The Ownhee Avalanche

VOL. 32, NO. 47

75 CENTS

HOMEDALE, OWYHEE COUNTY, IDAHO

WEDNESDAY, NOVEMBER 22, 2017

Homedale ready for the season

Holiday parade, tree lighting slated Saturday

The Homedale for the Holidays parade will be held Saturday.

The Chamber of Commerce welcomes entries for the parade, which will precede the city's Christmas tree lighting at Bette Uda City Park.

Mayor Gheen Christoffersen will flip the switch to electrify the myriad lights in City Park. The tree lighting ceremony also will include Christmas carols, according to the Chamber of Commerce's advertisement regarding the night's events.

Anyone attending the tree lighting is encouraged to bring a new, unwrapped toy and canned food items. The donations will be distributed to local families.

This year's parade theme is "Elf," the 2003 Jon Favreau-



directed movie starring Will Ferrell.

Chamber president Gavin Parker said pre-registration isn't required. Lineup will start at 5:30 p.m. in front of Tolmie's Ace Hardware on East Owyhee Avenue.

Parade entries will push off down the route at around 6 p.m.

Floats, classic cars and other entries will travel west down Owyhee Avenue, south on North 3rd Street West, and then east on Idaho Avenue.

For more information, contact Parker at gsparker72@ yahoo.com or (208) 337-3271.

The city's maintenance crew has been hard at work installing lights and other decorations at City Park and near the main entrance of

In addition to lights on the main Christmas tree, crews have illuminated other trees in the park as well as the Oregon Trail monument and the Sherman tank. The traditional nativity scene has been erected east of the park, and the Welcome to Homedale sign also has strings of lights.



Above: Members of the Homedale public works crew start stringing lights at Bette Uda City Park after placing a star atop the Christmas tree. Right: The crew places lighted garland on a streetlamp on East Idaho Avenue.

Some Bruneau-GV

bus routes to change



Homedale resident John Lejardi points to a map as he and Owyhee County Planning and Zoning administrator discuss land use during last Wednesday's open house.

by Mandi Boren For The Owyhee Avalanche In a four to one vote Tuesday afternoon, the Bruneau-Grand

View school board has decided to change two bus routes on the north and west sides of the district.

Bus driver

vacancies persist

Ratified by a 4-1 vote during a Nov. 14 meeting at Bruneau Elementary, the change comes after a study the trustees requested in September.

The new routes will take effect after the Christmas holiday break. The district will notify the parents of each affected student before the change.

— See **Routes,** page **8**A

Residents pack house to discuss Poker fundraiser Homedale area development

What may have appeared to be a free-for-all was actually quite the productive kickoff to land use analysis, Owyhee County Planning and Zoning administrator Mary Huff said.

The county Planning and Zoning Commission held an open house last Wednesday to hear Homedale-area residents' thoughts on growth.

People who attended the meeting inside the magistrate courtroom adjacent to Homedale City Hall also had the opportunity to fill out a short survey the county is using to gauge growth in the county.

More than 60 people have responded to the — See **Development**, page **8**A

starts Wish Tree drive

Wish tags posted in town this week

The annual Wish Tree campaign will begin this week in Homedale.

Diana Maxwell, one of the Christmas present drive organizers, said wreaths filled with wish tags will be set up before Thanksgiving at locations throughout town and — See Wish Tree, page 8A



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Jail at 25, Pg. 2A: Upgrades keep Murphy facility current Giving Tree, Pg. 4A: Marsing holiday gift drive gets going Shrine Game, Pg. 10A: HHS' Holtry leads East All-Stars Children's turkey ideas, B section: Annual gift guide included Obituaries, 6A • Looking Back, 13A • Commentary, 14-15A

A quarter-century in, sheriff's complex still improving

Grant envisions added security, employee-friendly features

Twenty-five years ago, then-Sheriff Tim Nettleton accepted the keys to the Owyhee County Criminal Justice Center.

Today, Sheriff Perry Grant oversees a 40-bed facility that includes a dispatch center and upgrades in personnel and amenities.

He also has designs for the future of the jail.

"The jail was built with the idea for future growth," the second-term sheriff said. "I would prefer to separate dispatch from jail, because those needs have changed since its original inception, but this would be a difficult task due to the reason nobody could see the increased need for space in the future."

In 1992, county voters passed a \$1.7 million bond to build the sheriff's office and 30-bed jail adjacent to the courthouse in Murphy.

It took less than six months to build the facility, and the first inmates were transferred into the cells on Nov. 14, 1992.

There have been upgrades over the years, and Grant said locksmithing and plumbing skills of some deputies allow issues to be addressed as they crop up.

There have been updates to the plumbing in some cells and the heating and cooling units have been replaced over the past few years. "We recently purchased a Rug Doctor that deputies run at night often, and our floors when you enter the office are better than ever," Grant said.

District 2 Commissioner Kelly Aberasturi said the only deficiency in recent state-mandated inspections has been the eating surfaces on the dining tables. Work is needed to come into compliance there.

"Everything else at the jail has been maintained and kept up to standards," the Board of County Commissioners chair said

"The only thing we're lacking is room," Aberasturi said, referring to space for inmates and employees.

The priority is still Owyhee County offenders, but nowadays Canyon County leans on the Murphy facility to help ease overcrowding in the starcrossed Caldwell jail.

"Canyon County has a difficult task. They are often releasing people that should be in custody or not extraditing outside of their own county due to having no space. Their crime, like all of the rest of the valley has grown to the point that they cannot handle much more without a new facility," Grant said.

Housing Canyon County prisoners and inmates from the Idaho Department of Cor-



A jailer looks through paperwork inside the Owyhee County Jail. Photo courtesy OCSO

rection is a revenue stream for Owyhee County. Grant said Canyon County pays a premium of \$60 per day because of the need for space. The State of Idaho pays Owyhee just \$45 per day for each inmate.

"I am not a big fan of incarcerating people simply for revenue, but the money does go to the county fund to help supplement our own jail program for our citizens," Grant said.

Jail population fluctuates, but a recent roster check showed a dozen inmates from Canyon County, four from the state system and one federal prisoner as well as 11 county inmates.

"We try to keep the jail around 30 to 32, leaving room for people who come to serve weekend sentences, current arrests and larger-scale arrests from drug operations and investigations

of crimes that involve multiple suspects," Grant said.

In addition to the 40 beds, the jail also has one bed for detoxification and booking and a holding cell that can house three people comfortably, Grant said.

The floor space isn't maxedout, though.

"There is the square footage available in some of the bays that a few more beds could be added for emergency," the sheriff said.

The jail is configured into seven housing units, and inmates are classified as low, medium or high risk depending on their crimes and criminal history. Most inmates are low to medium risk, Grant said.

There are eight detention deputies with room for a ninth, which keeps the county within the recommended work force and keeps the liability insurance premium at \$500,000.

Before Grant became sheriff, staffing issues (not having the mandatory two jailers on the floor at all times) triggered a \$3 million premium during the Daryl Crandall administration.

Grant's vision for the future includes finding space for a physical training and continuing education area for employees and improving the facility's security during prisoner exchanges.

Space is also needed in the

sheriff's office portion of the complex.

"With computers and technology advancing in a way people couldn't plan for, investigations have increased to the point that office space is hard to come by," Grant said.

"Deputies and investigators find themselves behind a computer much more than they had in the past. So, we are always looking for more space."

Keeping up with state standards, all detention deputies receive certification after completing a five-week course at the Idaho Peace Officer Standards and Training academy. The jail staff is nearly complete with Grant searching to fill one open position.

"We have a cohesive staff that works alongside our dispatchers as a team," Grant said. "I am quite proud of the professionalism and abilities each shows.

"In a small agency, especially one somewhat isolated, deputies need to be quick to think for solutions and have abilities to help in any way needed. We have a wonderful team, and they are very respectful of the public that needs to spend time at the facility. Our building runs well because the staff runs it smoothly and immediately looks to fix problems when inmates report them or when they happen upon them."

— JPB



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Marsing Chamber ready to light up annual parade

Night light event precedes tree lighting Dec. 1

Organizers hope the Marsing community will come out in force to ring in the holiday spirit with the annual holiday parade and tree lighting.

"Let's light it up," Marsing Chamber president Julie Scheu-Franklin said.

The Marsing Holiday Parade and Tree Lighting will take place on Friday, Dec. 1.

"We're trying to raise the bar on the Chamber and our community and involvement," Scheu-Franklin said.

"We are really trying to get anybody and everybody out to the parade and really try to make it a nice community thing."

The holiday parade will begin around 5:30 p.m. and include an appearance from Santa.

There's much more going on with K&R Kettle Corn selling treats at the tree lighting, hot chocolate available, and a chili fundraiser located at the Marsing Fire Department.

The parade route winds down Main Street to Island Park where Mayor James Ferdinand will light the city's Christmas tree.

"We're trying to make it a memory for the kids," Scheu-Franklin said.

The parade welcomes walkers, lighted and decorated floats, ATVs, horses, vehicles, tractors, trailers and more. And organizers encouraged folks to get creative.

Parade lineup will begin at 4:30 p.m. at the Marsing High School football field parking lot.

For more information on the parade, contact Scheu-Franklin at (208) 859-2087 or marsingchamber@gmail.com.

The Chamber of Commerce also has a Facebook page.

The Chamber meets monthly except in the summer. Meetings currently take place on the second Thursday of each month at The Spot restaurant. The next meeting is set for 5:30 p.m. on Thursday, Dec. 14.

Scheu-Franklin asks that people visit the Chamber's Facebook page for meeting updates and to double-check the meeting location each month.

Scheu-Franklin said discussion will be held about creating a Meet Marsing packet for newcomers or residents who already live in town but want to learn more about the businesses and services that are available. Which organizations to contact for services in town also will be included in the packet.

Scheu-Franklin said the Chamber hopes to include the labor camp in the resource and information guide that will also include advertisements from local businesses.

She said that the guide will be a way to expose residents to the services available in town, including the Lizard Butte Library, which can host English language lessons and has computers folks can use to job hunt.

The Chamber typically meets from October to July while taking off August and September after the Third of July Celebration of Our Nation preparation.

Scheu-Franklin pointed out that the Chamber's operation is assisted by ambassadors Mike Sprinkel and Paunee Uberuaga. Cyndi Blue helps put on the organization's annual Wine and Art in the Park, and Stan Beebe provides assistance with the holiday parade and the Third of July celebration.

— JPB

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Kayla Widner (left) lets a customer check out the fragrance of her beeswax body butter she sold from her Loddi Dotti Soaps and Stuff booth at Saturday's Homedale Farmers Market holiday market

Homedale Farmers Market holds raffle through Dec. 16

A raffle has begun to help with operating expenses for the 2018 Homedale Farmers Market.

Tickets went on sale Saturday and will continue through the final holiday market on Dec. 16

Donations of raffle prizes are welcome and can be made at the market between 10 a.m. and 2 p.m. each Saturday inside Homedale High School's old

gymnasium.

If you have questions on donating or would like more information about the market, contact president Denise Dixon at ddixon222@msn.com.

Tickets are available for \$1 each or five for \$3, and folks needn't be present on Dec. 16 to win any of the prizes. Tickets can be purchased each Saturday at the market information booth.

A list of raffle items will be released once some prizes are acquired, Dixon said. The list also will be available on Facebook as well as the Homedale Farmers Market website.

Dixon said between 18 and 25 vendors have signed up to participate in the holiday markets, which will be held each Saturday through Dec. 16.





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Calendar

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Coffee club

9 a.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020

Preschool Story Time

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

Movie time

Noon, Eastern Owyhee County Library, 520 Boise Ave., Grand View. (208) 834-2785

Preschool story time

3 p.m. to 4 p.m., Eastern Owyhee County Library, 520 Boise Ave., Grand View. (208) 834-2785

Friday

Idaho Foodbank drop-off

9 a.m., First Presbyterian Church, 320 N. 6th St. W., Homedale.

Story Time

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

Teens and Tweens program

4 p.m., Homedale Public Library, 125 W. Owyhee Ave., Homedale. (208) 337-4228 afternoons Monday through Saturday

Saturday

Our Lady Queen of Heaven mass

10 a.m., Our Lady Queen of Heaven, Oreana Loop Road, Oreana. (208) 466-7031

Farmers Market holiday market

10 a.m. to 2 p.m., Homedale High School old gymnasium, 203 E. Idaho Ave., Homedale. (208) 840-0440 or ddixon222@msn.com

Free lunch

Noon to 12:30 p.m., First Presbyterian Church, 320 N. 6th St. W., Homedale. (208) 337-5419

Senior center dominoes and card games

2 p.m., Rimrock Senior Center, 525 Main St., Grand View. (208) 834-2922 Tuesdays and Thursdays

Wish Tree poker fundraiser

6 p.m., doors, 7 p.m., tournament, silent auction and raffle, Txoko Ona Basque Center, 333 S. Main St., Homedale. (208) 573-8456, (208) 577-7848, (208) 573-2285 or (208) 860-8593

Monday

Board of County Commissioners meeting

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

Marsing Fire Department meeting

7 p.m., Marsing Fire Hall, 303 Main St.

Tuesday

Book club for adults

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

Fit and fall exercise class

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

Homedale Chamber luncheon

Noon, The Bowling Alley, 18 N. 1st St. W., Homedale.

Senior center pinochle

1 p.m., Rimrock Senior Center, 525 Main St., Grand View. (208) 834-2922 Tuesdays and Thursdays

After-school program

2 p.m. to 6 p.m., Knight Community Church, 630 Idaho Ave., Grand View. (208) 845-2019

After-school Story Time

4:30 p.m., Lizard Butte Library, 111 3rd St. W., Marsing. (208) 896-4690

AA meetings

7:30 p.m., Homedale Friends Community Church, 17434 U.S. 95, Wilder. (208) 337-3464

Wednesday

Coffee club

9 a.m., Homedale Senior Center, 224 W. Idaho Ave., Homedale. (208) 337-3020

Preschool Story Time

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

Movie time

Noon, Eastern Owyhee County Library, 520 Boise Ave., Grand View. (208) 834-2785

Preschool story time

3 p.m. to 4 p.m., Eastern Owyhee County Library, 520 Boise Ave., Grand View. (208) 834-2785

Christian Life Club after-school program

4 p.m., kindergarteners through sixth-graders, First Presbyterian Church of Homedale, 320 N. 6th St. W. (208) 337-3464

Thursday, Nov. 30

Fit and Fall exercise

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

Senior center pinochle

1 p.m., Rimrock Senior Center, 525 Main St., Grand View. (208) 834-2922 Tuesdays and Thursdays

Crafts for Kids

4 p.m., first-graders and up, Eastern Owyhee County Library, 520 Boise Ave., Grand View. (208) 834-2785

TOPS (Take Off Pounds Sensibly) meeting

6:30 p.m., First Presbyterian Church, 320 N. 6th St. W., Homedale. (208) 337-3867

Adrian City Council meeting

7 p.m., Adrian High School library, 305 Owyhee St., Adrian. (541) 372-2179

AA meetings

7:30 p.m., Homedale Friends Community Church, 17434 U.S. 95, Wilder. (208) 337-





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Marsing Giving Tree campaign starts

Dozens of children could benefit from the Marsing community's Christmas cheer.

Giving Tree coordinator Jolyn Green said 75 children from about 35 families have been recommended for this year's charity drive. But not all the recommended families choose to participate, Green said.

Cards with family and children's wishes will be on the Giving Tree at Logan's Market on Main Street by Friday, Green said. Other trees can be located at Marsing City Hall on Main Street and the Marsing School District Office on 8th Avenue West.

There may be other locations announced later, Green said.

Tags will also be on a tree set up during the Marsing Parent Teacher Organization chili feed fundraiser during the town's Night Light Parade

on Dec. 1. The chili feed will be held at the Marsing Fire Department on the corner of 3rd Avenue West and Main

Merchandise and clothing to fill Giving Tree wishes must be returned to any tree location by Monday, Dec. 18.

"This gives us time to purchase gifts for the wishes that were not picked up yet," Green said.

Gifts will be wrapped and ready for pickup at the school district cafeteria on Thursday, Dec. 21.

Anyone who wants to help wrap presents can show up at the school cafeteria on 8th Avenue West at 9 a.m. on Dec. 21. Green said the project will take about four hours.

For more information on the Giving Tree program, contact the school district at (208) 896-4111, opt. 1 or visit www. marsingschools.org.

The Ownhee Avalanche

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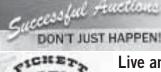
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Obituaries

Joanna Marie Lawrence Manes

Joanna Marie Lawrence Manes died November 5, 2017 at Nampa, Idaho. She was born in 1919 at Rogers County, Oklahoma to Charles Lawrence and Ora Nancy Lawrence.

Joanna attended school at Springfield, Missouri and graduated from Springfield Senior High School. She attended and graduated from Southwest Missouri State University.

After the Second World War broke out, Joanna went to live

with relatives in San Pedro, California where she worked for the Navy. She located and ordered parts for Navy ships docked in the Port of Los Angeles Navy Ship Yards.

