

The Owyhee Avalanche

VOL. 31, NO. 47 75 CENTS

HOMEDALE, OWYHEE COUNTY, IDAHO

WEDNESDAY, NOVEMBER 23, 2016



Homedale Elementary makes a mess to celebrate its success

Homedale Elementary principal Terri Vasquez slaps a pie into physical education teacher Cam Long's face as Homedale Mayor Gheen Christoffersen (second from right) looks on. Vasquez's attack was the culmination of a "Let the Pie Fly" event in which selected students could throw a pie at Long, Vasquez or Christoffersen. The students either purchased raffle tickets at the Nov. 12 school carnival, were nominated by Long for excelling in the walking club, or exceeded their monthly reading goals. Last Wednesday's event also celebrated the school winning another \$2,000 in the annual Mayors Walking Challenge.

Homedale parade, tree event returns

The third annual nighttime version of the Homedale for the Holidays parade will be held Saturday, concluding with the lighting of the city's Christmas tree.

People wanting to participate in the parade can bring their entries to the staging area in front of Tolmie's Ace Hardware on East Owyhee Avenue starting at 5 p.m., and the parade will begin at 6 p.m.

The parade route will travel west down Owyhee Avenue, south on North 3rd Street West, and then east on Idaho Avenue.

The theme for this year's parade is "It's a Wonderful Life."

— See *Homedale*, page 5A

Marsing season of giving under way

Giving Tree could help nearly three dozen families

Some Marsing families will get some help to put gifts under their Christmas trees again this year.

Jolyn Green, the primary volunteer behind the community's Giving Tree, thinks the effort to help needy families has been going on for at least 11 years.

This year, trees are located in City Hall, the Marsing School District office, and Logan's Market.

Green stated that all three trees will be set up by this weekend "because people are thinking of Christmas shopping. A lot of

— See *Marsing*, page 5A

Albertsons gives \$2K to HHS

Homedale High School received a \$2,000 donation as Albertsons celebrated the grand re-opening of its Homedale store.

Store manager Bill Otto chose the high school as the target of the donation, and HHS principal Matt Holtry accepted the check from Otto and Albertsons executives during last Wednesday's grand re-opening ceremony.

Holtry said the money could be used to continue introduction of technology into the classrooms.

"As they stated about one of Albertsons' core values being 'active and responsible citizens to the community,' I feel like

— See *Albertsons*, page 5A



Albertsons Homedale store manager Bill Otto (center in blue shirt) cuts the ribbon marking the grand re-opening of the remodeled store last Wednesday. Store employees, Homedale Mayor Gheen Christoffersen and Albertsons executives joined Otto for the ceremony.



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Socio-economic facts, Pg. 3A: BOCC receives important study
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Wish Tree fundraiser set Saturday

The Homedale Wish Tree's annual fundraiser takes place Saturday.

A Texas Hold 'Em poker tournament will raise money to purchase items for unfilled tags. The trees with Homedale children's Christmas wishes are up in several locations now.

Doors will open at 6 p.m. on Saturday at the Txoko Ona Basque Center, 333 S. Main St., with the poker tournament starting at 7 p.m. The buy-in is \$30, and there is a re-buy/add-on option.

Food and drink will be available, and there will be raffle prizes and a silent auction.

Each final table participant is guaranteed a prize.

For more information, call Uranga-Maxwell at (208) 573-2285, Lori Badiola at (208) 573-8456, Sumr Badiola at (208) 577-7848 or Jolene Herman at (208) 860-8593.

Wish trees can be found at A&S Lumber, Homedale Drug, Idaho Pizza Co., The Bowling Alley and Moxie Java.

Community members will be able to select a tag from any of the trees or wreaths and return the unwrapped gift to the location where they picked up the tag. Gifts will be accepted until Dec. 14 with candidate families receiving their gifts on Dec. 17.



Florentina Badiola plucks a tag off the Wish Tree inside the Homedale Moxie Java Bistro on Monday afternoon.

Grants benefit county youth, seniors

Two county non-profit organizations will receive new funding from the Idaho Community Foundation.

The ICF's Southwestern Regional Grants Panel selected 91 southwestern Idaho central Idaho entities to receive nearly \$236,000 in grants. Of that, \$13,020 will go to non-profits in

Owyhee County.

The Homedale Youth Club was awarded \$4,000 to purchase food for its breakfast and lunch program.

The grant money will also be used to buy supplies for crafts projects and summer swim passes at the municipal pool.

The Marsing Senior Center

received \$5,000 to purchase biodegradable food trays for the Meals on Wheels program.

The Homedale Public Library was also awarded \$4,020 for technology upgrades.

The ICF provides grants to every county in Idaho. More than \$14 million was distributed in 2015.

County offices to close early today for Thanksgiving

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

All county offices will close at 3 p.m. today to give employees a chance to travel to be with family members.

Two-day closures will include the treasurer's office, prosecutor's office, Planning and Zoning and the building department at the county complex in Murphy. The sheriff's office and civil department, which handles concealed weapons permits, sex offender registration, and other civil matters, will be closed as well.

The county jail and dispatch center will remain open Thursday and Friday, and all emergency services such as law enforcement, fire and ambulance will be available both days.

The county clerk's office and courts will be closed on Thanksgiving, but will open again Friday morning.

The assessor's office, including division of motor vehicles and driver's license services, will be open in Marsing on Friday but closed in Murphy and Grand View.

The Owyhee Avalanche will be closed Thursday and Friday. The display advertising deadline for the Nov. 30 edition is 5 p.m. today, while all other deadlines remain the same.

Other Thursday closures:

- The University of Idaho Owyhee County Extension Office in Marsing

- Post offices in Homedale, Marsing, Grand View, Murphy and Bruneau

- US Bank branches in Homedale, Marsing and Grand View

- Owyhee County Historical Museum in Murphy

- Lizard Butte Library in Marsing

- Homedale Drug

Various other closures surrounding the holiday:

- Eastern Owyhee County Library in Grand View will close Thursday and reopen on Monday.

- Schools in the Marsing, Jordan Valley and Pleasant Valley districts will be closed today through Friday.

- Schools in the Adrian district will have a half-day today but will be closed Thursday and Friday.

- Schools in Homedale are closed all week

- Senior centers in Homedale and Marsing are closed for the rest of the week.

- Albertsons will have shortened hours Thursday, open from 6 a.m. to 4 p.m. The Albertsons pharmacy will be closed on Thanksgiving.

- Logan's Market in Marsing will also have truncated hours on Thanksgiving, open from 7 a.m. to 1 p.m.

- Homedale Public Library will be closed Thursday and Friday

- Homedale's city council meeting Thursday has been cancelled.

- Adrian City Council normally meets on the fourth Thursday of each month, but this month's meeting was held last week because of the holiday.

Succor Creek bridge lane could shift this winter

Work on the Succor Creek bridge west of Homedale may continue into the winter months.

Idaho Transportation Department project coordinator Kelley Lower sent an email update on the construction to City Hall earlier this month.

Lower said one of the three girders set on Oct. 26 had to be placed again because of engineering issues with the beam.

Knife River, the contractor on

the \$3.9 million project on Idaho highway 19, could continue work into the winter.

Lower said bridgework on the eastbound side of the bridge will be completed later this fall or early in the winter. The work includes decking, sidewalk, parapet, approaches and bridge paving.

Once the eastbound lane is completed, the one-lane traffic pattern will switch to the new surface, and crews will demolish the rest of the 50-year-old bridge.

Other work remaining includes installing more rip rap armor into the streambank to protect bridge abutments from the effects of flowing water.

Lower said the project is still on track for completion in July.

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Experts complete updated county socio-economic study

An updated document on the culture, customs and economy of Owyhee County has been delivered to the Board of Owyhee County Commissioners (BOCC).

The socio-economic study compiled by University of Idaho experts is an extension of a document developed years ago to ensure accurate, county-specific data in the light of Bureau of Land Management planning. The National Environmental Policy Act requires federal agencies to pay attention to the socio-economic impacts of their decisions.

J.D. Wulforth, a U of I sociologist who helped with the study, commended the commissioners for continuing to involve the University of Idaho's research.

"You've put yourselves in an incredibly unique scenario, to not only have current data that's of this nature because this is not being done in very many places," Wulforth said. "To have the longitudinal aspect to it, this is the strongest thing that exists in the western U.S. in regard to these issues. You're on the forefront."

The socio-economic update began after the BLM renewed the Owyhee 68 grazing permits with significant reductions. The county has said the federal agency's socio-economic information was flawed during the Owyhee 68 grazing permit process.

The new socio-economic study highlights the importance of

"This is a big help to the citizens of this county and the interests of this county. Now that we have this in place we can go through and look at what we need to do to further the prosperity of the county."



— Kelly Aberasturi
Board of County Commissioners chair

ranching and other agricultural activities to the county's economy.

Wulforth, Neil Rimbey, Scott Jensen, and Paul Lewin wrote the latest version of the socio-economic report, which updates a 2003 document. The complete updated study is available online at www.owyheecounty.net.

District 2 Commissioner and BOCC chair Kelly Aberasturi noted the history behind the updated report, which strives to show the potential impacts land management decisions have on the county.

Aberasturi said the BLM's socio-economic study when developing grazing allotment decisions for the Owyhee 68 "was minimal," and that triggered the update.

"The main thing that we did this for was to get out the fact that the BLM did not do what they said they had done (regarding socio-economic impact), and to have the documentation in place to say this

is the truth of what happens when these factors are put into place, and this is what really will happen to Owyhee County should these things happen," Aberasturi said.

Wulforth told the BOCC that the updated study only scratches the surface of what the BLM needs to know about the county.

"There's even more results that could be generated, but this is so voluminous as it is, I don't know if you want to go into depths of waters that you may never use," he said. "Academically we also plan to pursue more rigorous publication of some of the materials in a journal article, and obviously we'll continue to update you about those materials and when they come to fruition."

Aberasturi reiterated the importance of the updated study.

"There's so much out there that's not true science, that's not based on anything," he said. "People are just talking about what isn't true. This will say what's really going on out there."

This is exactly what I was expecting to have."

In part, the report stated that Owyhee County constitutes an example of western places vulnerable to rapid change because of an array of issues.

Aberasturi pointed out that Wulforth and his associates did an excellent job in creating the new report.

"Thank you guys, I appreciate it immensely," he said. "It's been quite a journey and I thank you guys so much. This is a big help to the citizens of this county and

the interests of this county. Now that we have this in place we can go through and look at what we need to do to further the prosperity of the county."

The county's original socio-economic study had its roots in the process by which the BLM created the Owyhee Resource Plan in the late-1990s. At the time, county officials cited problems with the agency's socio-economic data. Because the BLM must account for socio-economic impacts of potential decisions and plans, county representatives said misleading data could lead to adverse effects.

The initial U of I study highlighted the importance of agriculture and ranching for the county's economy.

In 2003 the study was updated for the development of the BLM's Bruneau Resource Management Plan and the Birds of Prey Conservation Area Resource Management Plan.

— SC

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Get Christmas trees at OCHS bazaar

MRW to hold chili feed, offer wellness checks

Christmas trees cut from the area around Silver City will return again for this year's Owyhee County Historical Society Christmas Bazaar.

The bazaar will be open from 10 a.m. to 4 p.m. on Saturday, Dec. 3 at the Owyhee County Historical Museum complex, 17085 Basey St., Murphy.

The trees, commonly known as Charlie Brown Christmas trees, will be priced from \$10 to \$20, depending on the size.

Museum director Amy Johnson stated that Jim Hyslop and a group of volunteers cut 150 trees this year.

"About 100 of those trees came from (Bureau of Land Management) ground as a joint effort to reduce fire danger around Silver City," she said. "The remaining trees came from private land owned by Joyce Livestock Co."

The bazaar, which is housed inside McKeeth Hall, will feature homemade pies, and vendors selling arts and crafts and antiques.

The Murphy-Reynolds-Wilson Fire District will also be selling chili for \$5 per bowl. People also will be able to buy raffle tickets for the fire district's shotgun giveaway. The raffle tickets are \$5 each.

MRW emergency medical technicians also will be on hand to perform wellness checks.

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

Marsing man sent to prison for methamphetamine trafficking

Three people sentenced on federal charges

A 32-year-old Marsing man will serve nearly 12 years in federal prison for his role in a drug trafficking ring.

Lance Edward Chlarson was one of three people to receive sentencing Nov. 15 in the Boise courtroom of Senior U.S. District Judge Edward J. Lodge.

"I can't tell you how much hardship and pain we see with individuals before this Court whose lives have been destroyed by their addiction to methamphetamine," Lodge told the co-defendants during sentencing.

After completing his 140-month prison sentence, Chlarson will be on supervised probation for another five years.

The U.S. Attorney's Office

reported that Chlarson entered a guilty plea to one count each of conspiracy to distribute methamphetamine and meth distribution in a July 26 appearance.

Chlarson and his co-conspirators — Boise residents Clark Douglas Fullmer and Deanna Renee Moon — must forfeit \$6,940 in cash, too. All three have prior felony convictions.

According to the U.S. attorney's press release, the three individuals each sold between 50 and 150 grams of meth to an undercover officer over the span of 10 months between April 2, 2015 and Feb. 9 of this year.

Fullmer, 50, and Moon, 61, also were sentenced last week. Moon, who entered a guilty plea to distributing meth on Aug. 4, will spend two years in prison and three years on supervised release. Fullmer, who entered his guilty plea to conspiracy to distribute

meth on July 26, must serve 112 months in prison followed by five years of probation.

Chlarson had prior convictions for heroin possession, burglary, aggravated assault, and possession of a controlled substance.

Moon had a prior conviction for possession of a controlled substance.

Fullmer had prior convictions for grand theft, robbery, possession of a controlled substance.

Several federal agencies, including the Organized Crime and Drug Enforcement Task Force (OCDETF), were involved in the investigation.

The OCDETF program is a federal multi-agency, multi-jurisdictional task force that supplies supplemental federal funding to federal and state agencies involved in the identification, investigation, and prosecution of major drug trafficking organizations.

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Homedale, Bruneau church bazaars set

Members of the Bruneau Ladies Aid of the Bruneau Community Church are preparing for this year's Silver Tea and Bazaar.

It will be held from 1 p.m. to 4 p.m., on Saturday, Dec. 3 at the church, 28568 Hyde St.

Homemade cookies will be sold by the pound.

People are invited to come visit, browse bazaar items, and purchase their holiday cookies.

Vendor space is available for a bazaar planned for the Homedale

Friends Community Church.

The bazaar will be held from 9 a.m. to 2 p.m. on Saturday, Dec. 10 at the church, 17434 Hwy. 95 north of Homedale across the Snake River.

Vending space is available for

\$10 per table.

For more information on the bazaar or on selling at the event, contact Pastor Luke Ankeny at luke.ankeney@gmail.com or call the church office at (208) 337-3464.

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 (Limit 300 words, signed, with day phone number.)

From page 1A

✓ Albertsons: Donation will help HHS bolster its classroom technology



Homedale High School principal Matt Holtry (left) shakes hands with Albertsons district manager Mark Folk as he approaches to accept a \$2,000 donation from the company last Wednesday.

their generous contribution to the school is proof that they are truly committed to that core value," Holtry said.

"One of the great fears that many community members here had about Albertsons coming in was if they were going to be as actively involved in the support of the local community and schools as Paul's (Markets) has been over the many years.

"I think actions like today help to assure the community that Albertsons wants to continue that relationship and is more than willing to support this community."

The HHS cheerleaders and Trojan mascot were invited to perform to kick off the celebration.

Otto, Albertsons executives, Homedale store employees, Mayor Gheen Christoffersen and Boise Metro Chamber of Commerce representatives gathered for a ribbon-cutting at the end of the

event.

Homedale Chamber of Commerce president Gavin Parker said he did not receive an invitation to attend the grand re-opening celebration.

During remarks, Albertsons district manager Mark Folk also spoke at the grand re-opening. He thanked Paul's Markets owners Steve and Stan Zatica for giving Albertsons the opportunity to be a part of the Homedale community.

The store remodel included a new floral section, larger departments, new items in the butcher block and deli, and a return of made-from-scratch donuts (which Albertsons officials said was a throwback to the Paul's Markets days).

Folk also presented Otto's wife, Christine, with a bouquet of flowers for appreciation of her patience during the remodel.

— JPB

✓ Homedale: Chamber, city preparing for another Christmas kickoff

the 1946 Frank Capra-directed film starring Jimmy Stewart and Donna Reed.

Chamber of Commerce president Gavin Parker thinks there will be at least as many participants as last year.

"I've had a lot of interest, and a lot of phone calls from those wanting to participate," Parker said. "I'm expecting a big turnout."

He estimates that there were around 25 entries in the 2015 parade.

No float registration is required, but Parker appreciates people letting him know if they're interested. He can be contacted by email at gsparker72@yahoo.com.

One of the floats people can expect to see will feature the Homedale Middle School cheerleading squad.

Coach Kim Wilson stated that the girls will be selling glow sticks for a donation of \$1 each to raise funds to purchase uniforms. Folks will be able to purchase the glow sticks before the parade at the staging area, during the pa-

rade, and at the tree lighting.

Parker is reminding people to not throw candy from their floats during the parade.

"We do encourage distribution of candy, but only if they walk along the parade route and hand it out," Parker said. "Or, at a minimum, a soft, underhand toss from a slow-moving float."

The city Christmas tree lighting at Bette Uda City Park will immediately follow the parade with Mayor Gheen Christoffersen flipping the switch.

The city maintenance crew has been working for a couple weeks to spruce up the park and install Christmas lights. The star was affixed atop the city Christmas tree early last week.

Parker hasn't finalized details on choirs or caroling at the tree lighting.

"We don't have anything in stone yet," he said. "I'm still hoping that the school will be able to do that."

Donations of canned food and new, unwrapped toys will



Homedale public works crewmembers Curtis Stansell (left) and Kent Curtis complete placing the star atop the city's Christmas tree in Bette Uda City Park on Nov. 15.

be taken during the tree lighting. Parker said the items will be distributed to families nominated for the Hands Around Homedale

Christmas food drive and the Wish Tree effort.

Parker said boys and girls can also expect to see Old Saint Nick

at the tree lighting.

"We're excited to have long-time Santa Bob Hulse participate again," he said.

— SC

✓ Marsing: Cash donations in addition to gift contributions accepted

people pick up extra gifts while they're out."

Last Christmas, 33 families had wish tags on the trees.

Green hasn't counted how many applications came in this year, but she expects similar numbers to last winter.

"I think we're right around 30 families again," she said.

"There's some that might come in late."

In conjunction gift-gathering campaign, organizers will conduct a canned food drive to assemble commodity boxes for each family.

A cash donation jar will also be placed at each tree location to help fill any tags that don't get

picked up.

Items donated for the families can be dropped off at any of the tree locations through Wednesday, Dec. 21, regardless of where the tag was picked up.

"We will be wrapping and distributing on December 22nd," Green said. "The last day of school is Wednesday (Dec. 21)

because of how Christmas falls."

Packages will be taken to the school district cafeteria where volunteers will wrap them starting at 8:30 a.m. on Thursday, Dec. 22. Parents can pick up presents the same day from 4 p.m. to 6 p.m.

Green said the annual effort can make all the difference for

some families who wouldn't otherwise have a merry Christmas.

"Any extra money going out is a bit of a burden for people, especially this time of year," she said. "We're so thankful and so amazed at the graciousness of the community to help these kids."

— SC

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School menus

Homedale Elementary

All meals include milk variety
and a free breakfast is offered to all students

Nov. 23-24: No school

Nov. 28: Hot dog, macaroni & cheese, veggie & fruit bar

Nov. 29: Chicken tenders, mashed potatoes/gravy, veggie & fruit bar

Nov. 30: Chicken taco, corn, veggie & fruit bar

Homedale Middle

All meals include milk variety
and a free breakfast is offered to all students

Nov. 23-24: No school

Nov. 28: Beef or chicken taco, corn, fruit & salad bar

Nov. 29: Spicy chicken sandwich or hamburger, tater tots, fruit & salad bar

Nov. 30: Spaghetti, corn dog, mixed vegetables, fruit & salad bar

Homedale High

All meals include milk variety
and a free breakfast is offered to all students

Nov. 23-24: No school

Nov. 28: Pepperoni pizza ripper or deli sandwich w/chips, salad bar, fruit choice

Nov. 29: Hog dog w/baked beans or pork chop w/potatoes, gravy & roll, salad bar, fruit choice

Nov. 30: Nachos or chef salad, salad bar, fruit choice

Marsing Elementary

All meals include healthy choice fruit and veggie bar

Nov. 23-24: No school

Nov. 28: Corn dog or PB&J, cheese stick, steamed carrots, cookie

Nov. 29: Chicken parmesan, green beans or PB&J, yogurt, animal crackers

Nov. 30: Enchiladas w/rice, baked sweet potato or PB&J, cheese stick, graham crackers

Marsing Middle-High

All meals include healthy choice fruit and veggie bar

Nov. 23-24: No school

Nov. 28: Corn dog or orange chicken w/rice, steamed carrots, cookie

Nov. 29: Chicken parmesan or oven roasted chicken, breadstick, green beans

Nov. 30: Enchilada w/rice or pulled pork sandwich, baked sweet potato

COSSA

Nov. 23-25: No school

Nov. 28: Pasta bar, roll, salad, fruit

Nov. 29: Sweet & sour chicken, rice, oriental vegetables, fruit

Nov. 30: Soft taco, refried beans, salad, fruit

Obituaries

Buster Eugene McGhee "Buck"

Buster Eugene McGhee "Buck," age 83, passed away at his home in Grand View, on Tuesday, November 15, 2016. Graveside services were held at 2:30 PM, on Monday, November 21, 2016, at Mountain View Cemetery, in Mountain Home. Arrangements are under the direction of Rost Funeral Home, McMurtrey Chapel, in Mountain Home.

