 2014 is \$100,091.78 together with accrued and accruing interest thereon at the rate of 3.7500% 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 \$100,091.78, 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 5, 2014  
Alliance Title & Escrow Corp.,  
By: Bobbi Oldfield, Trust Officer,  
Phone: 208-947-1553, File No.: 246437 / 556742 Case: 60012-00207-NJ-ID

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.

11/12,19,26;12/3/14

**NOTICE OF TRUSTEE’S SALE**

On March 19, 2015 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:

Lot 3, Block 2, Owyhee Addition To Homedale, Idaho, No. 1, Owyhee County, ID

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 ADDRESSES OF: 718 Marion Drive, Homedale, ID 83628 also shown of record as 718 Marion Street, 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 Marty L. Thornton Jr. and Maggie L. Thornton, as Grantor to Alliance Title & Escrow Corp., as successor Trustee, for the benefit and security of United States of America acting through the Rural Housing Service or successor agency, United States Department of Agriculture , (formerly Farmers Home Administration or Rural Economic & Community Development) as Beneficiary, recorded December 23, 1998 as Instrument No. 226985, 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 \$72,000.00 together with interest thereon at the rate of 6.125% per annum, as evidenced in Promissory Note dated December 18, 1998. Payments are in default for the months of May 2014 through and including October 2014 in the amount of \$572.21 per month and continuing each and every month thereafter until date of sale or reinstatement. The balance now due is \$62,230.61 in Principal; Interest is \$2,025.90, subsidy granted is \$36,275.52 and fees currently assessed are \$426.48 computed through October 29, 2014 with interest accruing thereafter at the daily rate of \$10.4428. 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 \$98,506.13, 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 13, 2014  
Alliance Title & Escrow Corp.,  
By: Melissa Ambriz, Trust Officer,  
Phone 877-947-1553 File No.: 251456 / Customer Ref No. CSC Account No 14975421

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.

11/26;12/3,10,17/14

OWYHEE COUNTY BOOKS




**Sagebrush Post Offices**  
A History of the Owyhee Country  
*by Mildretta Adams*  
**\$34<sup>50</sup>**  
+ TAX & SHIPPING

**Historic Silver City**  
*by Mildretta Adams*  
**\$12<sup>00</sup>**  
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**Owyhee Graffiti**  
*by Mike Hanley*  
Vol. 1 and 2



**The Deadliest Indian War in the West**  
*by Gregory Michno*  
**\$18<sup>95</sup>**  
+ TAX & SHIPPING





**Veterans of the Owyhees**  
*by Mike Hanley*  
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*by Nita Lowry*  
**\$19<sup>95</sup>**  
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**The Owyhee Avalanche**  
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## WANTED

**Vendors Needed!** Homedale Farmers Market Christmas 12/6 and 12/13, contact Denise Dixon 208-840-0440 or [ddixon222@msn.com](mailto:ddixon222@msn.com)

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# Christmas Sale

1 Year - No Interest! See store for details

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Area Rugs from \$99

Save on Dining Rooms, Chinas & Dinettes

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FRIGIDAIRE \$1995 - 3 PC. SET

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FREE DELIVERY & SETUP

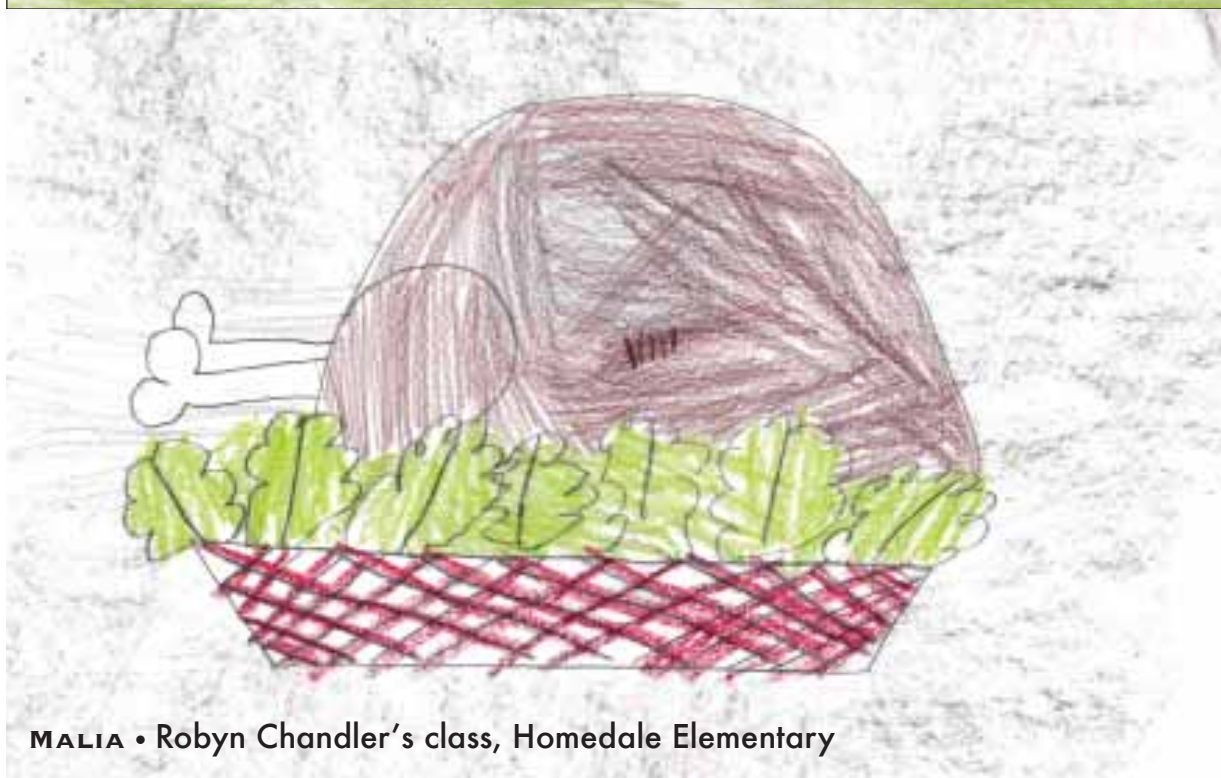
Maytag Washer/Dryer MHW7000/MED7000 \$1999 Pair

Frigidaire Affinity Washer/Dryer \$1595 Pair

Amana Top Load Washer/Dryer \$695 Pair



# 2014 holiday events guide



Bazaar and  
community  
dinner ads and  
children's  
Thanksgiving  
recipes  
Inside!

**A special section of The Owyhee Avalanche**  
Wednesday, November 26, 2014



2014 holiday events guide

with schoolchildren’s Thanksgiving recipes and drawings

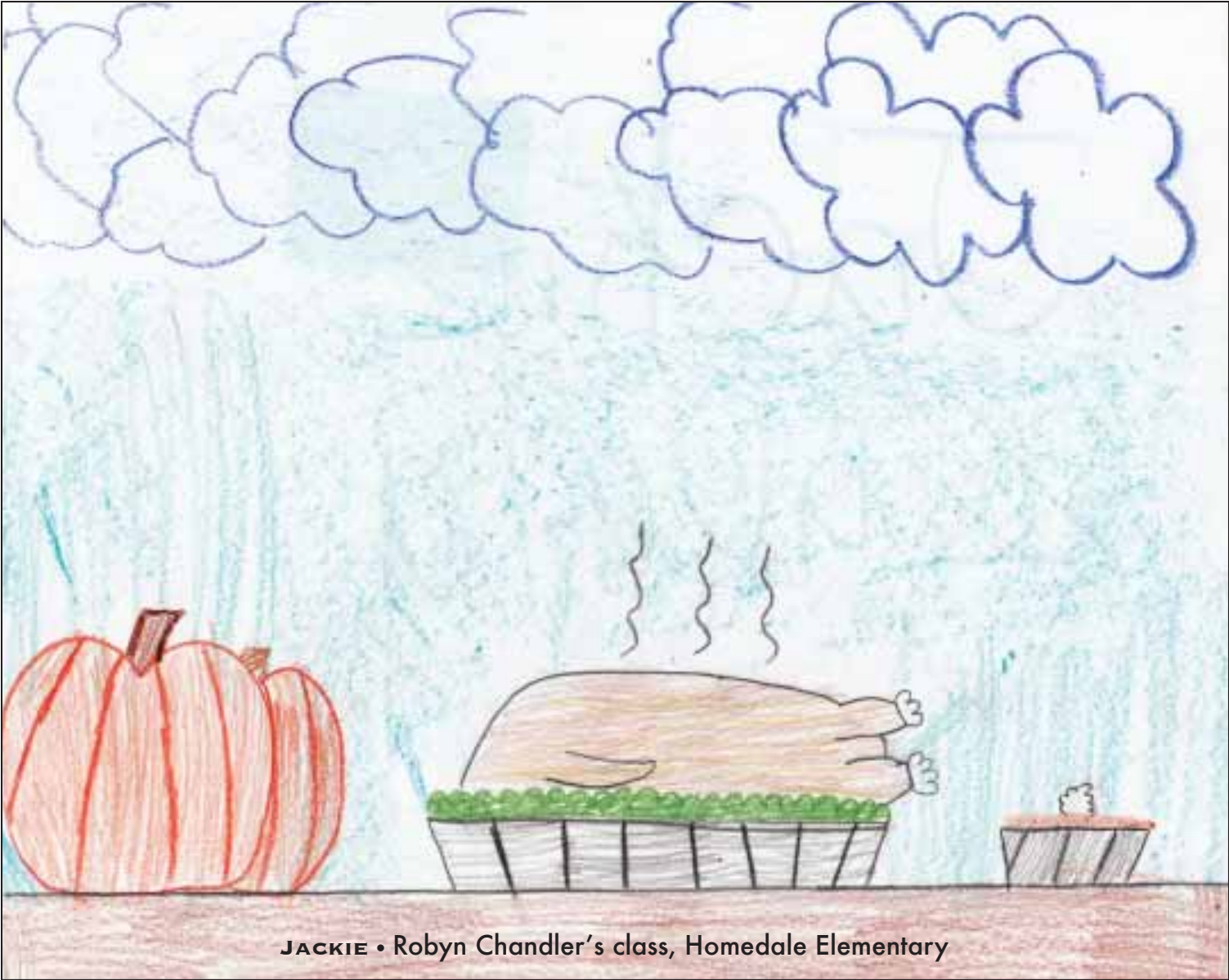


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- Jordan Valley
- Bruneau
- Pleasant Valley





# Homedale Elementary

## Robyn Chandler’s class

This is Jackie Z. and this is how I cook a turkey.First, I buy a turkey.Next I poke a hole through it. Then,I season it.Second, I put it in the oven for a couple of minutes. Third wait for to cool off. Finaly,we start eating our turkey.