In December of 1942 her fiancé, Gerald Manes, was stationed in the Aleutian Islands and was seriously injured in an accident. He was airlifted to an Army hospital at Vancouver, Washington, then on to an Army Hospital at Brigham City, Utah. Joanna traveled by train to Brigham



City to be with Gerald.

Joanna and Gerald were

married while Gerald was hospitalized at Brigham City in April, 1943. They had one child, Nancy.

Joanna worked as a social worker for 32 years in the city of Long Beach. She retired in 1977 and she and Gerald moved to Canyon County at Central Cove.

Joanna enjoyed gardening. She was an excellent seamstress and an accomplished artist. Joanna and Gerald traveled to China, Germany, Yugoslavia, Mexico and Alaska.

Joanna is survived by her daughter, Nancy Malmberg, son-in-law, Bruce Malmberg, granddaughter, Joanna Zattiero (Mike Wojcik), grandson, Dennis Zattiero (Cassie). Joanna is survived by three great-grandchildren, Lance Zattiero, Violet Wojcik and Thaddeus Wojcik.

The family would like to thank the staff at Karcher Assisted Living and the staff at Encompass Hospice for compassionate care of Joanna and her family.

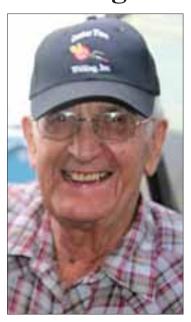
Rufo Isaguirre

Rufo Isaguirre, 85, of Fruitland, formally of Wilder/Homedale, passed away Tuesday, November 14, 2017 at his home in Fruitland with his family at his side. Funeral services will be at 11:00 AM on Monday, November 27, 2017 at Flahiff Funeral Chapel, Homedale, Father Antonio Egiguren, Cathedral of St. John's will officiate. Burial will follow at Marsing-Homedale Cemetery.

Rufo was born December 4, 1931 to Bonifacio and Maria Isaguirre in Navarniz, Vizcaya, Spain. Rufo was reared and educated in Spain. He was drafted into the Spanish Navy at the age of 19 and served two years. On December 20, 1960, at the age of 29, Rufo came to the United States on a contract to herd sheep for Quintana Sheep Co. Rufo later became employed by Boise Project in Wilder where he worked until his retirement. Along with working full time, Rufo also farmed, raised sheep and cattle, and owned rental properties that he would care for personally.

Rufo married Felisa Echevarria in September, 1965. They had one daughter together, Josephine (Josie) Lance.

Rufo was proud of his Basque heritage and he was also extremely proud of the opportunity he had been given



to come to the United States to work. He eventually became a U.S. citizen. He enjoyed

hard work, farming, carpentry, hunting, cooking, tending a garden full of Basque peppers, watching football, his little dog LuLu and most of all being with family and friends. Rufo will be remembered most for his generous heart and unconditional love. The boys in the family will always remember his greeting each and every time he saw them, "Hey TxoTxo"!

Rufo is survived by his daughter, Josie, his grandchildren Amaya Auw (Jeff), Alli Sue Lance, Hunter Lance and his great-grandchildren, Elias James Auw, Ezekiel Paul Auw and Malachi Eugene Auw, a sister Rusti Sabala (Aniceto), a sister-in-law Matilde Isagu-

irre and other very special extended family in the U.S. and Spain. He was preceded in death by his parents, his wife Felisa and his brother Genero Isaguirre.

The family wishes to thank Sharla, Trina, K'Dean and everyone at Heart-n-Home Hospice and Palliative Care Fruitland.

In lieu of flowers, the family would appreciate donations be made to Txoko Ona Basque Center, PO Box 1163, Homedale, ID 83628. Please visit Rufo's online memorial at www.flahifffuneralchapel. com where you can leave a condolence message for his family.

Helen Louise Wilson Pedersen VanWassenhove

January 20, 1937 - November 14, 2017

Helen Louise Wilson Pedersen VanWassenhove, 80 of Meridian, ID, formerly of Marsing, went to be with her Lord on November 14, 2017.

Helen was born in Ava, Missouri on January 20, 1937 to Clarence and Wilma Wilson. Helen was the third sibling of five. She and her family moved from Missouri to the Sunny Slope area where she attended

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

Classifieds!

208-643-9090

and graduated from Marsing High School. She furthered her education and career in cosmetology. Helen opened her own salon, Lady Helen's, in Nampa and shared her love of cosmetology by opening two of her own beauty colleges, one in Nampa and the other in Ontario, OR. Helen also enjoyed her sorority sisters and lifelong friends, in Beta Sigma Phi.

She loved to dress up, go to dances or not miss a party. Given any opportunity she would jump at going to Jackpot for a weekend. She loved to have her family around and was such a giving lady. Her

208-736-8089

pies were everyone's favorite. She entered several of her pies in the county and state fair and has ribbons to show for it; she looked forward to fair time. She always made her scissors or clippers available to give a free haircut to family and friends.

She is survived by her sons, Michael (Sherri) Pedersen of McCall, Clint Pedersen of Meridian, her brothers and sister, Marvin (Judy) Wilson, Charles (Joan) Wilson, Annabelle (Bill) Read, Jerry (Pam) Wilson. Grandchildren Stephanie (John) Watkins; Shelly (Darren) Dallolio, Braden, Garret and Ellayna; Darrin Pedersen and Aubri;

Bryce (Jadah) Pedersen

She was preceded in death by her parents Clarence and Wilma Wilson; her son, Bradley Charles Pedersen; husbands Wesley (Pete) Pedersen and Joseph Van Wassenhove.

Helen's viewing was on Friday, November 17, 2017 from 5:00 to 8:00 PM with Rosary recited at 7:00 PM at Flahiff Funeral Chapel, Caldwell. A Catholic Funeral Service was held Saturday, November 18, 2017 at 11:30 am at Flahiff Funeral Chapel, Caldwell, ID with interment following at Hillcrest Cemetery. Condolences can be made to the family at ffc@flahifffuneral chapel.com



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The Owyhee Avalanche

Owyhee County's best source of local news!

School menus

Homedale Elementary

Veggie bar, fruit bar and choice of milk available each day

Nov. 22-24: No school

Nov. 27: Hot dog, baby carrots, macaroni & cheese

Nov. 28: Chicken tenders, mashed potatoes/gravy

Nov. 29: Chicken taco, corn

Nov. 30: Pepperoni pizza ripper, tossed salad, fruit snack

Homedale Middle

Fruit & salad bar, choice of milk available each day

Nov. 22-24: No school

Nov. 27: Crispito or ham & cheese sandwich, taco salad

Nov. 28: Spicy chicken sandwich or chicken drumstick, tater tots

Nov. 29: Beef taco or chicken taco, corn

Nov. 30: Pepperoni pizza ripper or PB & J sandwich tossed salad, cookie

Homedale High

Salad, fruit choice and choice of milk available each day

Nov. 22-24: No school

Nov. 27: Pepperoni pizza ripper or deli sandwich w/chips

Nov. 28: Chicken taco or pizza hot pocket, corn

Nov. 29: Pork chop or cheeseburger steak, goldfish crackers, macaroni & cheese, dinner roll

Nov. 30: Mini corn dogs or toasted cheese sandwich w/homemade tomato soup

Marsing Elementary

Milk variety, fruit & veggie bar offered daily

Nov. 22-24: No school

Nov. 27: Cheese burger, seasoned fries or PB & J, animal crackers, cheese stick, celery stick

Nov. 28: Chicken penne Alfredo, Italian breadstick, steamed broccoli, or PB & J, yogurt, animal crackers

Nov. 20: Totar tot assessale, whole wheat roll, buttered corn

Nov. 29: Tater tot casserole, whole wheat roll, buttered corn or PB & J, cheese stick, animal crackers

Nov. 30: Corn dog, steamed carrots or PB & J, yogurt, snicker doodle cookie

Marsing Middle and High

Milk variety, fruit & veggie bar offered daily

Nov. 22-24: No school

Nov. 27: Cheeseburger, seasoned fries or chicken nuggets, whole wheat roll, seasoned fries

Nov. 28: Chicken penne Alfredo, Italian breadstick, steamed broccoli or assorted sandwiches, sun chips, steamed broccoli

Nov. 29: Tater tot casserole, whole wheat roll, buttered corn or pork taco, refried beans

Nov. 30: Corn dog, steamed carrots or orange chicken & rice, steamed carrots, snicker doodle cookie

Bruneau/Grand View

Milk and fruit offered daily

Nov. 22-24: No school

Nov. 27: **Breakfast:** Cereal, fruit, milk **Lunch:** Lasagna, tossed Romaine salad, green beans (**Breadstick-Rimrock**)

Nov. 28: **Breakfast:** Breakfast bar, fruit, milk **Lunch:** Cheese yum Yums, garden spinach salad, baby carrots

Nov. 29: **Breakfast:** Waffles, fruit, milk **Lunch:** Little smokies, scalloped potatoes, green beans, whole wheat roll

Nov. 30: **Breakfast:** Pancakes, eggs, fruit, milk **Lunch:** Beef & bean burrito, Romaine & tomato, corn

Senior menus

Homedale Senior Center

Salad bar available with each meal:

lettuce, tomato, boiled eggs, peaches, apricots, salad dressing Milk and roll available every day

Nov. 28: Baked ham, sweet potatoes, green beans

Nov. 29: Pork spare ribs, baked potato, beets

Rimrock Senior Center

All meals are served with milk & fruit juice

Nov. 28: Beef shepherd's pie, mashed potatoes, Waldorf salad

Educate yourself about dietary supplements before taking them

In 1994, the Dietary Supplement Health and Education Act was passed in the U.S. Congress. This law prevents

the Food and Drug Administration (FDA) from interfering with the marketing of any product defined as a dietary



s u p p l e - *Surine Greenway* ment. This

includes vitamins, minerals, herbals, botanicals, and even amino acids. When the regulatory barriers were swept aside, this industry exploded to more than 55,000 products on the market today, versus the 4,000 that were available in 1994. If the FDA wanted to remove a supplement from the market, the agency would have to complete a burdensome process to prove the product is unsafe. Consequently, in all these years the agency has only banned one ingredient ephedra. Until 2007, the government didn't even require manufacturers to report serious

University of Idaho Extension

adverse events to the FDA.

You may be asking yourself — I want to take a dietary supplement, but I know that they are not required to be screened for efficacy or safety. How can I make sure it will be safe for me? Here are some tips to take:

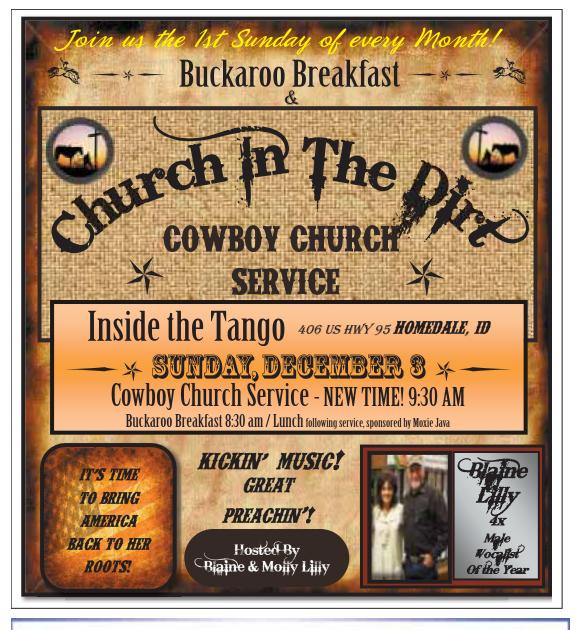
- Ignore or view with skepticism the claims in dietary supplement ads, especially those that appear when you use a web search engine.
- Instead of listening to friends and family, research supplements with your doctor or only on trustworthy sites such as FDA.gov, Consumer-Reports.org, MedlinePlus.gov, and USP.org.
- Don't confuse "natural" for safe. A growing number of dietary supplements have been linked to kidney problems, liver disease, nerve damage, and even cancer.
- Be cautious of dietary supplements promoted for weight loss and athletic performance. Many of these have been recalled because they were

mixed with prescription drugs used for those purposes.

• Tell your doctor if you take supplements because many can interact with prescription and over-the-counter drugs or have side effects that can mimic those of prescribed drugs you take. Additionally, excessive bleeding can occur during surgical procedures from taking certain supplements.

Lastly, report any side effect you have, or think you have had, directly to the FDA at (800) 332-1088. This number will connect you to their MedWatch Program. This will help moving forward, especially considering that less than 1 percent of adverse reactions are reported.

— Surine Greenway is the University of Idaho Owyhee County Extension Family and Consumer Sciences educator. For more information, you can reach Greenway at the U of I Owyhee County Extension Office at (208) 896-4104 or owyhee@uidaho.edu. The office is located at 238 W. 8th Ave. W., in Marsing. Column source: Consumer Reports: The Best of Health, 2015.



Got news?

Call us with community events, happenings or questions: (208) 337-4681

Thieves pillage Idaho 51 construction zone again

Authorities are investigating another theft where crews have been replacing a bridge across the Snake River.

The construction company handling the Idaho Transportation Department project on

Bruneau reported the third incident of grand theft at the site since April.

In the latest incident, which was reported last Wednesday, tools valued at about \$10,000

Idaho highway 51 outside were stolen, Owyhee County Sheriff's Chief Deputy Lynn Bowman said.

> A boat that had been tied to a pier in the middle of the river was reported stolen in August, Bowman said.

The thefts began in April when a boat motor, valued at \$1,300, was swiped.

Bowman said anyone who has information on the crimes can call the county dispatch center at (208) 495-1154.

Cannon Builders is handling the \$6.8 million project. The bridge is being replaced in two phases, and traffic is traveling on the new half now as the second half is replaced. Work will wrap up sometime in 2018.

From page 1A

$\sqrt{\text{Wish Tree:}}$ Albertsons joins the foilage fold; return gifts by Dec. 14

one in Wilder:

- Moxie Java
- A&S Lumber
- Owyhee Tire
- Homedale Post Office
- The Bowling Alley
- Idaho Pizza Co.
- Albertsons
- CTI Foods, Wilder

Community members are encouraged to pluck a wish tag from a wreath, buy the merchandise to fill the wish, and return the present to the place where they picked up the tag.

The final day to drop off Wish Tree contributions is Wednesday, Dec. 13. Wish Tree volunteers and Homedale's emergency responders will deliver the presents to families on Saturday,

The annual Texas Hold 'em Poker fundraiser for Wish Tree takes place Saturday at the Txoko Ona Basque Center, 333 S. Main St., in Homedale.

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

There's a \$30 buy-in with re-buy and add-on options. Players who survive to the final table are guaranteed to win

Raffle prizes and a silent auction will be held, and food and drink will

All proceeds go to the Wish Tree.

For more information on the program or the poker tournament, call Maxwell at (208) 573-2285, Lori Badiola at (208) 573-8456, Sumr Badiola at (208) 577-7848, or Jolene Herman at (208)

The Wish Tree has provided Christmas gifts for Homedale's families in need for more than 30 years.

The school district's Hands Around Homedale food drive is another element of the annual campaign.

Students at each of Homedale's three public schools will collect food for Hands Around Homedale. The National Honor Society chapter is spearheading the effort at the high school, and food will be collected until Dec. 14.

√ **Development:** Survey respondents lament growth's impact on area

survey, and Huff said her office has also received 35 written comments. Her office sent 800 letters of notification.

"I'm proud of Homedale because they care," Huff said looking out over the packed courtroom. "This is awesome. This just makes me happy."

About 40 people showed up within the first hour of the open house, but Huff figures the attendance numbers are much higher because the meeting was a drop-in format.

A few had one-on-one chats with P&Z commissioners, but most analyzed maps and talked amongst themselves or with P&Z office staff.

There were farmers, business owners and real estate professionals as well as elected officials such as District 2 county commissioner Kelly Aberasturi, Homedale Highway District board chair Larry Prow, Mayor Gheen Christoffersen and City Councilman Jerry Anderson.

Prow was the only person to take advantage of P&Z chair Connie Brandau's opening invitation to address the room. He's worried about how growth will affect road conditions because of agricultural trucks and deteriorating travel surfaces.

The survey results side with Prow's concerns as most respondents said growth has had a negative impact on road conditions.

Brandau, who hails from Wilson, said that the P&Z commission can help preserve road conditions in some areas by putting agreements into residential subdivision conditional use permits to force developers to build paved roadways.

P&Z commissioners on hand included Scott Jensen of Marsing, Rich Curtis of Homedale and Oreana's Bob

Some attendees, such as Homedale's Fred Egurrola, a tool to preserve agricultural he said.

lamented residential growth in the area south of Pioneer Road. The county designated that as a multiple use zone 14 years ago, Egurrola said, over the warnings of citizens like himself who were worried that residential growth away from the city limits would put a strain on services.

Egurrola would like to see the multiple use zone, which extends south to Market Road now, recede north to Pioneer

That change would stop further residential development north of Market Road, and Egurrola figures it could eventually help out the City of Homedale's tax base by putting residential developments into the impact area, which may eventually be annexed into the city limits.

The P&Z survey bears out that notion as 91 percent of respondents would like to see development closer to town as

McRae, on the other hand, thinks sensible residential development is the only way to cope with the march of progress.