Buck was born in Bokchito, Atoka County, Oklahoma, on February 2, 1933 to Jack A. and Liddie Wright McGhee, the youngest of four boys. When he was 10 years old, his family moved to a government camp near Lamont, California to work in the grapes. At 20 years old, Buck was drafted into the US Army. He served 2 years driving tanks in Germany, which resulted in his hearing impairment. He returned to his work driving heavy trucks for Union Paving in Bakersfield, California.

On August 8, 1956, he married



the love of his life, Jean Aline Spence. They lived in Lamont, California until they had saved enough money to buy a house in Bakersfield. His trucking union went on strike, so he assumed ownership of a bar in Lake Isabella, California. He applied to be a patrolman on Lake Isabella and trained at Fresno College. Jim Linton was his partner for 12 years on the lake. In 1976 he was forced to retire due to arthritis in his shoulders, neck and knees.

Buck fished and hunted with

his friend, Tex. Jean worked until 1982 and then joined Buck and Tex on their fishing trips. A friend at their supermarket told them about fishing and hunting in Idaho and connected them with a friend in Jerome. They made many trips to Idaho and finally moved to Jerome. Later, their friend Richard Smith from California convinced them to move to Grand View, where Richard was employed by Simplot. At first they lived in Monaghan's trailer park, until they bought their final home from Mr. Ramsey on Highway 78. Besides hunting and fishing, they had a garden, fruit trees, and a pasture, which began Buck's and Jean's cattle business.

Buck is survived by his wife of sixty years, Jean McGhee. He was preceded in death by his father, Jack, his mother, Liddie, and Jean's mother, Gladys Spence, and three older brothers: Dale, Bill and Murray.

Joyce N. Turner

Joyce Nell Bair Turner (85); Beloved mother, grandmother, sister, aunt, friend and neighbor reunited with her loving spouse, November 18, 2016 in Caldwell, Idaho. Her sweet spirit will be missed by everyone who knew her.

Born February 01, 1931 in Salt Lake City to Howard R. and Nell Bair, she lived in Utah and Colorado eventually moving to Nyssa, Oregon where she graduated early, receiving Valedictorian ranking. She married John L. Turner on November 19, 1947 in the Salt Lake Temple celebrating 67 yrs. of marriage and the birth of 5 children. Boyd (Colleen) of Alpine, UT, Kristi of Salt Lake City, UT, Vickie (Randy Kluge) of Grantsville, UT, Shirley (Terry Meikle) of Caldwell, ID, Dennis (Debby) of Homedale, ID.

They lived in Nyssa, then moved to Pasco, Washington, homesteading the first of two farms. The second was in Middleton, Idaho, where they lived for the next 20 yrs. During those years she, with her husband, raised their family, worked the farm and started a Land-Leveling business. This required John to be away from home for extended periods resulting in Joyce keeping both family and farm running smoothly. She eventually started working for the Postal Service in Boise, transferring to Greenleaf,



ID, becoming Post Master there for several years before transferring to Homedale, ID where she retired as Post Master after 25 years with the Postal Service. During her years of service she was a representative to the National Postal Convention, holding offices in Postmaster Union for the region with multiple years traveling to various locations in the states & Hawaii. She also managed their rental properties.

After retiring for a short time, deciding that she wasn't quite ready to stay home, she took up the challenge of earning her Realtor's license and enjoyed several more years meeting new people and assisting them.

She enjoyed working with her flowers, getting up early to be in the garden, relishing her books, reading from all types

of sources, visiting museums — perusing every plaque. She was continually curious about the world, its people, traveling when possible and working with the Republican Women's group. Wherever she went she was always thoughtful of others.

As an active member of the Church of Jesus Christ of Latter-day Saints her whole life, she served in multiple callings from the Relief Society, Young Womens to the Primary organizations. With each calling, she would lend her calm, experience and assist wherever she could, frequently voicing her love of the Lord and belief in her faith.

Joyce was loved by her 5 children and their spouses, 13 grandchildren, 22 great-grandchildren, Jay Russon (former Son-in-Law), her extended family and friends. We ask that you come and join in celebration of Joyce's life on Saturday, November 26, 2016 held @ the Homedale LDS Chapel, Homedale, Idaho. Viewing begins @ 09:30 am with funeral services to follow @ 11:00. Burial will be at the Hilltop Memorial Cemetery in Nyssa, Oregon. Condolences for the family may be given at www.flahifffuneralchapel.com. We would like to thank the staff of Prestige Assisted Living @ Autumn Wind, Abode Hospice and Deedra Ensley for their comfort and care.

Death notices

SHERRY M. ELIAS, 58, of Marsing, died on Sunday, Nov. 20, 2016 at a Nampa hospital of natural causes. Her memorial service will be held at 2 p.m. on Saturday, Nov. 26, 2016 at Flahiff Funeral Chapel, 27 E. Owyhee Ave., Homedale. Condolences may be given at www.FlahiffFuneralChapel.com

AYAKO TAKASUGI, 94, a former Adrian and Wilder resident, died on Friday, Nov. 4, 2016 in Bellevue, Wash. A memorial service will be held at 4 p.m. on Saturday, Jan. 21, 2017 at Dakan Funeral Chapel in Caldwell.

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Calendar

Today

Coffee club

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

Preschooler story time

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

Marsing Fire Department meeting

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

Thursday

Community Thanksgiving dinner

11:30 a.m. to 1:30 p.m., Our Lady of the Valley Parish Center, 1122 W. Linden St., Caldwell. (208) 546-1829 or (208) 459-3653

Saturday

Free lunches

Noon to 1 p.m., First Presbyterian Church, 320 N. 6th St. W., Homedale. (208) 337-5419

Homedale for the Holidays parade

6 p.m., downtown Homedale.

Homedale Wish Tree fundraiser

6 p.m., doors, 7 p.m. Texas Hold 'em poker tournament, Txoko Ona Basque

Center, 333 S. Main St., Homedale. (208) 573-8456, (208) 577-7848, (208) 573-2285 or (208) 860-8593

Sunday

Marsing Gun Club shoot

11 a.m., Marsing Gun Club, Trap Shoot Road off Idaho highway 78, Marsing. (208) 941-1922, (208) 880-6543 or marsinggunclub@yahoo.com

Monday

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., Marsing.

Jordan Valley CWMA meeting

7 p.m., Jordan Valley CWMA office, 508 Swisher Ave., Jordan Valley, Ore. (541) 586-3000

Tuesday

After-school program

2 p.m. to 6 p.m., Knight Community

Church, 630 Idaho Ave., Grand View. (208) 834-2639

AA meetings

7 p.m. to 8 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

Preschooler story time

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

Financial education webinar

12:05 p.m. to 12:55 p.m., free, Homedale Public Library, 125 W. Owyhee Ave. (208) 337-4228

Christian Life Club

4 p.m. to 5:30 p.m., First Presbyterian Church, 320 N. 6th St. W., Homedale. (208) 337-4757, (208) 353-6024 or (208) 337-3464

Thursday, Dec. 1

TOPS meeting

8 a.m., First Presbyterian Church, 320 N.

6th St. W., Homedale. (208) 337-3867

Senior center pinochle

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

Vision Church food distribution

2 p.m. to 4 p.m., donations welcome, Vision Community Church, 221 W. Main St., Marsing. (208) 779-7926

Friends of Homedale Library meeting

4 p.m., Homedale Public Library, 125 W. Owyhee Ave., Homedale.

AA meetings

7 p.m. to 8 p.m., Homedale Friends Community Church, 17434 U.S. 95, Wilder. (208) 337-3464

Friday, Dec. 2

Story Time

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

Teens and Tweens program

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

Marsing Holiday Parade

At dark, downtown Marsing.

New Veterinary Feed Directive details

The new Veterinary Feed Directive (VFD) regulations will affect certain antibiotics used in medicated feed rations beginning on Jan. 1. While the purpose is to combat antibiotic-resistant bacteria, there is considerable confusion among beef and dairy producers regarding what will be allowed and the process required in order to use them.



Scott Jensen

VFD regulations will affect the use of tetracyclines, neomycin, sulfas, macrolides (Pulmotil, Tylosin), and streptogramins (Virginiamycin or V-Max) used in feed rations. The VFD regulations will remove all uses not associated with disease treatment, prevention, or control. This means that all uses or claims for growth promotion, feed efficiency improvement, etc., will be removed from the label.

Additionally, a veterinary "order" will be required for use of any of the listed classes of antibi-

University of Idaho Extension

otics in a feed or feed ration. This means that a veterinarian must approve the use and that the veterinarian must have a veterinary-client-patient relationship with the cattle producer.

The veterinary order must include information such as contact information of the veterinarian and the producer, premises where the animals are located, date of issuance, expiration date of the VFD, name of VFD drug, species and production class of animals, number of animals to be fed the VFD feed, purpose/indication for which the VFD is issued, VFD drug level in the feed and duration of use, withdrawal time and special instructions, number of reorders authorized, and a statement that extra-label use is not permitted. The order then must be signed by the veterinarian. The VFD order must be received by the feed/drug distributor prior to the release or shipment of the product.

The client or producer must follow the laws regarding VFD feed use. This includes only feeding

the VFD feed to animals listed or included in the VFD order, not feeding a VFD feed to animals after the expiration date on the VFD, providing a copy of the VFD to the feed distributor, and maintaining a copy of the VFD order for a minimum of two years.

If you have additional concerns or questions, consult with your veterinarian or download a brochure at <http://www.fda.gov/downloads/AnimalVeterinary/DevelopmentApprovalProcess/UCM455419.pdf>. Dr. Bill Barton, Idaho State Veterinarian will also speak and answer questions on VFDs at the Idaho Range Livestock Symposium that will be held on Jan. 12 at the Phipps-Watson Marsing American Legion Community Center in Marsing.

— Contact Scott Jensen at the University of Idaho Owyhee County Extension at scottj@uidaho.edu. Jensen is the U of I county extension educator, and he welcomes questions on livestock care. The U of I Owyhee County Extension Office is located at 238 8th Ave. W., in Marsing and can be reached at (208) 896-4104.

Church to serve Thanksgiving dinner

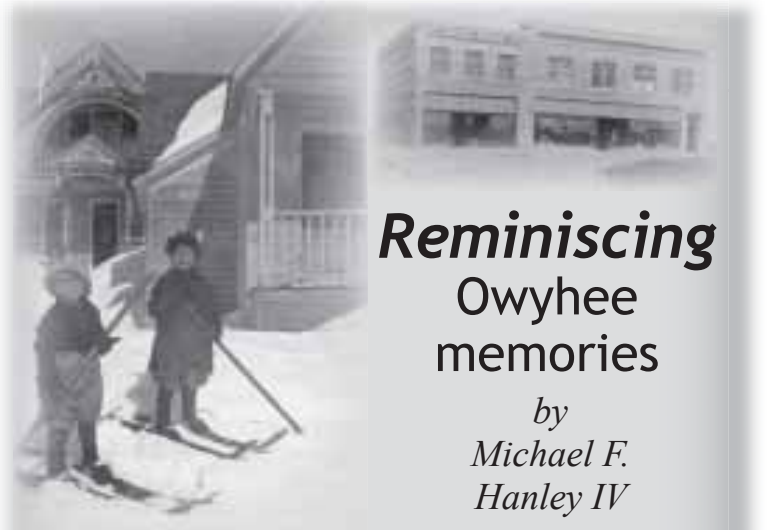
A community Thanksgiving dinner is planned Thursday at Our Lady of the Valley Catholic Church in Caldwell.

The St. Vincent de Paul Our Lady of the Valley Conference will host the dinner from 11:30 a.m. to 1:30 p.m. inside the church's Parish Center, 1122 W. Linden St.

Folks alone for the holiday with nowhere to go are

invited to enjoy a homemade meal with beverages and dessert and fellowship. A craft table will be provided to entertain boys and girls.

For more information or to find out how to help with preparing and serving the dinner, contact Marilyn Evans at (208) 546-1829 or garyev3@gmail.com, or Silvia Escobedo at the parish office at (208) 459-3653 or sgescobedo@hotmail.com.



Reminiscing Owyhee memories

by
Michael F.
Hanley IV

Holding rodeir

A rodeir consists of a herd of cattle, which are held by mounted hands and parted in the same manner. This method of working cattle was brought to the I.O.N. Country by Vaqueros from Old California. It has changed little, if any, down through the years and is still a rangeland social gathering where neighbors visit and exhibit their skills. Some of the best working horses in the West and buckaroos work the rodeirs and though they aren't as flamboyant as rodeo contestants, they play a more practical role in cattle country.

Holding rodeir is often a difficult job and I remember, as a kid, catching heck for turning back cows that the buckaroo boss, or one of the owners, was trying to part out. I was expected to know all the brands, waddles, and earmarks and/or if a cow had a calf. To make the situation even more tense, were that the cows came out of the herd head-first. I soon found out that earmarks didn't necessarily prove ownership because several of the ranchers had either bought cattle with different marks or had more than one set of marks.

I thought then, as I do now, that much of the old-timers' criticism was harassment, but it did teach my young friends and I to be alert and we did learn.

Today our wives, children, and city friends help us and they hold rodeir while my neighbors and I work the cattle. Were we to pull the same hardline on them that my dad and others did, we'd be out of a crew — they would quit, and I wouldn't blame them. We all know this, and it creates a better working relationship. I believe our children are learning the skills that the old "hard cases" taught us just the same and appear to be enjoying it.

— Michael F. Hanley of Jordan Valley is a rancher, author and historian. This story originally appeared in his book "Owyhee Graffiti, Vol. I," which is available for purchase at The Owyhee Avalanche office in Homedale. To submit a humorous story regarding life in Owyhee country, call (208) 337-4681 for more information.

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

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

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Today	Thu	Fri	Sat	Sun	Mon	Tue
48° 29° Mostly cloudy	48° 38°	49° 31°	45° 30°	43° 33°	44° 22°	42° 21°
Nov. 15 54° 41° .04	Nov. 16 50° 25° .00	Nov. 17 52° 24° .00	Nov. 18 47° 19° .00	Nov. 19 49° 20° .00	Nov. 20 55° 31° .00	Nov. 21 47° 27° .00

Water report

The Bureau of Reclamation website showed that the Owyhee Reservoir was 26 percent full and that water was flowing in the Owyhee River above the reservoir at Rome, Ore., at a rate of 155 cubic feet per second. Water is flowing out at Nyssa, Ore., at a rate of 31 cubic feet per second. The reservoir held 188,928 acre-feet of water on Monday.

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

Senior menus

Homedale Senior Center

Milk served every day and salad Bar available with each meal (lettuce, tomatoes, boiled eggs, peaches, apricots, salad dressing)
Nov. 23-24: Closed. Thanksgiving
Nov. 29: Roast beef, mashed potatoes, California blend vegetables, roll
Nov. 30: Ham & beans, carrots, roll

Rimrock Senior Center

Milk served every day
Nov. 24: Community Thanksgiving Dinner
Nov. 29: Sloppy Joes/bun, fresh vegetables, apple slices, brownies

HHS senior gives back with cleanup

Students scour parks as part of Senior Project

About 300 Homedale High School students worked for hot cocoa and cookies last week.

Megan Maxwell organized a cleanup of public sites in town for her Senior Project.

The student body fanned out on Nov. 15 and, under the guidance of advisory class teachers, picked up trash in various areas of town for about an hour.

"I hope that today will be the start of a new trend of giving back to the community by Homedale High School," Megan told the students who gathered for a post-cleanup celebration at Bette Uda City Park.

Megan organized the cleanup efforts, which included picking up trash along the Riverside Park shoreline of the Snake River, as part of a Senior Project that included a job shadow/internship in New Mexico with Ken Ferjancic, who is the national director of fisheries for HDR Engineering Inc.

"For my senior project, I wanted to do something to help with the environment and nature," she



Megan Maxwell hands out napkins after the completion of her Senior Project last week as classmates gather at Bette Uda City Park.

said.

The 17-year-old daughter of Randy and Lori Maxwell plans to attend the University of Idaho and has her eyes on a Biology or Fisheries Resources degree.

Other schoolmates raked leaves in City Park, while others picked up trash around the Homedale City Pool and on some streets between Riverside Park and the high school.

Maxwell marketed the plan with fliers around school asking students to wear their Trojan gear and show up to honor Thanksgiving by giving back to the community.

"The community has done so much for the school, and I thought Thanksgiving would be a great time to give back to the community," Megan said.

She said her father sponsored the hot chocolate, and high school secretary Shauna Beebe help spread the word to get enough cookies. Megan thanked HHS principal and football coach Matt Holtry for supplying the Gatorade containers from which hot cocoa was served.

Megan will make her Senior Project presentation in December.

— JPB

Broken headlight leads to DUI charge

A California man faces a string of misdemeanors after a traffic stop on U.S. Highway 95 south of Marsing.

Michael McCarty, 31, of Citrus Heights, Calif., has posted bond after his Nov. 14 arrest for driving under the influence and several other misdemeanors.

McCarty is out on bond, but is scheduled for a pretrial conference on Jan. 9 in Murphy before Magistrate Judge Dan C. Grober.

Owyhee County Sheriff's Chief Deputy Lynn Bowman said a deputy stopped McCarty in a 1986 Honda Civic after observing that the vehicle had a broken headlight.

Bowman said field sobriety tests were initiated after the deputy smelled alcohol on McCarty

and an open beer can was spotted in the vehicle.

McCarty failed on test and was unable to perform others, Bowman said. He also refused to take a Breathalyzer test, at which point a warrant to compel a blood draw, signed by Grober, was obtained.

McCarty has been charged with misdemeanor DUI, but Bowman said that could be upgraded to a felony if the blood-alcohol concentration warrants it.

McCarty faces other misdemeanors for obstruction, providing false information to a law enforcement officer, driving without privilege and driving with an open container of alcohol.

He also received an infraction citation for the broken headlight.

— JPB

Looking for a local church?

Come join us at 11 am Sunday Morning for a worship service of hymns, prayer, and a message.

Homedale Baptist Church
212 West First Street
Homedale, ID
Call (208) 649-7460 for more information

Owyhees enter ag leadership class

Two women with Owyhee County ties are enrolled in the next Leadership Idaho Agriculture class.

Wilder resident Jen Uranga, whose children attend Homedale schools, and Grand View's Katie Williams are part of Class 37, which will be held over the next four months.

Candidates for the Leadership Idaho Agriculture Foundation class are chosen from agriculture and agribusiness organizations.

The program is designed to enhance the leadership, personal development and awareness of agriculture for each participant.

Sessions will be held in Moscow, Pocatello, Twin Falls, and Boise, with graduation in February.

Class members will hear more than 60 different speakers, participate in tours, have speaking opportunities and

experience personal growth situations to better prepare them for leadership opportunities in the agriculture industry and rural communities.

For more information about participation in the LIA program

or to offer financial support for the Foundation, contact executive director Rick Waitley at 55 SW 5th Ave., Ste. 100, Meridian, ID 83642; by calling (208) 888-0988; or by visiting www.leadershipidahoag.org.

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Marsing High comes together to help out worthy causes



At left: Marsing High School Student Council president Dakota Hardy (left) presents advanced English teacher Daryl Lemos with a check for \$550 for pancreatic cancer research. **Above:** The Student Council presents Marsing Ambulance administrator Betty Ackerman with money collected on Nov. 15 to help purchase a heart monitor. **From left:** Hardy, Ackerman, council vice-president Destiny Gauvey, secretary Zoe Kish, historian Katey Hobbs, host Trajan Morton. **Not present:** treasurer Oseas Arriaga, hostess Elsa Margarito, sergeant-at-arms Karl Isert.

Student Council-led effort collects money for groups, candy for soldiers

Marsing High School students and faculty rallied last week to give back to the community.

The student council organized the second annual "Cause Week".

The week started Nov. 14 when 35.4 pounds of candy was gathered to send to military troops for the holidays. The Nov. 15 focus was a fundraiser that brought in \$126 to help Marsing Ambulance purchase a heart monitor.

The heart monitor has a price tag of about \$7,000, according to information received by Marsing High principal Tim Little.

"Obviously we're not going to do that in one day, but it's going to be an ongoing thing," Little said.