— Jackie

This is how I make a turkey. First I buy a turkey. Second I take the raper off. Third I put it in the oven for one hour .Forth I take it out and then my mom cuts it and puts the piece of turkey in a plate. Fifth we eat it in the table with all my family. Then i save some for another day. The next day I eat some of it.

— Anthony

Hello my nam is shef Malia. I am here to tell you how to make a trkeu. first I go to the stor with my mommy and get a trkeu. Me and my mommy poot. it in the ufen for 45min. Then. me and my mommy take it out of the ufen. Then me mommy daddy and all of my sissters and my only bruther hav a nice diner all ot gether.

— Malia

Hello my name is Charlie i am go to teach you haw to make tur. first bieing tur, then prytit in the uven four 20 minnit’s. then take it at.

— Charlie

First i buy the terker at walmart then i wash it then i stuf it next i cook it for 40 awers the We cut it up then we eat it together as a family.

— Isela

First i get a tercky and put it in the ofen and cook it for one ouerer and then I getresupes out and wen it is dune you put the resupes on the tercky and then you eat it with or famly!

— Kaylin

How to cook a turke. First I get one. Then then I cut it up. secent I srot it. Third I put it in the oven. Finley you tact out of the oven. you have a turke. I love makeing a turke thak you!

— Carmen

My name is mia and this how i bake my turkey. First I go to the store with my family then i buy a turkey for dinner i cook it for 4 hours. And 242miutes and then we got it out of the oven. We let it cool down. we got water and. We put every thing on the table and then take the turkey out of the oven and start to eat the turkey.

— Mia

Hellow my name is Lucio and. I am going to twell you how to make a turkey first you buy atukey or hunt for it next you put the turkey in the oven for 40 min and you wate but also rember to waSh your hands after toching chicken because your arm will getenfected the you get the turkey out of the oven and thats how you make a turkey

— Lucio

Helow my name is Jose. I am going to show how to cook a turkey. First I buy the turkey Next,I wash the turkey put seasnig on the turkey. Then we put it in

the oven let it stay in the oven for about two. Finaly we take the turkey out of the oven,we call our aunts and uncules,when they get here we cut the turkey into, pieces then we get a plate get a piece of turkey, that is how my family makes our turkey.

— Jose L.

hoi my name is Natalia.This is how you make a turkey. First, you go to a store and by a turkey. Next, you cook the turkey. Then, you season the turkey will have flavor.

— Natalia

Hello my name is Jamie and this is how you make a turkey. first, you buy a turkey. Next, you buy the right seasoning. second, you put the seasoning on the turkey. Therd, you start to cook it for one or two hours. Finally, you take it out and eat it.

— Jamie

My name is Shief Hunter + This is how to make a turkey. First you bey a turkey. Then you bake it.Then you take it out an you wate the the other food. When it done we eat.Then when where done. We make banana bread for desert.

— Hunter

Hello my name is chief Sadie. today I will be showing you how to make a roast turkey. First, you buy the turkey, then you wash the turkey.After That, you cook the turkey for six minutes Fianly, you sit down and have a nice thanksgiving diner. that is how

you make a roast turkey.

— Sadie

Hello my name is chef Bryant. And I am going to tell you how to cook a turkey. First you go hunting for a turkey and shoot it then Put it in your truck. And take it home and ter it’s featers off. and then put it in the oven. And let it set for 3 hours. Then take it out of the oven and set the table and put the thurkey on the table and say it’s time to eat and eat it all gone. and that’s how you cokk a turkey.

— Bryant

Holle I am Shafe HeiDi. This is how to mack a treckey. First you buy the trckey. Then you put the trckey in the Stouv v For 60. minutes. Then you tcke it out. Then we eat the trckey. we have fun. The end.

— Heidi

Hi my name is Hugo this is how to make a turkey first you go buy the turkey or hunt it then you open it the stuffit then put it in the oven for a few minutes then take it out then tell your family when it is done the grave a knife then cut the turkey the give your family a turkey leg then your done.

— Hugo

This is how I cook a tercky. First, you can hunt for a tercky or buy one from a store.Next, if you hunt it you ask an parent to make sure it is ded. Then you put it on a pan and put it in the afin for thrtien minuts and you take it out of afinand that’s how you

cook a tercky.

— Alex

Hello i’m chef Izmael this is how to make a turkey, first you buy a turkey, then you put 2 ounces of water on the turkey for 89, wait till done, check the turkey with the thermometer, finally we eat with my family.

— Izmael

I am sheff Riley, and this is how you make a turkey First.you buy a turkey Secent you put it in the ofven for half an hour and now my family can eat the turkey.

— Riley

Heloo I am Chef Kaleb,and this is how I make a turkey. first, you buy a turkey Second, unwrap the turkey and put it in the oven for a hour. Next, take it out of the oven and add the Seasonings. Then, cut the turkey and put the pieces on Plates.Finally, put the the plates on the table and eat the turkey with your family. The End.

— Kaleb

Hellow my name is Brayden and this is how I make a turkey First, I buy a turkey. Then, I season it with Johnny seasoning salt.Next i put it in the oven and set it for 45 min. Third, I take it out and serve it.

— Brayden

How to cook a Turkey fist we buY IT then we go home and put IT In The uvin and we left IT In they uvin for 4 mine and when we take it out and eat it.

— Damian

# Three Creek School

## Dena Pollock’s class

For Thanksgiving dinner I would like to have Basil Turkey and Stuffing.

Recipe 1:  
1 24lb. pre-thawed turkey  
2 Tbsp. basil  
1/ Tsp. oregano  
1 Tsp. paprika  
2 cups water  
1/2 cup milk  
First put 2 cups water in a gallon Zip-loc bag. Then put 1/2 cup milk in the bag. Shake the bag for two minutes. Then add the basil, oregano, and paprika. Shake for one minute. Then let settle. Meanwhile, put the turkey in a pan in the oven, or in a Crock-pot to cook, then shake the until it doesn’t settle. By now the turkey should be about halfway done. Pour the sauce onto the turkey. Let it cook until it is done.

Recipe 2:  
2 apples diced  
1 loaf of bread  
1/2 Tsp. powdered sage

1Tsp. salt  
1 Tsp. pepper  
2 Tsp. Garlic Powder  
2 Tsp. Onion Powder  
1 cup milk  
First dice the apples and cut the bread. Put everything else in the bowl. Stir wll. put in cast-iron pan. cook on medium pan. Cook on medium for 25 min.

— Sophie Thompson

For Thanksgiving Dinner, I am going to have smoked ham, Mexican hot choclote and for dessert apple pie.  
To make smoked ham, you need butter, a pineapple, pineapple juice, and refrigerated ham. First you spread butter all over the ham. Then you sstice the pineapple into circles and put them all over the ham. pour the pineapple juice all over the ham. Put the oven on 400 degrees and put the ham to cook for an hour.  
To make Mexican hot chocolate, milk cocoa, and sugar. First you heat the milk. While you’re

heating the milk, add cocoa and sugar. Then you mix. It depends how much you are going to serve. If you are serving 6 people you use 6 cups of milk, 2 teaspoons of cocoa and (1) one teaspoon of sugar, sugar is optional.  
To make apple pie you need flour, butter, salt, milk, and a can of apple filling. First I put two (2) cups of flour, 3/4 of butter, and 1/2 teaspoon of salt in a bowl. Mix with a small fork until it turns into small pieces. Then pour 1/3 of milk. start mixing again. Take out the dough and roll it into a ball. Make two balls. Then leave them on table for 30 minutes. You roll them into a big circles. Put one ona big glass pie container. Next, open the can of filling and pour it in on top of the dough. Put syrup around the pie dough so the other oner one you’re going to put on top, sticks Next you put the other one on top. You can put your thumbs and squish it around the pie. Put the oven 350 degrees and put the pie to bake for 30-35

minutes.

— Lizbeth Arellano

Turkey stuffing  
Resipe ingreedints.  
apples.  
Raisins.  
granberries.  
Bread.  
Turkey Juice.  
Pears.  
Iwemon Juice, 1 Tesp.  
Chocolate chips.  
peaches.  
10 igreedints

— Owen Thompson

Meat lofe  
you will need ground meat, Peppers, oniens,2eggs, kechup, mustard, crackers, and a big bowl to mix it up in.  
First you cut up oniens and peppers in the big bowl. Then you put the meat in and mix it with hands. put two eggs in it mix add kechup and Mustard. Mix in the crachers, and put it in a cake pan and bake at 350 for 1

hour than pole it out of the oven and if you want to you van Put barbiequ on it.