"The growth is coming; they can't stop it," the Succor Creek Road resident and real estate agent said.

His idea is to allow development on the parts of farm parcels that aren't agriculturally viable.

"We need to encourage growth in areas that aren't prime farm ground," he said.

McRae points to dry ground or rocky, infertile hilltops or field corners untouched by irrigation pivots as ideal areas for small-acreage, low-density residential development.

He wouldn't require CUPs for those small developments on non-viable ag ground.

"We should make it an administrative (decision) instead of P&Z board decision,"

The changes

That would help the farmer get some revenue out of otherwise useless land, while quenching the growing thirst to live in the country.

McRae said the nature of the ground would discourage dense development because most groundwater sources only produce 5 gallons per minute in the dry parcels.

"I would stick with a fiveacre minimum to keep the open space," he said.

The survey bears out McRae's idea about developing large, one-home lots.

Respondents strongly support ag operations, but frown upon confined animal feeding operations (CAFOs) and industry.

Nearly half of the people who participated in the survey want to see very little growth going forward. Only five percent would like to see "a great deal" of growth and development.

— JPВ

Routes: Internal analysis sparks change for efficiency in GV, Oreana

District superintendent Ryan Cantrell was asked to evaluate efficiency and ride time for the Grand View and Oreana bus

Cantrell found that a change in routes would decrease mileage and ride time for Oreana students by about 10 miles and 20 minutes. Conversely, the change will increase ride time for some in

Grand View, but mileage will levies for the past four years. decrease on the town route.

Cantrell presented the proposed changes to district parents, and community input was heard at the October board meeting.

Trustees agreed that an adjustment to the routes was the most efficient move for the district, which has been operating on supplemental

The two new routes will decrease empty bus drive time and eliminate multiple buses covering the same area.

The district has been struggling to find bus drivers, and a driver position has been vacant for two years. Interested candidates are encouraged to apply by contacting JayDene Aquiso at (208) 834-2260.

Oreana — The 37-mile route shaves 10 miles off the current route. Elementary students will ride for as long as 55 minutes (20 minutes less than the current route). and Rimrock students will be on the bus for, at the most, 1 hour, 15 minutes (a time savings of 17 minutes). The route will start 10 minutes later than the current 6:23 a.m. start time.

Grand View town — At 33 miles, the route will be two miles shorter than the current route. The elementary route will be an hour long, and the Rimrock route will be and hour and 20 minutes long. Both routes are four minutes longer than the current course. The town route will start at 6:32 a.m., five minutes earlier than the current route.

Owyhee County news online - when you need it www.oreyheeavalanche.com

Thanksgiving holiday closures

Government offices in Murphy, Homedale, Grand View, Jordan Valley, and Adrian will be closed Thursday and Friday in observance of the Thanksgiving holiday.

The Owyhee County offices in Murphy will be closed Thursday but the recorder's office and the courts will be open Friday.

Marsing City Hall will close at noon today and remain closed until Friday morning.

Law enforcement, fire, and medical services will be available as normal during the holiday, as will emergency dispatch and 911.

Other closures include:

- The University of Idaho Owyhee County Extension Office in Marsing will be closed Thursday.
 - · Eastern Owyhee County

Library in Grand View will be closed Thursday, Friday, and Saturday.

- Bruneau Valley Library and Lizard Butte Library will be closed Thursday.
- Homedale Public Library will be closed Thursday and Friday.
- Schools in the Homedale, Marsing, Bruneau-Grand View district, Jordan Valley, Adrian and Pleasant Valley are closed all week.
- The Owyhee Avalanche office will be closed Thursday and Friday, and that will affect deadlines for the Nov. 29 edition.

The legal notices deadline is noon on Friday.

Display advertising, letters to the editor and news submissions are due today by noon.

The classified advertising

deadline remains noon on Monday.

- Post offices will be closed Thursday.
- US Bank branches in Homedale will be closed Thursday.
- Albertsons in Homedale will be open 6 a.m. to 4 p.m. Thursday, while the Sav-On Pharmacy will be closed Thursday.
- Homedale Drug will be closed Thursday, as will the liquor store.
- Logan's Market in Marsing will be open Thursday 6 a.m. to 1 p.m.
- Westowns Disposal Inc., rural garbage pick-up outside Homedale and Marsing will be delayed one day for customers who typically have their trash hauled on Thursday or Friday.

Anniversary



Floyds celebrate 50 years of marriage

Marsing-area residents Dennis and Betty Floyd will mark their 50th wedding anniversary on Wednesday, Nov. 22, 2017. The 1965 Marsing High School graduates and high school sweethearts were married on Nov. 22, 1967 in Carson City, Nev. Dennis still farms in the Riverside area of Canyon County, and the couple has three children — David (Kristy) Floyd, Darrin (Lois) Floyd, and Debbie (Casey) Percifield — and six grandchildren.

Jordan Valley CWMA sets meeting

As its next meeting looms, the Jordan Valley Cooperative Weed Management Area has issued tips on how to winterize herbicide applicators.

The next Jordan Valley CWMA meeting will take place at 7 p.m. on Monday at its administrative office, 508 Swisher Ave., in Jordan Valley.

The CWMA board will examine 2018 grant applications and review the in-kind contribution sheet.

Discussion of the winter weed seminar and the memorandum of understanding with the Owyhee Watershed Coun-

cil also is on the agenda.

The Jordan Valley CWMA's checklist for getting weed-spraying equipment ready for winter storage includes:

- Clean tank and system
- Drain system and tank
- Disconnect feed lines
- Check fittings and hoses for cracks and wear

• Remove handgun from

- hose and drainBlow out spray hose with
- air compressor

 Pour 1-5 gallons of RV
- antifreeze into tank
 Start motor and pump:
- Start motor and pump; open valve to feed line and run until antifreeze runs com-

pletely through lines.

The CWMA advises that proper equipment maintenance can protect your investment and extend the life of sprayers

The association also urges folks follow label instructions for proper storage of pesticides.

For more information about the CWMA, contact coordinator Eric Morrison at (541) 586-3000 or by email at jvcwma@qwestoffice.net.

Morrison advises folks to call ahead before dropping into the office because he may be out in the field.

Grand View ready for Christmas in the Country

Parade entry ends Tuesday

The Grand View community will celebrate the holiday season with the annual Christmas in the Country bazaar and an inaugural night-light parade.

Both events will take place on Saturday, Dec. 2

Tuesday is the last day to register an entry for the parade, which will start at 5 p.m. on Dec. 2. Call Amanda at (208) 590-9724 for more information.

The town's Chamber of Commerce seeks vendors for the bazaar, which will be held from 9 a.m. to 2 p.m., on Dec. 2 in the Grand View Elementary School gymnasium at 205 First St. The gym will open at 8 a.m. for vendors to set up.

There are three different pricing levels for vendors: \$15 for table space without the table, \$25 with table included, and \$35 for a 10-foot-by-10-foot wall space.

The Chamber will offer lunch with chili and hot dogs. Holiday entertainment is planned throughout the day.

For more information on reserving a vending space, call Chamber member Cyndi Fullmer at (208) 834-2636.

Vicki Theodozio is helping to put the bazaar together, and said a parade is also being organized.

"It will be held that evening for the Christmas tree lighting," Theodozio said. "They'll go down Main Street and end up at the tree at the end of Main Street. And they'll have Santa Claus there for the kids, and we'll have free chili there."

Raffle items will be up for grabs throughout the day during the bazaar.

"They're still getting the prizes together. I don't know what all they have," Theodozio said.

Other Chamber directors are president Kimberly Bearden, secretary Lisa Martinez, and treasurer Bob Swenson.

GV man faces felony in Canyon after Owyhee DUI conviction

A Grand View man's legal troubles continue with his arraignment on an aggravated assault charge in Caldwell last Wednesday.

Peter A. Wood, 55, was transferred to Canyon County Jail from Owyhee County after his sentencing for felony driving under the influence and grand theft on Nov. 9 in Murphy.

In the Owyhee County case, Wood was arrested on April 12 on suspicion of his third DUI offense.

Third District Judge Thomas J. Ryan imposed a prison sentence of between two and seven years and also suspended Wood's driver's license for four years.

The man also must pay court costs of more than \$1,000 for the two felony convictions.

Ryan dismissed additional charges including three counts of grand theft and misdemeanor counts of resisting and obstructing a peace officer, driving without privileges, carrying an open alcoholic container in a vehicle and carrying a concealed weapon while under the influence.

• Migail Cordoba-Salzar of Marsing was sentenced on three misdemeanor charges, including drunk driving and marijuana possession, during a hearing before Magistrate Judge Dan C. Grober on Nov. 13 in Murphy.

Cordoba-Salzar was arrested on charges of misdemeanor DUI and pot possession as well as providing false information to an officer and drug paraphernalia possession during a Oct. 8 traffic stop in front of Marsing High School.

The false information charge was dropped, and Grober suspended the balance of a sixmonth jail sentence.

Cordoba-Salzar must pay nearly \$1,300 in fines and court costs.

Grober gave him credit for 37 days he had already spent in Owyhee County Jail after his arrest.

• Alex Joel Nungaray, 19, of Nampa must spend 20 days in jail and pay court costs of nearly \$600 after his conviction for felony eluding.

Nungaray tried to get away from authorities during a June 26 traffic stop.

Ryan imposed sentencing on Nov. 9.

A misdemeanor driving under the influence charge was dismissed.

Man arrested for DUI in Grand View

A Terreton man was arrested Sunday on a misdemeanor driving under the influence charge.

Raymond Williams, 51, was pulled over at 1:30 a.m. in Grand View by an Owyhee County Sheriff's deputy after failing to signal a turn twice.

Chief Deputy Lynn Bowman said the deputy who stopped

Williams could smell alcohol coming from the car and the driver.

Williams failed a field sobriety test, and his blood-alcohol concentration registered at .138.

After being booked at the Owyhee County Jail in Murphy, Williams posted bond and was released. **Next** week

A look at boys' hoops at Marsing, Homedale

Avalanche Sports

Page 11A

Former star to coach Rimrock girls

Homedale's Holtry heads up East Shrine all-stars

Injury keeps Marsing's Hall out of Shrine Game

Matt Holtry is coaching Scott helping out during the week Matlock and Wyatt Wolfe one last time this week.

The ninth-year Homedale High School coach was selected to lead the East team in Friday's 22nd annual El Korah East-West Shrine All-Star Football Game.

The 11-man game kicks off at 1 p.m. at Matt Holtry Thunder Stadium on the Eagle High School campus.

Tony Uranga is the East team's defensive coordinator, and Alex Willson — another Trojans assistant — has been of all-star practices and will

be on the sideline Friday.

Matlock and Wolfe are among the senior all-stars from around the Treasure Valley who have been selected for the games. Proceeds from ticket sales benefit the El Korah Shrine patient

travel fund.

The eight-man game will precede the 11-man contest.

Matlock played tight end and defensive end for the Trojans, earning All-3A Snake River

Valley conference first-team honors at both positions.

Wolfe was a receiver and linebacker in his final season in a Homedale uniform. He was a two-way all-conference selection, earning nods as a first-teamer on defense and a second-teamer on offense.

Marsing offensive lineman Mason Hall was selected to play on the West squad, but Huskies coach Kenny Mace said he won't be able to compete because of injury.

In the eight-man game, Rimrock's Christian Neilson and Ryan Nelson will suit



Rimrock seniors Christian Neilson (left) and Ryan Nelson will play in the eight-man all-star game. Photo by Rimrock Journalism

Marsing takes two, Homedale drops two in basketball

Shooters send Huskies to victory

Balanced scoring and opportunistic defense carried Marsing High School to victory over Liberty Charter on Thursday.

The host Huskies built a seven-point lead and held on in a 55-49 non-conference girls' basketball win.

Four scorers reached double figures as Marsing (2-1 overall) survived poor second-quarter shooting to win its second consecutive game.

Senior Mackenzie Farrens and Emily Loucks scored 12 points each, and Autumn Bennett and Ashley Loucks had 11 points apiece. Ashley hit three three-pointers, and Marsing drained eight of 22 attempts as a team.

Farrens led the Huskies with eight rebounds, and Hailee Bennett added seven boards. Farrens also had five steals, and Marsing scored 10 points off turnovers.

Nov. 14: Marsing 62, Payette 21 — The Huskies blew open a home game with a 22-7 run to start the second half against the Pirates from the 3A Snake River Valley conference.

Emily Loucks was 7-for-11 from the floor for a gamehigh 17 points, and Huskies teammate Gabriela Rodriguez connected on four of five fieldgoal attempts for nine points.

Marsing shot 46 percent



Hailee Bennett goes in for a layup during Marsing's Nov. 14 rout of visiting Payette. Photo

Trojans tumble vs. 2A WIC's best

The Homedale High School girls' basketball team's seasonopening road swing continued last week against two of the 2A Western Idaho Conference's top teams.

The Trojans (1-2 overall) played their first home game Tuesday after deadline against Melba.

The contest was a rematch of Thursday's game in Canyon County in which the Mustangs set a school scoring record.

Thursday: Melba 81, **Homedale 35** — The Trojans trailed, 30-7, after eight minutes on the Mustangs' floor.

Junior Amaya Carter continued as Homedale's leading scorer, putting in 10 points on 3-for-11 shooting.

The Trojans struggled from the floor, converting 12 of 40 shots (30 percent).

Kendall Nash and Alex Grant drained three-point goals for their only points of the game.

The Mustangs kept the pressure on, building a 35point halftime lead (56-21).

Kori Pentzer led all players with 25 points and nine rebounds. Melba teammate Kate Clark poured in 23 points, including three treys and a perfect 6-for-6 showing at the foul line.

Senior Lainey Johnson scored eight points for Homedale, while junior Josey Hall chipped in six. Carter and

— See **Trojans**, page 12A

— See **Huskies,** page 11A by Dan Pease

Sports

IGRA celebrates in Marsing





Girls' rodeo champs crowned

Two Adrian cowgirls were among four Idaho Girls' Rodeo Association all-around winners to receive saddles at Saturday's banquet at the Phipps-Watson Marsing American Legion Community Center. Above: Sydney Davis (third from right), daughter of Bobby and Katie Davis, was Pee Wee All-Around champ, and her younger sister, Celia (second from left) was runner-up in the Pee Wee division. Left: Clara Seiders, daughter of Carl and Michaelann Seiders, was the Mini-Mite All-Around champion. Kenzie Smith, daughter of Tyler and Annie Smith, was the Mini-Mite Reserve All-Around champion. Photos by Cherie Rolland

Kyla Jewett returns to guide Raiders' basketball program

winter sports coaching contracts were approved last week.

Former Raiders standout athlete Kyla Jewett, who was an assistant coach last season, is the new girls' basketball

Will and Wylee Aquiso are returning as co-coaches for the boys' basketball team. Aaron Hall also is returning as the varsity assistant coach.

Teresa Fredell has been hired to coach the junior varsity girls' basketball team.

Jewett is a 2014 Rimrock graduate. She averaged 15.3 points and 5 steals per game as a junior when the Raiders reached the 1A, Div.

Rimrock High School's I Real Dairy Shootout state tournament. She was a guard for coach Bobby Jean Colver as Rimrock played in the state tournament in 2013 and 2014.

> The Owyhee Avalanche has not received a response from its request to receive basketball schedules.

> According to MaxPreps. com, both Rimrock basketball teams will travel to play nonconference games against Owyhee, Nev., on Dec. 1.

> Avalanche contributor Mandi Boren provided information on the coaching contracts ratified at the last school board meeting.

> > -Ed.

√ **Huskies:** Louckses lend a hand in Pirates' losing streak

From Page 10A

(27-for-58) from the floor.

Autumn Bennett scored 10 points, and Ashley Loucks had eight points and five rebounds.

Sophomores Aeverie Burns

and Jade Simonsen scored five points each for the Pirates, who ended the week with 46 consecutive losses. Payette hasn't won a game since beating Nampa Christian, 30-20, on Nov. 17, 2015.

MARSING HUSKIES





Athlete Spotlight

Girls' basketball **Emily Loucks, so., G** Averaged 14.5 points, 3 assists, 3 rebounds, 3 steals in two wins

Boys' basketball

Varsity

Tuesday, Nov. 28, home vs. Payette, 7:30 p.m. Junior varsity A Tuesday, Nov. 28, home vs. Payette, 6 p.m. Junior varsity B

Tuesday, Nov. 28, home vs. Payette, 4:30 p.m.

Go Huskies!







896-4331





Wrestling

Girls' basketball

Varsity

Tuesday, Nov. 28 at Liberty Charter, 7:30 p.m. Junior varsity

Tuesday, Nov. 28 at Liberty Charter, 6 p.m.

Saturday, Dec. 2 at East-West Duals, Wendell, 10 a.m.

orts

3 Trojans earn two-way first-team all-conference status

Holtry tabbed 3A SRV co-coach of the year

A second-place conference finish has earned Homedale High School's Matt Holtry a share of the 3A Snake River Valley conference coach of the year award.

Fruitland are co-coaches of the year in all-conference voting.

The Trojans have 10 firstteam selections, including three two-way players.

Senior Scott Matlock has earned top status at tight end and on the defensive line.