"Cause Week" continued last Wednesday with a food drive for the Marsing Senior Center Meals on Wheels program. The students rounded up 171 pounds of food.

On Thursday, a fundraiser was held for pancreatic cancer awareness and research. The goal was to raise \$250, the students ended up more than doubling what they hoped for, bringing in \$550.

The money was given to advanced English teacher Daryl Lemos, who lost his mother to pancreatic cancer five years ago. He will hand the \$550 over to the Trail of Hope 5K run/walk in Hines, Ore., which raises funds for the Community Assistance for Neighbors with Cancer (CAN Cancer) program.

"This is something that was created in the community where my mother lived," Lemos said.



Above: Student Council members, from left, vice-president Destiny Gauvey, historian Katey Hobbs, sergeant-at-arms Karl Isert, secretary Zoe Kish, and president Dakota Hardy sort items collected during last Wednesday's food drive. **Right:** Freshman Manuel Ramos drops some candy into the collection box for military service members during the first day of Cause Week on Nov. 14.



"It helps people with cancer and helps people in that community travel to get cancer treatment and helps them pay for their cancer treatment."

Lemos has participated in the 5K run/walk each year since his mother's passing.

He stated that receiving the check came as a total surprise.

"It's wonderful that the kids were able to be so generous to help out such a wonderful cause as helping people with cancer," Lemos said.

A school administrator at Marsing also lost her father to pancreatic cancer, and one teacher is currently fighting the illness.

"We tried to focus on causes

that affect students within our community," Little said. "The goal of the student council was to find causes that impact students locally, so students and family can connect on that."

Student council president Dakota Hardy pointed out that council members asked a lot of people around the community

for suggestions on what causes to highlight.

"We just think about the kids, and how they can help us help other people," Hardy said. "The process of gathering donations is pretty easy, and it's fun. The kids love it, and we just love to give."

— SC

The Owyhee Avalanche
Owyhee County's best source of local news!

Homedale youth bowling fundraiser ongoing

Homedale's youth bowling association is holding a college scholarship fundraiser that will warm the winner.

The organization is giving away a pallet of Rocky Canyon

woodstove pellets donated by A&S Lumber in Homedale.

The pallet holds 50 bags of pellets that are valued at \$260.

Raffle tickets cost \$5 each or \$20 for five.

Tickets are available at The Bowling Alley, 18 N. 1st St. W., in Homedale. The winning ticket will be drawn Dec. 3.

Bowlers win scholarships during their year-end tournament.

Ambulance chiefs welcome COSSA's open EMT course

A new course at the Canyon-Owyhee School Service Agency (COSSA) in Wilder will train people to become certified Emergency Medical Technicians (EMT).

The course will run from Jan. 10 to May 25. The classes will be held from 5:30 p.m. to 9 p.m. each Tuesday and Thursday plus about seven hours on one Saturday per month.

This is the first time that COSSA, which is located at 109 Penny Lane, has offered an EMT class for the general public.

The fee for the course is \$850, which includes all of the required books.

COSSA EMT instructor Kelli Giokas stated that the price tag of \$850 represents a big discount compared to other schools.

"I work for the College of Western Idaho on the side," she said. "Their class is anywhere from \$1,600 to \$1,800."

The course will cover 160 hours, and begins with the very basics.

"Students start out with an American Heart Association health care provider CPR class that they get in the beginning of the course," Giokas said.

The practical skills portion of the national certification test is covered in the class.

"The only thing they would have to do afterwards if they pass the practical portion is to go take the national written registry," Giokas said. "Then all that information would be given to the state where they could become state certified, but they could only become state-certified if they are affiliated with an area agency in the State of Idaho."

Homedale and Marsing Ambulance are examples of such area agencies.

Giokas added that rural ambulance services are always looking

for new EMTs.

"I know they're looking for younger people that kind of want to get their foot in the door in the medical field," Giokas said. "With being an EMT you go in and get some experience with some of these smaller departments, and they work towards getting that advanced EMT or paramedic (certification) if they choose to go on."

Homedale Ambulance administrator Lisa Rittenhouse confirmed that holding onto EMTs is a challenge.

"For small, volunteer departments the staffing seems to kind of go up and down," Rittenhouse said. "It's like a roller coaster. Sometimes we have quite a few, and then sometimes we don't have very many."

Homedale Ambulance currently has about 15 EMTs.

Marsing Ambulance administrator Betty Ackerman has also stated that retaining EMTs can be difficult.

Marsing Ambulance has around a dozen EMTs.

Rittenhouse was pleased to hear that anyone can enroll in the course, and thinks it could attract folks from both Homedale and Marsing.

"I think that's wonderful," she said. "To have it in Wilder is just a lot more convenient, a lot less (money) spent on gas and a lot less time commuting."

The course can accommodate up to 20 people.

If you have questions about the course, contact Giokas at (208) 482-6074, ext. 237 or kornk@cossaschools.org.

To register for the course, contact COSSA short-term term training coordinator Kristie Dorsey at (208) 482-6074, ext. 249 or dorseyk@cossaschools.org.

— SC



James Sheaffer (left) and David Peirsol with the Homedale Public Library Teens and Tweens group aim for a couple of strikes at The Bowling Alley on Friday afternoon. James, 12, is the son of Cher Pedraza. David, 11, is the son of Steven Peirsol and Sandy Moore.

Homedale library secures grants

Patrons will notice some new items at the Homedale Public Library, 125 W. Owyhee Ave.

Library administrator Sharla Jensen recently received a \$1,500 grant from SILO (Southwest Idaho Legacy Organization).

"The grant was for a projector and for adult and Hispanic books," Jensen said.

She has already purchased the projector and used it at last

week's family movie night.

Jensen also learned that an \$1,800 grant is on the way from The Whittenberger Foundation.

"I receive the check on Dec. 2," Jensen said. "It includes \$800 for youth programming and \$1,000 for children's books and DVDs."

Another \$4,020 is coming from the Idaho Community Foundation for technology upgrades at

the library.

Lastly, the library received a \$750 check from the Walmart Community Foundation to buy STEM (Science, Technology, Engineering, Math) supplies.

"We plan on using them mostly for Teens and Tweens and Story Time," Jensen said. "We hope to have some of the items available to check out in the future."

— SC

Comment sought on BLM plans

The public has until Dec. 15 to provide comment on motorized travel plans the Bureau of Land Management has proposed.

Draft environmental assessments for the Canyonlands East Travel Management Plan (TMP) and the Morley Nelson Snake River Birds of Prey National Conservation Area South TMP were released Friday.

The Canyonlands East Travel Management Area (TMA) covers approximately 1,036 square miles in the BLM's Bruneau Field Office. The alternatives being considered in the proposed TMP would allow between 904 and 1,521 miles of designated motor routes. Currently, there are 1,521 miles of trails in the TMA.

There are 435 miles of existing, inventoried routes in the 306-square-mile NCA travel management area in northern Owyhee County. The agency

proposes alternatives to allow between 299 and 435 designated routes.

The BLM said both plans establish comprehensive systems of motorized access to public lands while ensuring long-term protection of natural and cultural resources.

The press release announcing the proposals also said the plans ensure access for those with valid rights such as miners, ranchers and holders of rights-of-way and easements across federal lands.

"This is the culmination of 12 years of Tribal, public, stakeholder and agency input," Bruneau Field Manager Tanya Thrift said. "We've worked hard to develop plans that support traditional recreation and ranching uses, while ensuring resource protection for the future."

Final decisions on both plans will be made after local BLM managers have time to consider additional input received during the draft EA comment period.

Copies of the EAs can be viewed at the Eastern Owyhee County Library, 520 Boise Ave., Grand View, and at the BLM Boise District Office, 3948 Development Ave., Boise.

The documents also can be viewed online:

- Canyonlands East TMP – <http://bit.ly/2gdU8Ug>
- Birds of Prey NCA South TMP – <http://bit.ly/2eX3nmS>

Written comments can be mailed to: BLM Boise District Office, Transportation Planning, 3948 Development Ave. Boise, ID 83705. Comments may also be emailed to oma_trans_wild@blm.gov.

Jordan Valley CWMA seeks input Monday

Property owners can provide insight into the Jordan Valley Cooperative Weed Management Area's mission at the organization's next meeting.

The JVCWMA will discuss its future direction, 2017 grand applications and the planned winter weed seminar during a meeting at 7 p.m. on Monday at

the Jordan Valley CWMA office, 508 Swisher Ave., in Jordan Valley.

Contact the CWMA at (541) 586-3000 or jvcwma@qwestoffice.net for more information.

OPEN BOWLING SPECIAL!



Every Wednesday 5-8 pm
2 games & shoe rental \$5
 Open Bowling hours are
 5-8pm Wednesday, Friday
 and Saturday open at 1pm.
**Sunday Parties available by
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Buy it, sell it,
trade it, rent it...
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I would like to thank the great people of Owyhee County for their continued support and vote this past election. I am deeply honored for the opportunity to serve you the next two years. Thank you!

-Joe Merrick

Next week

New HHS boys coach
molds young players

Avalanche Sports

Next week

Seasoned Huskies
ready for boys' season

From left: Seniors Kendall Frelove, Wyatt Dorsey and Jake Deal will represent Homedale High School football for the final time Saturday in Eagle. The trio will play for the East squad for the 21st annual El Korah East-West Shrine All-Star Game.

Homedale Shrine stars anxious to line up

Homedale High School's trio of El Korah Shrine All-Stars is ready for some extra football.

Jake Deal, Wyatt Dorsey and Kendall Frelove will play on the East team during the 21st annual game on Saturday in Eagle.

While Deal won't continue his career in college, Frelove and Dorsey could have futures on the gridiron. But all three are playing for the Trojans for the final time.

"It'll be my last time on the field with maybe these two," Dorsey said. "Maybe other guys playing against me, maybe we'll go to the same school."

"But I'm just going out to have fun. That's the main reason for this game."

The son of Kristie and Matt Dorsey, Wyatt Dorsey is listed as a 6-foot, 3-inch, 270-pound offensive lineman on the all-star roster. He's just fine with helping the East

Game information

What: 21st annual El Korah East-West Shrine All-Star Game

When: 11 a.m., eight-man game; 2 p.m., 11-man game

Where: Thunder Stadium, Eagle H.S., 574 N. Park Lane, Eagle

How much: Tickets are \$12 for adults, \$6 for students with activity cards, and free for ages 5 and younger

Why: Proceeds benefit the Shriners Hospitals for Children and the Patient Travel Fund.

from the trenches.

"Probably getting in on a scoring drive would be the best," Dorsey said of his per-

fect scenario. "Just driving down the field and playing with the best athletes in the state is pretty awesome."

A 6-3, 195-pound defensive end, Frelove is looking at Saturday's game as an opportunity to spend a few more plays in the opposing team's backfield, and maybe sacking the quarterback. His parents are Matt and Janelle Frelove and Adam and Jamie Bahem.

"Coming in and making a big hit," Kendall Frelove said. "That energy will be pretty cool."

Deal is listed as a 5-10, 170-pound defensive back. The son of Burke and Kathy Deal spent time at quarterback and wide receiver in his senior season with the Trojans, and he envisions an opportunity to find pay dirt again.

— See *Homedale*, page 13A

Marsing's Clay King ready for grid career's crowning achievement

Clay King's top sport is baseball, but he's making his final pitch in high school football Saturday.

The 17-year-old defensive back will represent Marsing High School one final time when he suits up for the West squad in the 21st annual El Korah East-West Shrine All-Star Game in Eagle.

"I felt honored and a little disappointed that none of my other teammates were able to go, but it'll still be a cool experience for me," the 6-foot, 1-inch, 170-pounder said.

"I have buddies from other schools that are going to play."

King will stand on the opposite sideline one last time across from Homedale seniors Jake Deal, Wyatt Dorsey and

Kendall Frelove, who have been practicing with the East team this week.

The son of Jacky and Jim King hasn't played a football game since the Huskies' season ended a month ago.

"I've been exercising and trying to get back into shape," he said.

The physical aspect may need retrained after a month off, but Huskies coach Norm Stewart is confident King's drive and determination never softened.

"He's a great kid. He's been a real solid leader for us," Stewart said. "I'm real excited about the opportunity he's having to play in this game."

King may be the lone Marsing

— See *King*, page 14A



Clay King will close his high school career Saturday as a member of the West squad in the Shrine All-Star Game.

Rimrock senior in 8-man game

Rigo Lino is the only Rimrock High School athlete in Saturday's eight-man East-West Shrine All-Star Game, which will be played at 11 a.m. at Thunder Stadium on the Eagle High School campus.

Marsing scorers crush foes

Glorfield erupts for 37 in opener

The reasons behind coach Jake Dugger's reluctance to highlight players became abundantly evident in Marsing High School's first two girls' basketball games.

The Huskies had three players in double figures — and two different dominant scorers — in their first two wins of the season.

Sheyanne Glorfield's explosive start to her senior season — 37 points in one of the biggest scoring nights in Huskies history — pushed Marsing to a 59-31

— See *Marsing*, page 14A

New Trojans respond quickly

Free throws fuel HHS' first win

There was nothing easy about the start to the Homedale High School girls' basketball season.

The Trojans opened the year with a split of non-conference home games against two of the toughest 2A Western Idaho Conference teams around.

Saturday: Homedale 40, New Plymouth 34 — Varsity newcomer Faith Jacobson knocked down eight of 10 foul shots as the Trojans' free-throw percentage proved to be the difference against the Pilgrims.

Homedale connected on 16 of 28 free throws (57.1 percent) as New Plymouth converted only seven of 20 (35 percent).

Jacobson led all scorers with 12 points to fuel her first varsity double-double. She also had 10 rebounds.

Homedale used a 10-5 third-quarter spurt to expand its lead and build up resistance against the Pilgrims' fourth-quarter comeback.

The Trojans survived 31 turnovers as New Plymouth was able to score just six points off the miscues.

Ashley Burks logged four points and four rebounds while

— See *Trojans*, page 13A

Sports

✓ Trojans: Taller Cole Valley Christian spoils Homedale's home opener

From Page 12A

leading the Trojans with four steals.

Carlie Sawyer also had four points and was one of three players to notch three steals each. Lainey Johnson had three steals, and Carli Swallow scored seven points to go with her three steals.

Kenzie White led New Plymouth with 10 points and three steals, while teammate Elia Burgin grabbed six rebounds and scored six points.

Nov. 15: Cole Valley Christian 48, Homedale 39 — In a game marked by stretches of strong defense on both sides, the Chargers continued the success they saw during a 2015-16 regular season in which they won 20 of their first 21 games and finished 22-3.

Sophomore Josey Hall converted five of seven field-goal attempts in her HHS varsity debut, pouring in a co-game-high 12 points for the Trojans. Jacobson scored eight points in the first game of her junior season.

Homedale trailed by as many as eight points, 18-10, in the second quarter before Sophie Nash scored five straight points — including her only three-point goal — and Ambyr VanWinkle got her only points on an offensive putback on Jacobson's missed three-pointer. The Trojans tightened the score to 20-17 by halftime.

Homedale struggled to grab rebounds against the physical Cole Valley team. The Chargers' 6-foot junior post, Holly Golenor, hit six of 11 shots for a team-high 12 points and she pulled down four rebounds.

Ace Hahs, Cole Valley's 5-7 junior guard, had four defensive rebounds to go with 10 points.

The Chargers held a 13-6 rebounding edge on Homedale's glass. The Trojans shot just 36.4 percent (16-for-44), while Cole Valley shot 50 percent (20-for-40) inside the 3-point line.

Sophie Nash and Kendall Nash each knocked down 3-point goals as part of their five points apiece for Homedale. Jacobson and Hall snagged five rebounds each.



Homedale High School's Ambyr VanWinkle puts up a shot against the defense of Cole Valley Christian's Madeline McHugh during the second quarter for her only points in a Nov. 15 home game.

✓ Homedale: Trio of Trojans ready to make final prep football memories

From Page 12A

"I think it would be fun to catch another ball and make another touchdown," he said. "I think that'll be really fun."

"That's what I'm going to be miss most about football."

Deal plans to focus on baseball after high school and Dorsey said he has an offer to play football from The College of Idaho. Freelove's plans aren't set in stone yet.

One thing that is clear, though, according to HHS coach Matt Holtry, is the three athletes' impact on the Trojans program in the past few seasons.

"I can't say enough about the

work ethic and team attitude that Jake has brought to the program over the past four years," the coach said. "He is the ultimate team-first guy and has one of the best work ethics that I have ever had the privilege to coach. He is an all-around athlete, and we will miss the leadership he brought to the table for us."

Freelove made his impact on the defensive line with double-digit tackles in several games during his senior season, but Holtry said he was an important playmaker on offense from the H-back and tight end positions, too.

"Kendall has a great athletic ability and the ability to play

sideline-to-sideline," Holtry said. "His length and his determination to get to the ball made him a standout as a defensive end."

"We will miss his physical presence in our program. He has the ability to play at the next level."

Dorsey started at left tackle for three seasons, and could have a similar impact in keeping the East team's quarterbacks upright Saturday.

"We always had confidence that our 'blind side' was going to be taken care of," Holtry said. "His consistent and physical play at the offensive line position along with his love for the game is what has made him an outstanding football

player." All three players have received insight on what it's like to step onto the field for an all-star competition.

Freelove's uncle Anthony Anderson, a 2003 HHS graduate, played in the 2002 East-West game.

"He said he just had so much fun," Freelove said. "You go out and meet all sorts of new guys from around the area and you just play ball."

Dorsey heard from 2015 Homedale all-star Connor Carter.

"He said just go out and have fun," Dorsey said. "And if it's

cold, dress warmly." Deal said he didn't get any direct advice about his final high school football game, but he expects a memorable experience — even if that means another week of practice after a few weeks away.

"I don't think that should really be a problem," he said of returning to the game after an absence. "We're probably going to have to pick up some stuff on the run at practice. That might be difficult."

"Other than that, it's really going to be a fun game, I think. Just a bunch of guys that love football having a good time."

— JPB

Homedale Trojans

Boys' Basketball Varsity Seniors

OWYHEE AUTO SUPPLY
337-4668



Eddy Rodriguez, guard



Jacob Furlott, guard



Jordan Van Es, guard



Kendall Freelove, power forward

J. Edward Perkins, Jr. D.C. 337-4900

337-3142

337-4041

482-0103

337-3474

BOISE - NAMP - HOMEDALE
337-3271

337-4681

337-4664

337-4866

Girls' basketball
Varsity
Tuesday, Nov. 29 at Cole Valley Christian, 7:30 p.m.
Junior varsity
Tuesday, Nov. 29 at Cole Valley Christian, 6 p.m.
Frosh-soph
Tuesday, Nov. 29 at Cole Valley Christian, 4:30 p.m.

Boys' basketball
Varsity
Tuesday, Nov. 29, home vs. Cole Valley Christian, 7:30 p.m.
Junior varsity
Tuesday, Nov. 29, home vs. Cole Valley Christian, 6 p.m.
Frosh-soph
Tuesday, Nov. 29, home vs. Cole Valley Christian, 4:30 p.m.

Wrestling
Friday-Saturday, Dec. 9-10 at Calhoun Classic, Nyssa, Ore.

Go Trojans!

Sports

✓ Marsing: Farrens dominates rebounding in Huskies' first two games

From Page 12A
 victory over host Payette in the non-conference opener on Nov. 15. It was the Pirates' 24th consecutive loss stretching to last season.

Junior Mackenzie Farrens posted a double-double in Friday's 67-6 non-conference blowout of host Wilder. Farrens had 21 points and 15 rebounds.

Friday: Marsing 67, Wilder 6 — The Huskies pitched shutouts in the first and fourth quarters to rout the Wildcats of the 1A Western Idaho Conference.

Marsing (2-0 overall at week's end) outscored Wilder, 29-0, in the first eight minutes and closed things by scoring 21 of the game's final 23 points, including a 10-0 run through the fourth quarter.

Farrens converted 10 of 18 field goals and did her part defensively with four blocked shots. Her season-high 15 rebounds pushed her season rebounding average to 14 per game.

Elsa Margarito became the third different Marsing scorer to top double figures this season when she put in 15

points, including uncorking three three-point goals, and grabbed six rebounds.

Glorfield scored nine points and dished a team-high seven assists. Autumn Bennett added nine.

Nov. 15: Marsing 59, Payette 31 — Glorfield's double-double included a career-high 37 points and 12 rebounds in front of the home crowd. She fired in six three-point goals and knocked down eight of 12 shots from inside the arc.

Seven of the senior's rebounds came on the defensive glass as the Pirates converted just 25.5 percent of their shots (12-for-47).

She also had three steals and three assists.

Marsing broke open a close game with a 20-9 run over the final eight minutes of the first half.

Hailee Bennett had seven points and nine rebounds.

Farrens led the Huskies with 13 boards as the Huskies held a 2-to-1 edge on the glass, taking down 50 rebounds to Payette's 25.

Senior guard Kadee Winn scored 14 points for Payette.