— Natasha Hinton

Thanksgiving Resipe.  
Fruit tray  
All cins of frut  
make into a turkey picture.  
Enjoy  
Biscuts.  
flour  
butter  
Milk  
Put three and 1/2 cups flour.  
Two t butter ! cup Milk. sor.  
bake at 350. Bake for 10 min.  
Enjoy

— Katie Brackett

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



# Homedale Elementary

## Margo Phariss’ class

You buy a turkey from the store. And when you get home you take the raper off the turkey. And you put it in the uvin for 2/1 minits. And whal it is cooking in the uvin you can sit for a minit or so. And whin it is down you take it owt of the uvin.

— Charlie

First I go to wincol. Second I buy a big, brown turkey Third I go to my house. Then i take off the wrapper. Next I Put the turkey in the oven for 130 degrees then I put the turkey in my tAble the I put salt last we eat the turkey.

— Jose

First, I’ll go to store and got a turkey. second, I’ll rip the net on the turkey. Third, take of the Plastic Fourth, get some stuffing then put it in the turkey. Fifth, I put the turkey on a pan Sixth, I’ll put it in a oven for 3 hours 100 degrees Seventh, wait for the turkey to be done. Then we put some pepper. last, it will be hot, yummy then we will eat whith mashpatado.

— Edith

How to get turkey read for thanksgivining

First you by a turkey at the super market. Second put stuffing in side the turkey. The stuffing is mushrooms, oranges, carrats, peas. Third youput it on tinfoil. Then you put it in The ofve to cookwell. So we can eat.

last we set the table for My family today. then we take it out of the ofven and we set the turkey on the table. then we ask someone to cut the turkey. We want my dad to cut the turkey and we had a great time athe table together. happ thanksgiving.

— Kara

How make your turkey dinner

first Buy a take Next the raper out froz the turkey in the last oven to cook when it done you can eat

your turkey dinner.

— Isaac

First step. is you buyor Hunt for a turkey.

Next step is if you already bot the turkey or Huntfor it you have to take off the raper first if you bot the turkey but if you Hunted the turkey first you havetoshave off all of the turkeys fece thers kill it then get out all of the guts inside the wildturkey.

Final step put 200dr and whate for one Hour and twenty minutes.

— Alfredo

I went to costco to get a turkey when I got to my howes and put it in a buhit and put hot water in the bukit and when it drie I took it out and took the plastic off and put the turkey in the plate and then you put it in the oven for 100 digres when it is dun you eat it.

— Ruv G.

You hunt for the turkey and cill the turkey and shave the turkey. you take the turkey from the sink and put it in the oven and set it for 3hours and 100 degres in the oven for that long. You take the turkey and set it on the table and sroonit with brad, pinapple. You eat the turkey. The End

— Omar

Frst you get a trke in thegrocery store. Next you cookitat 50 degrees in the oven. Then you cut it. Finley you eat it.

— Kaden A.

Turky dinier

First, buy a turky.Next, take off the plastick. Third, make sure that if the turky is frozen make it not frozen.After that set the oven to 100 degree. Then, put the turky in the oven.It’s purobley going to take a hour for it to cook but in 30 minits you shood check the turky’s temperter.If the the temperter of the turky is 50 that

means you need to cook it for 30 more minits to be ahour. Later, in 30 minits check the turky for it temperter and if it’s 100 then you’ll see a nice cooked turkey. Things on the sid are like mashed potatos, green beans, and com.

— Trinity N.

First, I will go to the store to get a turrkeysecond I will thaw it out. Third ,I will take it out of the plastick. Fourth, take the guts out of the turkey. fifth, get a pan and put the oil on the pan. Sixth, put the turkey on the pan put tinfoil on the turkey. Seventh, put the pan on top of the oven and preheat the oven. Eighth ,put the pan in the oven and set it to three houres. Finilly, take the turkey out if the oven and I let it cool off. Last I will make mashed potatos, rise ,stufing, sweet potatopie, chery pie, blueberry pie and punmpkin pie.

— Rena P.

HOW TO Make a turkey DINNER

First, go to a store and get a big, fat turkey. second, go home and take off the shiny plasteck. Third, preheat the oven to 120 degrees. Next ,pop the turkey in the oven. Then, cook the turkey for 11/2 long hours. When the oven goes BEEP and the turkey is darkn brown take take the turkey out and sprinkle salt and pepper on it. Finily, serve it with mashed pataos and gravy. Last but not least eat!

— Braden A.

how to have a Turkey

First I will go into the forest. next I find a real life Turkey and my Dad will shoot the Turkey. then as long as the Turkey in Down were going to walk slowley and look left and right after we pick up the Turkey that we go Home with the Turkey later my Mom will putt the Turkey in the oven at night finally We take out

the Turkey in the oven and it looks yummeey

— Andrew

How to cook a turkey.

First you go to the store and buy a turkey. Next you get home and take the plastic off. Then you prheat the oven. Then you put the turkey in the oven. Then you set the oven for 300 degrees. Then you wait afew long hours Last youopen the hot oven and have a brown turkey and eat it with pumpkin pie and gravy and some soda.

— Andres

How to make a turkey dinner.

ingriedients  
turkey  
favorite seasanings  
patatoes  
gravy

First, you buy a frozen turkey the day before. Second, take your frozen turkey out of the plastic. Third, put warm water into a bowl and put your frozen in the warm water so it can thaw. Fourth, in the morning preheat your oven to 110 degreas. fith, wait 90 minutes and then put your turkey in the pan.Sixth, every 15 minutes put the warm juces the turkey kicked and put it on top of the now warm turkey and go on like that 1 hour or so. Seventh, take your turkey out when it’s golden brown and add your favarite seasonings. Finally, put your pan cover on your pan until serving. Chirt while serving searve with potatoes, corn, and gravy.

— Cooper

how to make a turkey

First buy a turkey from a store. Second let it anfoze. Third take the plasick off. forth put it ona pan. fifth put it in the oven and put it to 100 temperature and 50min. sixth cook it for good. Seventh when it’s done enjoy it.

— Elias D.

First you are buy one and yoe are ganna put hot water on it Then after you put hot water you put it inthecold wat eon it then you put it in the ouerand Putthe minietes 70+80degrees. then you take it out then you put it on the table and let it it col down fora little bit then you eat it and that is how yoe make aturkey.

— Ashanti

Put the turkey in the sink so it can thaw. Take the turkey out of the sink then unwrat it. Put the butter all over th turkey. Put the peper on and the salt and other sesings you like. Heat the oven to 375. Put the turkey on a pun then cover it with tinfole. Then put it in the oven.

Set the oven timer for 5 hours. Then you wate tell you heara beep from the oven. When you hear the beep tuke the the turkey. out. The turkey should be brown and should smel good. Put the turkey on a big plat with lettuce arond it. And sirv it with masht potatos and stufing!

— Cali

How to cook a turkey

First buy a turkey at the store. Second you take the plastic off the turkey. Third you leave the turkey out to thaw. Meanwhile you put the turkey in the oven at 90 degrees and set the timer for 100 minets. later every 15 minets you put the juice of the turkey on top of the turkey from the botom. Finally you have a yummy turkey served with corn,pie,aand potatos.

— Corey

First, Buy a turkey. Next, unwrap the turkey. Then, Let it thodh out. Then stuff it whith flour,salt, peper,corn,poatos.And put it on a plait. And put it in the oven at100dugree and leve itin the oven fortwo hours and when it is done it will be yummy.

— Rylee

# Grand View Elementary

## Kimberly Bearden’s class

You can stuff turkey with all diffrent kinds of meat. You can buy strawberrys and you need dough. You can get a can of corn and than boil it in hot water. You peel the potato and then you boil it and you smash it.

— Lisbeth

Thnkssgiving

dinner	How to make it
.turkey	.buy and cook it
.mashpotato	.mash them
.greenbeans	.cook them
.corn in the cob	.boil it
.pumpkin pie	.buy it
.bread	.get dough and cook it
.pickles	.get them at a store
.olives	. get them at a store

.tomato	. pick them from a garden
cucumbers	. pick them from a garden
.carrots	. pick them from a garden
.salad	.get some lettuce from a garden
.gravy	. cook it

— Kailee

For Thanksgiving I’m going to have turkey, potato salad, corn, mashed poatatos, ham and pumpkin pie. I put the turkey in the crockpot.Then I make the potato salad. I put some eggs, mayo, picles, and potatos. Next I put the corn in the microwave

for 3 minuts. Then I do the mashed potatos. I peel them then boil them. I puthem in a pot and mash them. Last I make pumpkin pie. I buy the can. then I get the crust. I put it in the oven and let it cook.

— Ana

I love thanksgiving I get to eat lots of food. I am going to eat turkey, corn, salad, potato, mash potato, pumkinpie, potato salad. and you can dake them. or mikrozvate them.

the end

— Rhylan

Waht I am having turkey for

thanksgiving. What I am going to do is put pepper and put it in the pan and put it in the oven for 500. We also get to have lots of fruit. We pick it from a tree. We have mash potatos and my mom peels them and boil them. We have corn my mom gets a bag of corn unthaws it. Then she boils them. my mom has to make the gravy so sher take a packet and mixes it and she is done with the dinner. But what about desert. So far desert we have pumpkin pie my mom gets some crust puts it in a glass pan. Then she takes a can of pumpkin pie and pours it and it’s all done.

— Kayloni

I love Pie it is my favrite treat it is soooo good! Pie is a good throwing item it can make A splat in the face! How you make it Six Strawberrys one piecrust two Scoops of Sugar Put it in the oven for 60 mins put it out for 20 mins.

— Barrett

Dinner	How to make
.Turkey	to cook it
. Pot downs	to saishem them
punken pie	to put it in the uven.
hot dog	to cook it
root beer	to make it
I am Kooking turkey	

— Joshua



# Homedale Elementary

## Toby Johnson's class

How to make a thanksgiving turkey.

First you go to Pauls. Secont you put it in the oven and put the tempcher for to 100F and put the timer for 60 minuts and press start. Third when its finisht take it out andputtatoes it. Forth get a [late for you and Put greenbeans, and mash potatoes.

— Alejandro W.