Junior Carson Brown has been honored as a wide receiver and defensive back.

Junior Clayton Wolfe is a Holtry and Tracy Ryan from two-way first-team lineman.

Other first-teamers include:

- Senior running back Max
- Senior linebackers Kaden Henry and Wyatt Wolfe. The two athletes also are secondteam picks at offensive line (Henry) and receiver (Wolfe)
- Senior DB Jesse Packer

Sophomore Nelson Lomeli, the Trojans' placekicker, has earned second-team honors. He is also an honorable mention pick among wide receivers.

Other second-teamers are:

- Senior offensive lineman Jeremy Bell, who also is honorable mention on the defensive front
- Junior running back Mason Kincheloe, who also has earned honorable mention status as a defensive back

Rounding out the honorable mention picks are:

Sophomore defensive

lineman Trent Shanley

- Sophomore linebacker Jake Collett
- Senior defensive back Tony **Baltierrez**
- Junior offensive lineman Lane Atkins
- Junior quarterback Drew Deal
- Sophomore QB Daniel
- · Senior running back Brayden Miller

Hall leads Huskies' All-2A WIC players

Although he battled injury all season, Mason Hall finished his Marsing High School football career at the pinnacle.

He'll miss Friday's El Korah East-West Shrine Game because he's hurt, but the Huskies' two-way standout can still hang his hat on another round of All-2A Western Idaho Conference kudos.

Hall was the only first-team selection for coach Kenny Mace's Huskies, but he has been honored for his performance on both the offensive and defensive lines.

Three other Marsing players also have earned two-way accolades from the conference's coaches with a pair spots each on the all-conference team:

- Joseph Ineck, a senior, is a second-teamer on the offensive line and at linebacker.
- Enrique Quebrado, a junior, is a second-team pick at defensive back, and he shows up on the honorable mention list at running back.
- Dwight Sevy, a junior, is a second-team running back and he landed on the honorable mention list for his play at defensive back.

Senior Jaden Kinney is an honorable mention pick at fullback.

Six Raiders earn All-1A WIC spots

One senior is among Rimrock High School's all-conference players for first-year football coach Mark Martell.

First-team All-1A Western Idaho Conference selections include senior Christian Neilson on the offensive side of the ball, sophomore defensive player Ian Burbank and sophomore punter Timothy Jewett.

The Raiders' honorable mention picks include juniors Dalton Allison (offensive line) and Todd Marvin (linebacker), and sophomore defensive end Nick Lino.

√ **Trojans:** Cole Valley rides miscues to win

From Page 10A

Hall had five rebounds each.

Nov. 14: Cole Valley Christian 58, Homedale 48

— Facing another 2A state tournament qualifier from last year, Homedale couldn't hold on to a halftime lead.

The Trojans used a 14-5 run in the second quarter to grab a 24-18 advantage at the break. But the Chargers scored 25

points in the third quarter and stormed out to a lead as large as 12 points.

Cole Valley held a rebounding edge and outperformed Homedale, 14-4, on second-chance points.

The Chargers also scored 12 points on turnovers as HHS committed 22 miscues. Cole Valley had just 10 turnovers.

Carter led Homedale with

15 points, but struggled at the foul line, hitting just one of 11 chances. Homedale was 3-for-15 from the charity stripe, but Cole Valley didn't fare much better (4-for-15).

Hall had 13 points and nine rebounds for Homedale.

Ace Hahs put in 16 points to lead three Chargers in double figures. Holly Golenor had 11 points and eight rebounds.

Athlete Spotlight





337-3271









Girls' basketball Girls' basketball Varsity

Tuesday, Nov. 28, home vs. Cole Valley, 7:30 p.m. Junior varsity

Tuesday, Nov. 28, home vs. Cole Valley, 6 p.m. Frosh-soph Tuesday, Nov. 28, home vs. Cole Valley, 4:30 p.m.

Girls' basketball

Amaya Carter, jr., P Averaged 12.5 points, 5 rebounds in two losses

Boys' basketball

Varsity Tuesday, Nov. 28 at Cole Valley 7:30 p.m. **Junior varsity** Tuesday, Nov. 28 at Cole Valley, 6 p.m. Frosh-soph Tuesday, Nov. 28 at Cole Valley, 4:30 p.m.











OWYHEE TIRE & SERVICE 337-3474

Wrestling Wednesday, Dec. 6 at Vallivue (Caldwell) tri-meet, TBA

The Couples Avolanche 337-4681

Sell it, trade it, find it in the classifieds: 337-4681

Looking back...

from the files of The Owyhee Avalanche and Owyhee Chronicle

25 years ago

November 25, 1992

Council passes animal ordinance

Thursday evening's regular meeting of the Homedale City Council had the council pass an animal control ordinance, No. 291, which amends ordinances No. 4, No. 5 and No. 148A. The new ordinance would require owners of potentially vicious dogs, in particular pit bulls, to purchase \$500,000 worth of liability insurance on their dogs.

Three residents of Homedale attended the meeting to protest the ordinance, pointing out that it is discriminatory, and should encompass all types of dogs that can be trained to attack.

Police chief Robert Fitzgerald told the council that there have been six incidents involving dogs in the last few months in Homedale, and in five of those incidents the dogs were pit bulls. He aid that this type of dog is particularly dangerous, because they are territorial, and have jaws which lock onto whatever they have bitten, and do not let go.

The council told the patrons that if any other bred of dog becomes a problem, the ordinance can be modified to include that breed.

Champions!: Trojans repeat state title

The Homedale Trojans will have their work cut out for them next year, as they start the year as two-time defending state champions and try to hold on to the undefeated record which has been building over the last two years.

The Trojans handily defeated the Fruitland Grizzlies Friday evening at Bronco Stadium on the BSU campus to take home their second straight, and seventh overall, state championship, and seal a record of 23-0 over the last two seasons.

In this year's playoffs, the Trojans outscored their opponents, 190-0, to score four consecutive shutouts. This team, with its 15 seniors, was not only unbeaten, but unbeatable.

The championship game with Fruitland pitted two teams from the Western Idaho Conference — one with an 8-3 record, third in the conference, the other 11-0, conference champs and defending state champions — against one another. David playing Goliath. Only this time, Goliath won. Didn't even give David a chance to load his slingshot.

The Trojans came away with a lopsided 48-0 victory to bring the trophy home for the second straight year.

Gem Irrigation to hold Dec. 8 election

An election will be held in the Gem Irrigation District on Tuesday, December 8, 1992, for the election of one Director from said District for Division 3 for a three-year term beginning January 1, 1993.

Nominated for the position are James Hinton and Robert J. Ensley.

Homedale girls defeat Marsing

Homedale's girls' basketball team hosted Marsing last Thursday, and came away big winners, 66-25.

The Trojans' run-and-gun offense outhustled the visiting Huskies, and gave them a 34-7 lead at the half

Angie Garrett led the Trojans with 19 points, 15 of which came in the first half. Most of her points, as well as Amy Binford's 16, came off steals and fast breaks.

Becky Floyd led the Huskies with eight points.

50 years ago

November 23, 1967

Fire chiefs resign; firemen elect new officers

At the Firemen's meeting of Friday, Nov. 17, John Matteson, fire chief, Bruce Smith, rural chief and Oliver Walker, fire marshal, all resigned.

An election was held at the same meeting and positions filled by Russell Hibbs, fire chief, Paul Simon, rural fire chief, and Bill Blackman, fire marshal.

Resignations and elections are subject to approval of City Council. Chuck Yost remains as secretary-treasurer. Smith and Matteson will continue to serve the fire department in an advisory capacity. Oliver Walker will be an honorary member.

Thanksgiving in America

How can anyone put his heart into "Thanksgiving" when there's so much violence and grief in the world?

It's not a new question. The Bible tells of good men who struggled hard for an answer.

But this is what they found:

The times of greatest trouble are the times when men need the spirit of Thanksgiving most of all.

Gratitude in the midst of "good times" and material prospect comes all too easily, and is apt to be superficial.

When forced to look more deeply into life — to find a more unselfish love and other riches of Spirit — only then do we begin to discover the real meaning of Thanksgiving, to see more clearly man's constant debt to God for everything that is truly good.

Treachery and tyranny were closing in on him, the Bible says, but Daniel "prayed and gave thanks before his God, as he did aforetime."

In the middle of a raging storm at sea, with the ship he was on about to be smashed on the rocks, Paul "took bread, and gave thanks to God in presence of them all."

The basis of his thanksgiving, as he indicated often, was a deep and constant acknowledgment of this imperishable unity with God — something that filled his being and governed everything he did.

He expected that we too would fell it — would say "our Father" because we really had to, because we saw it was so.

Isn't this the only basis for thanksgiving. Material blessings just don't go around. Tables are empty, and sometimes a chair is empty.

But there is always a reason for thanksgiving. It's built into the structure of things, and it never changes. We catch clear glimpses of it when we're moved by compassion, reaching out in totally unselfish love. Then we know ourselves better — and our neighbor. And thanks flows out.

Phil Batts entertain

Mr. and Mrs. Phil Batt entertained their bridge club and special guests at dinner and five tables of bridge at their home in Central Cove on Sunday evening.

Guest list included Mr. and Mrs. John Batt, Mr. and Mrs. Harold Batt and Mr. and Mrs. Howard Eismann of Caldwell; Mr. and Mrs. Bob Batt, Mr. and Mrs. Don Batt, Mr. and Mrs. Wendell Batt, Mr. and Mrs. Bill Norberg, Mr. and Mrs. Paul Law, Mr. and Mrs. Bob Bushnell, and Mr. and Mrs. Sib Kelley.

Homedale Locals

Mr. and Mrs. Urban Mrak left Thursday for home at Rock Springs, Wyo., and Mr. and Mrs. Roger Myers and daughter left Sunday for home at Moscow after a week's visit with Mr. and Mrs. Tony Mrak. Urban Mrak and Mrs. Myers are the son and daughter of the Tony Mraks.

140 years ago

November 24, 1877

Law of Newspapers

- 1. Subscribers who do not give express notice to the contrary are considered as wishing to continue their subscription.
- 2. If any subscribers order the discontinuance of their newspapers, the publisher may continue to send them until all arrearages are paid.
- 3. If subscribers neglect or refuse to take their newspapers from the office to which they are directed, the law holds them responsible until they have settled their bills, and ordered them discontinued.
- 4. If subscribers move to other places without informing the publisher, and the newspapers are sent to the former direction, they are held responsible.
- 5. The courts have decided that refusing to take a paper from the office, or removing, and leaving it uncalled for, is *prima facie* evidence of intentional fraud
- 6. The postmaster who neglects to give the legal notice of the neglect of a person to take from the office the newspapers addressed to him is liable to the publisher for the subscription prices.

ONE of the principle lines of business in Eastern Oregon is stock-raising. Forty thousand head went to the Eastern States last spring and 25,000 to California via Winnemucca by railroad. The local trade is with Seattle, Olympia and Victoria. In Astoria they are contracted for by the 1,000 head for canning purposes, to be shipped to Liverpool and other English markets. The people of Oregon can put those cattle on the market at one and a half cents gross weight. In Umatilla County to-day there are not less than 1,250,000 sheep. All these immense herds of cattle and sheep get their living out of doors the year round, with few exceptions. The agricultural resources of Eastern Oregon are unequaled. The fruit in this locality is equal in quantity and quality to the products of any other State in the Union-West Shore.

ONE of the most interesting contributions to the political history of the country that has come to light recently, is a letter of Judge Strong of the United States Supreme Court addressed to one George W. Jones wherein he declares that he is a Democrat, and adheres to the opinions of the States Eights Democrats; and furthermore, that his actions as a member of the Electoral Commission was based upon the belief that neither that body nor Congress had any right to decide who were the legally elected State Electors, the State alone having the right to make that decision. The letter shows an acknowledgment of wrong-doing upon the very face of it and is a pitiable and humiliating attitude for a Supreme Judge to assume. Aside from the inconsistency displayed by a member of the highest judicial tribunal in the land in writing a letter on partisan topics, Judge Strong has proven by such reasoning and grossness of his error in deciding to give a certificate to an Oregon Elector against whose qualifications the Governor of the State had decided. Let any honest man look at the physiognomy of Judge Strong and read this letter, and he will at once come to the conclusion that it is a contemptible subterfuge, utterly unworthy that of a man occupying his high position, and whose conscience to be burdened with grief for having done what he cannot now recall.

Commentary

Baxter Black, DVM

PAGE 14A

On the edge of common sense Thanksgiving

It's Thanksgiving here in the U.S.A. Canada had theirs in October. Good neighbors, we are. It is something both countries can be thankful for. Either one of us could have moved in, only to find North Korea or Syria lived next door.

Our countries are blessed. North America's a pretty good neighborhood. We have big backyards full of timber, pasture, minerals and oil. We have flowerbeds with fertile soil growing corn and rice and peaches.

We're good mechanics, electricians, cowboys, baseball players, teachers and students. Naysayers deride our education system, but look around. Who graduated all those dunces that are winning the Nobel prizes, leading the free world and feeding the starving from Somalia to Cuba?

Need something more to be thankful for? How 'bout the Bill of Rights. It and subsequent amendments guarantee our rights to speak, preach, own guns, vote, have our privacy and be treated equally regardless if we're rich or poor, immigrant or Indian, socialist or libertarian.

We have a Constitution that protects us from our government. A pretty profound concept. It's as if the writers could predict the Stalins, Hitlers, Kim Jong Uns and penny-ante politicians would get in office.

Closer to home, those of us who belong to the land can count our blessings daily. We turn the earth and raise our livestock knowing in the recesses of our brain that we are an essential cog in the wheel of life. Our daily battles often obscure the contribution we make to mankind.

When we have to replant our wheat or treat a sick calf, we give no thought that what we produce might wind up in a refugee camp in Ethiopia or a lunchbox in the oilfields of the North Sea. We're thankful we can pay the interest on the note, but somewhere, someone is thankful that their children got to eat.

And if we're lucky we can sit down to this Thanksgiving meal surrounded by family and friends. We can look across the table brimming with turkey, dressing, ham, prime rib, gravy, sweet potatoes, creamed onions, punkin pie and cranberries. Bounty of our own making.

It is a quirk of fate that we live where we live and do what we do. It is true we can always find something to complain about that detracts from our blessings. But sometimes it is wise to look at our lives in the context of the whole world. That's what Thanksgiving Day is for. It comes once a year just to remind us how fortunate we really are.

— Visit Baxter's Web site at www.baxterblack. com for more features and to purchase Baxter Black books, CDs and DVDs. His newest book, just in time of Christmas, is "Scrambled Wisdom — Almost Isn't ... Is It."

Government coordination

Use of fed dollars makes bridge perfect candidate

A couple weeks ago, I wrote a letter about Dist. 23A Rep. Christy Zito coordination and how it could be used to help solve the issue of the water line along the Idaho highway 55 bridge into Marsing. In doing so, I may have been unclear on why coordination is an appropriate tool for local governments and taxpayers to use to protect themselves from being saddled with undue expenses.

Over 90 percent of the cost to replace the bridge into Marsing is budgeted to be paid with federal tax dollars. It has been said that coordination is inviting the federal government into our local politics. It is not. Since we accept federal tax dollars for transportation projects in Idaho, the feds are already here.

Coordination allows local governments a legal means of forcing other levels of government to involve them in decision-making. Basically, under the use of coordination, if the Idaho Transportation Department refused to use the federal funds to replace the existing water line, the funds could be pulled entirely. Coordination has worked in Owyhee County before, saving 80 ranch families from financial ruin.

R-Hammett (term expires 2018)

Contact her P.O. Box 61 Hammett, ID 83627 Phone — (208) 590-4633 E-mail — czito@house.idaho.

Committees Agricultural Affairs Judiciary, Rules & Administration State Affairs



I want to take the opportunity to wish everyone Happy Thanksgiving. We take the time every year to give thanks for blessings. I'm personally grateful for my God, and my family, the opportunity to live in the land of the free, and for my friends. Thank you for trusting me with your voice in our state government.

Zito is right on coordination for Marsing bridge

by Fred Kelly Grant

Dist. 23A Rep. Christy Zito (R-Hammett) obviously knows the value of the coordination process, thus understands an important part of Owyhee County's history. Her suggestion that Marsing could solve the water line problem by invoking coordination with the state Department of Transportation is right on.

The letter writer from Homedale who criticized Zito's opinion ("Marsing bridge issue needs local remedy, not coordination," Nov. 8, 2017 Avalanche) obviously does not understand coordination. He suggested that federal intervention would result and that would be the "worst possible scenario" because the discussion should be between the state and Marsing. First, if coordination is invoked, there is no longer simply a meaningless "discussion" between the state and Marsing. It is then a government-togovernment negotiation in which Marsing's standing is elevated enormously, and the Department of Transportation must use all "practicable means" to the "fullest extent possible" to reach consistency with Marsing policy regarding the water line.

Thus, if Marsing invokes coordination, and shows ITD a policy that infrastructure basics like the water

line must live out their natural lives while money is saved for replacement, that is what the department must work with.