Marsing High School's Emma Heitz fights her way to the basket during the Nov. 15 season opener at home against Payette. Heitz sank a free throw and dished four assists in the game. Photo by Dan Pease

Raiders show off early offensive prowess

Playing for a new coach, the Rimrock High School girls' basketball team is off to a busy start.

Todd Jensen took over from Bobby-Jean Colyer and has already piloted the Raiders through five games.

Rimrock (3-2 overall) has lost

two of its past three games after starting the season with a 2-1 showing in the Garden Valley Tournament on Nov. 11-12.

The Raiders crushed Greenleaf Friends Academy, 63-20, in Bruneau on Nov. 15.

Host Richfield edged the Raiders, 26-23, in a non-conference game

played Thursday.

Rimrock returns to action Tuesday at home against Owyhee, Nev.

The Raiders opened the season with a 50-21 blowout of Garden Valley on Nov. 11, and defeated Victory Charter, 39-28, in the first of two tournament games played in Garden Valley on Nov. 12.

✓ King: Defensive back is only MHS player invited

From Page 12A
 representative this year, but he needn't look very far to get a sense of what he's in for Saturday at Thunder Stadium on the Eagle High School campus.

"One of my assistant coaches (volunteer Noah Grossman) actually played in the game," King said. "He said it was a good experience for me and to go out

there and have fun."

King is listed on the West roster as a defensive back, but he also played tight end for the Huskies in 2016.

"Mainly I'm just thinking to be grateful. It's a good experience just going out there and have fun," he said. "I'll just go out there, and I'm down to do whatever."

— JPB

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MARSING HUSKIES Boys' Basketball Varsity Seniors



Dakota Hardy, guard



Jose Ponce, guard



Karl Isert, post



Nick Lankow, post



Sam Galligan, post



Trajan Morton, wing



Tre Ponce, wing-post



Tyler Simonson, wing-post

Boys' basketball Varsity

Tuesday, Nov. 29, home vs. Payette, 7:30 p.m.

Junior varsity A

Tuesday, Nov. 29, home vs. Payette, 6 p.m.

Junior varsity B

Tuesday, Nov. 29, home vs. Payette, 4:30 p.m.

Girls' basketball Varsity

Thursday, Dec. 1 at Homedale, 7:30 p.m.

Junior varsity

Thursday, Dec. 1 at Homedale, 6 p.m.

Wrestling

Saturday, Dec. 3 at East-West Duals, Wendell, 10 a.m.



896-4162



896-4815



896-4331



482-0103



337-4041

Looking back...

from the files of The Owyhee Avalanche and Owyhee Chronicle

25 years ago

November 27, 1991

Marsing school board sets new traffic rules

The Marsing School Board passed a new traffic control policy at the November 19 meeting, to attempt to make the parking lots safer for children.

Signs that were placed at the entrances and exits of the parking lots were stolen, according to Mary McClintick of the district office.

Drivers are being asked to enter the parking lots to the mid-high, elementary school and high school from the north end and exit on the south end.

The board is also asking that drivers do not drive around the circle drive between the mid-high and elementary. The board wants to reserve the area for bus loading and unloading.

Girls' basketball season underway

The Marsing girls' varsity basketball season is underway, and although the team has yet to win a game, coach Carol Henggeler said she remains optimistic.

Henggeler said most of the team's six games have been lost by only a few points, mostly because the team has run into scoring problems.

"We're playing pretty good," she said. "We've been playing good defense all along."

She said some players have been ill, and the team is just now playing with a full roster.

"I think we'll do alright," Henggeler said. "We're finally getting the team back together."

The Huskies play in Parma tonight.

DEIS finds increased chance of range fires with new bombing range

A public hearing on the recently released Draft Environmental Impact Statement (DEIS) on proposed Air Force actions in southern Idaho drew mixed reactions Tuesday evening from area residents.

The hearing, one of four to be held on the issue, was at the Murphy courthouse.

The DEIS focused on the establishment of a composite wing at Mountain Home Air Force Base, the Air Force's proposed modification of the existing military airspace over Idaho and the state's proposal to develop the Big Springs Training Range.

Collectively these actions are being referred to as the "Air Force in Idaho."

The decision to implement the composite wing at Mountain Home Air Force Base has already been made, according to Lt. Col. Gerald Long. The DEIS will help determine how to implement the wing.

The proposed airspace modifications involve raising the ceiling heights of the "military operations areas" (MOAs) to a uniform 18,000 feet mean sea level, raising the authorized flight level in the air traffic control assigned airspace from 29,000 to 50,000 feet and allowing supersonic flight above 10,000 feet, rather than only above 30,000 feet, as it is currently.

Overall DEIS findings indicated an increased potential for range fires and aircraft-related noise levels, resulting from the proposed actions.

Trojans are state champs!

Homedale's new Idaho A-3 Football Champions are likely to be greeted with rousing cheers when the annual fall athletic awards banquet takes place Monday night in the HHS multipurpose room at 7 p.m.

In winning the sixth No. 1 trophy for their hometown in the last 14 years, the local versions of B-2 supersonic bombers have fired another direct hit to enlarge Homedale's already legendary football reputation in Idaho.

Their incendiary performance against the Teton Redskins, who they blasted 33-6 in the championship game in Pocatello over the weekend, has ignited whoops galore from townspeople almost aching for some good publicity about Homedale for a change. Their skillful play had, as one game announcer put it, "a Homedale bounce."

50 years ago

November 24, 1966

Construction plans told for new Homedale bridge

"The structure design for the new Homedale bridge will be complete this winter so that we will have the project ready when the money is available for the construction which will begin sometime in late 1967 or early 1968," reported W. W. "Bill" Sacht, district engineer for the Idaho Department of Highways.

Sacht was the guest speaker at the Tuesday noon luncheon meeting of the Homedale Chamber of Commerce held at Bicandi's Cafe.

He added that purchases of the land for right-of-way for the bridge would be completed by next summer. The highway department is now in the process of replacing a small bridge on Highway 95 just east of Homedale enroute to Wilder. Sacht added that the bridge will be considerably wider when completed and will be at least as wide as the roadway, adding about four to six feet to the bridge.

Sacht also gave a brief report on the Highway 95 study from the Oregon line to Marsing and Homedale, listing four routes that have been selected as possible routes but added that the exact alignment has not been decided for the route.

At present two crews are working on it and have completed the topographical surveys, and cross-sections of the land are being taken, he added. In January, "We will have a preliminary design inspection and alignment grade and will then be turned over to the design department," he stated.

There are actually 12 possibilities for the new Highway 95, with three alternates from the Oregon line to Elephant Butte and four alternates from Elephant Butte to Homedale, one of which would be routed directly through Marsing, across the tracks and up the Owyhee County side of the Snake River, Sacht explained.

Trojans are S.R.V. Southern Football Division champs

The Homedale Trojans emerged the league champions with a 5-0 league record and ended the season with an 8-1 record.

Jim Jackson, the Trojan quarterback, and a sensational year for the Homedale High School football team. Jim led in passing for the "B" Schools in the Snake River Valley, gaining 1,044 yards through the air, he also threw 9 touchdown passes.

Many other players were outstanding in this championship year. Craig Nash, the leading ground gainer with 937 yards rushing and scoring 78 points. Rick Kushlan, the teams leading pass receiver, catching 35 passes for 393 yards and 5 touchdowns.

The Trojans were led defensively by Louie Uranga who made 100 tackles during the season.

New plant at Marsing planned

Crop King will be the trade style used by the new Idaho Corporation being formed to operate a plant in Marsing, reports Verle W. Woods of Yakima, Wash. Woods has been negotiating with the City of Marsing to lease its property by the sewer lagoon as a building site for the industrial operation which will manufacture various crop insecticides.

By letter, Mr. Woods informed Mayor Dave Haken, that delivery of equipment will be made this fall, and that he will be in Marsing soon to sign the lease agreement with the city.

Airman returns to Washington

Aviation Structural Mechanic Airman Richard K. Orris, USN, son of Mr. and Mrs. Donald K. Orris of Homedale, has returned with Patrol Squadron Two (VP-2) from a six-month deployment in the Western Pacific to the naval Air Station, Whidbey, Island, Wash.

Flying the Lockheed Built SP-2H "Neptune," VP-2 flew as a unit of the "Market Time" patrol force. Flying out the Tan Son Nhut airbase at Saigon, VP-2 crews worked in conjunction with U.S. Navy and Vietnamese Navy Units to close off the coast of South Vietnam from seaward infiltration of guns and supplies to the enemy.

140 years ago

November 25, 1876

THE POLITICAL SITUATION – The unwelcome spectacle which presents itself as a consequence of the intense political excitement which has prevailed during the past few weeks is not calculated to inspire a hopeful feeling in the minds of all who would desire to see it otherwise. With business of every description almost entirely paralyzed, commercial, mining and general operations brought to a stand still, and the country generally in a feverish and restless state of excitement, thoughtful people are naturally led to look into the causes of all this trouble and speculate upon probable results.

The nation is passing through an ordeal that might have been avoided. The great contest involved in the election of a chief magistrate hinges upon the returns of one or two States where it is known that the election machinery is such as to admit of the practice of the grossest frauds, from which a decision is liable to be reached adverse to the will of the sovereign people. A wise and judicious policy on the part of the Administration towards all the States that were twelve years ago in rebellion against the general Government would have been attended with results far different from those which the nation is called upon to witness to-day. Instead of encouraging the promotion of peaceful relations with that section of the country, whose trade it is desirable to cultivate and reestablish for the benefit of the country at large, the Administration has given countenance and bestowed favor upon a class of men whose principal aims seem to have been their own aggrandizement and the adoption of means calculated to array one portion of the people against another, thus producing scenes of disorder and internecine strife such as we have witnessed in Louisiana. The baneful effects of domineering partisanship were never more conspicuously illustrated than in the proceedings now in progress in which the fate of the nation hangs tremblingly upon the action of two or three depraved and ignorant men, who have it in their power to subvert the will of the people and inaugurate discord, strife and insurrection throughout the entire land.

The responsibility for such a grave and complicated condition of affairs rests somewhere. The Administration has got the control and direction of public affairs to an extent that leaves no room for doubt that there might have been a better State government in Louisiana if statesmanship had been displayed in its programme of action towards that commonwealth. The policy fostered by Grant and carried into effect by his minions and satellites has brought the country to its present threatened condition of chaos and disorder, and if serious trouble occurs, as a result of this confusion, the people will know where to place the responsibility.

The idea that in time of peace the army must be brought into requisition as an instrumentality calculated to overawe the people, is one that never would have entered the brain of a man who desired to exercise the functions of the Presidential office in a manner consistent with the Constitution, and the will of the people. The crisis long ago demanded a man who esteems the interest of his country paramount to those of his party, and until the nation has such a ruler shall look in vain for that peace and prosperity the people are clamoring for. Whoever is entitled to the Presidency by the honest vote of the people should be inaugurated and we believe there is honesty enough among the better class of men in both political parties to bring such and influence to bear as will avert the grave perils with which the country is now threatened.

SHOULD THE choice of President devolve upon the House of Representatives the vote would be taken by States, the representation from each State have one vote. A quorum for this purpose would consist of a member or members from two-thirds of the States and a majority of all the States would be necessary to a choice. The political classification of the thirty-eight States are represented in the present House gives the Democrats twenty-one votes and the Republicans sixteen with one State (Illinois) doubtful by reason of neither Democrats nor Republicans having a majority in the representation. It will thus be seen that if the President is elected by States the Democrats will have majority of five.

Commentary

Baxter Black, DVM



On the edge of common sense The committee meeting

"I call to order the meeting of the Committee of the Department of Commerce. The purpose of the agenda today is to assess the importance of agriculture in the state. Our job is to determine which businesses should be included as part of agriculture. Let's start," the chairman said.

"Well, obviously," the Commissioner of Agriculture said, "any business that produces raw product, animal or vegetable, is part of agriculture. Like milk. A dairy should be included."

"Agreed. How about cheese?"

"It's made from milk."

"Yes, but it's a factory. It only takes milk and converts it to cheese. Their payroll includes truckers, lab techs, sales people and ad agency folks. Should truck drivers and ad copywriters be part of agriculture?"

"Good question, but the cheese plant wouldn't be in the community if the dairies weren't nearby."

"OK. Let's come back to that. How about grain elevators?"

"If the farmer stored his grain on his farm it would definitely be farm income. If he stores it in the Co-op elevator, it's still his grain."

"What if the grain is freighted on a train to Minneapolis and loaded on a barge bound for Irkutsk? Is that shipping still part of the ag economy?"

"Technically, yes."

"So the tow boat pilot is merely a skilled farm hand?"

"Technically, yes."

"We better come back to this."

"Alright. The feedlot business is definitely agriculture. We can all agree. So, let's say any cattle feeder who hedges his cattle on the Chicago Board of Trade. Is his broker an agricultural worker?"

"Certainly. He's directly involved in marketing a raw commodity."

"What if the broker sells pork belly futures?"

"Pork bellies are produced in a meat processing plant. I assume you think packing houses are part of agriculture instead of manufacturing. How 'bout the butcher who sells packages of bacon in a grocery store? Is he an agricultural worker? And the teenager at Burger King who sells a bacon cheeseburger?"

"I don't know."

"So, how are we gonna decide the economic importance of agriculture in any given community, state or nation?"

"It is sure complicated, Mr. Chairman. We'd have to consider imports and exports, a cheap food policy, the smell of the air at the edge of town, muddy tracks on a farm to market road, or the number of implement dealers in the local Yellow pages. Maybe it's so big a part of the economy that it's impossible to separate. The only thing I'm sure of ... it has somethin' to do with homegrown tomatoes."

— Visit Baxter's Web site at www.baxterblack.com for more features and to purchase Baxter Black merchandise, including books, DVDs and his new Christmas book, "Tinsel, Mistletoe and Reindeer Bait!", and other books, CDs and DVDs.

Letter to the editor

American people voted to set country right

Wow, it's over. What a shocker it was to many pundits that Americans are exceptional and not deplorable and are indeed redeemable.

Our past election was akin to the 1860 contest between Abraham Lincoln and Stephen Douglas. The results of both ushered in rebellion. The first, the Civil War, and the current, a civil response to setting America right.

I sum up the situation:

Lincoln freed the slaves. Obama enslaved us to the federal government.

Nixon lied to Congress, and Secretary Clinton lied to all of us.

Candidate Secretary Clinton stood for the status quo while candidate Trump pledged to drain the swamp.

In 2016, America voted for the shovel.

Michael F. Hanley IV

Jordan Valley

Letters to the editor

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

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

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

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

Sen. Mike Crapo

From Washington Spirit of Freedom award honors heroes among us



For the past 14 years, I have had the honor of recognizing some of the remarkable service of Idahoans with the Spirit of Freedom: Idaho Veterans Service Award. This award is presented in two categories: veterans and volunteers who assist veterans.

Many of these Idahoans participated in formidable world events and returned home, raised families, built up our communities and continued to serve in many capacities assisting fellow Idahoans, including veterans and their families. Their examples of selfless service are beyond worthy of recognition and are a tip of the iceberg of the many outstanding Americans who make Idaho home.

This year, 19 Idahoans are being honored with the 2016 Spirit of Freedom Award:

Veterans

- Lloyd Kent Brown, Garden City;
- Henry W. Clark, Boise;
- Charlie A. Hollenbeck, Lewiston;
- Bud Kelly, Pocatello;
- Timothy James McBride, Fruitland;
- Ned Mickelsen, Pocatello;
- Jacob D. Sattler, Boise;
- Erin Smith, Boise;
- John A. Spurny, Mountain Home;
- Irving Tyrrell, Jr., Boise;
- Douglas E. Welch, Lewiston;
- Joseph H. Whilden, Nampa;

Volunteers

- Barbara Gehring, Pocatello;
- William A. Hamilton, Nampa;
- Boyd L. Pedersen, Lewiston;
- Wayne Sall, Boise;
- Brett Waters, Shelley;
- Rita Weber, Boise;
- Jim White, Lewiston;

I am continually inspired by the award recipients' lives and leadership. The veteran awardees exemplify valor, perseverance, sacrifice, honor and freedom. One veteran assisted with the liberation of a concentration camp during World War II while another was freed after being taken as a prisoner of war during the Battle of the Bulge. Earlier in the year, I had the opportunity to honor the first female

armor enlisted soldier in the nation to graduate from the U.S. Army's M1 Armor Crewman School. The veterans honored with the Spirit of Freedom award often go beyond serving our country in the military. Most of them have returned home and help in their communities.

Idaho is not only home to an exceptional population of veterans, but also we are blessed to have volunteers who embody the spirit of service and are dedicated to the wellbeing of our veterans, like the gentleman who has helped refurbish more than 105 wheelchairs for disabled veterans or the Idahoan who has volunteered countless hours over the past nearly 20 years helping to calm the nerves of veterans awaiting health services. These are some examples of the remarkable service of Spirit of Freedom awardees. Biographies of Spirit of Freedom Award recipients from 2016 and past years are posted on my website at http://www.crapo.senate.gov/issues/veterans/spirit_of_freedom.cfm. They truly are heroes among us, and it is a privilege to help honor them.

Thank you to the nominating organizations for bringing the service of the awardees to our attention. The Boise Veterans Affairs Medical Center, the Idaho Military Division, the Idaho State Veterans Home-Boise, the Idaho State Veterans Home-Lewiston, the Idaho State Veterans Home-Pocatello, the Idaho State Veterans Cemetery, the Lewis-Clark Valley Veterans Council, the Department of Idaho Military Order of the Purple Heart and the Vietnam Veterans of America Idaho State Council are among the organizations that submitted nominations for the award this year.

Since the award's creation, 247 Spirit of Freedom Awards have been presented. The award recipients have answered our nation's call of duty and are not just identifying needs in our communities, but also working hard to meet those needs. They are truly what makes our communities, state and nation great and are representative of the innumerable other Idahoans who perpetuate the Spirit of Freedom through bettering our communities and encouraging others through their examples.

— Republican Mike Crapo is Idaho's senior member of the U. S. Senate. He won re-election for his fourth six-year term in the Nov. 8 election and has served in the Senate since 1999. Prior to that, he was a three-term Idaho Second District congressman.

Commentary

Financial management

Health Savings Account is new normal for self-employed

Dear Dave,

My husband and I are self-employed, and we currently pay almost \$1,000 a month for health insurance. I've heard you talk about the potential for rates to increase as much as 40 to 60 percent next year. Are there other options, such as just saving the money in case of medical emergencies?

— Anna

Dear Anna,

You don't want to go completely without insurance, because you'll get penalized by the government. Remember, when it comes to health insurance, the problem usually isn't a kidney stone or a trip to the emergency room for a few stitches. The problem is a cancer diagnosis, which ends up costing \$500,000 or more.

You might want to check into

an HSA (Health Savings Account) type of plan within the exchanges. Another thing you could look at is one of the medical sharing programs through a Christian organization such as Christian Healthcare Ministries.

But a higher-deductible, HSA-type plan might help keep your premiums down. It's sad, but this is what Obamacare has done to independent people like you and me who are self-employed. It's destroying small group plans, and I guess that was their intent. I suppose they wanted to put those companies out of business, so the government could take it over.

— Dave

Dear Dave,

My wife and I make a little more than \$50,000 a year combined, and we're almost debt-free. Right



DAVE Says
by Dave Ramsey • www.davesays.org

now, we have \$50,000 left on our mortgage and \$4,000 in student loans left to pay. We're both really excited about the future, and we're thinking about selling our home and moving into a

trailer her parents own. On top of this, we'd like to save my wife's entire salary for five years to buy another, better house. What do you think of this plan?

— Travis

Dear Travis,

Man, I'm really excited for you two. You're working hard to take control of your finances and pay off debt. This is what I mean when I use the phrase "gazelle intensity."

However, I think selling your home is going a bit too far at the moment. Despite a really rocky road the past several years, the housing and real estate market is finally starting to rebound. At this point, there's every indication that your home is going to go up in value. If you go with your plan, you're going to lose all that

appreciation value and lower your standard of living at the same time.

While you have something of a modest income, I think you make enough money to pay off the house and become prosperous during the next five to seven years, without going to the extreme.

Keep up the great work!

— Dave

— Dave Ramsey is America's trusted voice on money and business, and 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 12 million listeners each week on 575 radio stations and multiple digital platforms. Follow Dave at DaveRamsey.com and on Twitter at [@DaveRamsey](https://twitter.com/DaveRamsey).

Americans for Limited Government

Article One: A unifying agenda for a divided nation

by Rick Manning

In the wake of a bitter 2016 presidential battle and its acrimonious aftermath, a critical question now confronts us: How do we govern a federal government many believe has become ungovernable?

And more importantly, how do we manage a financial situation most agree has become unmanageable?

By now our ship of state's unsustainable course has openly manifested itself in the form of a \$20 trillion debt, soaring deficits, rampant corruption, unfair crony capitalist trade agreements, wide-open borders and a host of other ill-conceived foreign and domestic policy initiatives.