How to make a thansgiving turky.

First I would go to Pauls. Secint I will go into the stor. Thered i will bring the twrcky home. Then I will start the oven. Then I will take the placetik off the turcky. after that I will put the twrck in the oven Then I will set the oven to 9 digerys. Then I will let the turkey coke in the oven for in hour. Then I will take it out of the oven. after that I will put the turkey on taible

Then I will serve it my famely the end

— Carlin

How to make a turkey!

First you want to go to the store and get your delishos turkey. Then you go to the kichen and cook it in the stave. At least for half a hour. Then when you are done you can take it Out and let it cool off.After you do that you can take the delishos turkey Then you can hand it Out. Then you can eat it.

— Brooke G.

How to make a thanksgiving feast.

First you go to pauls and buy a turkey. next, you go home and put the turkey in the oven at 423 degrese. third, when the turkey is done take it out and let it cool off. Then you put some ham in. Finally, Take the ham out and eat. That is how myfamily eats dinner but, we add stuffing and corn, and for desert we eat pie.

— Deonna B.

How to make a Thanksgiving turkey.

First you go hunting for a turkey at pauls. And then you skin the turkey. After that you rost it on the stove for thety minitues. Befor that you take that turkey out. Then you cut it. After that you get water and then everyone eats the turkey

— Emario C.

How to make a Thanksgiving turkey.

First you go to Pauls and but a frozen turkey. Then keep it in the freezer until you want to eat it. Then take out the turkey and put it in the stove for three hundred digreys and fifty minutes. After that take it out and put it on a plater. fanaly get some mash potatoes, corn, salid, water, and a nice pumpkin pie put it on the table. Then invit peaple over to eat and have fun.

— by,

Bobby C.

How to cook a turkey

First you go to Pauls to get a fat turkey.Next you open the bag. Then put the oven on 350. And then you wait for two beepes. Then put the turkey in the oven. Next open the oven and get a temptcher and check the turkey. Then take the turkey out. The wait for it to cool down.Finilly you eat your tasty turkey.

— Arlett Q.

How to Make a thanksgiving turkey!!!

First you get a 3 pound frozen yummy turkey at a store and bring it home.Next you turn on the oven to 300 dgr 1 min so it would be warm.... Then you put delieshes turkey in the in the oven at the same dgrs as last time and the time as last time.Fainlly you take out the divine turkey and decarate the turkey with butter.

— Kaden P.

How to make a Thanksgiving turkey First you go to get a fat turkey. Next you open the bag. Then youput the oven on for 5.500 and the you wate for two beepers. Then put the turkey in the oven. Next open the oven and a tempcher and check the turkey. Then take the turkey out. Then wate for it to cool down. finilly you get to eat your tasty turkey. The end.

— Alissa S.

Haw to make a juicy thanksgiving turkey.

First you go to a store and get a turkey. Next, you gut it. Third, you put the turkey in the oven for 423 degres. Then, you take it out when it's done to cool off. forth, if you wanted you can add a type of cheese in there. Finally, you have anice, juicy delishish turkey to eat. Far a side dishI would have a salad. For dessert, ice cream and pie.

— Michael R.

How to make a Thanksgiving turkey

First what I would do is go to Walmart and find a good big turkey for my family. Then go home and cook it for probly 2 hour then when it's done in the oven I'd take it out and let it set and cool down for a little while While it's etting I would make a slald and get some cranberies and make some pumpkin pie and maybe alittle sauce for the turkey and some potatos then the food will be ready and I will set the table with the potatos, sauce, and cranberies, and it will be ready for everyone

— Kinlee G.

How to make a Thanksgiving Turkey

First you get a frozen turkey from a store.Then you put seasoning on it.After that you



LEXI H., Toby Johnson's class, Homedale Elementary

put it in the oven for 1-2 hours at 443 degrees. Then you take it out of the oven.Next you you can make some mashed potatos and gravey, stuffing and green beans. Then Finally you can enjoy you'r great dinner with you'r family.

— Lexie H.

How to make a Thanksgiving Turkey

first I went to Paul's. I wnt in and got a big, fat, yummy looking turkey.Then I took it home. after that I cut the greecey plastic off with sharp scciors. Next I took off the thick fat. Then I will put it in the oven for one hour.Finally I took it out and there was a greecey turkey right in front of me. Next I invited my family over. Then I got a knife and cut the turkey in half. we ate the turkey fast and everyone had fun.

— Olivia A.

How to make a thanksgiving turkey!

First,go to puals and buy aturkey. Next,go home to cook the turkey for 300 digrees. Then,check the turkey and when the turkeyisready you turn the ovenoff and take the turkeyoutof the oven to cool down. Afterthat, you can eat the turkey. last, you can have anice slice of pumpkinpie.

— Korince C.

How to cook a turkey.

First go and buy a turkey at Puals. second heat up the oven about 300 degrees. Then take it out, it has to be golden brown. afyer that make some mash potatoes, stuffing, and rolls. set up the table and put the deliushis, and incredible food on. Last, when everyone is here, enjoy you awesome, Thankgivzing dinner.

— Jeremiah M.

Put the Tuke in the ovev.an Put

grave anuspotato On the plot. anben puta kokpotot on the the plate. Put gravy outhe potatoes anpotspgras.

— Jake D.

First I would get a really big turkey from Albersons. secont I would put the yurkey in the oven and then I would set it at 300 derese. Third make rice and strawberry short cake and sugar cookies with it. Forth invite my family. Fifth eat and enjoy.

— Trestin M.

How to make a thackgiving turkey

first Go to Pool's and buy turky. secend,Cook you're turkey with a aven. Next, put flaver in you're turkey. after that, Tack out you're turkey Put it in the tabulk. faney,

Call you're family. last, pra for Jesse and God when you are don praing You can eat now.

— Angel Z.

How to make a thanxgiving treucky

First go to Weneco and buy a turcky. next go to the cichen and trnon the stoab. Thn thake raper off the turcky. After that put the turky in the oven for 1:00. Then after the trucky is dun put stufing in it. Next put a glass of water next to the turcky. Finilly get a strawbery chese cake ans put it next to the turcky

— Gabrie V.

How to cook a turkey.

first I went to pol's. then I got a turkey at Pol's. Then I went home.

— See Johnson's, page 10B

  
**Festival of Trees**  
and  
**Last Chance Bazaar**  
Marsing American Legion Hall  
November 29 • 9 am - 4 pm  
Gifts, Treats,  
Jams, Purses  
Baked Goods  
& Lots More!!!!  
Community Drop Box  
for Canned Foods,  
benefits the Marsing Food Bank  
**The Festival of TREES**  
is a benefit for the  
**Marsing Senior Center**









# Marsing Elementary

## John Barenberg's class

Thanksgiving turkey recipe.

Ingredients  
1/3 tsp of salt  
1/2 of flower  
1 pond of stufing  
1/2 tsp of Peper  
1/2 tsp of butter  
the Turkey ways 15 ponds  
— **Dustin Engle**

Thanksgiving Turkey Recipe  
I have a Turkey that weights  
50 pound  
1 cap of green beans  
1 cup of fish  
1 cup of meat  
1 cup of carrot  
1 cup of corn  
D,  
I cook my turkey in  
a fire. I cook my Turkey  
for 1 hour. I Put 66 Tipchr I cut  
the fish  
in half Then I put the fish in  
the Turkey  
then I get the green beans I put  
the green beans  
in the turkey then I put meat on  
the turkey then I  
get the carot I cut it in peses  
then I put it  
in the turkey then I get the corn  
then I cut it  
In half then I put it  
in the turkey  
— **Ignacio Margarrito**

thanksgiving recipe  
1.turkey  
take the crockpot full of hot  
water and put the tempucurn to  
half heet.  
2.Springcel the peper on the  
turkey.  
ingredients: milk b peper 2  
teks and putato. 1 pound turkey 1  
corcpot full of hot water  
— **Dalton**

Tanksgiving Turkey Recipe  
1 cup of green beans  
1/2 tsp salt  
2 in a Bol Mash pitows  
12 in a bol bun  
1/2 of peper  
1 hol turkey  
350 ptempter  
— **Augrelío Darrek**

Thanksgiving Turkey Recipe  
Ingredients:  
1/2 tsp salt  
1 cup of viniger oil  
1/2 tbp of basole  
2 cups of green beans  
1/1 tsp of peper  
2 cups or kerits  
2 ponds of turkey  
method:  
Take a turkey and fill it with the  
kerits and green beans. Seesen it  
with 1/2 of basole 1/1 tsp of peper  
and sprinkol the 1/2 of salt around  
the edjes. cook it at 100 dugres.  
bake it from 30 to 10 minets.  
— **Drew Hanley**

Thanksgiving Turkey recipe  
Ingredients:  
1/2 tsp of salt  
1/2 tsp of greese  
cup of green beans  
1/1/tsp of corn  
140 pounds of turkey

1/7 tsp of peper  
1/2 sp of tater souce  
12 potatoes  
Derections  
Fill the sink up with water half  
way.  
put the turkey in ther for 1  
hour.  
After the 1 hour paprr rap off  
the turkey.  
keep the turkey in there for 1  
hour.  
take the turkey out  
put it in a pun or a a pot. Well I  
don't know what they are called.  
Spread the grease on the pan.  
Put the turkey in the pan.  
Put salt on the turkey.  
Put the turkey in the oven.  
for 130 degrees.  
Cook the turkey for 1 hour.

grab a pot and fill it with water.  
half way put green beans in the  
pot. for 30 minutes after the  
green beans are done put them  
in a bowl.  
Take out the turkey  
put the green beans around the  
turkey.  
Use the same pot that you used  
for the greenbeans.  
put the corn in the pot.  
for 30 minutes  
take the corn and put it in a  
bowl.  
Put pepper on the turkey  
grab tater sauce put it in a  
bowl  
grab 12 potatoes carve them put  
the potatoes in a pan then put tin  
foil around the potatoes. then cook  
it for 30 minutes.  
now your done  
— **Alliya Freeman**