Rep. Zito knows her county history. She spells out well the early days when Owyhee County led the nation with coordination that saved the livestock industry, and preserved open use of all the historic roads in the county, Owyhee County also made the process work with ITD when Commissioners (Hal) Tolmie, (Dick) Bass and (Chet) Sellman, and then later Tolmie, (Dick) Reynolds and (Chris) Salove (of Marsing) faced conflicts with the department. And, the county made it work with other state departments such as the Department of Environmental Quality (over minimum stream flows).

Coordination requires agencies to work with local governments, not run roughshod over them. Rep. Zito's recitation of Owyhee County history with coordination is heartening to one who was there at the beginning.

— Fred Kelly Grant is a Nampa resident who was instrumental in the Owyhee Initiative. He also is a leading force in convincing counties to become coordinating governments with federal agencies such as the Bureau of Land Management.

From the Statehouse Idaho holds strong to sovereignty in fed, interstate water, species issues

Earlier this month, I had the opportunity to attend the 34th annual Water Law and Resource Issues Seminar held by the Idaho Water Users Association. The two-day seminar was incredibly informative, and I'm glad I attended. I left thinking seriously about how these discussions applied to those of us living in southwest Idaho near the Snake River.

Last legislative session, several bills were passed to reinforce the primacy of Idaho's control over its waterways. There has been a push by bordering states to force Idaho to implement their policies by holding long-term agreements, like the Hells Canyon project, hostage. In particular, our neighbors want

595 W. Thacker Road Hammett, ID 83627 Phone — (208) 366-7976 E-mail — mblanksma@house.

Contact her

Dist. 23B Rep. Megan Blanksma

idaho.gov **Committees** Health & Welfare Local Government Resources & Conservation



— See **Sovereignty**, page **15**A

Commentary

Financial management

Quality, not mileage, determines a used car's reliability

Dear Dave,

I know you advise most people to buy used cars. Do you have a rule of thumb for a mileage limit when it comes to buying a used vehicle?

— Paul

Dear Paul,

No, not really. Sometimes mileage alone can be a good indicator of the quality of a used vehicle, but that's not always the case. I would also advise doing a little research, and maybe letting a trusted mechanic have a look to determine if there are any issues that might give you trouble soon.

The more inexpensive, and cheaply made a car is, the more likely it becomes that it would be worn down by higher mileage. Some vehicles start to get a little ragged at

100,000 miles, while others — some of the better makes — are just getting a feel for the road at that point. Of course, a lot depends on your budget,

Overall, I would advise you to look for something that has a good reputation, a solid history, and as little mileage as possible. There are good, used cars out there that will last for years!

—Dave

Dear Dave,

Our son is about to graduate from law school. He took out a loan to cover the cost, but we've always been debt-free and have been paying on it to help him out while he finishes his studies. The balance on the loan right now is around \$30,000. He has a job waiting for him after he graduates, so



we're thinking about telling him it will be his responsibility

to finish paying off the loan at

that point. Is that wrong? — Pat

Dear Pat.

There's absolutely nothing wrong with a young law

school graduate earning a living and paying off his own debt. I hope he appreciates how generous you both have been, but you shouldn't feel as if you're obligated to continue making these payments after he finishes school and begins working.

Now, if you decide to pay it off for him as a gift for successfully completing law school — and you're in a financial position to do so without hurting yourselves or your future — that's fine, too. It would be another incredibly generous act. And in my mind, generosity of that magnitude should be met with gratitude and appreciation of equal measure.

If you choose this route, let him know how and why you were able to give him this gift. Don't hold it over his head or beat him up with it, but stress the importance of being wise with money, saving and investing, and staying out of debt in the future. Let him know if he'll follow your example, he might be able to do the same kind of thing for his kids someday. That would be a wonderful thing to see, wouldn't it?

—Dave

— Dave Ramsey is CEO of Ramsey Solutions. He has authored seven best-selling books, including The Total Money Makeover. The Dave Ramsey Show is heard by more than 13 million listeners each week on 585 radio stations and multiple digital platforms. Follow Dave on the web at daveramsey. com and on Twitter at @ DaveRamsey.

Sovereignty: Idaho leads way in realistic objectivity for conservation

From Page 14A

to impose fish passage and introduction into Idaho waterways on their own terms, regardless of Idaho's assertion of state sovereignty.

In addition to the Hells Canyon demands made by the state of Oregon, a National Oceanic and Atmospheric Administration (NOAA) task force has been created involving multiple states and parties regarding Columbia Basin salmon and steelhead population management. The purpose of the task force is to discuss salmon recovery population numbers after potential delisting as an endangered species. I was happy to hear that Idaho had taken a lead in this project in an attempt to curb the often

overly aggressive policies of bordering states and federal regulators. The Idaho work group made an effort to set real objectives on actual recorded historical populations rather than create hypothetical wish lists. These results have been provided to other interested parties and states and are even being used in some of their own projections. It is my hope that with solid Idaho leadership, we can have reasonable and attainable goals when delisting occurs rather than unreasonable federal mandates.

Though the NOAA task force solution is still in process and currently has no enforcement authority, the sooner Idaho gets out in front with a solution that best suits the citizens of our great state, the better. We should always strive for real, attainable, locally set goals rather than those imposed upon us by the federal government or any other jurisdiction. As Idaho leads in this project, it reinforces the importance of state sovereignty and control of our waterways.

Thank you for the opportunity to serve, and I look forward to hearing from you.

— Dist. 23B Rep. Megan Blanksma (R-Hammett) will begin the second year of her first term in the Idaho House of Representatives in January. She welcomes additional questions, concerns or suggestions. Email her at mblanksma@house.idaho.gov.

Contacting elected officials

Federal representatives

Sen. Mike Crapo (R-Idaho)

Local office

251 E. Front St., Ste. 205 Boise, ID 83702 Phone — (208) 334-1776

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Washington, D.C., office

239 Dirksen Senate Building

Washington, DC 20510

Phone — (202) 224-6142

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

Term expires 2022

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E-mail — http://risch.senate.gov/public/index. cfm?p=Email

Term expires 2020

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Fax — (202) 225-3029

E-mail — https://labrador.house.gov/contact-me/

Term expires 2018

State representatives Terms expire 2018

Gov. C.L. "Butch" Otter

Office of the Governor P.O. Box 83720

Boise, ID 83720

Phone — (208) 334-2100

E-mail — see http://gov.idaho.gov

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Sen. Bert Brackett (R-Rogerson)

48331 Three Creek Highway Rogerson, ID 83302

Phone — (208) 857-2217

E-mail — bbrackett@senate.idaho.gov

Transportation (chair)

Resources & Environment

County commissioners

Jerry Hoagland, District 1 (R-Wilson)

Phone — (208) 318-8308

Term expires 2018

Kelly Aberasturi, District 2 (R-Homedale)

Phone — (208) 249-4405

E-mail — kraberasturi@yahoo.com

Term expires 2020

Joe Merrick, District 3 (R-Grand View)

Phone — (208) 834-2641

E-mail — jvmerrick@hotmail.com

Term expires 2018

Mailing address

P.O. Box 128, Murphy, ID 83650

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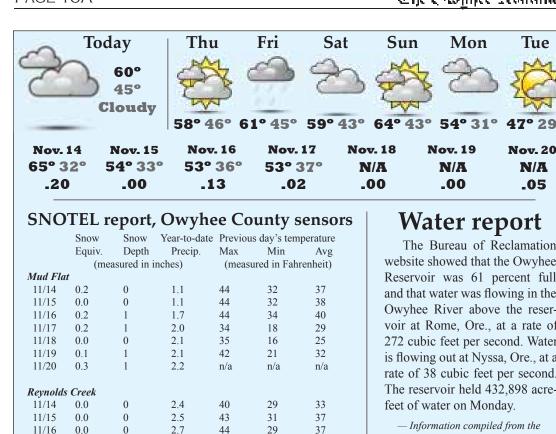
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4.3

5.2

5.5

BLM OKs B2H power line route

28

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Officials await Gateway West reroute update

As Owyhee County residents wait for word on the Gateway West project, the federal government has approved another highvoltage power line kept off private property.

The Bureau of Land Management has finalized a record of decision (ROD) for the Boardman-to-Hemingway

transmission line, which will stretch from Boardman, Ore., to the Hemingway substation in Wilson.

The Department of the Interior says the project will create nearly 500 jobs and boost local economies.

The proposed 300-mile route has the 500-kilovolt power line entering Idaho in an area southwest of Homedale.

A DOI press release said the Idaho Power Co. project will cost between \$1 billion and \$1.2 billion.

County officials and property

owners await what's next in the government's plan to relocate Segments 8 and 9 of the Gateway West 500kV line. Land-swap legislation opened the existing Baja Road route in the Morley Nelson Birds of Prey National Conservation Area to the line.

Adding acreage near Hammett to public lands, will minimize the line's impact on private property in the county.

The 30-day scoping comment period on the BLM's decision to reconsider a January ROD ended in September.

Water report

The Bureau of Reclamation website showed that the Owyhee Reservoir was 61 percent full and that water was flowing in the Owyhee River above the reservoir at Rome, Ore., at a rate of 272 cubic feet per second. Water is flowing out at Nyssa, Ore., at a rate of 38 cubic feet per second. The reservoir held 432,898 acre-

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



Bazaar has something for all ages

Michele Tharp of Boise (right) helps her 2-year-old daughter Lydia try on some fashionable (and warm) headwear during Saturday's Homedale Senior Center Christmas Bazaar. Lydia's dad, Jonathan Tharp, also was shopping. The senior center continues to sell raffle tickets for its Christmas quilt at a price of \$1 each or six for \$5. The drawing takes place on Dec. 19.

Historical society Chmas bazaar slated for Murphy

The Owyhee County Historical Society's annual Christmas Bazaar is slated for Saturday, Dec. 2.

Handcrafted Christmas gifts from myriad vendors is just the start for the event, which will take place from 10 a.m. to 4 p.m. inside McKeeth Hall at the Owyhee County Historical Museum.

The museum is located at 17085 Basey St., in Murphy.

The OCHS also will be selling Charlie Brown Christmas trees cut from around Silver City. Prices range from \$15 to \$20.

There will be homemade pies and cinnamon rolls available. and lunch also will be sold. Call the museum at (208) 495-2319 for more information.

Murphy-Reynolds-Wilson Fire will also hold fundraisers during the bazaar.

Regular and spicy varieties of chili will be available for \$5 per bowl. Proceeds will support **Emergency Medical Services** training and supplies.

MRW personnel also will be on hand to sell tickets in a raffle for a Henry .30-30 rifle and a homemade quilt.

Rifle raffle tickets cost \$5 each or five for \$20. Quilt tickets are \$1 each or six for



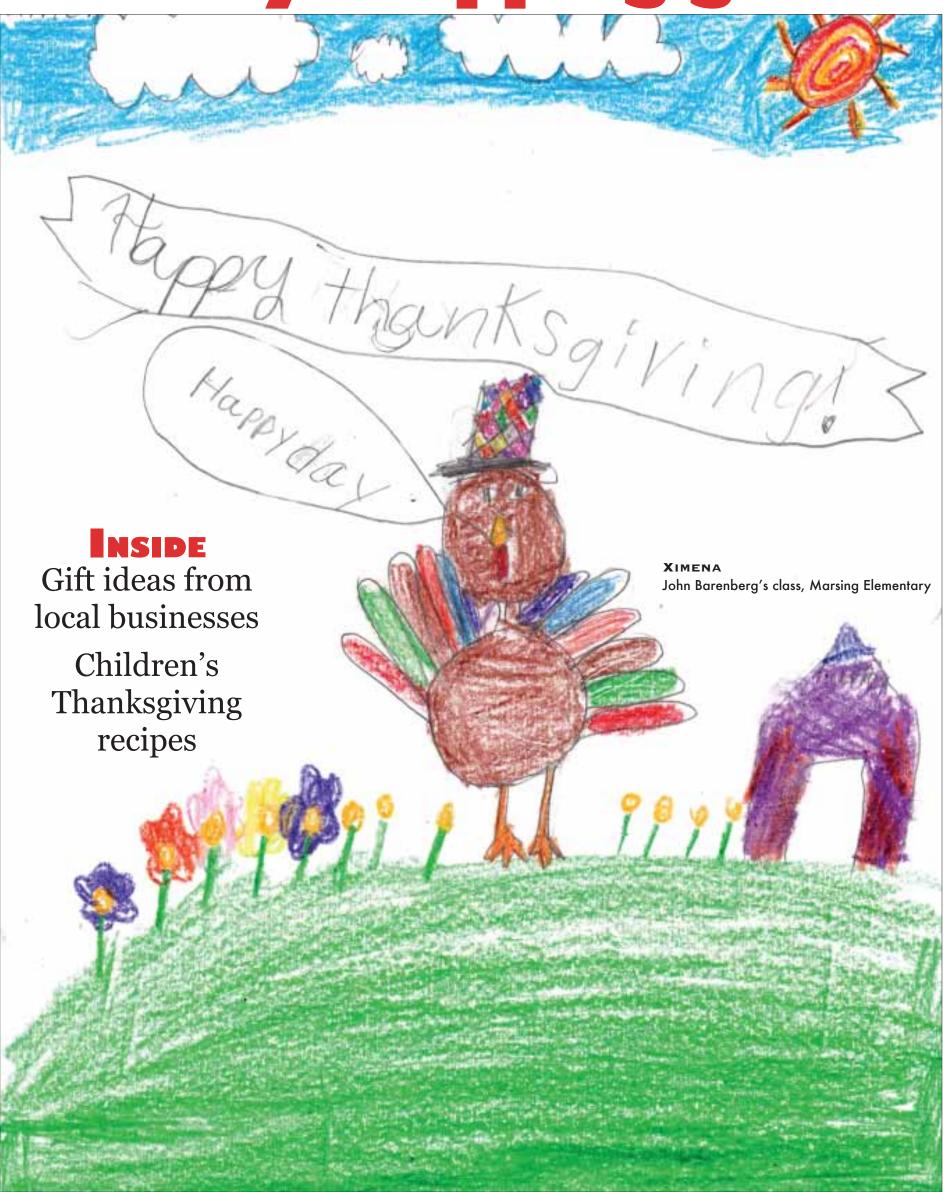
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2017 Holiday shopping guide



A special section of The Owyhee Avalanche

Wednesday, November 22, 2017
Also inside: Classified ads and legal notices

2017 Holiday shopping guide

with schoolchildren's Thanksgiving recipes and drawings



LORELAI • Robyn Chandler's class, Homedale Elementary

OWYHEE

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MOTOR SALES Est 1952

Jamie Bahem's third-graders

How to cook a turkey

Forrst you buy it, then you clin it, then you let it sit for thee days, cooc it then you cut it then you set the table, last you eat it.

Alex

How to make a turkey

First you go to the store and get a turkey then take it out of the packege next you wipe it off with a paper towl and then wipe olive oil pour it inside of the turkey put it in a large pan for 3 days then cook it.

JuliAnn

How to cook a turkey

- 1. get fat and other bad things off the the turkey
- 2. cook turkey in oven
- 3. seoson turkey
- 4. cut turkey
- 5. eat and enjoy turkey

How to make a turkey

first go to the store and buy a turkey. then put your turkey on a pan with water. Next put butter on your hand and rub it with butter or put what you like in you turkey. After that put it in the oven for about 352 on your oven. last get it out of your oven and decorate it. finally enjoy it with your friends and family. Happy Thanksgiving.

Yahaira

how to make a turkey

first you put the spices on the turkey and you take the heart out of the turkey then you have to put your hand in the turkey then you stuff the turkey and then you wat 3 days wen you put it in the ofin then you would eat it.

Tyce

first put the turkey in a pan with water and herbs. Then put in oven for 620. after it is done take it out and late it cool down then cut finly eat and enjoy.

How to make a turkey

Fist you get a 16,20,or10 lb. you buy it from the store. Next you get a pot and your turkey and soke the the turkey in oil for 2or3 days. Then you stuff it with gizzerds, harts, caruts and more.... After you cook it for 352 in the oven when you take it out you wate for 5 to 10 minutes. Finily you eat it or decorate tha plait then eat it!

first put the turkey in a

pan leave it for 3 days. put some spices on the turkey. put veggies into the turkey. put a turkey in the oven and put it at 325 drgees. you need to let it cool down for 10 mintues. Then you can eat it.

Adil

How to make

a Thanks giving turkey

First get your Thanks giving turkey out and rube it with oil then put the turkey in a pot fild up with hot water then live pt for three days then take it out there is a hole in the fron and bach stuff onion or some thing then put it to warm more and take it out and put it on the table get ready to eat it and engoy.

Maritsa

You buy the turkey you cook the turkey you eta the turkey then the hule family comse to eta the turkey then is gon in ten it come back

Eeliyas

How to make a turkey

First, you buy it or shoot it. Then, you put it in a pan and boyal it. After, you make stuffing. After that, you stuff it. last, you put seesaneing on it. very last, you have a yumme Thatsgving turkey.

Emarie

First Brinning-Put the turkey in a large pan and put water and sesning. Put in the turkey in a pot and let it set for 3 days. You make the stofing to put it in the turkey and you cook the turkey. You eat the turkey

Emma

How to cook a turkey

This is how I would cook a turkey, first, you open the packege. next you clen your turkey with some towles. then, you put your turkey inn the oven at 350 digree for tree to five hours. After that, you let your turkey cool down for five to ten minutes. After that, you cut your turkey into slices, finly, on Thanks giveing day you eat your turkey.