On Jan. 3, 535 men and women from all corners of the Republic will convene in Washington, D.C., as duly elected members of the 115th Congress. Like the members of the 114 Congresses preceding them, these lawmakers will be constitutionally empowered to collect taxes, appropriate funds, print money, conduct treaties, raise armies and — if necessary — declare wars.

These powers (and others) have been explicitly enumerated in Article One of the U.S. Constitution — the blueprint for the establishment of the most prosperous, most powerful nation the world has ever seen. Lawmakers have been further empowered to enact legislation deemed "necessary and proper for carrying into Execution" the Congress' enumerated powers. Moreover, the 435 members of the U.S. House of Representatives have the added responsibility of initiating all legislation related to the raising of revenue.

These are sweeping powers — and, had Republican and Democratic congressional majorities consistently exercised them (and protected them) in recent years in ac-

cordance with the intent of the framers, our nation would be in much better shape on a number of critical fronts than it is today.

But now is not the time to assign blame. Now is the time to chart a new and better way forward for our citizens and taxpayers.

There are several key reforms that could be made to the U.S. House rules. For example, to expand Rule XV to include an Article One Calendar. This would allow the House to vote up-or-down on legislation aimed at repealing Executive Orders, Presidential Memoranda and other executive branch rule-making that has not been authorized by Congress.

This makes sense. It is not enough to simply hold press conferences criticizing unconstitutional executive overreach — Congress must affirmatively stamp it out.

House rules could also grant House subcommittee chairmen full subpoena power under Rule XI — and the authority to hire dedicated staff for the purpose of conducting independent oversight hearings.

There is obviously no shortage of scandal in Washington, D.C. — to the point we have grown numb as a society to headlines that would have stirred us to outrage decades ago. Unfortunately, there has been a dearth of robust oversight and meaningful accountability — which has further eroded the public's trust in government.

To regain this trust, Congress' vigilance in uncovering and prosecuting public corruption must at least be equal to the efforts of those seeking to rig the system.

The House must also enforce Rule XXI — which protects taxpayers from unauthorized executive branch expenditures. Over the past two fiscal years, the Congressional

Budget Office (CBO) has identified \$604 billion worth of unauthorized programs and activities — or spending items that have not been previously authorized by Congress.

Such expenditures must be given up-or-down reauthorization votes prior to being inserted into any appropriations bills. Failure to hold such votes amounts to a fundamental abdication of Congress' power of the purse — and a massive betrayal of taxpayers.

House Speaker Paul Ryan should also reconsider the informal binding of committee assignments to the fundraising efforts of the National Republican Congressional Committee (NRCC). This is nothing but a pay-for-play scheme — one that is, frankly, beneath the dignity of the institution. If Congress is to have any credibility in exposing the corrosive influence of special interests on our government, it cannot be viewed as a tool of these same interests.

In other words more aggressive oversight must be accompanied by better self-policing.

The 115th Congress may not be able to undo all of the damage done by decades of executive overreach, but it can unify around common principles and begin the process of reclaiming its rightful constitutional prerogative. The power of the purse has the potential to radically reorient our Republic's unsustainable trajectory, and it has been entrusted exclusively to those on Capitol Hill.

Congress must reclaim its constitutionally delegated powers and exercise them in a manner that not only restores fiscal common sense but also the public's faith in its government.

— Rick Manning is the President of Americans for Limited Government.

Contacting elected officials

U.S. Senate

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Term expires 2022

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Term expires 2020

Public notices

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

On December 14, 2016 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 matters at the times listed below.

Beginning at 10:00 am, the Commission will hear a request for a conditional use permit (Z17-03) filed by Rex & Karen Hoagland seeking to establish a single-family residence on a two-acre parcel to be divided from a 7.555-acre parcel currently owned by Jim & Lita Hoagland, parcel number RP01S02W209000A. The property is in an agricultural zone, located at 11835 Walking Plow Lane, Melba. The subject property is located in a portion of the SE 1/4 of the SE 1/4 of Section 20, Township 1 South, Range 2 West, Boise Meridian, Owyhee County, Idaho.

Beginning at 11:00 am, the Commission will hear a request for a conditional use permit (Z17-05) filed by Alicia Ponce seeking to establish a second single-family residence on a 7-acre parcel currently owned by Zenaido & Manuela Ponce, parcel number RP01N04W020755A. The property is in an agricultural zone, located at 7135 Opaline Road, Melba. The subject property is located in a portion of the NW 1/4 of the NWNE 1/4 of Section 2, Township 1 North, Range 4 West, Boise Meridian, Owyhee County, Idaho.

Beginning at 1:00 pm, the Commission will hear a request for a conditional use permit filed by Rise Broadband seeking to establish a wireless communication tower on a 40-acre parcel currently owned by Gary and Mary Gill, parcel number RP06S04E140001A. The property is in an agricultural zone, located near the southwest corner of Mormon Blvd. and State Highway 78. The subject property is located in the NENE 1/4 of Section 14, Township 6 South, Range 4 East, Boise Meridian, Owyhee County, Idaho.

Beginning at 2:00 pm, the Commission will hear a request for short plat application (Z16-18) filed by Loucks Homes, LLC for a one lot subdivision on a 1.954-acre parcel of land, parcel number RP03N04W342740A. The property is in a residential zone within the Marsing Area of City Impact, located at 5688 Old Bruneau Highway, Marsing. The subject property is located in a portion of the NW 1/4 of the NWNW 1/4 of Section 34, Township 3 North, Range 4 West, Boise Meridian, Owyhee County, Idaho.

Copies of the proposed projects are available for review in the Planning and Zoning office. For additional information please contact the Planning and Zoning office at 495-2095 ext. 2. 11/23/2016

NOTICE OF PUBLIC HEARING

The Marsing City Council will hold a public hearing to consider any and all comments on the following:

Anel Barajas, petitioner, is requesting approval of a variance to the lot size and setback requirements. The address of the parcel is 212 1st Avenue West,

Marsing. Comments will be taken at the public hearing or may be submitted in writing for consideration. Written comments must be postmarked to the Marsing City Hall, P O Box 125, Marsing, ID 83639 or delivered to Marsing City Hall. Written comments will be received until 5:00 p.m. on December 14, 2016 and will be read into the record at that public hearing

The public hearing will be held at the City Council Meeting which begins at 7:00 p.m. Wednesday, December 14, 2016 at Marsing City Hall located at 425 Main Street, Marsing, Idaho.

Dated this 15th day of November, 2016
12/23,30/16

NOTICE OF TRUSTEE'S SALE

On March 14, 2017, at the hour of 9:00 o'clock AM of said day, in the lobby of the Owyhee County Courthouse, 20381 Hwy 78, Murphy, Idaho 83650, CHARLES C. JUST, ATTORNEY AT LAW, as Successor Trustee, will sell at public auction to the highest bidder, for cash, in lawful money of the United States, all payable at the time of sale, the following described real property, situated in the County of Owyhee, State of Idaho, and described as follows to wit:

In Township 1 South, Range 2 West, Boise Meridian, Owyhee County, Idaho.

Section 18: That portion of Government Lot 3 of Section 18, Township 1 South, Range 2 West, Boise Meridian, Owyhee County, Idaho, lying South and West of the High Line Canal.

EXCEPTING THEREFROM

Any portion thereof which may lie within the East 330 feet of said Government Lot 3.

The Trustee has no knowledge of a more particular description of the above referenced real property, but for purposes of compliance with Section 60-113 Idaho Code, the Trustee has been informed the address of **HC 79 Box 420 n/k/a 12946 Bailey Road, Melba, Idaho**, is sometimes associated with the said real property.

This Trustee's Sale is subject to a bankruptcy filing, a payoff, a reinstatement or any other conditions of which the Trustee is not aware that would cause the cancellation of this sale. Further, if any of these conditions exist, this sale may be null and void, the successful bidder's funds shall be returned, and the Trustee and the Beneficiary shall not be liable to the successful bidder for any damages.

Said sale will be made without covenant or warranty regarding title, possessions or encumbrances to satisfy the obligation secured by and pursuant to the power of sale conferred in the Deed of Trust executed by Eric J. Fritzler and Angela M. Fritzler, husband and wife, as Grantor(s) with North American Mortgage Company as the Beneficiary, under the Deed of Trust recorded January 6, 1999, as Instrument No. 227119; Modification Agreement recorded September 26, 2006, as Instrument No. 258249; Modification Agreement recorded April 14, 2009, as Instrument No. 267932; Modification Agreement recorded 12-07-2012, as Instrument No. 279354, in the records of Owyhee County, Idaho. The Beneficial interest of said Deed of Trust was subsequently assigned to MidFirst Bank, a Federally Chartered Savings Association, recorded

June 19, 2008, as Instrument No. 265399, in the records of said County.

THE ABOVE GRANTORS ARE NAMED TO COMPLY WITH SECTION 45-1506(4) (a), IDAHO CODE. NO REPRESENTATION IS MADE THAT THEY ARE, OR ARE NOT, PRESENTLY RESPONSIBLE FOR THIS OBLIGATION.

The default for which this sale is to be made is the failure to pay the amount due under the certain Promissory Note and Deed of Trust, in the amounts called for thereunder as follows:

Monthly payments in the amount of \$706.39 for the months of May 2016 through and including to the date of sale, together with late charges and monthly payments accruing. The sum owing on the obligation secured by said Deed of Trust is \$107,462.86 as principal, plus service charges, attorney's fees, costs of this foreclosure, any and all funds expended by Beneficiary to protect their security interest, and interest accruing at the rate of 4.1250% from April 1, 2016, together with delinquent taxes plus penalties and interest to the date of sale.

The Beneficiary elects to sell or cause the trust property to be sold to satisfy said obligation.

Dated this 10th day of November, 2016.

Taegan N. Curzon, Trust Officer for JUST LAW, INC., P.O. Box 50271, Idaho Falls, Idaho 83405.

(208) 523-9106 FAX (208) 523-9146 Toll Free 1-800-923-9106 11/23,30;12/7,14/16

NOTICE OF TRUSTEE'S SALE IDAHO

Code 45-1506 Today's date: October 31, 2016 File No.: 7345.29401 Sale date and time (local time): March 14, 2017 at 11:00 AM Sale location: In the Lobby of the Owyhee County Courthouse, 20381 Highway 78, Murphy, ID 83650 Property address: 750 West Main Street Marsing, ID 83639 Successor Trustee: Northwest Trustee Services, Inc., an Idaho Corporation P.O. Box 997 Bellevue, WA 98009 (425) 586-1900 Deed of Trust information Original grantor: Michael G. Rice and Jenell A. Rice, husband and wife Original trustee: Alliance Title and Escrow Corporation Original beneficiary: JPMorgan Chase Bank, N.A. Recording date: 03/19/2013 Recorder's instrument number: 280366 County: OWYHEE Sum owing on the obligation: as of October 31, 2016: \$59,596.53 Because of interest, late charges, and other charges that may vary from day to day, the amount due on the day you pay may be greater. Hence, if you pay the amount shown above, an adjustment may be necessary after we receive your check. For further information write or call the Successor Trustee at the address or telephone number provided above. Basis of default:

failure to make payments when due. Please take notice that the Successor Trustee will sell at public auction to the highest bidder for certified funds or equivalent the property described above. The property address is identified to comply with IC 60-113 but is not warranted to be correct. The property's legal description is: In Township 3 North, Range 4 West, Boise Meridian, Owyhee County, Idaho Section 34: Commencing at the Southwest corner of the Southwest Quarter of the Southwest Quarter of Section 34, Township 3 North, Range 4 West, Boise Meridian; thence East 25 feet along the South boundary of said Southwest Quarter of the Southwest Quarter of the Southwest Quarter of Section 34, Township 3 North, Range 4 West, Boise Meridian; thence East 25 feet to the initial point of this description; thence continuing North 0 degrees 49'20" West 33 feet to the initial point of this description; thence North 90 degrees East 100.00 feet to a point; thence South 0 degrees 49'20" East, 153 feet to a point; thence South 90 degrees West 100 feet to the initial point of this description. The sale is subject to conditions, rules and procedures as described at the sale and which can be reviewed at www.northwesttrustee.com or USA-Foreclosure.com. The sale is made without representation, warranty or covenant of any kind. Rice, Michael and Jennell (TS# 7345.29401) 1002.289206-File No.

11/16,23,30;12/7/16

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A construction crewmember checks on newly planted vegetation on expanded Bayha Island. The orange construction fencing in the background represents the island's original perimeter in the Snake River.

Idaho Power Snake River quality project near Marsing completed

An effort to improve water conditions in the Middle Snake River has wrapped up on two small islands downstream from Walter's Ferry in a stretch of the Marsing Reach.

Idaho Power customer representative John Netto recently told Homedale business leaders about the Bayha Island Research Project.

Work to lower water temperatures in the area of the Snake River that is wide and shallow included deepening the waterway to increase its currents.

Construction equipment, such as excavators, was moved off the island and the channel restored earlier this month.

Before the project, Bayha Island was a 1.8-acre triangle of land.

"Bayha Island itself is twice as big as it was," Netto said. "The stream, the main channel part,

went from (between) 1½ feet (and) 2 feet deep to 8 feet deep."

Nearby smaller Wright Island has seen minimal widening, too.

Channels that are broad and shallow have warmer water, leading to more algae and less oxygen for fish. The project is one part of the broader Snake River Stewardship Program, which aims to help the company fulfill state and federal water-quality requirements necessary to get a new long-term license for the Hells Canyon hydroelectric generation complex.

Other dredging projects are planned at 20 more sites along the river.

"Hopefully that will help the water temperature stay down, and help the river altogether because it will keep some moss out of there," Netto said.

He further explained that the project is essentially aimed at re-

storing natural flows to the river.

"Typically the river sees kind of a blowout during the spring, and it washes a lot of the sediment out," Netto said. "With the dams in place, we have a lot more control of those flood seasons, and that sediment kind of builds up."

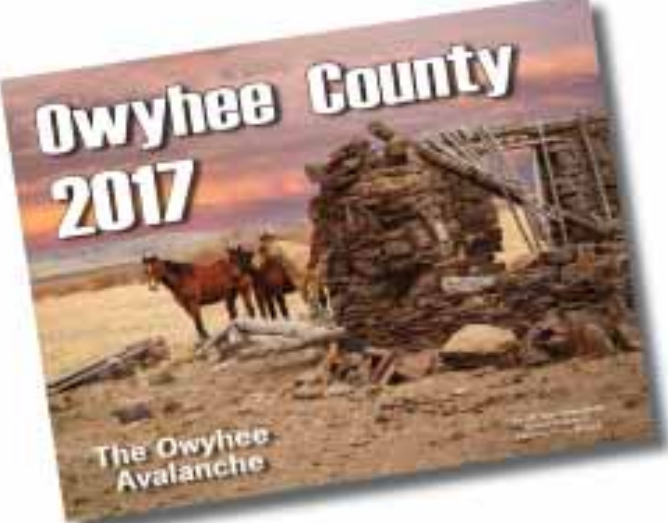
Primarily used for duck hunting and fishing, the islands had been home to noxious weeds. Crews removed the weeds and installed native plants designed to provide shade — further promoting cooler water temperatures — in the future.

A controlled burn was conducted earlier this year in the area to help eliminate invasive plants, too.

The islands also provide cover and forage for deer and nesting areas for ducks, geese and other birds. Otter, mink and other wildlife also live in the area. — SC

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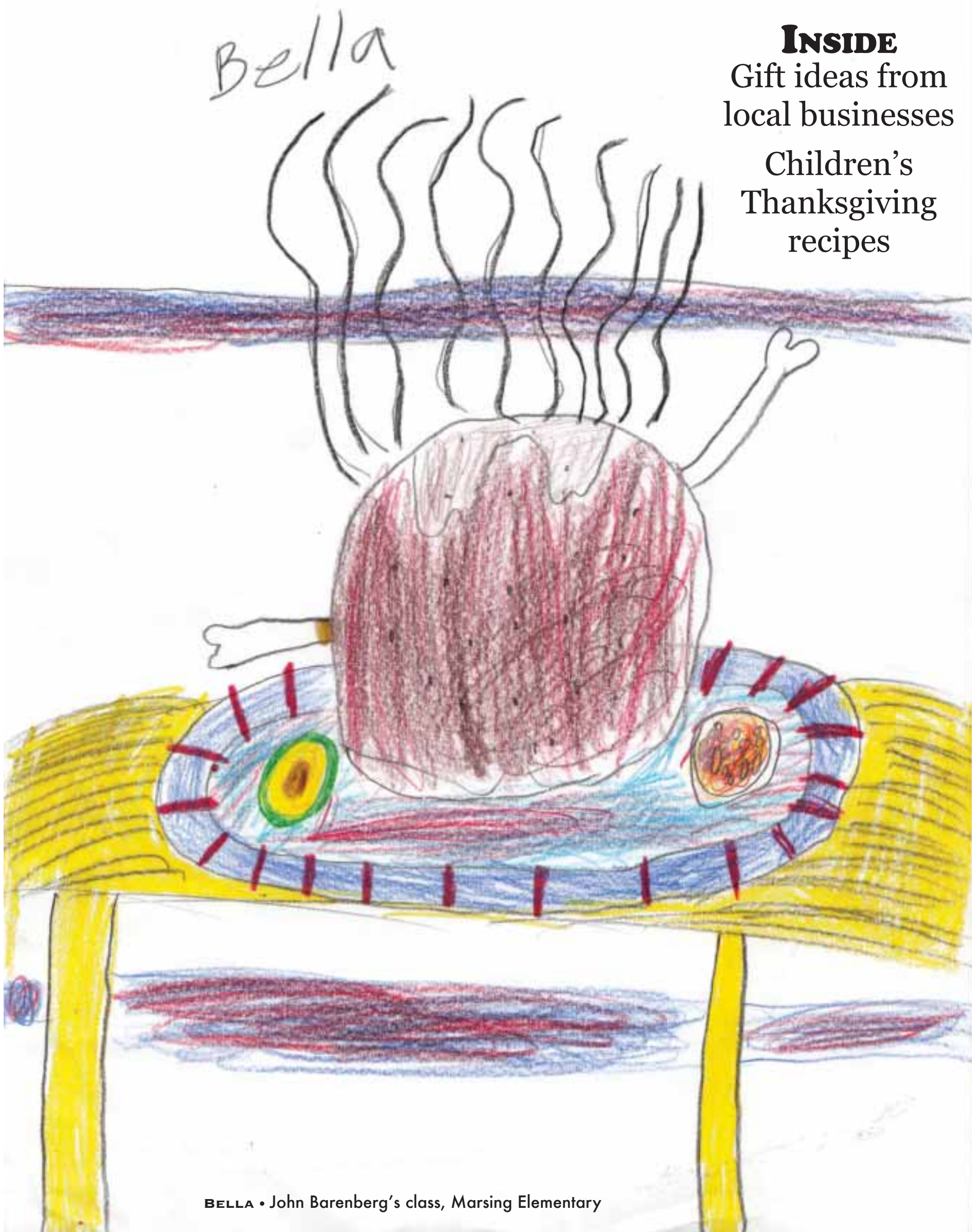
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2016 Holiday shopping guide

INSIDE
Gift ideas from
local businesses

Children's
Thanksgiving
recipes



BELLA • John Barenberg's class, Marsing Elementary

A special section of The Owyhee Avalanche
Wednesday, November 23, 2016

2016 Holiday shopping guide

with schoolchildren's Thanksgiving recipes and drawings



HUNTER • Robyn Chandler's class, Homedale Elementary

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Note
 Grand View, Three Creek, Jordan Valley and Pleasant Valley chose not to submit recipes this year.





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Homedale Elementary

Jamie Bahem's third-graders

How to cook a turkey

First you get a turkey. Next you put the stuffing in it. Then you put it in the oven for 1 to 2 hours. Finally you take it out and eat it.

Ryker L.

How to cook a turkey

First, I buy a trkey. Next, you poot The turkey in the ferezar. last you clean your turkey then eta turkey.

Rafael M. Jr.

How to cook a turkey

First, you buy a nice turkey and but it in the bag. Second, put the turkey in a big plate. Third, put the turkey in the oven. Fourth, you cook the turkey 1 hour. Fifth, you enjoy eating your turkey.

Aikeen

How to make turkey

Hi my name is Brenden and im going to tell you how to make turkey. First you buy a turkey from a store. next you need to put your turkey in the oven and you wait for it to be done. last you can make other food wile you wait for the turkey to be done. One it's done you can cut it up in pieces.

Brenden

How to cook a turkey

First you put the turkey in the fereeser and then you get it out and then you clean your turkey and then put it in your oven and eat your.

Jesus

How to make a turkey.

Hi my name is stehanie and I am going to tale you how to make a turkey. First I going to need to get some materials. The first materials you will need to buy or hunt a turkey. when you get home get the turke and chop the staf and put butter inside the turkey and cook it in the oven for 50. When the turkey is cooking make a side to go with your turkey finlly the turkey is done now you enejoy your turkey.

Stephanie Q.