Thanksgiving turkey recipe  
ingredients  
1/2 of bbq  
2 cup of corn  
1 cup of PeAches  
2/1 of green bean  
2/1 of boncin  
direksen  
The turkey wasing 11  
the turkey ponds is 20

With the coern you put it in the  
bole. 2 than you put the peAches  
in the same bole and ster it. 3 then  
you put the beans in the same bole  
ans ster it. 4 then you put the bean,  
gren bean, Peaches, and the corn,  
in The turkey. 5 then you put the  
bbq on the turkey, then you put on  
for 20to 40 dargredes then it will  
be don.  
— **Phoenix Moore**

Thanksgiving Turkey Recipee  
Ingredient  
Buy a nine pound turkey  
Buy a big can of pineapple  
Buy a can of small oleves  
suck up the juice of the turkey  
then cook it in the oven for 1  
hour  
Directions  
1 Put the turkey on a pan  
2 then put the pineapple for 1  
cup of if  
3 then put the oleves.  
4. then sprinkle the juice of the

turkey.  
and then put the turkey in the  
oven  
5. for one hour then put at 15  
ot 10dares  
— **Sharon Kristelle Estrada**

Thanksgiving  
ingrediens:  
1 pond of turkey.  
1/2 tsp of salt.  
1/2 tsp of peper.  
1 limmon.  
Directchen  
pore 1/2 tsp of salton the turkey.  
And por 1/2 tsp of peper on the  
turkey.  
And sqort limmon on the turkey.  
And put it in the ofen for 10 minits  
at 10 Dages.  
— **Elaine Eells**

Thanksgiving Turkey  
ingredens  
1/2 cup of salt  
1 Tsp of seasaning  
3/1 of flavor sause  
Drections  
sprinklethe salt on the Turkey  
add 1 tsp of seasening  
Cook it in a ovin for 37 minits  
and 53 seconds the let it sit for 3  
or 5 minits  
— **Zoi Agueros**

Thanksgiving Turkey  
5 pound Turkey  
1 cup of Butter  
150 degrese outside  
140 degrese inside  
10 pounds of cranberry filling  
What you need to do.  
Put the turkey in The oven for  
150 degrese time Put it in for 150  
minutes  
Pour the Butter on The Turkey  
in the oven  
Put The cranberry filling into  
The Turkey  
Pour The salt in the Turkey  
— **Tyson Campbell**

Thanksgiving Turkey Recipe  
ingredients:  
1 cup of gravey  
1 pinch of salt  
1 cup of masht putatose  
the turkey wayse 11pouns  
durections:  
I cook the turky in the ofin for  
30 seckins 30. I sprinkle the salt  
on the turky. I por the gravey on  
the trky. I por the masht putatose  
on the turky.  
— **Audrey Adams**

Thanksgiving Turkey Recipe  
Ingredients:  
1 Pound turkey  
1/2 tsp salt  
1/2 tsp Butter  
1/2 tsp peper  
1/2 tsp corn  
1/2 Pinapple  
24 min. 20 digres  
1. Put salt in a bowl.  
2. Put the corn, Butter, pepr,  
cron in a bowl thene the Pinapple  
and mix it all up  
3. Put the turky in the oven.  
20 digres for b to 10 min.  
— **Maria Molina**



JAMES CHRSTIANSEN  
John Barenberg's class, Marsing Elementary

thanksgiving turkey  
ingetints  
1 tsp peper  
1 tsp Salt  
30 pound turkey  
2 pound corn  
2 cups salad  
3 cups salad  
Derections  
1 put 1tsp salt in pan and putthe  
Salt and peper ontop. then add 2  
pound  
3 corn.  
then add stuFFing and 2 cups  
salad a 2 carots around the turkey  
then add 3 cups carots. 100, 50  
minutes  
— **Austin Nielson**

Thanksgiving Turkey Recipe  
Ingredients:  
1/2 tsp salt  
1/3 tsp of garlet  
1 cups of carets  
2 cups pietuytos  
4 cups of stufing  
3pond of tirky.  
it whas 11 pounds.  
Drection  
first put the tirky in the uvin  
for 12 degreas after it was in the  
uvin take the stufing and put in the  
uvin then get a bole and put the  
pietaylos in the uven for 4 degreas  
then put it in the Bolethen put the  
garlet in the bole then put the salt  
on the turkey.  
— **Anthony Prado**

Thanksgiving Turkey Recipe  
Ingredients  
10 Pound Turkey  
1/2 tsp of salt  
1/2 tsp of peper  
4 cups of stufing  
3 cups of gravey  
Derecshens  
1. Warm the uven to 35  
dagres.  
2. Cook the turkey in the uven  
for 358 dagres.  
3. poot the salt and the peper  
on the turkey.  
4 Then poot the gravey on the  
turkey.  
5. Poot the stufing in the  
turkey.  
— **James Christiansen**

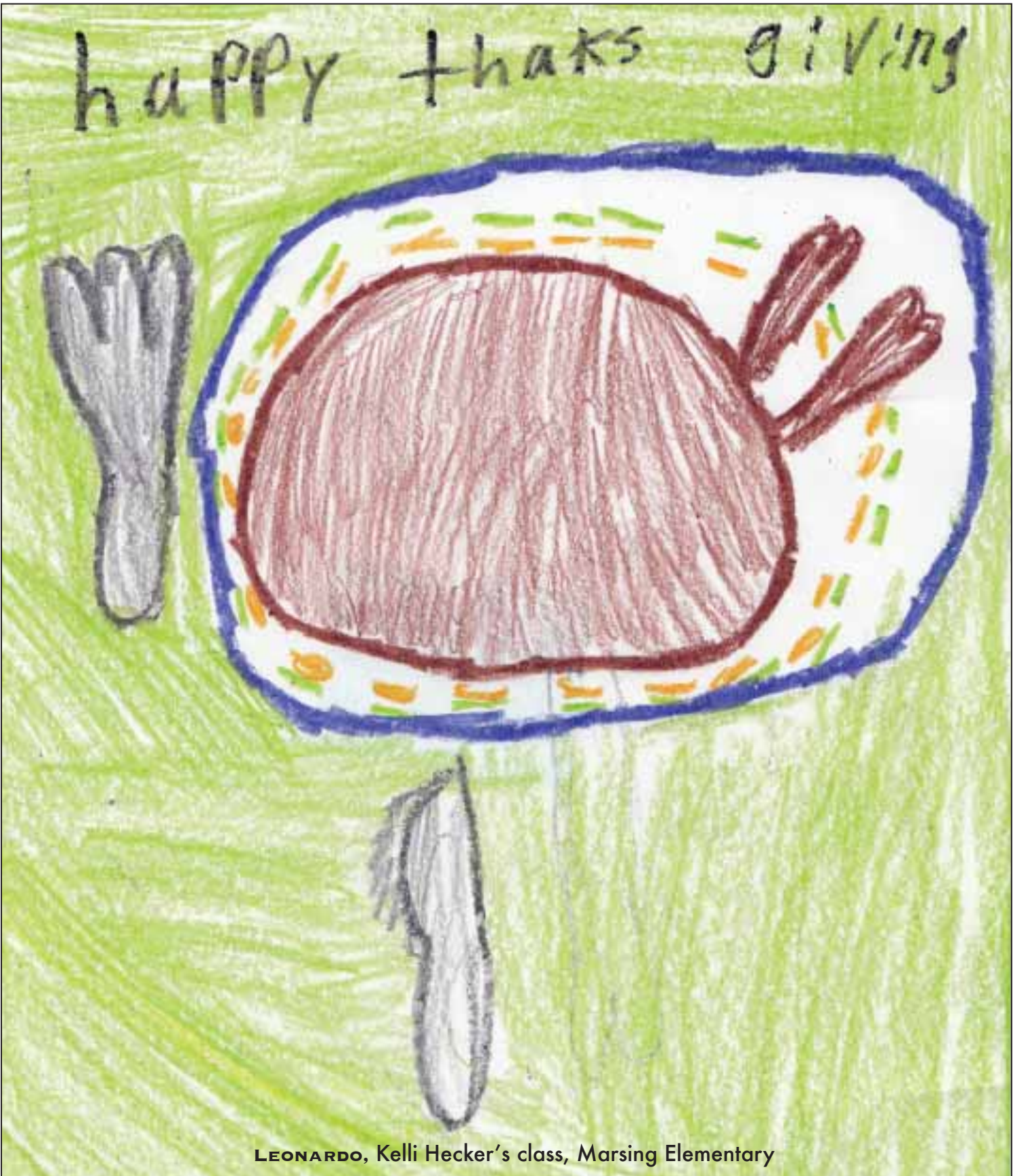
Thansksgiving Turkey Recipe  
3 pons turkey  
2tspsalt  
1/2 powns stufing  
1 tsp peper  
1 pinapple  
1 can corn  
CUP 25 minits roster on 50  
dgres.  
directions  
1. you take The 3 pownd turkey  
and putit in the rostr.  
2. serecl the Salt and peper on  
The Turkey and pute The Stufing  
in the turkey.  
3 .Put the pinapple and corn  
around the Turkey.  
— **See Barenberg's, page 10B**



You are invited to a  
**Community  
Thanksgiving Dinner**  
**Turkey, Ham  
and all the trimmings!**  
**Thanksgiving Day, Nov. 27th**  
**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!*