Callin

How to make a turkey

First you get the turkey then you put it in a pot of water Next you make stuffing then you stuff it with the stuffinf after that you put it in the oven. last but not leat you let it cool down in the frige finailly you put it on a plate and then you ... eat and enjoy!

Brielle



ADELE • Jamie Bahem's class, Homedale Elementary

How to make a turkey

First you go and get a tag to go hunting So youre hunting ready aim FIRE!! Boom you got your turkey. Next you go home cut the turkeys head off. Then you stuff it. Last you put it in the oven at 350. Then enjoy your meal.

Maverick

Odies

get herebs for your tuekey. now we put it in water and soke. Next stuff the terkey. Allso per hete the oven sick in for about 2 hours dpnding on the size of terkey. Then in joy

The turkey has to be in a pot and with water and let it soke for three day. make the stufeing. put the stufeing in the turkey. put turkey in the uven.

How to carve a turkey!

First, Buy a turkey. Second, git its guts out of the turkey. therd, pot turkey in a pot whith herds. forth, make stofing then put the stofing in the turkey. last eat the turkey whith

Weston

first buy the turky from the store. second put the turky in a big pan of water and herbs for three days. Theird put stuffing in the turky. Stuff you can put in stuffing cranberrys, onuns, celary, sausge and thats all I know for stuffing. fourth how long the turky would take 16 lbs. 3 hours 25 lbs. 4 hours fifth cook the turky 6 eat the turky

Logan W.

first you put the turkey on a plate then reach inside then you pull out all of the stuff second and stuff all the stuffing inside. end the turkey ways 25P and put it in the oven for 335 and then you take it out and enjoy.

Dakota

How to cook a turkey

To make a turky firt, take a **Heleena** big pan put some water in the pan. Set the turky in the water let the turky sit in the water for three days. Next, take the turky (you can put some spices on the turky) and put it in the oven. Then, make your stuffing you can put cranbeirys, onyns, salt, peper almost aney thing Last, eat and enjoy

Adele

frist put stufin curk 3 menets. Stuff in ine theng, put in wutr stufung stuf Finly then you curk it. eat the trckuy

Olivert

how to make a turkey

you clean it you stuff it you cook it at 1,000,000 dgres you eat bernt turkey

Logan B.

First you put the turkey in a pan and fill it with water and herbs for 3 days. Next. My turkey is 25 pounds but it does not matter how many pounds it is. Then you will cook the turkey for 4.5 hours if the turkey is not 25 pounds like if it is 16 pouds you will cook it for 3 hours Final eat and ejoy!!

Boston

How to make a turkey

first take a turkey out of the fridge. Put seasons on the turkey. Next put the turkey in the oven. Cook the turkey at 700 degrees. Then after 3-4 hours take the turkey out the oven Let the turkey cool of for 10-15 minutes. Last slice the turkey in slices. Then enjoy.

Dominick

Honey Beaulieu - Man Hunter









Books by **Local Author** Jacquie Rogers, a 4x Will Rogers **Gold Medallion Award Winner**

To preview & order, go to: www.jacquierogers.com

Kayla Blackstock's third-graders

How to make a tuky

This is how to make a tuky you need a big pan whith hot boild water then you need to let it sit for 1 hour. 1 hour later. Now you need oil then you spread it all over the tuky when you do that we will move on. Now that you did that make sure that you have a 940 togree oven put your turky in it in about an hour check on the tuky and you need a temecher not a thomeder a temecher thing that you can poke the tuky with it to check the tempcher once the tempecher is at 489 than you can take it out you can let it cool dow once it has cooled down you can eat it thank you for reading is hope you like the tuky enjoy.

Jade

I will need an un baked turky and put it in the oven and I think in need to put it to 1.62 digree so the turky can cook and taste yumy but if does not cook good I will put it again in the oven and I will put it for 1.63 digree. I will make my turky look like a turky for thanks giving and also make

it look so so yummy for thank giving and everyone will want a peace of my turky but when they take a bite of there they will want more but when they are done they will be they will be full. that they will go to take a little rest before they want more turky that I cook in the oven.

Maria

How to bake a turkey

Step 1-To bake a turkey the first thing you need to do is shoot your turkey or buy it from the store. Step 2-To bake a turkey the second thing you need to do is get a very big bowl to put your turkey in. Step 3-To bake a turkey the third thing you need to do is very carefully wrap your very big bowl in tin fowl. Step 4-To bake a turkey the 4th thing you need to do is carefully put your turkey in your very big bowl. Step 5-To bake a turkey the 5th thing you need to do is put wires with red plastic circles on the bottom on your turkey. Step 6-To bake a turkey the 6th thing you need to do is put your turkey in your oven. Step 7-To



JADE • Kayla Blackstock's class, Homedale Elementary

bake a turkey the 7th thing you 5 Then you eat the turkey. will have to do is set your oven for 2 min. Step 8-To bake a turkey the 8th thing you have to do is take your turkey out of your oven. Step 9-To bake a turkey the 9th thing you need to do is let your turkey cool off after you have taken it out of your oven.

Brooke

how to bake a turkey

buy a turkey at the stor. then put it in the oven for 40 minets then take it out but you half to put the stufing in the turkey. Then you cool it down Then put salt or pepper on the turkey and you put the suce wich is made out of salt pepper and other thing like greace and you can put kechup or barbeque seac and you do this on thanksgiving.

How to bake a turckey!

When you bake a turckey the inugridings you will need to boil 6 cups of water for 10 minuts. Then you need to set your stove to 640 F. Then you put it in the oven so it can bake for half and hour. Then when take it out you put salt and peper on it. the end

Charity

- 1 You bake the turkey.
- 2 You put butter on the turkey.
- 3 You put the turkey on a
- 4 You put the turkey on a

Blaine

How to bake a turkey!

When you bake a turckey the first thing you need is butter and boilling water to put on the turckey to not be hard and to be soft. And then you put the butter on the turckey. And then you put the turckey in the stove for 642 f for ten minits. Then u take your turckey out of the stove. Then you add what ever kind of vegipules like tomatos, and leates. And you can add some chilley powder. And you can enjoy your turkey with your family for thanks giving.

Joselynn

This is to bake a turkey.

First I have to get a turkey. Secend I have to bake the **Tuff** turkey. Third I have to get a pot and put water in the pot. Fourth I have to boil the turkey. Fifth I have to put a little bit of fiurt in it. Sixth I put a little bit of veggies in it. Seventh I have to put the turkey in the frige. Eighth I have to take it out of the frige. Nineth I have to put a little cup on the turkey. Tenth I have to put the turkey on a plate. 11th I have to put some grapes on the plate. 12th I have to eat the turkey.

Baylee

I think how to bake a turkey

1. First you look for a turkey. 2. you clean the turkey and peel the skin and the feathers.

3. you put the turkey in the oven. 4. Now it is time to serve you take the bones out. now you can have the side with the turkey you can have stuffing. I hope the turkey is good for you and your family. I hope you like my how to bake a turkey directions.

Blake

How to make a turckey!

First kill the turkey and take it home and pluck off the feathers and throw the feathers in the garbage. Second put the seson on the turkey put it in the oven for it say about 1 hour than take it out, let it cool. Third put it on a plat and put vegs around the turkey and let it cool for a littol. Fourth, then set the tabel and if you dint coock it all the way...it runs out of the door and and grows feathers for next year and then do the same thing next year but...this year it will be jusyer, better, tastyer, but cook it all the way this time. The End

Brianna

How to bake a turkey my way

1. When you get the turkey make sure there are no bones or anithing thats not in baked turkey. 2. Set the oven for 350.3. When it is ready set the turkey on a pan. 4. Put it in the oven for nine minutes at a time. 5. When it is ready take it out. 6. Make a hole in it and stuff it up with stuff like mash potatos and veggies. 7. Close it up with

— See Blackstock's, page 12B



Robyn Chandler's third-graders

How to cook a turky

If you want to cook a turky you go to a store, and put the turky in the oven, for 1 hour then take the turky in the oven. for 1 hour then take the turky out and let it cool of then you could eat it downt eat the bone.

Jonathan

How to cook a trukey

frist buy the trukey and cook the trukey next cook it for 2:00 mitues then wait for it out of the oven. Finilly let it fresh. Now just eat it.

Alessandra O.

Hi my name is shef Evalynn. and I am gowing to tell you how to make a tarky. First, go to Walmarte and buy a tarky. Then, take the plastick off. and put it in the oven. Nexst, take it out of the oven. last, put it on the table. and eat it to the bone.

Evalynn L.

How to cook a tercy

Hi my name is the shef Alexis and I will tell you how to cook a tercy. First, you buy a tercy. Next, you pout it in the oven for two owers. Then, you take it out of the oven and let it cool off for a little whil. Last, you get a plate and get some tercy and eat it at the tabel with firends and famly.

Alexis C.

How to cook a turkey

Hi my name is cheif Brookelynn. P I'm going to teach you how to cook a turkey First, buy a turkey next, my family we put butter on it after put I't on a pan and last bake it for 350 digreese take it out and engoy.

Brookelynn

How To Coock a Tuerkey

HI! My name is chief Lorelai i'm going to tell you how i coock a tuerkey First: Me and my mom get a tuerkey from Albertsons! Next: We go home and get it out of the plastick and get ready to coock. Then: We pop it in the oven for tow hours. Finally: When it dings after tow hours then me and my mom get it out of the oven and get it in the car and go to my grandmas house and eat the tuerkey

Lorelai

How to cook a turkey

1 st go and find a turkey. and then shoot it. Then take the turkey home and set it on the tabel. Make shore the tabel is clean. 2 nd pluck the feathers then take a sharp knife and cut the skin a little bit. Then tare the skin from the breast and cut the neck off. And stuff the turkey. And set the oven to 450. degrese and cook the turkey for 3 hours. And that's how I cook a turkey.

Ty C.

How to cook a turkey

Hi my name is chef Anthony I am going to show you how to bake a turkey. First shoot a big turkey you want. Second bake the turkey for about 2 hours. Third check on the turkey if you can eat it. Last take the turkey out of the oven and eat it.

Anthony R.

How to cook a tercy

Hi my name is shef Bradley and I will tell you how to cook a tercy first. you buy a tercy from a stor the you put the tercy in the uven for a little whil. Last you tack it out of the uven.

Bradley W.

How to cook a turkey

First, you go and buy a turkey! next, you put it in the oven for 1 or 2 hours! than, you wait till it is done!

James A.

How to make a turcky

First you go to the store and by a turcky. Then you poot it in the stove. Then poot the stove for 400 dagrees. now cook it for 3 hours. Then see if it is redy then take it out to eat it with yoar famaly at the table.

Carsen N.

How to make a turkey

First, go to the store and buy the best turkey you could find. Next, take the turkey home. Before you put the turkey in the oven, put some warm water on it. Finaly, when the turkey is finished, take it out and eat it.

Heidi G.

How to cook a turky

My name is shef Cristian here is how you cook a turky. At first you buy a turky and cook it at 43 deagres. Then I wait 3 hours and check on the turky. I forgot to tell you to wash the inside. Thats all I know of how to cook a turky.

Cristian

Hollo my name is Brianna and I will tell you how to make a turkey. First you go to the super market and get a good turkey and then you cook it



ANTHONY • Robyn Chandler's class, Homedale Elementary

for 40 minutes. When you are wating for the turkey is finish you eat it.

Brianna

Hi I am chef Kevin and I will show you how to cook a turkey. First, you buy a live turkey from a shop some where I dont know. Next, play with the turkey for a little while in your yard or backyard. Then, kill it like it was betrayed. Then, chop off the turkeys head. Next take out the feathers off the turkey, take the guts or insides out of the turkey, wash the turkey with hot water, put it on the pan, put the pan in the oven for 2 hours. then take it out of the oven. Finally, you put it on the dinning table then cut it and enjoy it!

Kevin S.

How to cook a tuckery

Hi my name is Marley and this is how to cook a tuckery... Frist you go to Albersons and buy a tuckery then you can get pan and you spra butter on the pan then you take off the plastic. And you set your oven to 363/2 degreas then if you want to you can stuff the tuckery with ventchebils I

love when my mom dose that ineway you can just plop the tuckery in the oven. Finelly you can set you oven to 3 hours. last you can put sas on it then you can eat in up. the end.

Marley M.

How to cook a turky

Hi! I'm chef Payton i'm going to tell you how to cook a turky. First buy it at Albertsons, Put it in the sink with cold water all night. Next put it in a pan then it goes in oven at 450

— See Chandler's, page 12B



Toby Johnson's third-graders

How to cook a turky

First you set the ofen fo 250 dgres faren hite. Start on mach ptatos and grafey for 30 secins. Then start making cholit and pumkin pie and mabey appall pie. It mite take a wiel but still it is going to be good. Sesen the turky and put it in the ofean for two hour whene 2 hours has ilamst. Set the food on the taball so we the turky is don set the turky on the taball with the machbtos and grafey and some rolls some saled with ranch, apall, graps, chips.

Wylie C.

I am heding to the store for thanks giving a am gowing to buy a turkey and other things. I went home I stared the oven. Well the aven was preeheting a stuft the turkey with stufing. When the oven was don preehiting I put the turkey in and let it bake. Well I was wating I set the table and started the mash putatos and gravy. after the turkey was done I poot it on the table and then I poot the pash putoe on the table and ate.

Teague T.

I get a teaspoon and a

tablespoon. Then I get a cup of water, for a twke the a temperture thing, and then I get a pinch of sugar. I put it all in this bowl, and then I put it in the oven, and it rises, and it gets bigger. I put it in for a minate and 30 seconds. I wait and then it makes a dinging sound and I take it out and put the temperture thing in it and it's done.

Aliah

First you get the turkuy and then you put the turkuy in the ufein. And when you are done kucking the turkuy you will need a strong gie to get the turkuy out. The get the vegtels. I well get kerits, green beens, mash putadedoes, and gravee. And put it on a plate. So after you put it on a plate, you start eating.

Aron S.

First get a turkey at the store. Then put ingedents in it and put it in the oven at 451 derise faranthight. Set the punkin pie out on the table and apple pie. Then get the drinks and then set it out on the table and eat it untal you get to the bone. then trie to find the wish bone and then brak it the next day.

Matthew S.



LINDSAY • Kayla Blackstock's class, Homedale Elementary

I buy a turkey and sum mashed potatoes and we wokt home. I cut the tece and I took the bons out of the tece. I put mie tece in the ufin and I put

the degrees to 300 and I took the bag of mash potatoes in the othr ufin. The turkey was done. It was amost time to bring the mas ptatls and it was done. I came out the door. All of us ate the tece and mas ptatls. the end

Victor R.

How To Make A Turkey

You go to the store. You go home and unrap it. Put it in warm water to let it soak. Then put reasoning on it. Then put it in the oven for 4 hours. Take it out and out more seasoning on it. Then put it on the counter for at least a day or to. Then you can have fun and eat it.

Kaylee R.

I wood cook it like this. I wood put it in the ovin. I wood have it in for abot 30 mintse. Then I will cut it up and take it apart.

Cole F.

How to make a big turkey

The first step is to go to a store and buy a turkey. The 2 nd step is to go home and if you want to you can make stuffing for your turkey. The 3 rd step is to get your turkey out of the rapper and season it and split it if you want to. The 4 th step is to put the turkey in the oven. The time you take the turkey out of the oven is after an hour.

Sara S.

First I have to have the stove

klend. Next I need my brother to get the turkey out of the pakege. Then I stuff it with chicken. Then I get the taboul reddy. Then I put it in the stove. Then I set it for 2 minints. Then I take it out last I eat it with my family.

Wayne S.

thanks giving

First get a turky from the store. Then you need to get in in the house and then you get to cook it with stufing. Then you need to get sesning and you put the sesning on the turky. Then you put it in the oven and let it cook for two owers. Then get it out of the oven and cut it up. Then let it cool off for a littel whyl and then eat it.

Kenzie S.

First you boil the turkey in boiling hot water. Then, you cook the turkey for about three hours and therty min. Take the turkey out of the oven and set the table. Cut the turkey carfuly. You HAVE to check the heat of the turkey or else somebody can burn their tong when it's time to eat. You need to check the skin to see if it looks like a hue of brown. Cut the turkey up into as many slices as you want.

Brody J.

How I make a turkey

is I put smashed potatos and pumkin pie, with beans. Then cook it for about 1 hour

— See **Johnson's**, page **13B**



John Barenberg's third-graders

How to make a turkey dinner

First I buy the turkey then I git a plat and I put it in the uvin so it terns a bit hot. Next I put the vegetables in the pott. then I get shower and put on my dress and put my pers on and put my shoes on. finally I take the turkey out the uvin and put it in the plat and eat it with my familly.

How to make a turkey dinner

Ingredients you will need: Turkey, stuffing, oill pepper, salt, spices. Bake at 100 degrees in the oven for how long? 1 hour. First, buy oill, turkey, stuffing, pepper, salt, spices. Next, Bake it in the oven. Then, take it out of the oven. Finally, set up the table and enjouy.