How to Bake a turkey

Hi my name is Zazmin I am going to tell you to Bake a turkey. So frist: you By a tukery for 510 minets. Sectint: you put in the Oven and then you set the table with Cadles fith: you eat turkey with you nice familly. Happy thanknging.

Jazmin H.

How you mock a turkey

my name is Xander this is haw you mock turkey. First, you shoot the turkey secint, you git the bad stuf out of the turkey put the turkey in four one hour.

Xander

This, my friend is how to cook a Turkey:

First, you buy a turkey. Second, you take that little turkey home. third, you cook the turkey. Then after that you dig in!

Cora M.

How to cook turkey

First you go hunting for a turkey and you shoot it or stab it. Next you take the fethers and gut it as good you can. Last you put it in the oven for one 1 hour and so minutits and you have a nice dinner and this is how to cook a trucky.

Abraham G.

How to cook a turkey

First you go hunting in a shady spot. Then you set a decoy. Then you wait and make turkey call's. Then you aim for the turkey with your shotgun and then bam! you got your turky. Next take your turkey home and then take the mustard and drench it. Then put the turkey in the oven over night and set the time for 500 degrees. Next take the turkey out of the oven. Last of all put some weird stuff on the turkey to make it moist. The End.

Jerry M

How to cook a turkey

Hi I am Karlee I will tell you how to cook a turkey in the paper: First, you buy a turkey or hunt a turkey if you hunt the turkey you have to take the turkey feathers off the turkey and and take the head off the turkey then you put seanoning's on the turkey's skin like pepper, salt, or turkey seasonings. Next, you put it in the oven for 1 hour then take it out and let it cool down befor enjoying. This is how to cook and kill a turkey.

Karlee L.

How to cook a turkey

First you kill a turkey so that would take three or for days to kill a turkey. You save twent'y dollors killing a turkey. If you buy a turkey you will have to pay twent'y dollor's . Next youput seasoning on the turkey. Then you put it in the oven. Turn the oven on to six hundred digreas.

Drake J.

How to Bake a Turkey

First get a turkey next take it home third Put it in the oven for 20 minuts then take it out and Last! Enjoy! Yay! The End

Jonnathan M.

How to make a turkey

First: you buy the turkey at the supermarket and buy a turkey with mash poato and gravy and corn next you put it in the oven is ready put the turkey in a pot thered you eat it!!!!

Avery

How to cook A turkey

First you shut a fat turkey. Second you pull out the fether. Third you chop off his head Fourth you cook it for 6 hours. Fith you eat the turkey with mash potatoes. Last you eat ice cream for desert.

James

— See Bahem's, page 12B



ABRAHAM • Robyn Chandler's class, Homedale Elementary

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Homedale Elementary

Kayla Blackstock's third-graders

How to make a turkey

first: I will get a turkey from the store and ham, stuffing, mash potatoes, and gravy, and get pumpkin pie. and then put the turkey in the oven for 24 minutes 26° degrees and I put decorations around my house. Next: I make the pie cook the ham and. I put it in the oven to make it hot then my mom get corn bread. Then: we put decorations on the pie and put it on a plate then I cut the ham and put frosting on the pie and I cut the bread and then go to make cookies and then go outside and put make a fire and get fire wood. And then I make soup and then make a cake and put frosting on it Last I go and get my family and friends and then I go to the kitchen and cut everything then I put games around my house and put the decorations in the house then I put tv on for the little kids and then I put plate around the table and forks spoons and knives and when that's done I go and dress up nice and then I go to open the oven to get the turkey and we eat it and put it on our plates and we eat it and have a good thank giving.

Max

How to make a turkey.

He will teach you how to make a turkey. First you will need to buy a turkey or hunt one. When you're done with that you can do stiring

if you like stiring. When you put the stiring inside your turkey. You will need to turn your oven to 100 degrees F % also you will cook it for one hour. When the turkey is cooking you can make all the stiring you like for dinner like mash potatoes and ham make cookies or jelly. Then when your turkey is done you can celebrate.

Michael B.

How to make a turkey

First: you buy a turkey. Second: you cut the turkey, third: you stuff the turkey. fourth: you start the oven set it for 1 hour set the temperature for 150 degrees. Next you make mashed potatoes and gravy, salad, rolls, chips, soda, watermelon, meat, pizza, sandwiches. For dessert you buy ice cream and root beer and you make a root beer float. Then you invite friends and you wait.

Jaycob

how to make a turkey

first, you buy a turkey. Next, you stuff the turkey with bread. Next, you turn the oven on for 20 minutes. Then you put the turkey on a pan. then you put the turkey in the oven for 20 minutes. while the turkey is cooking you make gravy. Next, take the turkey out of the oven. then you take the turkey legs off and you put them on a plate. Next you cut the turkey. Next you



GABRIELLA • Robyn Chandler's class, Homedale Elementary

dump the gravy on the turkey. Last But not least you put the turkey legs back on the pan then you put the turkey in the oven for 1 hour.

Tym R.

How to make a turkey

first you buy or shoot a turkey. Then turn the oven on for 109. Then put turkey broth all over it. Then put it in the oven for 30 minutes. Then get potatoes peel it off the skin. Then mash it until it is all mashed up.

Scottie B.

How to make a turkey

the very first thing to do is get a turkey from the bakery. The next thing to do is take it home and check and see if there is any mold. If there is no mold put it in the oven. once you have it in the oven set the time for two hours and put the temperature for 100°F. While you're waiting you could start making the stuffing. And once you are done making the stuffing you can make the mash potatoes. First get the skin off and then mash the potatoes and then cook them for 20 minutes and for 100°F. Then your turkey should be done and put seasoning on it and you are done with your turkey. And last but not least the yellow but you can get that at the store. Happy Thanksgiving

Lily S.

How to make a turkey

First Get yourself a turkey and cook it for about 30 minutes Then stuff it and make mash potatoes with gravy if you want and you can get something to drink or make and drink and have guests for they can eat then when your food is done enjoy it.

Aaron O.

How you make a turkey.

First, you buy a turkey from

the store. Next, you turn the oven on to 65 degrees. Then, you get the turkey and put stuffing in it in the turkey and then you need to put gravy in a pot and put on the stove and cook for a little while. Then put the gravy on the turkey. Check the turkey every hour. When the turkey is done put it in for another two hours and then put some more gravy on top of the turkey so it's easier to delish. Then you need to make sides like mash potatoes and gravy. Your turkey will be delicious but you need to make sure it is cooked all the way before you can eat it. The turkey will need lots of information so that what I'm giving you that so follow these instructions and you will do great.

Hannah T.

How to cook a turkey

First, you buy a turkey at a store. Next, you cook it for 80 degrees. then, you get the turkey out of the oven. Last, you can eat it with stuff like ham, beans, green beans, meat and all sorts of stuff. even dog food is made of turkey like we eat. or maybe cat food to. but what can't be made out of turkey. you can find a turkey anywhere. but you can find them all at Aalbrson. or at the store called my turkey. another reason why you put yummy stuff on it is because you want it to taste good. or you can put bacon on it but it is like turkey. you can also put cheese on it. or maybe you can put barbecue sauce on it but it burns your lips.

Kymberli S.

How to make a turkey

You buy a turkey or kill your own. You turn the oven to 248 degrees and you put the turkey in the oven. You can buy some extra foods to add to your dinner like corn, potatoes and what ever

you want. Then your bone and you can eat the turkey and the rest of your dinner.

Jerin

How to Cook a Turkey

Where you wondering how to cook a turkey? Well your in luck because I am! First you go to a store close by and buy a big turkey. Next, you take the turkey off after that you put the turkey on the pan. Then, you set the oven however you want and put it in the oven. Last, you wait, when your waiting you can make stuffing, mashed potatoes and pie if you want. Go check your turkey if its done take it out. And enjoy.

Ava

How To make a turkey

first you get a turkey. Then you put the turkey in the oven for 70 minutes. Then you take out the turkey out of the oven. Then stuff in the turkey. Then you get out a plate and set down the turkey on the plate. And you have a thanksgiving dinner.

Lauren B.

How to Make a Turkey

First you need a turkey. Second turn the oven to 150 degrees for 1 hour. Then wait until the turkey unfreezes. Then take off the wrapping of the turkey and cut the turkey however you want. Fourth step is put the turkey in a pan and put it in the oven for 1 hour. Fifth step is while the turkey is in the oven get some ham and cut it in little squares. next put it in a bowl. Then get sour cream and put in with the ham and mix it. After put it in the refrigerator. Sixth step get some drinks with ice inside of the cups. Seventh step is get the drinks and the bowl of ham on the table and put plates too. Also if you are taking it somewhere

— See *Blackstock's*, page 10B

Homedale for the Holidays

Night Light Parade

6:00 pm - Saturday, November 26th

Parade entries welcome!

Float Registration not required. Please call Gavin Parker at 337-3271 if you have questions.

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Homedale Elementary

Robyn Chandler's third-graders

This is how to cook a turkey

First I go to the store and get the turkey buy it go home and take of the plastic around it and get a knife and Plate and Put the turkey on the plate and Put the turkey in the oven for 102°F and you can make a salad to eat a potato salad and take out the BBQ sauce and get a brush and dip it in the sauce and put it on the turkey and clean every thing away and eat it all.

Natalie

How to make a turkey

First, you go to the store to get a turkey to bring home and cook. Next, you take it out of a bag if it has one. Put it on a pan to put in the oven. Turn the oven drees on 410 it will be in there for about 6 hours. Take out once in a while to see if it is sticking on the pan if it is it won't taste good. Then, it has been about 6 hours now so get oven mits and take the turkey out of the oven. Finally you can put spieces on the turkey.

Hunter

How to cook a turkey

Hellow my name is Claudia and I will show how to cook a turkey First, I buy a turkey. Next, I put the turkey in the oven to 400 degrees. Then, I put the stuffing and I make smash potatoes with gravy and we will drink soda. last, I get the turkey out of the oven and eat it with my family for Thanksgiving.

Claudia

how to make a turck

first I go to the store and by a tuck and go home an put it in a pan and put it in the oven for 786 dgres ferin hit and letic while it is coing play game and take in out and cut it in to big peses and set it on the table and let it cul of on the teble.

Mathew

How to make a turkey

First, you buy the turkey at the store. Next, you tack the raper and slice it in have and cook it for 430 Dgres. Then, you tack it out of the stove and make a lettle saled. Last, you start to eat and enjon. So that is how I make a turkey.

Ariah

How to cook a turkey

First you get a twrky then you cook the turkey for 140°F when its done let the trucky and let it cool while its cooling make a salid. When its done cooling cut it up and have it for dinner. And that's how you cook a turkey.

Wyatt

How to cook a turkey on Thanksgiving

This is how I cook a turkey. First I go to walmart with my mom or dad and get the turkey then go home and put it in the oven for 40 minutes and 706 degrees then my mom will make the salad for everyone then when

the turkey is done we put ranch in the middle so they can reach it when the tuckey is in the middle of the table.

Christopher

How To Cook A Turkey

First, you go to the stor and you buy a turkey. Than, you put the turkey in the ovon for 300° to 500° it matters about the size. Next, I ask my mom or dad if they can get the turkey out of the ovon. Last, I get seasng and put it on the turkey and I ask if my mom or dad if they can cut it and now we can eat it.

Imari

This is how you cook a Thanksgiving terkey

Fist, you buy the terkey then you get a big pan and seasining and peper. third, yo stuff it with stuffing. then, you poot it in the uvin. Last, you take it out of the uvin and eat it with your family.

Cameron

How to make a turkey

First I get out the turkey that I bot at the store. next I get seasnings and spured them on the turkey. Then I put the the turkey in the oven for two hourse. Finlly I get the turkey out of the oven and put it on a plate and put it on the tabel.

Kaitlin

How to cook a turkey

This is how you cook a turkey. First, of all you buy a turkey. Then, you wash it. Next, you put it in the oven for 6 hours. Last, you grab a knife and cut it into half then eat if for dinner.

Abraham

How to make a turki

this is chif Ethan and Im going to tell you how to make a turki i go to shoot a turki and pull the fiths grutt them and put the head of the turki and get the pan and put the turki in the oven for 2 minits and slep for a letolbet and win I wake up it is done and I get out the turki out of the oven and eat it.

Ethan

How to cook a turkey

Hi this is chef Rubi and I am going to tell you how to bake a turkey redy First you go to the store and buy the biggest turkey you take it home and wash it Next, you put it in the oven and cook it for 300° then you get it out and put stuffing in it. last you serve it in the dinner table and eat it for Thanksgiving.

Rubi

How to cook a turkey

This is how to cook a turkey. First, you go to the store and buy the best turke you can find. Then, you take all the plastic wrap off your turkey. Next, you get stuffing and veggies to put inside of your turkey. After that, you put seasoning on top. Next, you put



ANAHI • Robyn Chandler's class, Homedale Elementary

it in the oven for 4 hours. Finly when it's done take it out of the oven and eat it up with a firend. That is how to cook a turkey.

How to coke aterky

First, you get a turky from the

Juanita

stor. Next, pot it in the oven. Then, take it owt of the oven after you pout it on the tabel then cowl.

— See Chandler's, page 12B

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BROOKLYN • John Barenberg's class, Marsing Elementary

How to cook turkey

First the temperature has to be 25°f. Then you got to make sure your turkey has been safely and totally cleaned. Next be sure to remove the neck and giblets from the inside of the turkey. Then preheat the oven to 475°f for it cooks good. Next melt some butter between the skin and the breast meat. Then lightly salt and pepper all the skin on the outside. Next cook your stuffing separately and put it inside the turkey. Lastley place the turkey in a roasting pan and put it in the oven and cook 20 minutes per pound

Madelein G.

How to make a turkey

Oh! Hello there, would you like to learn about turkeys Great! Come on, the first thing you do is get a turkey. You can get a turkey from the store or sacrifice a turkey, just get a turkey. Then, you have to take it home, but, any ways you warm it up with hot water, then you put the turkey in the oven and you put it in for 31 min. Then, when you are done you can clean a table then put a cloth on the table, then put the turkey in the middle of the table ten, make more around the turkey, Then I say Happy Tanksgiving! But, I mean it, Happy Thanksgiving!

Breydyn F.

How to cook a turkey

Do you want to now how to make a turkey? I will tell you how to make a turkey. First you go to any stor. then get the stuff. Buy stuffing, beans, corn, salad, and turkey. Then get the right stuff. Get out two bowls get out one big pot get out two pots. Cook the food, cook the turkey cook it for one hundrd ten minutes. Then make the salad cook the peas for ten The make the stuffing. Then put it on a table then make pie of dessert the make the spraikl parens! on the table. The end

Kaitlin N.

How to make a turkey

Would you want to know how to make a turkey? I will tell you how to make a Thanksgiving turkey. First, you take out a pan. Next, you need to find a turket for the turkey. Then, you will put stuffing in the turkey to make it very good for Thanksgiving turkey. After, your gonna put it in the oven at 300° degeres for it to cook. Last, you will need a knife for the turkey to cut the Thanksgiving in some slices for people to have slices of turkey. But you will need mash potato on The side.

Gerado V.

How to make a turkey

Hi, I'm Kierstley and i'm going to tell you how to make a turkey. Turkeys are really fun to make. All you have to do is follow the directions.

First, you buy the turkey. It dosen't matter where you buy it. Next, you get a pot out on the counter or stove it doesn't matter. You plug it in. The place you plug your vacuum cleaner in. Nest, you put the turkey in the pot. Let the turkey sit in the pot for a minute. Next, you Bake the turkey for 2 hours. Then, you drain the juice out. Then, take out the turkey and put the turkey on the plate. Cut it up on the plate. Put it on the table. You can put corn, mash potatoes and gravy, pie and rolls. Finally, you eat it. That's how you make a turkey.

Kierstley R.

how to make a turkey

You first kill the turkey. Then you wash the turkey. After that you cook the turkey for 3 dgres. After that take out the turkey and get a stick thing see how hot it is. And put spices on the turkey. An buy patoes and caret's and gravey and stuffing and crayn berry sauce.

Kade H.

How to make a turkey.

First you cach a turkey. Then you kill it. Then you cook the turkey. Make sure take the featers. Then take of thee feather oof the turkey is not alive. And check if the turkey is really hot. And also dont let the turk be to cold. And that is how you make a turkey.

Raul H.

How to fix a Turkey

Step one find a turkey. Then find a bucher. Next cook the turkey.

Step two get salt from the store or make some salt. Then you need some butter you can go to the farm animals store and get a goat and make butter or can buy butter at the store. Next you need some potatos to put in the turkey in the stove

Last but you do not have to read this but you can. Thankgiveing dsrts some dsrts are potatos, ham, hymg pie and cake. Happy Thankgiving

Nathan M.

Mikevin thanksging every year.

Hello to day I will talk about my Thanksgiving! So first we as in my family make the turkey. We make the stufing out of well I think it was potato, squash, gravey, and ovacodo I think I'm not sher. But we drink out of glass cups we get to drink water or crush the soada. We have glass plates to. Also we wach foot ball till dinners or diner to be ready. So do you like the way I do Thanksgiving. Thats all bye.

Mikevin R.

— See Johnson's, page 13B



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John Barenberg's third-graders

How To Make

A Thanksgiving Turkey

You will need: knife. plate. Ingredients salt Raw Turkey Gravy. First you get your Raw Turkey and smooch it together in tell it sticks. Next: you put it in the oven for 1 hour. Then: you take it out and put on the salt and the gravy. Finally: you cut it in half and ENJOY!! And also put your heat on 363

Brooklyn

How to make a Turkey

Ingredients: A ferozin turkey and seninings an a pcit of gravy. First, make the gravy and get the ferozin turkey. next, put the ferozin turkey in the uvin. then, check on the turkey. Finally, get fresh vechtidls.

Bella

Turkye recipe

1#. Buy a turkue\$ 2#. Cokit in a uvin for 1 howre. 3#. Takit out then lite it sit. 4#. Then eat it. :)

Jared

How to make a Thanksgiving Turkey

Ingredients Big Plate, Knife, first buy a turkey, cut patoado, cut to put around turkey. Next. put turkey in oven put in there for half in hour.

Mayra

Thanksgiving Turkey

1. you will need a terky 2. ingredeoints 3. cook it for 20 to 30 miniuts.

Daisy

Thanksgiving turkey

I wod get all of the grades to the turkey from thanksgiving I would cuc it from 90 menest. I would by it at womert.

Ryan

How to make a Thanksgiving Turkey

you will need: a pan and a plate Ingredients: sesening turky graby carrots It takes 2 hours to cook 50 dugres faren hite first, get a pan then put the turky next, you put sesening, carrots, and gavy they, cooket at 50 dugres. Finally, take it out then put it on a plate then serve it

Raleigh

How to make a Thanksgiving Turkey

Step 1. I put the turkey in the smoker for 30 minutes. Step 2. I

put a sweet glaze on then put the turkey in the for a hour. Step 3. I take the turkey out and put the spices on pepper garlic powder onion powder put in smoker for a hour after a hour its done. Ingredients a sweet glaze pepper garlic powder onion powder How hot in step 1 154 in step 2 263 in step 3 420

Brody

How to make a thanksgiving turkey

you will need a plate ingredients a turkey seasonings First, put the turkey in the oven. Next, set the tempature to 96 out 363°F. Then, cook the turkey for an hour. Finally, put your seasonings on and enjoy.

Jaxon

How to make a thanksgiving turkey

Ingredients – gravy, lemons, onons, peppe, turkey sauce, salt Procedure – First – turkey Then – Stuff it whith stuf then cook Finally – eat it How long To Cook – smoke it 1 hour How Hot – 67 degreas

Bailey D.

How to make a Thanksgiving Turkey

– Ingredients you need to hut for a trukey – Procedure first you baked in you then cook it – how long to cook 2 minites – How hot little of hot.

Brian M.

Thanksgiving Turkey

Ingredients: Get the turkey of the stor Under rapet Cook it in the uven for 55 minets in the timer Get the turkey ont of the uven Put sum joos

Minerva

How to make a turkey

Frst you get the turkey. next you put pepper and solt Then you put the turkey in the uven for 2 hours on hie. Finally you shood pol it out of the uven.

Alex

How To Make A Thanksgiving Turkey

1. You have to put solt pepr. 2. Put it in the oven. 3. How hot put it at 133. and how log 10 minits.

Edwin

How to make a Thanksgiving turkey

First – I will use sieseing. Next



MINERVA • John Barenberg's class, Marsing Elementary

– I will use graevy. Then – I will use turkey. Fially – I will put it in the uven 2 howers.

Jace

How to make a Thanksgiving Turkey

ingredients gravy sesing bread crums juice Turkey Procedure, Frist, Put it in a Pan. Next, Put it in the oven. Then, Find out How to cook it. Ffinally cook it.

Josie

How to make a turkey

first sald next turkey next spices next gravey next knife and plait next turn the oven on for 2 minutes next turn it up to 17 finly eat it

Dominic

How to cook a turkey

ingridins rah Turkey, carrots, pineapple, bread crums, salt and peper, patatos, gravy, 1/2 cups of warm water, seasonings

First, put turky in oven safe

monoliom pan. Next, set on high for 5 hours. Then, put pineapple, carrots, patatos, and salt and peper, seasonings. Finly, take it out and... eat it.