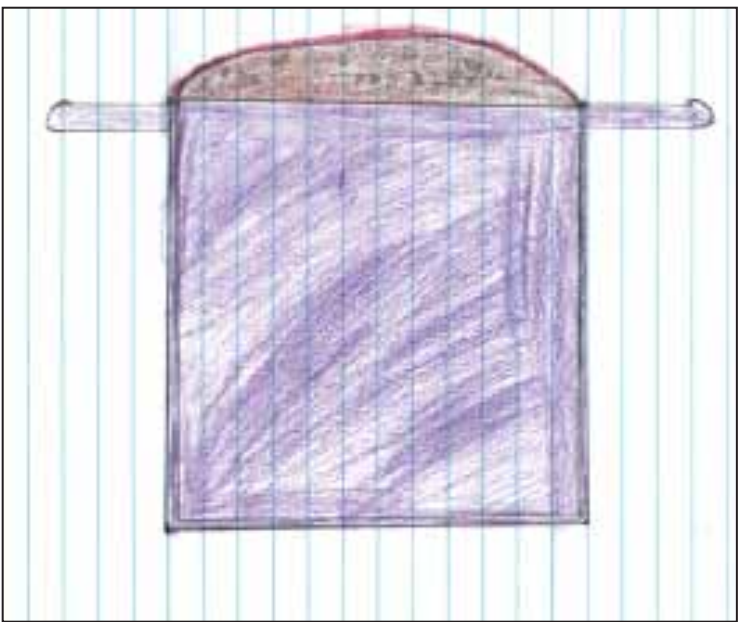
# Thanksgiving drawings



LEONARDO, Kelli Hecker's class, Marsing Elementary



LISBETH, Kimberly Bearden's class, Grand View Elementary



NATASHA HINTON  
Dena Pollock's class, Three Creek School



Marsing Elementary

Kelli Hecker’s class

<p><b>Thanksgiving Recipe for turkey.</b> <b>By: Emily Richling</b> Ingredients</p> <p>1 Pound of turkey 1 bag 1 or 2 shakes of salt and pepper.</p> <p>Directions</p> <p>1. turn on the oven to medium. 2. Put the turkey in the bag. 3. Put the tukey in the oven for half an hour. 4. Then it is done if you want you can put more salt and pepper.</p> <p><b>Thanksgiving Turkey Recipe By: Marcela Diosdado</b> Ingredients:</p> <p>2 pound turkey 1 shake of salt and pepper 1 tsp garlic season 2 leaves of baisel 1/3 cup of breadcrumbs</p> <p>Directions:</p> <p>1. Cook turkey to 350°F. When done let it rest for 3 minutes. 2. cut baisel and mix salt, pepper, breadcrumbs and garlic season. 3. put mix on top and around the turkey. 4. Put leftover baisel on mix like feathers. 5. eat with drink</p> <p><b>Thanksgiving Turkey recipe By: Jace Minner</b> Ingredients:</p> <p>1. Turkey 1 pound 2. doe lots 3. oven 20 minutes 4. 1 tsp pepper 5. 1 cup shlauchrow 6. 1 oz stuffing 8. 9 tsp garlick sezining</p> <p>Directions:</p> <p>1. Turkey in the oven four 2. 20 mintes. big plate. Make the doe 3. look like a turkey. Put the 4. garlick sezining on the turkey. 5. Put the shlauchrow around 6. the turkey. Put the chili pepper 7. on top of the turkey. 8. put the stuffing in the turkey. 9. Put the pepper on the turkey. 10. Put the temper for 25 brger.</p> <p><b>Thanksgiving Turkey recipe by Adriel Blas</b> ingredients:</p> <p>1. 1 half cup of solt. 2. 1 half pound turkey. 3. Put 1/2 of pepper 4. 1 pan. 5. cook in the oven for 1 our. 6. half cup of sauce</p> <p>Directions</p> <p>1. Put the pepper on the turkey 2. Put the salt on the turkey 3. Put the sauce on the turkey 4. Put the turkey in the oven 5. Put the time for 1 our</p>	<p>6. the oven tempesher is 50 degrees.</p> <p><b>Thanksgiving Turkey Ricip</b> <b>By: Sonia Flores Marical</b> ingredienTs</p> <p>6 pond of Turkey 2 eggs put it in The Turkey. 1 potato put it in The Turkey. 2 half cup salt put it in The Turkey.</p> <p>Directions</p> <p>1. you to The Store you buy The Turkey. 2. Then you put The Turkey i The ovan for 2 minits. 3. pour 1/2 suger.</p> <p><b>Thanksgiving Turkey recipe By Jacob Sorg</b> Ingredients:</p> <p>1. 2 pounds turkey 2. 2 cups of pepper 3. 2 cups shogger 4. 1 cup of flower 5. 1 cup of corn 6. 1 cup of gravi</p> <p>Directions</p> <p>1 Put the 2 pound turkey in the oven for 10 min. 2 Next put the flour on the turkey 3 Next put the gravi and then put it back in the over for 2 min 4 then put the pepper and shugger and corn on the turkey 5 Then youecook it for 20 for it to cook</p> <p><b>Thanksgiving Turkey Recipe By: Codie McBride</b> 1 Ingredients</p> <p>2 poun Turkey 3 1/2 corn 4 7/2 cup of green beans 5 1 cup plum 6 2/1 tsp salt</p> <p>Direction</p> <p>1. 1/2 Box of Casserole and you cook it for 2 minute 2 1 can of green beans and you cook it for 1 minut</p> <p><b>Thanksgiving Turkey Recipe by Faith Quinlan</b> Ingredients</p> <p>2 pound Turkey 1/2 tsp of salt 1 cup of flower 2 cups of Turkey Sals 1 cup of peper 2 cups of oil 1 cup of buder 2 cups of brown shooger 4 cups of eggs</p> <p>Directions</p> <p>1. Cook the turkey for 1 hour and 15 mins. 2. heet it uf in the degeres of 200. 3. Before you poot it in the ovin you Will poot on it 1 cup of buder. 4. When you pull it out of the oven you need to Grab a glov. 5. When its out of the ovin you need to poot 1/2 tsp of salt 1 cup of flower. 6 then poot two cups of turkey</p>	<p>sals. 7 then one cup of peper. then two cups 8 of oil. then two cups of brown shooger. 9 then four cups of eggs. and you Spred it around on the turkey. and poot spices on the turkey</p> <p><b>Thanksgiving turkey Ricip</b> <b>By: Kaydence Mae Martinez</b> 1 pound Turkey, 1 tsp salt, 1 tsp pepper, 1/2 tsp Vegetable oil, 1/2 tsp garlic salt.</p> <p>Directions</p> <p>1 cook turkey for 25 min. 2 put vegetable oil on turkey. 3 Put garlic salt on turkey. 4 Put salt and pepper on turkey. 5 cook turkey for 5 more min. 6 Put 1 more tsp of salt on turkey.</p> <p><b>Thanksgiving Turkey Recipe By Leonardo Luennas</b> ingredients:</p> <p>1. 3 Pounds Turkey 2. 8 minuts of cocking 3. 1/1 one in a half cup of salt 4. 1 half cup of pepers 5. 1 cup of mash potato 6. 2 in a half cup of eggs 7. 1 cup of green beans 8. 1 cup of tomatos 9. 1 cup of chesse 10. 1 cup of peperoneis 11. 1 cup of Wheat bread 12. 1 cup of Nutles 13. 1 cup of mackarony 14. 1 cup of gravi 15. 1 cup of corn 16. 1 piece of bread</p> <p>Directions</p> <p>1. Put the 3 pound turkey on the plate. 2. Then put the one cup of green beans 3. next to the turkey. 4. Then put the corn with the green beans. 5. Then get another plate and put the 6. mash potatoes. 7. Then put the gravi on the mash potato. 8. Put the turkey in the oven for 9. 5 minuts put the thenpeture at 10. 10:degreze.</p> <p><b>Thanksgiving turkey recipe By: Emma Nelson</b> Ingredients</p> <p>1 pound of turkey 1 teaspoun of seasning of cumin 1 cup of olive oil 2 cups of warter 1 egg 1 talblspoun of suger 2 cups of stuffing 1 cup of bread crust 1 cup of brown srger.</p> <p>Directions</p> <p>1. Bake it for 350 dgries and stuff caret and add green beans</p>	<p>and peper late it cool down for 5 minits. 2. Pour a can on corn and and put it in the ovon. 3. then put stuffing in the turkey let it sit. 4. Then you can eat it</p> <p><b>Thanksgiving turkey recipie</b> <b>By: Oliver Anderson</b> Ingretients:</p> <p>3 pound turkey 2 cups bacon gravy bowl 1 tbsp. cumin 1 tsp. paprica 1 tbsp. oregono</p> <p>Directions:</p> <p>1. Pre heat oven to 100°F, Then put turkey in oven, set it to 350°F cook for abou 40 min. 2. Once the turkey is finished , put the cumin, paprika, and oreagano in a bowl, then put the bacon gravy in the bowl mix it up. 3. Put the sauce on the turkey</p> <p><b>Thanksgiving Turkey Recipe By Oscar Agullar</b> 2 cups of solt and 3 behse and 4 limn and 6 carits 1 paawnd of trkey</p> <p>Directions</p> <p>frst put the Turkey in the ofvin for 31070 digres and put the bense arawnd the Turkey. And the limne put it on the turkey. And the solt put it on the turkey And the pepr put in on the turkey And the carits put in on the turkey</p> <p><b>Thanksgiving Turkey Recipe By: Jared Lane Bowers (#5)</b> Ingredients</p> <p>5 pound turkey 1 tbsp salt 2 tsps peper 10 cups stuffing 2 cups mixed vegetable (10 different types of fruit each optional).</p> <p>Directions</p> <p>1. Take Turkey. Cut 1 ft. hole into turkey. Stuff stuffing into hole. Seal the hole with cut meat. 2. Preheat oven to 425°F. Set timer to 15 min. . Take turkey and cook for 2 hours and 30 min.. 3. Sprinkle salt and pepper onto turkey. Find the right size of food platter. Cook mixed vegetable for 20 min. Take meat seal off and stuff vegetable into turkey. Seal turkey back. Put fruit onto the side. Enjoy!</p> <p><b>Thanksgiving Turkey Recipe Diego Margarito</b> 1 cup of corn 2 pounds of Turkey 1 KG of pie 1 cup of green beans smash putato 1/2 of brocoli 2/2 carrot</p> <p>1. Bake the Turkey to 10 miniets</p>	<p>150 temperature 2 Get the corn and pore the corn around the plate 3 Get the green beans pore it in the plate 4 Get the smash patato on the plate to 5 Get the carrot put it on the plate 6 Get out the turkey from the ofen 7 and get out the pie for the desert 8 we cut the turkey and put it on the plate then eat</p> <p><b>Thanksgiving Turkey Recipe By: Fiona Brown</b> Ingredients:</p> <p>1 pound Turkey 1/2 tsp pepper 1/2 tsp salt 1/2 tsp dill 1 half pound stuffing</p> <p>Directions:</p> <p>1. Take Turkey preheat for 20 minutes at 250 degrees. 2. Fill Turkey With stuffing. 3. Take 1/2 tsp dill and sprinkle it on The Turkey. 4. pore gravey on the Turkey 5. Take salt and pepper and sprinkle on Tummy.</p> <p><b>Thanksgiving Turkey Recipe by Jesus Ramirez</b> Ingredients:</p> <p>3 cup of green beans 1/2 of oil 1/2 of cron 1/2 tsp salt 3 KG Turkey 1 cup of water</p> <p>Directions</p> <p>1. Put the green beans and the cron together. 2. get a pan and the oil and the salt and the water and then put them in the pan. 3. Put the turkey in the oven for a 1 hour and for 25 dgrees.</p> <p><b>thanksgivn trukey Resupe</b> <b>By: Jaci Sotelo</b> Ingredients:</p> <p>1 pond trukey. 1 pan 1/2 cups of flouwer 1/2 cups of peper 1/2 tsp of salt 1 cup of Brown Grave 1/4 of letis 1/6 of Vechtub oil.</p> <p>Directions</p> <p>1. cook the turkey in the ofin for 8-6 minits. 800°F 2. Put Brown grave in the Pan. 3. Put the Flower on the trukey. 4. Put sprai on the Pan 5. Put peper and sotl and letis and vechtub oil.</p> <p><b>Thanksgiving Turkey Recipe by Isrrael Sandoval</b> ingredients:</p> <p>6 pound turkey 8 cups of mashed potatoes and</p> <p>— See <i>Hecker’s</i>, page <i>10B</i></p>
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# Recipes continued