Lizeth

How to make a turkey dinner

seasonings for turkey-oil what to do cook your turkey for 15 miutes at 360 F, wait for it to cool off, put stuffing in it, put seasonings on it. Eat up!

Maizy L.

How to make a turkey dinner

you will need a turkey. First you stuff the turkey. Next you will need some vegetable oil. Then you cut the vegetable oil. Finally you will put et in the oven at E0.

Ximena

How to make a turkey Dinner

You will need turkey, salt, peper, oil, stuffing, vegtables. Bake at 20 degrees in the oven for 2 hours First get your turkey wich you can bye at the stor. Next put it in the oven for 2 hors then wait for it to be bred cook the butr done finnally tak it out and eat with famly

How to make a trke binr

put the trke in the uven for like 4 menis eat yuro ferit

How to make a turkey dinner

ingredients you will need turkey, lemon spice, turkey spice, oil, stuffing, bake at 100 degrees in the oven for as long as 3 hours. First cook the turkey in the oven for 4 hours next get oil and lemon

spice and turkey spice and then take the turkey out and put the spices on it.

Shane

How to make a turkey dinner

Ingredients you will need salt and pepper. Then you will need vegetable oil. Then you will need a turkey. Then you will need to cook your turkey. Alison And you will need a pot to cook you turkey. The degrees of the oven is 360. you need to leave the turkey in the oven for 1 hour. Then you can eat it.

Laney

How to make a turkey dinner

First you go to the mountains Next you scot a turkey then you cook a turkey Finally you eat it

Peyton

how to make a turkey dinner

cill the turkey than coak the Ingredients-stuffing- turkey then I let it cool for 15-20 minits then I put the seasen on it then I eat it with my familiy.

Ian

first I need a turkey and spices, oil, stuffing. next put the turkey in the oven for 75 degrees and make it for 1 hour. than put different kinds of vegetables. Finelly get all of you family mebers and atart eating

Alexander

how to make a turkey dinner

ingredien salt peper vechdol oil next coock the turkey en then you get lemon and then you eat the turkey

Tason

the ingredients aer drebbtn, puinkn pie firwks cook the

Soul

Danielle How to make a turkey Dinner

you will need: turkey, spices, oil, stuffing. Bake at 20 degrees in the oven for 20 hours first the turkey next put the spices then oil finally stuffing and put it in the oven

Vianca

How to make a turkey dinner

Ingedients oil pepper and salt. first wash et next put it in the uven bake it for 100 degrees. then eat it with my famlly finally make A chokelet



LIZETH • John Barenberg's class, Marsing Elementary and oril cake. finley I eat it

Juan Pablo

How to make a turkey dinner

You will need turkey and oil and stuffing and first pit the stuffing next you will pit no the oil then I pit it in the uvin

How to mock a turkey dinner

ingredients you will need spices oil, stuing bake at 79 degrees for now long! 3 cors first I cut it next I tak it home

Corbin

then I bakck it filnally

Jacoby

How to make a turkey dinner

You will need turkey salt oil stuffing bake it at 100 in the Rhett

— See **Barenberg's,** page **13B**

SEASON'S GREETINGS





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Carol McVea's third-graders

How to make a turkey dinner

First youll need the ingredients to go with the turkey dinner. you will whant pepper, soult, oil, stuffing, carrites and butatos to go with it. you'd want a big tabel to put all the food on the tabel.

you set the tabel and you fix your plate. you can get the the food that your like or something you can get bred you can get turkey and you can get the carrets, butatos and you start eating. Wait you need to

put it on like 50 hours too cook use peper solt. You will need and your done.

by Chloe

How to make A **Thanksgiving Dinner**

Ingredients you will need:

- 1 cherry pie
- 2. mashed potatoes
- 3. green beans
- 4. turkey
- 5. rolls

first: make the cherry pie. next: we will make the

then: mashed potatoes. finally: eat the turkey.

Carlos

How to make A **Thanksgiving Dinner**

Ingredients you will need:

- 1. ckan
- 2. piyskrosh
- 3. turkey
- 4. smash portato
- 5. Chery Piy

First: cook the turkey next: make the smashed

Potatoes

then: my corn finally: I can have a party

Fabian

How to Make a Turkey Dinner

ingredients I net BBQ Sauce.

First, you net to tack the turkey and put the turkey in the stove put it for 60 Dgre. Next, you tack owt the turkey. Then you get the tabol rede to ate. Finally, you ate!!!

by Aiondra

How to make a turkey Dinner

You will need spices I will

oil vegetable oil and stuffing.

Bake at 11 degrees for how long? 14 hours.

Ferst you need peper and solt next you need oil vegetable oil next you need stuffing oh spereeckle the salt and peper on the Turkey put it in the ufine take it out and Eat it

by Isabella

How to Maked turkey Diner

ingredients

you will need:

turkey, spices, oil, Stuffing,

Bake to turkey degrees in the oven for how long 70 spices

First: I am go to oil of my friends to

Nexs: turkey was going to visit me to

then: having fun playing games to

Findly: Stolting the jungle looking for Monkeys.

by Emanuel

How to make a Turkey Dinner

First, By a turkey and mash potatoes an stufing and salied

Next go home an cook the turkey an make the other stuf then stuf the turkey then

Finally sit down an eat food together with you family.

By Santana

How to Make a turkey Dinner

you will need a turkey

First I will put turkey into the oven and put the degrees to 350f (degrees) Next keep is for 5 hours Then let it cool

down for 5 minutes finally my family will eat it

By William

How to make a turkey Dinner

ingredients first you will need turkey spcies oil stuffing.

Bake at 60 minites degrees in the oven for haw long 1hours then you put salt and peper then you are dune.

by Dakota

How to Make a turkey dinner

for a turkey dinner you'll need ingredients you'll want seasoning an spices a turkey salt and pepper and you need to put the turkey into the even for 100(degrees)F for 3 hours then take it out and cool the turkey then make the buiskits and the mashed potatoes and the stuffing set the teble take the buiskits out oof the oven and get the patates put the stuffing in the turkey put the food on the table and then you can eat all you whant.

by Madyson

How to maka turkey dinner

ingredients you will need turkey, spcies, oil, stuffing, celery, and baken.

Cook for 7 miniutes and 6

First bake at 300 degrees in the oven next get wine put the wine

then put the turkey on the

Finally eat it up!

by Maria

— See McVea's, page 10B



BOBBIE • Carol McVea's class, Marsing Elementary



337-3271

And there were shepherds living out in the fields

nearby, keeping watch over their flocks at night.

An angel of the Lord appeared to them, and

the glory of the Lord shone around them, and

they were terrified. But the angel said to them,

"Do not be afraid. I bring you good news of

great joy that will be for all the people. Today

in the town of David a Savior has been born to

Paul Stephens' third-graders

How to make Thanksgiving dinner Ingredients you will need

Firt, Turkey

- 2. Stuffing
- 3. Brown cravy
- 4. pumpkin pie
- 5. cooked carrots

First I would cook the turkey.

next:

make the pumpkin pie then make the stuffing Finally: Eat the turkey.

Bailey

How to make Thanksgiving dinner

you will need a turkey and spise you will need to cuke it for 2 hours

Fir you hofe to get. the turkey. Netx you hafe to. cuke the turkey.

then you hafe to put the turcy on the plate.

finley you can eat the turkey.

By Sophia

How to make a turkey.

First you need to buy a turkey at the store and some seasoning such as salt, parmesan cheese, pepper, olive oil. Next, you take the turkey home but pay first!

You have to rub the olive oil on the turkey so in could get brown. Then, you need to add the seasonings for it's taste, now you need to put it in the oven. (let an adult put it in the oven for our safety.)

Finally, when it's done take it out (but have everything else ready to eat.) then get the family together and feast.

by: Marely

Git the tuky put tuky in hot water and then put peper and salt and Grlic salt and then put pamasan olv oli and Furst put olvo on and then put the peper and then put salt and the grlic salt push on put turkey in ovin For 5 minuts and cut tryk and for spises and then dig in and insoy

How to make a Turkey Dinner

first the ingrenand is oil and

you don't buy turkey it

Next The and you have buy turkey

Then will de thingives for people

finally The peopel how have a holiday for people it go to de fun for penint and kids people kod have turkey to eat for family and chideld.

Marisol turkey.

How to make a turkey dinner

First, you add spice, oil and other stuff. Next you mix the stuff you added in the turkey. Then you invite your family and person you know and bake your turkey dinner for 150 degrees and wait for 5 hours. Finally you can eat.

Karina

How to make a Turkey Dinner

First you hnt a turkey or buy a turkey

Next and you haeb to buy a big plit and you bned to Then biol some water and you will buy some gravy.

Finally you cook your turkey for 5 minutes and you can buy olive and you can rub the olive.

by Eduardo

How to make a Turkey Dinner

Ingredients 'spcies' salt ' peper,

First you hurt it. Next you skin it.

Then you kook it. Finally you eta it.

by Natalie

How to make a Turkey Dinner

ingredients

Salt

Bake at 10 degrees in the

This is how long I think my mom puts it 3 hours.

first we tack out the fethers Next we wash the Turkey then, we drive the turkey. finally, we cook th turkey

By Antonio

How to make a turkey

you will need: turkey, stuffing, and spises and you will Bake the turkey at 60 degrees in the oven for how long 2 hours but first im going to take the fethers next im going to put it in hot water than in going to put spises on the turkey finally im going to eat the turkey

Kevin

How to make a turkey dinner

First you kill or buy a turkey, then you get the fethers off,

next you cook it, get some other stuff like, smashed potatoes, Green beans, and

then you can put salt, pepper other toppigs on you're



SOYLA • Paul Stephens' class, Marsing Elementary

Finally you eat it! Also when you're done you can have pumkim Pie! With wip cream The End

By Lily

Hov to Make a turkey Dinner

I put Buly they + put sot. and peper and I did tomadeo and sladid.

By Ray

How to make a turkey Dinner

this is the irgreidents to make a turkey Dinner. Fers: peper then snessing solte next a nif to cut up the turkey file you gaet to et it

by Quinton

How to Make a Turkey Dinner

trkey.

First, you need igredients vou'll need turkey, some spices, some oil, some stuffing.

Next take the turkey and put the stuffing and put it in the turkey.

put spices on the trkey. Last, you put the oil on the

Then, if you want to you can

by Scott

— See **Stephens',** page **13B**



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Grand View Elementary

Alex Meyers' class

First I dee frost it. take out the gut. put in marshmalose, craker, choolet then, put it in a ginger bread house. put on a ginger bread man on it. make gravy forom the greese. put it in the oven and watch

Kaylanni

How I cook a turkey

I cook turkey by shooting a turkey grab its meat and freeze it. Thaw it. get its guts and heart out and its brain and put it all in a bottle and shake the stuf up. Then grab it out of the freezer and and then ther's lello and then ther's 8. you eat put the meat on a tray and put flower on ot cook it and with the juce I make gravy! then I warm up marshmellows and dump the meltings on the turkey

The way we make it is, cut open the turkey then get the guts and ofer oregins out, then put stuffing and ofer ingredyints, then put it in the oven set to 375 heat and then you are done, and pupkin pie is made by dough and pupkin

sweat pea casuroll and ther's gravy for Thanksgiving and this is my recipe

Colby

Lainee R. HOW TO MAKE TURKEY

- 1. you shoot the turkey
- 2. you take out it's heart and liver
- 3. you cook the turkey
- 4. you get potatos
- 5. you take the skin off
- 6. you mash the potato
- 7. you cook the potaeto

9. y go to bed

Dylan

For my recipe I woud put a big fat potato and cut it up and boild then for an hour after the hour I let the potato sit for a minute I get the salade out the tipe of salades the salad id a seaser salde. now for my treky first I let my terky dfrost after the terky dfrosts I out the terky in the uven for two hours after the two hours

Becca

Rockville School

Sharon Green and Theresa Greeley's class



CECELIA, Rockville School

Have a news tip?

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You go to the stoer then by a 4. You go to sleep. tukey. Go fesent huting come back. Then put it in the uven. Then you wate and then you eat it. and go to bed!

> **Stetson** First grade

- 1. Buy the turkey.
- 2. You cook the turkey.
- 3 You eat it

Mesa **Second grade**

You buy the turkey at the store. You go home and cook it. You eat the turkey and get full. You go to sleep really fast.

> Cooper Third grade



MARITSOL • Jamie Bahem's class, Homedale Elementary

Carol McVea's third-graders

From Page 8B

How to make

a Turkey Dinners

Ingredients

you will need spices, oil, stuffing,

Bake at 350 degress for how long? 4 hours

First I heet the oven up for 350.

Next I put the turkey in the oven.

Then I take the turkey out of the oven Finally I eat and enjoy.

By James

How to Make a Turkey **Dinner**

ingredients you will need: first, put the turkey in a pot and put oil, salt, pepper Put it on the turkey. Next Put it in the oven for 5r00 minits. Then, wait for 500 minits. finally you eat and ivite people.

By Bobbie

How to Make a Turkey Dinner

I will need spices stuff and oil Stuffing

I put it at 5 hours to wait for the turkey Then I get the table ready I will put Stuff on the table so people can come eat and help with the table and with the turkey

by Yvan

How to make a Turky Dinner

ingredients you will need oil pepper a turkey and stuffing

First talke the turkey and put it in the oven for one hour set the degrees to 450

Next take the stoffing and put it ina bowl and add water stir

Then take your turkey out take the stuffing and put it on the stove for five minotes let the turkey cool down. Finally put pepper on then Share with your family

by Jade

How to Make a Turkey Dinner

first you will need a turkey put spices on it next I will bake it at 100 degrees and leav it their for 2 hours then if it is not

I will bake it at 100 degrees cooed leav it their for 10 minis finally I will eat it

by Juan

How to Make a Turkey Dinner

first you will need to git thein gredie nts spices, oil, stuffing. Then you will need

trkey and pot alonit then you stuff the turkey then you pot spices onit. then put the turkey in the oven for one Hour and 30 minit's torn the oven on make it. 350 degeres

and now your turkey is

By Timothy

How to Make a Turkey Dinner

Ingredients You will need: turkey, spices, oil, stuffing.

Bake at 350 degrees in the oven for 5 hours

First You get the stuff at the

Next You get the oven ready for cooking

Then Stuff the chiken Finally You eat upall the food

By Danglle and let it cool for 5 minus.'

How to make a Turkey dinner

You will need Spices, vegetable oil, A turkey, stuffing, etc First: you defrost the turkey.

Then: you put it the oven to bake at 500 degrees for 30 min/1 hour.

Next: you take it out for 5 min/10 min to cool

Finily you can eat it up.

by: Karma

How to make a Turkey dinner

ingreads you will need salt, and pepper, also oil stuffing in you want

Cook: 300 degrees then Bake it for 2 hours.

then you let it cool for 10 minuts.

First you need a turkey and sesaning if you want

next you get your oven to 300 degrees. then you let it cook for 1 hour Finally you may eat it.

By Asher

How to make a turkey dinner

First put lettes and some tamatos. then put salt and peper. Next stuff then turkey Finally put the turkey in the oven.

By Hope

How to Make a Turkey Dinner

You will need turkey, salt, and peper. Bake at 50 degrees in the oven for 1 hour. First get your baked turkey. Next get your salt and put in on your turkey. Then get your salt and put it on your turkey. Finally serve your turkey and enjoy.

By: Miley

Garage full? Sell it in the Classifieds 337-4681



Kayla Blackstock's and Robyn Chandler's third-graders

From Page 4B

more turkey meat so it doesnt squirt out when you cut it. 8. have a great thankgiving

Joseph

How I would make my turkey is put my treger on smoke wate a few minutes than put the turkey on a ten foil pan and put it on the treger and weight 4 or 5 minouts than take it out and pout some sezineng on it than cout it up in to thin peses put mach putatose on it and put grave and some bread around it and a boul of corn and something to dreank and silvware and a napkin.

Shayde

How to make a tirckeye

first you nede a cical Hed and body. then you make wenens. and then you poot a triaengll beke on the hed and make two legs. one more thing and the red thing now we are dun.

James

You are going to read about how to cook a turkey

So ingredients are: butcher knife, a turkey only if you are butchering it yorself so let's move on: a turkey, stuffing and a knife. First you put it on a counter or put it in a container. Grab the knife and cut a hole (tip: make sure you cut the insides out.) then put it in the oven after

you put the stuffing in. make sure is watching the turkey while it can go in the oven for 2 hours then it's time to eat!!

Wyatt

I think: How To Bake a Turkey

Step 1: buy 2 turkeys then bring them home. Step 2: take of what covers the turkey. Step 3: turn the circle to 5 wait until it is 50 minutes. Step 4: take the turkey out of the oven Step 5: wait until it cools of, put the turkey on the table or counter. Step 6: while your waiting to cool it off a bit try not to let any flies to get on the turkey. Step 7: if the turkey is burnt or doesn't taste good then sorry. Step 8: get the second turkey. Step 9: go on youtube and search how to bake a turkey.