Kaitlyn

how to makde a turkey

Ingredients – salt sose vecatdls pepr. How long to cook it – up to 1 hour. Hot hot – the tempchr is 69. how to make turkey – frst sose the vechdvis Nexst solt file pepr.

Mikayla

How to make a thansgiving turkey

– Pngredients turkey – procedure – how long to cook 5 – 00 – How hot? 53°

Joseph

how to make Thanksgiving Turkey

#1 buy a turkey for 20\$ #2 Ciok in a oven for 2 hours. #3 Take it out of the uven then let it sit. #4

Then you tell your family. #5 Then you eat it.

Julissa

How to make a Turkey

– Ingredients Turkey, knife, plate, timer – Procedure first you unfreze the turkey next you take off the bag then you cook the turkey Last you put seezning on the turkey – how long to cook hafe a hour – how hot? 340 Degres

Tyler


Garage full?
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A Polariss advertisement for a 'Full Throttle Sales Event'. It features a red and black Polaris Ranger XP 900 utility vehicle. The text includes 'REBATES UP TO \$2,000 ON 2016 RANGER XP 900' and 'FINANCING AS LOW AS 2.99% APR FOR 36 MONTHS'. The location is 'GRIZZLY SPORTS 4320 E CLEVELAND BLVD CALDWELL, ID'.

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Marsing Elementary

Carol DeWitt's third-graders




Christmas
TIME TO CELEBRATE!

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 you; he is Christ the Lord. This will be a sign to you: You will find a baby wrapped in cloths and lying in a manger."

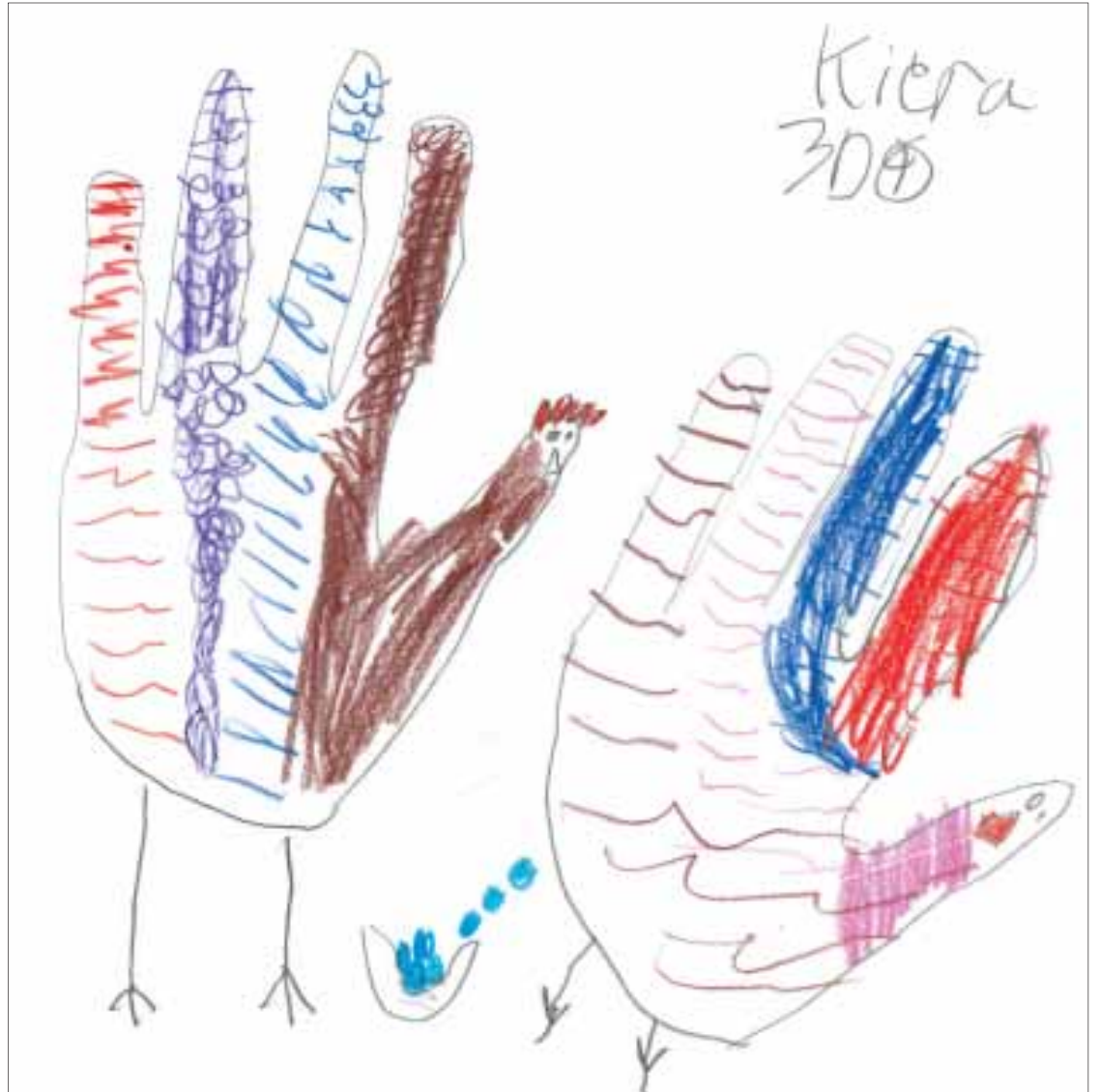
Suddenly a great company of the heavenly host appeared with the angel, praising God and saying, "Glory to God in the highest, and on earth peace to men on whom his favor rests."

Luke 2:8-14

Merry Christmas from all of us at...



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KIERA • Carol DeWitt's class, Marsing Elementary

How to Thanksgiving turkey

1. get a pot 2. put the turkey in the pot 3. put the pot in the oven 4. and you put the oven on 150% 5. then you get a knife and a plate then you put the peper on the turkey. Then put the sesening on the turkey.

Morgan

Turky

1. I need a nife, plate. 2. get a turky at walmart. 3. I would stuph with chicken. 4. then I would put pepper on the turky I would put stuph like spices and zhazisall. 5. I would put the turky in the oven. 6. Then I would sate for an hour. 7. Then I would take it out. 8. then I would eat the turky.

Ayleen

How to make a turkey for Thanksgiving

You need Turkey peper pinaple sesnings salt

Frist you need to put the uven at 128 for the heat and put the turkey inthe uven and put the plhapie on the sesnings, peper, salt and wate in tile the trukey is dun. Next, now that the turkey is dun you have to get it out with cooking glufs and sate in till it cools down.

Ana

Turkey Recipy

you will need: a thermomiter a porsilin dish a dead tukey (pluked) a oven 350 a can of beef broth spices – (claified below)

frist, you will place the turkey in the dish and pre-heat the oven to 350f. then, pour the Beef Broth on the turkey. now, is the time for

spices. You can use wht ever spices you whant but I am using fll spices, so 1 tsp cinaman, 1 tsp ground ginger, and 1 tsp ground nutmeg. mix in a small mising Bowl. add spices to the turkey and put on the plastic gloves then put the spices on the turkey gently. Place the turkey in oven and cook for 1 hour and enjoy.

– Ingredients Turkey, knife, plate, timer

Emily

How to mack a thanksgivetercke

Cian buder salt stufing peper and tones

ferst put it to 100 Dgeris and len tack it out and let it colle down and then put ciane salt or peper and tones.

Lilly

How to make a Turkey

get a pot put the Turkey in the pot put the pot in the uven and you pot the the stov then wait 30 minut finis.

Breeze

How to make a thansgiving turkey

you will need: a knife and put et on the oven for 4 minits to put on the turkey now we need salt and peper on the turkey finally now we could eat it.

Eliseo

You will need:

a knife and a plate ingredients turkey some sesening
Frist you need a turkey. Then

you need to pout some sesening. Then you pout the turkey in the uven last you eat it.

Colin

trky

a knife, plate, salt, peper, in the oven for 350: digeres ant steaning hot and you can eat it after it coles off.

Kalel

How to make a trky

a trke the peper and the solt frst you need to putt the trcky in the uvin secent you putt it on max for 8 minits then you let it col bown finly you will kutt it.

Diego

how to make a turkey

1 you cook it. 2. you take it out of the oven. 3. then you feel hot it is. 4. then you pute it on the couner and add some peper ont it. 5. then you pute it on the tabel then you eat it.

Daigen

How to make a thansgiving

frist I get a knife Next, put peper then, I gat a Big plat finally, I gat it on the tavol

Juan Diego

You will need:

Ingredients 1. A knife 2. A pan 3. turkey 4 soas 5. peper 6. sallt 7. oven

Frist i would get out my knife and Next my pan and Afrt that my turkey thend my soas and next my peper and my sallt and last but not

— See DeWitt's, page 12B

Read all about it
in
The Owyhee Avalanche
337-4681

Marsing Elementary

Carol McVea's third-graders

truky

First I hunt my truky I shoot my truky. I tack the fethers off

Next and then we gut it up I was The guts off. and then we put it in the ufen.

Brandon

Trke

you will neeb atrke, Pan, and mondr. ingredients Hrses, uvin, ches, peprone. First you will put sesin the trke next you put the peprone it then put it in the uvin finelly, cook for an hower tepchr is 1 ogres. Enjoy!

Tristyn

How to make a thanksging turkey

1* a turkey 3* stuffing
Procedure 2* thaw long to cook 3.00 minutse 4 how hot hot 5 eat it

Clayton

How to make a thanksgiving Turkey

you will need: turkey and crock pot.

Seasonings Lemone pepper salt and pepper

First, put Lemon pepper Next, put in the crock pot then, salt and pepper finally, put it in the oven

How long it cooks for 6 hours
Oven hot for 40: degres

Asia

How to make turkey?

1. you will need a gun hunters nife and gluv and a trke to find. 2. go home and ge all the fether of and get a pot to put it in so it can bowel. 3. Then put the trke in for abowt 2 hawers and then. 4. got to the stor to get sesening and piqts and caps for the feast. 5. then go bace home and put sesening onthe trke and then set the taml. 6. and then fireelxsermot wen the gest get ther.

Adxson C.

How to make a Thanksgiving Turkey

- you will - need: a Turkey from the store

- nigredients: seasoning

- how long to cook First, put it inthe oven. then....take it out wen its Done. Finally eat it.

Anabell

How to make Turkey

I will need: pot, plate, oven, knife, and a Fork.

ingredients: oil Turkey slalt lemon lime

First, I buy a Turkey in wamart. next I will put it in apan and puting if in the oven for 19 min. Then when its done put it on a plate Then I can cut it. Finaly Eat it! Enjy!

Briseida

How to make a turky

first you will need to need knife and a crock pot.

ingredients a turky and a crock pot sesonings Lemon peper and Salt and pepper

First, a trucky Next, Salt and pepper then, put Lemon pepper

on it finally, put in the crock pot Last, enjoy and eat

How long it cooks it needs to cook for 6 Hours

How hot The oven needs to be 40: Degurs

Nevaeh M.

Turkey

first I went to the store to get a turkey. I will put chile Next ornges and cook it for 5-40 mintes. I will put the then oven to 300 hot. I will sreve finally it in a big plat and put apples anround the turkey.

Dominick

How to make a Thanksgiveing turkey

you will need a rifle and hunter knife and a pot

ingredients stuffing heros

first put it in the pot at 200 degrees. Next get it out of the pot after 1 hour you put your heros on the trukey. then put it on the table. finally eat and Enjoy!

Canaan

trky

First ction stufing nd kright and lalis. Next yon jast want dkar a wadning yon put a Hot uvin 20 dgtes. Then you wct tev and you voldt pepl. Finall you get to the there and you etin.

Adriah

How to make Thanksgiving Turkey

1. ingredients: Hunt Turkey with a tag, seasonings, and sawses. 2. First: Turkey Next: season and sawses Then: cook it Finally: you eat and enjoy! 3. how long to cook: 2 hours 4. how hot: 400°f 5 seasonings: babicu. Enjoy!

Wyatt

turky

1. you will need ingredients barbalqbsaus and 2. turkey and u cook for 20 minuts then you put 3. pina and sum vegtelle and 4. cut the turkey then enjoy! :)

Jonathan

How to make a thaksgiving turkey

you will need: turkey from albersons

ingredients: 1 pina 2 chrys 3 trukey 4 limon salt

First, you put on the pina chers Next, you you cook it from 6 hours then, you put limon and salt

finlly eat it!!!

Brian Q

How to mak a turky

Frist I go to walmart to buy a turky next I cook the truky on the ovhan for 4:20 then I take the turkey out of the ovhan finally I put the turkey on the table than I eat it.

Itzel

Turkey

First, put chele all over the turkey. Next, buy a turkey and take it out. enthen, yows berd all arownded. then, leve it in the uven for 1 houre. Finaly, take it out of the uven and eat it. :)

Osca

How to amake a Tanksgiving twtey

First, you go to the store and get a turkey. Next, you put turkey seasonings on the trukey. then, you put it in the oven. Finally, you take it out of the oven and eat it.

Milly M.

Thanksgiving turkey

you will need:

1. a Turkey 2. kill it 3. take thefethers 4. get a man that speese french 5. make him say bungy 6. put the turkey in the uvin 7. time it for half an howr 8. take it out 9. put it at the table 10. eat dinner with the french man.

How to make turky

first I get a turky at wino and I pull fetures and coke the turkey in the pot. next I will pull it out of the pot and put choke it on the turkey then I will put candy onthe turkey and little ema spipo finlly eat it up :)

Dalice

How to make Thanksgiving turker

ingredients, buy Turkey, seasoning salt, pan, crock pot, knife cook for 5 min hot 10 digreess

First put the turkey in the uven. Next, set it for 5 min. Then, take the turkey out. Finnally, put a little seasoning salt. And Eat!

Peyton

trky

First I wold Pluke it secend I wold butter it. theered I wold seson it. foth I wold cook it for 13 minits fith I put barber sosonit



ZOEY • Carol McVea's class, Marsing Elementary

sixth I wold put corn with it. Finly and then finly eat it.

Brandon

Zoey

truky

I hunt my truky I shoot my truky. I tack the fethers of. and then we gut it up I was the guts of. and then we put it in the ufen. 4:60 and then we put the sesnings.

How to make a thanksgiving turkey

1. Biy a turkey 2. sesin 3. corc it for 1 oror. 4. corc it at 20 duges 5. thec it of or 10 minis 6. tac it of of oven 7. stuf it 8. cut it 9. eht it

Jade

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Homedale Elementary

Kayla Blackstock's third-graders

From Page 4B

instead of setting the table up wrap the bowl of ham with plastic and take the drinks in something with or without ice. Then take the turkey turkey out of the oven and put it on plates. If you ate taking it somewhere wrap it in foil. Next enjoy your turkey! Thanks for listening to my How to Make a Turkey story. Your friend

Isaac G.

How to cook a turkey

Do you want to cook a turkey First, you buy a turkey and you take it back to your house. Then you put your turkey in the oven for about 61 minutes and then take it out. Last, you can set it on the table and you could add a few other things like beans, ham, mashed potatoes, rolls or potato saled and you could invite a few freinds over to your house for Thanks giving dinner also your entire family can come over.

Kale L.

How to make a turkey

1. Get a turkey, 2. Put it on a pan. 3. Then stuff it with stuffing. 4. set the oven at 350 and 6 hours. 5. Get the turkey out of the oven. 6. Eat it!

Keegan C.

How to make a terky

First, you buy a terky or shoot one. Next, you get your terky out of the bag and poot it on any tipe or size of plate you'll like. Then, you turn the oven on for 197° and poot the terky in the oven and close the door of the oven and poot it for 20 or 50 minutes. last take the turkey out of the oven and if you'd like you can get some other things. Like, mash-potatoeos and gravey and some biskits and more if you'd like. Thanksgiveing is so much fun don't you think? Thats how to make a turkey. Happy thanks giving!

Alana F.



DALIA • Carol McVea's class, Marsing Elementary

How to Make a Turkey

Do you know how to make a turkey. If you answered no then you in luck becuase I do. First you get your turkey it doesn't matter if you bought it or killed it your self. Next you put seson on it the season you like the most. Then you put it in the ovan to cook. You mite evan go cook a side dish wall you wait. Finaly you done! you can eat the turkey know! That's how I make a turkey. Goodbey.

Bertha F.

How you make a turkey

First. You get a turkey you tern on the oven to 550. Next, you poot the turkey in the oven for two hours. Then, You take the turkey out of the oven then you make

the ham for one hour and thirty mnuts. and you make the rorls, corn, green beans, fruit salid, salid, stufing, and apple pie. This, is how you make a turky, ham, and other thanksgiving food.

Mason M.

How to bake a turkey.

step 1. Buy a turkey. step 2. Seson your turkey. step 3 Inject your turkey with flavor. step 4. Then stuff your turkey. step 5. Turn on the oven with adaults help set fo 250°d. step 6. put the turkey in the oven for 2 hours 30 minutes. Step 7. when that turkey is done cut it up and take out all the bones step 8. Then put your turkey in the fridge for 2 hours. step 9 while you wait cook you

other food. step 10. Then when done heat it up. step 11. Then eat up your turkey.

Tanner C.

How to make a trky.

first you by a trky. then trn the uvin on. Sekint you stuf the trky with crums. or you can make a plateowsalid-ham-bacin-stuft eggs-btatose and venisin. thrd you put the uvin at 80 degreas hot nd put the trky in for 1 huer. Fith this is the plant part you will need tomatos-brokly-letis-bens-gren beans. Sixth you will need a lot of peopl a big hows. Sevynth you will need a lot of spons-blenter-mixer boals. and that is howe you make a thanksgiving trky.

Kayden B.

How to make a turkey

First I'm going to buy a turkey at Winco. Then I put the uven on for 355 digrees. The uven will be put on for a hour. Then I'll bake some mashed potatoes. The I'll get a bowl for carots. Then when the turkey is done it will cool off. Then I'll set the table. Next the mashed potatoes will be put in a big bowl. Then I'll slice some apples. Then I get some more carots and slice them and slice them for a slad. Then I'll get a ball of lettace to cut for the salad. then I will get some fresh knives to cut the turkey. Then I will pray and then eat the yummy dinner.

Lukas

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Bruneau Elementary

Emily Prucker's second- and third-graders

How to cook a Thanksgiving turkey

A Thanksgiving turkey is a tan white color and raw when we bring it home.

Sometimes you can deep fry it but we will tell you about cooking it in the oven.

It's frozen and you have to put your hand in and pull out all the stuff out of it.

You put the water inside of it to let it melt.

Then you wash the turkey with only water.

Then you stuff it up. Some people put rice in it. Sometimes people put carrots and potatoes.

Then you put seasonings in it. You can put pepper, salt, garlic salt or garlic and herb (green stuff).

Sometimes people put olive oil on it.

Put tinfoil in the bottom of the pan and warm up the oven to 400 degrees.

Wait for it to ding and then you put the turkey in.

You might want to put tinfoil over the turkey so it don't burn.

Then let the turkey cook.

You cook it either an hour or an hour and a half but some people can have four hours.

You just don't want it burned and it depends on how big the turkey is.

You take the turkey out of the oven and then you let it cool off with the tinfoil still on it.

After it's cooled off then you can take the tinfoil off and you can put butter on it if you want too.

Then you get a big knife and cut it into pieces.

You cut the legs and the wings, then you cut the rest of the pieces.

Some people have an electric knife for cutting meat.

Then you put it on a big plate.

Last you can eat it and enjoy it.

Then you can clean up and watch football. And that is how you cook a Thanksgiving turkey.

— This submission was compiled by the entire class in a group exercise. — Ed.



ALEXIS, Robyn Chandler's class, Homedale Elementary

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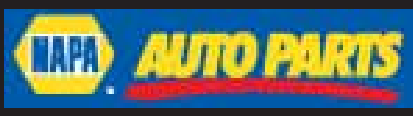
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Marsing Elementary

Carol DeWitt's third-graders

From Page 8B
lest my oven.

Jade N.

turkey resupe

you need: I would need a knife to cut and I need a plate

Ingredients: Peper Buter Sening put it in the ovin 4 hours stufing on the side

Kiera

How to make a thanks ginen turkey!

ingredients sualt peper chili suace pan

First i would cut the turkey then put saut, peper, chili and sauce next grab the pan put the turkey on the panput it in the oven for 30 minuts and the degrees is 40 and finally thats how you make make a thans given turkey.

Carlos

How to mke a thanksgiving turky

ingredients you will need: Frist a big plate and pepper. Supe, and put it all together in the supe and ster it in the bole. This is how long you cook it 350 odgrs you put the stuffing inside the turky. wala your done.

John

You will need:

1. A knife 2. A pan 3. turkey 4. soas 5. peper 6. sallt 7. oven

First I would get out my knife and next my pan and than my turkey and finally peper, sallt, and my oven 30 mineuts dagres

hot 80 dagres.