## Kelli Hecker’s class

<p><i>From Page 9B</i></p> <p>some grayviev</p> <p>bananas, kiwie, pickel’s and corn.</p> <p>a bottle of pepsie and apple Juice to Jrink</p> <p>Directions</p> <ol style="list-style-type: none"> <li>buy a 6 pound turkey from the store.</li> <li>Put the turkey in the oven for 30 minuts at 10 degries.</li> <li>Get 8 cups of mashed potatoes.</li> <li>Get the mashed potatoes and put them in the micerwave for 20 minutes.</li> <li>Get the banana’s, Kiwie’s, Pickel’s and the corn and put it on the turkey.</li> </ol> <p><b>thanksgiving turkey Recipe</b></p> <p><b>By: Jaxon Jerome</b></p> <p>Ingredients:</p> <ol style="list-style-type: none"> <li>Kg turkey</li> <li>table spoons of pepper</li> <li>table spoons of salt</li> </ol>	<p>4 table spoons of garlick salt</p> <p>methed</p> <ol style="list-style-type: none"> <li>turn the uven to 400 dugrees</li> </ol> <p>Springcle salt and pepper on the turkey and garlick salt. Put the turkey in the uven for 25 minits take out the turkey then eat it.</p> <p><b>Thanksgiving Turkey Recipe</b></p> <p><b>By: Maria Miranda</b></p> <p>Ingredients:</p> <ol style="list-style-type: none"> <li>pounds Turkey</li> <li>cup of oil</li> <li>tsp sail</li> <li>tsp gravy</li> <li>cup fo corn</li> <li>chicken</li> </ol> <p>Directions</p> <ol style="list-style-type: none"> <li>Put the Turkey on the pan trnd on the uvin on 80 mines 70 degers.</li> <li>Taka out the turkey put the turkey on a plate.</li> <li>On the plate put corn 2 chicken and the turkey and eat</li> </ol>	<p>the turkey.</p> <p><b>Thanksgiving turkey recipe</b></p> <p><b>Thanh Nguyen</b></p> <ol style="list-style-type: none"> <li>egg</li> <li>suffing</li> <li>sprae baking sodeoa on the pan.</li> <li>tsp salt</li> <li>little peper</li> <li>pousnd turkey</li> <li>Scin 4 potats then mash than</li> <li>box Hanbger grabe</li> </ol> <p>Directions</p> <ol style="list-style-type: none"> <li>Put the turkey in the uvin for 20 minets.</li> <li>Lut the turkey cool down fur 5 minets.</li> <li>Wowl you are wating make some suffing.</li> <li>micx The egg Then por them in a bowl then por it on a pan then cuk Thum.</li> <li>befor you por the egg in the bowl you hafto crak the egg.</li> </ol>	<p><b>Thanksgiving Turkey Recipe</b></p> <p><b>By: Kally Sevy</b></p> <p>Ingredients:</p> <ul style="list-style-type: none"> <li>3 pounds Turkey</li> <li>3 teaspoon lemon juice</li> <li>2 teaspoon salt and pepper</li> <li>1 tablespoon Garlic</li> </ul> <p>Put the turkey in the oven. Set timer for 20 min when the timer is done take the turkey out of the oven.</p> <p>Put the seasunean on the turkey.</p> <p><b>Thanksgiving turkey recipe</b></p> <p><b>By: Drake Miller</b></p> <p>ingredients</p> <ol style="list-style-type: none"> <li>cups of corn</li> <li>cups of stufing</li> <li>cups of green beans</li> <li>eggs</li> <li>tsp peper</li> <li>mash potato with Gavy</li> </ol> <p>Directions</p> <ol style="list-style-type: none"> <li>Get a can of corn Pore same in a little cup.</li> </ol>	<ol style="list-style-type: none"> <li>Get a can of green beans Pore same in a little cup.</li> <li>Get same stufing skoop 4 cups of stafing.</li> <li>put the turkey in the oven for 1 minute 30 degrees.</li> <li>Get same peper put 1/2 of peper on the turkey.</li> <li>Get same ptato and gavy put the papto in a bowle mash the ptapto put the gavy on it.</li> </ol> <p><b>Thanksgiving Turkey Recipe</b></p> <p><b>By: Alyssa Milburn</b></p> <p>Ingredients:</p> <ol style="list-style-type: none"> <li>pound turkey</li> <li>tsp peper</li> <li>cups of stufing</li> <li>cup of corn</li> <li>tsp of parshly</li> <li>cup of oil</li> </ol> <p>directions</p> <p>you cook it for 3 howers then you take it out of the uvin. then you put 1/2 tsp of salt. 3 cups of Gravey 1/2 peper.</p>
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# John Barenberg’s class

<p><i>From Page 7B</i></p> <ol style="list-style-type: none"> <li>Cuk in the rostr for 25 mi its on 50 dgres.</li> </ol> <p>— <b>Hailey Andrus</b></p> <p>How to Make an Amazing Turkey</p> <p>Ingredients</p> <ol style="list-style-type: none"> <li>tsp of salt</li> <li>cups of green beans</li> <li>five pound turkey (with legs)</li> <li>heads of lettuce</li> <li>1/3 Cup pf steamed carrots</li> <li>peppers</li> <li>olives</li> </ol> <p>To Prepare</p> <p>Roast the turkey at 350 fahrenheit. Once finished gut the green beans in a line, strait up, in the middle. Put on a tray. Next fill tray with one head of lettuce. Put three carrots on each side in a bird-foot pattern. Then stick lettuce in the sides (one on each). Then put one peice of lettuce in the back for the tail. Does it</p>	<p>look a little like a turkey? now put the two olives on the front toe of the turkey. Now sclice of one of the peppers and cut off the top of the other pepper now put the pepper (the one wit it cut off on the top) on the turkey by the eyes ( under). then tuck one peice of cut (small) pepper in the “beak”.</p> <p>— <b>Eliot Little</b></p> <p>Thankgiving turky</p> <ol style="list-style-type: none"> <li>buy a 9 pound turky.</li> <li>buy a big can of Pineapple.</li> <li>Buy a small can of olves.</li> <li>Buy a small cup of butter.</li> <li>Then suck the juice out of the turky.</li> <li>then cook the turkey for 90 f.</li> </ol> <p>Directiones:</p> <ol style="list-style-type: none"> <li>Place Pineapple on the trky</li> <li>Place olves on the turky</li> <li>Place the butter in side of the tury.</li> </ol>	<ol style="list-style-type: none"> <li>Cook the turk for 50 minites</li> <li>cook the turky at 90f in the oven.</li> <li>eat the turkey.</li> </ol> <p>— <b>Marissa Patterson</b></p> <p>Thanksgiving turkey</p> <p>Recipie</p> <ol style="list-style-type: none"> <li>2 cups of flour</li> <li>1 tsp of vanilla</li> <li>a pinch of peper and salt</li> <li>mash potatos</li> <li>gravey</li> <li>corn</li> <li>olive oiel</li> <li>2 pounds of turkey</li> </ol> <p>Derections</p> <ol style="list-style-type: none"> <li>Cook turkey for 30 minutes 44 digrees.</li> <li>2 cups of flour into the Bowl put one tsp of vanila in the Bowl.</li> <li>Put a Pinch of Peper and salt into the Bowl.</li> <li>cook mash poatos on the stove for 33 minits 40 digree.</li> </ol>	<ol style="list-style-type: none"> <li>cook the gravey for 30 minits and 39 digrees.</li> <li>cook corn on the stove Boil the corn for 30 minutse and 41 digrees.</li> </ol> <p>— <b>Gwyneth Nielsen</b></p> <p>Thanksgiving Turkey Recipe</p> <p>Ingredians</p> <ol style="list-style-type: none"> <li>of onion</li> <li>tsp of Salt</li> <li>a 2/2 of Potato</li> <li>a 1/2 of tomato</li> <li>a little of water</li> </ol> <p>direactions</p> <ol style="list-style-type: none"> <li>pounds of turkey.</li> <li>You cooked the turkey in 34 minutes.You grave 1 cup of salt you put the salt untop of the turkey.</li> <li>Slice of onion on the turkey, you put the water on the boil. you cooked the turkey in the oven</li> </ol> <p>— <b>Jose Montoya</b></p>	<p>Thanksgiving Turkey Recipe</p> <p>Ingredients: The Turkey</p> <ol style="list-style-type: none"> <li>tsp of salt wais about 34 pound</li> </ol> <p>And about 12 inches Long</p> <ol style="list-style-type: none"> <li>tsp of Salt</li> <li>tsp of Pepper</li> <li>Cups of Stuffing</li> <li>cup of green Beans</li> <li>cups of Bacon</li> </ol> <p>Drection:</p> <ol style="list-style-type: none"> <li>If you have the turkey in the frezer take it out and then let it Sit outfor a bout 2 minets.</li> <li>Sit the turkey on a Square pan and put it in the oven for 20 minets.</li> <li>Take it out and put the Salt on the turkey and the Put the pepper on the turkey Stuff the Stuffing inthe turkey Sprinkl green Beans on top of the turkey and allso the Bacon.</li> <li>After thats all done Sit at the tadle and have as fest.</li> </ol> <p>— <b>Kaylee Barker</b></p>
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# Kasi Rydwell’s class