Ismael

How to bake a turkey

is you put grees on first then you put it in the oven then i put on furit then you make mash potaos and gravy. Then you make the ham with vegies. Then you mix the mash potaos with the gravy, then you put the mash potas and the gravy in the turkey when you are finish the turkey, you will eat it.

Darian

I first i buy the frozen turkey and when we get home we put it on the bbq then my dad my mom is getting pottato sause and the becsuites and graving and meat we get the deckerayshones. I get plats ready and then you wait for it intell its done. We also puta plate for the turkey so it dosent get derty. And then you get your plate so you can eat and when your turk is finish you can eat.

Marcus

You need a knife to cut the bread and put it in the oven for five minuties and look at the oven and when it looks burn then try it again and add two minutes then you see turkey cookies.

Tony

First you get a turkey. Then you get a pan. And then turn on the senck and wosh the turkey. In then you cut the turkey and fill it with flaver. Then you tern on the oven o ya the heat is about 1 hours. Then you check on it and see if it is done baking and if it is done bakend. Then you take it and if it is not then you showlt bake it for 25 minits. And if it is still is not than you bake it for 40 minits. Then it showlt be done by then then you eat it.

Jazmyne

How to bake a turckey.

First you get a turckey. Then put it on a pan. Third trun

on the aven and put it inside **Do you ever wonder** and let it bake in the aven for a minute or sowe. Then get the pan out of the aven and let it cole down. Then make muspoutato and gravey. Then put it on the table. Then you eat the turckey.

How to bake a turkey

1st you need a turkey. 2nd you need to put seasoning on it. 3rd put tinfoil on the turkey. 4th put it in the oven for 1 hour. 5th take it out of the oven. 6th let it cool on the stove. 7th set the table. 8th get drinks like milk, juice, or water. 9th once it is cool eat it. 10th when you are done put the rest in a plastic bag and then put it in the freaser. Then you are done. Enjoy!

Joanna

How to make a trkeay

First you need a plant to put the trkeay in. Next you need a trkeav. Next you need a trkeav. Next you need to open the trkeay. Next you need to wash your trkeay. Next you need to put the trkeay in your plant. Next you need to put the favor for it taste good on the trkeay. And you need to take the trkeay out. If you want to put friut round your trkeay it is ok. Last you can eat your trkeay. It is good.

Lindsay

how to bake a turkey?

Well if you ever wonder how to bake a turkey then you might want to keep reading and you will learn how to bake a turkey! First you put your turkey in the oven then check on it in about 40 minutes and see what the is, also you need to bake it for about 1 hour when it is done take it out for 30 minutes after that it should be ready to eat. Enjoy!

Claire

buy som trke duy sum ingrtdeens like sum sesenean and mashda traderis and whit salt and stroderis and krad and daken and chiken and dodcorn and corn and sosej and mete and eegs and musrums and o ddis

Brody

How to make a Thanksgiving turkey.

First you will need to get supplise. You will need a big plump turkey, and juice. Then you will need to wash the turkey, and put the juice in with a neddle. After that you put it in a crockpot untill it is nice and brown-tan. Then you can put on all the spices you like, and let it cool on a plate. After it is cooled you can serve. !Enjoy! !HAPPY THANKSGIVING!

Janae

From Page 5B

for 3 hours. then we take it out of the oven let it cool off for an hour or two. Last take all the plates and put the turkey on the plates. The end

Payton W.

How to cook a turkey

first you put some sttuffing's in it then you cook it then you cut it then you eat it.

Estrella R.

My name is Nick im going to show you how to coock a

tercky. This is wat you will ned to do get a tercky frum the stor. and than you get the plastic off. and you will coock the tercky for 2 oers. and wen you get the terky ot tan you will eat the tercky.

Nick S.

How to cook a turky

Hi my name is Ashlyn. I'm going to tell you how to make a turky. First thaw the turky. Next if there is a rapper on the turky take it off of the turky, Then cook the turky for exactly 300 geegrees. last ad some salad and other thanksgiving spirt.

Ashlyn H.

How to crck a trucky

Hello my name s sheff Dixie me and mom are going to are a trucky frst, we go to the stor and dy a trucky. second, we go back home with the trucky. then, we tack it out and putt it on the table and eat it.

Dixie S.





Toby Johnson's third-graders

From Page 6B then put yummy peper and salt on it.

Alex C.

Get the turkey and clean the turkey. Then make stuffing using peas, carrits, sugar and a little bit of meat. Then heat the turkey at about .250 dgres. Cook the turkey for 4h. and 30 m. Take more stuffing and put it around the sides. Take some juice fron the turkey and puor it around the turkey. That is how you make a turkey.

Mannie M.

Buy a turkey. Then cook it for a haf an hour. Then make sure it is done. Cook it in the aven. Then take it out if it is done. If it is done you need to kat it in slicese. Make sure the diner tabke is redy. If it is not redy, then pit it back in for a

nother a haf an hour.

Lexi B.

Buy a turkey. Second, invite people. Third, cook the turkey in the ovan. Fourth wait for 1 hour-20 min. Fith take out the turkey from the ovan. Sixth eat the turkey.

Isaias R.

I go with my gramda to buy the turkey, then we bring it home. I help my gramda put the stufing in. Then we put the turkey in the oven for 250 dugres. We let it cook for about one hour. When it is done cooking, We take it out and let it cool off for a little bit. When the turkey is cooled of a little bit., we set it up on the table. We set up the plates and the other stuff then when we set up we eat with our family.

take the turkey out of it's case, then you cook the turkey for a 1 or 2 hours. After that you cut the turkey, set the table, and surv the turkey.

Devon M.

First heat up the stove. Second put the turkey in the stove for 3 hours. Then when it's done, leave it out for a cupl minutes and when it done sitting, set it up to eat. Third cook potatetos and stuffing for it. And also some people like sesening, barbq sause, and kethup. Then git knifes to cut it. Get plates and then your finished.

Dominick K.

Buy a turkey from Alburtsons, Walmart, Pauls, Bimart, or a store you now. **Ema L.** Put it in the uvin for 1 hour and

To start cooking a turkey you you can put pinapple on it for flavor. You can have some corn bread, potatoes, green beans, salad and more!

Vanessa C.

You buy the trukue and you get stuffing inside the trukue. Then you put it in the oven for 300 drges. Then for one hour and when your turke is done, you put an oven mit on and take it out. Then you cut it up and eat it.

Alex Cardenas

First to make a turkey is go buy a turkey. When you are done, take it to the ofven an turn it to 3 min. And when it's done wate for a little bit so every body can come and eat with you. Then the real party begins and we have some fun when you are finished.

Omar R.

You buy a turkie for thanksgiving. You set the oven to 450 F and let it cook for 1 hour and 30 min. When cooking make the mascht potpatos gravy. You need 3 potpatos and peel them. Dice the potpatos, put some barly in the potatos sauta the potatos for 5 min. When the turkie is done let sit for 5 min.

Tyler S.

How to make a turkey

first you go to the store and dey a turkey. next you unwrap the turkey. then thaw it and when it is dun thawing you poot it in the oven for 100 digreze then you leve the turkey in the oven for 4 hores tops, when it is dun you take it out of the oven and put some carits, amd mashed taters with gravey.

James S.

Marsing Elementary

Paul Stephens' third-graders

From Page 9B

How to make a turkey Dinner

Ingredients, First. get a turkey, Next. Bake it at 100 degrees in the oven for how long? 5 hours. Then. cut the Turkey. Finally. eat the Turkey.

How to make a turkey dinner

ingredients you will need: Spices, oil, stuffing

bake at 500 degrees in oven for how long? 5 hours

First I kill the turkey Next pick the feathers off then cook the turkey finally eat the turkey

by Troy

How to make a terckey

Ferst a terckey neks put the terckey in the

last put Faften mines

Marcus

How to make a turkey Dinner ingredients. You will need: First: turkey, spices, oil, salt,

stuffing,

next: Bake at 62 m degrees in the the oven for how long? 3 hours. Finally it Done now we can eat the turkey.

by Harlie

How to make a Turkey Dinner

ferst you buy the turkey then put speyesis and iol and stuffing then Put it in th euvin for one awar then you have a turkey Dinner to selabrat thanksgiving.

How to Make a Turkey Dinner

ingredients you will need tunrkey spi Bake at dagres Binst

Next Then Finallx

How to make a Turkey Dinner

You'll need: salt, peper, by Camila peppreca, turkey, oil, stuffing.

Bake at 350FO degrees in the oven for five hours. First you mix the salt, peper, pepreca and oil together Next put the turkey in a pan. Then put the stuffing in the Turkey Finally drizzle the sauce on the turkey and put it in the oven for five hours and injoy!

By Celyse

So frst pot the treey in the ofen and pot the conn on the pane and pot the pes in the pan and tack it owt and cte ete.

Mackenzie

John Barenberg's third-graders

From Page 7B how to make

How to make

a turkey dinner

a thanksgiving dinner

You will need the turkey, oil, stuffing, and spices. Frist you poot oil on your hands and stuff it. then you poot the spices on the turkey then you cook it for 1 howr and 35 minitse at last you have a turkey!

ingredients ferst, you will

need a turkey, spices, oil,

stuffing. Next, bake at 100 degrees in the oven for how

long 2 hours. then, you wate for

it to dake. Finally, you take it

Heston

a turkey dinner

How to make

First you put salt, and pepper and onunies on the turkey. Next you put bread, and apples, and beans on the turkey. Then you put cran-berries, and oil, and butter. Finally you set the table and sit down and eat it with your familly!!!!!!!

Cierra

How to make

woud cook it

out of the oven then you eat. Grace a turkey binner

ingrredients you will need a turkey, spices, oil, stuffing, bake at 150 degrees in the ovin for 1 hour first get a turkey next stuff the turkey with bred then dunck it in oil finally you

Job



EDUARDO • Paul Stephens' class, Marsing Elementary

Public notices

NOTICE OF PUBLIC HEARING

The City of Marsing will hold a public hearing on December 13, 2017 at 7:00 pm at the Marsing City Hall, 425 Main Street, Marsing, Idaho.

The purpose of the public hearing is to hear public comment on proposed fee increases for Dog Catcher Fees and increase infraction violation, which will be in excess of a five percent increase. All interested persons are encouraged to attend. Written comments will be received by the City Clerk until December 12, 2017. Services for persons with disabilities may be made available by calling the City Clerk three days in advance of the hearing.

NOTICE OF PUBLIC HEARING BEFORE THE OWYHEE COUNTY PLANNING & ZONING COMMISSION

On December 13, 2017 beginning at 10:00 am, the Owyhee County Planning and Zoning Commission will hear testimony in the Annex Building of the Owyhee County Courthouse located at 17069 Basey St., Murphy, Idaho on the following matter at the time listed below.

Beginning at 10:00 am, the Commission will hear application Z18-04, a request for a conditional use permit filed by Greg and Johanna Huffman seeking to establish a single-family residence on an approximately fortyacre parcel of land. The subject

parcel, RP03N06W121850A, is located at the southwest corner of Southside Road and Hunt Lane approximately 2 miles southwest of Homedale. The site is located in an agricultural zone situated in a portion of the E $\frac{1}{2}$ of the E $\frac{1}{2}$ of Section 12, Township 3 North, Range 6 West, Boise Meridian, Owyhee County, Idaho.

Copies of the proposed project is available for review in the Planning and Zoning office. For additional information please call 208-495-2095 ext. 2.

11/22/2017

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

Classifieds

HELP WANTED

Owyhee County Road and Bridge District 1 Is accepting applications for a Road and Bridge Operator. Must have experience operating equipment, performing skilled maintenance and construction work on county roads and bridges to ensure the safety of the general public. CDL required. Must be able to pass background check and drug/alcohol test. Starting wage \$14.76 - \$15.50/hr. DOE. Position will remain open until filled. Please contact the Owyhee County Clerk's office for an application and job description. The information can also be found online at www. owyheecounty.net Owyhee County is an equal opportunity employer.

HELP WANTED Housing Administrator

Housing Authority of the City of Wilder is accepting applications for the position of Administrator. Business Degree and/or a combination of related education and management experience required. MBA a plus. Bilingual-fluent Spanish preferred. Competitive salary & excellent benefit package. Application packet & job description available at the Wilder Housing Authority Office. 500 S. 5th Street, Wilder, ID 83676, ph 208.482.7750, Closing Date 11/17/17 EOB. Equal opportunity employer & provider



HELP WANTED

CDL DRIVER/MECHANIC

CDL Driver/Mechanic Position Available An established local agricultural company is seeking a full-time commercial truck driver and experienced mechanic. Candidate must hold a current Class A CDL drivers license and current medical card. Must be insurable on our company policy. All local driving. Experience in gas pick-up and diesel mechanics required. Farm equipment maintenance is a plus. Forklift experience is required. This is a FT position available immediately. We offer a competitive benefits package that includes medical, 401k, HRA, Flex Plan, Paid Vacation, and a negotiable hourly wage DOE. Mail resume to P.O. Box 300 - Parma, ID 83660 Attn: Human Resources Fax to 208-722-6646 or e-mail to

soobrandresume@gmail.com Visit our web page www.soobrand.com for an application. You may come in and fill out an application at JC Watson Co. 201 E Main St. – Parma, ID 83660.



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FULL TIME DISPATCHER Looking for a career opportunity?

Owyhee County Sheriff's Office is accepting applications for the position of Full-time Dispatcher. Full benefits including generous medical, dental, vision, retirement. Dispatch experience not required. Starting wage is \$14.76 per hour. Equal Opportunity Employer.

Full job descriptions and applications may be obtained at the Owyhee County Sheriff's Office or www.owyheecounty.net.

For additional questions, please contact Christine Ballard at 208-495-1154 ext. 101

END OF YEAR FARM & EQUIPMENT INTERNET AUCTION

Begins to Close Tuesday November 28, 2017 @ 6pm MST

Official Preview Days: Monday Nov 27th & Tuesday Nov 28th 9am – 5pm FOR MORE PICTURES & DESCRIPTIONS & INFORMATION & BIDDING GO TO:

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Farm Equipment: *'91 JD 595D Wheeled Excavator *Ford 4500 Backhoe *Ford 4500 ExtendaHoe *Tractors - *'81 JD 2940 *'79 MF 275 *'64 JD 2010 *'59 MF 50 W/ Loader '52 Case SI *'51 Cockshutt 40 *'49 JD G W/ #9 Sickle Mower *'48 JD A *JD 4000* *'47 Farmall A **Farmhand Feedmaster F-81B *'80 Lilliston Hi Cap 620 Bean Combine *One Step Pickett Bean Cutter *Farm-Hand 880 Bale Chopper *Case International 8550 Baler *John Deere KBA Tandem Drag Disc *AMCO 14' Tandem Disc *Powder Coated 9' Panels & 9' Bow Gate *Powder River Calf Table *Squeeze Chute *Powder River Creep Feeder Trucks: *'12 Int'l Terra Star Cab & Chassis Truck *'98 International 9100 Truck *'93 Freightliner COE Cab & Chassis Truck *'91 GMC Top Kick Truck *'86 Freightliner Conventional Tractor Truck *'70 Howe Fire Truck *'10 Ford F-150 XLT 4X4 Extra Cab Pickup*'09 Chevrolet 3500 HD Silverado *'08 Ford F-150 XLT Crew Cab 4 X 4 Pickup *'01 Ford F-150 XL Pickup *'03 Chevy 2500 Silverado*'00 Ford F-550 Super Duty Service Pickup *'98 Dodge 3500 Laramie SLT Pickup *'95 GMC K3500 SL Service Truck*'92 Ford E 350 Mechanics Van *'57 Ford F-100 Short Bed Classic Pickup *'11 Polaris 800 EFI 6X6 Ranger ATV Trailers: *'04 Utility Van Trailer *'96 Stainless Steel Storage Van Body * *'05 Classic 4 Horse Trailer w/Tack Room *'03 PJ Bumper Pull Flatbed Trailer *'01 Take 3 Flatbed Trailer *'00 Fontaine 5th Wheel 48' Flatbed Trailer *'98 National Bumper Pull Flatbed Trailer *'97 GN Beaver Tail Trailer Equipment: *'87 Hyster H90XL Lift Truck *Allis Chalmers ACP-100G Fork Lift *Wacker LT4 Light Plant *Ingersoll-Rand 125 Portable Compressor *Futurmill Open Side Planer Mill *TMG Industrial Skid Steer Blade *Suihe YS 86 Skid Steer Blade *Unused High Ceiling Storage Building *Unused Suihe Fabric Building *Trash Compactor & Roll Off Bin *Commercial Heat Shrink Packaging Machine Adding More Daily *Private Collection of More than 20 Firearms *Heavy Equipment Trucks *Vehicles *Útility Trailers *Camp Trailers *Boats *Service Truck Beds & Toolboxes *Wood Stoves *Log Cabin Siding *Steel Sheets & I Beams *Livestock Equipment *Shop Tools & More!

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Consignment questions? 208-455-1419



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SALE EVENT Vendors Wanted! The 4th annual Christmas bazaar. Saturday, Dec. 2nd. 9am-4pm. Babtist church on Goldengate in Wilder. Contact Shelly at 208-407-9531.

MISC.

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FREE

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NOTICE

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