Jade N.

thanksgvng

I neen a knifn soil thanksgving tarkey I neen soil paper than we will pat efin and the lef pat in for 20 m stofing

Janice

How to amake a thanks giveing turkey

you will need a knife to cut then you cukit last you add some vestechbus.

Juan D.

How to make a Thanksgiving Turkey

ingrdients un rap put oil and peper in oven put it 50 mints

First, I wood un-rap it to put it in the uven. Next, I wood put oil so it is oily and peper. Then, I wood put it in the oven for 50 minits. Finaly, we wood site and eat.

Melanie

How to make a thanksgiving turkey. xoxoxoxoxo

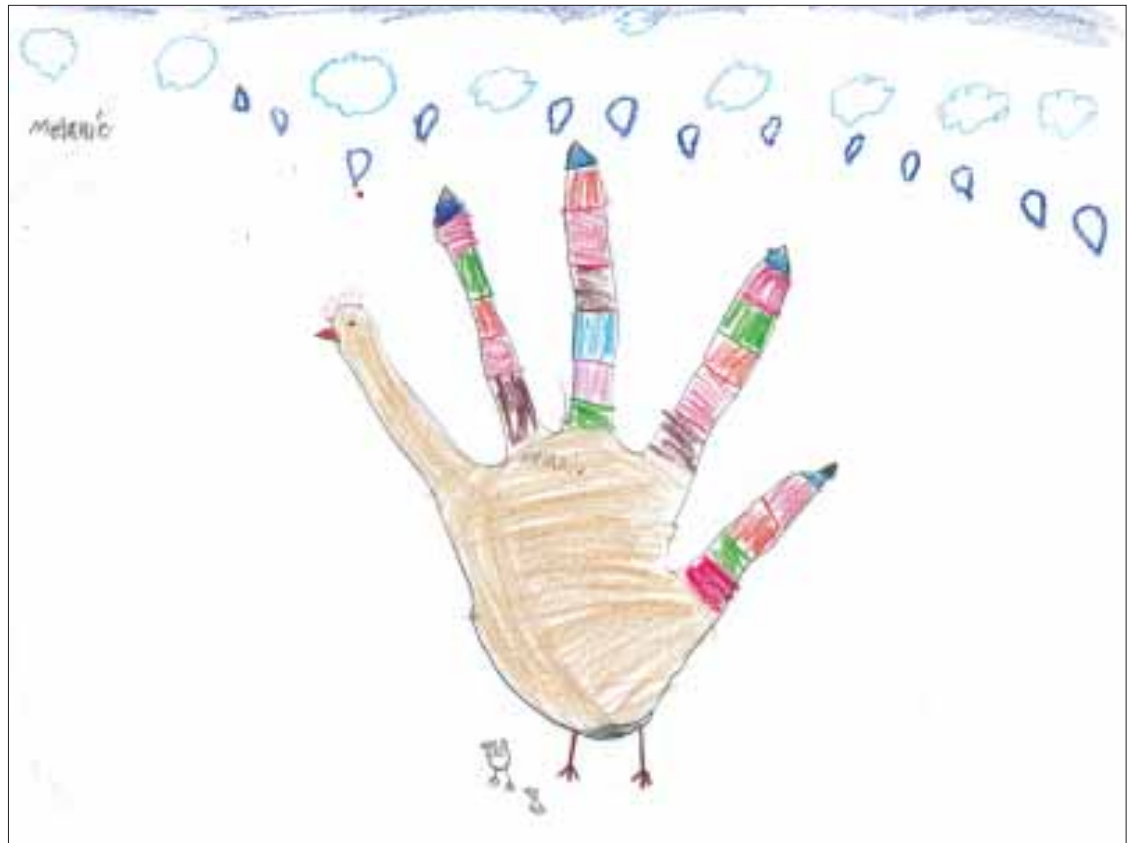
you need xoxo turkey salt peper a knife a plate

First you put the turkey on the plate then you stuff it with chicken or something. finally, you bake it for 75 minites.

Jessie

How to make a thanksgiving turkey

you will need: a knife and putet on the oven for 4 minits to put on



MELANIE • Carol DeWitt's class, Marsing Elementary

the turkey now we need salt and peper on the turkey finally now we could eat it.

Eliseo

therke

- butter. sellt. peper.
- 1. you will haf to take all the nasty then you stuf it with Buter and sallt and peper.
- 2. Then you put therke into the uhon for on heure if it not don put it in for 5 minits.
- 3. Then you serv it to your

Jonah

How to cook a turkey

Hi my name is chief Andrea and today im going to tell you how to cook a turkey. First, buy a fresh utrkey from the store. Next, get the

- famelle.
- 4. then you eat.

Tristan

how to mak a terk!!!!!!!

I think you put the oven on 30 to greas. Sesening peper halipeyo see solt pepears oluvs. I bot it frum warmart enthen you wile have a nise meal.

Jaleb

How to make a turkey!!!!

FIRST: I wold set the oven to

5.3 to 3.4. NEXT: I wold sesin the turkey with solt sesning salte and then I wold sesin with peper. then I wld cook it in the oven. Finally: I wold eat it.

Tameeze

How to make a Thanksgiving Turkey

you will need a knife ingrdients you need solt and peper then you put it in the uven for a awer. Then you waite.

Moises

Homedale Elementary

Jamie Bahem's third-graders

From Page 3B

How to cook a turkey

Hi my name is Immanuel s.g.h. First, open the oven. Next, buy the turkey take it off the rapper. Last, open the oven get the turkey put it inside the oven. for 1 hour if it is done serve it to the people.

Immanuel

How To Cook a Turkey

First, you cook a turkey. Next, you put the turkey in oven if it is frozen it would take a while to heat up. Third, you will take it out of the oven. Fourth, you will put in stuffing inside of the turkey. Fifth, you will put seasoning of the turkey. last, you will eat the turkey. Happy Thanksgiving

Alyssa C.

How to make a turkey

First you will buy a turkey. Then you take the feathers. Cut of the head, and add some spiceis on the turkey. Set a timer on the oven. Put the turkey in the oven. Cook it and when it is ready eta it.

Belen

How to Make a Turkey

First buy a turkey and put stuffing in it. Cook it for 1 to 2 hours. While it is cooking you make pumkin pie. When the turkey is done set it on the table and put the pie in the oven. Decorate the table with a conucopia. When the pie is done set it on the table Now you are ready for ThanksGiveing have fun!

Stella H.

Robyn Chandler's third-graders

From Page 5B

Last, eta it with your family.

Alexis

How To Cook a Turkey

I am chef Jonah and am going to cook a turkey today. First, I am going to buy the 12 pound turkey. Next, I will though out the turkey for 40 or 30 minutes. Then I cook the turkey. I set the oven to about 300 degrease esacly. Finally, I make a salad to go with the turkey. Last, I take the turkey out of the oven. I cut the turkey in pieces. When everybody fills there plates and we all eat. That's how you cook a turkey.

Jonah

How to cook a turkey

Hi my name is chief Andrea and today im going to tell you how to cook a turkey. First, buy a fresh utrkey from the store. Next, get the

the turkey and pluck its feathers. carfully with siccers. Then, get a pot and heat it at 350 f% and cook it for 20 minutes. Then, take it out of the pot and cyou can make some beans, mashed potatos and drink some apple juice. Last, you can eat your turkey. Finally put back the ingrdients and thats how you cook a turkey.

Andrea V.

Cokg a trecey

frist I BIit a trecey then Iy tak the trecey flip him usid downtner I cut Him veges rond him

Anthony

How to cook a turkey

First you buy a turkey from the store and get a pot and put the turkey in the pot and put it in the oven for 400dg and when it's in the oven and you can make a saled and when its done you can cut it and that's how you make a turkey.

Gabriella

How to make a Thanksgiving turkey

first you need to cut the plastik

with a nife then you put the turkey in the Sinck and tha the turkey tet it sit in the sinck. For 10 minuts will your wating get the oven to about 30° nd win it is don you can eat the turkey. But you have to set the tabal and then you can eat the turkey.

Chance

How to cook a turkey

First, you go to a farm and get a turkey and put the turkey in a cage. next you get home and take the turkey out of the cage and tie it down and cut its head off or not because my grandma dose that so then you put it in a bowl with hot water.

Emanuel

How to cook a turky

First I buy the turky then I go home I get a knife and a plate so I can put the turky on the plat. when I am fineshed I put the sum saled around the trky then i put ranch around the saled. then i get a fork. First I eat the saled. the I eat the trky.

Maria

Got news?

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

Homedale Elementary

Toby Johnson's third-graders

From Page 6B

How to mak a truckiy

Go to the stor and buy a truckiy. I lettied thaw for 1 or 2 or 3 hours. Put the truckiy in the ovin 1 or 2 hours in the ovin with as mgly spise and topings.

after dun yuo put the truckiy on the tabel with all the athrer stuf like stufing, ourn, smashbtadeos, pie, and gravey. AND EAT ALL IT!!!

Wesely C.

How to make a Thanksgiving dinner.

I will make a Thanksgiving dinner.

First I would go hunting for a turkey and shoot one. Then I would take all the stuff that you won't eat. Next I would cook the turkey so it's not raw. Then I would put stuffing in it. Next I would met, corn, and mash potatos and gravy on the side. Last is desert i will do Chocolate ice cream and pumpkin and apple pie. I hope you'll like my Thanksgiving.

Xavier U.

How to get ready for ThanksGiving

First, my mom gets a turkey and she put some stuffing in there and she cooks the smash potado and the gravy for the toping and it is good. Next, I get a drink for all of us. There is five types of drinks that you could have. It is milk, water, juce, orengerush and purpulecrush. Then we are fineshed eating my dad and I wach soccer. We love being on the Amaricen team but they sometimes lose. Ater, were done waching soccer I go outsid with my baby brother and my sister. We go running in the yard, play with my baby brother, play minecraft with my siser and jupee on the tranpulene. Then, our mom called us to go inside for Hot roll it is good with sinomin. Last, our mom makes a punpkim pie for dessert. And thats how you get ready.

Lupe C.

How to make a Thanksgiving turkey.

First, you go to the store and get the cheepest turkey you can find. Then, you go home with your turkey. Then, you bake it for 20 minuts or more. Then, you take it out of the oven. Next, you let it cool for a few minuts. Next you make sure to have stuffing to stuff the Turkey. If you want a good feist add some corn, beet and cranberry sauce. If you want desert add pie, Roasted pumpkin seeds, cake and Ice cream. Also you can have milk, cranberry Juice and Apple Juice.

Hailey E.

How to make a terky

First you go to the stor and buy a terky. Then you go home with the terky. After that you take the

terky out of the Bag. After you take the terky out of the Bag you cook the terky at 35 dgeryes. Wen you are dun you take the terky out of the oven. Then you set the tabel with sillverwar plates cups. Next get somthing to drink out. But beafore get the drink out you cook mash patatoes, stufing. then you call every one out for Thanksgiving. You give every one thare food waile thay sit dwon. Then you put the rest of the food back in the cichen. Last you sit down and eat.

Melissa Z.

how to make a turkey

I will take a turkey on a plate and. I will put it in the oven to lo dauges and, I will take it out but I have to wait in tell all my family is there. Then I and my mom go to buy more food if all my family was not there and we are still at the store we buy cheese burgs and soda Then if we buy every thing we take the stofe back to my mom's house then we put the food next to the turkey. Then when my family is at my mom's house then we start eating but get the soda then we eat turkey and cheesebugers. have a good Thanksgiving The end

Omar R.

How to mack a turkey

First You kill the turkey. Secont you tack the fethers off the turkey. then you get the right poot's and pan's so you can cook the turkey. Next you set the table. then you set the timer on onehondeared minutes. Once it is done let your mom or dad talke it out of the oven. Then you get a sailed, peas, beans. Let it cool down then you poot it on the table poot napecins on the table and table clothes, and wash your hand's be for you eat even your parnts wash thar hand's be for thay eat. Then you praye, then you can eat.

Mariah K.

How to mack a turkey

Do you want to know how to mack a thanksgiving dinner. I can tell you how. First you need to get a big pan. make shere it will fit a turkey. Next you put it in the stove. Put it on for one hundred and therety. Whall it is cooking put some corn and green beans in a pot. Then when the turkey is done let it cool. Then get out another pan, and put some Rolls on the pan get the corn and green beans out. Then put then after everything has cooled put everything out on the tabbel. get out cups, plates and a napkin. then eat your delishes food. and thats how you make a thanksgiving dinner.

Nikkita M.

How to cook a turkey

I go to the store to get a turkey. First we have to wash it for it to be clean. Ther is a hole in the



CARLOS • Carol DeWitt's class, Marsing Elementary

turkey so we can put the stuffing inside it. We put buter around it so the meet is soft. We put the turkey in the oven. Then we take the turkey out of the oven. Then it is good to eat.

Jesus M.

Thank Giving terkey

First you go and get the terkey at the store. You go home and take the terkey out of the bag. Remove the bag. Then zip tight. After that you wash the terkey, then you dry the terkey. You put the turkey in the oven for 350 then you can put butter salt and gafie powder and black pepper. You can add pie iecrem, ham, meet, cake gravy, cupcake, apple juice, pop corn.

Bryanna F.

How To Make a Turkey

First you need to go to the story and get a turkey. Then you worm up the uven. Then you poot the turkey in the uven. Then you wate 50 mins. Then you take it our of the uven and melt butter on it whin you take it out. Then you have a turkey for dinner.

Gage B.

how to make a thanksgiving dinner

Oh. hi today I will be telling you how to make a thanksgiving dinner. First fine a wild turkey. them sakeifise the turkey. then take the turkey home. and then put it in the oven to cook. then grab a fancy plate to put the turkey on it. and when the turkey is done put it on the plate. and put it on the table. Second go and buy corn at the store then take it home, and put it in the oven. than Grab a fancy boll. and put the corn in the Boll and put the Boll on the

table. Third go and Buy shrimp at the store. then take it home. and put it on a pan and put it on the oven. then grab a fancy boll. and put the boll on the table with the shrimp in it. forth go buy some rolls, and take it home then put it in a cooker. than grab a plate, and when it goes BEEP! put the rolls on the plate. than put the plate on the table. fith go Grab spoons, forks, knife, plates and bolls, and put it on the table. Well know you know how to make a thanksgiving dinner good Bye.

Quade C.

How To Make A Turkey

First, You get out the turkey from the refgerater. Then, you bake it for one hour until you see until it looks like it is has cooked. Next, you get the turkey out of the oven. And your ready to put the turkey on the table. Finnally, you put the turkey on the table then you cut it and you put the turkey on everyones plate and you serve it.

Kira M.

How to make a turkey.

First, buy a turkey then put the

turkey in the oven. Next, make grea beans. Cook them in a pot. Then, Now lets make mashed potatos. Peel them then put them in a pot to cook and put gravey on them. Then make pumpkin pie. Make filling then make doe and dighsin your crust. Then Buy mooshy pudding from the store. Love, from Mia

Mia B.

How to make a Turkey

First you buy one turkey. Then you take it home. And you take it out. Then you bake it at 750°F. Next you take it out. Next you cut a hool in it. Then scoup the filling out, make braevy and make corn to go with the Turkey. Next you get a drick.

Zack N.

How to cook a turkey

You hunt for a turkey, then you cook it in a uven. Then you wate for it. Wen it is don, you eat it with your famly. When your done you bring it back home and eat it by yourself and gobl it all up. It is deleshes when you eat it all.

Ezzy E.



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Roast Turkey with Gravy

- 1 whole uncooked turkey
- 2 tablespoons olive oil
- 3 teaspoons Angostura Aromatic Bitters, divided
- salt
- freshly ground pepper
- 1/2 yellow onion, cut into 4-5 pieces
- 2 large cloves garlic, peeled
- 3 tablespoons flour
- 2 teaspoons brandy
- 1 can (14.5 ounces) chicken broth

Heat oven to 400 F. Prepare turkey normally, removing giblets from cavity. Combine olive oil with 2 teaspoons bitters; rub all over turkey. Sprinkle turkey generously with salt and pepper. Add onion and garlic to bottom of roasting pan. Place turkey on rack in pan. Cover and roast as directed for size of turkey. Internal temperature when done should be 165 F. While turkey roasts, stir together flour, brandy and remaining bitters; stir until mixture is smooth and no longer lumpy. Whisk in chicken broth and set aside. When turkey is done, remove from pan to serving platter; cover with foil to keep warm. Remove onion and garlic from pan; discard. Tilt pan toward one end and skim excess fat from top of pan juices. Place pan on stovetop over medium-high heat. With wire whisk, add broth mixture and stir constantly, scraping browned bits from bottom of pan. Continue to stir until gravy has thickened. Season with salt, to taste. Serve with sliced turkey.

Note: For thicker gravy, add 1 tablespoon flour to 1/4 cup water; stir until smooth. Stir 1-2 tablespoons hot gravy into mixture then whisk into roasting pan. Continue stirring until gravy thickens more.

Delight guests with a secret ingredient: bitters



ELEVATE Holiday Entertaining

FAMILY FEATURES

For this year's special holiday spread, impress guests with elevated dishes and cocktails worthy of the occasion. You can make the ordinary extraordinary by using a secret ingredient to enhance familiar flavors and favorites. The secret is an essential ingredient typically used for cocktails that can also boost any number of dishes on your holiday menu. Bitters are the quintessential ingredient in some of the world's most famous and best-loved drinks, but their versatility stretches beyond the bar. Made with the same recipe since 1824, Angostura Bitters lends its unmistakable flavor and aroma to a surprising variety of beverages and dishes. Add sensational depth of flavor to holiday dishes such as this Roast Turkey with Gravy or Marsala Mushroom Casserole. Or, for a sweet holiday treat, crunchy toasted pecans and Angostura Orange Bitters complement the tangy cranberries in this Cranberry-Orange Pecan Bread. Explore more delicious ways to elevate your holiday meals this year at Angostura.com.



Cranberry-Orange Pecan Bread

- 1 rounded cup fresh or frozen cranberries (about 4 1/2 ounces)
- 2 cups unbleached all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 3/4 cup toasted pecans or walnuts, coarsely chopped
- 1 large egg
- 2/3 cup low-fat buttermilk
- 6 tablespoons butter, melted
- 2 tablespoons orange zest
- 1/3 cup orange juice
- 2 teaspoons Angostura Orange Bitters
- 1/2 teaspoon vanilla extract

Heat oven to 350 F. Lightly grease 9-by-5-inch loaf pan. If using frozen cranberries, spread berries out on cutting board and let rest for 10 minutes. Cut large cranberries in half. In large bowl, combine flour with sugar, baking powder, salt, baking soda, nuts and egg; blend thoroughly with whisk. Stir in cranberries. In small bowl, whisk together buttermilk, butter, orange zest, orange juice, bitters and vanilla extract. Add to dry ingredients and stir gently until fully moistened; do not over mix. Spoon batter into pan and smooth out top. Bake 50 minutes, or until toothpick inserted in center comes out clean. Let rest in pan 10 minutes then turn out onto wire rack to cool completely for at least 1 hour before slicing.

Island Eggnog

- 6 eggs, beaten
- 2 teaspoons grated lime zest
- 2 cans (14 ounces) sweetened condensed milk
- 3 cups canned evaporated milk
- 2 cups Angostura 7 Year Rum
- 1 ounce Angostura Aromatic Bitters
- 1 pinch freshly grated nutmeg or cinnamon

In large bowl, beat eggs and lime zest using electric mixer until light and fluffy. Gradually pour in condensed milk while continuing to mix then pour in evaporated milk. Stir in rum and bitters; sprinkle with nutmeg. Transfer to bottle and refrigerate at least 3 hours (preferably overnight). Serve in rocks glasses over crushed ice or in champagne flutes for entertaining. Garnish with freshly grated nutmeg or cinnamon.



Marsala Mushroom Casserole

- 16 ounces cremini mushrooms
- 2 tablespoons butter, divided
- 1/3 cup Holland House Marsala Cooking Wine
- 1 tablespoon soy sauce
- 1 teaspoon Angostura Aromatic Bitters
- 1/2 cup plain dry breadcrumbs
- 4 tablespoons shredded Parmesan cheese
- 1/2 teaspoon dried sage, thyme or marjoram

Heat oven to 400 F. With damp paper towel, wipe mushroom tops. Remove bottoms of

stems. In large bowl, slice mushrooms about 1/4-inch thick. Melt 1 tablespoon butter. Combine cooking wine, soy sauce and bitters; stir in butter. Pour over mushrooms and let stand 10 minutes, stirring frequently. In small bowl, stir together breadcrumbs, cheese and sage. Melt remaining butter and stir into breadcrumb mixture; set aside. Pour mushrooms into shallow 8-inch baking dish. Bake 10 minutes. Remove from oven and spoon out 4-6 tablespoons juice. Sprinkle mushrooms with breadcrumb mixture and bake 10 minutes more, or until crumbs are golden.



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