*From Page 6B*

by a turkey open the package then take the turkey out of the package then put your hand inside the turkey pull the stuff out that is inside the turkey open the door throw it away in the trash can then put it on a pan

seosen it then put it in the oven then Pre heat it to 3:50 it might take a hour wait until you hear it beeb once it beeb take it out get a knife cut the turkey put it on a plate make sure you don’t eat the bones then enjoy eating it.

— **Macee**



# Toby Johnson’s class

*From Page 5B*

then I put sening on it. attfar I Put it in the oven to 9:00 minis. The the 9:00minis wau up .seventh I take it owt. Then I kut it up . Then I put it ow the palte. Then I at with Lexie. The End

— **Georga K.**

How to make a thankgiving turkey.

First I would go and buy a turkey. Second I would set the turkey int the oven. third I would set the oven at 300 temp. Fourth I would make a pie while the turkey is in the oven. Fifth I would buy readywhip. Sixth I would get the turkey ready to eat. seventh get

pie covered in whip cream.

— **Shawn L.**

How to make a thanksivieng turkey

First you get a turkey. Next you bake the turkey for tewn minutes. The wen it’s done you get it out of the ofen. Last you eat it with your famaly and friends and also you get a drink and other stuf to go with it.

— **Ramiro M.**

How to make a Thanksgiving turkey

First I went to Paul’s.Second I picked my turkey. Third cook the turcky for thrdy minutes.

Fourth you get it out when the minutes are over.After that cut the turkey in the middle. Then I will put the turkey into slices. Next my friends came to. Finally my hole famil;y had a nice turkey dinner.

— **Diego V.**

How to setup a thancs giving diner.

frst You shoot a terkty. then you letit sit for 2 howers. next you pood it in the stft mushrooms. butferst you haf to poot sum hamBger in the pan. later you haft to cut the top of the mushrom.

— **Cole K.**



# Thanksgiving drawings



MARCELA, Kelli Hecker's class, Marsing Elementary



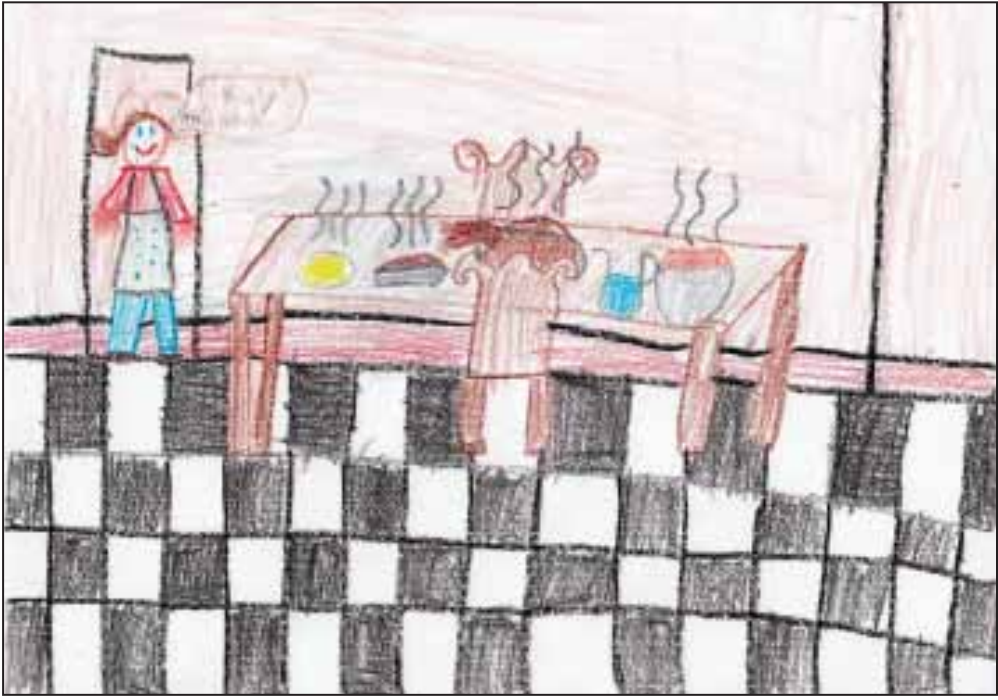
RHYLAN  
Kimberly Bearden's class, Grand View Elementary



ISANA, Kasi Rydwell's class, Homedale Elementary



CARMEN, Robyn Chandler's class, Homedale Elementary



BOBBY, Toby Johnson's class, Homedale Elementary



# The annual Owyhee Avalanche Christmas gift project for the residents of Owyhee Health & Rehabilitation Center

Residents have included several gifts on their wish lists, but local "Santas" need only to select one item. Gifts may be gift wrapped and tagged with the number and item selected

**Merry  
Christmas**

## MISC. ITEMS:

Make-up,  
hand held mirrors,  
pillows,  
lotion, candy,  
spill proof cups

**Gift  
Drive  
Ends  
Dec. 22**

M1: Tune up for car, xlg t-shirts, xlg sweatsuit, can of nuts

M2: Tube socks, t-shirts (l), long sleeve western shirt, aftershave, small tool box

M3: Shave cream, underwear (44), short sleeve shirt (snap 3x long), sweats xlg

M4: Hooded sweatshirt (xlg), winter coat, undershirt, Spanish movies/music

M5: Socks, sweatsuit (xlg), cologne, CD player, country gospel music

M6: T-shirts (xlg), underwear (36), wrangler jeans size 38x30

M7: Flannel pajama pants (xlg), gloves lg, wool scarf, silver/gold chain

M8: 3x long sweatsuit, cologne, socks, xlg card shuffler/holder

F1: Perfume, slippers (m), hat & scarf

F2: Sweatsuit (xlg), country music, CD player, candy

F3: Sweatsuit (m), undershirts (s), lotions, Basque music, teddy bear

F4: Blouse (m), pants (m), slippers (m), music box, family picture frame

F5: Old fashioned poem book, Nicholas Sparks book, fleece scarf, book stand

F6: Pants (m), blouse (m), doll or stuffed animal, music box

F7: Baby doll, sweater (m), perfume, lotion, Bible (large print)

F8: Sweater (xlg), undershirt (l), slippers (7.5), perfume, lotion, candy

F9: Pants/blouse 3x, undershirts, perfume, lotion, murder mystery movies

F10: Sweatsuit 2x, relaxation CD, musical stuffed animal, books on CD

F11: Slippers 9, undershirts (m), chocolates, slacks/blouse (m), necklace

F12: Blouse (xlg), coffee mug w/lid, sugar free candy, giant bingo cards

F13: Large print books (all types), board game, jewelry

F14: Red blouse (m), knit dress pant w/elastic waist (m), flashy bracelets, #3 reading glasses

F15: Blouse/pants (1x), button up sweater 1x, musical stuffed animal, music box

F16: Jewelry, make-up kit, perfume, digital picture frame, crocheted lap blanket

F17: Pants/blouse (m), night gown, birds/flower décor for room, jewelry

F18: Stationary, necklace (23"), BSU gear (4x), lavender scarf, greeting/thank you cards

F19: Undershirts (l), perfume, animated animal, subscription to Avalanche, fuzzy blanket, blouse/pant (l)

F20 : Blouse (l), soft chocolates, enlightenment books large print, book stand

F21: BSU gear 3x, cocoa-butter lotion, perfume, hooded sweatshirt 3x

F22: Sweatshirt (xlg), E-cig, pajamas tops/bottoms (l), slippers (7)

F23: Western books, chocolate covered nuts, long sleeve blouse (xlg), book stand

F24: Pants/blouse (xlg), jewelry, pajama top/bottoms (xlg), slippers (l)

F25: Shirt/pants (m), slippers 8, hair accessories, perfume, beautiful stuffed animal, music box, blanket

**Gifts for residents may be dropped off at the Avalanche office,  
19 E. Idaho Ave., between 8am-noon and 1pm-5pm Monday through Friday.**